

Tasting Monterey

A WINE ENTHUSIAST'S MONTHLY JOURNEY THROUGH MONTEREY'S WINE COUNTRY

COMING EVENTS

Every Fridays Wine Bar

A Taste of Monterey
5:00pm-8:00pm*
Join us every Friday
evening from 5pm to 8pm.
Start your weekend off
with a relaxing view, live
music, great food and a
glass of Monterey's finest.



Store Hours

A Taste of Monterey
Cannery Row
Sun-Wed 11am-7pm
Thu-Sat 11am-8pm

*No new member tastings
after 6:00pm

AUGUST REFERRALS



Refer a friend to the
Monterey Wine Club, and
after they join, you get a
\$20.00 Gift Card!



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Italian Wine

An Enduring Legacy on a Global Scale

Most people are aware of how Italian immigrants helped to shape this country. The rich cultural traditions of the Italian immigrants fused beautifully into the melting pot which welcomed it. And Italian immigrants even played an important role in shaping this great western state of California.

And, we're not just talking about introducing pasta, pizza, and breaded fish to our regional cuisine. In fact, Italians were vital in the origins of the California wine industry. They were also very important right here on Cannery Row, but let's begin with a brief overview of the Italian wine industry itself.

Italy is one of the oldest wine producing regions in the world. The Greeks were making pretty good wine long before the Romans there. To this day, the tradition remains cherished and prosperous. So much, in fact, that Italy is the world's largest wine producer and is a global giant in wine exports.

Thankfully for us, Italy also exported a few Italian immigrants to the States who eventually made their way to California and began cultivating wine. In fact, some of the oldest vines existing in the state are planted with Italian varietals. So, what are Italian varietals? Let's break it up into *bianco* and *rosso* (white and red) wines.



Italy's *principessa* of its *biancos* is Pinot Grigio. This wine's gigantic global popularity actually leads to its shortcomings as a serious wine though—in order to meet its high commercial demand, the grapes are harvested early for mass production potential. However, put into the hands of a capable grower and winemaker, Pinot Grigio will not taste like the mild, uninspiring whatever white wine you may be used to. Other popular white varietals include Vermentino, Malvasia Bianca, Moscato blanc, Friulano, and Trebbiano.

You'll find wines made with these varietals throughout California, including in Monterey County (even on our own shelves!). As with many red varietals, Italian white varietals flourish throughout our vast state's many microclimates. And, if

you think about it, the climates of California and Italy share many similarities.

As for the *rossos*...well, there are a few you'll probably recognize. After all, red wines really do pair better with most Italian dishes! We labeled the princess, so the prince should follow. Sangiovese is undoubtedly the *principe* of Italian reds. Sangiovese is not only the varietal which gives us great and not-so-great Chianti wines, but is used as 100% for the world renowned Brunello wines. If that's not enough, the varietal also plays a huge role with numerous traditional and nouveau Italian blended wines.

Other widely-planted and produced Italian reds include: Aglianico, Barbera, Corvina (used to make the famed wines of Valpolicella and Amarone), Dolcetto, Nebbiolo (responsible for much sought-after Barolo and Barbaresco wines), Montepulciano, Nero d'Avola, and Primitivo. Various red varietals are also blended with Sangiovese to produce what are known as "Super Tuscans."

Italian red varietals are not as popular with growers here in Monterey County as Italian whites, simply because these varietals require extended hot growing seasons, although we do have some extremely nice ones coming out of our southern County AVAs these days. And around the state, Italian red varietals are experiencing resurgence in popularity.

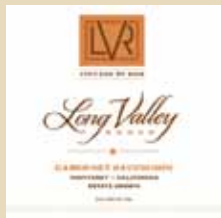
Italy has its own system of wine labeling which is not all too dissimilar from our own. The principal distinguishers to look for are wines which are either Vini IGP or Vini DOP (which is narrowed further to Vini DOC and Vini DOCG). One can roughly compare these two designations to state of origin (such as California) and then county (such as Monterey), respectively. The Italian system gets a little more complicated next with the terms *Classico*, *Superiore*, and *Riserva*.

The designation of "*classico*" classifies a wine produced from the oldest part of a designated wine region. "*Superiore*" is, more-or-less, equivalent to a single-vineyard wine. And, "*riserva*" is a wine that has been aged for a minimum period of time, depending on stipulations for different wines. If that's not confusing enough, you'll also often see a

Continued Inside

MONTHLY WINE SELECTIONS

LONG VALLEY RANCH - 2012 *Cabernet Sauvignon*



Located in the Central Coast region of California, the Salinas Valley is also known as the Long Valley, a name coined by writer John Steinbeck due to its 100-mile length. Cradled between the Gabilan and Santa Lucia mountain ranges, this bountiful stretch was carved out by the Salinas River millions of years ago and holds some of the world's richest farm and vineyard land. Long Valley Ranch is proud to be farmers of their estate vineyards for over 40 years in the Long Valley, a place that is truly a gift from Mother Nature

Aromas of blackberries, black currants and plums integrate with hints of toasted oak and hazelnut. This wine exhibits a plush, round mouthfeel with a subtle tannin structure and deliciously rich finish.

100% Cabernet Sauvignon

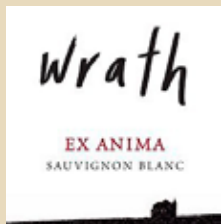
1,200 Cases Produced

13.5% Alcohol

Cellar Through 2018

Comments: _____ ◇ Great ◇ Good ◇ So-So

WRATH - 2013 *Ex Anima Sauvignon Blanc*



Wrath's Estate San Saba Vineyard is set in a sheltered nook just below the Santa Lucia Highlands AVA. The estate consists of 72 acres of which 15.5 acres are planted to Sauvignon Blanc. To preserve the local ecosystem, they have worked with viticultural consultant Steve McIntyre to develop a certified sustainable farming program tailored to the estate.

Fermented and aged in stainless steel tanks, it is bright and lively with characteristic mouth-watering acidity. Intense and direct, the aromatics are defined by gooseberry, kaffir lime, and a touch of dried herbs. On the palate, vivid notes of citrus join with grassy undertones and a hint of guava, before giving way to a persistent, mineral-laden, finish.

90 Points - Wine Enthusiast

100% Sauvignon Blanc

420 Cases Produced

13.2% Alcohol

Cellar Through 2015

Comments: _____ ◇ Great ◇ Good ◇ So-So

DE TIERRA - 2009 *Pinot Noir* (Club Red)



De Tierra Vineyard is a family-owned and operated winery producing handcrafted, award-winning wines from Monterey County. Their grapes are sourced from a handful of distinctive sites with cool microclimates and favorable yet unique soils. As their name suggests, they have focused on providing the best representation 'of the land' in Monterey County. Great wines begin in the vineyard, and it is their goal to translate unique flavors of place, into great Monterey County wine.

De Tierra's 2009 Monterey Pinot Noir offers a return to a fruit forward style that lets the delightful characteristics of this varietal really shine through. The nose offers stone fruit and strawberry notes and hints of blueberry, hard spices, and toffee.

On the palate, the wine begins with notes of red plum, strawberry, and dark cherry and expands to toffee and hard spice notes (cinnamon and clove) and then finishes with a bright touch of acid balanced with lingering notes of toffee and espresso. This wine has an affinity for blue cheese and will pair nicely with lamb, game fowl such as turkey and dishes that complement its warm toffee, espresso and hard spice characteristics.

100% Pinot Noir

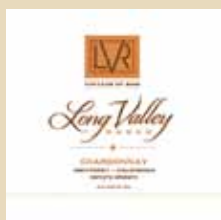
1,035 Cases Produced

13.3% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

LONG VALLEY RANCH - 2012 *Long Valley Ranch Chardonnay* (Club Blanc)



Long Valley Ranch's estate vineyards in Monterey County offer ideal growing conditions for Burgundian varietals such as Chardonnay. The cool ocean air that comes sweeping down the valley each day lengthens the growing season and allows the grapes to ripen slowly and evenly. The grapes were harvested during the night and early morning to keep the fruit cool in order to preserve the delicate nuances of flavor.

Aromas of juicy red apple, grapefruit and tropical mango are supported by light notes of vanilla. This wine is a medium-bodied and refreshing Chardonnay with a rich, soft mouthfeel.

100% Chardonnay

1,200 Cases Produced

13.5% Alcohol

Cellar Through 2017

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

combination of these designations on an Italian wine label.

Before we leave the old country, let's mention that while there are 15 different designated wine regions, there are three which dominate the rest: Piedmont (northwest, near the border with France), Tuscany (the region of Florence), and Veneto (guess which city is located here?).

So, remember we mentioned Italians and Cannery Row having a connection earlier? Turns out, sharing a growing climate isn't the only thing Italy and California have in common. Another shared trait is a long coastline and off-shore fishing. The sardine industry has long been entrenched in Italy, especially in Sicily, so it should come as no surprise why this group of immigrants was especially attracted to Monterey Bay. There's a reason the hill behind Cannery Row was called "Spaghetti Hill" in Steinbeck's day.

Monterey Bay's sardine industry was nearly *finito* after its heyday, yet it is seeing some new life in recent years. Regardless of the fish, the Italian legacy will endure as long as there is a Monterey. Those of us who reside here see this in subtle reminders of the Italian history and continued vibrant presence here. Hopefully, you will too on your next visit. *Arrivederci!*

Bryce Ternet - contributing editor and author of the recently released: "The Stevenson Plan, A Novel of the Monterey Peninsula." See <http://www.mbryceternet.com/> for more.



News

A TASTE OF MONTEREY



Inspired by the
Bounty
found in the
Farmers Market

Thursday – Sunday
5pm-closing

A Taste of Monterey has launched a new "Bistro Night Menu" inspired by the artisan farmers and bounty found at the Farmers Market. Chef Adam Foster's new menu will be featuring a short supplemental menu with local artisan and farmers market inspired entrée dishes. The menu items will pair with great with one of the many wines available by the glass and the bottle!



"As the days grow longer the views are magnificent. Now there are more substantial meals so you can linger over A Taste of Monterey's incredible wine by the glass selection or a great bottle of Monterey County wine. The perfect pairing of Monterey's natural bounty!"

Complete Menu
www.atasteofmonterey.com

RECIPE

Gingered Salmon

with Grilled Corn and Watercress Salad

INGREDIENTS

1/2 cup + 2 tbsp	balsamic vinegar
1/4 cup + 2 tbsp	canola oil
5	small ears of corn, shucked
4 6-ounce	salmon fillets, skin-on
1 oz	20 small slices of pickled ginger
2 tsp	Dijon mustard
1/2 tsp	honey
8 ounces	watercress, thick stems discarded
	Salt
	Ground Pepper



DIRECTIONS

1. Preheat the oven to 375°. In a small saucepan, boil 1/2 cup of the balsamic vinegar until reduced to 3 tablespoons, about 5 minutes. Let the reduction cool, then stir in 1 tablespoon of the canola oil.
2. Heat a grill pan. Grill the corn over high heat, turning, until nicely charred all over, about 5 minutes. Let cool. Using a serrated knife, cut the kernels from the cobs.
3. Arrange the salmon fillets skin side down on a work surface. Using the tip of a sharp knife, make five 1/2-inch-deep slits crosswise in the flesh of each fillet. Stuff 1 slice of ginger into each slit, then thread each fillet lengthwise with a short skewer.
4. In a large, ovenproof, nonstick skillet, heat 1 tablespoon of the canola oil. Season the salmon fillets with salt and pepper and add the fillets to the skillet, skin side down. Cook over moderately high heat until the skin is lightly golden, about 3 minutes. Transfer the skillet to the oven and roast the salmon for about 6 minutes, turning once halfway through, until the skin is very crisp and the fish is just cooked through.
5. In a large bowl, whisk the remaining 2 tablespoons of balsamic vinegar with the mustard and the honey. Gradually whisk the remaining 1/4 cup of canola oil into the dressing. Add the grilled corn kernels and watercress to the bowl and toss to coat. Transfer the salad to plates and top with the skewered salmon. Drizzle the fish and salad with the balsamic vinegar reduction and serve right away.



WE NEED YOUR HELP!

In order to better serve our members, we need to receive any new info and changes regarding your status (i.e., change of address, new credit card number, etc.) by the 20th of each month.

PLEASE NOTIFY US BY CALLING
(888) 646-5446

Any information received after the 20th of each month will not take effect until the following month. Change of address updates, for the upcoming shipment, called in after the 20th, may be subject to a special handling fee.

PLEASE SEND QUESTIONS OR COMMENTS TO:

A Taste of Monterey
Attn: Elaine Hewett
700 Cannery Row, Ste. KK
Monterey, CA 93940
(888) 646-5446 ext. 13
club@tastemonterey.com

CLUB SAVINGS

Remember, as a Club Member, you receive a 15% discount on all purchases (20% for Quattro and Cellar members) and a complimentary tastings.

NEWSLETTER STAFF
















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Ken Rauh - Creative Director
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Elaine Hewett - Club Manager

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MIX & MATCH

ANY OF THE CURRENT OR PREVIOUS CLUB WINES TO RECEIVE **25% OFF 12 BOTTLES** OR **20% OFF 6**

AUGUST SELECTIONS		REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
	Long Valley Ranch 2012 Cabernet Sauvignon	\$20.00	\$15.00	\$16.00
	Wrath 2013 Sauvignon Blanc	\$19.00	\$14.25	\$15.20
	De Tierra 2009 Pinot Noir	\$24.00	\$18.00	\$19.20
	Long Valley Ranch 2012 Chardonnay	\$20.00	\$15.00	\$16.00
JULY SELECTIONS		PRICES EXPIRE 09/30/2014		
	Holman Ranch 2012 Pinot Grigio	\$22.00	\$16.50	\$17.60
	Joyce 2012 Trio Pinot Noir	\$24.00	\$18.00	\$19.20
	Lineshack 2012 Syrah	\$20.00	\$15.00	\$16.00
	Fieldfare 2012 Chardonnay	\$24.00	\$18.00	\$19.20
JUNE SELECTIONS		PRICES EXPIRE 08/31/2014		
	Scheid 2010 50/50	\$26.00	\$19.50	\$20.80
	Montoya 2012 Chardonnay	\$16.00	\$12.00	\$12.80
	Montoya 2012 Pinot Noir	\$16.00	\$12.00	\$12.80
	Scheid 2010 Viognier	\$24.00	\$18.00	\$19.20
PRIVATE RESERVE CLUB		PRICES EXPIRE 08/31/2014		
	Wrath 2011 San Saba Syrah	\$39.00	\$29.25	\$31.20
	Aiena 2009 Monterey Pinot Noir	\$29.00	\$21.75	\$23.20
	Heller 2009 Petit Verdot	\$50.00	\$37.50	\$40.00
TO ORDER, CALL TOLL-FREE: 888-646-5446 *PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.				