

Tasting Monterey

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

COMING EVENTS

Last Fridays Wine Bar



August 28

5:00pm-8:00pm*

Join us 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!



Scan QR to...



Like us on Facebook

CHARCUTERIE & Wine

Charcuterie [shahr-koo-tuh-ree] is a French word which describes a store where meat products are sold. These delectable products come in the form of sausages, hams, rillettes, patés, bacons, confits, head cheeses, terrines...basically all those fatty, salty pork products we're told are not the most healthy for us. Despite this fact, many of us find these foods irresistible. Charcuterie is also a generalized term for all of these products, which traditionally are pork-based, but that's more of a guideline than a rule. We've carried over this fancy word into our English vocabulary and it's often associated with all things wine-related. (We know you'll probably find this is shocking since we have it as the subject of one of our newsletter articles.)

The trendy approach to the topic of charcuterie and wine is to suggest going against tradition. And while I'm going to present that side as well and hold nothing against it, I'm going to be upfront and honest and suggest I see no reason to veer away from tradition on this one, unless it is in the name of pure epicurious curiosity. There's nothing better to me than pairing a smoky, hearty full-bodied red wine with an assortment of dry cured meats and sausages. But I'm getting ahead of myself. Let's start from the beginning with some definitions.

Dry curing involves salting meat and keeping it in a cool room for a long time, a very long time. Obviously, there's more to it than that and there can be wide variations, but the basic premise remains.

DRY CURED HAM

While we make good cured ham here in the States, such as dry cured Virginia ham, the old country still dominates in high quality cured ham production. France's gem, among many, may be Jambon de Bayonne. I could admittedly be biased with my love of all things Basque, but this traditional ham is simply outstanding. A similar, more well-known ham from Italy is prosciutto. Spain has serrano and Germany's black forest ham falls into this category.

DRY CURED SAUSAGE

Dry cured sausages are hard, dry sausages which do not need to be refrigerated. Again, sure we do it okay, but Europe has us beat in this department. France has its saucisson, Italy has salami and soppressata, Spain has chorizo, and Germany has landjäger.

COOKED SAUSAGE

Cooked sausage is the one area where we're pretty much on an equal standing with Europe. Although France's saucisson à l'ail (garlic sausage), boudin (blood sausage), and Italy's mortadella remain worldwide favorites. And we can't leave out Germany's frankfurter...the original hot dog. However, I think a good Cajun andouille will match up with anything out there.

NOW LET'S GET TO THE ...Wine

As already admitted, I personally am a traditionalist when it comes to pairing charcuterie with wine. I'm going to pull the cork out of a meaty bottle to match with my array of cured and smoked meats. I'm going to reach for a full-bodied Syrah or Rhône-style wine, or maybe even a Tempranillo, every time. These are rustic, hearty, meaty foods we're talking about. For many people, matching with equally rustic, hearty red wines is the way to go. Although don't

Continued Inside



MONTHLY WINE SELECTIONS

RYDER - 2012 Syrah



The grapes for this wine were sourced from two of their estate vineyards in Monterey County. The southern property is the warmer site, producing a Syrah that is lush with ripe, fleshy fruit. Ryder's other Syrah vineyard is in a cooler climate zone, which results in a subtle spiciness and greater depth and concentration. The 2012 growing season was picture perfect. The spring months were temperate and uneventful, with no significant frost threats and ideal temperatures. Cool nights and overcast mornings followed by breezy warm afternoons made the summer months ideal for even ripening and good flavor development. At the winery, the fruit was carefully sorted, fermented in small lots, and aged with a combination of French and American oak. In comprising the final blend, they added a small amount of Merlot and Grenache to enhance the complexity and heighten the fruit.

The 2012 Ryder Estate Syrah is jam-packed with ripe black fruit and a hint of white pepper. It is a well-balanced wine with a supple, lingering finish and notes of mocha and toast.

100% Syrah,

13.5% Alcohol

Cellar Through 2018

Comments: _____ ◇ Great ◇ Good ◇ So-So

HESS - 2013 Shirtail Creek Vineyard Chardonnay



This wine is sourced exclusively from Hess' 352-acre estate Shirttail Creek Vineyard in Monterey's coastal Salinas Valley. Its cooling fog and coastal breezes create an ideal climate for growing Chardonnay, yielding wines with tantalizing tropical notes and crisp acidity.

Following closely the pattern of vintage 2012, the growing season was marked in Monterey by healthy winter rains and an uneventful spring and relatively cool and constant summer season. A lack of heat spikes or overly drying winds set the stage for an early harvest. Wonderful structure, crisp and clean acids are the hallmark of vintage 2013, along with fruit that was fully ripe with complete flavor maturity. We've been blessed, yet again.

100% Chardonnay

13.8% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

CHESEBRO - 2008 La Montagne Sauvage (Club Red)



Chesebro is a small family owned and operated winery located in the Carmel Valley. All wines are vineyard designated and sourced from Chesebro-owned vineyards in Monterey County. This basic connection to the land plays a critical role in Mark Chesebro's winemaking process. Mark took a crush job at Bernardus Winery in the fall of 1994 and ended up staying until spring of 2005, working first in the cellar, then as Enologist and finally as Winemaker. It was a thorough schooling which taught him all aspects of winemaking, as well as a great respect for farming the grapes. Working the vineyards and the winery, Mark is dedicated to expressing the grape variety, the growing region and the vineyard site.

This complex beautifully aging red blend from the mountains of Carmel Valley opens with aromas of black fruits. Think of blackberries and plum jam with notes of cedar followed by a spicy smokiness. The flavors are juicy with a slight tartness. The tannins are still firm indicating potential for more aging along with a full bodied finish. The first paring that jumps out would be pulled pork with Memphis style sauce. Any dish combining tomatoes with a bit of sweetness or grilled meats would work well also.

80% Syrah, 15% Grenache, 5% Mourvedre

14.6% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

CHESEBRO - 2013 Vermentino (Club Blanc)



Winemaker Mark Chesebro approaches each variety differently, with great respect to the terroir: this is what makes each Chesebro wine unique. Cedar Lane Vineyard is 60-acre vineyard in the Arroyo Seco appellation farmed by Mark Chesebro and his vineyard partners.

Vermentino, which is widely planted in Sardinia and Liguria, Italy, provides a clean and tidy alternative to more buxom whites. Perhaps Chesebro's signature white wine, this solid summer sipper offers up lovely kefir lime and crisp Asian pear along with hints of rosemary and tarragon. Citrusy crisp, it's a superb wine for pairing with summer seafood dishes, especially calamari and crab salad or albacore tuna with dill and avocado.

100% Vermentino

13.6% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

just open any bottle of red wine. Often Pinot Noir is going to be too delicate and will be overpowered by charcuterie. And stay away from overly fruit-forward reds, such as Merlots, if possible. You also want to avoid going too BIG in your red wine selection. Big Zinfandels, Petite Sirahs, even some Cabernet Sauvignons or Cab-based blends will simply overpower your palate and you may as well be eating sliced ham from the grocery store.

Now on to that other theory. - Some people would cross a big "X" through the paragraph above and say that the time-honored tradition of hearty reds with charcuterie is so last century. Proponents of this other approach would say that full-bodied reds are the last thing you should open, and that instead you should try light-bodied reds, even chilled reds, including cool climate Pinot Noirs (such as Monterey County Pinot Noirs). This group also normally likes to suggest chilled rosés and off-dry Rieslings. And there are even some among them that recommend sparkling wines, especially sparkling reds wines (which do exist, but are somewhat rare.) The general idea here is that these wines will have lower tannin and alcohol levels which will better complement your salty charcuterie selections more evenly.

Again, it's not for me, but I absolutely recommend experimenting with wine pairing. After all, each of us has our own unique palate and may find a particular pairing amazing, even if no one else agrees.

And here at A Taste of Monterey we've got you covered. We offer a variety of charcuterie options which you can try pairing with our outstanding wines. You'll receive your charcuterie plate beautifully presented and our knowledgeable staff will be able to thoroughly describe each selection to you. So come on in and see for yourself what kind of wine you prefer with charcuterie. Clearly there are a lot of different possibilities and even European charcuterie is fairly easy to find these days. And you always know where to find the wine!

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.



Mexican Street Corn (*Flores*)

The classic Mexican street food of grilled corn slathered in a creamy chili and lime-spiked sauce with cheese.

Ingredients

1/4 cup	mayonnaise
1/4 cup	sour cream or Mexican crema
1/2 cup	finely crumbled cotija or feta cheese
1/2 teaspoon	ancho or guajillo chili powder, plus more for serving
1 medium	clove garlic, finely minced (about 1 teaspoon)
1/4 cup	finely chopped cilantro leaves and tender stems
4	ears shucked corn
1	lime, cut into wedges



Directions

1. Light one chimney full of charcoal. When all the charcoal is lit and covered with gray ash, pour out and spread the coals evenly over half of coal grate. Alternatively, set half the burners of a gas grill to high heat. Set cooking grate in place, cover grill and allow to preheat for 5 minutes. Clean and oil the grilling grate.
2. While coals heat, combine mayonnaise, sour cream, cheese, chili powder, garlic, and cilantro in a large bowl. Stir until homogenous and set aside.
3. When grill is hot, place corn directly over hot side of grill and cook, rotating occasionally, until cooked through and charred in spots on all sides, about 8 minutes total.
4. Transfer corn to bowl with cheese mixture and use a large spoon to evenly coat corn on all sides with mixture. Sprinkle with extra cheese and chili powder and serve immediately with lime wedges.

Serve with crisp, dry or off-dry white wine

VISITING Varietals



VERMENTINO

Pronunciation: vair-men-TEE-noh

Push away the Albarino! Toss aside Pinot Grigio! Chardonnay? That's just so last season! What's the perfect wine for summer? What wine goes best with fresh seafood! By the pool, on a boat, just with friends, the perfect anytime white...
Vermentino!

Definition: Vermentino is commonly thought to be Spanish in origin. Although it is currently grown in several countries around the Mediterranean, its best known examples come from northern Italy (particularly in the region of Liguria) and the island of Sardinia, where the wines are crisp, citrusy and generally unoaked. It is also the most widely planted white grape on the island of Corsica, where high altitude and hot climate vineyards produce more full-bodied wines with heady floral aromas.

Flavor Profile: Pear, green apple, lime, citrus, floral, and mineral.

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.

CHEESE

Varietals



CAMEMBERT

Pronunciation: CAH-muhm-BARE

Definition: Camembert is a soft, creamy, surface-ripened cow's milk cheese. It was first made in the late 18th century at Camembert, Normandy in northern France.

Camembert was reputedly first made in 1791 by Marie Harel, a farmer from Normandy, following advice from a priest who came from Brie.

However, the origin of the cheese known today as camembert is more likely to rest with the beginnings of the industrialization of the cheesemaking process at the end of the 19th century. In 1890, an engineer, M. Ridel, devised the wooden box which was used for longer distances, in particular to America, where it became very popular. These boxes are still used today.



On Our Menu:

Marin French Cheese - Camembert

Founded in 1865, the Marin French Cheese is the longest operating cheese company in America, with a commitment to time-honored cheese making practices using fresh milk from six neighboring family dairy farms. Complex, aromatic and creamy with a deep golden color and thin white rind. The flavor is robust with hints of mushroom.

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*
	Ryder 2012 Syrah	\$18.00	\$13.50	\$14.40
	Hess 2013 Shirtail Creek Vineyard Chardonnay	\$22.00	\$16.50	\$17.60
	Chesebro 2008 La Montagne Sauvage	\$25.00	\$18.75	\$20.00
	Chesebro 2013 Vermentino	\$18.00	\$13.50	\$14.40
JULY SELECTIONS		PRICES EXPIRE 9/30/2015		
	Elder Rock 2013 Winemaker's Blend	\$17.00	\$12.75	\$13.60
	Puma Road 2012 Puma Road Pinot Gris	\$25.00	\$18.75	\$20.00
	Joyce 2013 Trio Pinot Noir	\$22.00	\$16.50	\$17.60
	Austerity 2013 Arroyo Seco Chardonnay	\$18.00	\$13.50	\$14.40
JUNE SELECTIONS		PRICES EXPIRE 8/31/2015		
	Giff 2011 Red Blend	\$20.00	\$15.00	\$16.00
	Muirwood 2013 Reserve Chardonnay	\$22.00	\$16.50	\$16.00
	Muirwood 2013 Reserve Cabernet Sauvignon	\$22.00	\$16.50	\$17.60
	Giff 2012 Chardonnay	\$20.00	\$15.00	\$16.00
PRIVATE RESERVE CLUB		PRICES EXPIRE 8/31/2015		
	Joyce 2013 Tondre' Syrah	\$32.00	\$24.00	\$25.60
	Heller 2011 Malbec	\$45.00	\$33.75	\$36.00
	Highflyer 2010 Doctor's Pinot Noir	\$38.00	\$28.50	\$30.40

TO ORDER, CALL TOLL-FREE: 888-646-5446

*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.