

Tasting Monterey

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



STORE HOURS

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

Food service begins at
11:30am daily

*No new member tastings
after 6pm

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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Beat the Heat

Summertime is in full swing! Welcome longer days, barbecues, vacations, heat and humidity! As relaxing and enjoyable as summertime is supposed to be, all that fun can be draining. What better way to beat the heat than chilling out with a glass of Monterey's finest. Read on for some

creative ways to include your favorite wines in your summer plans.

Pack a picnic. For a low budget and low stress outing, grab a blanket, pack a cooler and consider a day at the beach or park. Most likely a white wine that is low in alcohol, fruity and slightly acidic will be your best bet. Although anything goes, whites often sound more refreshing on a hot day. A Pinot Blanc, crisp Chardonnay, unoaked Sauvignon Blanc, Rosé or an off dry Riesling pair well with fruits, salads and assorted cheeses. Just don't forget the bottle opener! And, of course, make sure your destination allows for your libation enjoyment.

Get together for a tasting and share the love of your favorite wines with friends. Host a wine tasting party and sample a selection of varietals. Again, the summer usually brings white wines to mind because they are cold and refreshing on a warm day. Lighter, fruitier wines like Riesling and Gewürztraminer may appeal to any first time wine tasters too. Choose a selection of different varietals to compare, sample the same varietal from several different wineries or growing regions, or try a combination of whites and reds.



Turn off the oven and get out of the kitchen! When it's hot enough to fry an egg on the sidewalk, consider cooler summer meal options. Try appetizer dishes for dinner. Smaller portions of lighter foods can be more appealing when it's hot outside. Shrimp salsa with crusty bread or cold crab with tomato-basil bruschetta pair well with white or red wine and are tasty options plus they will help take the heat out of the kitchen. And don't forget to fire up the grill! Always a favorite summer companion, grilling is a great occasion to open a fruity, full-bodied red wine.

No matter what the weather or occasion, the decision for white or red ultimately depends on your personal palate preference. The most important *Continued Inside*

MONTHLY WINE SELECTIONS

ROBERT MONDAVI PRIVATE SELECTION - 2016 Rum Barrel-Aged Merlot



This Merlot blends the craftsmanship of California winemaking with the exotic tradition of dark rum barrel aging, resulting in an incredibly bold sensory expression. The 2016 growing season started out with some welcome winter rains. A fairly early bud break was followed by warm spring temperatures and a mild summer. The grapes ripened steadily and uniformly, producing fruit with ripe tannins, concentrated color, and complex flavors.

Ruby red in color, it opens with rich, sweet aromas of molasses, cocoa powder, maple, and black plum. Flavors of jammy plum and blackberries with complex nuances of toasted coconut, baking spices, and rich vanilla follow. Ripe tannins and concentrated flavors carry through to a long, and lush finish. A superb accompaniment to rum cake, pasta Bolognese, Korean short ribs, Jamaican jerk

chicken, spicy coconut curry, dark chocolate, brie with fig jam, and a white, sandy beach at sunset.

100% Merlot, Malbec

14.5% Alcohol

Cellar Through 2022

Comments: _____ ◇ Great ◇ Good ◇ So-So

831 - 2016 Viognier



In 2003, Line Shack Winery founders and winemakers, Bob and Daphne Balentine, set out to produce affordable, world-class wines from central California's coastal Monterey, AVA, encompassing sites where some of the first wine grapes ever planted in California originated.

The 831 Winery was established in 2012, adding a unique addition to the Balentine Family Vineyards portfolio. These wines showcase the very best fruit from diverse Monterey County growing areas - all under one umbrella of a unique 831 area code themed label.

Flavors of apricot and white peaches with floral and citrus notes and a hint of honey. Dry with nice acidity. Pairs nicely with mildly spicy foods, fresh summer pasta and roast chicken or turkey.

80% Viognier, 20% Roussanne

14.1% Alcohol

Cellar Through 2020

Comments: _____ ◇ Great ◇ Good ◇ So-So

RANCH 32 - 2015 Vintner's Reserve Meritage (Club Red)



Nestled on the west side of the fertile valley lies Ranch 32, where warm sunny days are tempered by the cool coastal conditions of Monterey County. This environment allows the fruit to hang on the vine and develop complex flavors and intense varietal character. The grapes for this wine were crushed and fermented in stainless steel with each variety fermented separately. The grapes were pressed and the wine left to settle in stainless steel. The wine was raked off heavy lees and aged in a topped tank. The wine was inoculated for malo lactic fermentation and the individual lots were blended just prior to bottling. This wine was aged with 15% American oak and 10% French oak for 18 months prior to blending.

Aromas of blackberries and dark plums with overtones of mocha, tobacco and dark chocolate. The palate shows soft, well integrated tannins with a long finish.

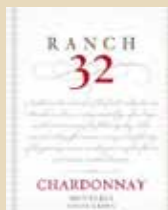
45% Cabernet Sauvignon, 32% Merlot, 23% Petit Verdot

13.5% Alcohol

Cellar Through 2022

Comments: _____ ◇ Great ◇ Good ◇ So-So

RANCH 32 - 2015 Chardonnay (Club Blanc)



Nestled on the west side of the fertile valley lies Ranch 32, where evening coastal fogs often linger until mid-morning the following day. This natural cooling effect causes a unique lengthening of the growing season, resulting in complex flavors and intense varietal character.

This elegant Chardonnay was sourced from their estate vineyards in Monterey County, where the cool climate deepens the flavors and richness of the fruit. Lush and creamy on the palate, its tropical fruit flavors blend with undertones of vanilla and buttered toast.

100% Chardonnay

13.5% Alcohol

Cellar Through 2020

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

thing to remember when serving red wine during warm weather is to keep it cool. Red wines should be served between 61-65°F (not at room temperature). Light red blends or soft reds with mild tannins and lots of fruit and spice pair well with most barbecue menus, including grilled meats and side dish flavors. Fruity, slightly acidic and off dry whites pair with a variety of summer foods and occasions- from fruits and cheeses to poolside lounging!



This month's club wines are perfect for any summer event. Enjoy the delicious Viognier relaxing by the pool or the bold reds at your next barbecue. Check out A Taste of Monterey's gift shop for picnic essentials, wine cooler bags and other supplies to make your summer of entertaining easy and enjoyable.

RECIPE

Fruit Cheese Torte

Ingredients:

3 packages	Lady Fingers
	(sponge-cake not hard biscuits)
1 8-ounce package	cream cheese
1 cup	sugar
1 pint	heavy cream, whipped
¾ teaspoon	vanilla
	fresh fruit to decorate
	(strawberries and blueberries)



Method:

Line a 9-inch spring form pan with Lady Fingers on bottom and sides filling in all spaces. Mix softened cream cheese, sugar and vanilla in a separate bowl. Fold whipped cream into cheese mixture. Pour ½ of mixture over ladyfingers. Add a layer of ladyfingers and then remainder of cheese mixture. Decorate with fruit.

Refrigerate 8-10 hours before serving. Hint: For best taste make day before serving.

VISITING Varietals



PETIT VERDOT

Pronunciation: peh-tee vur-doe

Petit Verdot hails from Bordeaux, where it is most often used in the region's famous red blends to add dark violet color, stouter tannins and impart concentrated fruit flavor on the palate. However, because Petit Verdot tends to ripen later in the season it carries a "hit or miss" reputation, depending on the vintage, as to whether or not the fruit will actually make it to harvest and be a viable addition to a Bordeaux blend.

The secret to growing Petit Verdot are long days and lots of sun.

With this in mind, New World growers have given Petit Verdot a second chance to shine in regions with consistent, extended growing conditions. The results have been stunning. Case in point, not only do these warm weather regions, like Argentina, Australia, California, Chile and Washington, give Petit Verdot a chance to completely mature, they also afford it the opportunity to shine front and center. As such many producers have bottled the grape on its own, effectively forsaking the historic blend, where it only played a minor role.

Petit Verdot is a highly concentrated grape, exuding abundant color, structure and flavor. Classified as a red wine, the intense hues lean well into the blue-black range, often with a fuller body, higher alcohol content, and decidedly dry taste profile. With remarkable tannic structure, medium to high acids, (depending on the region) and black fruit dominating the aromatics and palate flavors, Petit Verdot can be a loud, rambunctious wine that may well be softened by age or blending.

Due to the rigid tannin structure and concentrated nature of this wine, foods with plenty of weight, protein and fat are your best bets. Consider rich cuts of red meat, well-aged cheese (like Stilton) or wild game. Barbecue, beef stew, roasted rack of lamb and game birds all stand up well to the rich appeal of Petit Verdot.

CHEESE

Varietals



LIMBURGER

Pronunciation: LIM-buhr-guhr

Limburger is a semi-soft, washed rind cheese that originated in the historical Duchy of Limburg, now divided among three countries; Germany, Belgium and Netherlands. The cheese is popularly known for its stinky aroma which has been compared to foot odor. Today, most of the cheese is exclusively made in Germany, making them the sole producers in Europe.

Artisanal cheese makers prepare this cheese from pasteurized cow's milk sourced from local, organic farms. As a result, the flavor of the cheese is mild despite the stinky aroma.

The exterior of the cheese is covered with a thin pale, orange-brown rind, an effect of regular washings.

In the initial month of ripening, Limburger is firmer and more crumbly, but starts to become chalky and soft at the end of six weeks. After two months, the cheese is much smoother and creamy. At three months, Limburger finally acquires the infamous aroma due to smear-ripening with solutions of bacteria.

The interior is a soft and yielding, straw-colored pate that becomes runnier with age. This cheese has a significant grassy and mushroomy taste underlined by delicate tang at the end.













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	831 2016 Viognier	\$20.00	\$15.00	\$16.00
	Ranch 32 2015 Vintner's Reserve Meritage	\$28.00	\$21.00	\$22.40
	Ranch 32 2015 Chardonnay	\$24.00	\$18.00	\$19.20
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