

# 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  
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\$20.00 Gift Card!



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# ROSÉ WINES – Summer in a Glass



Rosé wines have come a long way. We're well beyond the days of White Zinfandel being the only association with a wine that is not red or white. Yet...it's surprising to discover that many people still assume a pink wine will be sweet, which is very much not the case. And while rosé wines can certainly still be on the sweeter side, and there some out there, rosé wines made all over the world are more often produced in a drier form. In fact, it's believed that the red wines made during Roman times were more akin in appearance and style to the rosé wines of today.

There are three different ways to make rosé wines. The first is through skin contact, called the maceration period in winemaking vocabulary. This is the most common way to produce rosé wines. It involves the early pressing of red grape varieties after a period of normally twelve to twenty-four hours of the juice being in contact with the grape skins. The limited exposure to the skins imparts the pink color to the wine, and the exact time duration and varieties used will determine just how pink in color the wine will ultimately be. This explains why you'll see rosé wines ranging from a pale, almost light orange, to dark violet and purple rosé wines.

The next way to make rosé wines is known as the saignée method. Saignée, "bleed" in French, is the process of bleeding off some of the juice of a red wine during the winemaking to have a more concentrated color and ultimate flavor in a wine.

The last way to make rosé wines is to simply blend red and white wines to produce a rosé wine. However, this method of producing rosé wines is discouraged in most wine regions and even forbidden by law in some countries.

The popularity of rosé wines in the United States actually began prior to the appearance of White Zinfandel and other new world rosé wines, often referred to generally as blush wines. After World War II, two Portuguese wine families released sweet, slightly sparkling rosé wines to primarily target the American market. These easy-drinking wines by Mateus and Lancers were very popular for some time.

One would think that the rise of blush wines in the States was in response to competing against these imports. Ironically though, legend has it that the first White Zinfandel was created accidentally. One fateful day, Sutter Home's winemaker encountered a problem known as "stuck fermentation" while making a red wine from Zinfandel grapes. With the fermentation process upset, a pinkish, sweet wine resulted and a new era in American wines began. Before long, Sutter Home, Beringer, and others were pumping out White Zinfandel, White Merlots, and Cabernet Blancs... all considered blush wines.

Those Portuguese exports aside, western European wine regions have a long history of producing mostly dry rosé wines. In France, you'll find rosé wines from places like Bordeaux and Burgundy, and even sparkling rosé from the Champagne and Loire Valley growing areas in the north. But the real French rosé comes from where it is described as the taste of summer in a glass. Provence and the Rhône Valley have outstanding rosé wines, with rosés being most of Provence's total wine production. Rosés from this area of southeast France bordering the Mediterranean Sea are made from a wide range of varieties, but Syrah, Grenache, and Mourvedre make up the majority of varieties used for rosé wines.

Rosés are also very popular in Spain, where they are produced primarily from Grenache and known as Rosado. Portugal and Italy also both produce a variety of rosé wines.

Rosé wines are made in a variety of forms in the United States, from sweet to semi-dry to dry,



*Continued Inside*

# MONTHLY WINE SELECTIONS

## GARNET - 2017 *Pinot Noir* (Club Red)



Pinot Noir vineyards for Garnet are situated on the Salinas River benchlands. Blocks near the Western Santa Lucia AVA, especially, yield intense color and flavor while those on north towards the mouth of the Monterey Bay give bright red fruit and good acid balance. They harvest the grapes at night to preserve freshness then start with a cold soak. 100% stainless steel fermentation allows maximum temperature control so the fermentation doesn't get too hot. They press gently at dryness to minimize seed extraction then follow up with lees stirring, oak aging and careful blending to finalize their minimalist winemaking technique. The result is a Pinot Noir with elegance and extract but with a complex, rich suite of aromas and a plush mouthfeel.

The Garnet Pinot Noir fulfills the promise that the perfect growing season made. The aroma of this wine shows amazing depth as it opens up with blackberry and macerated cherry notes followed up by layers of clove, vanilla and perhaps a little duck fat. An earthy smokiness is offset nicely by the richness of fruit on the palate and juicy mouthfeel. Undertones of toasted oak add

to the richness of the long and delicious finish.

100% Pinot Noir

13.8% Alcohol

Cellar Through 2021

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## SEA OTTER SANCTUARY - 2017 *Rosé*



With its cool, mild climate, the Monterey County produces Pinot Noir, Syrah and Grenache with a fruity, elegant style and complex yet subtle flavors. 80% of the grapes were direct press for this Rosé providing acidity and elegance. 20% came from the saignée Pinot Noir tank providing additional fruit and some structure. The wine was fermented to dryness at cold temperature (48°F) and aged on fine lees for 2 months.

The winemaker crafted a light, elegant and refreshing Rosé. The color is Rose pink with a bouquet of strawberry, rose petals and pomegranate. Refreshingly delicate and crisp on the palate with finish of apple and citrus.

72% Pinot Noir, 18% Syrah, 10% Grenache

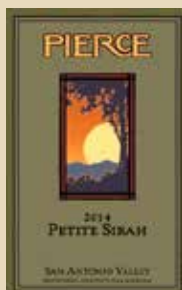
108 Cases Produced

12.5% Alcohol

Cellar Through 2020

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## PIERCE RANCH VINEYARDS - 2014 *Petite Sirah* (Club Red)



As a smaller operation with a comparatively low case volume, Pierce Ranch Vineyard's approach to winemaking is fairly similar to their approach to winegrowing. Dealing in a number of small lots that isolate different corners of their vineyards, they tend to experiment with a variety of different yeasts and fermentation practices, handcrafting each lot in the process

Located in the southernmost tip of Monterey County, the newly declared San Antonio Valley appellation is already showing itself to be an ideal region for producing nuanced, complex Petite Sirah. Consisting entirely of fruit sources from their Y Ranch Vineyard's rocky, hillside Block 1, this, the 2014 bottling, provides an elegant expression of the variety with excellent depth and a solid tannic structure. Produced on a very limited scale, it was fermented in small lots and then aged, unracked, in French oak for 18 months.

A fresh and lively vintage with dark, dense fruit and a touch more extraction overall. Nicely balanced acids and taut tannins provide a solid structure, while a focused palate of blackberry and blackcurrant leads into a lingering finish. A slaty minerality and dark earth extend from the palate to the finish.

100% Petite Sirah

13.9% Alcohol

Cellar Through 2022

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## GARNET - 2016 *Chardonnay* (Club Blanc)



Grapes were harvested at night and in the early morning to preserve fruit freshness, and then gently pressed to maximize quality. To develop richness and body, some of the lots were aged on the lees and stirred twice monthly. About two thirds of the wine underwent malolactic fermentation and a selection of French and American oak imparts a delicious balance of creaminess, toast and notes of vanilla.

This Chardonnay has appealing aromas of ripe pear, lemon zest and honeysuckle, with bright Meyer lemon and fresh peach flavors. It's a Chardonnay with roundness but with focused fruit and bright acidity.

100% Chardonnay

14.0% Alcohol

Cellar Through 2021

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So



## Cover Article Continued



across the country with too many different varietals to list. Here in California, rose wines are produced pretty much in all of our growing areas. The growing popularity of dry and semi-dry rosé wines may be due to their versatility.

As rosé wines can be made, and are made, from such a wide range of varietals – Cabernet Sauvignon to Pinot Noir and pretty much every varietal in between – the aromas and flavors of rosés are equally varied and heavily influenced by the varietal(s) used. Melons, peaches, strawberries, mandarins, flowers...all and many more may be present in rosé wine fla-

vor profiles. Equally, the color of rosé wines is greatly influenced by the varietal(s) used to make the wine.

However, one factor generally considered as a universal characteristic of rosé wines is this: these are not meant to be serious wines. Nearly all rosé wines are meant to be approachable and not overly-sophisticated. This is true for a Monterey County Pinot Noir rosé, a French Rhône rosé, or even a glass of blush. And although rosé wines can be served warm, most prefer these wines to at least be slightly chilled.

Another universal characteristic is that these wines are not meant to be aged. Waiting too long in the bottle can actually end up damaging the wine. So now that we're into warmer summer days, the time is perfect to explore the pleasant diversity of rosé wines. We currently offer excellent Monterey County examples for your experimentation purposes from Barrymore, Bernardus, District 7, Sea Otter Sanctuary to name a few, and invite you to enjoy summer in a glass!

***Bryce Ternet** - is a contributing editor and is the author of: "The Stevenson Plan, A Novel of the Monterey Peninsula."*

## RECIPE

# GRILLED TRI-TIP

### INGREDIENTS:

2 teaspoons	salt
2 teaspoons	freshly ground black pepper
2 teaspoons	garlic powder
1 1/2 teaspoons	paprika
1 teaspoon	onion powder
1 teaspoon	dried rosemary
1/4 teaspoon	cayenne pepper
1 (2 1/2 pound)	beef tri-tip roast
1/3 cup	red wine vinegar
1/3 cup	vegetable oil
4 cloves	crushed garlic
1/2 teaspoon	Dijon mustard



### METHOD:

Stir salt, black pepper, garlic powder, paprika, onion powder, rosemary, and cayenne pepper together in a bowl. Place beef in a glass baking dish and coat beef on all sides with spice mixture. Cover the dish with plastic wrap and refrigerate for 4 hours.

Combine vinegar, vegetable oil, crushed garlic, and Dijon mustard together in a sealable container. Cover the container and shake to blend ingredients.

Remove beef from refrigerator, uncover, and let sit at room temperature for 30 minutes.

Preheat an outdoor grill for high heat, and lightly oil the grate.

Place meat on preheated grill and brush with garlic-vinegar mixture. Cook meat for 4 minutes, flip, and baste. Repeat the flip and baste process every 4 minutes until beef starts to firm and is reddish-pink and juicy in the center, 25 to 30 minutes total. A thermometer inserted into the center should read 130 degrees F. Let rest for at least 10 minutes before slicing.

## VISITING Varietals



### MUSCAT

**Pronunciation:** MUSK-at

The Muscat grape is one of the oldest domesticated grapes in the world. For centuries, people have valued this grape enough to keep it in existence and use it to make a variety of interesting and appealing wines.

The Muscat grape belongs to the species *vitis vinifera* and is widely grown in warm temperate climates around the world to produce wine, raisins and table grapes. There are hundreds of varieties of Muscat grapes with colors ranging from greenish yellow to pink to almost black. The four varieties most commonly used to produce wine are Muscat Blanc a Petit Grains, Muscat of Alexandria, Muscat Ottonel and Muscat Hamburg (Black Muscat).

Wine produced from the Muscat grape is characterized by smelling and tasting of the grape itself. Historically the grape has been used to make rich, luscious dessert wines in varying degrees of sweetness and fortification. Sweet Muscats exhibit the taste of raisins, toffee and oranges. More recently, Muscat grapes are being made into dry, aromatic table wines in the style of those of Alsace. In many countries, Muscat grapes are also used to produce lively, refreshing sparkling wines.

Muscat in some form or another has been grown in California for a long time. Some cheaper Muscat wines are labeled as "Muscatel" while the finer wines are called "Muscat", "Moscato" or another appropriate varietal name.

CHEESE

*Varietals*



**MOZZARELLA**

Mozzarella cheese is a sliceable curd cheese originating in Italy. Traditional Mozzarella cheese is made from milk of water buffalos herded in very few countries such as Italy and Bulgaria. As a result, most of the Mozzarella cheeses available now are made from cow's milk.

An Italian Traditional Specialty Guaranteed (TSG) food product, Mozzarella cheese is not aged like most cheeses. It is eaten fresh and within few hours after it is made.

Other types of Mozzarella:

Mozzarella di Bufala, also known as 'Buffalo Mozzarella', is made from domesticated water buffalo milk.

Mozzarella Fior di Latte is produced from fresh, pasteurised or unpasteurised cow milk, while low-moisture mozzarella is made from whole or part skimmed milk.

And last, but not least, Mozzarella Afumicata is a smoked variety of Mozzarella.

**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.

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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*
PRICES EXPIRE 10/31/2019				
	Garnet 2017 Pinot Noir	\$20.00	\$15.00	\$16.00
	Sea Otter Sanctuary 2017 Rosé	\$24.00	\$18.00	\$19.20
	Pierce Ranch Vineyards 2014 Petite Sirah	\$25.00	\$18.75	\$20.00
	Garnet 2016 Chardonnay	\$19.00	\$14.25	\$15.20
JULY SELECTIONS		PRICES EXPIRE 09/30/2019		
	Ranch 32 2016 Vintner's Reserve Meritage	\$28.00	\$21.00	\$22.40
	DIVUM 2016 Chardonnay	\$20.00	\$15.00	\$16.00
	DIVUM 2015 Pinot Noir	\$20.00	\$15.00	\$16.00
	Ranch 32 2018 Sauvignon Blanc	\$22.00	\$16.50	\$17.60
JUNE SELECTIONS		PRICES EXPIRE 08/31/2019		
	Noble Vines 2016 667 Pinot Noir	\$16.00	\$12.00	\$12.80
	Cima Collina 2016 Tondre Grapefield Chardonnay	\$28.00	\$21.00	\$22.40
	Scheid 2016 Scheid 50/50	\$30.00	\$22.50	\$24.00
	Noble Vines 2017 242 Sauvignon Blanc	\$14.00	\$10.50	\$11.20
PRIVATE RESERVE CLUB		PRICES EXPIRE 08/31/2019		
	Mission Trail Vineyard 2017 Zinfandel	\$35.00	\$26.25	\$28.00
	Mesa Del Sol 2013 Prima Rosso	\$32.00	\$24.00	\$25.60
	Bernadus 2016 Soberanes Vineyard Chardonnay	\$50.00	\$37.50	\$40.00

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