

Let's *Wine* About it



ROSÉ

- First and foremost: There's no shame in drinking pink wine.
- Mixing red and white wine together is not how you make Rosé
- The longer the grapes' skins are left sitting in the wine, the darker the color of the finished Rosé
- You can make rosé anywhere in the world, from almost any grape.
- With rosé, the newest vintage = the freshest wine
- This is the most important question to ask when you buy rosé: Is it DRY?
- You can/should drink it with BBQ.

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, Ext. 13.

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.

VISIT US ONLINE

WWW.TASTEMONTEREY.COM

Mix & Match

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

AUGUST SELECTIONS	PRICES EXPIRE 10/31/2020	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Nacina 2014 Pinot Noir		\$24.00	\$18.00	\$19.20
District 7 2019 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
District 7 2018 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
Joullian 2018 Sauvignon Blanc Reserve		\$26.00	\$19.50	\$20.80
JULY SELECTIONS	PRICES EXPIRE 09/30/2020			
Big Sur Vineyards 2018 BSV White		\$30.00	\$22.50	\$24.00
Montoya 2017 Cabernet Sauvignon		\$17.00	\$12.75	\$13.60
Big Sur Vineyards 2016 Pinot Noir		\$32.00	\$24.00	\$25.60
Montoya 2018 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
JUNE SELECTIONS	PRICES EXPIRE 08/31/2020			
Joyce 2018 GSP		\$30.00	\$22.50	\$24.00
Craftwork 2018 Craftwork Pinot Grigio		\$18.00	\$13.50	\$14.40
Craftwork 2018 Craftwork Wines Zinfandel		\$18.00	\$13.50	\$14.40
Joyce 2019 Joyce Rosé		\$24.00	\$18.00	\$19.20
PRIVATE RESERVE CLUB	PRICES EXPIRE 08/31/2020			
Galante 2017 Petite Sirah		\$50.00	\$37.50	\$40.00
Joullian 2015 Cabernet Sauvignon		\$37.00	\$27.75	\$29.60
Dawn's Dream 2018 Rosé		\$35.00	\$26.25	\$28.00

TO ORDER, CALL TOLL-FREE: 888-646-5446
*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.

TASTING MONTEREY

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



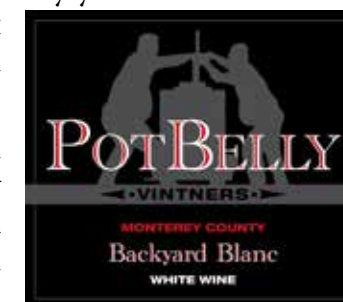
Summertime and the Wine is Fine



August is one of those months that just simply needs wine. It is typically hot, muggy, humid, and all you can think about is the cool fall that is so close you can almost feel that sought after autumn breeze. By August, you are simply done with summer and want nothing more than to be chilly enough to curl up with a glass of Cabernet Sauvignon by the fire. This month, however, is one of the best times to be refreshed by your favorite drink of

choice-wine, obviously. Varietals such as Sauvignon Blanc, Pinot Grigio, Rosé, Riesling, and white blends are all thirst-quenching and invigorating wines to enjoy during the hottest bit of summer.

From our wine market we highly recommend something light and crisp like the Craftwork Pinot Grigio. This wine offers a crisp acidity with a fruit forward finish on the palate. It pairs perfectly with a white fish or some veggies right off the grill. Our PotBelly Backyard Blanc practically gives you direction on where to enjoy it right on the label. This inspiring blend of Chardonnay and Muscat Canelli is a light-medium bodied wine that gives a taste of lush tropical fruit with just a touch of kiwi, leaving you with just a hint of sweetness on the palate. This wine is one that needs to accompany you poolside as you relax and unwind, while you properly distance yourself socially. The white blend of Viognier and Grenache Blanc from Big Sur Vineyards is another wine we suggest to add to your list of summer wines. Of course, for those who like their wine with a little more dryness and acidity, Joyce's Dry Riesling or Scheid's Sauvignon Blanc both have more zesty citrus aromas with a longer finish. Whether you are a white wine drinker or not, these white varietals are some of the best to revive your palate and keep you feeling fresh in that last bit of summer.



August Referrals



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

Red Bound All Year Round



Reading the article above, you might say, "Oh no, A Taste of Monterey, I absolutely despise white wine. Red wine for life!", and to that we say, "We've got you covered." Even though red wine is typically served at room temperature or slightly below, red wine drinkers are becoming innovative in their own way to be able to be refreshed in the heat. Monterey County Pinot

Continued Inside



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Monthly Wine Selections

NACINA - 2014 PINOT NOIR



Founded by Dan Tudor in 2000 with his cousin, Christian Tudor, the Tudor Wines touch can be traced over the past two thousand years and back to Croatia. Though based in Santa Barbara, the pair of Tudors' focus has been on recognizing Monterey County's potential in wine-growing. With many microclimates and varying terroir, Dan and Christian saw opportunity for exploration, though Dan's focus tended toward Pinot Noir

Typical Santa Lucia Highlands flavors from both Tondré and Hook vineyards, including dark berry, cherry cola, cinnamon, cedar, spice and toasty oak. Made from delicious barrels left after selecting the top eight for the 2014 Single

Vineyard Tudor SLH Pinot Noir release.

100% Pinot Noir

13.0% Alcohol

Cellar Through 2021

Comments: _____ ◇ Great ◇ Good ◇ So-So

DISTRICT 7 - 2019 Sauvignon Blanc



District 7's Sauvignon Blanc comes from five of their estate vineyards, some located in the northern part of Monterey County and some located about 25 miles further south. Sauvignon Blanc is ultra-sensitive to climate and grapes from vineyards that are just a few miles apart can impart very different taste characteristics. The brisk and windy conditions to the north bring out the grassy and herbal traits of this varietal, while the warmer, sunshine-drenched environment further south brings out the fruity melon flavors.

A lively array of tropical fruit, citrus and white peach flavors glide across the palate. This is a vibrant wine that finishes with a refreshing, crisp acidity. The District 7 Sauvignon Blanc makes a lovely apéritif or is the perfect accompaniment

to simple seafood, herbal-prepared white meat dishes, and spicy cuisines.

100% Sauvignon Blanc

13.5% Alcohol

Cellar Through 2023

Comments: _____ ◇ Great ◇ Good ◇ So-So

DISTRICT 7 - 2018 Cabernet Sauvignon (Club Red)



This Cabernet Sauvignon combines fruit from two estate vineyards in southern Monterey County. The Hames Valley Vineyard is located near the border of San Luis Obispo County. Sheltered from the afternoon winds, it possesses the largest diurnal temperature swings in the county. The combination of warm days, crisp nights and an incredibly long growing season makes this an ideal locale for big, tannic reds. Their San Lucas Vineyard is Monterey County's climatic tipping point for Bordeaux red varieties with days that are warm and sunny and nights that are cold and calm.

The 2018 Cabernet Sauvignon is wonderfully dark with aromas and flavors that include blackberry, elderberry and black cherry, with hints of fresh tarragon, vanilla and toasty oak. It is ripe, round and juicy with soft, integrated tannins and a lingering bright black fruit finish. This is ideal with beef and game dishes but also vegetarian fare like mushroom risotto.

100% Cabernet Sauvignon

13.5% Alcohol

Cellar Through 2026

Comments: _____ ◇ Great ◇ Good ◇ So-So

JOULLIAN - 2018 Sauvignon Blanc Reserve (Club Blanc)



Joullian's unique, combination of the original "Wente" clones of Sauvignon and the aromatic "Musqué" clone of Sauvignon Blanc from Pont de la Maye, Bordeaux have thrived on their steep granite hillsides for 35 years. They harvested Sauvignon Blanc grapes at 25.2 brix to get strong aromatics. The wine was fermented in steel and bottled young to preserve its fresh, tropical character.

Brilliant, straw-green color. Fragrant pomelo, lemon grass, mandarin orange and mineral nose. Rich, crisp white grapefruit, tropical fruit, mandarin-tangerine flavors broaden and lengthen into a lemongrass and distinctly mineral finish. Serve at 50°F.

100% Sauvignon Blanc

14.4% Alcohol

Cellar Through 2022

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



Noir is typically a lighter bodied red wine that can, bear with me here, be chilled, for ultimate red wine consumption during one of the warmest months of the year. Now, you never want to go overboard on adding a chill to your red wine (or white for that matter). By getting the wine too cold, you can lose a lot of the aromas and the flavor of the wine. A Pinot Noir can benefit by getting down to a temperature

of 53-56 degrees fahrenheit. A good ten to fifteen minutes in an ice bucket, or 30 minutes in the fridge, will leave you with a perfectly chilled red to enjoy as you are grilling up some lunch in the backyard.

A couple of bottles of lighter bodied Pinot Noir from our wine market that would be great chilled are Verraco Ridge and Garnet. Verraco Ridge offers flavors of raspberry and black cherry which leads to a smooth finish. Garnet is a wine that shows depth as it opens up with blackberry and macerated cherry. This wine has a slight earthy flavor which is offset with a rich fruitiness. Also, these wines go great with burgers or just about anything else off the grill. While we hope that you will explore and find a crisp Monterey County white wine that you love during the summer, we understand that seasoned red wine lovers tend to not want to stray from the deep flavors a red wine offers. This will hopefully inspire you to try your red slightly chilled for a restoring break from the heat.

A TASTE OF MONTEREY'S WINE TIPS AND TRICKS:

Chillin' Out With a Glass

Getting your wine down to a cool temperature is made easy by A Taste of Monterey's staff and includes methods we use and would recommend to our fellow wine drinkers. Here are a few simple ways to chill a bottle quickly:



- **Rapid Ice Wine Chiller** - Simply slide the pre-frozen sleeve over your bottle. It will chill your wine in approximately 5-10 minutes, and keeps the bottle cool for hours. Available in our gift area, we also use these in our Bistro when bottles are ordered for the table.
- **Frozen grapes** - Simply plop them in your glass in place of an ice cube. The grape will not dilute your wine, and you can snack on them after as a delicious boozy treat.
- **Wrap the bottle in a damp towel, then place it in the freezer** - The damp towel will freeze quickly, so the wine will chill in half the time it usually would.
- **Ice Water and Salt** - Submerge the bottle in a bucket of ice water and salt. Salt brings down the freezing temperature of the water, which will chill your wine faster.

These tricks will keep your wine as cool as you all August long!

Cook Out Corner



PICNIC WINE TIPS

If you're headed for a picnic and want the perfect wine recommendation, you have many options. A good picnic wine is refreshing, balanced, and pairs well with the foods you pack. Picnics are all about the food, company, and of course, the perfect wine to pair with all of that.

- **Know Your Party**
It's important to know the difference between "picnic" and "barbecue," and choose your beverage accordingly
- **Lower the Alcohol**
On your picnic it's likely to be warm, and guests may have exerted themselves a bit to reach the destination.
- **Rosé, Rosé, Rosé!**
- **Forget the Cork**
Rather than fiddle with (or risk forgetting!) a corkscrew, consider a screw top.
- **Break Out the Bubbly**
Nothing says "festive" quite like Sparkling Wine