

Let's *Wine*
About it



SANGIOVESE

Sangiovese (or Nielluccio in Corsica), a dark-berried vine, is the most widely planted grape variety in Italy. Virtually synonymous with the red wines of Tuscany, and all the romanticism that goes with the territory, Sangiovese is the core constituent in some of the great names in Italian wine. Italy's love affair with Sangiovese – and indeed the world's – is generations old.

Good-quality Sangiovese is prized for its high acid, firm tannins and balanced nature. Savory flavors of dark cherries and black stonefruit are characteristic, and may be backed by secondary notes of tomato leaf and dried herbs. The use of oak has become more popular and this coaxes richer flavors from the grapes, tending toward plum and wild raspberry.

Outside Tuscany, Sangiovese is widely planted in Lazio, Umbria, Marche and of course Corsica. In Corsica, the variety is known as Nielluccio and has a distinctive maquis characteristic, which distinguishes it somewhat from other Sangiovese. (Maquis is the shrubland that covers the island and includes shrubs such as sage, juniper, heath trees, oak and myrtle.) Worldwide, it has traveled to California and Australia, where its high acidity is an asset in the hot climate.

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 10/31/2021	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Mission Trail Vineyards 2018 Tusca		\$28.00	\$21.00	\$22.40
Sunny With a Chance of Flowers 2020 Sauvignon Blanc		\$17.00	\$12.75	\$13.60
Sunny With a Chance of Flowers 2019 Pinot Noir		\$17.00	\$12.75	\$13.60
Mission Trail Vineyards 2018 Muscat Canelli		\$22.00	\$16.50	\$17.60
JULY SELECTIONS	PRICES EXPIRE 09/31/2021			
Cru 2019 Montage Pinot Noir		\$25.00	\$18.75	\$20.00
Reflection Ridge 2020 Sauvignon Blanc		\$15.00	\$11.25	\$12.00
Ranch 32 2018 Meritage		\$30.00	\$22.50	\$24.00
Cru 2017 Arroyo Seco Chardonnay		\$25.00	\$18.75	\$20.00
JUNE SELECTIONS	PRICES EXPIRE 08/31/2021			
Meniketti Wines 2018 Black Tiger Syrah		\$42.00	\$31.50	\$33.60
Carys 2020 Pinot Gris		\$18.00	\$13.50	\$14.40
Muirwood 2019 Merlot		\$18.00	\$13.50	\$14.40
Meniketti Wines 2018 Shine On Sauvignon Blanc		\$22.00	\$16.50	\$17.60
PRIVATE RESERVE CLUB	PRICES EXPIRE 08/31/2021			
Folktale Winery and Vineyards NV Sparkling Rosé		\$42.00	\$31.50	\$33.60
Mansfield-Dunne 2017 Santa Lucia Highlands Pinot Noir		\$38.00	\$28.50	\$30.40
Folktale Winery and Vineyards 2018 Le Mistral Joseph's Blend		\$50.00	\$37.50	\$40.00

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



Missing our view?
Check out our live webcam while you sip on some Monterey Wine.



Correction
In June article in our feature article we said "... former rock star..." But, in reality Dave Meniketti still regularly performs. Rock on!

August Referrals



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



Follow us on Instagram and Facebook @atastefromonterey

Spritzing up the Summer

A great way to enjoy wine when it's hot

You might be asking if we have gone bonkers.

Have we been getting too much sun, and has it fried our brain?

Come on, it's Monterey!



While Monterey has been very comfortable so far this summer, we know it has been blazing hot elsewhere. As your wine club shipment arrives, you might be thinking to yourself that it's too hot for wine. While tempted to opt for a frozen concoction or a carbonated malty beverage, we suggest you hop on the wine spritzer bandwagon.

Lately, Wine Spritzers are making quite a comeback. Don't worry, these are more sophisticated offerings than the Bartles & James and California Coolers from days of yore. Today, lighter wines and refreshing wines, both white and red, are being blended with club soda, various seasonal fruits and fresh herbs with delicious results. Wine Spritzers are lower in alcohol and go great with just about anything you'd serve outdoors. These refreshing drinks are so popular, several large wineries are producing a wide variety of pre-mixed assorted options sold in cans and bottles.

We are positive that we can do better than something mass-produced. Let's start with the wine. All great Wine Spritzers start with unoaked and less tannic

wines. There are some great options in this month's selection for a start. For whites, Muscat, Sauvignon Blanc, Riesling, and Pinot Grigio are all great choices. For reds, a light-bodied fruit-driven Pinot Noir will work well. And how about trying a refreshing Rosé in your creation? All should be well chilled. Club soda is another common ingredient that adds refreshing life and the celebratory fizz to the drink. Many recipes call for ice. You can do this, but don't let the ice melt too much, as it will dilute the spritzer too much and you will also lose the effervescence. You can try frozen grapes and berries as an alternative.

We encourage you to have some fun this summer and experiment with some variations. Perhaps you can come up with your own incredible crowd-pleasing Spritzer that your guests will look forward to enjoying with each summer visit. For those of us on the Monterey Peninsula, we will have to wait until late September/early October when we get our Indian Summer. But, we can have fun with the extra practice making them in the meantime.



Continued Inside

Monthly Wine Selections

MISSION TRAIL VINEYARDS - 2018 Tusca



Inspired by the powerhouse wines of Tuscany's "Super Tuscan", this vintage of Tusca has a twist. It is a blend of Cabernet Sauvignon from Carmel Valley, Sangiovese from Arroyo Seco, and Syrah from Santa Lucia Highlands. These three wines, on their own, were promising, but when brought together in this blend, a very special wine resulted. The Syrah provides acidity and dark fruit elements, the Cabernet Sauvignon provides the backbone and the tannin structure, while the Sangiovese lends copious amounts of black cherry and cassis fruit varietal characteristics. The Sangiovese also brings the brighter fruit of raspberry, wild cherry and hints of exotic spices like nutmeg and dried orange peel. The smooth tannin, silky mouth-feel and lingering finish were achieved by careful blending. Tusca is an excellent example of the beauty and balance that blending can bring to a wine. Said to go with anything from marinara to meatloaf. Also, it is great with anything off the grill. Tusca is a "go to" wine that will delight a wide range of palates.

58% Syrah, 25% Cabernet Sauvignon, 17% Sangoivese 13.8% Alcohol Cellar Through 2025
 Comments: _____ ◇ Great ◇ Good ◇ So-So

SUNNY WITH A CHANCE OF FLOWERS - 2020 Sauvignon Blanc



Sunny with a Chance of Flowers is a healthy lifestyle wine created to make you feel good inside and out. Zero sugar, low calorie, low alcohol and flat-out delicious, it seems too good to be true. But Sunny is the real deal – better for you and mindfully made. Sustainably farmed and produced by a family-owned winery in Monterey County, California, Sunny is made for those who revel in a full glass and a healthy pour!

Sunny with a Chance of Flowers fits into a healthy lifestyle without giving up the flavor and texture that make wine so satisfying and mmmmm. Their Positively Sauvignon Blanc bursts with ripe guava, crushed pineapple, ruby grapefruit and fresh cut summer grass. Like a genuine smile, it is light, refreshing, joyful and cheery. Perfectly pairs with vibrant summer salads, goat cheese crostini, cauliflower crust Hawaiian pizza and most importantly, the sunny moments in life.

100% Sauvignon Blanc 9.0% Alcohol Cellar Through 2024
 Comments: _____ ◇ Great ◇ Good ◇ So-So

SUNNY WITH A CHANCE OF FLOWERS - 2019 Pinot Noir (Club Red)



Winemaker Casey DiCesare likes to say that flavors are made in the vineyard. That's why their grapes are left to hang on the vine to reach full maturity and flavor development before harvesting. Upon arrival at their estate winery, the grapes are crushed and fermented to dryness. Using an innovative and proprietary process that features a two-stage filter, alcohol is gently and gradually pulled from the wine, leaving behind a reduced-alcohol product. The result? An 85 calorie per serving wine (30% fewer calories than an average serving) that strikes the perfect balance between zero sugar/low calorie/low alcohol and delicious flavor.

The Sunny Pinot Noir is a riveting red wine full of juicy berry flavors and pure joy. Sweet black cherries kicks off the palate, followed by luscious pomegranate and a hint of toasted oak. The silky-smooth texture of their Sunny Pinot Noir pairs perfectly with rotisserie chicken, tomato basil pasta and grilled burgers, best enjoyed outdoors on the patio at sunset.

100% Pinot Noir 9.0% Alcohol Cellar Through 2024
 Comments: _____ ◇ Great ◇ Good ◇ So-So

MISSION TRAIL VINEYARDS - 2018 Muscat Canelli (Club Blanc)



Not to be confused with Moscato, the Muscat family of grapes has ancient roots, with 200 varieties that are grown around the world. The Muscat Canelli or Muscat Blanc a Petit Grains is one of the best for making wine. It is a very grape-like varietal wine and one of the few where the berry tastes very much like the wine. The 2018 vintage is soft and off-dry, yet an intensely fragrant white wine, offering aromas of white peach, pear nectar, honeysuckle, and orange blossom with flavors of apricot, peach, and ripe nectarine. The wine's touch of sweetness is offset by a crisp, light acidity and an ever so slight jasmine spice character. Pair with grilled fish with a fruit relish or salsa, spicy Asian cuisine or fruit/cheese plates. Serve well-chilled, have fun and try it as a base for a wine spritzer. Muscat Canelli makes a refreshing addition on a summer day.

100% Muscat Canelli 13.5% Alcohol Cellar Through 2022
 Comments: _____ ◇ Great ◇ Good ◇ So-So



Classic White Wine Spritzer

4 ounces Pinot Grigio (or other dry white wine)
 2 ounces club soda
 twist (lemon peel)
 ice

Strawberry Muscat Spritzer

4 ounces of Muscat wine
 4 ounces of club soda
 4 strawberries (cut in half)
 ice



Mojito Wine Spritzer

4 ounces white wine, like Sauvignon blanc
 4 ounces club soda
 4 mint leaves
 1/2 lime
 4 drops liquid stevia or 1 teaspoon of simple syrup (optional)
 ice

Gently muddle the mint leaves with stevia and lime juice. Add wine, seltzer and ice & mix well. Garnish with mint leaves and sliced lime.

Red Wine Berry Spritzer

2 ounces red wine
 6 ounces berry sparkling water (La Croix Mixed)
 ice
 frozen blueberries (or raspberries)



Citrus Peach Red Wine Spritzer

4 ounces red wine (chilled)
 4 ounces of citrus soda (peach soda or peach sparkling water - chilled)
 frozen peach slices (or fresh)
 orange bitters, a dash or three
 ice

Cheese Corner



THE SCIENCE BEHIND WINE & CHEESE

Pairing wine and cheese has long been considered a highly nuanced art that dates back for centuries. But, this art has been confirmed by modern-day science. Here are just one of the many studies that have examined this popular pairing.

Oppenency of Astringent and Fat Sensations

A group of food scientists for the National Institutes of Health conducted a 2012 study that indicates that the concept of mouthfeel plays a role when it comes to how people interpret food pairings. "Mouth-feel" refers to the way foods feel in the mouth.

The scientists believe foods that sit on opposite ends of the spectrum of taste often create a pleasant taste sensation, triggering a good match in the mind. This is true for wine and cheese as well as many other food and drink combinations.

The study results also point to the science behind "palate cleansing" to help explain how food pairing works. This is an oft-referenced concept in the realm of food pairing. Astringent foods alternated with creamier foods often create a pleasant taste combination. This discovery helps to explain why wine and cheese have been paired together for so long, as the two developed simultaneously centuries ago.