

Let's *Wine*
About it



SAUVIGNON BLANC

Pronunciation: "Saw-vin-yawn Blonk"

Taste: Aggressively-citrus-driven (grapefruit pith), with some exotic fruits (honeydew melon, passion fruit, kiwi) and always an herbaceous quality (grass, mint, green pepper)

Style: Light- to Medium-Bodied White Wine

Description: Sauvignon Blanc is a dry white grape first widely planted in France. Wines are tart, typically with herbal, "green" fruit flavors.

Food Pairing: fish, chicken, pork, veal, Mexican, Vietnamese, French, herb-crusted goat cheese, nutty cheeses such as Gruyère

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.

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AUGUST SELECTIONS	PRICES EXPIRE 10/31/2022	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
CRU 2018 Pinot Noir		\$20.00	\$15.00	\$16.00
Bernardus 2020 Griva Sauvignon Blanc		\$28.00	\$21.00	\$22.40
Mesa del Sol 2017 Sangiovese		\$30.00	\$22.50	\$24.00
CRU 2020 Unoaked Chardonnay		\$20.00	\$15.00	\$16.00
JULY SELECTIONS	PRICES EXPIRE 09/30/2022			
Pareto's 2018 80/20 Cabernet Sauvignon		\$17.00	\$12.75	\$13.60
Silvestri 2020 Pinot Noir Rosé		\$27.00	\$20.25	\$21.60
Silvestri 2018 Pinot Noir		\$36.00	\$27.00	\$28.80
Equoia 2020 Equoia Chardonnay		\$20.00	\$15.00	\$16.00
JUNE SELECTIONS	PRICES EXPIRE 08/31/2022			
Craftwork 2019 Pinot Noir		\$20.00	\$15.00	\$16.00
Wrath 2020 EX Unoaked Chardonnay		\$19.00	\$14.25	\$15.20
Wrath 2019 EX Syrah		\$25.00	\$18.75	\$20.00
Craftwork 2021 Sauvignon Blanc		\$18.00	\$13.50	\$14.40
PRIVATE RESERVE CLUB	PRICES EXPIRE 08/31/2022			
Meniketti 2017 Pinot Noir		\$48.00	\$36.00	\$38.40
Scott 2019 Chardonnay		\$36.00	\$27.00	\$28.80
Comanche 2019 Petite Sirah		\$38.00	\$28.50	\$30.40

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.

SANGIO, SANGIO... SANGIOVESE!



Bene, bene...let's talk some Sangiovese! Sangiovese, or "Sangio" for short, is an intriguing grape variety not only for its history, but also because of its diversified use in winemaking. The grape has been around for awhile- it is suspected of having been a common varietal of winemaking for the Etruscans in Central Italy (for the non-historically inclined, that means pre-Roman times). I would venture to guess that you've heard of Sangiovese before, although perhaps without realizing it. You see, Sangiovese is the primary grape for Italian Chianti wines...and I'll bet many of you of the baby boomer generation had a straw-bottomed bottle that you turned into a candle holder in the 70's!

So, here we have this ancient grape varietal that conjures up images of multi-colored wax cascading down the sides of a wide bottle, a connection to Chianti, possibly some vague association with wines known as "Super Tuscan," and an increasing popularity in the States for our own homegrown varietal Sangiovese. It's clear that this grape with the Latin name of "the blood of Jove" deserves some attention. *Andiamo!*

Sangiovese vines thrive on sloped terrain in hot and dry climates in soils with high concentrations of limestone- for those of you fortunate enough to have traveled in the Tuscany region of Italy, we'll mention that the majority of the vines you saw covering the rolling fields there are planted with our subject grape variety. Even though Sangiovese can be compared to Cabernet Sauvignon, in that each provide the backbone to two well-known wines: Chianti and Bordeaux, the two grapes share little else in common. Sangio is not a survivor grape; it is thin-skinned, late to ripen and mature, and will easily rot in conditions that are too damp.

Vintners that have worked with Sangiovese will tell you that despite its long-established presence in the world, it's actually not the easiest varietal for winemaking. The grape presents the challenge of offering high acidity, yet is light in body characteristics. Because of these qualities, winemakers have traditionally applied methods to strengthen the wine either through blending it with other grapes or extending its exposure to oak during the process.

As for blending, Chianti itself is an Italian style using Sangiovese. Sangio provides the dominant base of the wine, but it is combined with other red varietals such as Colorino, Mammolo, Canaiolo or Cilieggiolo; or white varietals such as Malvasia and Trebbiano. Blending Sangio with Bordeaux varietals such as Cabernet Sauvignon and Merlot produces "Super Tuscan" wines, which continue to gain more and more favor in Italy and California.

Where Sangiovese is grown and how it is produced will have drastic results of either gentle or assertive wines, although a prevailing characteristic of all is a touch of bitterness to their finish. Berry



Continued Inside

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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Monthly Wine Selections

CRU - 2018 Pinot Noir



Monterey Vineyards are primarily influenced by the cooling air of the Monterey Bay, which creates one of the longest growing seasons in California. Budbreak in Monterey typically starts two weeks earlier than other vineyards in California, but, due to the cool growing conditions, harvest begins two weeks later than other California appellations. The longer time on the vine allows the grapes to develop intense, concentrated flavors true to classic Pinot Noir.

Cru's winemaker hand-picks prestigious, cool climate vineyards from throughout Monterey to craft this fruit forward wine. The Monterey vineyards truly shine through with notes of blackberry and bright cherry that lead into rich flavors of dark chocolate, pepper spice and plum. The lovely balance of fruit and savory tones lead to a long, mouthwatering finish.

100% Pinot Noir 13.8% Alcohol Cellar Through 2024
 Comments: _____ ◇ Great ◇ Good ◇ So-So

BERNARDUS - 2020 Griva Sauvignon Blanc



All Bernardus' Sauvignon Blanc grapes come from a block specially planted for Bernardus in the Griva Vineyard with the celebrated "Musqué" clone. All their grapes are hand-picked during many successive pickings at various ripeness levels in order to have a broad palette of flavors and acidity levels from which to create their final blend. They ferment their Griva Sauvignon Blanc at cool temperature in stainless steel tanks. It is then aged for several months in large, neutral 30-year-old French oak tanks to encourage integration of flavors. The use of 3 specially selected yeasts, each one adding a unique flavor profile which enhances the complexity of the final blend.

The 2020 Griva bottling shows aromas of lime zest accented by grassy notes. The palate is soft and long, exhibiting crisp fruit flavors with notes of lime and grapefruit. The 2020 version exhibits a beautiful balance of rich texture and a gently crisp, refreshing acidity.

100% Sauvignon Blanc 13.1% Alcohol Cellar Through 2023
 Comments: _____ ◇ Great ◇ Good ◇ So-So

MESA DEL SOL - 2017 Sangiovese (Club Red)



Mesa del Sol's unique location and stunning views have made it a desirable destination for almost 200 years. Situated on a sun-filled mesa overlooking the sparkling Arroyo Seco River, the property was first established as a stagecoach stop in the late 1800s. Travelers headed overland to Carmel Valley or up the Arroyo Seco River to Mission San Antonio would stop to water their horses and stretch their legs. In fact, the stone water house still stands to this day. Around the turn of the century, the property became a health center. The hot dry air of the Arroyo Seco Highlands was believed to soothe those ailing from tuberculosis and other maladies. Teddy Roosevelt himself, stayed here during that time!

Sangiovese is an Italian varietal and the principal grape in Chianti. A fruit-forward wine, soft on the palate with just the right amount of tannins. Complex structure with overtones of lavender, pepper, and spice that some say is similar to a Pinot. This versatile wine goes well with Italian foods, fish, cheeses, and charcuterie. Ready to enjoy now but would cellar well.

100% Sangiovese 14.1% Alcohol Cellar Through 2024
 Comments: _____ ◇ Great ◇ Good ◇ So-So

CRU - 2020 Unoaked Chardonnay (Club Blanc)



The 2020 CRU Unoaked Chardonnay is sourced from the Cobblestone vineyard in marine influenced Arroyo Seco. The soil in this vineyard is packed with cobblestones (which are locally referred to as "Greenfield Pebbles") leading to excellent drainage and heat retention in the vineyard.

Our unoaked Chardonnay is fermented entirely in stainless steel tanks which retains the bright fruit flavors of this wine. It leads off with fresh flavors of peach, nectarine and lime with a backbone of acidity that gently leads to the grapefruit and candied orange finish. Bright and crisp, the unoaked Chardonnay pairs perfectly with seafood such as baked tilapia seasoned with lemon and garlic. Or try it with spicy yellow curry with chicken and fresh vegetables.

100% Chardonnay 13.5% Alcohol Cellar Through 2024
 Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



flavors such as strawberry, blueberry and bitter cherry combined with floral and plum notes are common. In general, Californian Sangiovese tends to be bolder than its Italian cousin, which is likely attributable to extended exposure to sunlight. Vanilla, oak and spice are also common- but these are imparted from heavy oaking of the wine.

It is uncontested that Sangiovese's true home is in Italia, as it is the country's most widely planted red grape varietal with over 250,000 acres, representing ten percent of all

vineyards in Italy. Although it is prolific in Tuscany, the grape is grown throughout the country's different wine growing regions and is also known by the names of Brunello and Morellino, amongst others. Even though Italian winemakers tend to primarily produce blended Sangio wines, there are Italian varietal wine versions of Sangiovese as well.

And, if you've ever wondered why Italian cuisine from complex pasta creations to basic pizzas are regularly paired with Chianti, the answer is that the high acidity and low tannins in Sangiovese present a lovely match to tomato-based sauces. *Magnifico!*

It is believed that Italian immigrants first introduced Sangio plantings to California in the late 1800's, and although there was some surge of interest in the grape in the 1980's, it has only been in recent years that Sangiovese wines have experienced an increased demand as winemakers and the wine-consuming public expand their epicurean interests. There are significant plantings of Sangiovese in Napa, San Luis Obispo, Amador and El Dorado Counties these days. Sangio is not a major varietal in Monterey County, but the grape is certainly present- it's not surprising that the Chalone appellation offers ideal terroir for Sangiovese. San Antonio Valley and Arroyo Seco are two other AVAs in Monterey County where we are seeing more Sangiovese. Plantings of Sangio are also sprouting up more frequently in areas of Washington State. Worldwide, Sangiovese is grown in Australia, South Africa and Argentina.



We hope this little introduction to the vino of the Etruscans has swirled your interest in Sangiovese. A Taste of Monterey is pleased to feature the Mesa Del Sol Sangiovese in this month's Clubs Red, Quattro and Cellar clubs. *Ciao!*

Bryce Ternet
 Contributing author for A Taste of Monterey and is the author of three books. See www.mbryceter.net for more.

Entertain with Wine



WINE PAIRING MISTAKES

Pinot Grigio and Roast Beef

There are few foods that match the juicy richness of perfectly cooked roast beef. In some cases, roast beef is almost too much to eat without a beverage on the side to add balance, which is where wine comes in.

Too often, however, the mistake of pairing a light, white wine with roast beef as a method of "cutting the fattiness" is made. What actually happens, however, is that the wine falls short of being able to stand up to the meat, thus spoiling the entire experience as a whole.

A much better pairing would be a sturdy, tannic wine like Monastrell, or maybe Cabernet Sauvignon. These have the backbone necessary for pairing with the richest of meats and will never fall apart in the glass the way lighter wines might.

Pinot Noir and Vinegary Dishes

Pinot noir is deliciously fruity and truly has versatility in the kitchen. One area where it does not shine, however, is with vinegary dishes.

Whether it be a vinegar-laden sauce or otherwise on the plate, the fruitiness of Pinot Noir will be overwhelmed and broken down, resulting in a flat pairing where neither the food nor the wine tickles the palate in a positive manner.

Pinot should instead of be served alongside more mild dishes, which will allow its characteristics to come out un-muted.