

Tasting Monterey

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

COMING EVENTS

Friday, Sept. 27, 2013
Last Fridays Wine Bar
 A Taste of Monterey
 Cannery Row
 6:00pm-9:00pm*
 Join us on the last Friday of every month from 6pm to 9pm. A Taste of Monterey, Cannery Row is keeping its doors open later and offering special wine by the glass prices. Start your weekend off with a relaxing view and a glass of Monterey's finest. Sample our new food menu prepared by AquaTerra.



Extended Hours
 A Taste of Monterey
 Cannery Row
 Sun-Wed 11am-7pm
 Thu-Sat 11am-8pm
 No new tastings after 6:00pm

SEPTEMBER REFERRALS



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



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Looking to the Future: Monterey County Winery Corridors



“Monterey County’s wine industry looks like Sonoma County’s 20 years ago.” We’ve heard this one before here in Monterey, and we take it as a compliment. We like how we are. But, does that mean Monterey County is going to resemble Sonoma or {gasp} Napa County in 20 years?

No, we don’t believe so. In fact, it will not, based on the precarious existence of California land use planning regulations. These regulations are prominently displayed in what are called our City and County “General Plans.” The general plans provide the framework for the growth of our communities. Sounds generally fairly simple, right? We promise...it’s not.

In fact, Monterey County has been in the process of updating its General Plan for quite some time. We’ll save you from a political diatribe and merely state that a good part of the complication is that we are a very diverse county with numerous involved interests. However, progress continues and current plans are for future designated wine corridors.

Of course, we already have tasting rooms scattered throughout the Salinas Valley and beyond, but the idea of a general plan is to have directed and organized growth. So while we’d like to see our tasting room capacity expanded - picture cozy restaurants and bed & breakfast locales on River Road, we don’t want to see unrestrained development - picture roadways lined with gigantic tasting rooms/winery facilities, fast food joints and chain hotels and massive tour buses and wine trains and....Anyway, you get the point.

However, this does not mean that we don’t want to see our County’s wine country evolve and expand. This growth has been planned for years by visionaries such as our recently dearly departed wine maker and former planning commissioner, Steve Pessagno. And the plan has been to have designated wine corridors in the county for future tasting rooms. Three principal wine corridors have been designated: Central/Arroyo Seco/River Road Segment, Metz Road Segment, and a Jolon Road Segment.



The Central/Arroyo Seco/River Road Segment is the most well-known of the three. While experienced Monterey County wine aficionados know that the area is already dotted with tasting rooms, we expect to see growth in this segment in related services, such as small bed & breakfasts or locally-owned and run restaurants. We’re sure that quite a few people who have been tasting out on River Road have shared the thought that having a restaurant nearby would be wonderful. And while River Road may have an ample share of tasting rooms, keep an eye out for future rooms in the Arroyo Seco portion of the segment, as we expect this to be where we’ll see new tasting rooms.

The Metz Road Segment may be a surprise to some unfamiliar with the area, and those that are familiar may even wonder why it’s been separated. We have a few ideas why the wine corridor gurus originally

Continued Inside

MONTHLY WINE SELECTIONS

DE TIERRA - 2008 Merlot



De Tierra Estate Merlot is grown deep in the Corral de Tierra at the foot of Mount Toro between the Santa Lucia Highlands and the Carmel Valley in Monterey County in what John Steinbeck called “the pastures of heaven”. The vineyard is organically farmed to accentuate the terroir of this most unusual area.

This is a lush and full bodied Merlot. It offers stone fruit, plum and hints of rose geranium in the nose. On the pallet, it begins with lush ripe plums, red berries and expands towards cassis, blueberry, vanilla and the classic hard spice notes of cinnamon and clove. The cinnamon and clove notes carry one along to a finish of red fruits, espresso and black pepper. The structure and intensity of this wine has been brought into a lovely balance between acid, tannin and fruit with age. This wine has a strong affinity for char – such as are found in meats and vegetables that have been cooked on the grill. Its spice notes of cinnamon and clove also make it an intriguing choice for pairing with dessert items that incorporate those spices, such as some versions of chocolate mousse or cannoli filling.

100% Merlot

14.2% Alcohol

Cellar Through 2014

Comments: _____ ◇ Great ◇ Good ◇ So-So

J. McFARLAND - 2011 Chardonnay



This wine is 100% from own root vines planted 40 years ago by Jerry McFarland. River Road Vineyard has stood the test of time, buffeted by the cold, high winds that come off the Monterey Bay's deep, cold water canyon, the fruit for this wine was harvested late October 2011 at 24.5 to 25% brix.

These old own-root vines go down deep into the rocky soils to pick-up flavors unique to age. The cold region I growing area in Gonzales' Santa Lucia Highlands allows the fruit to ripen slowly to create layers of luscious fruit flavors...as it opens in your glass, you'll be treated to a floral nose combined with a hint of spicy lemon...a buttery viscosity...and a finish that goes on and on. Peter's winemaking and the McFarland's legendary grape growing in the Santa Lucia Highlands makes an excellent Burgundian style Chardonnay.

100% Chardonnay

13.2% Alcohol

Cellar Through 2014

Comments: _____ ◇ Great ◇ Good ◇ So-So

J. McFARLAND - 2011 Pinot Noir (Club Red)



River Road Vineyard, planted 40 years ago by Jerry McFarland in the Gonzales portion of the Santa Lucia Highlands, is in the most Burgundian-like climate of any growing area in California, even cooler then the Carneros district of Sonoma County.

The grapes were harvested late October of 2011 at 23% Brix, which lends to a lower alcohol level and a very refined wine that reveals it's depth as it opens in your glass. This wine is stellar and a perfect example of why the Gonzales portion of the Santa Lucia Highlands is considered by fine wine drinkers as "Burgundy in California". The wine displays a long velvety finish...a beautiful delicate flora nose...cherry flavors without the jam-like qualities of over ripe fruit grown in warmer less Burgundian climates. This wine is a perfect example of what a fine Pinot Noir should taste like when excellent winemaking meets great grape growing.

100% Pinot Noir

12.5% Alcohol

Cellar Through 2015

Comments: _____ ◇ Great ◇ Good ◇ So-So

NACINA - 2012 Tondre Riesling (Club Blanc)



Nacina means “The Way” in Croatian. The Tudor family has been growing grapes on the Dalmatian Coast's island of Hvar for hundreds of years. In 1917, Dan “Dinko” Tudor boarded a steamer from the Istria Peninsula to Ellis Island, NYC. Settling in Delano, California he followed his passion of growing table grapes building one of the largest vineyard operations by the 1960's. First cousins, Christian Tudor and Dan Tudor started Tudor Wines in 2000. This Nacina wine is a tribute to a tradition of always following one's own path and passion in life – all while seeking happiness and spreading goodwill on the way.

Astonishingly fresh with intense yet delicate notes of melon, honey, and well-spiced ripe grapefruit. Enormous concentration, plush flavors of ripe apricot and pear, perfectly balanced by acidity and a long finish.

100% Riesling

11.8% Alcohol

Cellar Through 2014

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



pictured this scenario. First off, the area is a bit off on its own - Highway 101 creates an effective border in one direction and the Gabilan Mountains do in the other. Secondly, if you've ever driven out this way on your way to the Pinnacles, you've undoubtedly noticed that there are quite a few planted acres of wine grapes on the Gabilan bench over there (and there are a lot more hidden from sight in the Chalone AVA). You may also have noticed one of the largest winery facilities in the County as well: Estancia.

For these reasons alone, this segment would appear to be justified, but there's another timely reason. The previously mentioned Pinnacles is the country's newest National Park, so we're expecting the Soledad area to pick-up in the visitor services department. Although the corridor's only existing tasting room is Chalone Vineyards (which is closed at the moment), we expect to see a few more tasting rooms here in the future.

And lastly, we have the Jolon Road Segment. Again, this one may seem odd at first glance. I mean, it's waaay down there, right? From the Monterey Peninsula, we're looking at about a two or two and a half hour drive. Seems like a long way to drive to go tasting, doesn't it? Sure, it is. But, on the contrary, this area of Monterey County is not far from a very quickly expanding wine growing region in San Luis Obispo County to our south: Paso Robles. Further, the ever popular, for recreation, Lake Nacimiento is nearby and attracts an influx of visitors especially in summer. Added that this area is also where some of the County's exciting AVAs are located, perhaps the wine corridor visionaries were on to something. And, we even have a tasting room blazing the way down there already. So on your next trip to the Lake or the San Antonio Mission, swing by Marin's Vineyard's quaint tasting room.

We're happy with ourselves in Monterey County wine country, but we're also intrigued to plan for our future.

Bryce Ternet - contributing editor and author of the recently released: "The Stevenson Plan, A Novel of the Monterey Peninsula." See <http://www.mbryceter.net/> for more.

RECIPE

Tomato-Feta Salad

INGREDIENTS

- | | |
|---------------|------------------------------------|
| 1 (4-ounce) | package feta cheese |
| 1/4 cup | Greek dressing |
| 2 tablespoons | chopped fresh parsley |
| 6 | plum tomatoes, chopped |
| 1/2 cup | sliced oil-cured ripe black olives |
| 1/4 cup | chopped red onion |

DIRECTIONS

Break feta cheese into small pieces. Do not crumble.

Stir together dressing and parsley. Stir in feta and remaining ingredients. Cover and chill at least 1 hour or up to 2 days. Serve with a slotted spoon.

Tomato-Feta Lettuce Salad: Tear 1 small head iceberg lettuce and 1 small head romaine lettuce into bite-size pieces; toss together. Arrange lettuces evenly on 4 individual plates, and top evenly with chilled tomato mixture (do not use slotted spoon). Serve immediately.



VISITING Varietals



PINOT NOIR

Pronunciation: Pee-noh-n'wahr

Definition: Pinot Noir may be the toughest grape to grow, but the effort is often well worth the constant care and investment. It is a fickle grape that demands optimum growing conditions, opting for warm days consistently supported by cool evenings. As for style, Pinot Noir is typically a lighter-medium bodied, fruit-forward red wine

Flavor Profile: Pinot Noir is a dry, red wine that typically exhibits fruit-forward character with strawberry, cherry, raspberry and blackberry fruit taking the cake for palate presence. Notable earth-driven layers are also quite common in a glass of Pinot, with herbal, mushroom, leather, and game-like qualities being fairly familiar. Warm spice notes also make their way into the Pinot Noir palate profile, often in the form of cinnamon, clove and smoky, tobacco nuances.

\$5 WINE CLUB MEMBER SPECIAL



Roasted Tomato and Ricotta Crostini

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PLEASE NOTIFY US BY CALLING
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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.

PLEASE SEND QUESTIONS OR COMMENTS TO:

A Taste of Monterey
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700 Cannery Row, Ste. KK
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(888) 646-5446 ext. 13
club@tastemonterey.com

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Remember, as a Club Member, you receive a 15% discount on all purchases (20% for Quattro and Cellar members) and a weekly complimentary tasting.

NEWSLETTER STAFF
















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 J. McFarland 2011 Chardonnay		\$20.00	\$15.00	\$16.00
 J. McFarland 2011 Pinot Noir		\$24.00	\$18.00	\$19.20
 Nacina 2012 Tondre Riesling		\$20.00	\$15.00	\$16.00
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 Paraiso Vineyards 2010 Pinot Noir		\$25.00	\$18.75	\$20.00
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 Marilyn Remark Winery 2010 GSP		\$28.00	\$21.00	\$22.40
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 Scheid 2009 Petit Sirah		\$35.00	\$26.25	\$28.00
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