

Tasting Monterey

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

COMING EVENTS

Every Fridays Wine Bar

A Taste of Monterey
5:00pm-8:00pm*
Join us every Friday evening from 5pm to 8pm. Start your weekend off with a relaxing view, live music, great food and a glass of Monterey's finest.



Store Hours

A Taste of Monterey
Cannery Row
Sun-Wed 11am-7pm
Thu-Sat 11am-8pm

*No new member 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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WINE with Mexican Food

Wine with Mexican food? We know wine is not typically associated with Mexican cuisine. When considering your beverage pairing with a plate of tacos, wine likely does not come to mind and you are much more apt to think of Mexican beer, a margarita, or tequila shots. And why wouldn't you? After all, these are the choices anyone would think of and wine is normally not even considered. But that doesn't mean that it shouldn't be.

It may be surprising to hear, but the oldest winery in North America is in Mexico! The winery is called Casa Madero and wine has been producing there since the late 1590's. And, in fact, Mexico as a whole produces enough wine to be in the top 25 wine producing nations of the world. So wine is not at all a foreign concept in Mexico.

As we've covered in past articles, pairing wines with different food items which may not, on the surface, appear to be good matches for wine (hamburgers, pizza, red wine with fish, whites with steak) is always possible. We've never run into a food item to pair which scared us off! As with all types of food and wine, for Mexican cuisine one just needs to take things a step further. So, vamonos... let's dive in!

Start with the basics of what you're eating. Often Mexican dishes have a bit of spice to them, especially to sensitive American palates. If you are one who may be afraid to pair wine with spice for fear that you won't taste the wine, there's an excellent solution. As with all spicy foods, go with something white and sweeter, such as a Riesling or a fruit-forward Sauvignon Blanc, and you'll savor the refuge your refreshing glass of wine will offer. If, however, spice is not a problem and you want to get creative in your Mexican cuisine-pairings...keep reading.

Let's break things down into a few major categories and we'll provide wine recommendations for each.



TORTILLAS WITH TOPPINGS: Tacos, Burritos, Quesadillas, Chalupas (*similar to tacos, but made with thicker, crispy fried corn tortillas*), Sopes (*like a flat taco with a soft tortilla*), Tostadas (*like a flat taco with a crispy tortilla*).

Wine Recommendations: Dry rosés and lighter, less-robust, red wines will pair nicely. Some of Monterey County's lighter Pinot Noirs could be excellent choices.

STUFFED DOUGH (MASA) DISHES: Tamales (dough stuffed with meats, cheeses and/or vegetables, wrapped in corn husks and steamed/boiled), Gorditas (small cake stuffed with cheese, meat and/or vegetables), Enchiladas (a corn tortilla rolled around cheese, meat or vegetables and covered in a red sauce), Empanadas (a pastry stuffed with cheese, vegetables, and meats), Chile Relleno (a cheese-stuffed green chile that's breaded, fried, and served with pickled vegetables and sometimes topped with chile sauce).

Wine Recommendations: As above, dry rosés and lighter, less-robust, red wines will pair nicely. But considering that these dishes are getting a little more substantial, this presents an opportunity to stride ahead in your vino tinto decision as well. Go with bolder Pinots here or even get into lighter Sangiovese or Tempranillos.



Continued Inside

MONTHLY WINE SELECTIONS

MUIRWOOD - 2012 *Merlot*



Muirwood is a line of limited production, reserve quality wines grown, produced and bottled from Arroyo Seco Vineyards along California's Central Coast. Located in the premium grape-growing appellations of Monterey and Arroyo Seco, these vineyards yield intense, full-flavored fruit of exceptional quality. For the Muirwood collection, the winemaker selects the finest fruit, and then handcrafts the wine with extraordinary attention and care to produce distinctive wines with great nuance and depth. It is the best the winery has to offer.

The Muirwood Merlot blends the unique characteristics of several vineyards to create a distinctive and exceptional wine. Grapes from their Los Lobos vineyard in southern Monterey County, where warm days and cool nights prevail, enhance the wine's tannin and structure, while temperate days and cool nights at Suter Ranch in the Arroyo Seco lend color intensity and red berry aromas.

100% Merlot

Cellar Through 2018

Comments: _____ ◇ Great ◇ Good ◇ So-So

BERNARDUS - 2012 *Griva Sauvignon Blanc*



For this Sauvignon Blanc the grapes are sourced from the celebrated Griva vineyard. The Griva vineyard is located in the Arroyo Seco appellation with its perfect combination of sandy, well-drained soils and warm, breezy climate. Their vineyards are planted with the famous Musqué clone which provides the purest expression of Sauvignon Blanc aromas and flavors.

The vibrant aromas exhibit notes of peach, melon and grapefruit along with hints of fresh grass and flint. On the palate, the flavors are rich, crisp and intense, showing complex essences of lime, grapefruit and gooseberry, accented by mineral notes and a refreshing acidity.

100% Sauvignon Blanc

6,442 Cases Produced

Cellar Through 2015

Comments: _____ ◇ Great ◇ Good ◇ So-So

AIENA - 2009 *Monterey Pinot Noir* (Club Red)



Two vineyards provide the grapes that make up this wine: Mission Ranch, southwest of the town of Soledad and at the junction of the Arroyo Seco and Santa Lucia Highlands appellations, and Silacci, which is just outside the northern end of the Santa Lucia Highlands and is one of the coolest sites in the county where Pinot Noir is planted. Both are on silty, decomposed granite-based soils. Mission is a better drained and less fertile than Silacci and both naturally bear small crops.

The 2009 Aiena Monterey Pinot Noir is a combination of red and black fruits in aroma and flavor. Bright red color, medium dark. This wine is perhaps a bit riper and showier than the 2008 vintage. It shares with that wine a raciness and vibrancy on the palate that speaks to the cool climate and low yields of two vineyards that make up this blend, although it is definitely darker and richer.

100% Pinot Noir

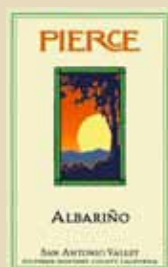
425 Cases Produced

14.5% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

PIERCE - 2012 *Albariño* (Club Blanc)



Pierce's 2012 Albariño is the product of their vineyards in the San Antonio Valley, a recently declared appellation at the southernmost tip of Monterey County. Grown in a mix of calcareous rock, broken shale, decomposed granite, and clay, the 2012 vintage provides a clear expression not only of varietal character but also of our vineyards' own unique terrior. Produced on a limited scale, it was fermented at low temperatures in stainless steel and aged in a combination of stainless steel and neutral oak. With the rich aromatics, crisp acidity, and minerality that are the signature of the variety, it features notes of apple, pear, peach, and citrus.

100% Albariño

12.5% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

CARNE (MEAT): Barbacoa (spicy bbq beef), Carne Asada (grilled spicy beef), chorizo (spicy fatty pork sausage), Al Pastor (spit-grilled pork), Carnitas (braised and shredded pork).

Wine Recommendations: These foods are bold (and could of course be in your tacos or burritos etc. above), so don't be afraid to match bold and flavorful with bold and flavorful. Cabernet Franc, Carmenere, Cabernet Sauvignon, Tempranillo, Portuguese red varietals, Sangiovese and other Italian reds, Malbec, Cabernet Sauvignon...all could be tantalizing matches.

As you can see, there really are a lot of wine options to consider the next time you're at a Mexican restaurant or making a south of the border dish at home. Don't be afraid to put the cerveza and tequila aside. That way you won't miss out on an opportunity for a delectable new culinary discovery. And if you would like to catch up on past articles (wine pairing with burgers, pizza, etc.) and recipe ideas, visit our homepage where they are all available.

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



CHEESE Varietals



CAMEMBERT

Pronunciation: CAH-muhm-BARE

Definition: Camembert is a soft, creamy, surface-ripened cow's milk cheese. It was first made in the late 18th century at Camembert, Normandy in northern France.

Camembert was reputedly first made in 1791 by Marie Harel, a farmer from Normandy, following advice from a priest who came from Brie.

However, the origin of the cheese known today as camembert is more likely to rest with the beginnings of the industrialization of the cheese-making process at the end of the 19th century. In 1890, an engineer, M. Ridet, devised the wooden box which was used to carry the cheese and helped to send it for longer distances, in particular to America, where it became very popular. These boxes are still used today.



On Our Menu:

Marin French Cheese - Camembert
 Founded in 1865, the Marin French Cheese is the longest operating cheese company in America, with a commitment to time-honored cheese making practices using fresh milk from six neighboring family dairy farms. Complex, aromatic and creamy with a deep golden color and thin white rind. The flavor is robust with hints of mushroom.

RECIPE

Shrimp and Crab Enchiladas

INGREDIENTS

- 12 (12 inch) flour tortillas
- 8 ounces Monterey Jack cheese, shredded
- 1 (6 ounce) can crab meat, drained
- 1 pound cooked medium shrimp, shelled and deveined
- 1 (20 ounce) can green enchilada sauce
- 1 (8 ounce) container sour cream
- 1 bunch green onions, chopped

DIRECTIONS

Preheat oven to 350 degrees F.

Lay tortillas on a flat surface. In the middle of each tortilla place equal amounts of cheese, crab, and shrimp. Set aside some cheese to sprinkle on top of the tortillas. Roll the tortillas to form enchiladas. Arrange side by side in a 9x13 inch baking pan.

Pour green enchilada sauce over all of the enchiladas; the green sauce should cover the enchiladas completely. Sprinkle the remaining cheese over the enchiladas.

Cover, and bake for 30 minutes in the preheated oven. Remove cover, and continue baking 15 minutes. Top enchiladas with sour cream and green onions to serve.



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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
Attn: Elaine Hewett
700 Cannery Row, Ste. KK
Monterey, CA 93940
(888) 646-5446 ext. 13
club@tastemonterey.com

CLUB SAVINGS

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

NEWSLETTER STAFF
















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SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2014	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Muirwood 2012 Merlot		\$16.00	\$12.00	\$12.80
 Bernardus 2012 Griva Sauvignon Blanc		\$22.00	\$16.50	\$17.60
 Aiena 2009 Monterey Pinot Noir		\$29.00	\$21.75	\$23.20
 Pierce 2012 Albariño		\$16.00	\$12.00	\$12.80
AUGUST SELECTIONS	PRICES EXPIRE 10/31/2014			
 Long Valley Ranch 2012 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
 Wrath 2013 Sauvignon Blanc		\$19.00	\$14.25	\$15.20
 De Tierra 2009 Pinot Noir		\$24.00	\$18.00	\$19.20
 Long Valley Ranch 2012 Chardonnay		\$20.00	\$15.00	\$16.00
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 Holman Ranch 2012 Pinot Grigio		\$22.00	\$16.50	\$17.60
 Joyce 2012 Trio Pinot Noir		\$24.00	\$18.00	\$19.20
 Lineshack 2012 Syrah		\$20.00	\$15.00	\$16.00
 Fieldfare 2012 Chardonnay		\$24.00	\$18.00	\$19.20
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 Pelerin 2012 Sierra Mar Chardonnay		\$42.00	\$31.50	\$33.60
 Guglielmo Winery 2010 Private Reserve Syrah		\$25.00	\$18.75	\$20.00
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