

Tasting Monterey

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

COMING EVENTS

Last Fridays Wine Bar



September 25
 5:00pm-8:00pm*
 Join us 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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DEALING WITH THE LEES

RACKING AND SUR LIE AGING



Racking is a wine making term that gets tossed out often and may sound like some complex process. But, in fact, the underlying basis of it is not so complicated. Racking is a method in wine production of moving wine from one holding container to another in order to filter the wine. The traditional method of doing it is to use the power of gravity to siphon the wine from one barrel or tank to another, so the required equipment isn't even too sophisticated.

The French term for racking is *soutirage* or *soutirage traditionnel*. This method was first developed in the Bordeaux region long before electricity and powered pumps. High quality wine production still uses the no-power, gravity approach. Although it is a labor-intensive process, most wine makers will agree that pumping wine with an electric pump during this important time in the wine's development can be disruptive and result in damaging the flavor profile of a wine.

The reasons to rack are to clarify the wine and to prevent off-flavors from developing. Off-flavors may develop from decomposing yeast, which is added to the wine to aid in fermentation. During fermentation, yeast cells convert the sugar in the grape must into alcohol and when the sugar food source for the yeast runs out, the yeast cells die and sink to the bottom of the fermentation vessel.

These dead yeast cells, called "lees", cause cloudiness in wine. Racking will remove this cloudiness as the liquid is transferred from one container to another and the solid particles remain settled at the bottom of the first container. Wine makers are careful not to over-rack, as too much movement can be harmful to the wine as each move introduces more oxygen to the wine. Too much exposure to oxygen at this time in the process can destroy a wine. Additionally, fining agents can be added to the wine in order to bond to the lees and assist in clarification instead of repeated rackings.



Generally, racking occurs after initial fermentation has completed and the first racking removes the gross lees – the majority of the lees which will "fall out" during the winemaking process. Once this phase in the process is over, the wine is "racked off of the lees" and the fermentation process proceeds at a much slower pace. Some wine makers will only rack once and others will do it numerous times. How much racking is done will impact a flavor profile and clarity structure, so it allows the wine makers some flexibility in their wine designs.



But...there are times when winemakers don't want to remove the lees right away, and instead want their wine to age for a time with the dead yeast cells. This "aging on the lees", as it's called, is known as *sur lie* aging. You'll see this at times noted on Chardonnay and Sparkling Wine bottles, but if you do you'll probably also note that this method seems to result in higher price tags. The reason for this is quite simply that *sur lie* aging is a difficult process and only the best winemakers can

Continued Inside

MONTHLY WINE SELECTIONS

RANCH 32 - 2013 Cooper's Blend



Nestled on the west side of the fertile Salinas Valley lies Ranch 32, where warm sunny days are tempered by the cool coastal conditions of Monterey County. This environment allows the fruit to hang on the vine and develop complex flavors and intense varietal character. The 2013 Cooper's Blend is a proprietary red wine that is a harmonious blend of five red varietals. The Petite Sirah brings very dark, purple-edged color and intense dark fruit flavors. The Merlot and Syrah offer bold blackberry and juicy cherry and the Petit Verdot contributes exotic violet aromas and concentrated fruit. A small amount of Tempranillo adds a subtle spice note.

The result is a wine of complexity and structure, with layer after layer of flavor. The smooth tannic structure makes this well balanced wine a natural partner for food.

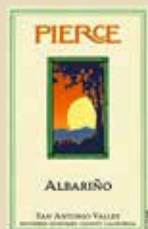
50% Petite Sirah, 21% Merlot, 16% Syrah, 10% Petit Verdot, 3% Tempranillo

13.5% Alcohol

Cellar Through 2018

Comments: _____ ◇ Great ◇ Good ◇ So-So

PIERCE - 2013 Albariño



As a smaller operation with a comparatively low case volume, Pierce Ranch Vineyard's approach to winemaking is fairly similar to their approach to winegrowing. A logical result of harvesting on a block-by-block basis is that they ferment their wines in small lots, effectively building each vintage from a series of micro-crus. This iterative method gives them the opportunity to experiment with a variety of different yeasts and fermentation practices, handcrafting each lot in the process. Carefully tailoring oak regimens to specific varietals and experimenting with different types of oak also help to add complexity to the finished product.

The 2013 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 2013 vintage provides a clear expression not only of varietal character but also of the 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, and citrus.

100% Albariño

12.5% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

HANGTIME - 2012 Pinot Noir (Club Red)



The winery named this wine after a key part of viticulture — the amount of time grapes spent hanging on the vines ripening to perfection. The longer it takes to reach that peak of ripeness within the growing season, the more concentrated the fruit character emerges, resulting in a wine with distinctive and delicious varietal expression.

This wine has vivid ruby color, with aromas and flavors of wild cherry and cranberry. Silky tannins balance the vibrant fruit. Enjoy during your own favorite hangtime — like a backyard get-together. Hangtime Pinot Noir pairs extremely well with lightly spiced foods, as well as roast pork with herbs or matched with any mushroom based dish.

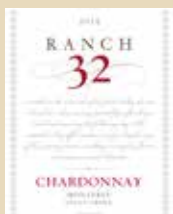
100% Pinot Noir

13.5% Alcohol

Cellar Through 2018

Comments: _____ ◇ Great ◇ Good ◇ So-So

RANCH 32 - 2013 Chardonnay (Club Blanc)



This elegant Chardonnay was sourced from our estate vineyards in Monterey County, where the cool climate deepens the flavors and richness of the fruit. Lush and creamy on the palate, its tropical fruit flavors blend with undertones of vanilla and buttered toast.

Upon arrival at the winery, the grapes were gently whole-cluster pressed, chilled, and racked clean to a refrigerated stainless steel tank. The juice was slowly fermented at a cool temperature to enhance the varietal aromatics. About half of the blend was aged in stainless steel in order to retain the bright fruit flavors and crisp acidity. The other half was aged with 100% French oak to bring a buttery creaminess, complexity and rich texture to the finished wine.

100% Chardonnay

13.5% Alcohol

Cellar Through 2017

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



pull it off well. So, you're paying for the extra added difficulty of making a particular wine.

The reasons winemakers will use the sur lie process is to have an added distinctive yeasty aroma and taste to their wines. Toasty, nutty, hazelnut...all are aroma profiles which can result from sur lie aging. The sur lie aging process also adds depth and complexity to wines, giving a creamy mouthfeel and fuller body. During the process, the lees may be stirred in order to impart even more characteristics from them. This process is called *bâttonage*.

Sparkling wines from the Champagne region of France, which technically are the only sparkling wines in the world which can be called "Champagne" due to European place of origin protection laws, are required to spend time in contact with lees. Non-vintage Champagne has to spend at least 15 months in contact with its lees, and vintage Champagne has a 3 year minimum of aging with lees.

Hopefully now your wine vocabulary has been fortified and you'll easily recognize these terms associated with racking wines and aging on the lees.

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

RECIPE

Parmesan Heirloom Cherry Tomatoes

One of our favorite things about late summer is great tomatoes, and especially the heirloom varieties that are packed with flavor and sweetness.

Ingredients

2 pints	heirloom cherry tomatoes, red and yellow
1/2 cup	panko bread crumbs
1/4 cup	coarsely grated Parmesan cheese
1/4 cup	chopped herbs, any combination of basil, parsley, and chives
2 Tbsp	oil to drizzle
	cracked black pepper
	sea salt

Directions

1. Cut the cherry tomatoes in half lengthwise
2. In a bowl, toss with the panko, Parmesan, herbs, cracked pepper and salt
3. Spoon in 6 ramekins
4. Drizzle with Oil
5. Bake at 375F until a slight brown shows on some of the tomatoes, about 15 min
6. Serve hot

Servings: 6 - Serve with crisp, dry or off-dry white



VISITING Varietals



ALBARIÑO

Pronunciation: al-baa-ree-nyo

Definition: Albariño is the primary grape used to make dry white wine in the Rias Baixas (Lower Inlets) section of the Galicia region of Northwestern Spain. Considered by many to be Spain's premier quality white wine, Albariño is also known in Portugal as Alvarinho and often used as a component of Vinho Verde. Albariño grapes' thick skins contribute to their intense aromas. Typically, its wines are very sweet-smelling, often described as having scents of almonds or almond paste, apples, citrus, lime, peaches, and flowers or grass. Albariño shares many of the same terpenes also found in the other aromatic varieties: Gewürztraminer, Muscat, and Riesling.

Flavor Profile: The grape is noted for its distinctive botanical aroma, very similar to that of Viognier, Gewürztraminer, and Petit Manseng, suggesting apricot and peach. The wine produced is unusually light, and generally high in acidity with alcohol levels of 11.5–12.5%. [3] Its thick skins and large number of pips can cause residual bitterness.

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

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.

CHEESE

Varietals



TOMA

Definition: Toma is a soft or semi-hard, Italian cow's milk cheese. It is made primarily in the Aosta Valley (it is one of the region's specialties[1]) and Piedmont regions of Northern Italy. Toma varies with region and locale of production, and is closely related to the French tomme. The Toma Piemontese variety from Piedmont has Protected Designation of Origin status under EU legislation while the Toma di Gressoney, produced in the Gressoney Valley, is officially recognized as a Prodotto agroalimentare tradizionale and is included in the Ark of Taste catalogue of heritage foods. It can have a fat content of 45%-52%.

















On Our Menu:

Point Reyes - Toma

All-natural, semi hard, cheese made from pasteurized cows' milk. Anytime, any table and some of the best farmstead cheese around (incidentally, in Italian, toma means "cheese made by the farmer himself"). Toma has a creamy texture and buttery flavor, with a grassy-tangy finish. Natural rind and is aged a minimum of 90 days. Certified Kosher.

MIX & MATCH

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

SEPTEMBER SELECTIONS		REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
	Ranch 32 2013 Cooper's Blend	\$20.00	\$15.00	\$16.00
	Pierce 2013 Albariño	\$18.00	\$13.50	\$14.40
	Hangtime 2012 Pinot Noir	\$24.00	\$18.00	\$19.20
	Ranch 32 2013 Chardonnay	\$20.00	\$15.00	\$16.00
AUGUST SELECTIONS		PRICES EXPIRE 10/31/2015		
	Ryder 2012 Syrah	\$18.00	\$13.50	\$14.40
	Hess 2013 Shirttail Creek Vineyard Chardonnay	\$22.00	\$16.50	\$17.60
	Chesebro 2008 La Montagne Sauvage	\$25.00	\$18.75	\$20.00
	Chesebro 2013 Vermentino	\$18.00	\$13.50	\$14.40
JULY SELECTIONS		PRICES EXPIRE 9/30/2015		
	Elder Rock 2013 Winemaker's Blend	\$17.00	\$12.75	\$13.60
	Puma Road 2012 Puma Road Pinot Gris	\$25.00	\$18.75	\$20.00
	Joyce 2013 Trio Pinot Noir	\$22.00	\$16.50	\$17.60
	Austerity 2013 Arroyo Seco Chardonnay	\$18.00	\$13.50	\$14.40
PRIVATE RESERVE CLUB		PRICES EXPIRE 11/30/2015		
	Cobblestone 2010 Chardonnay	\$29.00	\$21.75	\$23.20
	Wrath 2012 Doctor's Syrah	\$39.00	\$29.25	\$31.20
	DeTierra 2012 Tondre Pinot Noir	\$49.00	\$36.75	\$39.20

TO ORDER, CALL TOLL-FREE: 888-646-5446

*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.