

# Tasting Monterey

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

## STORE HOURS



A Taste of Monterey  
Cannery Row  
Sun-Thu 11am-7pm\*  
Fri-Sat 11am-8pm\*

Food service begins at  
11:30am daily

\*No new member tastings  
after 6pm

## SEPTEMBER REFERRALS



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## Wine & Barbecue

When most imagine traditional American barbecue, a glass of wine is usually not in the picture. Barbecue, in its many forms across the country, shares a common theme of being a no frills, down-home, food event. Whether we're talking pulled pork in North Carolina, braised brisket in Texas, or grilled tri-tip in California...all share this core characteristic. Sure, there are attempts to make barbecue into upscale cuisine. But when it comes down to it, barbecue is going to be represented by a smoking grill in someone's backyard or outside the back door of a restaurant. The primary difference between barbecuing versus grilling is the barbecue method of lower, indirect heat and smoke during cooking.



As we all know, another traditional centerpiece of barbecue is some form of super flavorful cooked meat. Pork, beef, chicken, wild game - there really are a lot of options. And let's sidestep the arguments that true barbecue is only one form of these...as some may bicker over. Equally, let's leave out the side discussion of sauce versus dry-rub...and leave that for people from saucy places such as the Carolinas, Memphis, and St. Louis to argue with dry-rub advocates. And there are even arguments among sauce advocates concerning vinegar or tomato-based sauces, with another question over the use of mustard in the Carolinas. So clearly, our regional variations of barbecue bring out a lot of diversity and passion.

But the question we're addressing today does not have to do with the barbecue itself, but what to drink with it. The majority of people will likely reach for a beer when they are having barbecue. An ice cold beer on a hot summer day is refreshing and barbecue food does tend to get prepared and enjoyed on the same kind of days. And there are excellent barbecue and beer pairing potentials. However, the same can be said for wine.

**TRI-TIP/BRISKET/STEAK:** All of these options are cuts of beef, so that gets us started with a preferred pairing with red wine. But before automatically thinking Cabernet Sauvignon...consider the barbecue component in the culinary equation. Think of grilled meat, so think of smokiness. Add to the mix some sort of rich, tangy sauce, marinade, or dry rub. Cabernet Sauvignon may indeed be a good match, but consider other red wine options as well which may match flavorful smoky beef cuts. Malbec, Cabernet Franc, and Syrah could all be excellent matches.

**PULLED PORK:** Pulled pork can be difficult. The variations and styles of it can remarkably influence the flavor profile of the pork itself. However, with pork being not as dense of a meat as beef, even with pulled pork doused in a tomato-based sauce (your typical barbecue sauce), the heavier reds as previously mentioned could be over-powering and not provide a good pairing. Lighter reds such as Pinot Noirs and Tempranillos would be better matches. For vinegar-based sauce pulled pork variations, steer clear altogether from red wines and go with a nice dry rosé or dry Riesling.

**RIBS:** Barbecue ribs come in two forms: beef or pork. However, unlike with pulled pork, there does not seem to be any competition from a non tomato-based barbecue sauce out there. And unlike our first beef

*Continued Inside*



# MONTHLY WINE SELECTIONS

## ELDER ROCK - 2013 *Petite Sirah*



Thousands of years ago, alluvial fans and flood plains containing rock and shale fragments were deposited along the Central Coast region of California. These ancient marine layers are evidenced today by the rocky terrain and soils that we call 'elder loam'. At Elder Rock, they strive to craft wines that display the unique terroir and prehistoric roots of the land, wines that express a strong sense of place.

The small berries of Petite Sirah create a high skin to-juice ratio and some of the highest tannin levels compared to other red varieties. Aromas of concentrated black fruit, plums, and cassis with hints of mocha and spice are followed by a rich and balanced palate. Medium-bodied with dense tannins, the rich mouthfeel leads into a lingering, well-balanced finish.

100% Petite Sirah

14.25% Alcohol

Cellar Through 2020

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## PUMA ROAD - 2012 *Reserve Chardonnay*



The Francioni family has handled the Salinas Valley soil for the past three generations. In the early 1890s, Silvio Francioni, Sr. settled a ranch outside of Gonzales with his beloved wife Maria and their children. What began as a dairy operation developed into a row crop farm. The owner of Puma Road winery Ray Francioni, Silvio's grandson, kept the farming tradition vibrant and alive. His dreams for business reached far past dairy cows and growing lettuce. While growing 6,000 acres of row crops, he began to delve into growing grapes. For over the past 20 years, Francioni has been a prominent grape grower in the Monterey County region. His operation has advanced into growing 2,000 acres of vines while simultaneously continuing the family row crop business. About half of the grape yield is grown in the Santa Lucia Highlands.

Puma Road's single vineyard Chardonnay is grown on the Vigna Monte Nero Ranch in the Santa Lucia Highlands. The esteemed region is nationally recognized for producing exquisite Chardonnays. The mild weather and consistent fog creates the moderate environment this varietal thrives in. The hand harvested fruit is aged for 10 months in 40% new French oak and 60% in neutrals. First, the senses smell hints of fruit, vanilla, and butter. Next, the palate experiences tastes of caramel, citrus, and pear.

100% Chardonnay

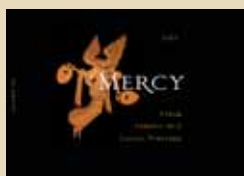
80 Cases Produced

14.5% Alcohol

Cellar Through 2018

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## MERCY - 2012 *Zabala Syrah* (Club Red)



Dating back to the Spanish Land Grant, the Zabala family has been stewards of the same ranch for seven generations. The property is set within the Arroyo Seco AVA's dried riverbed channel and is known for its meager, granitic topsoil arrayed on cobblestone beds. Vines were first planted in 1972 and the vineyard, which is plagued throughout the growing season by howling winds, is home to multiple clones of Syrah.

Consistently warm (never hot) weather post veraison allowed for an ideal and elongated growing season. Achieving great flavor development, this garnet colored wine displays overt aromas of late-summer plum and black cherry. In the recesses, notes of violets, cherry cola, earth and vanilla cream complete the bouquet. Richly textured, on the palate the wine ends with a nice

balance between fresh acidity and supple tannins.

Accolades: 93 Points - Wine Enthusiast

100% Syrah

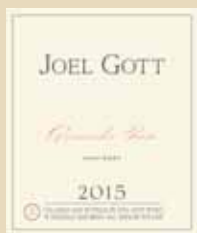
217 Cases Produced

14.1% Alcohol

Cellar Through 2020

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## JOEL GOTT - 2015 *Grenache Rosé* (Club Blanc)



To make a Provence-style Rosé, they sourced fruit from one vineyard in Greenfield located within the cool, marine-influenced appellation of Monterey. Late afternoon winds, similar to the strong, Mistral winds that travel through Southeast France and sandy soil, help control the growth and vigor of the grapevines, allowing for longer hang time, producing more balanced fruit. The 2015 growing season started with an early bud break followed by a cool spring and moderate summer temperatures which included some later than expected heatwaves. Fruit for the Grenache Rosé was some of the last to be harvested mid-October, allowing the fruit to fully mature and be picked at optimal ripeness.

The 2015 Monterey Grenache Rosé has aromas of strawberry and raspberry with subtle, citrus notes. On the palate, the wine opens with bright, red fruit flavors followed by crisp, refreshing acidity and a clean, balanced finish.

100% Grenache

650 Cases Produced

13.6% Alcohol

Cellar Through 2017

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So



## Cover Article Continued

cut discussion, with ribs you can count on the meat being slathered in barbecue sauce. So for either option, think of flavor, smoke, juiciness, and fat (but delicious fat!). This flavor profile could dominate Cabernet Sauvignon and it's better to go a little bigger on these... bold Syrahs, Petite Sirahs, and Zinfandels should do nicely.

**CHICKEN:** Without grilling or any kind of barbecue sauce involved, wine pairing with chicken is as versatile as the meat itself. Chicken is easily paired with red and white wines alike. However, toss in some smoky grill characteristics and/or sauces or rubs and we've got a new ball game. Oaky Chardonnays, dry Rosés, and dry Rieslings are all excellent potential white wine pairings. On the red side, stay away from heavy and stick with lighter reds such as Pinot Noir, Tempranillo, or lighter Rhône blends.

**WILD GAME:** For all of our hunters and adventurous eaters out there, you've undoubtedly had some form of wild game barbecue in your lives. Assuming you'd have some sort of marinade or sauce, combined with the rustic gaminess of the meat and it being cooked over a grill, this is a time to try those different red wines you've been holding on to. Grenache or Mourvedre wines would be solid bets.

In closing, pairing wine with barbecue offers a unique opportunity to be creative and exploratory. Believe it or not, sparkling wines can be extremely palate cleansing with barbecue. And don't be afraid to try chilling red wines on hot summer days. Many can be surprisingly refreshing. Now it's time to get out the grill!

**Bryce Ternet** - is a contributing editor and is the author of: "The Stevenson Plan, A Novel of the Monterey Peninsula."



## Visiting Varietals



### PETITE SIRAH

**Pronunciation:**  
peh-TEET sih-RAH

Petite Sirah (aka Durif or Petite Syrah) was first found growing in France in the mid-1800's. It's loved for its extraordinary deep color and full-bodied flavors of blueberry, chocolate, plums and black pepper. Despite its popularity, Petite Sirah is an exceptionally rare grape with less than 10,000 planted acres worldwide, growing mainly in California.

#### Fast Facts About Petite Sirah

**History:** Petite Sirah (or Durif, as the French call it) was first discovered in the vineyards of botanist Francois Durif shortly before 1868 in eastern France (by Grenoble). The grape is a natural cross between Syrah and the even more rare: Peloursin.

**Serving:** A slightly cooler temperature (65 °F) will deliver more floral and mineral aromas along with Petite Sirah's characteristic bold fruit.

**Decanting:** Petite Sirah with such high tannin is the perfect red wine to pour in a decanter and let it evolve for 2-4 hours (if you can wait!).

**Aging:** This warm-climate grape often loses too much acidity and fruit within the first 7 years to make it a contender for longer term aging. That said, a few producers have made some outstanding wines that will age 10-20 years. If you're looking for this, check that the acidity and fruit are in balance with the tannin (they will be big, but in balance!).

**Anti-Oxidants:** Petite Sirah is one of the deepest, most opaque red wines with very high levels of anthocyanin (an antioxidant). Similarly colored wines to Petite Sirah include Tannat and Sagrantino.

## RECIPE

### Grilled Tri-Tip

#### Ingredients

2 teaspoons	salt
2 teaspoons	freshly ground black pepper
2 teaspoons	garlic powder
1 1/2 teaspoons	paprika
1 teaspoon	onion powder
1 teaspoon	dried rosemary
1/4 teaspoon	cayenne pepper
1 (2 1/2 pound)	beef tri-tip roast
1/3 cup	red wine vinegar
1/3 cup	vegetable oil
4 cloves	crushed garlic
1/2 teaspoon	Dijon mustard

#### Directions

Stir salt, black pepper, garlic powder, paprika, onion powder, rosemary, and cayenne pepper together in a bowl. Place beef in a glass baking dish and coat beef on all sides with spice mixture. Cover the dish with plastic wrap and refrigerate for 4 hours.

Combine vinegar, vegetable oil, crushed garlic, and Dijon mustard together in a sealable container. Cover the container and shake to blend ingredients.

Remove beef from refrigerator, uncover, and let sit at room temperature for 30 minutes.

Preheat an outdoor grill for high heat, and lightly oil the grate.

Place meat on preheated grill and brush with garlic-vinegar mixture. Cook meat for 4 minutes, flip, and baste. Repeat the flip and baste process every 4 minutes until beef starts to firm and is reddish-pink and juicy in the center, 25 to 30 minutes total. An instant-read thermometer inserted into the center should read 130 degrees F. Let rest for at least 10 minutes before slicing.



## CHEESE

## Varietals



## GOUDA

**Pronunciation:** Ghauw-da

Gouda, or "How-da" as the locals say, is a Dutch cheese named after the city of Gouda in the Netherlands. If truth be told, it is one of the most popular cheeses in the world, accounting for 50 to 60 percent of the world's cheese consumption. There are several types of Gouda, classified by age. From all of these, hard-core Gouda fans prefer to taste the aged Gouda, as they feel it takes years of maturing to bring out the complex flavours of the cheese.

Aged Gouda is prepared similar to other Gouda cheeses by separating curds and whey through a heating process. It is shaped into a wheel that can be effectively sliced into wedged for consumption. As with all other cheeses, aged Gouda gets its colour by adding colouring agent called annatto. With aging, Gouda develops calcium lactate crystals formed by the lactic acid in the cheese. It proffers an enjoyable crunch that is unique to waxed cheeses. However, the rind of a five-year aged Gouda is unfit for human consumption.

The longer a cheese is kept in maturation cellars, the more aromatic and full-flavoured it becomes. Similarly, Aged Gouda such as a five-year aged cheese develops such strong flavour that cheese aficionados prefer to eat it alone. Accompaniments seem pale in comparison to its caramel and robust flavour.
















Gouda cheese as a hard cheese goes well with beer and red wines. The taste of Vintage or Aged Gouda gets a new definition when it is paired with some white wines and any fruity wine.

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SEPTEMBER SELECTIONS		REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
	Elder Rock 2013 <i>Petite Sirah</i>	\$16.00	\$12.00	\$12.80
	Puma Road 2012 Reserve Chardonnay	\$29.00	\$21.75	\$23.20
	Mercy 2012 <i>Zabala Syrah</i>	\$28.00	\$21.00	\$22.40
	Joel Gott 2015 <i>Grenache Rosé</i>	\$18.00	\$13.50	\$14.40
AUGUST SELECTIONS		PRICES EXPIRE 10/31/2016		
	District 7 2014 <i>Pinot Noir</i>	\$20.00	\$15.00	\$16.00
	Wrath 2014 <i>Ex Anima Flanaghina</i>	\$23.00	\$17.25	\$18.40
	Coastview 2010 <i>Granite Terrace Syrah</i>	\$29.00	\$21.75	\$23.20
	District 7 2013 <i>Chardonnay</i>	\$18.00	\$13.50	\$14.40
JULY SELECTIONS		PRICES EXPIRE 09/30/2016		
	Line Shack 2014 <i>Syrah</i>	\$19.00	\$14.25	\$15.20
	Le P'tit Paysan 2015 <i>L'apiculteur Viognier</i>	\$22.00	\$16.50	\$17.60
	Aiena 2010 <i>SLH Pinot Noir</i>	\$29.00	\$21.75	\$23.20
	Line Shack 2014 <i>Viognier</i>	\$18.00	\$13.50	\$14.40
PRIVATE RESERVE CLUB		PRICES EXPIRE 11/30/2016		
	Pessagno 2013 Four Boys Pinot Noir	\$65.00	\$48.75	\$52.00
	Joullian 2014 Roger Rose Chardonnay	\$30.00	\$22.50	\$24.00
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