

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



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



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A *Rookie's* GUIDE TO THE TASTING ROOM

Many of A Taste of Monterey's wine club members do not have the opportunity to visit wine tasting rooms as often as they would like. While others of you have visited tasting rooms across Monterey multiple times, some have toured wineries across the globe, and some may only have the experience of A Taste of Monterey's tasting room under your belt. Hopefully you have noticed that, we, here at A Taste of Monterey pride ourselves on being one of a kind. It is not unnatural for one to leave A Taste of Monterey feeling like a wine pro. Our laidback atmosphere and knowledgeable staff unite to ensure that our guests leave happier and more wine savvy than when they arrived. Unfortunately, as you travel the world, and even up the California coast, you find that wine tasting can be a bit stiff. You often find yourself feeling belittled by wine snobbery. You just don't feel at home. To help remedy that problem, here are a few guidelines to keep in mind when you are away from your home - A Taste of Monterey.



wines and you truly want to experience each tasting, spitting will help to maintain your senses as well as keep your two feet on solid ground and prevent slurring.

DO NOT feel that you have to drink every wine being poured. A good move would be to ask the Wine Server, "If I was to only try 2-3 wines what would should I try?"

DO assess your surroundings. Most tasting rooms are not appropriate for children. However, if you bring them, just make sure that they are monitored and entertained by means other than hanging on the bar and wine bottle bowling.

DO NOT eat strong breath mints, chewing gum, or drink coffee before you taste. The flavor combination does not work with any varietal.



DO ask questions. Some wineries have short dissertations to offer on each tasting and it is nice to stay and listen until the tasting is over. Wineries are able to offer in depth information on their wines and history.

DO NOT come with a large party without a reservation. Calling ahead assures proper service and attention and perhaps even a private tasting.

DO let us serve you. Tasting rooms can get in a lot of trouble by letting customers serve themselves and not to mention, it is a big faux pas. If by chance you think you may have been forgotten, just politely get the attention of your wine server.

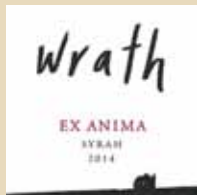
DO NOT show up for a tasting drunk. Take a break and let your designated driver buy you a sandwich and a bottle of water.

DO be courteous. If the bar is full, be considerate to others and step away from the bar to let

Continued Inside

MONTHLY WINE SELECTIONS

WRATH - 2014 *Ex-Anima* Syrah



Wrath's estate San Saba Vineyard is set in a sheltered nook just below the Santa Lucia Highlands AVA. The estate consists of 72 acres of which 67.75 are planted to Chardonnay, Pinot Noir, Sauvignon Blanc, Syrah and Falanghina. This is a cool site with little rainfall and one of the longest growing seasons in the world. The soils, Arroyo Gravelly Loam and Hanford Gravelly Sandy Loam, provide a low-vigor, well-draining, disease- and pest-free medium for their vines. They also impart a subtle mineral quality to Wrath wines. To preserve their local ecosystem, they have worked with viticultural consultant Steve McIntyre to develop a CCVT certified sustainable farming program tailored to their estate. In addition to protecting the local environment, they believe it allows them to produce wines that are more authentic and specific to terroir.

Dark berries and savory notes of smoke, black pepper and spices highlight the pure character of Syrah grown in a cool-climate, without the influence of oak.

100% Syrah

14.6% Alcohol

Cellar Through 2020

Comments: _____ ◇ Great ◇ Good ◇ So-So

CRAFTWORK - 2016 *Pinot Grigio*



To grow a high quality, flavorful Pinot Grigio, a cool climate area is a necessity to allow for slow ripening and maintain the grape's fruit character and natural acidity. Craftwork grows Pinot Grigio on their cool climate estate vineyard located just outside of the town of Greenfield. With morning fogs that often linger until mid-day, the intricate fruit flavors have time to develop while preserving crucial acidity. A combination of right location and traditional winemaking allows them to craft a bright, lively style that is brimming with fruit in the Craftwork Pinot Grigio.

Aromas of stone fruit and citrus are followed by a lively blend of pear and tropical fruit. The palate shows a crisp acidity with a fruit forward finish, making this a versatile wine that pairs particularly well with light fish dishes, grilled chicken, prosciutto and melon,

or all on its own.

100% Pinot Grigio

13.2% Alcohol

Cellar Through 2019

Comments: _____ ◇ Great ◇ Good ◇ So-So

CRAFTWORK - 2014 *Zinfandel* (Club Red)



The Zinfandel grapes were sourced from Craftwork's estate San Lucas and Hames Valley vineyards. Hames is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. The majority of this blend came from San Lucas, about 20 miles north of Hames Valley, is characterized by its beautiful rolling topography, sunshine-filled days, and cool nights.

Aromas of plum and black currant mingle with ripe, juicy flavors of black cherry and strawberry jam. Well integrated tannins unfold into a rich layered finish. The firm tannins make it a terrific pairing with tri-tip steak, sausage, and juicy burgers.

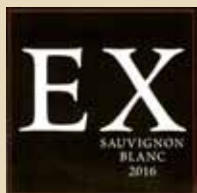
100% Zinfandel

14.5% Alcohol

Cellar Through 2021

Comments: _____ ◇ Great ◇ Good ◇ So-So

WRATH - 2016 *EX Sauvignon Blanc* (Club Blanc)



Wrath is proud to announce the release of EX wines, their updated label that replaces the Ex Anima series. With a name meaning "out of" in Latin, EX speaks to their focus on expressing the personality and characteristics of their Certified Sustainable (SIP) estate vineyard. Wrath harvests grapes at two different ripeness levels and then blends them to create a wine that encapsulates the best qualities of each lot.

The 2016 EX Sauvignon Blanc is bright, steely and vibrant with fresh-cut grass, gooseberries, guava and juniper.

100% Sauvignon Blanc

13.0% Alcohol

Cellar Through 2019

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



them receive their next pour. Chances are, they will return the favor and you won't have them breathing down your neck with their stained wine glass hanging over your shoulder.

DO NOT wear strong perfume or cologne. Because the strong scent of the perfume can interfere with the aromas and flavors of your tasting as well as that of those around you, it is better to step back (if you forgot the

rule) and minimize the palate damage for others.

DO take notes. It is easy to forget specifics about wine after a few tastings

TIPPING

You don't need to ask if you can leave a tip. There is never an expectation for guest to leave a tip. It is truly your choice.

You should never feel pressure or uncomfortable at a tasting room. It's WINE TASTING!!! If you feel belittled, enjoy your tasting, put on a happy face, and move on to the next winery. Wine tasting is fun and relaxing. Chances are you won't encounter many bad experiences. But if you do, just come on back to your home at A Taste of Monterey.

RECIPE

FLANK STEAK *Pinwheels*

Ingredients:

- 2 cloves garlic, minced
- 4 scallions, thinly sliced
- 1/4 cup chopped fresh Italian parsley
- 4 ounces thinly sliced salami, cut 1/4-inch-wide
- 8 ounces Italian Fontina, cut into 1/4-inch cubes
- 1/2 cup freshly grated Parmigiano-Reggiano
- 1/2 cup toasted bread crumbs
- 1/4 cup extra-virgin olive oil
- 1 flank steak (about 2 to 2 1/2 pounds), trimmed of excess fat and butterflied
- Kosher salt
- Freshly ground black pepper



Method:

In a medium bowl, combine the garlic, scallions, parsley, salami, Fontina, Parmigiano, and bread crumbs and mix well. Add 1/4 cup of the olive oil and mix well with your hands or a spoon. Set aside.

Cut ten 15 inch-long pieces of kitchen twine. Open up the butterflied flank steak, arranged so the grain of the meat is parallel to you, and season exposed side with salt and pepper. Spread the breadcrumb mixture evenly over the beef, leaving a 1/2-inch border along the side furthest from you; press and gently pack the stuffing mixture onto the beef to keep it in place. Starting from the side nearest to you, roll up the meat like a jelly roll, pressing any stuffing that falls out of the ends back into the roll. Tie the beef tightly with twine, spacing the ties evenly about every 1 1/2 inches. Season the outside with salt and pepper all over, wrap in plastic wrap, and refrigerate for at least two hours, to overnight.

Carefully unwrap the beef roll and cut between the ties to make the pinwheels. Brush both cut sides gently with the remaining olive oil and season with salt and pepper.

Light one chimney full of charcoal. When all the charcoal is lit and covered with gray ash, pour out and spread the coals evenly over the charcoal grate. Clean and oil the grilling grate. Place the pinwheels on the grill and cook until well browned on both sides and cooked to desired doneness, about 4 to 5 minutes per side for medium. Transfer to a platter, let rest for five minutes, and serve.

VISITING Varietals



SAUVIGNON BLANC

Pronunciation: SOH-vihn-yohn BLAHN

Sauvignon Blanc is one of the most popular white wines in the U.S. Often referred to as "grassy," it is known for its refreshing crispness, which is due to its high levels of acidity and low amounts of sugar.

The Sauvignon Blanc grape originated in the same region as America's two most popular red grapes, Cabernet Sauvignon and Merlot, the Bordeaux region of France. In Bordeaux, it is believed that the grape was given the name Sauvignon Blanc from the French word *sauvage*, which means wild, because the grape grew like a weed throughout the region. Instead of being fermented and bottled on its own, winemakers in Bordeaux chose to use Sauvignon Blanc in their white blends and to make the dessert wine Sauterne.

From Bordeaux the grape traveled north to the appellation of Sancerre in the Loire Valley region of France. In Sancerre, Sauvignon Blanc was planted and cultivated in order to make a wine for which it would be the only ingredient. However, instead of naming the new wine Sauvignon Blanc, after the grape the wine had come from, the French chose to name the wine Sancerre ("San-SER"), after the region where it was born. In the twentieth century, Sancerre became incredibly popular in Paris bistros and bars because of its ability to go extremely well with or without food. Sancerre wines were easy to drink and the public fell in love.

From the nightlife of Paris, Sauvignon Blanc traveled around the globe and found another champion in New Zealand, who would finally make the grape's name known worldwide. In the 1980s, few had still heard the actual name Sauvignon Blanc, even though many were drinking it regularly every time they drank Sancerre. It was then that New Zealand wines hit the international market, debuting wines that were bright, crisp, refreshing and, best of all, incredibly affordable.

Whether called Sancerre or Sauvignon Blanc, it is known as a refreshing dry wine that has a great minerality, aromas and tastes of herbs and grasses and a nice crisp pucker. Across the world, including in France, the wine is hardly ever aged in oak, with the winemakers preferring to exhibit the bright and fruity characteristics of the grape.

CHEESE

Varietals



RACLETTE

Raclette is part of the culinary heritage of both the French and Swiss Alps with references dating as far back as the 1200s. Traditionally, the French and Swiss cow herders carried the Raclette with them when they moved their cows to and from the mountain pastures. In the evenings they would place their Raclette next to the camp fire, often times on a large rock, and once it had reached the perfect softness, the herders would then scrape the Raclette onto their bread or potatoes.

These days, unless you're really into roughing it, no campfires or rocks are needed! Raclette can be melted and served more handily with modern appliances designed specifically for gathering friends around to enjoy Raclette.






A modern way of serving raclette involves an electric table-top grill with small pans, known as coupelles, in which to melt slices of raclette cheese. Generally the grill is surmounted by a hot plate or griddle. The cheese is brought to the table sliced, accompanied by platters of boiled or steamed potatoes, other vegetables and charcuterie. These are then mixed with potatoes and topped with cheese in the small, wedge-shaped coupelles that are placed under the grill to melt and brown the cheese. Alternatively, slices of cheese may be melted and simply poured over food on the plate. The emphasis in raclette dining is on relaxed and sociable eating and drinking, the meal often running to several hours.

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SEPTEMBER SELECTIONS		REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
	Wrath 2014 Ex-Anima Syrah	\$25.00	\$18.75	\$20.00
	Craftwork 2016 Pinot Grigio	\$18.00	\$13.50	\$14.40
	Craftwork 2014 Zinfandel	\$20.00	\$15.00	\$16.00
	Wrath 2016 EX Sauvignon Blanc	\$19.00	\$14.25	\$15.20
AUGUST SELECTIONS		PRICES EXPIRE 10/31/2017		
	Marin's 2014 Malbec	\$30.00	\$22.50	\$24.00
	Bernardus 2015 Griva Sauvignon Blanc	\$22.00	\$16.50	\$17.60
	Odd Lot 2015 Red Blend	\$16.00	\$12.00	\$12.80
	Marin's 2015 Viognier	\$20.00	\$15.00	\$16.00
JULY SELECTIONS		PRICES EXPIRE 9/30/2017		
	Pareto's 2014 Pinot Noir	\$16.00	\$12.00	\$12.80
	Joyce 2015 River Road Chardonnay	\$25.00	\$18.75	\$20.00
	Joyce 2014 Tondré Syrah	\$30.00	\$22.50	\$24.00
	Pareto's 2015 Chardonnay	\$14.00	\$10.50	\$11.20
PRIVATE RESERVE CLUB		PRICES EXPIRE 11/30/2016		
	Wrath 2014 Grenache	\$39.00	\$22.50	\$24.00
	Pelerin 2013 SLH Pinot Noir	\$42.00	\$25.50	\$27.20
	Alexander-Smith 2015 SLH Chardonnay	\$45.00	\$48.75	\$52.00
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