

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!



Scan QR to...



THE OTHER SAUVIGNON

You probably know Cabernet Sauvignon. But do you know the other Sauvignon - Sauvignon Blanc? As it turns out, Monterey County produces some outstanding Sauvignon Blanc wines.

Sauvignon Blanc has a wide range of wine styles, and it's even produced in vastly different ways within certain growing regions. For example, in the varietal's mother country of France, there's a clear difference in style between Sauvignon Blanc wines from Bordeaux and the Loire Valley. Even in Bordeaux there are two styles with one as dry yet fruity wine and another is regarded as one of the top dessert wines in the world - Sauternes, a late harvest wine.

For the dry whites, Sauvignon Blanc is often blended with Sémillon, another white Bordeaux varietal. And as far as its name similarity with the king of Bordeaux's varietals, Cabernet Sauvignon, there's more than coincidence involved. Along with Cabernet Franc, Sauvignon Blanc is a parent varietal of Cabernet Sauvignon. Au contraire to Bordeaux, Sauvignon Blanc-based wines from the Loire Valley are grown in gravelly soil which imparts more spice, floral, and mineral characteristics, even hints of smokiness from limestone deposits. This last characteristic is most prevalent in the wines of Pouilly-Fumé (fumé is the French word for smoke). Another label from the Loire Valley you may recognize is Sancerre.



Here in California, the varietal was first planted by Cresta Blanca Winery in the 1880s in the Livermore Valley. But it wasn't until Robert Mondavi's Napa Valley winery started producing a different style of Sauvignon Blanc in the late 60s and early 70s that Sauvignon Blanc gained respect. Mondavi's goal was to produce a quality Sauvignon Blanc wine more in the style of the Loire's Pouilly-Fumé. Fumé Blanc was thus born. Fumé Blanc is still produced by many wineries throughout the state and a common misconception is that these wines are always aged in oak. While this is indeed often the case, it is not necessarily always valid for every Fumé Blanc wine.



So we have two distinct styles of the varietal produced in California, which reflect the two primary different styles in France. We also produce some excellent late harvest Sauvignon Blanc wines. There's a good reason whenever we are lucky enough to get one of these wines into our inventory here at A Taste of Monterey they do not last long on our shelves.

Outside of California, Sauvignon Blanc is grown in Washington State and upstate New York. The varietal also plays a prominent role in Canada's ice wines. Chile has increased its production of Sauvignon Blanc wines in recent years and is even following the Bordeaux-inspired blending of the

Continued Inside

MONTHLY WINE SELECTIONS

MUIRWOOD - 2015 *Vaquero Reserve Cabernet Sauvignon*



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

Produced from the Vaquero Vineyard on their Wiley Ranch, the Muirwood Reserve Cabernet Sauvignon showcases aromas and flavors of chocolate, mint and vanilla. Ripe, supple tannins extend through the finish.

100% Cabernet Sauvignon

13.4% Alcohol

Cellar Through 2025

Comments: _____ ◇ Great ◇ Good ◇ So-So

DISTRICT 7 - 2016 *Sauvignon Blanc*



For the D7 Sauvignon Blanc, they selected fruit from five of their estate vineyards, 70% located in northern estates and 30% from their estate located about 25 miles south. Sauvignon Blanc is ultra-sensitive to climate, and grapes from vineyards that are just a few miles apart can impart very different taste characteristics. The brisk and windy conditions to the north bring out the grassy and herbal traits of this varietal, while the warmer, sunshine-drenched environment further south brings out the fruity melon flavors.

A lively array of melon, passion fruit and citrus avors glide across the palate. This is a vibrant wine that finishes with a refreshing, crisp acidity. The District 7 Sauvignon Blanc makes a lovely apéritif or as an accompaniment with simple seafood, herbal-prepared white meat dishes, and spicy, ethnic cuisines.

100% Saugvignon Blanc

14.1% Alcohol

Cellar Through 2020

Comments: _____ ◇ Great ◇ Good ◇ So-So

DISTRICT 7 - 2016 *Pinot Noir* (Club Red)



Of all grape varieties, Pinot Noir is the most sensitive to its terroir. District 7 works hard each vintage to get it right in the vineyard so that when the grapes are harvested and arrive at the winery, they can step aside and allow the fruit to speak for itself. The cool temperatures of District 7 present ideal growing conditions for Pinot Noir. Each afternoon, the reliable winds from the Monterey Bay come howling down the valley, keeping their estate vineyards at a moderate temperature.

Aromas of cherries, raspberries, pomegranates with hints of vanilla and mocha. Medium bodied, soft tannins, bright red fruit with a lingering subtle sweet oak note. An elegant, balanced offering that is the ultimate food wine. Try it with grilled salmon, roast duck, pork tenderloin or soft-ripened cheeses.

100% Pinot Noir

13.5% Alcohol

Cellar Through 2022

Comments: _____ ◇ Great ◇ Good ◇ So-So

MUIRWOOD - 2016 *Zanetta Vineyard Reserve Chardonnay* (Club Blanc)



The Muirwood Reserve Chardonnay is handcrafted from grapes grown on their Zanetta Vineyard located in the Arroyo Seco appellation of Monterey County. Unique vineyard conditions, which extend the growing season, result in wines with bright acidity and generous tropical and citrus fruit flavors. Barrel fermentation and ten months sur lie aging enhance the complexity and depth of this memorable Chardonnay.

Grown, produced and bottled from Muirwood's Zanetta Vineyard, the Muirwood Reserve Chardonnay has tropical fruit flavors of pear and peach with a creamy oak mouth feel. Vanilla and spice extends through the lingering, viscous finish.

100% Chardonnay

13.6% Alcohol

Cellar Through 2021

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

varietal with Sémillon. Sauvignon Blanc is grown and produced in other countries around the world, but there's no other place where it has become as important to a country's wine industry than New Zealand.

New Zealand, that awe-inspiring country on the other side of the world, produces excellent Sauvignon Blanc wines which began to gain notoriety in the 1990s. Cool, maritime climates of the growing areas there result in long and steady growing seasons which imparts the flavors and intensity of New Zealand Sauvignon Blancs. These wines are almost universally stainless steel aged and they tend to have sharp, bright aromas and tones of "grassiness."

New Zealand's wineries were among the first to popularize screwcaps as opposed to corks for quality wines. A common characteristic of Sauvignon Blanc wines produced anywhere in the world is that they are not meant to be aged and are instead meant to be enjoyed while young and full of their fresh and crisp intense aromas. Screwcaps for their bottles, therefore, are perfect.

Monterey County is no stranger to Sauvignon Blanc. We love it as a varietal as it pairs well with our local cuisine, from bountiful Salinas Valley produce to fresh seafood from the Pacific Ocean. While Chardonnay dominates our white wine production, and always will, Sauvignon Blanc is the third most planted white varietal in our vineyards. Our Sauvignon Blancs here at A Taste of Monterey range from somewhat newer wineries (such as Wrath, District 7 and Muirwood) to some of the most established in the County (Noble Vines, Morgan and Bernardus being fine examples). We have Sauvignon Blanc well-represented here in Monterey County and we expect to always offer a solid selection of this versatile varietal.

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

Chile Rellenos

Ingredients:

12	Anaheim chile peppers, charred and peeled
1 pound	Cheddar cheese, cut into strips
1 cup	milk
1 cup	all-purpose flour
1	egg, beaten
1 teaspoon	baking powder
1 teaspoon	baking soda
1 teaspoon	salt
1 teaspoon	canola oil
1/2 cup	all-purpose flour for coating



Method:

Remove seeds and membranes from peppers. Stuff each pepper with a strip of cheese. In a small bowl combine milk, the 1 cup flour, egg, baking powder, baking soda, salt and canola oil; mix well to make a batter. Pour enough oil in heavy frying pan to reach 1 inch in depth and heat over medium-high heat. Roll each pepper in the remaining flour and dip in the batter. Fry until lightly browned on both sides.

Enjoy with a glass of Sauvignon Blanc.

VISITING Varietals



CABERNET SAUVIGNON

Pronunciation:

Cab-Er-Nay Saw-Vee-Nyon

Cabernet Sauvignon is planted all over the world in a myriad of climates. It reaches its full potential in Bordeaux, especially in the Medoc as well as in Pessac Leognan, and of course in California. It is used to produce much of the world's most expensive wine. It is also used to make a lot of inexpensive wine. Cabernet Sauvignon continues to gain in popularity as a grape for wine. To illustrate the grapes explosive growth, in 1990, it was the 8th most widely planted varietal in the world. By 2010, it jumped to being the world's most popular grape variety! To give you an idea on how popular Cabernet Sauvignon is today, there are over 300,000 hectares of the grape planted all over the world. That is more than 741,300 acres. In 1990, 100,000 hectares were planted. Cabernet Sauvignon is so popular, the grape has its own holiday, International Cabernet Sauvignon Day is celebrated every August 30.

Flavor Profile: At its best, Cabernet Sauvignon produces wines with deep, dark colors that offer complex scents and concentrated flavors ranging from blackberries, creme de cassis, black cherries, boysenberry, blueberry and chocolate when young, to fragrances of tobacco, truffle, cedar wood, earth, lead pencil and leather when mature. When the berries are not ripe, distinct aromas of green peppers or olives can be found. The wines can be rich and concentrated, as well as tannic. Cabernet Sauvignon wines have the ability to age for decades when grown in good soils and allowed ample time to ripe.

CHEESE

Varietals



PORT SALUT

Port Salut is a semi-soft pasteurized cow's milk cheese from Pays de la Loire, France, with a distinctive orange rind and a mild flavor. The cheese is produced in wheels approximately 23 cm (9 inches) in diameter, weighing approximately 2 kg (4.4 lb).

Though Port Salut has a mild flavor, it sometimes has a strong smell because it is a mature cheese. The smell increases the longer the cheese is kept — this however does not affect its flavor. It can be refrigerated and is best eaten within two weeks of opening.

The cheese was developed by Trappist monks during the 19th century at Port-du-Salut Abbey in Entrammes. The monks, many of whom had left France during the French revolution of 1789, learned cheese-making skills to support themselves abroad, and brought those skills back upon their return after the Bourbon Restoration. The name of their society, "Société Anonyme des Fermiers Réunis" (S.A.F.R.), later became their registered trademark, and is still printed on the wheels of Port Salut cheese.

In 1873, the head of the abbey came to an agreement with a Parisian cheese seller granting exclusive rights of distribution, and the cheese soon became popular. The abbey sought trade protection, and eventually (in 1959), sold the rights to a major creamery.
















The cheese is now produced in a factory; the characteristic smooth rind the result of a plastic-coated wrapper. The rind is edible, but is made of wax and detracts from the flavor of the cheese.

VISIT US ONLINE

WWW.TASTEMONTEREY.COM

MIX & MATCH

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

SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2018	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Muirwood 2015 Vaquero Reserve Cabernet Sauvignon		\$22.00	\$16.50	\$17.60
 District 7 2016 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
 District 7 2016 Pinot Noir		\$20.00	\$15.00	\$16.00
 Muirwood 2016 Vineyards Zanetta Vineyard Reserve Chardonnay		\$22.00	\$16.50	\$17.60
AUGUST SELECTIONS	PRICES EXPIRE 10/31/2018			
 Robert Mondavi Private Selection 2016 Rum Barrel-Aged Merlot		\$17.00	\$12.75	\$13.60
 831 2016 Viognier		\$20.00	\$15.00	\$16.00
 Ranch 32 2015 Vintner's Reserve Meritage		\$28.00	\$21.00	\$22.40
 Ranch 32 2015 Chardonnay		\$24.00	\$18.00	\$19.20
JULY SELECTIONS	PRICES EXPIRE 09/30/2018			
 Cima Collina 2013 Antle Pinot Noir		\$35.00	\$26.25	\$28.00
 Cambiata 2016 Chardonnay		\$22.00	\$16.50	\$17.60
 Joullian 2013 Retro Rouge		\$20.00	\$15.00	\$16.00
 Wrath 2017 EX Sauvignon Blanc		\$19.00	\$14.25	\$15.20
PRIVATE RESERVE CLUB	PRICES EXPIRE 11/30/2018			
 Scheid 2012 Reserve Claret		\$65.00	\$48.75	\$52.00
 Mer Soleil 2016 Reserve SLH Chardonnay		\$32.00	\$24.00	\$25.60
 Kori 2013 SLH Pinot Noir		\$40.00	\$30.00	\$32.00

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

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