

Let's *Wine*
About it



PETITE SIRAH

Petite Sirah (Peh-teet sear-ah) was first found growing in France in the mid-1800's. Now, Petite Sirah is a fairly rare grape with less than 10,000 planted acres worldwide, most of them being in California. Typically, the wine presents a very deep color and full-bodied flavors such as blueberry, chocolate, plum, and black pepper. Petite Sirah is a distinct grape variety and is the offspring of Syrah and Peloursin, a varietal that is nearly extinct and found only in the French-Alps. While Pinot Noir is Monterey County's most popular red, Petite Sirah does grow well in warm areas such as Hames Valley as the area offers a "goldilocks" region; not too hot, not too cold. This style of wine is not necessarily made to age for too long, as you do not want to lose the acidity and rich fruit that it has to offer. Paired wonderfully with barbecue beef, burgers, eggplant, caramelized onions, or stuffed peppers, it is perfect September backyard wine. From our selection we highly recommend Stoke's Ghost and Pierce Petite Sirahs, they are great options when you want to enjoy this varietal.

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, Ext. 13.

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.

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 11/30/2020	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Pierce Ranch Vineyards 2016 Petite Sirah		\$28.00	\$21.00	\$22.40
Sea Otter Sanctuary 2019 Rosé		\$24.00	\$18.00	\$19.20
Rocklin Ranch 2018 Cabernet Sauvignon		\$25.00	\$18.75	\$20.00
Pierce Ranch Vineyards 2018 Albariño		\$25.00	\$18.75	\$20.00
AUGUST SELECTIONS	PRICES EXPIRE 10/31/2020			
Nacina 2014 Pinot Noir		\$24.00	\$18.00	\$19.20
District 7 2019 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
District 7 2018 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
Joullian 2018 Sauvignon Blanc Reserve		\$26.00	\$19.50	\$20.80
JULY SELECTIONS	PRICES EXPIRE 09/30/2020			
Big Sur Vineyards 2018 BSV White		\$30.00	\$22.50	\$24.00
Montoya 2017 Cabernet Sauvignon		\$17.00	\$12.75	\$13.60
Big Sur Vineyards 2016 Pinot Noir		\$32.00	\$24.00	\$25.60
Montoya 2018 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
PRIVATE RESERVE CLUB	PRICES EXPIRE 11/30/2020			
De Tierra Vineyards 2017 Russell Estate Merlot		\$38.00	\$28.50	\$30.40
August West 2014 Peterson Vineyard Pinot Noir		\$45.00	\$33.75	\$36.00
Stokes' Ghost 2016 Petite Sirah		\$35.00	\$26.25	\$28.00

TO ORDER, CALL TOLL-FREE: 888-646-5446
*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.

TASTING MONTEREY

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



Missing our view?

Check out our live webcam while you sip on some Monterey Wine.

September Referrals



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



Follow us on Instagram and Facebook @atasteofmonterey

Crafting a Quarantine Cocktail: *The Wine Way*

"What do I do with all this wine?" As backyard BBQs and fun nights out with friends have been put on halt due to social distancing orders, you might be finding yourself with a lot of extra wine. If not, no judgement! We feel you. However, if you feel like getting a little fresh and funky with some extra wine, we present to you: Wine Cocktails. You can fuse any Monterey County varietal into a cocktail. Mix it up, sit in your backyard (or front, whichever is better for sake of pretending) and imagine that you are at A Taste of Monterey overlooking Monterey Bay. For more recipes like the ones below, visit FoodandWine.com

Rosé: *Vino Francesca*



- 1/3 cup of honey
- 1/3 cup boiling water
- 15 sage leaves, plus more for garnish
- One 750- milliliter bottle of Rosé (We love Joyce and Bernardus Rosé, if you're feeling bubbles, try Saber Sparkling Rosé)
- Ice
- Lemon twist, for garnish

In a small, heatproof bowl, stir the honey into the boiling water until dissolved. Add the 15 sage leaves and muddle them with a wooden spoon. Let the syrup cool slightly, then strain it into a pitcher, pressing hard on the sage leaves. Pour in the rosé and stir well. Serve the in wine glasses over ice, garnishing each glass with a lemon twist and sage leaf.

White: *Sweet Wine and Campari Cocktails*

- 3 3/4 cups sweet white wine, such as Roku Riesling, Hive and Honey Gewürztraminer, or a fruity Pinot Grigo, like Craftwork
- 2 1/4 cup fresh orange juice
- 1 cup Campari
- Ice

In a large pitcher, mix the white wine with the fresh orange juice and Campari. Refrigerate until chilled, about 2 hours. Fill tall glasses with ice, pour the cocktail over the ice and serve.



Continued Inside

Monthly Wine Selections

PIERCE RANCH VINEYARDS - 2016 PETITE SIRAH



Located in the southernmost tip of Monterey County, San Antonio Valley appellation shows itself to be an ideal region for producing nuanced, complex Petite Sirah. Consisting entirely of fruit sources from Pierce Ranch's Y Ranch Vineyard's rocky, hillside Block 1, this 2016 bottling, provides an elegant expression of the variety with excellent depth and a solid tannic structure.

Produced on a very limited scale, it was fermented in small lots and then aged, un racked, in French oak for 18 months. Aromas and flavors of blueberry, black currant, and black plum combine with a savory component and traces of spice

100% Petite Sirah 14.7% Alcohol Cellar Through 2022
 Comments: _____ ◇ Great ◇ Good ◇ So-So

SEA OTTER SANCTUARY - 2019 Rosé



With its cool, mild climate, the Monterey County produces Pinot Noir, Syrah and Grenache with a fruity, elegant style and complex yet subtle flavors. 80% of the grapes were direct press for this Rosé providing acidity and elegance. 20% came from the saignée Pinot Noir tank providing additional fruit and some structure. The wine was fermented to dryness at cold temperature (48°F) and aged on fine lees for 2 months.

The winemaker crafted a light, elegant and refreshing Rosé. The color is Rose pink with a bouquet of strawberry, rose petals and pomegranate. Refreshingly delicate and crisp on the palate with finish of apple and citrus.

81% Pinot Noir, 19% Grenache 12.5% Alcohol Cellar Through 2022
 Comments: _____ ◇ Great ◇ Good ◇ So-So

ROCKLIN RANCH - 2018 Cabernet Sauvignon (Club Red)



The grapes for this Cabernet Sauvignon are grown on Rocklin Ranch's estate vineyard in Hames Valley, California. The sub-appellation of Hames Valley is located in the southernmost tip of Monterey County, just north of the San Luis Obispo county line, and sits at the foot of the Santa Lucia Range. The grapes are picked at optimum ripeness in the cool early morning hours then transported to the winery. Upon arrival, they are destemmed and crushed into small lot, open-top fermenters. The cap is punched down three times per day at the height of fermentation to gently increase extraction of color and phenolic compounds. At dryness, the juice is racked clean for aging 12 months on a combination of American and French oak.

Rocklin Ranch Cabernet Sauvignon is bold and structured, brimming with flavors of ripe plum, blackberry, blueberry and notes of warm baking spices and toasty vanilla bean. It is a rich wine with well-integrated tannins and a graceful lingering finish. This full-bodied yet approachable Cabernet is immediately enjoyable.

100% Cabernet Sauvignon 13.5% Alcohol Cellar Through 2026
 Comments: _____ ◇ Great ◇ Good ◇ So-So

PIERCE RANCH VINEYARDS - 2018 Albariño (Club Blanc)



This 2018 Albariño is the product of Pierce Ranch Vineyards in the San Antonio Valley, an appellation at the southernmost tip of Monterey County. Grown in a mix of calcareous rock, broken shale, decomposed granite, and clay, the 2018 vintage provides a clear expression not only of varietal character but also of their vineyards' own unique terroir. Produced on a limited scale, it was fermented at low temperatures in stainless steel.

With the rich aromatics and crisp acidity that are the signature of the variety, it features notes of white stone fruit and citrus, with a hint of salinity and a characteristic minerality. Only 121 cases were bottled.

100% Albariño 13.0% Alcohol Cellar Through 2022
 Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

Red: *The Paysan*

- 16 ounces fruity red wine, preferably Pinot Noir (Cru or Vaccaro Pinot Noir from our wine selection is highly recommended)
- 8 ounces cranberry juice
- 4 ounces fresh orange juice
- 4 ounces Chambord, or a dark berry juice/puree
- Ice
- 3 ounces chilled Sprite
- Thinly sliced lemon zest
- Thinly sliced lime zest
- Thinly sliced orange zest



In a pitcher, combine the wine, juices and Chambord; refrigerate until chilled, about 2 hours. Stir well and pour into ice-filled white wine glasses. Top each drink with 1/2 ounce Sprite and garnish with the zests.

Cooking Corner



COOKING WINE

Wine has three main uses in the kitchen – as a marinade ingredient, as a cooking liquid, and as a flavoring in a finished dish. The function of wine in cooking is to intensify, enhance, and accent the flavor and aroma of food.

- **Wine Selection**
 The first and most important rule: Use only wines in your cooking that you would drink. Never ever use any wine that you would not drink! If you do not like the taste of a wine, you will not like the dish you choose to use it in.

- **Do Not!**
 Use the so-called cooking wines. These wine are typically salty and include other additives that may affect the taste of your chosen dish and menu.

- **Wine Reduction for Pan Sauces:**
 1/2 to 3/4 cup raw wine = 2 tablespoons of wine reduction.
 For ultimate flavor, wine should be reduced slowly over low heat.

WHAT'S ON THE WINE WALL Odd Lot

A recent addition is the new vintage of Odd Lot. It is a 80% Petite Sirah 20% Petit Verdot blend from Scheid Vineyards. The grapes for this wine were sourced from the Hames Valley, very South Monterey County. Aged in French, American, and Hungarian Oak for months, this wine offers appeal to the palate, on the nose and to the eye. With a quirky comic-style label and a message on the cork, it's odd all around in the most pleasing of ways. The previous vintage of Odd Lot was a staff favorite at A Taste of Monterey and probably our biggest selling wine-by-the-glass selection in recent years. This new vintage is every bit as good as the last. It's big, bold, full in body, but surprisingly smooth. You can get in trouble with this wine as it's almost too easy to drink. The notes offer aromas of blackberry, ripe plum, juicy vanilla, and smokey oak. It is recommended to pair with beef short ribs, lamb chops, grilled eggplant, or aged manchego cheese. YUM. There is a good chance that if you try this award-winning wine, you might say the delicious taste is anything but odd.

