

Let's *Wine*
About it



RED BLENDS

Since the dawn of winemaking, producers have been blending red grapes to produce exciting flavors beyond that which can be achieved with a single grape varietal. Often overlooked as cheap and poor tasting, modern wine enthusiasts have come to recognize the potential of a good red blend, whether from a classic recipe or a brand new mixture. It is difficult to generalize red blends due to the immense variation between them, but be sure to keep them on your radar as a good blend definitely deserves a place in any connoisseur's cellar.

Red blends are prepared from a variety of red grapes, usually crushed and fermented individually before any blending takes place. Finding the right blend often requires blending trials, where the winemaker tastes the wine and offers suggestions for how to modify the blend. This process is more common with new world blends, whereas traditional blends such as Bordeaux or Chianti can simply be produced following age-old practices. Aging potential varies, though many high-quality red blends can be aged in oak or bottle. Flavors also vary, though in general most red blends will have notes of red or black fruit.

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.

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Mix & Match

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

SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2021	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Pot Belly Vintners NVV Charlotte's Red		\$22.00	\$16.50	\$17.60
Rocklin Ranch 2020 Chardonnay		\$20.00	\$15.00	\$16.00
Rocklin Ranch 2019 Cabernet Sauvignon		\$25.00	\$18.75	\$20.00
Scheid 2020 Sauvignon Blanc		\$22.00	\$16.50	\$17.60
AUGUST SELECTIONS	PRICES EXPIRE 10/31/2021			
Mission Trail Vineyards 2018 Tusca		\$28.00	\$21.00	\$22.40
Sunny With a Chance of Flowers 2020 Sauvignon Blanc		\$17.00	\$12.75	\$13.60
Sunny With a Chance of Flowers 2019 Pinot Noir		\$17.00	\$12.75	\$13.60
Mission Trail Vineyards 2018 Muscat Canelli		\$22.00	\$16.50	\$17.60
JULY SELECTIONS	PRICES EXPIRE 09/31/2021			
Cru 2019 Montage Pinot Noir		\$25.00	\$18.75	\$20.00
Reflection Ridge 2020 Sauvignon Blanc		\$15.00	\$11.25	\$12.00
Ranch 32 2018 Meritage		\$30.00	\$22.50	\$24.00
Cru 2017 Arroyo Seco Chardonnay		\$25.00	\$18.75	\$20.00
PRIVATE RESERVE CLUB	PRICES EXPIRE 11/30/2021			
Bernardus 2019 Soberanes Chardonnay		\$50.00	\$37.50	\$40.00
KORi 2018 San Saba Vineyard Syrah		\$42.00	\$31.50	\$33.60
Mission Trail Vineyards 2018 Cabernet Sauvignon		\$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.



Your Wine Glass Collection

Did you know that using the correct glass for a particular wine can actually enhance your drinking experience? Wine actually tastes different and better when consumed out of the right type of glass.

With so many wine glasses available, it can be overwhelming. There are essentially five glass types that will help to complete your collection – two red wine glasses, an all-purpose white wine glass, a champagne flute and a sherry glass. Let's check them out.

Red wine glasses are wider and rounder which increases the rate of oxidation. Oxidiz-what?? Oxygen from the air comes into contact with the wine and subtly alters the flavor and aroma of the wine. Red wines are generally more complex and letting them 'air out' a little helps to smooth out the flavor. The Bordeaux glass should be used for rich, full-bodied wines, such as Cabernets and Merlots. The glass is tall, with a broad bowl, which directs the wine to the back of the mouth. The Burgundy glass is shorter than the Bordeaux glass, but the bowl is much larger. Pinot Noir and more delicate red wines are best served in this type of glass. The shape of the glass directs the wine to the tip of the tongue, where it is easier to taste the sweetness of the wine.

White wine glasses are tall and have a smaller mouth. The smaller shape helps to keep the wine cool and discourages a lot of air from coming into contact with the wine. White wines, unlike red wines, are served best only slightly oxidized. A full flavored, oaked Chardonnay is an exception and can be served in a larger bowled white wine glass, but an all-purpose white wine glass should suffice for your collection.

Champagne flutes are, well, used to serve Champagne and sparkling wines. The tall, thin shape of the glass helps to retain the bubbles, and basically makes the wine look pretty. The narrow design allows the bubbles to travel up, creating a cool visual. With a long stem, your wine will stay cooler longer since the heat from your hand will be farther from the beverage.

A sherry, or port glass, is smaller and slightly wider than a white wine glass and is used to serve dessert wines such as sherry, port, aperitifs and liquors. The shape allows for the wine to go to the back of the mouth, so that the sweetness does not overwhelm the palate. Plus, the smaller size limits the amount poured, as the alcoholic content of some of these wines is generally quite high.



Now, it doesn't make sense to have the correct wine glasses if you don't know how to properly take care of them. It is not recommended that wine glasses be washed in the dishwasher... too much detergent can build up on the glass and affect the taste of your wine. It's better to wash your wine glasses by hand with hot water and a mild detergent. If you wash your glasses immediately after use, then you don't really need to use detergent at all. Rinse the glasses in clean hot water and dry immediately after. Store them in a closed cupboard standing right side up or hanging on a rack.

So, next time you grab your favorite bottle, experiment. Try your wine with two different glasses and see what a difference it can make.

Cheers!!

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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Monthly Wine Selections

POT BELLY VINTNERS - N/V Charlotte's Red



Crafted in the hills deep in Carmel Valley, this special blend of Petite Sirah and Cabernet Sauvignon is a great companion to outdoor cooking and your web of good friends. Pot Belly Vintners hopes you have as much fun drinking this wine as they did coming up with the final blend.

The Petite Sirah backbone leads the way with rich dark fruit characteristics including black cherry and black plum. The Cabernet Sauvignon contributes to interesting hints of clove spice. This medium-bodied red blend is then rounded out with a touch of Syrah.

85% Petite Sirah, 12% Cabernet Sauvignon, 3% Syrah 13.8% Alcohol Cellar Through 2025
 Comments: _____ ◇ Great ◇ Good ◇ So-So

ROCKLIN RANCH - 2020 Chardonnay



The grapes for Rocklin Ranch's Chardonnay are grown on their estate vineyard located in the Arroyo Seco appellation of Monterey, a region with one of the coolest and longest growing seasons in the state. This micro-climate is noted for its moderate weather conditions and brisk afternoon winds and is ideal for cool-climate varietals. Evening coastal fogs in the spring and summer often linger until mid-morning the following day. This natural cooling effect slows photosynthesis and causes a unique lengthening of the growing season. These ideal growing conditions ensure intense fruit flavors and an ideal balance of acidity.

Rocklin Ranch Chardonnay exudes bright fruit balanced with crisp acidity and just the right amount of creaminess. Aromas of fresh red apple and citrus with hints of tropical fruit lead into flavors of pear and Meyer lemon. The rich texture and touch of butterscotch on the long finish add up to a refreshing, elegant Chardonnay.

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

ROCKLIN RANCH - 2019 Cabernet Sauvignon (Club Red)



The grapes for Rocklin Ranch's Cabernet Sauvignon are grown on their 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. Although the Hames Valley AVA does experience a cooling effect from the Pacific Ocean, its geographic location shelters the vines from the afternoon winds coming down the Salinas Valley corridor. This gives Hames Valley a warmer climate compared to Monterey vineyards to the north.

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

SCHEID - 2020 Sauvignon Blanc (Club Blanc)



Here's what Scheid Family Wines thinks: Chardonnay can be enhanced by wearing a bit of oak, but Sauvignon Blanc shines when it's buck-naked. It's the unoaked, let-it-all-hang-out style of Sauvignon Blanc that allows her sassiness and vivacity to shine. She's delish as an aperitif, crazy food-friendly and flavorful as all get-out. They craft their Sauvignon Blanc to be a classic Monterey style—not New Zealand, not Napa, and certainly not a wannabe Chardonnay.

The 2020 vintage has a lively nose of lemon zest and passion fruit with a mouthwatering palate of melon, guava, and citrus. Bright acidity lends an incredible freshness to this clean and mineral driven white, making it a great complement for a wide variety of cuisines, but especially oysters and all things from the sea.

100% Sauvignon Blanc 14.2% Alcohol Cellar Through 2024
 Comments: _____ ◇ Great ◇ Good ◇ So-So



MEET OUR MEMBERS: Pat and Cheryl Moloney

The Moloneys are originally from Northern California but moved to Boise, ID in 1977, where both Pat and Cheryl were Educators. Cheryl is now retired, and Pat left the Education industry in 1996 and started an event planning company. His business has brought him to California quite often, particularly to the Monterey Peninsula.

One Fall afternoon, Cheryl was exploring Cannery Row while Pat was golfing, and she happened upon A Taste of Monterey. She came inside, enjoyed a glass of wine along with our amazing views, and decided that she must join our Wine Club. That was in 2006. For 15 years, Pat and Cheryl have been loving their membership as much as we have loved them as our members.

When we asked them why they have kept their membership for so many years, Pat and Cheryl happily shared that what they "love about the Club is the variety of wines in the shipments. Monterey Wine Country is a big area, and our exploration of this region is through this wine club."



The Moloneys, 2006

The couple describe themselves as "equal opportunity wine drinkers", meaning they have no favorite varietal. Pat says they "like to drink whatever fits their fancy at that given moment". Though they do have a few favorite wineries from Monterey – Line Shack and Bernardus, to name a few.

When Pat is in town for business, not only will they stop in to enjoy a glass, relax and enjoy our beautiful setting, he often buys cases of wine from us for his events. We have even sent cases out of state for events Pat has held. It's truly amazing that he shares his love of Monterey County wines with others everywhere he goes.

Since the pandemic has kept everyone at home, we have not seen Pat and Cheryl in awhile. However, they continue to support us not only through their membership, but also by ordering additional wine. Pat and Cheryl explain that they have a "great relationship with Jasmine. We would just contact her and she'd send us wine to get us through COVID." We are always grateful for their support, we can't wait to see them in person!



Pat and Cheryl, 2021

Cheese Corner



STINKY CHEESE

Limburger cheese, AKA "stinky cheese," is well known for its overpowering aroma. The cheese was first created in the 1800's in provincial Belgium, and later migrating to Germany. Although this stinky cheese didn't originate in Germany, it is most commonly associated with German culture.

Most people that are unfamiliar with Limburger cheese are immediately turned off by its very strong smell. What many people fail to realize is that majority of the smell actually comes from the rind – that little hard bit lining the outside edge of most cheeses that are cut from their larger counterparts. Many assume that because it has such a strong scent, its taste is also very strong. Truth be told, Limburger cheese or Limburger cheese spread is very mild in flavor.

Limburger cheese is served best in its traditional form – on a sandwich, between two slices of rye bread! This very-German flavor combination is a definite classic for all taste buds.

Limburger is perfect for snacking! Whether spread on crackers or placed among other cheeses on a board – the flavor compliments well with many unsuspected foods. One in particular: with crackers and jam. That's right – jam! Similar to brie, the mild flavor of Limburger cheese goes deliciously with the sweetness of different jams.

Much like jam, the mildness of Limburger cheese also pairs well with Zinfandel wine – the softness of the cheese and the boldness of the wine are a match-made in palate paradise!

MEMBER PICK PACK *Moloney pack*



Pat and Cheryl have picked some truly excellent wines for you to enjoy in his wine club member designed pack. Enjoy these three ultra-premium wines selected from our very own veteran Monterey Wine Club members.

Retail: \$70 • Sale: \$59
 Monterey Wine Club: \$50.15 • Club Quattro & Celler: \$47.20
 Order: 831-646-5446 ext 10 • www.tastemonterey.com

Noble Vines 152 Pinot Grigio, Bernardus Chardonnay, Line Shack Reserve Cabernet Sauvignon