

Let's *Wine*  
About it



**VERDELHO**

**Pronunciation:** “ver-dell-who”

**Taste:** It typically makes a rich wine in the Old World, with ripe apricot and stonefruit aromas, while in California it is more reminiscent of citrus and tropical fruits.

**Style:** Light- to Medium-Bodied White Wine

**Description:** The aromatic profile of Verdelho is crisp, sometimes with leafy or spicy accents. It produces a vibrant, lemon, citrus and pear notes on the nose with a light, powdery phenolic texture on the back-palate (aftertaste), often making it a match for various light dishes.

**Food Pairing:** Dry verdelho is a wonderful match for the seafood dishes popular in Portugal, such as fresh oysters, grilled sardines, or bacalhau à Brás. Verdelho's fruitiness and fuller body mean it can stand up to slightly spicy Asian cuisine: think Luso-Indian crab curry, or Malaysian fish stew.

**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 11/30/2022	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Mission Trail Vineyards 2018 Cabernet Sauvignon		\$35.00	\$26.25	\$28.00
Muirwood 2021 Chardonnay		\$18.00	\$13.50	\$14.40
Muirwood 2019 Merlot		\$18.00	\$13.50	\$14.40
Pierce 2020 Verdelho		\$25.00	\$18.75	\$20.00
AUGUST SELECTIONS	PRICES EXPIRE 10/31/2022			
CRU 2018 Pinot Noir		\$20.00	\$15.00	\$16.00
Bernardus 2020 Griva Sauvignon Blanc		\$28.00	\$21.00	\$22.40
Mesa del Sol 2017 Sangiovese		\$30.00	\$22.50	\$24.00
CRU 2020 Unoaked Chardonnay		\$20.00	\$15.00	\$16.00
JULY SELECTIONS	PRICES EXPIRE 09/30/2022			
Pareto's 2018 80/20 Cabernet Sauvignon		\$17.00	\$12.75	\$13.60
Silvestri 2020 Pinot Noir Rosé		\$27.00	\$20.25	\$21.60
Silvestri 2018 Pinot Noir		\$36.00	\$27.00	\$28.80
Equoia 2020 Equoia Chardonnay		\$20.00	\$15.00	\$16.00
PRIVATE RESERVE CLUB	PRICES EXPIRE 11/30/2022			
KORi 2019 Pinot Noir		\$49.00	\$36.75	\$39.20
Le Mistral 2019 Joseph's Blend		\$45.00	\$33.75	\$36.00
Pierce 2019 Malbec/Zinfandel		\$30.00	\$22.50	\$24.00

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.

## VINE TO BOTTLE

### THE GLORIOUS JOURNEY OF THE GRAPE

*All of us wine lovers know how wine is actually made...right?* I mean, it's just 'fermented grape juice,' is it not? We know there are these noble souls called winemakers that produce the wonderful elixirs that we so adore, but do we really comprehend the process these vintners follow in order to produce our favorite libations? Don't they just basically oversee the extraction of the juice from grapes, age it in barrels, and then pour it into bottles? Weren't even everyday Roman citizens drinking wine thousands of years ago? Surely if ancient civilizations could produce wine, then it cannot be so overly complicated...

Such generalizations may be sufficient for a rudimentary knowledge of the grape, but there's just a little more to the process of modern day winemaking, and I think we can safely say that our wine today is more complicated than the wine of the Caesars.

So, let's grab our glasses and fortify our collective knowledge of wine together! We're going to briefly walk through the process, although one could take an entire course on it and spend a lifetime perfecting it—we'll do what we can for now. Now on to the harvest!



**GATHER THOSE GRAPES.** The harvesting of grapes involves picking of the fruit anywhere from the end of summer into autumn. Simple enough to follow, is it not? Perhaps not, since it's not just picking that matters here, as the ultimate decision on when exactly to harvest fruit can have drastic impacts. Consideration needs to be extended to the level of sugar in the grapes (referred to as degrees of Brix), acidity, ripeness, flavor, tannin structure, color, etc. You see—not so simple, after all!

**CRUSH AND MUST.** After the fruit is harvested, it next needs to be crushed and destemmed; although winemakers will differ in their timing of destemming. The grape clusters are fed into a machine that administers an initial crush of the fruit and removes stems. Crushing will gently squeeze, but not press, the grapes and with their skins breaking the first juice of the grapes is produced and captured.



Now, we move to initial fermentation time, also referred to as making must for red wines (there is no must for white wines). After the initial crush, the juice will be combined in large vats with the skins, seeds and stems (see previous note on stems). This substance is called the must. The juice will remain in contact with the skins for an average period of three to four weeks. The must will gradually turn into two fairly distinct components: a liquid one and a more solid substance called pomace.

This stage is critical for the future characteristics of a red wine, and a winemaker will make the call on when to move onward. Must or no must (despite that yeast naturally occurs on the skins of grapes), cultured yeast is added to the juice by winemakers during this period of the process. Fermentation is encouraged as yeast cells feed on the sugars in the juice and multiply, producing carbon dioxide gas and...yup, alcohol.



**PRESS THAT FRUIT.** Wine presses come in many different forms, but the basic concept is universal: press the juice out of grapes. For red wines this involves pressing the pomace blend. It's possible to make a wine entirely with the free-run juice during the pressing, and this will consistently be a higher quality wine. But, in order to increase the volume of juice per tonnage of grapes, most winemakers will continue to press the pomace that is leftover after the initial press in order to extract as much remaining juice as possible. From this point onward, we're now working purely with wine.

*Continued Inside*

**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

# Monthly Wine Selections

## MISSION TRAIL VINEYARDS - 2018 Cabernet Sauvignon



Nearly 230 years ago Franciscan friars planted wine grapes in Monterey County. Although these early vineyards are no longer around, they foretold the story of the thriving grape growing industry of today. Mission Trail Vineyards is dedicated to showcasing the promise that Monterey wine country has to offer. Only small lots of hand-crafted wines are produced. Owners, Ken and Robyn believe wine should be a reflection of the true varietal character with little man-made influences.

This Cabernet Sauvignon is deep garnet in color, with aromas of blackberry, cassis and oak. On the palate, there are initial flavors of plum and blackberry that lead into dark chocolate and cassis, finishing with touches of earth and cedar.

100% Cabernet Sauvignon 13.8% Alcohol Cellar Through 2024  
 Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## MUIRWOOD - 2021 Chardonnay



The Zaninovich family has deep farming roots, spanning nearly a century. In the early 1970s, captivated by the raw beauty and exceptional potential of the undiscovered Arroyo Seco wine region of Monterey County, they pioneered vineyard planting in the area. Today, with four generations of California farming in harmony with nature, they take a long-term perspective. Muirwood is inspired by the legacy of John Muir and share a belief in the importance of nurturing the land for future generations.

Crisp tropical and green apple fruit notes and flavors, creamy, rich finish.  
 Food Pairings: Parmesan-crusted chicken, plank-grilled salmon.

100% Chardonnay 13.1% Alcohol Cellar Through 2023  
 Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## MUIRWOOD - 2019 Merlot (Club Red)



Located southeast of the Monterey Bay in the valley adjacent to the Arroyo Seco Creek, their vineyards benefit from growing conditions and soils not found anywhere else. Seeing potential early on, they established vineyards in different growing areas of the Arroyo Seco AVA, starting in 1971 with Suter, their home ranch, Zanetta, and Los Lobos Ranches in 1988, and Wiley Ranch in 1998. Each vineyard, down to the individual vineyard blocks, possesses its own unique microclimate and soils. These conditions are reflected in the flavor profile of the grapes.

Black currant and cassis, toasty notes, complex finish.  
 Food Pairings: Pizza Margherita, classic meatloaf, Moroccan chicken tagine.

79% Merlot, 15% Cabernet Sauvignon, 6% Malbec 13.5% Alcohol Cellar Through 2024  
 Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## PIERCE - 2020 Verdelho (Club Blanc)



Pierce Ranch Vineyards is a small, family-owned operation centered in southern Monterey County's San Antonio Valley appellation. They produce limited-run, estate-grown wines with an emphasis on Spanish and Portuguese varieties.

Native to the Azores and bottled on the Portuguese mainland both varietally and in blends, Verdelho is an under-the-radar variety that produces bright yet slightly more substantial wines with lively aromatics and a rich midpalate. Fermented entirely in stainless steel, the 2020 vintage is presented in a slightly off-dry style and features aromas and flavors of nectarine, mandarin, pineapple, melon and citrus rind with a hint of truffle and a texture that balances acidity with a touch of creaminess.

100% Verdelho 13.5% Alcohol Cellar Through 2024  
 Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

**LET'S FERMENT AGAIN!** The secondary fermentation process is sometimes called 'bulk aging' and is really focused on allowing a final stage of fermentation for typically a period of three to six months (although some winemakers will deliberately bulk age longer). These days, this stage is primarily done by holding the wine in large stainless steel tanks that will keep oxygen from touching the wine while allowing carbon dioxide to be released.

**EVERYTHING AGES.** The aging stage is probably the easiest phase to picture as we all recognize seeing rows of wooden wine barrels stacked upon one another. Whether done in stainless steel or in oak barrels, the shared requirement for the aging period of wine is that the wine be protected from oxidation by keeping it airtight. The winemaker's decisions on how long to age a wine, what material to age it in (i.e. stainless steel or oak, new or seasoned oak, American or French oak, etc.), or perhaps how long to age the wine in different materials (e.g. three months in stainless steel followed by three months in oak), will have direct implications on the wine. The aging period will last anywhere from a few months to a few years.

**OH, HOW REFINED!** What do gelatin, egg whites, bone char, bull's blood, sturgeon bladder, skim milk powder, volcanic clay, cellulose pads, and membrane filters all have in common? Answer: They can all be used in the fining stage of the wine process. Fining is used to clarify the wine and to reduce tannins and most wines are fined and then filtered. Filtration, also called clarification, is used to remove particles that may still be present in the wine.

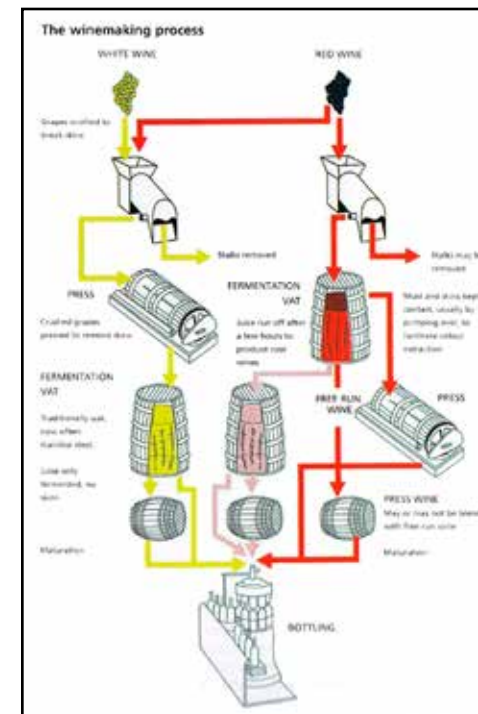
**PRESERVE FOR LATER.** Preservatives are added in the process in the form of sulfur dioxide, usually as sodium, potassium metabisulphite, or potassium sulfite (get out your chemistry sets!). Typically sulfite is added to wine in order to help preserve it and deter any additional fermentation that could occur after bottling.

**TO THE BOTTLE!** Bottling is conducted carefully to restrict oxygen from coming into contact with the wine. Whereas in former days, sealing each bottle with a cork was routine, nowadays a winemaker can also use a synthetic plastic cork or screwcap. With any form of a cork, a foil capsule is then enclosed on the top of the bottle. The winemaker now has a final and crucial decision concerning the release of their wine, as bottleshock is not just a clever film title.

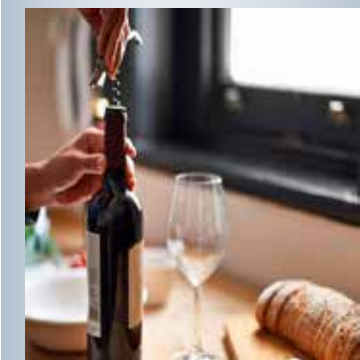
**LIFE GOES ON.** But we're not done yet! We probably don't fully appreciate enough how the wine process is not actually finished with the capping of the bottles. A bottle of wine will continue its own individual cycle of reaching a peak followed by an inevitable decline...a familiar sounding life cycle, no?

**ET VOILA!** There we have it- a brief recap of Wine 101 that we hope will arm you, corkscrew in hand, for your continuing degree advancements in all things wine-related. There are other steps involved, such as cold and heat stabilization, malolactic fermentation, racking, testing, and blending, but greater specificity will need to wait for another day. For the present, let's just appreciate how much actually goes into producing each bottle of wine as we enjoy our monthly wine club selections and raise our glasses to our dear friends the winemakers!

-Bryce Ternet (contributing author for A Taste of Monterey and is the author of three books. See [www.mbryceter.net.com](http://www.mbryceter.net.com) for more.)



# Entertain with Wine



## HOW LONG DOES AN OPEN BOTTLE OF WINE LAST?

**Sparkling Wine**  
 1-3 days in the fridge with a sparkling wine stopper. Sparkling wines lose their carbonation quickly after opening.

**Light White, Sweet White and Rosé Wine**

5-7 days in fridge with a cork. Most light white and rosé wines will be drinkable for up to a week when stored in your refrigerator. You'll notice the taste will change subtly after the first day, as the wine oxidizes. The overall fruit character of the wine will often diminish, becoming less vibrant.

**Full-Bodied White Wine**

3-5 days in fridge with a cork. Full-bodied white wines, like oaked Chardonnay and Viognier, tend to oxidize more quickly because they saw more oxygen during their pre-bottling aging process.

**Red Wine**

3-5 days in a cool dark place with a cork. The more tannin and acidity the red wine has, the longer it tends to last after opening. So, a light red with very little tannin, such as Pinot Noir, won't last open as long as a rich red like Petite Sirah.

**Fortified Wine**

A month in a cool dark place with a cork. Fortified wines like Port, Sherry, and Marsala have very long shelf lives because of the addition of brandy.