

Let's *Wine*
About it



CHARDONNAY

Pronunciation: "Shar-duh-nay"

Primary Flavors: Lemon, Yellow Apple, Butter, Vanilla, Pineapple

Style: Light to Medium-Bodied White Wine

Fun Facts: Chardonnay is one of the most planted white grapes in the world, with over 494,000 acres (200,000 hectares) planted worldwide.

Chardonnay often undergoes a process called malolactic fermentation, which changes sharp malic acid into softer lactic acid, adding butter and yogurt notes.

Wente in California is famous for cloning Chardonnay from Burgundy in 1912. That clone, called the Wente clone, is the source material for nearly 80% of American Chardonnay plantings today.

Chardonnay is said to be a wine-maker's grape, as it gets many of its hallmark tasting-notes of butter and vanilla from winemaking methods.

If you see "Blanc de blancs" on a Champagne or Sparkling Wine label, you're almost certainly drinking 100% Chardonnay.

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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SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2023	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Montoya 2021 Cabernet Sauvignon		\$19.00	\$14.25	\$15.20
Joullian 2021 Chardonnay		\$25.00	\$18.75	\$20.00
Joullian 2018 Zinfandel		\$35.00	\$26.25	\$28.00
Blue Canyon 2022 Sauvignon Blanc		\$16.00	\$12.00	\$12.85
AUGUST SELECTIONS	PRICES EXPIRE 10/31/2023			
CRU 2021 Unoaked Crisp Cuvée Chardonnay		\$20.00	\$15.00	\$16.00
Odd Lot 2020 Red Blend		\$18.00	\$13.50	\$14.40
CRU 2021 SLH Pinot Noir		\$25.00	\$18.75	\$20.00
Reflection Ridge 2022 Sauvignon Blanc		\$15.00	\$11.25	\$12.00
JULY SELECTIONS	PRICES EXPIRE 09/30/2023			
Ranch 32 2019 Reserve Meritage		\$32.00	\$24.00	\$25.60
Montoya 2022 Rosé		\$19.00	\$14.25	\$15.20
Muirwood 2021 Merlot		\$19.00	\$14.25	\$15.20
Ranch 32 2021 Chardonnay		\$28.00	\$21.00	\$22.40
PRIVATE RESERVE CLUB	PRICES EXPIRE 11/30/2023			
Pianetta 2020 Cabernet Sauvignon		\$42.00	\$31.50	\$33.60
Joullian 2019 Family Reserve Merlot		\$42.00	\$31.50	\$33.60
Le Mistral 2021 White Witch (Rhône Blend)		\$45.00	\$33.75	\$36.00

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

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FOR YOUR WINE

We have all come across wines that were in need of some sort of help. For certain wines, the help could be as easy as allowing the wine to breathe. Wine is said to be alive, in that it

changes chemically as it ages. But do wines actually breathe? Wine absorbs oxygen and oxidizes (inhales) and during fermentation it releases carbon dioxide (exhales). Sounds like breathing to me. Nonetheless, the breathing of wine most refers to aeration. By allowing certain wines to breathe, you will notice an improvement both in smell and flavor. The oxygen, when it comes into contact with wine, will evaporate or volatilize the esters-flavor liquids (that is why you swirl the glass before you smell). Most importantly, the aeration of wine will soften harsher tannins, thus making the wine taste better.

To Decant Or Not To Decant?

The best way to allow a wine to breathe or to aerate is to decant the wine. Decanting is a fancy word for pouring the wine from the bottle into another container. This decanting container can be made of expensive crystal or can be a simple carafe like what Paul Masson wines came in at one time. The decanter needs to be large enough to hold the entire bottle of wine allowing the air to oxidize the wine. Pouring exposes the wine to the maximum amount of oxygen; some people even pour it back and forth between two decanters, thereby increasing the oxygen exposure. Decanting is also used to avoid consuming any bitter sediment found in older red

wines. If you do not have a decanter, just pour the wine into very large wine glasses and let it stand at least ten minutes prior to consuming.



Which Wines Need To Breathe?

Many red wines and a few whites will benefit from aeration. Generally speaking, young tannic red wines like Cabernet Sauvignons, Zinfandels, Bordeaux, some Rhône Valley wines and many Italian wines taste better following tannin-softening aeration. These red wines are often meant to age. If you're serving wine young, giving it some air will accelerate the aging process by oxidizing it. This will bring it a bit closer to what it might be ten years down the road, (this is one of the main reasons why people decant red wine). Additionally, some full-bodied whites will do well with some aeration.



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

MONTOYA - 2021 Cabernet Sauvignon



Montoya harvests during cool night and early morning hours to preserve the grapes' crispness and aromatics. After harvest, the grapes go through an extended maceration of up to two weeks on the skins during fermentation to gently extract depth of flavor. After a gentle pressing, the wine aged for 14 months in new and seasoned French Oak barrels. Each barrel is racked individually before final blending. To complement the rich structure of the Cabernet Sauvignon, a touch of Malbec provides ripe plum fruit, while a splash of Petit Verdot adds intense dark berry notes. The wine received a gentle filtration prior to bottling.

Black cherry, dark plum and cassis aromas carry through on the palate, with notes of warm baking spices and mocha, fine, elegant tannins, and a lingering finish.

97% Cabernet Sauvignon, 2% Malbec, 1% Petit Verdot 13.7% Alcohol Cellar Through 2028
 Comments: _____ ◇ Great ◇ Good ◇ So-So

JOULLIAN - 2021 Chardonnay



2021 marked another warm summer, but the deep roots in the growers' 20-40 year-old Santa Lucia Highlands and Arroyo Seco Chardonnay vines helped set a balanced crop and develop a verdant canopy that insured even ripening during a blast of very hot early September heat. The vintage's hallmark is the juicy tropical fruit and mineral nose and flavor profile, which was amplified by the addition of the Joe Panziera vineyard's Dijon "musquet" clone vineyard.

All the wine was barrel fermented with multiple Burgundian yeast strains and when encouraged simultaneous malolactic fermentation to minimize one dimensional butterscotch flavors and boost natural fruit, spice, texture and the vineyard's individual "terroir" characteristics. They use only tight grained French oak barrels from stave wood that is cured 3 years to reduce overt "oakiness" while enhancing bouquet, fruit, typicity and mouth feel.

Brilliant, pale green straw-gold color couple with perfumy mango, white peach, pineapple and citrus rind aromas that jump out of the glass. These same tropical characteristics are reflected in a rich, fruit driven flavor profile that finishes with refreshing acidity and hints of minerality and roasted grain.

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

JOULLIAN - 2018 Zinfandel (Club Red)



In 1984 Joullian planted some of Carmel Valley's first Zinfandel vines. They began with a non-heat-treated Amador County clone selected by Dr. Bioletti in 1917, and have since added pre-prohibition vineyard selections from Lytton Springs, Brandlin (Mt. Veeder), St. Peter's Church (Cloverdale) and Primitivo-3 (Puglia, Italy). For complexity, they also have small amounts of Petite Sirah (Lytton Springs), Joullian's multi-clonal approach in the vineyard continues to reap multidimensional benefits in the winery.

2018 featured several weeks of 90-95°F heat in late September, early October, so they carefully culled sunburned and raisined fruit in the field, resulting in 40% less tonnage but the final Zin blend is full of perfumed rich black fruit, silky tannins and refreshing acidity.

94% Zinfandel, 6% Petite Sirah 14.6% Alcohol Cellar Through 2027
 Comments: _____ ◇ Great ◇ Good ◇ So-So

BLUE CANYON - 2022 Sauvignon Blanc (Club Blanc)



Every living thing in Monterey County is directly influenced by the waters of the Monterey Bay. Hidden beneath the surface is an enormous submarine canyon, sixty miles long and two miles deep. Comparable in size and depth to its more visible counterpart in Arizona, this geologic wonder has been nicknamed the Blue Grand Canyon.

Blue Canyon wines are truly the "Soul of the Pacific Ocean". They deliciously express the nuances of each grape variety and the vineyards where the grapes are grown. Their wines are unique to this maritime influenced region, the meeting point of land and sea.

Medium-bodied with a balanced acidity and a lingering, bright fruit finish. Vibrant and crisp flavors with memorable aromas of citrus, quince pear, unripe melon and tropic fruit.

100% Sauvignon Blanc 13.5% Alcohol Cellar Through 2027
 Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

How long?

As a general rule of thumb, one hour of decanted aeration seems to be enough time for most young reds. Older red wines will change and oxidize more quickly. The older the wine is, the more fragile it will be. Do not give older reds, particularly those with a pale brick red or garnet color, much aeration.

You can try this out and see for yourself how air affects the wine and its flavors. However, make sure you taste the wine right after opening and then taste it again 15 minutes later, then another 15 and another and another. Sound like fun? You may want to try this with a very tannic red--say a Cabernet Sauvignon from Bordeaux or California that's not more than one to two years old.

What's Tannin Again?

Take a sip of strong black tea and notice that puckery sensation as it coats your mouth with an astringent fuzziness. Now take a taste of a young Cabernet Sauvignon, and chances are you'll feel a similar sensation. What you're tasting is tannin, a natural chemical that's sometimes found in tree bark, wood, and the skins, seeds and stems of some fruits - in particular some red wine grapes. Tannins are used to "tan" animal hides to turn them into leather, and that's actually the process you feel when the tannins in tea or wine start to work on the proteins inside your mouth. Think about that the next time you enjoy a youthful Cabernet! Tannins in wine come mostly from the grape skins, and additionally, oak aging may also impart some tannins.

A healthy dose of tannins in a young wine can make it less than a pleasure to drink, and for this reason, certain wines - in particular red Bordeaux and other young Cabernet Sauvignons will be aged/cellared for several years so they can mature. During the maturation process, the tannins polymerize (combine into longer-chain molecules), and as a result of this process, the wine develops a bit of sediment in the bottle as its flavor evolves from harsh and astringent to mellow and complex. Tannins also act as antioxidants, naturally preserving the wine during its maturing years.



Entertain with Wine



The 9 Styles of Wine

Light-Bodied Red Wines

Serving Temperature

Cool Room Temperature (53-63 °F / 12-19 °C)

Description

Delicately perfumed with very subtle flavors, light-bodied red wines are perfect for people who don't want to get knocked upside the head with their wine. Both collectors and beginners alike enjoy the approachable nature of these wines. Light red wines are known for having lighter tannin, bright acidity and slightly lower alcohol with red fruit flavors. They are classically served in a fish-bowl-type glass that collects the aromas.

Food Pairing Affinities

Mushroom Risotto, Coq au Vin, Cream Pasta with Chicken, Chicken & other Poultry

Examples

Pinot Noir
 Cinsault
 Gamay
 Grenache