

# Tasting Monterey

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

## COMING EVENTS

Friday, Oct. 25, 2013

### Last Fridays Wine Bar

A Taste of Monterey Cannery Row  
6:00pm-9:00pm\*  
Join us on the last Friday of every month from 6pm to 9pm. A Taste of Monterey, Cannery Row is keeping its doors open later and offering special wine by the glass prices. Start your weekend off with a relaxing view and a glass of Monterey's finest. Sample our new food menu prepared by AquaTerra.



### Extended Hours

A Taste of Monterey Cannery Row  
Sun-Wed 11am-7pm  
Thu-Sat 11am-8pm  
No new tastings after 6:00pm

## OCTOBER REFERRALS



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



Scan QR to...



## Getting to Know: MONTEREY'S SOUTH COUNTY AVAS



We are blessed in Monterey County to have a wide range of American Viticulture Areas (AVAs). Because of this, we are able to grow an impressive amount of grape varietals and produce an equally enormous spectrum of wines. Various factors contribute to creating this diversity, but let's keep it simple for now with a snapshot of Monterey County's weather as I write this article in mid-August.

In the southern part of our County, it's broiling near 100°. The Salinas Valley is around 65° with some afternoon winds beginning to pick up and low cloud cover moving in from Monterey Bay. Carmel Valley is a pleasant and sunny 75°. And here on the coast? We've got thick fog creeping its way in, occasional slight drizzle, a chilly breeze, and a high temp for the day of 55°. And we haven't seen any sunshine for a few days. Yes, you read that correctly - in California...in August. (Don't feel too sorry for us though. We are fortunate enough to live here, and we have 65° sunny days in January.)

But it is this crazy variance in temperature that creates some of the most unique conditions for wine grape growing in the entire state, country, and world. Seriously. We have nearly 50 degrees of temperature variance from one end of our County to the other. And while Monterey County is one of the state's larger counties, it is by no means enormous distances we're talking about here.

For the moment, we want to focus on the area of southern Monterey County's AVAs, as they are often overshadowed by their more well-known relatives farther north. Santa Lucia Highlands, Chalona, Carmel Valley, even Arroyo Seco are more recognized than the south's four AVAs of San Lucas, San Bernabe, Hames Valley, and San Antonio Valley. Let's get to know these four AVAs a little better.

**SAN LUCAS** - San Lucas is located on the southwestern edge of the Salinas Valley, and it is the oldest of our South County AVAs, having received AVA designation in 1987. Up until the 1970s, this area of the county was primarily open grazing land. Driving by on the 101, it's hard not to notice that the area has also been of interest to the oil & gas industry.



San Lucas is also the largest planted acreage of the four, with 8,000 acres. This is both a good and bad thing, as a good deal of San Lucas's fruit production gets exported and turned into California wines. The AVA is not affected by breezes off Monterey Bay as other Salinas Valley locations, yet it is still susceptible to morning fog, resulting in temperature fluctuations of as much as 40 degrees on summer days. This results in an overall climate of moderate to warm temps, with some coastal influence. Varietals grown here include Cabernet Sauvignon, Merlot, Chardonnay, and Sauvignon Blanc.



**SAN BERNABE** - San Bernabe did not receive its AVA designation until 2004; however, the first bottle of wine from grapes grown here was produced in 1842. With 5,000 acres planted, this is the second largest in South County, and it has a moderately warm climate partially sheltered from Salinas Valley winds. The microclimates can be tricky though, and it's not uncommon here to have one end of vineyard be 5 degrees different in temperature from the other end. This can lead to different blocks of grapes ripening an entire month before others...in the same vineyard!

And speaking of vineyards, we need to mention that San Bernabe's 5,000 acres are considered as one actual continuous vineyard, making it one of the largest vineyards in the world. Yes - that's BIG. The owner of this vineyard is a name you may recognize: Delicato Family Vineyards. Similar to nearby San Lucas, this AVA produces a lot of bulk wines and has over 20 varietals planted in it. Merlot, Syrah, Pinot Noir, Chardonnay, Sauvignon Blanc, and Riesling are some of the most prolific.

*Continued Inside*

# MONTHLY WINE SELECTIONS

## MARIN'S VINEYARD - 2010 Special Delivery Red Wine



Marin's Vineyard is planted on a slope averaging 7% with a soil type identified as the Nacimiento Soil Series. The first representative soil layer is comprised of dark brown, calcareous silty clay loam followed by these calcareous shale and rocks, and more rocks, then a layer of weathered sandstone. Some of these rocks take on weird formations, as if water ran through them. Picking up rocks was a daily chore, as truckloads of rocks were removed prior to planting.

Marin's Vineyard Special Delivery Red Wine is a smooth, full bodied balance of Syrah, Cabernet Sauvignon and Cabernet Franc. Fruit forward aromatics. Easy on the palate with wonderful mixture of dark berry flavors. Pairs well with most main courses, from barbeque to pasta.

72% Syrah, 20% Cabernet Sauvignon, 8% Cabernet Franc

250 Cases Produced

14.0% Alcohol

Cellar Through 2017

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## MUIRWOOD - 2012 Reserve Chardonnay



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, the 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 finest our company has to offer.

Grown, produced and bottled from their 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.

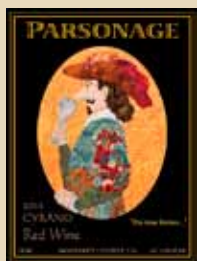
100% Chardonnay

13.6% Alcohol

Cellar Through 2016

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## PARSONAGE - 2011 Snosrap Red Wine (Club Red)



The focus at Parsonage Village Vineyard is not on high yields, but the health and maintenance of every vine. The vineyard is harvested as each section is ready, ensuring powerful flavors from physiologically ripe fruit. Only Parsonage grapes are used to make Parsonage wines to allow for complete control of every aspect of the winemaking process, ensuring consistent terroir quality.

This 12th iteration of the old (Snosrap) Cyrano Red Blend is our most complex and sophisticated to date. Merlot, Syrah, Petit Verdot and Malbec are joined together in spectacular fashion. Myriad red and black berries and currants mark the nose. Those flavors are joined on the palate by black cherry, plum, and subtle shades of perfectly toasted oak. Full, long and silky tannins on the finish. Still very young and likely to get better and better over the next five to seven years.

100% Merlot, Syrah, Petit Verdot, Malbec

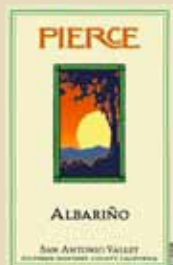
220 Cases Produced

15.0% Alcohol

Cellar Through 2017

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## PIERCE - 2012 Albariño (Club Blanc)



The Pierce 2012 Albariño is the product of their vineyards in the San Antonio Valley, a recently declared appellation at the southernmost tip of Monterey County. Grown in a mix of calcareous rock, broken shale, decomposed granite, and clay, the 2012 vintage provides a clear expression not only of varietal character but also of the vineyards' own unique terroir. Produced on a limited scale, it was fermented at low temperatures in stainless steel and aged in a combination of stainless steel and neutral oak.

This Albariño has rich aromatics, crisp acidity, and minerality that are the signature of the variety, it features notes of apple, pear, peach, and citrus.

100% Albariño

12.5% Alcohol

Cellar Through 2015

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So



## Cover Article Continued

**SAN ANTONIO VALLEY** - San Antonio Valley is a relatively undiscovered jewel in Monterey County. Surrounded by the Santa Lucia Mountains with Mount Junipero Serra looming on the northern horizon, the valley is not easily reached. Perhaps this is why it's the newest AVA in Monterey County, receiving its designation in 2006. Yet grapes have been grown and wine produced here since the 1770s, when padres at San Antonio de Padua Mission made sacramental wine.



This is the highest AVA in elevation in South County and it's largely protected from coastal influences. This also means it's the hottest of our AVAs. This shouldn't be too surprising when you look at a map and see that its southern border touches our wine region cousin to the south: Paso Robles. The hot temps of San Antonio Valley create an ideal environment for growing Rhône, Spanish, and Portuguese varietals. And with only 800 acres currently planted, we see a bright future and a lot more to come from this AVA down the road.



**HAMES VALLEY** - A little more interior and lower in elevation from the San Antonio Valley AVA is the Hames Valley AVA, which shares the warmer climate with its neighbor and is equally mostly protected from coastal influences. Hames Valley has had AVA designation since 1994 and currently has 2,200 acres cultivated. This AVA is notorious for experiencing the largest daily temperature change of all Monterey County AVAs, which requires extensive vineyard management techniques to be applied by growers. Bordeaux varietals and Chardonnay are most popular in the Hames Valley AVA.

So while Monterey County's northern AVAs often receive most of the attention and praise, our southern AVAs should not be overlooked. South County AVAs account for a lot of our grape production and they've been growing wine grapes for, literally, centuries. And with the potential for expansion in places such as San Antonio Valley, don't be surprised to be hearing more about southern Monterey County wines in the future.

**Bryce Ternet** - contributing editor and author of the recently released: "The Stevenson Plan, A Novel of the Monterey Peninsula." See <http://www.mbryceternet.com/> for more.

## RECIPE

### Party Time Mini Cheeseburgers

#### INGREDIENTS

- |               |                           |
|---------------|---------------------------|
| 1             | Egg, lightly beaten       |
| 2 tablespoons | dill pickle relish        |
| 2 tablespoons | ketchup                   |
| 2 teaspoons   | Worcestershire sauce      |
| 2 teaspoons   | prepared mustard          |
| 1/4 cup       | quick-cooking oats        |
| 1/4 teaspoon  | pepper                    |
| 1/8 teaspoon  | garlic powder             |
| 1 pound       | ground beef               |
| 3 to 4 slices | processed American cheese |
| 10            | dinner rolls, split       |



#### DIRECTIONS

In a large bowl, combine the first eight ingredients. Crumble beef over mixture and mix well. Shape into 10 patties. Broil 3-4 in. from the heat for 4-6 minutes on each side or until a meat thermometer reads 160° and juices run clear. Meanwhile, cut cheese slices into thirds. Immediately place on burgers; serve on rolls. Yield: 10 servings.

**\$5 WINE CLUB  
MEMBER**

*Special*



*Manchego & Salumete  
Piccante Pintxos with  
House Made Quince  
Chutney*

Two skewers of Manchego and Salumete Piccante with our own quince chutney.

Salumete Piccante is a spicy salami with red peppers and several varieties of paprika. It's hot, but not so much that it overwhelms the great flavor of artisan cured salami.

The true Spanish Manchego cheese, is made only from whole milk of the Manchega sheep raised in the "La Mancha" region. This region is a vast high plateau, more than 600 meters above sea level, which extends from east to west and north to south, adjoining the provinces of Toledo, Cuenca, Ciudad Real and Albacete, all in the Castile-La Mancha Autonomous Region southeast of Madrid.

The quince is a small, deciduous tree that bears a pome fruit, similar in appearance to a pear, and bright golden-yellow when mature.

Every month A Taste of Monterey will be featuring a special menu item, at a great price, exclusively offered to our wine club members. Enjoy with one of your favorite Monterey wines (or beer!) at our tasting room on Cannery Row.



**PRIVATE RESERVE**  
Monterey Wine Club

3 Reserve Wines / Quarterly  
For More Info, Call:  
(888) 646-5446

### 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

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.

### PLEASE SEND QUESTIONS OR COMMENTS TO:

A Taste of Monterey  
Attn: Elaine Hewett  
700 Cannery Row, Ste. KK  
Monterey, CA 93940  
(888) 646-5446 ext. 13  
club@tastemonterey.com

### CLUB SAVINGS

Remember, as a Club Member, you receive a 15% discount on all purchases (20% for Quattro and Cellar members) and a weekly complimentary tasting.

### NEWSLETTER STAFF









Robyn Rauh - Executive Editor  
Ken Rauh - Creative Director  
Bryce Ternet - Contributing Editor  
Elaine Hewett - Club Manager

### 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**

OCTOBER SELECTIONS		REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
	Marin's Vineyard 2010 Special Delivery Red Wine	\$20.00	\$15.00	\$16.00
	Muirwood 2012 Reserve Chardonnay	\$22.00	\$16.50	\$17.60
	Parsonage 2011 Snosrap	\$24.00	\$18.00	\$19.20
	Pierce 2012 Albariño	\$16.00	\$12.00	\$12.80
SEPTEMBER SELECTIONS		PRICES EXPIRE 11/30/2013		
	De Tierra 2008 Merlot	\$20.00	\$15.00	\$16.00
	J. McFarland 2011 Chardonnay	\$20.00	\$15.00	\$16.00
	J. McFarland 2011 Pinot Noir	\$24.00	\$18.00	\$19.20
	Nacina 2012 Tondre Riesling	\$20.00	\$15.00	\$16.00
AUGUST SELECTIONS		PRICES EXPIRE 10/31/2013		
	Paraiso Vineyards 2010 Pinot Noir	\$25.00	\$18.75	\$20.00
	District 7 2011/2012 Sauvignon Blanc	\$16.00	\$12.00	\$12.80
	Joyce Vineyards 2011 Mesa del Sol Syrah	\$24.00	\$18.00	\$19.20
	Leojami 2012 Viognier	\$25.00	\$18.75	\$20.00
PRIVATE RESERVE CLUB		PRICES EXPIRE 11/30/2013		
	Scheid 2009 Petit Sirah	\$35.00	\$26.25	\$28.00
	De Tierra 2009 Sargenti	\$32.00	\$24.00	\$25.60
	Galante 2006 Blackjack Cabernet Sauvignon	\$50.00	\$37.50	\$40.00
<p>TO ORDER, CALL TOLL-FREE: 888-646-5446 *PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.</p>				