

Tasting Monterey

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

COMING EVENTS

Every Fridays Wine Bar

A Taste of Monterey
5:00pm-8:00pm*
Join us every Friday evening from 5pm to 8pm. Start your weekend off with a relaxing view, live music, great food and a glass of Monterey's finest.



Store Hours

A Taste of Monterey
Cannery Row
Sun-Wed 11am-7pm
Thu-Sat 11am-8pm

*No new member 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!



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It's Harvest Time!



October in Monterey County is typically the month when most wine grapes are harvested. September is harvest month for many other regions, but our County's long growing season allows our fruit to stay on the vine longer than most places. This period is often referred to as "the crush", and it is a crucial time in the vine-to-wine process.

The time of harvest, here or anywhere, is determined primarily by the ripeness of grapes measured by sugar, acid, and tannin levels. The basis of these measurements will determine the style of wine a winemaker wishes to produce. However, while a vineyard manager or winemaker may have an exact plan of attack in mind, the oncoming autumn weather can play a decisive role. Rain, hail, frost, wind, even an unexpected warm streak - all of these factors can have damaging impacts on grapes.

Before modern equipment came along, the decision when to harvest was done when a grower/winemaker tasted the grapes and decided when they thought their fruit was ready for picking. A good winemaker can taste ripe grapes off a vine and instantly know how good of a wine they can make with the grapes.



Let's now address the word vintage, as it's often misused when referring to wines. Vintage is the process of picking grapes of a particular season/year and creating the finished wine product. Calling a wine a vintage wine does not mean that it's an old wine...but, just to keep things confusing, it could be! But keeping it simple - a vintage wine is a wine made from grapes that were all, or primarily,

grown and harvested in a single specified year.

This can denote a high degree of quality for certain wines from certain regions, as different growing years in different climate conditions can result in varying degree of quality for wines. But more and more, vintage seems to be losing some of its allure. Why? Well, because rightly or wrongly, the wine industry is becoming more homogenized. Growers and winemakers have much more control over their grapes and wines these days than they did in the past, based on advancements in winemaking and new technologies.

So while there is certainly still a definite line between wines of the highest quality and those which are not, there's not as much pronounced variation in a particular high quality wine from vintage to vintage/year to year. Of course, there are always exceptions, but this will hold true with many wines.

Some claim this as one of the developed world's greatest downfalls and some demonize this state of the world's wine industry. The debate on the importance of vintage can be expected to continue for years to come. But let's get back to the basics.

While a wine label may list a year, this does not necessarily mean that all of the grapes were picked in the same year. It varies in different countries, but most countries allow a vintage wine to include a portion of wine that is not from the year on the label. Here in the United States, for example, it's 85%, but 95% for AVA-designed wines, so the wine must be 85% or 95% from the same vintage year.

The opposite is non-vintage wine, which will be denoted as "NV" on the label. This does not indicate a low-quality wine, but indicates that the wine was produced with a blend of wines from different years. You'll see this often with blended wines and with port-style wines.

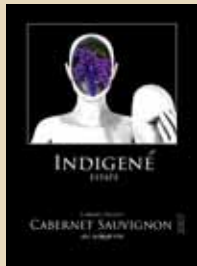
So now we know when the grapes are picked and how they get labeled, but let's get back to another fundamental wine question: to hand pick or mechanically harvest? As with vintage, this is another source of major contention in the wine industry. Purists will scream from the vineyards, grape scissors in hand, that the traditional method of hand picking is all that should be allowed in wine grape harvesting.



Continued Inside

MONTHLY WINE SELECTIONS

INDIGENÉ - 2007 Cabernet Sauvignon



Indigéné's Cabernet Sauvignon grapes were harvested October 10th & 11th of 2007 with a Brix average of 25.4, Ph of 3.65 and Titratable acidity of .52 g /100 ML. After a 24-hour cold soak at 55 degrees the must was inoculated with a combination of isolated yeast strains. Resulting in a slow, cold fermentation that kept the temperature at a level below 86 degrees, for the entire 19-day fermentation time-period. The wines went through the ML process in Barrel and aged in 60% new Oak for 27 months. Finally, wines were racked 3 times and bottled in March 2010.

This wine remains lively and timely. It's marked by complex waves of blackberries, mocha, currants, cola and spices, although the fruit is beginning to move into drier, secondary characteristics. It's delicious, and fully ready to drink now. Give it a decanting, and watch as it changes in the glass.

100% Cabernet Sauvignon

500 Cases Produced

14.8% Alcohol

Cellar Through 2015

Comments: _____ ◇ Great ◇ Good ◇ So-So

METZ ROAD - 2011 Chardonnay



The 2011 Metz Road Chardonnay was gently pressed and the juice cold settled in a stainless steel tank. After the juice settled, it was racked off heavy lees to a different stainless steel tank for fermentation by yeast specially selected to enhance the aromatic flavors of the fruit. Following fermentation, this wine was racked into barrels for aging. This wine was aged 18 months in 100% French oak barrels, of which approximately 60% of the barrels were new French oak.

Rich aromas of vanilla and butterscotch mingle with red apple and apricots with a subtle floral note. The palate shows crisp acidity and well integrated oak complimented by bold fruit flavors.

100% Chardonnay

341 Cases Produced

13.5% Alcohol

Cellar Through 2015

Comments: _____ ◇ Great ◇ Good ◇ So-So

RANCH 32 - 2012 COOPER'S BLEND (Club Red)



Nestled on the west side of the fertile valley lies Ranch 32, where warm sunny days are tempered by the cool coastal conditions of Monterey County. This environment allows the fruit to hang on the vine and develop complex flavors and intense varietal character.

The 2012 Cooper's Blend is a proprietary red wine that is a harmonious blend of five red varietals. The Petite Sirah brings very dark, purple-edged color and intense dark fruit flavors. The Merlot and Syrah offer bold blackberry and juicy cherry, and the Petit Verdot contributes exotic violet aromas and concentrated fruit. A small amount of Tempranillo adds a subtle spice note. The result is a wine of complexity and structure, with layer after layer of flavor. The smooth tannic structure makes this well-balanced wine a natural partner for many varieties of foods.

50% Petite Sirah,

425 Cases Produced

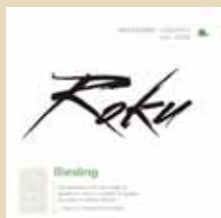
13.5% Alcohol

Cellar Through 2017

21% Merlot, 16% Syrah, 10% Petit Verdot, 3% Tempranillo

Comments: _____ ◇ Great ◇ Good ◇ So-So

ROKU - 2013 Riesling (Club Blanc)



Roku hails from Monterey County, a perfect place to grow the Riesling grape. Riesling requires a cool climate, to allow for slow ripening and maintaining the grape's fruit character and natural acidity. The early morning fog and afternoon winds of Monterey County offer ideal cool conditions for growing top-notch Riesling.

Roku is a fresh, distinctive wine that offers delicate yet complex flavors. It is semi-sweet but retains a refreshing, crisp acidity, making it an excellent wine to drink as an apéritif or as a delicious accompaniment to Asian inspired food.

Roku is a moderately sweet wine characterized by flavors of fresh pear, citrus and peach with a hint of white flower. A crisp acidity balances the sweetness, leaving a rich, lingering fruit finish on the palate.

100% Riesling

11.5% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

Mechanical harvesting of grapes was introduced in the 1960s. The way they work is that the vines are beaten with rubber sticks, dropping their fruit onto a conveyor belt that transfers the fruit to a holding bin on the tractor pulling it. Clearly this increases productivity of the harvest, and it's substantially less expensive than hiring pickers. A mechanical harvester is able to run constantly without breaks and will clear a vineyard before a group of pickers could finish a row or two.

But productivity is not everything. There have been improvements in recent years, but mechanical harvesters will probably always have difficulty in distinguishing between leaves, twigs, ripe, healthy grapes and rotted bunches...things that hand pickers would catch right away and discard. There is also a concern of how the grapes are handled. Some thinner-skinned grapes rupture easily if not handled gently, and this can result in a loss of grape quality when made into wine.

Hand picking may result in more expensive wines, but it's not overly difficult to see the advantages of hand picking over mechanical picking if the goal is quality, not quantity. But, as with the on-going discussions of the importance of vintage, we expect the debate over hand or mechanical picking will continue. With all of this arguing going on, maybe everyone should just sit back and relax with a glass of wine to celebrate the harvest!

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.



CHEESE Varietals



CHEDDAR

Pronunciation: Ched-dar

Definition: The cheese originates from the village of Cheddar in Somerset, South West England. Cheddar Gorge on the edge of the village contains a number of caves, which provided the ideal humidity and steady temperature for maturing the cheese.

Cheddar has been produced since at least the 12th century. A pipe roll of King Henry II from 1170 records the purchase of 10,240 lbs.

The curds and whey are separated using rennet, an enzyme complex normally produced from the stomachs of newborn calves (in vegetarian or kosher cheeses, bacterial-, yeast- or mould-derived chymosin is used).

Cheddaring refers to an additional step in the production of cheddar cheese where, after heating, the curd is kneaded with salt, cut into cubes to drain the whey and then stacked and turned. Strong, extra-mature cheddar, sometimes called vintage, needs to be matured for up to 15 months. The cheese is kept at a constant temperature often requiring special facilities. As with other hard cheese varieties produced worldwide, caves provide an ideal environment for maturing cheese.

RECIPE

RUSTIC PEAR TART WITH Late Harvest RIESLING

INGREDIENTS

Crust

1 1/2 cups	all purpose flour
3 tablespoons	sugar
1/2 teaspoon	salt
10 tablespoons	(1 1/4 sticks) chilled unsalted butter, cut into pieces
1 large	egg yolk
1 tablespoon	Late Harvest Riesling

Filling

3 large	ripe Anjou pears, peeled, cored, thinly sliced
1/2 cup	sugar
1 tablespoon	all purpose flour
1 cup	Late Harvest Riesling
1/2 cup	water
	Vanilla ice cream



DIRECTIONS

Crust

Blend flour, sugar, and salt in processor until combined. Add butter; using on/off turns, cut in until mixture resembles coarse meal. Add egg yolk and wine; using on/off turns, mix just until moist clumps form. Gather dough into ball; flatten into disk. Wrap in plastic and chill at least 40 minutes and up to 2 days.

Filling

Position rack in center of oven and preheat to 375°F. Roll out dough between 2 sheets of parchment paper to 12-inch round. Remove top sheet of parchment and transfer dough, with bottom parchment, to rimmed baking sheet. Place pear slices, 1 tablespoon sugar, and flour in large bowl; toss to combine. Spoon pear mixture into center of dough, leaving 1 1/2-inch border. Using parchment as aid, fold up outer edge of dough over edge of filling. Bake until pears are tender, about 20 minutes.

Meanwhile, boil 1 cup wine, 1/2 cup water, and remaining 1/2 cup sugar in medium saucepan until syrup is reduced to 1/2 cup, about 10 minutes.

Reduce oven temperature to 325°F. Drizzle half of syrup over filling. Continue baking tart until juices are bubbling thickly, about 20 minutes. Cool.

Whisk 2 tablespoons wine into remaining syrup. Cut tart into wedges. Drizzle with syrup. Serve with ice cream.



On Our Menu:

Since 1914, Fiscalini Farms has been making handcrafted "works of art" in the cheese making world. Their Purple Moon is a must, as it is a great introduction to their unrivaled cow's milk cheeses. Purple Moon is the quintessential California cheese with the marriage of any cheese lover's favorite tastes - farmhouse Cheddar soaked in Cabernet. It is, as another reviewer put it, sort of "a gourmet version of Port Wine Cheddar."

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 complimentary tastings.

NEWSLETTER STAFF

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

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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	PRICES EXPIRE 12/31/2014	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Indigené 2007 Cabernet Sauvignon		\$29.00	\$21.75	\$23.20
 Metz Road 2011 Chardonnay		\$26.00	\$19.50	\$20.80
 Ranch 32 2012 Cooper's Blend		\$20.00	\$15.00	\$16.00
 Roku 2013 Riesling		\$12.00	\$9.00	\$9.60
SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2014			
 Muirwood 2012 Merlot		\$16.00	\$12.00	\$12.80
 Bernardus 2012 Griva Sauvignon Blanc		\$22.00	\$16.50	\$17.60
 Aiena 2009 Monterey Pinot Noir		\$29.00	\$21.75	\$23.20
 Pierce 2012 Albariño		\$16.00	\$12.00	\$12.80
AUGUST SELECTIONS	PRICES EXPIRE 10/31/2014			
 Long Valley Ranch 2012 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
 Wrath 2013 Sauvignon Blanc		\$19.00	\$14.25	\$15.20
 De Tierra 2009 Pinot Noir		\$24.00	\$18.00	\$19.20
 Long Valley Ranch 2012 Chardonnay		\$20.00	\$15.00	\$16.00
PRIVATE RESERVE CLUB	PRICES EXPIRE 11/30/2014			
 Pelerin 2012 Sierra Mar Chardonnay		\$42.00	\$31.50	\$33.60
 Guglielmo Winery 2010 Private Reserve Syrah		\$25.00	\$18.75	\$20.00
 Tudor 2010 SLH Pinot Noir		\$55.00	\$41.25	\$44.00

TO ORDER, CALL TOLL-FREE: 888-646-5446

*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.