

Tasting Monterey

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

COMING EVENTS

Last Fridays Wine Bar



October 30
5:00pm-8:00pm*
Join us 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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SO YOU THINK YOU CAN SOMM?

Ever thought it'd be fun to be a sommelier? Even those of us in the wine industry have considered how it would take our wine knowledge to another level by taking the sommelier path. But that path is not one to take without a lot of consideration and dedication behind it. While wine stewards, wine waiters, or even sommeliers by name are plentiful in fine dining restaurants around the world, the top tier, the Master Sommeliers, are not. Since 1969 only 227 people from around the world have reached this glorified status. That averages out to about five people a year. That's five people a year... in the world.

But before then, one must start at the beginning. And, we shall as well.



Although there is some industry squabbling about who exactly can be considered a sommelier (is it someone who actually works in the industry or someone who has simply passed some of the exams?), we're going to sidestep that discussion. We'll just go with a sommelier as someone who is a trained and knowledgeable wine professional, normally working in a fine dining restaurant environment, who specializes in all aspects of wine service as well as wine and food pairing. So while someone may be a qualified wine waiter in a restaurant, the role of a sommelier is more specialized and informed than that of a wine waiter. Picture it this way: the wine waiter is like a nice bottle of wine – not an everyday wine, but more of semi-special occasion bottle; the sommelier is definitely a special occasion bottle – one you think twice about before uncorking.

But the role of a sommelier goes far beyond just food and wine pairing. A sommelier may also be responsible for the development of wine lists, delivery of wine service in restaurants and training for restaurant staff. A sommelier will work with chefs to pair wines that will best complement particular menu items. Our modern day sommelier's role may be even considered broader than working only with wines, and may encompass all aspects of the restaurant's service, including beers, spirits, and cocktails.

However, knowledge alone is not enough to be a true sommelier. A professional sommelier also works on the floor of the restaurant and is in direct contact with restaurant patrons. The sommelier has a responsibility to work within the taste preference and budget parameters of the patron and a respectable amount of charisma is required. This high level of clientele service expected of a sommelier is often over-looked.

Though sommelier is a job title potentially anyone may claim, becoming a professional certified sommelier often requires some combination of experience, training, formal education, classes and examinations. Though one can be a sommelier in name through experience alone in the restaurant or wine industry, many choose to become certified by one of the many certifying bodies. Perhaps the most widely accepted certification body is the "The Court of Master Sommeliers." This is the group that designates the Master Sommelier level mentioned earlier.

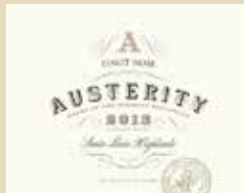
The arduous quest that one must undergo to reach the Master Sommelier level is thoroughly displayed in the documentary *Somm*. If you watch this enjoyable film, you'll be introduced to a Master Sommelier named Fred Dame who grew up here on the Monterey Peninsula and



Continued Inside

MONTHLY WINE SELECTIONS

AUSTERITY - 2013 Pinot Noir



Austerity's winemakers work diligently to craft their Pinot Noir with none of the excess, and all of the character expected of a premier appellation wine. They source from up-and-coming regions, like Monterey's Santa Lucia Highlands, where grapes capable of producing buzz-worthy Pinot Noir of great vibrancy and balance can still be found at an affordable price. In these days when everyone wants to see their dollar go further, we dare say it might be the best investment you've made lately.

This elegant and opulent Pinot Noir features aromas of cranberries and graham cracker with earthy overtones. The palate reveals ripe red fruit flavors complemented by balanced tannins and a long, lingering finish.

100% Pinot Noir

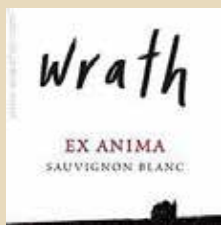
4,000 Cases Produced

14.3% Alcohol

Cellar Through 2017

Comments: _____ ◇ Great ◇ Good ◇ So-So

WRATH - 2013 Ex Anima Sauvignon Blanc



Wrath's Estate San Saba Vineyard is set in a sheltered nook just below the Santa Lucia Highlands AVA. The estate consists of 72 acres of which 15.5 acres are planted to sauvignon blanc. To preserve their local ecosystem, they have worked with viticultural consultant Steve McIntyre to develop a certified sustainable farming program tailored to their estate.

Ex Anima, or "from the soul" in Latin, is a series of wines from Wrath that features minimal winemaking intervention and no new oak. These wines present uncluttered, precise and individualistic expressions of the maritime climate and gravelly soils that form the soul of Wrath's estate vineyard.

The Ex Anima Sauvignon Blanc has evolved into one of Wrath's signature wines. The 2013 vintage follows that tradition while celebrating the true varietal characteristics of Sauvignon Blanc. A powerful bouquet shows off a classically grassy nose, with undertones of grapefruit and celery leaf. Vibrant and complex, the palate offers enticing acidity- balanced by expressive notes of gooseberry, lime, and passion fruit- that finishes with a clean minerality.

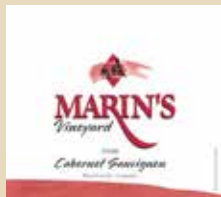
100% Sauvignon Blanc

13.3% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

MARIN'S - 2008 Cabernet Sauvignon (Club Red)



Marin's small 5 1/2 acre vineyard is located in Southern Monterey County overlooking the beautiful studded oak valley of Lockwood. Because they are a very small family vineyard, they farm for flavor. The flavor is also imparted from the subtle virtues of their vineyards terrior that is identifiable from their rocks and limestone. They also are now expanding to include exciting wine from local grapes which we do not grow in our their vineyard.

Marin's Vineyard 2008 Cabernet Sauvignon Red Wine is a well-balanced, well-aged, smooth, full bodied cabernet sauvignon. Deep Blackberry and plum aromatics greet you and the flavors only complete the entire package of this great Cabernet Sauvignon. This big Cabernet Sauvignon is still easy on the palate with its elegant mixture of dark berry flavors. This Cabernet Sauvignon pairs well with most main courses, from barbeque to pasta.

100% Cabernet Sauvignon

14.8% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

MARIN'S - 2013 Viognier (Club Blanc)



Marin's Vineyard produces small personal lots of hand crafted wines, they call the "Stockholder's Cache". Marin's is a very small 5.5 acre vineyards planted and farmed for flavor on some tuff chalk rock ground overlooking the Lockwood Valley in Southern Monterey County.

The Marin's Vineyard 2013 Viognier is crisp and refreshing and presents itself with delicate fruit flavors of dried stone fruit drizzled with a nuance of honey. It is a refreshing white will be your favorite through the spring and summer alone and also pairs well with spicy foods.

100% Viognier

13.74% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



began his career just up the street at The Sardine Factory (which also happens to be on our No Corkage Fee restaurant list). This guy's talents are stuff of legend. He passed his Master Sommelier exam without even tasting the wines – he only needed to smell them.

To understand the process a little better, I reached out to a former A Taste of Monterey employee currently pursuing the Master Sommelier title. Local Wine Club members may remember Kaela Miller working behind our tasting bar in years past. These days Kaela works as a sommelier in San Francisco's The Battery and is studying to reach the Master level.

Basically, there are four levels to reach the Master Sommelier pinnacle, with an examination for each level. The first level is not overly difficult to pass (a day-long course with an exam at the end is achievable by most people with a rudimentary wine knowledge). However, the exams grow increasingly and considerably more difficult after the first one. Kaela has passed two of the exams and is studying for her third. She plans to pass the third level next year and then pursue the ultimate fourth level. We wish her best of luck as it's going to be no walk in the park (watch *Somm* and you'll know what I mean).

And, when I asked Kaela how valuable her A Taste of Monterey experience was in her wine knowledge development, her answer was immediate: undeniably helpful. So it appears that our Monterey County wine ambassadors are sommeliers, and maybe even Master Sommeliers, in the making!



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

RECIPE

CRAB BRUSCHETTA

Ingredients

- | | |
|------------|---|
| 4 slices | Italian-style bread |
| 1-2 cloves | garlic, peeled and crushed |
| 6½ oz | cherry tomatoes, halved |
| ½ tbsp | grated lemon zest |
| 2-3 tbsp | olive oil, plus a little extra for brushing |
| 2 tsp | balsamic vinegar |
| 8 oz | crab meat, fresh or tinned |
| | a few torn basil leaves |

Directions

Brush the bread with a little olive oil and grill or toast until lightly golden and crisp. When toasted, rub each slice with some crushed garlic.

Combine the tomatoes, lemon zest, olive oil, balsamic vinegar and any remaining garlic and leave to marinate for ten minutes.

Stir through the crab meat and basil leaves. Season well, then spoon the tomato mixture over each slice of bread and serve immediately.



VISITING Varietals



VIOGNIER

Pronunciation: vee-oh-NYAY

Definition: Probably the main attraction of Viognier is its potentially powerful, rich, and complex aroma that often seems like overripe apricots mixed with orange blossoms or acacia. With as distinctive and sweet an aroma-flavor profile as Gewürztraminer, Viognier is nevertheless usually made in a dry style and seems to appeal more to the typical Chardonnay drinker. The distinctive Viognier perfume holds up even when blended with a large portion of other grapes. The fruit usually has very deep color, but is somewhat low in acidity. As California wineries experiment with Viognier-Chardonnays, Viognier-Chenin Blancs, and Viognier-Columbards, this may be the grape's ultimate destiny, as a blender.

Flavor & Aroma Profile: Floral: orange blossom, acacia, violet, honey. Fruit: apricot, mango, pineapple, guava, kiwi, tangerine. Spice: anise, mint. Herbal: mown hay, tobacco,

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.

CHEESE

Varietals



CAMBOZOLA

Cambozola is a triple cream, brie-style blue cheese made from pasteurised cow's milk in the German region of Allgäu. The cheese invented in 1900s, is still made in Germany by Kaserei Champignon since 1970s. In English speaking countries, it is often symbolized as blue brie.

The cheese is injected with same blue *Penicillium roqueforti* mold used to make Gorgonzola, Roquefort, and Stilton. However, it is neither pungent like Stilton, nor crumbly like Roquefort. The cheese, a cross between Camembert and Gorgonzola, is creamy, moist and rich like a Camembert with the sharpness of Gorgonzola. A soft-ripened cheese, the insides reveal pockets of blue veining and a unique exterior of grey mold. Its savory, nutty flavour with undertones of sweetness enhance the wonderful characteristics of the cheese. For a food connoisseur, the Cambozola is a great start into the world of Blue Cheeses. Taste it with fruits, honey or a Chardonnay

Made from pasteurized cow's milk

Country of origin: Germany

Region: Allgäu

Family: Brie

Type: soft, artisan, soft-ripened

Texture: creamy and smooth

Rind: bloomy

Colour: ivory

Flavour: nutty, savory, sharp, sweet





Aroma: strong

Vegetarian: yes

Synonyms: blue brie

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*
	Austeritiy 2013 Pinot Noir	\$19.00	\$14.25	\$15.20
	Wrath 2013 Ex Anima Sauvignon Blanc	\$19.00	\$14.25	\$15.20
	Marin's 2008 Cabernet Sauvignon	\$25.00	\$18.75	\$20.00
	Marin's 2013 Viognier	\$20.00	\$15.00	\$16.00
SEPTEMBER SELECTIONS		PRICES EXPIRE 11/30/2015		
	Ranch 32 2013 Cooper's Blend	\$20.00	\$15.00	\$16.00
	Pierce 2013 Albariño	\$18.00	\$13.50	\$14.40
	Hangtime 2012 Pinot Noir	\$24.00	\$18.00	\$19.20
	Ranch 32 2013 Chardonnay	\$20.00	\$15.00	\$16.00
AUGUST SELECTIONS		PRICES EXPIRE 10/31/2015		
	Ryder 2012 Syrah	\$18.00	\$13.50	\$14.40
	Hess 2013 Shirttail Creek Vineyard Chardonnay	\$22.00	\$16.50	\$17.60
	Chesebro 2008 La Montagne Sauvage	\$25.00	\$18.75	\$20.00
	Chesebro 2013 Vermentino	\$18.00	\$13.50	\$14.40
PRIVATE RESERVE CLUB		PRICES EXPIRE 11/30/2015		
	Cobblestone 2010 Chardonnay	\$29.00	\$21.75	\$23.20
	Wrath 2012 Doctor's Syrah	\$39.00	\$29.25	\$31.20
	DeTierra 2012 Tondre Pinot Noir	\$49.00	\$36.75	\$39.20

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

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