

Tasting Monterey

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



STORE HOURS

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

Food service begins at
11:30am daily

*No new member tastings
after 6pm

OCTOBER REFERRALS



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



Scan QR to...



Like us on Facebook

Terroir... A SENSE OF PLACE



In past articles, we've covered various aspects of where grapes are grown having direct implications on wines eventually made from those grapes. These factors include climate, geology, topography, geography, and other plants growing in the general vicinity of a vine. When you are sipping on a glass of wine, it can be possible to have your senses taste the place where the wine has originated. This is tasting terroir (pronounced terwahr). And, this doesn't just occur for wines (although it is arguably more pronounced) but for other agricultural products that have distinct regional and sub-regional characteristics as well.

This regional and sub-regional classification movement of agricultural products (e.g. wine, cheese, ham, peppers, cherries, etc.) is recognized as having begun in France and since quickly spread out into Europe and subsequently around the globe. It continues to expand every year, as a desire to distinguish local products with unique characteristics also widens its reach. With wine, this categorization is displayed and conveyed through the French classification system of Appellation d'Origine Controlée (AOC), which we find reflected in our own Agricultural American Viticulture Area (AVA) system.



Terroir is loosely translated as a "sense of place" or as the sum influence a local environment has on an agricultural product. The base premise is that the land from which grapes are grown imparts specific characteristics on wines that are uniquely qualified to that specific region or sub-region.

Although popularized and officially regulated by the French, the concept of recognizing regional characteristics for wines goes all the way back to Ancient Greece (for those who didn't pay attention in

history class – that was a long time before even the Roman Empire...yeah, that's a long time ago!)

In France, however, the concept began in the region of Burgundy, where centuries ago monks (who owned all of the vineyards for some time) began developing the system of distinguishing terroir. It's still reflected there today, not only through the general regional AOC of Bourgogne, then more distinctly through a village designation such as Pommard, but then even more definitively through designation of specific Premier Cru vineyard and Grand Cru vineyards; the latter of which can refer to a single row in a vineyard!

As with most things, we humans can manipulate terroir elements in wine. For instance, the initial decision of which grape varietal to plant in a vineyard will have huge implications as different varietals will develop more fully in certain conditions. Although less noticeable, even a winemaker's decision to use wild yeast strains instead of cultured ones during the fermentation of a wine can have an influence on how terroir characteristics may or may not be on display in a wine.

Continued Inside

MONTHLY WINE SELECTIONS

JOYCE - 2016 *Tondre Syrah*



These Syrah grapes were hand harvested in the cool early morning hours. 80% of the grapes were de-stemmed while 20% were kept intact as whole cluster. The grapes were placed in small open top fermenters where they were cold soaked for 4-5 days before fermentation began naturally. Primary fermentation lasted between 14-16 days before the must was pressed. The wine was then transferred to 100% neutral French oak barrels where it finished native malo-lactic fermentation. Once ML was complete a small sulfur addition was made and the wine was left to age sur lie for 9 months before being bottled un-fined and unfiltered.

Planted in 1997, the Tondre grapefield has quickly earned a reputation as one of the top producing vineyard sites in the Santa Lucia Highlands. Protruding southeast facing slopes, strong marine influences and ancient glacial soils consisting of decomposed granite, gravel and sandy loam are the basis for exceptional quality.

100% Syrah

13.8% Alcohol

Cellar Through 2024

Comments: _____

◇ Great ◇ Good ◇ So-So

NOBLE VINES - 2017 152 *Pinot Grigio*



For centuries, vintners have singled out individual vines that produce exceptional grapes. A select few have stood the test of time and have been granted numbers to distinguish them. Noble Vines. A natural offshoot of the Pinot Noir grape, Pinot Grigio's noble roots date back to the Middle Ages in Burgundy. Also known as Pinot Gris, Pinot Grigio clone selection 152 originated in Alsace, France, thanks to Army General Lazare de Schwendi, who legendarily picked up vine cuttings in Tokay, Hungary before returning home to Alsace after a victorious battle. Pinot Grigio from Alsace boasts distinct tropical fruit character and pronounced floral aromas and is known for its weight and long finish. The Alsace region has similar growing conditions to the cool vineyards and rich volcanic soils of our San Bernabe vineyard in Monterey, California, where clone 152 thrives.

The 2017 vintage of 152 Pinot Grigio exhibits bright aromas of freshly-squeezed citrus, green apple, pear and orange blossom. Medium-bodied with a round mid-palate and crisp acidity, this refreshing Pinot Grigio offers distinguished flavors of lemon curd, white peach, ripe cantaloupe and a touch of minerality on the palate, before extending into a lingering finish. Serve chilled with fresh salads, light pasta dishes, seafood or chicken.

100% Pinot Grigio

13.5% Alcohol

Cellar Through 2020

Comments: _____

◇ Great ◇ Good ◇ So-So

RYDER - 2015 348 *Merlot* (Club Red)



The wines of Cuvée 348 by Ryder Estate are crafted from estate grown grapes from our vineyards located in California's golden Central Coast. The Cuvée 348 name comes from a childhood story. In 1938 when founder Al Scheid was 6 years old, his dad and grandpa took him to the Carlton Bar in Bridgeport, Ohio. Grandpa told Al to choose three numbers and he'd bet a dime on them. Al gave him 3, 4 and 8. The numbers won and Al was handed \$5. To this day, 3, 4 and 8 are his lucky numbers. The wines of Cuvée 348 by Ryder Estate were launched in 2017 with a desire to deliver great wines of quality and consistency to the On-Premise.

The Ryder Estate Merlot opens with deep aromas of blueberries, raspberries and ripe plums, with notes of vanilla and fresh tarragon. The flavors are broad, ripe and satisfying. The soft, integrated tannins lead into a lingering black fruit finish with hints of mocha and spice.

100% Merlot

13.5% Alcohol

Cellar Through 2022

Comments: _____

◇ Great ◇ Good ◇ So-So

JOYCE - 2016 *Joyce Submarine Canyon Chardonnay* (Club Blanc)



This Chardonnay was inspired by the Monterey Bay Submarine Canyon. Measuring over one mile deep, it claims the deepest point along the West Coast. Strong maritime influences and ancient glacial soils consisting of sand, gravel and shale loam combine to create the terroir for these Chardonnay vines.

In the glass, the 2016 Submarine Canyon Chardonnay displays citrus blossom, green apples, pear and white peaches. The palate is fresh showing honeyed fruit, melon and lemon curd. The finish is refreshing with bright acidity and subtle minerality.

100% Chardonnay

13.5% Alcohol

Cellar Through 2021

Comments: _____

◇ Great ◇ Good ◇ So-So

Cover Article Continued



However, the most controversial aspect in this regard is a winemaker's use of oak in the process, as some argue that exposure to oak assists in showcasing terroir elements, and others claim that the oak masks terroir characteristics (making wines indistinguishable from others). Another winemaking technique, known as micro-oxygenation, is also a hot topic when the subject of terroir arises.

There are other decisions that can be made during the winemaking process which may influence terroir elements in one way or another, but the basic premise is that a wine can be produced that is terroir-driven, or a wine can be made with little-to-no regard for unique terroir characteristics. This humble point essentially explains why there is so great of a variance between wines in distinction and quality (and, ultimately...price).

So, how do we display terroir here in the States? In California? In Monterey County? Well, aside from offering it through the quality of our wines, we have our AVA system, which distinguishes terroir on a regional and sub-regional level, very similar to the French AOC system. And as les Français do, we also indicate specific single vineyard sourced wines...the very definition of narrowing down terroir-driven wine.

For example, a Pinot Noir from Garys' Vineyard in the Santa Lucia Highlands is about as fine of an example of a terroir wine as any to be found on the planet. Due to skilled and adaptable growers and winemakers, there will always be exceptions, but other Monterey County examples for pristine terroir conditions for specific grape varieties includes Bordeaux varieties from Carmel Valley, Bourgogne varieties from the Santa Lucia Highlands, Rhône varieties from Arroyo Seco, and Spanish/Portuguese varieties from the San Antonio Valley AVA.

Once again, we stand in awe and appreciation of the truly incredible amount of diversity and vastly different possibilities we have for terroir-driven wines here in Monterey County.

RECIPE

Cedar Planked Salmon

Ingredients:

3 (12 inch)	untreated cedar planks
1/3 cup	vegetable oil
1 1/2 tablespoons	rice vinegar
1 teaspoon	sesame oil
1/3 cup	soy sauce
1/4 cup	chopped green onions
1 tablespoon	grated fresh ginger root
1 teaspoon	minced garlic
2 (2 pound)	salmon fillets, skin removed



Method:

Soak the cedar planks for at least 1 hour in warm water. Soak longer if you have time. In a shallow dish, stir together the vegetable oil, rice vinegar, sesame oil, soy sauce, green onions, ginger, and garlic. Place the salmon fillets in the marinade and turn to coat. Cover and marinate for at least 15 minutes, or up to one hour. Preheat an outdoor grill for medium heat. Place the planks on the grate. The boards are ready when they start to smoke and crackle just a little. Place the salmon fillets onto the planks and discard the marinade. Cover, and grill for about 20 minutes. Fish is done when you can flake it with a fork. It will continue to cook after you remove it from the grill.

VISITING Varietals



SANGIOVESE

Pronunciation:

San-joe-Vay-say

Italy's most commonly planted red grape varietal, boasting over a dozen distinct clones, is a thin-skinned grape that tends to linger longer on the vine, takes its time to mature. Central Italy, specifically the region of Tuscany, is the agricultural heart-land of the Sangiovese grape. Monterey also has several outstanding examples of this varietal.

Italian Chianti and Chianti Classico wines are prime examples of popular wines produced predominantly from Sangiovese. Typically Sangiovese grapes make medium to full-bodied wines with tannin structure ranging from medium-soft to firm.

Flavor Profile:

Dominant flavors associated with Sangiovese derived wines include: cherry, plum, strawberry, cinnamon and vanilla. There is often an herbaceous quality associated with Sangiovese wines. As for acidity levels, Sangiovese leans towards medium to high acidity content. The finish can range from elegant to bitter.

Food Pairing:

Well-matched for the flavors of chicken, red meat, fish, lamb, pork, pastas, stews or well-aged cheeses.

CHEESE *Varietals*



GARROTXA

Pronunciation: gar-ROHT-cha

Definition: Garrotxa is a traditional goat's milk cheese produced in the Garrotxa area of Catalonia in Northern Spain. It was almost extinct when some young cheesemakers revived it in 1981. Since then it has become a popular cheese among artisanal cheesemakers.
















Garrotxa is a semi-hard, aged or young cheese with a soft paste and a moist, creamy, yet almost flaky, texture. It is covered by a velvety grey mold coating that lends it a woody aroma, although it is best not eaten with the cheese. The flavour is reminiscent of damp earth underlined by slightly nutty & herbal essences. Its milky, delicate taste is not at all typical of a goat's cheese. Garrotxa pairs well with crusty country bread, nuts and is best served with white wines such as a Catalonian Priorat, Pinot Gris, Verdejo, or Chardonnay.

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	PRICES EXPIRE 12/31/2018	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Joyce 2016 Tondre Syrah		\$28.00	\$21.00	\$22.40
 Ryder 2015 348 Merlot		\$14.00	\$10.50	\$11.20
 Joyce 2016 Solis Marine Canyon Chardonnay		\$18.00	\$13.50	\$14.40
 Joyce 2017 152 Pinot Grigio		\$22.00	\$16.50	\$17.60
SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2018			
 Muirwood 2015 Vaquero Reserve Cabernet Sauvignon		\$22.00	\$16.50	\$17.60
 District 7 2016 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
 District 7 2016 Pinot Noir		\$20.00	\$15.00	\$16.00
 Muirwood 2016 Vineyards Zanetta Vineyard Reserve Chardonnay		\$22.00	\$16.50	\$17.60
AUGUST SELECTIONS	PRICES EXPIRE 10/31/2018			
 Robert Mondavi Private Selection 2016 Rum Barrel-Aged Merlot		\$17.00	\$12.75	\$13.60
 831 2016 Viognier		\$20.00	\$15.00	\$16.00
 Ranch 32 2015 Vintner's Reserve Meritage		\$28.00	\$21.00	\$22.40
 Ranch 32 2015 Chardonnay		\$24.00	\$18.00	\$19.20
PRIVATE RESERVE CLUB	PRICES EXPIRE 11/30/2018			
 Scheid 2012 Reserve Claret		\$65.00	\$48.75	\$52.00
 Mer Soleil 2016 Reserve SLH Chardonnay		\$32.00	\$24.00	\$25.60
 Kori 2013 SLH Pinot Noir		\$40.00	\$30.00	\$32.00

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

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