

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

Harvest is Here!

From the Vine to the Bottle



As you are sitting by the ocean, you open a bottle of wine. You swirl, smell, sip and begin relaxing to the fullest. While you may enjoy this simple moment, the hard work, effort, and dedication it takes to get that fine liquid into the bottle, is not so easy. There are many different times grapes can be harvested for wine, depending on many factors.

Monterey County began harvesting in August and is starting to wrap things up as we enter October. The first stage of the wine making process is harvesting. This can be done by hand or machine. As both ways are effective, it all depends on the winemakers preference. Grapes then need to be sorted, most of them destemmed, and crushed. After the grapes are crushed, yeasts, meet with the sugar in the grape, and slowly transforms that sugar into alcohol. Suddenly grape juice is on its way to becoming fine wine. From harvesting to fermentation, the tiny grapes that once hung on a vine are now in tanks and barrels, moving closer to your dinner table.

So when can you see grapes that were harvested now, bottled and ready to drink? A complex answer would be; it depends. Some wine could be ready within the next six months, while others could be held onto for aging purposes for years. This all has to do with the maker of the wine, as well as the type of wine.

That lovely sound of a cork leaving the bottle, has been building up since the grape was picked right off the vine, all for the consumer to enjoy. A fine art with the most delicious pay off.



October Referrals

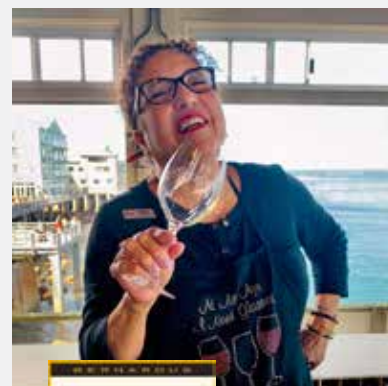


Refer a friend to the Monterey Wine Club, and after they join, you get a \$20.00 Gift Card!

Sippin' with the Staff

Fina Dominguez

Fina Dominguez is an intricate part of our staff at A Taste of Monterey, as she frequently works behind the wine tasting bar. Fina was born and raised in Monterey County, originally from Gonzales, Ca. She has been a part of the A Taste of Monterey family for four years. However, her wine journey started back in 1979 when she entered the wine industry working for one of Monterey County's first tasting rooms, The Monterey Vineyard. She continued on in the wine industry working for local vineyards such as Chateau Julien and McIntyre Vineyards. If you ever have an opportunity to join us at our tasting bar while Fina is working, conversations about wine flow as easily as it is being poured.



Q: What is your favorite bottle of white wine from our wine wall?

A: "Bernardus Soberanes Vineyard Chardonnay. It is big, rich, and has the potential of aging a little longer to completely develop. It is in my personal taste and style."



Q: What is your favorite bottle of red wine from our wine wall?

A: "It really depends on what kind of mood I am in, but I would say right now it is Mesa Del Sol Syrah. It is out of the Arroyo Seco American Viticultural Area (AVA) and is one of my favorites."



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Continued Inside

Monthly Wine Selections

ROBERT MONDAVI PRIVATE SELECTION - 2017 *Heritage Red*



The 2015 Heritage Red comes from cool-climate Monterey County grapes and has been blended primarily from Syrah and Merlot. The wine is ripe and fruit forward with soft tannins. A cool spring followed a mild winter, contributing to small, intensely flavorful grape clusters. Summer progressed with nearly ideal conditions and harvest was smooth, without any major frost events or heat spikes. Across the board, the fruit showed a great balance of acidity and sugar, and optimal color and flavor development. The resulting wines have superb color and show great depth, complexity, varietal intensity, and balance.

It opens with aromas of chocolate-covered cherry, strawberry shortcake, vanilla bean, and brown sugar. Flavors of strawberry preserves, raspberry tart, cherry cola, vanilla custard, and milk chocolate lead to a sweet, lingering finish.

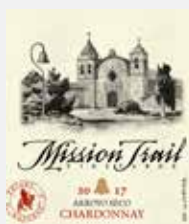
Syrah, Merlot, Petite Sirah, Zinfandel, Malbec,
Cabernet Sauvignon, Petit Verdot

14.5% Alcohol

Cellar Through 2022

Comments: _____ ◇ Great ◇ Good ◇ So-So

MISSION TRAIL VINEYARDS FRIARS' RESERVE - 2017 *Friars' Reserve Chardonnay*



Arroyo Seco is the ideal, new world site for top-flight Chardonnay. Here, the mountainside soils, cool breezes from nearby Monterey Bay, and sustainable farming practices combine to grow Chardonnay of outstanding character and elegance.

This wine was specially crafted to highlight its complexity in all realms; aroma, flavor and mouthfeel. It is a remarkable and exotic Chardonnay, highlighting apple, pear, citrus, orange blossom and jasmine. It was bottled unaltered, contributing to a creamy mid-palate and a lingering finish.

100% Chardonnay

150 Cases Produces

14.5% Alcohol

Cellar Through 2023

Comments: _____ ◇ Great ◇ Good ◇ So-So

MISSION TRAIL VINEYARDS - 2017 *Zinfandel* (Club Red)



Nearly 230 years ago Franciscan friars planted wine grapes in Monterey County. Although these early vineyards are no longer around, they foretold the story of the thriving grape growing industry of today. Mission Trail Vineyards is dedicated to showcasing the promise that Monterey wine country has to offer. Only small lots of hand-crafted wines are produced. The grapes for these wines are selected from choice locations throughout Monterey County. Owners, Ken and Robyn believe wine should be a reflection of the true varietal character with little man-made influences.

This wine possesses intense aromas of black cherry, rhubarb, leather and black and white pepper. The varietal true black cherry flavors on the palate give way to dark plum, blackberry, clove spice and cocoa. The extended barrel aging and cellar time has transformed this hearty and robust medium- to full-bodied wine into something that is incredibly elegant and silky. The tannin structure is refined and

adequate, making for a very well balanced wine.

100% Zinfandel

14.6% Alcohol

Cellar Through 2025

Comments: _____ ◇ Great ◇ Good ◇ So-So

MUIRWOOD - 2017 *Sauvignon Blanc* (Club Blanc)



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.

The Muirwood Sauvignon Blanc is handcrafted from grapes grown on their family's Suter Vineyard in Monterey County. Planted over 40 years ago, their vineyards were one of the first in Arroyo Seco to use the Sauvignon Blanc Musque clone. With a slight peach and Meyer lemon beginning, this Sauvignon Blanc delivers a well-balanced finish of tangerine and grapefruit. The perfect companion to

shellfish, herbed goat cheese or simply on its own.

100% Sauvignon Blanc

13.9% Alcohol

Cellar Through 2021

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



Q: What is your favorite food item to pair with red wine? White?

A: *“For red wine, I usually go for a hard cheese. Something firm with a little nutty crunch to it, like Lamb Chopper or Midnight Moon from our bistro menu. To pair with white, I have found a white stilton for my Chardonnay that has a little lemon zest to it, which is delicious. Anything ooey-goey to go with a crisp white is my go to.”*

Q: When the characteristics of a wine is being described, what notes do you like to hear?

A: *“My favorites are tannic and spicy for reds. For whites, I like to hear round for texture, oaky, butterscotch, lemony.”*

Q: Describe your perfect Monterey day.

A: *“My perfect Monterey day would be taking the walk to Del Monte beach. On a nice Saturday after I get off of work, walking to the beach and looking for sand dollars.”*

Q: Anything else you would like to add?

A: *“I would like to say that after all of my years in the industry, I have met the most fascinating people. I have also met co-workers that have turned into lifelong friends and family, and I am grateful for that.”*

Winery Spotlight



A Taste of Monterey has featured Joullian Vineyards wine at our location for years. Our guests and staff find Joullian Vineyard wines, such as their red blend label, “Retro Rouge,” to be a crowd pleaser and instant favorite.

Joullian Vineyards was established in 1982 by the Joullian and Sias families of Oklahoma City, Oklahoma. They began by planting Bordeaux varietals such as Cabernet Sauvignon, Merlot, and Cabernet Franc on their 655 acres in the heart of Carmel Valley. Officially completed in the spring of 1991, Joullian Vineyards has since been committed to providing “complex subtleties and nuances” that can be transferred from the field into the bottle. In 2015, ownership changed to current owners Tom and Jane Lerum, who have been able to keep the legacy of Joullian Vineyards alive and thriving.

Their most popular varietals include Zinfandel, Chardonnay, and Cabernet Sauvignon. Joullian sources their grapes for their Chardonnay from famous AVAs such as Arroyo Seco and the Santa Lucia Highlands. With that being said, it is Cabernet Sauvignon that still ranks highest in Joullian’s production. Scoring 90 points in Wine Enthusiast and winning “Best in Show” at last year’s Monterey Food and Wine festival, it is without a doubt a favored varietal among all Joullian wine lovers.



With harvest season in full swing, Winemaker, Matt Piagari, and General Manager, Chris Drake, say the quality is coming along quite nicely. They predict another very long growing season. This means, wine connoisseurs are to expect great complexity in their estate fruit.

Joullian Vineyards will be hosting their annual Harvest Feast on Saturday, October 12 from 12-4pm. Harvest Feast is a daytime celebration complete with grape stomping, food, games, and of course, wine tasting. For additional information, visit joullian.com or call 831-659-2800.

Joullian Vineyards tasting room is open daily from 11am-5pm and is located at 2 Village Drive, Carmel Valley Village.

Let's Wine About it



CABERNET SAUVIGNON

Pronunciation:
CAB-er-nay SAW-vin-YAWN

Bordeaux varietal originating from France

- Grows well in any climate that is not too cool. This leaves Monterey County Cabernets to be a little lighter and fruit driven, than those in very hot climates
- Higher in tannins and are typically medium to full in body
- Aging is encouraged for grasping rich flavors and depth in Cabernet Sauvignon, and could have potential to age for 15 years or more
- Can go by nicknames such as Cabernet or Cab
- Popular Monterey County Cabernet Sauvignon from our wine wall: Line Shack Reserve, Pacific Valley, and Robert Mondavi Bourbon Barrel-Aged. Open a bottle on your next visit!

Cheese Varietals



WINE & CHEESE

Wine and cheese are well known bedfellows but if you're a beginner it might seem daunting to decide exactly which wine to choose for which cheese. This guide will quickly help you to get started pairing wine and cheese like a pro.

1. Cabernet Sauvignon, Merlot and Bordeaux blends - cheddar, gouda and other hard cheeses
2. Pinot Noir - Brie and Camembert
3. Rhône and other southern French reds - a good all-rounder with a French cheeseboard
4. Rioja - particularly good with sheep cheeses like Manchego
5. Chianti - Parmigiano Reggiano and Pecorino
6. Port - blue cheeses like Stilton
7. Sauvignon Blanc - goat cheese and Feta, cheeses with garlic and herbs
8. Chardonnay - buttery cheddar
9. Pinot Grigio - Mozzarella and other mild Italian cheeses (good with an antipasti platter)
10. Champagne and other sparkling wine - Vacherin Mont d'or, Chaurce

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.

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 12/31/2019	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Robert Mondavi Private Selection 2017 Heritage Red		\$17.00	\$12.75	\$13.60
 Mission Trail Vineyards 2017 Friars' Reserve Chardonnay		\$42.00	\$31.50	\$33.60
 Mission Trail Vineyards 2017 Zinfandel		\$35.00	\$26.25	\$28.00
 Muirwood 2017 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2019			
 Pacific Valley 2016 Cabernet Sauvignon		\$23.00	\$17.25	\$18.40
 Pot Belly NV Backyard Blanc		\$20.00	\$15.00	\$16.00
 CRU 2016 Montage Pinot Noir		\$25.00	\$18.75	\$20.00
 CRU 2015 Montage Chardonnay		\$25.00	\$18.75	\$20.00
AUGUST SELECTIONS	PRICES EXPIRE 10/31/2019			
 Garnet 2017 Pinot Noir		\$20.00	\$15.00	\$16.00
 Sea Otter Sanctuary 2017 Rosé		\$24.00	\$18.00	\$19.20
 Pierce Ranch Vineyards 2014 Petite Sirah		\$25.00	\$18.75	\$20.00
 Garnet 2016 Chardonnay		\$19.00	\$14.25	\$15.20
PRIVATE RESERVE CLUB	PRICES EXPIRE 11/30/2019			
 Wrath 2015 Fermata Chardonnay		\$35.00	\$26.25	\$28.00
 De Tierra 2016 Syrah		\$39.00	\$29.25	\$31.20
 Le Mistral 2017 Joseph's Blend		\$50.00	\$37.50	\$40.00

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

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