

Let's *Wine* About it



VIIGNIER

Viognier could have been a star. This is the varietal wine style that many years ago, particularly in the 1990s, had an inkling of a possibility of unseating chardonnay as America's sweetheart, go-to white wine.

Realistically, though, Viognier never really had a shot of knocking off our country's most recognizable and prevalent white wine grape. Viognier is different from chardonnay — markedly different — and did not have the stuff required for widespread appeal. Viognier was maybe a little too Winona Ryder and not enough Julia Roberts — a bit too heady and quirky for mass consumption

Viognier is meant to be drunk young and is generally not known for its aging capacity. It often has a soft and round mouthfeel, with relatively low acidity, and an alcohol content that can creep up to 13 percent or often more, especially when grown and vinified in a warmer climate. These grapes love a warm climate, but not too warm — yet another consideration for this difficult-to-grow variety.

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 12/31/2020	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
CRU Winery 2018 Library Pinot Noir		\$25.00	\$18.75	\$20.00
Marin's Vineyard 2017 Viognier		\$20.00	\$15.00	\$16.00
Marin's Vineyard 2017 Syrah		\$25.00	\$18.75	\$20.00
CRU Winery 2016 Montage Chardonnay		\$25.00	\$18.75	\$20.00
SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2020			
Pierce Ranch Vineyards 2016 Petite Sirah		\$28.00	\$21.00	\$22.40
Sea Otter Sanctuary 2019 Rosé		\$24.00	\$18.00	\$19.20
Rocklin Ranch 2018 Cabernet Sauvignon		\$25.00	\$18.75	\$20.00
Pierce Ranch Vineyards 2018 Albariño		\$25.00	\$18.75	\$20.00
AUGUST SELECTIONS	PRICES EXPIRE 10/31/2020			
Nacina 2014 Pinot Noir		\$24.00	\$18.00	\$19.20
District 7 2019 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
District 7 2018 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
Joullian 2018 Sauvignon Blanc Reserve		\$26.00	\$19.50	\$20.80
PRIVATE RESERVE CLUB	PRICES EXPIRE 11/30/2020			
De Tierra Vineyards 2017 Russell Estate Merlot		\$38.00	\$28.50	\$30.40
August West 2014 Peterson Vineyard Pinot Noir		\$45.00	\$33.75	\$36.00
Stokes' Ghost 2016 Petite Sirah		\$35.00	\$26.25	\$28.00

TO ORDER, CALL TOLL-FREE: 888-646-5446
*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.

TASTING MONTEREY

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



Missing our view?

Check out our live webcam while you sip on some Monterey Wine.

October Referrals



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



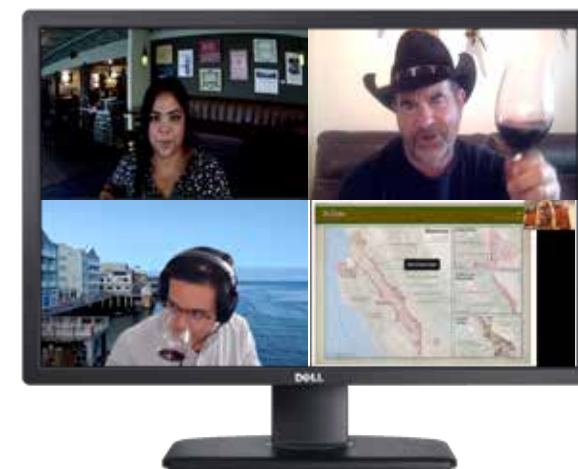
Follow us on Instagram and Facebook @atasteofmonterey

The New Way to Wine

A Virtual Taste of Monterey? Absolutely!

While we can't wait to welcome you all back in person for indoor wine tasting and dining (we are just waiting for approval from Monterey County), we are excited to offer something new to our members.

We debuted our Monthly Virtual Tasting Series via Zoom in September, featuring special guests Jack Galante with Galante Vineyards, and Alix Bosch with DeTierra Vineyards. It was a great way to reconnect with our members while tasting some wine, and learning a few new things along the way from our featured guests.



Look out for details on our October session via email soon.

Virtual Tasting Pack - October

Join us LIVE for a Virtual Tasting October 22nd at 5:30PM PT. Members of the ATOM team and the vintner guests will take you through a fun and informative tasting of these great wines. (Or view the recording anytime at your convenience)

CRU Unoaked Chardonnay • Lineshack Reserve Cabernet Sauvignon • Cambiata Pinot Noir
\$69 • \$58.65 Club Members • \$55.20 Club Quattro / Cellar Club



Brenda and Duane met in 1978 in Monterey County. They married in 1983, and in 1992, the Wolgamotts had their first daughter, Marin. The little family decided to purchase a 26-acre property and called it the "Black Diamond Ranch." This name came about because the driveway up to the house was so steep that if it were to snow, the driveway itself could be a black diamond ski run. In 1999, the Wolgamotts entered the wine industry. Syrah was becoming a very popular varietal at that time, so the family decided to plant that grape on their ranch. Their first official harvest was in 2001, and in 2002, they started their very own label and brand, Marin's Vineyard.



Marin's Vineyard is located in southern Monterey County in the San Antonio Valley American Viticultural Area (AVA). Marin's Vineyard was planted with five and a half acres of Syrah grapes in the Spring of 1999. For the first eight years of production, the vineyard solely produced Syrah. In 2007, they began grafting portions of the vineyard to the Viognier varietal. Little by little, the family began adding more acres of Viognier and eventually planted small amounts of Malbec and Cabernet Sauvignon as well. While Marin's has added more varietals, Syrah and Viognier have

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Monthly Wine Selections

2018 CRU WINERY - 2018 LIBRARY PINOT NOIR



Monterey County Vineyards are primarily influenced by the cooling air of the Monterey Bay, which creates one of the longest growing seasons in California. Budbreak in our Monterey vineyards typically starts two weeks earlier than other vineyards in California, but, due to the cool growing conditions, harvest begins two weeks later than other California appellations. The longer time on the vine allows the grapes to develop intense, concentrated flavors true to classic Pinot Noir. The Library Vineyard is located in the Greenfield West neighborhood of Monterey County and framed by the Gabilan mountains to the east and the Santa Lucia range to the west.

The 2018 Library Vineyard Pinot Noir is a beautiful representation of classic Pinot Noir from Monterey County. This wine is crafted to allow the vineyard characteristics to shine through. Notes of dark chocolate, pepper spice and berries lead into rich flavors of plum and toasted nuts on the long, soft finish.

100% Pinot Noir 13.8% Alcohol Cellar Through 2026
 Comments: _____ ◇ Great ◇ Good ◇ So-So

MARIN'S VINEYARD - 2017 Viognier



Marin's vineyard is located in the San Antonio Valley AVA of Southern Monterey County. It's 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 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.

A dry Viognier with crisp acidity that expresses tropical fruit with melon, and a touch of honeysuckle. Aged 6 months in two neutral oak barrels and 3 stainless barrels.

100% Viognier 14.0% Alcohol Cellar Through 2021
 Comments: _____ ◇ Great ◇ Good ◇ So-So

MARIN'S VINEYARD - 2017 Syrah (Club Red)



"Marin's Vineyard" is a tiny vineyard (5 1/2 acres) located in the Lockwood Valley near Lake San Antonio in the San Antonio Valley AVA in Southern Monterey County. The vineyard consists of 2 1/4 acres of Syrah and 3 1/4 acres of Viognier. Syrah was chosen because of its growing character to the Southern Rhone and Australian Shiraz growing regions of warm climates, which the Lockwood Valley of Southern Monterey County delivers.

Marin's Vineyard 2011 Syrah shines with aromatic essences of blackberry and hints of black currant notes. Followed up with spiciness of violet, sandalwood and black pepper. A light tannin mouth feel, easy on the palate. A natural match with grilled or smoked meats, mushrooms, onions and lamb.

100% Syrah 13.9% Alcohol Cellar Through 2024
 Comments: _____ ◇ Great ◇ Good ◇ So-So

CRU WINERY - 2016 Montage Chardonnay (Club Blanc)



The 2016 CRU Vineyard Montage Chardonnay was sourced from the marine influenced Marks Vineyard. Marks Vineyard is located in the southern part of Arroyo Seco. Influenced by the nearby Pacific Ocean, Arroyo Seco is one of the coolest AVAs in California leading to long, drawnout growing seasons.

The final blend was aged 10 months on the stirred lees in 20% new French Oak barrels. At the end of primary fermentation, this Chardonnay went through malolactic fermentation to soften the natural acidity and bring out a rich creaminess. This wine leads with notes of soft honey and melon leading into luscious butterscotch flavors before the long, smooth finish.

100% Chardonnay 14.1% Alcohol Cellar Through 2022
 Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



been the two wines they have taken great time and effort creating over 20 years and what they are most known for throughout the Monterey County wine community.

In 2014, Marin Wolgamott graduated from California Polytechnic State University, San Luis Obispo with a degree in Wine and Viticulture with a concentration in Enology. She has worked for multiple prestigious wineries on the Central Coast, Oregon, and Australia. She is currently the head winemaker for Marin's Vineyard. (Tasting Room in Lockwood open weekends 11-6)

THE FUTURE OF 2020 VINTAGES

Summer of Smoke



There is no doubt that this year has been a tough one for the wine industry. After taking an extreme economic hit with Coronavirus shutdowns for most of the year, winemakers are now facing the possibility of having to scrap their 2020 vintages.

With wildfires devastating all areas of California, smoke taint will affect millions of dollars worth of production across the state. Smoke taint occurs when grapes are exposed to wildfire smoke. The smoke that contaminates the skin of the grapes can carry through the fermentation process, leaving a burnt ash-like flavor on the palate. This is obviously not ideal for winemakers. It is also almost impossible to salvage the grapes after too much smoke exposure.

With so much smoke in the air, it may not even be worth the process to harvest and barrel the grapes this year. White wine in Monterey County is typically harvested around late August and red, such as Pinot Noir, is generally harvested in mid to late October. However, the wine harvest is about two weeks late this year.



The Monterey Herald reports, "less than 10% of wine grapes have been picked when normally 30% to 40% would be picked already." Many vineyards are waiting for the lab results of tests to see just how significant the smoke taint is, but there is only one main lab in this entire country that can conduct this test, not to mention it is costly and time consuming. One can only hope white grapes were harvested just in the nick of time and tests will show at least some red grapes are able to be saved.



A conservative estimate is that about 25% of the wine grape acreage in Monterey County will not be usable. Regardless, the 2020 vintage from Monterey County will be much smaller than in years past. Insurance will help to ease the loss for the local vineyards. With less supply, the grape market has improved. Monterey County will persevere and continue to produce outstanding wine.

Cooking Corner



SPARKLING WINE & FRIED CHICKEN

There is no bad time to drink Sparkling Wine, of course. This is a universal truth that needs no undoing. The only question becomes: What do you want to eat with it? A big bucket of fried chicken. In fact, there may be no better marriage on earth than the one that exists between fried chicken and Champagne, the ultimate symbiosis of grease and acid.

When Sparkling wines are made, they go through a process called autolysis, during which the wine spends time in contact with the lees. The French phrase is sur lie, which is a beautiful way of saying the wine was aged on the dead yeast that's leftover after fermentation ends. The liquid in each bottle eventually takes on the flavors of that yeast — which is to say, the bread, toasty, brioche notes that come through when you smell and taste good Sparkling wine.

Those bread flavors just so happen to align perfectly with the crunchy, golden goodness of nicely fried chicken. In fact, I'd go so far as to say that the Colonel's Original Recipe is the chicken you want to try. The spice blend is packed with savory pleasures, Sparkling wine's natural acidity plays very well with chicken grease, and the wine's bubbles amplify the crunchy effects of the skin and coating.