

Let's *Wine*
About it



MOST TANNIC WINES

There are a number of aspects associated with wine that cause divides for many people. None can quite compare to the influence of tannins, which can have a dramatic effect on a wine's mouthfeel and texture.

For the unfamiliar, tannins come from the stems, seeds and skins of grapes, as well as from oak barrels and certain adjuncts. The more contact these elements have with the wine, the more tannic it will typically be. Excessive amounts of tannins make a wine taste and feel "dry," which can be felt especially towards the front of the mouth and in the middle of the tongue. They create a puckering astringency and bitterness that can either add structure and body to the wine or make it difficult to drink for even the boldest of wine lovers.

There doesn't seem to be a whole lot of middle ground associated with tannic wines — you either love them, or you don't.

1. Tannat
2. Cabernet Sauvignon
3. Syrah
4. Merlot
5. Sangiovese
6. Tempranillo
7. Malbec

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 12/31/2021	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Pierce 2017 Zinfandel		\$25.00	\$18.75	\$20.00
District 7 2020 Pinot Noir Rosé		\$18.00	\$13.50	\$14.40
District 7 2019 Pinot Noir		\$20.00	\$15.00	\$16.00
Marin 2018 Reserve Viognier		\$23.00	\$17.25	\$18.40
SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2021			
Pot Belly Vintners NVV Charlotte's Red		\$22.00	\$16.50	\$17.60
Rocklin Ranch 2020 Chardonnay		\$20.00	\$15.00	\$16.00
Rocklin Ranch 2019 Cabernet Sauvignon		\$25.00	\$18.75	\$20.00
Scheid 2020 Sauvignon Blanc		\$22.00	\$16.50	\$17.60
AUGUST SELECTIONS	PRICES EXPIRE 10/31/2021			
Mission Trail Vineyards 2018 Tusca		\$28.00	\$21.00	\$22.40
Sunny With a Chance of Flowers 2020 Sauvignon Blanc		\$17.00	\$12.75	\$13.60
Sunny With a Chance of Flowers 2019 Pinot Noir		\$17.00	\$12.75	\$13.60
Mission Trail Vineyards 2018 Muscat Canelli		\$22.00	\$16.50	\$17.60
PRIVATE RESERVE CLUB	PRICES EXPIRE 11/30/2021			
Bernardus 2019 Soberanes Chardonnay		\$50.00	\$37.50	\$40.00
KORI 2018 San Saba Vineyard Syrah		\$42.00	\$31.50	\$33.60
Mission Trail Vineyards 2018 Cabernet Sauvignon		\$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.

Wine & Dine AT HOME

Saving money is a common theme these days. Many Americans are watching what they spend much more closely, and as a result, dining at home has become quite popular. With wines, recipes and food pairing suggestions, the membership in the Monterey Wine Club is a great ally in your battle to not minimize your culinary adventures when you are trying to cut back.



For one reason or another, some think that they are not able to prepare food like it is prepared in their favorite fancy eateries. Believe it or not, you do not have to attend a culinary school in order to cook gourmet, whatever that means. Thoughtful cooking is more like it. Those that have been in the wine club for a while have now accumulated a pretty impressive collection of recipes with the appropriate wine suggestions. These recipes are pretty easy to prepare and very good...sort of "everyday fancy". Which, when prepared and paired up with the wines sent in the club, make for a pretty nice alternative for going out.

However, you might want to challenge yourself, and try to step beyond these everyday recipes and attempt something more thoughtful and interesting, especially if you are going to better your favorite restaurant. A great way to do this is to gather recipes from publications like Cuisine At Home and Cooks' Illustrated. These magazines/journals are a great source for tasty and inventive recipes along with detailed cooking tips and techniques. If you are still in need of inspiration and tutelage, there is always the Food Network. You may not like or want to cook everything they prepare, but it is a great way to learn the techniques.

Another step to creating mouth-watering meals at home is to buy fresh and make home-made whenever you can. For example, fresh veggies are better than frozen and much better than canned and locally grown is better than something flown/shipped in from another country. So, if you have the time, motivation and energy, you can make the entire meal from scratch (like making your own stock, salad dressing, pasta and bread). Or, how about grinding your own spices or even churning your own ice cream? But, if you do all of this home-made stuff yourself (not utilizing any pre-packaged/prepared food) you may just forget the whole thing and just go out.

My suggestion is to focus on a couple of dishes, and prepare them with some homemade finishing touches like putting crumbled feta and homemade spiced pecans on your greens that have been tossed with store-bought raspberry vinaigrette. Yes, you could make the raspberry vinaigrette, but let's be honest, this is just one course. Do you have all day/week to prepare?

Perhaps you make just a couple of dishes / elements homemade. There's lots of talk lately on how you can make the most of your money. One simple way to conserve some green is to cook meals at home. Home cooking has been a hot trend this year and a half, mainly due to COVID and because dining in saves money and it is great fun to try and cook like a pro.



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

Monthly Wine Selections

PIERCE - 2017 Zinfandel



This Zinfandel comes from Pierce Ranch's Y Ranch Vineyard in the San Antonio Valley at the southern end of Monterey County. The vineyard is a mix of calcareous material, broken shale, decomposed granite and clay soils, that force the one-acre of heritage vine Zin to work hard producing concentrated, delicious fruit.

The wine was aged for 18 months in a combination of French and American oak (33% new), inflecting the nose of this berryful, plummy, violet-accented wine with notes of cigar box. The peppery red fruit on the palate is balanced with sweet, integrated spice, subtle hints of fennel seed and orange zest. A fantastic, small-production Zin.

100% Zinfandel 14.5% Alcohol Cellar Through 2025
 Comments: _____ ◇ Great ◇ Good ◇ So-So

DISTRICT 7 - 2020 Pinot Noir Rosé



A leader in sustainable farming and winemaking, District 7 has been certified sustainable since 2014. In 2017, they erected a towering wind turbine, which provides 100% of the power needed to run the winery and bottling line, plus an additional 125 homes.

This Pinot Noir Rose is vibrant and refreshing with lush strawberry and cherry flavors and a juicy finish. Pleasing on the nose with ripe cherry, rose petals, citrus zest, wild herb aromas. Try sipping it with brie and beetroot salad. Delish!

100% Pinot Noir 13.5% Alcohol Cellar Through 2023
 Comments: _____ ◇ Great ◇ Good ◇ So-So

DISTRICT 7 - 2019 Pinot Noir (Club Red)



District 7 is all that Monterey as a winegrowing region has to offer. The number refers to Monterey's official regional designation within the state of California, but District 7 is much more than just a prime number. Most experts recognize Monterey County as one of the most beautiful and diverse winegrowing regions in the world with complex soils and coastal weather patterns. Their winemaking team reaps the benefits of the exceptional fruit they produce, creating wines that are fruit forward, true to varietal character and a delicious reflection of Monterey.

The 2019 Pinot Noir delivers the subtle elegance that can only come from sustainably farmed, cold-climate vineyards. Key aromatics include cherries, plums and raspberries with notes of mocha, vanilla and smoky oak. The palate is rich, smooth and silky with a lingering bright red fruit finish. This is the perfect wine to serve with salmon, pork, lamb or soft cheeses.

100% Pinot Noir 13.5% Alcohol Cellar Through 2025
 Comments: _____ ◇ Great ◇ Good ◇ So-So

MARIN - 2018 Reserve Viognier (Club Blanc)



This Viognier was harvested the first week of September in 2018. The Viognier is entirely made up of the free run juice from the grapes to maintain the integrity of the delicate aromatics. It was stainless steel fermented, racked, and then aged for six months in neutral oak barrels. Only three barrels (60 cases) of this wine were produced. The wine was then bottled in late February of 2018.

The best part of Viognier are the aromatics. The aromatics are vibrant, but the mouthfeel has a softer texture from being aged in neutral oak barrels for 6 months. The glass is filled with ripe nectarine and peach aromatics and finishes with a citrus crème brûlée. This wine will pair well with BBQ salmon or a spicy tortilla soup.

100% Viognier 14.4% Alcohol Cellar Through 2023
 Comments: _____ ◇ Great ◇ Good ◇ So-So



MEET OUR MEMBERS: Jack and Francene Markle

Originally joining when we still had our Salinas location, **Jack and Francene Markle** have been members of our Wine Club for over 20 years. The Markles say they "have enjoyed it immensely. It is always a pleasant surprise to receive our monthly shipment and experience the nuances of the splendid Monterey County wines."

Having chosen to pick up their club shipments in person, it gives them an excuse (not that they need one!) to make the 45-minute drive over from their home at the Ridgemark Golf and Country Club in Hollister, CA. Since the couple lived the first 2 years of their marriage and their first child was born on the Peninsula, that makes coming out to visit "even more special". Francene is a retired interior designer so she can go practically anytime. Jack is still active in the real estate field and can usually carve out some time for the visit. "We truly enjoy it every time we go," they say.

As they enjoy their tastings at our Wine Market and Bistro, the views of the Bay and surrounding hills from the tasting room are "quite spectacular taking in the boats coming and going and the kayaks exploring around the kelp beds".

For the couple, our Bistro has become one of their favorite places to dine when they visit. "There are so many delectable treats to choose from making the selection a difficult task. You can't go wrong on any of them and the price is right for all of them" says Jack.

The best is yet to come: Jack and Francene believe that "None of these attributes would be nearly as meaningful were it not for the marvelous staff, Robyn, Jasmine, Scott and others. All of them are so friendly, helpful, and polite, speaking well for their selection and training. Their knowledge of the wines is extraordinary."

To sum it all up, the Markles share these final thoughts: "Our experiences have been so complete that we have recommended A Taste of Monterey to friends and family whenever we can. Many have joined including 2 of our children (one of whom is pictured here with us). If you are not yet a member, don't miss out any longer. You'll love it."



The Markles enjoying their tasting: (L-R) Francene, their daughter Cindy and Jack

Entertain with Wine



ICE CUBES IN RED VS. WHITE

You arrive home after a long, hot day ready to open a bottle of chardonnay, only to find there hasn't been one chilling in the fridge. Thankfully, there's a bottle patiently waiting for you in the wine rack, but it's room temperature. Can you drink it this way? Will it still taste good? As you anticipate what to do next, you realize the friend you invited over will be here in 10 minutes. Can you add ice cubes to the wine?

The act of putting ice cubes in your wine has long been considered a faux pas — one writer even compared it to something only someone who slathers their well-done steak in ketchup might do — but the idea is becoming more accepted among wine professionals.

It's commonly believed that putting ice cubes in wine waters it down and dilutes the flavors, interfering with the final product by compromising the color, texture, and aroma.

Generally, ice shouldn't be added to red wine because it prevents the chemicals from escaping, giving the wine an acidic taste and more prominent tannins. It also causes the wine to lose its taste more quickly.

When it comes to white wine, adding ice has become much more acceptable in recent years. While it does dilute the wine and can alter the flavor, it's more a matter of preference.

Some people want to dilute the wine so that they can have more of it if they know they're going to be drinking all afternoon at a party, for example, and want to stay moderately sober. Adding ice also works if you want to tone down a bold-flavor like an oaky chardonnay.

MEMBER PICK PACK *Markle 3-pack*



Jack and Francene have picked some truly excellent wines for you to enjoy in this wine club member designed pack. Enjoy these three ultra-premium wines selected from our very own veteran Monterey Wine Club members.

Retail: \$70 • Sale: \$62
 Monterey Wine Club: **\$52.70** • Club Quattro & Cellar: **\$49.60**
 Order: 831-646-5446 ext 10 • www.tastemonterey.com

Cru Chardonnay, Odd Lot Red Blend, Pierce Petite Sirah