

Let's *Wine*
About it



SAUVIGNON BLANC

Pronunciation:
"saw-vin-yawn blonk"

Taste: On the nose, expect pungent, in-your-face aromas ranging from freshly cut grass, peas and asparagus, to tropical and ripe passion fruit, grapefruit, or even mango. On the palate wines taste light bodied with racy acidity and moderate alcohol.

Style: Light White Wine

Description: A popular and unmistakable white wine that's loved for its "green" herbal flavors and racy acidity. Sauvignon Blanc grows nearly everywhere and thus, offers a variety of styles ranging from lean to bountiful.

Food Pairing: When in doubt, go green. Sauvignon Blanc makes a wonderful choice with herb-driven sauces over chicken, tofu, or fish dishes. matched with feta or chèvre, or paired with herb-driven asian flavors such as Thai or Vietnamese cuisine.

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 12/31/2022	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
KORi 2018 Syrah		\$42.00	\$31.50	\$33.60
Blue Canyon 2021 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
Blue Canyon 2020 Cabernet Sauvignon		\$18.00	\$13.50	\$14.40
KORi 2019 Chardonnay		\$39.00	\$29.25	\$31.20
SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2022			
Mission Trail Vineyards 2018 Cabernet Sauvignon		\$35.00	\$26.25	\$28.00
Muirwood 2021 Chardonnay		\$18.00	\$13.50	\$14.40
Muirwood 2019 Merlot		\$18.00	\$13.50	\$14.40
Pierce 2020 Verdelho		\$25.00	\$18.75	\$20.00
AUGUST SELECTIONS	PRICES EXPIRE 10/31/2022			
CRU 2018 Pinot Noir		\$20.00	\$15.00	\$16.00
Bernardus 2020 Griva Sauvignon Blanc		\$28.00	\$21.00	\$22.40
Mesa del Sol 2017 Sangiovese		\$30.00	\$22.50	\$24.00
CRU 2020 Unoaked Chardonnay		\$20.00	\$15.00	\$16.00
PRIVATE RESERVE CLUB	PRICES EXPIRE 11/30/2022			
KORi 2019 Pinot Noir		\$49.00	\$36.75	\$39.20
Le Mistral 2019 Joseph's Blend		\$45.00	\$33.75	\$36.00
Pierce 2019 Malbec/Zinfandel		\$30.00	\$22.50	\$24.00

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.

Syrah AN ANCIENT VARIETAL WITH A BRIGHT FUTURE

Here in the States, Syrah is an often overshadowed red wine grape varietal. In fact, there wasn't much recognition of Syrah in California until the 1970's when a group of growers/winemakers wanted to promote varietals originating from the Rhône Valley of France (known as the Rhone Rangers). Though it wasn't until the 1990's that significant acreage was planted, history tells us the varietal was first planted in California in 1878!

Even with the commendable efforts of the Rangers to promote Syrah and other Rhônes, it still remains a less popular varietal. Some find it too heavy, too smoky, too fruity, too tannic, too earthy...but we love it exactly for all these reasons. In the end, perhaps it's not as much that folks don't like it, it's that they don't know about it. Let's remedy this situation.

We'll begin with the varietal's name. Some say Syrah, some say Shiraz. In fact, it's both. Shiraz is the name given to the varietal in former English colonial wine growing regions such as Australia, South Africa, and Canada. Syrah is its traditional French name for the varietal.



As for the varietal's origin, legends have always swirled of its arrival in southern France by way of the Persian Empire city of Shiraz or by the Romans from Sicily, but modern day testing has proven that the varietal is native to southeastern France where it was the offspring of two now obscure grape varietals (Dureza and Mondeuse Blanche).

In its motherland of the Rhône Valley, there exists an interesting contrast between how the varietal is used in the northern and southern areas of the region. In the northern Rhône, Syrah is more often made as varietal-style wines. This includes the famed wines of

Hermitage and Côte-Rôtie (although a small amount of Viognier is blended in the latter, which gives them their distinct profile). In the southern Rhône, Syrah takes a supporting actor role while Grenache takes the lead. However, Syrah still plays a key role in wines from here such as Châteauneuf-du-Pape, Côtes du Rhône, and Gigondas wines.

Fortunately for us, Syrah has spread out. Although grown in far-off places such as South Africa and Argentina, the primary concentrations of the varietal outside of France are in Australia and the United States.

Shiraz has been planted in Australia since the end of the 18th century, and is today the most widely planted varietal in the country. Australian winemakers produce varietal wines with Shiraz as well as blends. Shiraz-Cabernet Sauvignon blends are synonymous with Australia, and the now popular GSM (Grenache, Syrah, Mourvedre) label is believed to have originated in Australia. Furthermore, the use of the name Shiraz may be seen as something more than a name change, as the Australian style of producing Shiraz is very noticeably different than the Rhône style, with higher alcohol content, higher fruit concentrations, and less aging *Continued Inside*



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

KORi - 2018 Syrah



KORi Wines is the partnership between Santa Lucia Highlands grape/citrus grower Kirk Williams & his step-daughter Kori Violini. Kirk planted the first vines in 1998. In 2007, they launched the initial KORi Wines Pinot Noir from the KW Ranch Vineyard, and Sabine Rodems has been winemaker since 2010. In 2018, with much enthusiasm, they began the endeavor to open a tasting room in Carmel-by-the-Sea and offer a full assortment of wines including Sauvignon Blanc, Syrah, Rosé, Cabernet Sauvignon, sparkling Blanc de Blancs and of course, Pinot Noir.

Juicy bramble fruit. Black pepper and cigar box.

93 - Wine Enthusiast

100% Syrah

14.0% Alcohol

Cellar Through 2024

Comments: _____ ◇ Great ◇ Good ◇ So-So

BLUE CANYON - 2021 Sauvignon Blanc



Every living thing in Monterey County is directly influenced by the waters of the Monterey Bay. Hidden beneath the surface is an enormous submarine canyon, sixty miles long and two miles deep. Comparable in size and depth to its more visible counterpart in Arizona, this geologic wonder has been nicknamed the Blue Grand Canyon. Situated less than 100 yards off the shoreline of the Monterey Bay, this deep canyon provides a climatic pathway connecting the ocean to all four wine growing regions that extend to the south down the Salinas Valley. At an estimated volume of 300 cubic miles of deep, cold water, the canyon's vast weather effect on these regions is manifested through fog, wind, and limited rainfall throughout the grape growing season.

Medium-bodied with a balanced acidity and a lingering, bright fruit finish. Vibrant and crisp flavors with memorable aromas of citrus, quince, pear, unripe melon and tropical fruit.

100% Sauvignon Blanc

13.1% Alcohol

Cellar Through 2023

Comments: _____ ◇ Great ◇ Good ◇ So-So

BLUE CANYON - 2020 Cabernet Sauvignon (Club Red)



In Blue Canyon's northern-most estate vineyards, where cool fog lingers throughout the morning followed by driving winds and sunshine in the afternoon, their estate-grown Chardonnay and Pinot Noir grapes ripen slowly and evenly, developing well-balanced, complex and concentrated fruit flavors. In their southern-most estate vineyards, the winds further affect the air temperature, causing dramatic day-to-night temperature variations. The warm days are ideal for ripening Cabernet Sauvignon grapes and other tannin-rich reds, while the cold nights ensure balanced acids and tannins.

Concentrated and rich aromas of blackberries and plums with hints of vanilla and mocha. Ripe black fruit flavors unfold in a long and savory finish, balanced with well-integrated tannins.

100% Cabernet Sauvignon

13.5% Alcohol

Cellar Through 2024

Comments: _____ ◇ Great ◇ Good ◇ So-So

KORi - 2019 Chardonnay (Club Blanc)



Just down the road, the Highlands is where Kori sources the grapes for their blanc de blancs sparkling wine from 100% Chardonnay as well as rosé made exclusively from 100% Pinot Noir. Sitting about 100 feet higher than KW, at 36 acres, the Highlands Vineyard is a "boutique" offering in the SLH not unlike Meursault is for Burgundy. The Chardonnay here is pure coastal California with the ability to straddle buttery or crisp with floral aromas and fruity palates.

Warm aromas of white peach meet with delicate white flowers and the sharper edge of lime blossom on the nose of this bottle. The palate is expressive with pineapple and tangerine flavors, proving both voluptuous and racy.

91 - Wine Enthusiast

100% Chardonnay

14.1% Alcohol

Cellar Through 2024

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

ability. This style of winemaking for the varietal is not limited to Australia; however, which is why you'll see bottles from other countries labeled Shiraz.

As previously mentioned, Syrah has been planted in California for some time, but it's only been relatively recent since it has achieved widespread success (there's also a significant amount now planted in Washington State). And while the New World style is out there, the Old World/traditional Rhône style dominates here.

Here in Monterey County, Syrah is our fourth most planted red varietal, and given the fantastic wines our winemakers are able to produce with it, we would not be surprised to see it move up on the list in the future. Our Syrah varietal wines and blends with them tend to be more toward the Old World style (although often higher in alcohol content) and range from medium to full-bodied monsters. Warmer AVAs with good drainage such as Arroyo Seco have been Syrah favorites, but check out this month's KORi Syrah which comes out of the Santa Lucia Highlands.

As for typical ideal growing conditions, Syrah normally thrives in warm climates with a lot of sun and poor soil quality. It's a vigorous vine, requiring aggressive canopy management during the growing season to keep the vine's fruit exposed to sunshine. Syrah grapes grow in small clusters with small berries. The grape itself is thick skinned and distinctly dark. Although one would initially think that it would be a varietal that is harvested later than others, it's ripens early, especially for a red varietal.

Typical traits associated with Syrah wines include dark color (and we're talking teeth-staining dark), powerful pronounced flavors and aromas, full-body, and high tannins. Typical flavors and aromas include black raspberry and blackberries, black pepper, chocolate, and smoke. Due to the high concentration of flavors and high tannin levels, traditional Syrah wines age quite well. With aging, the initial aromas will relax and a certain level of earthiness enters the palate picture.

Syrah wines are admittedly not for everyone....after all, these wines are typically BIG and are most loved by those who savor serious red wines. But even if you're not into big reds, you can find Syrah blends to try. Syrah is blended with other varietals for a variety of reasons, including adding color, minerality, spice, longevity, or tannins. Generally, blending with Syrah is intended to bring balance to a blend. We have a wonderful range of Syrah wines and Syrah blends in our arsenal, and we look forward to the bright future of this bold varietal in Monterey County.

Bryce Ternet - is a contributing editor and is the author of the just released novella: "The Yellow House on Maloney Grove." See <http://www.mbryceternet.com/> for more.



Entertain with Wine



5 TIPS TO CREATE AN EPIC CHEESE BOARD

Choosing cheeses at your favorite store can be a daunting task. Follow these 7 tips to create an epic cheese board and whenever possible, speak to the cheese department manager or cheesemonger. They are a wealth of information.

1. Choose 3 – 6 different cheeses. Include different cheeses of the same type or different cheeses along a variety of tastes, textures, styles and place of origin.

Textures: Soft, semi-soft, creamy, soft rind, hard, blue, flavored cheeses and marinated cheeses.

Fresh vs. Aged cheeses will have different flavor and texture.

Choose from various types of milks such as cow, goat, and sheep.

Look for unique places of origin and styles to give your board an interesting appeal. It's a conversation starter.

2. Don't cut into cubes as it looks store-bought. Instead display the large block of each cheese and let guests help themselves by serving with a small knife for hard cheeses and small spreader for soft. If cutting, only cut some pieces and leave the rest in the block.

3. The easiest way to display your cheeses is on a cutting board, a slate tile or marble slab.

4. Label your cheeses so everyone knows what they are eating.

5. Don't forget garnishes and accompaniments. Have fun with your picks.