

Tasting Monterey

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

COMING EVENTS

Oct. 1- Nov. 30, 2012
Fall Wine Sale - Extended
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Friday, November 23, 2012
Last Fridays Wine Bar
 A Taste of Monterey
 Cannery Row
 6:00pm-9:00pm*
 Join us on the last Friday of
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 A Taste of Monterey, Cannery
 Row is keeping its doors open
 later and offering special wine
 by the glass prices. Start your
 weekend off with a relaxing
 view and a glass of Monterey's
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 11:00am-7:00pm**
 Our tasting room is now open 1
 hour later on Thursday, Friday
 and Saturday.

* No new tastings after 5:45pm
 ** No new tastings after 6:00pm

**NOVEMBER
 REFERRALS**



Refer a friend to the Monterey
 Wine Club, and after they join, you
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The BEAUJOLAIS NOUVEAU has Arrived!



In the wine world, November is not an exceptionally significant month for either growers or vintners. Growers have generally harvested all but late-harvest or ice wine grapes. Winemakers are in the process of transferring juice from typically large initial holding tanks into individual barrels or smaller tanks.

But, there is one traditionally sacred date for the mondo vino in November. This is the third Thursday of the month, marking the annual release of Beaujolais Nouveau wines. This time of year, it's common to see – Le Beaujolais Nouveau est arrivé! The literal translation of this is that the

new Beaujolais has arrived.

There are two areas that need to be covered in order to sufficiently address the topic: the grape/wine and the tradition itself. But first, let's start with its motherland, which is the Beaujolais area of the larger Burgundy region in France. This region is roughly thirty miles long and nine miles wide, at most. A third of the region's entire production is dedicated to Beaujolais Nouveau.

The grape varietal for Beaujolais Nouveau wine is Gamay (full name: Gamay Noir à Jus Blanc). While we don't have Gamay planted in Monterey County, we do have the Valdiguié varietal, which is very similar and was believed to be directly descended from Gamay until recently. We showcase J.Lohr's Valdiguié wine among our vast representation of Monterey County wines precisely for the reason that it resembles a Beaujolais Nouveau style wine.

By law, a Beaujolais Nouveau wine must originate from the Beaujolais AOC (i.e. AVA) and must be picked by hand. A wine-making process called "carbonic maceration" is then pursued, which uses whole berry fermentation. This technique focuses on extracting fruit flavors without any tannins from grape skins... Beaujolais Nouveau is as close to a white wine as a red wine can get, which helps explain its wide appeal. And a bottle of Beaujolais Nouveau is ready to drink just six to eight weeks after harvest. No wonder it's called new!

And the wine itself? It's young, purplish-pink, light and fruity. Some purists will refuse to touch a glass of Beaujolais Nouveau, but even proud Frenchmen will offer that the wine is not intended to be anything more than a fun wine to be enjoyed in a festive setting. This is a red wine that is actually recommended to be served slightly chilled (around fifty-five degrees Fahrenheit), normally exhibits aromas of banana and pear, and is recommended for drinking within six months after release, if not sooner. So, let's not take everything so seriously.

How did this phenomenon begin? Actually, the heart of it, producing a light and approachable red wine at the end of the harvest has been going on for ages in Beaujolais and elsewhere in the world's growing regions (even in California), but Beaujolais Nouveau is unique in its mass-production, popularity, and tradition.

A unique element is how Beaujolais producers compete with one another to get their wines out to the world. The tradition began by producers most concerned with transporting their new wines to the large cities of Paris and



Continued Inside

MONTHLY WINE SELECTIONS

CHESEBRO - 2009 *Pinot Noir*



Chesebro is a small completely family owned and operated winery located in Carmel Valley, California. They make approximately 2000 cases per year of wine in lots of 300 cases or less. All wines are vineyard designated and sourced from vineyards they own in Monterey County. Chesebro strongly feels that this basic connection to the land is an important part of their winemaking process. They strive to have all their wines express the grape variety, the growing region and the vineyard site.

Chesebro's 2009 Pinot Noir is a blend of their Cedar Lane and Mission Ranch Vineyards in the Arroyo Seco AVA. This wine has intense aromas of black cherries and spices with a long and elegant texture ending with clean acidity. The 2009 vintage produced a wine with great depth and intensity.

100% Pinot Noir

14.6% Alcohol

Cellar Through 2014

Comments: _____ ◇ Great ◇ Good ◇ So-So

LEOJAMI - 2010 *Viognier*



Leojami is a family owned micro-winery operated by Benjamin and Nadine Spencer. Focusing on food-friendly wines that are completely hand-crafted, they source all of their fruit from organic and sustainable vineyards in Monterey County, California. Their winemaking and packaging practices are directed at creating truly unique wines that enhance life, not effect it.

Cedar Lane Vineyard is a fully sustainable vineyard positioned on a sandy, rocky bench above the Arroyo Seco River in Monterey County. The grapes for this wine are grown on single and double cordon. Special attention is given to canopy management and the slow development of elevated aromatics which are the hallmark of incredible Viognier.

This wine has a lemon yellow core. The aromas are clean and elevated. Hints of papaya, lemon and orange flower rise from the glass. The palate is dry, full bodied and flavorful. Notes of citrus and cream give way to a rich and complex mouthfeel with a long finish. This wine pairs well with seafood, cream sauces, and salads.

100% Viognier

13.7% Alcohol

Cellar Through 2013

Comments: _____ ◇ Great ◇ Good ◇ So-So

BERNARDUS - 2006 *Marinus* (Club Red)



The Marinus vineyard in upper Carmel Valley is planted with the five traditional Bordeaux varietals. The vineyard is divided into small blocks according to soil type and exposure. Each block has its own terroir and is farmed and hand harvested individually in order to ensure its perfect expression.

The 2006 vintage enjoyed mild weather, and small yields in the vineyard. They picked each block at the peak of ripeness under sunny skies during the first two weeks of November.

In the glass, the 2006 Marinus exhibits a beautiful deep crimson color. Aromas express spicy red fruits accented by notes of dried herbs and subtle toasted oak. The flavors of black cherry and spice provide a delicious drinking experience even in its youth, though this vintage will age gracefully for several years to come.

49% Cabernet Sauvignon, 20% Petit Verdot, 19% Cabernet Franc, 12% Merlot

14.1% Alcohol

Cellar Through 2013

Comments: _____ ◇ Great ◇ Good ◇ So-So

CHESEBRO - 2009 *Chardonnay* (Club Blanc)



Chesebro only make wines from vineyards that they manage and have an ownership interest in. The climate during the growing season, in Arroyo Seco AVA, typically involves foggy mornings, sunny middays and cool windy afternoons. Peak temperatures rarely linger for more than an hour or two before the wind off of Monterey Bay brings warm conditions to a halt. This strong marine influence creates a long but cool growing season.

Chesebro's inaugural release of Chardonnay is a blend from Mission Ranch and Cedar Lane, two of their vineyards in the Arroyo Seco. The aromas are classic Arroyo Seco tropical fruit wrapped in brioche with a core of citrus. The mouth feel is full from the start through the long, lingering crisp finish.

100% Chardonnay

13.5% Alcohol

Cellar Through 2013

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

Lyon in France. However, after WWII, the event expanded to a global scale, and there are legends of cases being transported by pretty much any means of transport imaginable. Today, roughly half of the Beaujolais Nouveau made remains within France and the rest is shipped primarily to Germany, Japan, and the United States.

And, then there's the marketing. French wine négociant Georges DuBoeuf has perfected marketing Beaujolais Nouveau, essentially taking a vin ordinaire (low level wine) and turning its release into an awaited international event. The largest producer of Beaujolais Nouveau, GBD, has even branded the occasion with unique, colorful designs for their labels.

But Beaujolais Nouveau release events are not just limited to villages and cities in France. In the States, it's not difficult to find a gathering celebrating the annual release in any major metropolitan area, but San Francisco and New York City tend to lead the way. And, at an inexpensive price and wide availability toward the end of November, it can be a great excuse for a vino get-together. Based on the low tannin level and versatility of these wines, they are sure to be crowd pleasers when you have a range of palates and food...try some Valdiguie with Thanksgiving dinner this year, and you'll see what we mean!

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



VISITING Varietals



SANGIOVESE

Pronunciation:

San-joe-Vay-say

Definition:

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 heartland 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:

Dominate 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.

RECIPE

Maple-Glazed Yams with Pecan Topping

PERFECT FOR THANKSGIVING!

INGREDIENTS

3 lbs	yams, peeled, cut into ¼ inch rounds
½ cup	maple syrup
	salt
1 teaspoon	orange zest (optional)
6 Tbsp	chilled butter, cut into ½ inch pieces
½ cup	brown sugar, packed
1 ½ cups	pecans

DIRECTIONS

Preheat the oven to 400°F. Heat a large pot of salted water (add a tablespoon of salt for every two quarts of water) until boiling. Add the yam rounds. Cook the yams until the water starts to simmer again, about 4 minutes. Remove from heat, drain, then rinse in cold water.

Butter a baking dish. Arrange the yam rounds in the baking dish, overlapping the pieces, layering the yam rounds to fill up the dish. Sprinkle each layer liberally with salt. Sprinkle the yam rounds with orange zest if using. Pour maple syrup over yams. Dot with 2 Tbsp of the butter. Cover with aluminum foil and bake until yams are almost tender, about 20 minutes.

Put ¾ cup pecans in a blender or spice grinder and grind into a coarse meal. Coarsely chop the other ¾ cup of pecans.

Mix the ground pecans and brown sugar together in a medium bowl. Using your fingers, mix in the remaining 4 Tbsp of butter until the mixture resembles a coarse meal. Mix in the chopped pecans.

Sprinkle the pecan mixture over the yams. Bake the yams, uncovered, until the topping browns, about 15 minutes.





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PLEASE NOTIFY US BY CALLING
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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.

PLEASE SEND QUESTIONS OR COMMENTS TO:

A Taste of Monterey
Attn: Elaine Hewett
700 Cannery Row, Ste. KK
Monterey, CA 93940
(888) 646-5446 ext. 13
club@tastemonterey.com

CLUB SAVINGS

Remember, as a Club Member, you receive a 15% discount on all purchases (20% for Quattro and Cellar members) and a weekly complimentary tasting.

NEWSLETTER STAFF

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Bryce Ternet - Contributing Editor
Elaine Hewett - Club Manager

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	Chesebro 2009 Pinot Noir	\$19.00	\$14.25	\$15.20
	Leojami 2010 Viognier	\$22.00	\$16.50	\$17.60
	Bernardus 2006 Marinus	\$28.00	\$21.00	\$22.40
	Chesebro 2009 Chardonnay	\$19.00	\$14.25	\$15.20
OCTOBER SELECTIONS		PRICES EXPIRE 12/31/2012		
	Muirwood 2010 Merlot	\$16.00	\$12.00	\$12.80
	Cru Wine Company 2010 Vineyard Montage Chardonnay	\$23.00	\$17.25	\$18.40
	Cru Wine Company 2010 Santa Lucia Highlands Pinot Noir	\$29.00	\$21.75	\$23.20
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	Otter Cove Wines 2010 Chardonnay	\$23.00	\$17.25	\$18.40
	Hahn Wines 2010 SLH Pinot Noir	\$35.00	\$26.25	\$28.00
	Montoya Vineyards 2010 Chardonnay	\$16.00	\$12.00	\$12.80
PRIVATE RESERVE CLUB		PRICES EXPIRE 11/30/2012		
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	De Tierra Vineyards 2007 Silacci Pinot Noir	\$26.00	\$19.50	\$20.80
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