

Tasting Monterey

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

COMING EVENTS

Friday, Nov. 29, 2013
Last Fridays Wine Bar
 A Taste of Monterey Cannery Row
 6:00pm-9:00pm*
 Join us on the last Friday of every month from 6pm to 9pm. 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 finest. Sample our new food menu prepared by AquaTerra.



Extended Hours
 A Taste of Monterey Cannery Row
 Sun-Wed 11am-7pm
 Thu-Sat 11am-8pm
 No new tastings after 6:00pm

NOVEMBER REFERRALS



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



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The Other Sauvignon

SAUVIGNON BLANC



It's safe to say that most people would recognize Cabernet Sauvignon as something to do with wine. They may not know that it's actually a grape varietal, but they'll know a general connection to wine. But how about the other Sauvignon - Sauvignon Blanc? Even those into wine may not be overly familiar with this interesting varietal. And, as it turns out, Monterey County produces some outstanding Sauvignon Blanc wines.

First off, Sauvignon Blanc is not one of the hip new white varietals out there that are receiving a lot of buzz for being alternatives to Chardonnay. I'm looking at you Albariño, Viognier, and Pinot Blanc. While it may not be the most popular varietal, Sauvignon Blanc is used to not receiving as much attention as it deserves. But it should.

Sauvignon Blanc has a wide range of wine styles, and it's even produced in vastly different ways within certain growing regions. For example, in the varietal's mother country of France, there's a clear difference in style between Sauvignon Blanc wines from Bordeaux and the Loire Valley. Even in Bordeaux there are two sides with a dry yet fruity wine and what it is regarded as one of the top dessert wines in the world - Sauternes, a late harvest wine.

For the dry whites, Sauvignon Blanc is often blended with Sémillon, another white Bordeaux varietal. And as far as its name similarity with the king of Bordeaux's varietals, Cabernet Sauvignon, there's more than coincidence involved. Along with Cabernet Franc, Sauvignon Blanc is a parent varietal of Cabernet Sauvignon.

Au contraire to Bordeaux, Sauvignon Blanc-based wines from the Loire Valley are grown in gravelly soil which imparts more spice, floral, and mineral characteristics, even hints of smokiness from limestone deposits. This last characteristic is most prevalent in the wines of Pouilly-Fumé (fumé is the French word for smoke). Another label from the Loire Valley you may recognize is Sancerre.

Here in California, the varietal was first planted by Cresta Blanca Winery in the 1880s in the Livermore Valley. But it wasn't until Robert Mondavi's Napa Valley winery started producing a different style of Sauvignon Blanc in the late 60s and early 70s that Sauvignon Blanc gained respect. Mondavi's goal was to produce a quality Sauvignon Blanc wine more in the style of the Loire's Pouilly-Fumé. Fumé Blanc was thus born. Fumé Blanc is still produced by many wineries throughout the state and a common misconception is that these wines are always aged in oak. While this is indeed often the case, it is not necessarily always valid for every Fumé Blanc wine.



Continued Inside

TURKEY DAY

Delight

Which wine goes best with turkey and all the fixings? Answer: All of the above! Surprised? Your guests will be surprised too as they sample these four classic varietal wines that marry so nicely with your Thanksgiving Meal. Let your dinner guests join in the debate, and enjoy the fun that comes with tasting these remarkable wines throughout your traditional holiday meal.

2011 Holman Ranch Pinot Gris

2008 Talmadge Pinot Noir

2010 Puma Road Chardonnay

2012 Ryder Syrah

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MONTHLY WINE SELECTIONS

SAMANTHA STARR - 2009 *Pinot Noir*



The Samantha Starr 2009 Pinot Noir was produced from grapes grown in the Central Avenue Vineyard, located in Monterey County. The grapes fermented for 22 days in small stainless steel tanks for optimum color and flavor extraction. The nose shows a blend of raspberries, cherry aromas with hints of currants, a silky middle leads to a full mouth feel, in the finish, sweet oak and firm tannins that will develop as the wine matures further.

100% Pinot Noir

230 Cases Produced

14.2% Alcohol

Cellar Through 2015

Comments: _____ ◇ Great ◇ Good ◇ So-So

PUMA ROAD - 2010 *Silver Cap Chardonnay*



Vigna Monte Nero is located in the heart of the Santa Lucia Highlands. It is tended with the utmost care to achieve all the flavor and intensity deserving of this elegant varietal. Moderately warm and breezy days are followed by cool evenings and foggy mornings, ideal conditions for lively and delicious Chardonnay. Benefiting from the temperature and weather swings, this vineyard produced a small crop of very high quality fruit in 2010.

The 2010 Silver Cap Chardonnay has elegant hints of brioche, citrus and spicy notes that combine to a youthful and pleasing aroma profile. Flavors of pineapple, Bosc pear and stone fruits, combine with a beautiful mouth-feel and yeasty undertones to provide an elegant balance to the ripe acidity that is the hallmark of this vineyard. Enjoy with a favorite light fish with a pan sauce or grilled fowl and roasted vegetables.

100% Chardonnay

270 Cases Produced

14.1% Alcohol

Cellar Through 2014

Comments: _____ ◇ Great ◇ Good ◇ So-So

PARROT RANCH - 2005 *Cabernet Sauvignon* (Club Red)



At Bernardus, they are exceptionally proud of their Carmel Valley Estate Marinus vineyard. In order to maintain the highest possible quality for their Marinus wine, their winemaker, in some years, may choose to bottle a few of the lighter lots under their Parrot Ranch label. This allows them to select only the finest, most intense lots for the final Marinus blend while providing the consumer with an exceptional value in our Parrot Ranch label, ready to drink at an earlier age.

The vibrant flavors of ripe red fruits, licorice and cedar accented with mineral notes are concentrated and well-focused. Their 2005 Parrot Ranch Cabernet Sauvignon is drinking wonderfully now, but the freshness of flavor and fine tannins on the finish promise a rewarding future for a couple of years to come.

86% Cabernet Sauvignon, 9% Cabernet Franc, 4% Merlot

3,000 Cases Produced

14.1% Alcohol

Cellar Through 2014

Comments: _____ ◇ Great ◇ Good ◇ So-So

CHESEBRO - 2012 *Albariño* (Club Blanc)



Cedar Lane Vineyard is 60-acre vineyard in the Arroyo Seco appellation farmed by Mark Chesebro and his vineyard partners. Winemaker Mark Chesebro approaches each variety differently, with great respect to the terroir: this is what makes each Chesebro wine unique.

Chesebro's first release of this wine is a blend of their Cedar Lane and Mission vineyards in the Arroyo Seco AVA. They are excited to be producing this cool climate varietal from the Iberian peninsula.

100% Albariño

187 Cases Produced

12.8% Alcohol

Cellar Through 2015

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



So we have two distinct styles of the varietal produced in California, which reflect the two primary different styles in France. We also produce some excellent late harvest Sauvignon Blanc wines. There's a good reason whenever we are lucky enough to get one of these wines into our inventory here at A Taste of Monterey they do not last long on our shelves.

Outside of California, Sauvignon Blanc is grown in Washington State and upstate New York. The varietal also plays a prominent role in Canada's ice wines. Chile has increased its production of Sauvignon Blanc wines in recent years and is even following the Bordeaux-inspired blending of the varietal with

Sémillon. Sauvignon Blanc is grown and produced in other countries around the world, but there's no other place where it has become as important to a country's wine industry than New Zealand.

New Zealand, that awe-inspiring country on the other side of the world, produces excellent Sauvignon Blanc wines which began to gain notoriety in the 1990s. Cool, maritime climates of the growing areas there result in long and steady growing seasons which imparts the flavors and intensity of New Zealand Sauvignon Blancs. These wines are almost universally stainless steel aged and they tend to have sharp, bright aromas and tones of "grassiness."

New Zealand's wineries were among the first to popularize screwcaps as opposed to corks for quality wines. A common characteristic of Sauvignon Blanc wines produced anywhere in the world is that they are not meant to be aged and are instead meant to be enjoyed while young and full of their fresh and crisp intense aromas. Screwcaps for their bottles, therefore, are perfect.

Monterey County is no stranger to Sauvignon Blanc. We love it as a varietal as it pairs well with our local cuisine, from bountiful Salinas Valley produce to fresh seafood from the Pacific Ocean. While Chardonnay dominates our white wine production, and always will, Sauvignon Blanc is the third most planted white varietal in our vineyards. Our Sauvignon Blancs here at A Taste of Monterey range from somewhat newer wineries (such as Cima Collina, Holman Ranch, and Chesebro) to some of the most established in the County (Ventana, Morgan and Bernardus being fine examples). We have Sauvignon Blanc well-represented here in Monterey County and we expect to always offer a solid selection of this versatile varietal.

Bryce Ternet - contributing editor and author of the recently released: "The Stevenson Plan, A Novel of the Monterey Peninsula." See <http://www.mbryceter.net/> for more.

RECIPE

Butternut Squash Gratin

INGREDIENTS

3 tablespoons	butter
1	yellow onion, diced
2 cloves	garlic, minced
1	butternut squash (2 1/2 pound) - peeled, seeded, and cut into 3/4-inch chunks
1 teaspoon	brown sugar
1 cup	chicken broth
8 ounces	shredded Gruyere cheese
8 ounces	shredded extra-sharp Cheddar cheese
1 cup	dry bread crumbs
1 tablespoon	chopped fresh thyme
1 tablespoon	chopped fresh rosemary
1/4 cup	grated Parmesan cheese



DIRECTIONS

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Melt the butter in a large skillet over medium heat. Stir in the onions and garlic; cook until the onions soften and turn golden brown, about 10 minutes. Add the butternut squash and brown sugar. Continue cooking and stirring until the butternut squash begins to brown on the edges, but is still somewhat firm in the center, about 10 minutes more. Scrape the squash into the prepared baking dish, and pour in the chicken broth. Wrap tightly with aluminum foil.

Bake in the preheated oven until the liquid has been absorbed and the squash is tender, 45 to 50 minutes. Toss together the Gruyere cheese, Cheddar cheese, bread crumbs, thyme, and rosemary in a bowl until evenly combined. Remove the foil from the baking dish, and sprinkle the squash evenly with the cheese mixture. Sprinkle the Parmesan cheese on top. Return to the oven, and bake uncovered for 15 minutes more until the topping is lightly crunchy and brown.

\$5 WINE CLUB
MEMBER

Special



Chili Roasted Pork Empanada with Avocado Crema

An empanada (Spanish) or empada (Portuguese), also called pastel in Brazilian Portuguese is a stuffed bread or pastry baked or fried in many countries in Southern Europe, Latin America and parts of Southeast Asia. The name comes from the Galician, Portuguese and Spanish verb *empanar*, meaning to wrap or coat in bread.

Empanadas are made by folding dough or bread around stuffing, which usually consists of a variety of meat, cheese, vegetables or fruits.

The Empanada here at Taste of Monterey is filled with chili-roasted pork, onions, garlic, raisins, cilantro, and wrapped in our own house made empanada dough.

Every month A Taste of Monterey will be featuring a special menu item, at a great price, exclusively offered to our wine club members.

Enjoy with one of your favorite Monterey wines (or beer!) at our tasting room on Cannery Row.

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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

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

Robyn Rauh - Executive Editor
Ken Rauh - Creative Director
Bryce Ternet - Contributing Editor
Elaine Hewett - Club Manager

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NOVEMBER SELECTIONS	PRICES EXPIRE 01/31/2013	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Samantha Starr 2009 Pinot Noir		\$19.00	\$14.25	\$15.20
 Puma Road 2010 Silver Cap Chardonnay		\$25.00	\$18.75	\$20.00
 Parrot Ranch 2005 Cabernet Sauvignon		\$25.00	\$18.75	\$20.00
 Chesebro 2012 Albariño		\$18.00	\$13.50	\$14.40
OCTOBER SELECTIONS	PRICES EXPIRE 12/31/2013			
 Marin's Vineyard 2010 Special Delivery Red Wine		\$20.00	\$15.00	\$16.00
 Muirwood 2012 Reserve Chardonnay		\$22.00	\$16.50	\$17.60
 Parsonage 2011 Shosrap		\$24.00	\$18.00	\$19.20
 Pierce 2012 Albariño		\$16.00	\$12.00	\$12.80
SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2013			
 De Tierra 2008 Merlot		\$20.00	\$15.00	\$16.00
 J. McFarland 2011 Chardonnay		\$20.00	\$15.00	\$16.00
 J. McFarland 2011 Pinot Noir		\$24.00	\$18.00	\$19.20
 Nacina 2012 Tondre Riesling		\$20.00	\$15.00	\$16.00
PRIVATE RESERVE CLUB	PRICES EXPIRE 11/30/2013			
 Scheid 2009 Petit Sirah		\$35.00	\$26.25	\$28.00
 De Tierra 2009 Sargenti		\$32.00	\$24.00	\$25.60
 Galante 2006 Blackjack Cabernet Sauvignon		\$50.00	\$37.50	\$40.00

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