

Tasting Monterey

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

COMING EVENTS

Every Fridays Wine Bar

A Taste of Monterey
5:00pm-8:00pm*
Join us every Friday evening from 5pm to 8pm. Start your weekend off with a relaxing view, live music, great food and a glass of Monterey's finest.



Store Hours

A Taste of Monterey
Cannery Row
Sun-Wed 11am-7pm
Thu-Sat 11am-8pm

*No new member 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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THANKSGIVING

What Wine Do I Open???



It's November, and Thanksgiving is right around the corner. The day of the year dedicated to being thankful and being mindful of our blessings. With this gathering of food and family, it is a great time to pull out the corkscrew and open some nice bottles of wine. But, which wines? Trying to match the perfect wine with a traditional Thanksgiving spread can actually be quite difficult. Because, if you think of it, the traditional Thanksgiving meal presents a wide array of food flavors. Also, keep in mind that Thanksgiving is one of those occasions when even the Aunt (who rarely touches wine), decides she'd like a glass (or two) of something cold and fruity, and she might even ask for ice. If you happen to be hosting the family this year, and you want to be accommodating for your guests, what are you to do???. Fortunately, you have A Taste of Monterey here to help.

First off, don't worry so much. This is Thanksgiving dinner, after all, and wine has never been a key component of Thanksgiving fare. There were no wine bottles on the tables of the Pilgrims and Native Americans. However, of course, that doesn't mean that our contemporary American culture doesn't consider wine important to this special day. Just don't stress about it too much. While it would be great to have the perfect wine(s) to offer, most people are going to be more excited about the moment the turkey is carved and the people they are with.

And, this is where the specifics of trying to pair the best wines gets tricky for Thanksgiving dinner. Consider for a moment the diversity of typical Thanksgiving favorites: roasted poultry, succulent ham, buttery mashed potatoes with creamy gravy, green bean casserole topped with fried onion crisps, breaded stuffing, fruity cranberries, sweet and earthy yams, and pumpkin pie with all its spices. Some of these individual items pose pairing difficulties on their own...now combine them all together, and we have a real challenge!

So, now that we know the bar is set high to achieve a perfected balance, we recommend that you keep the corks in those special reserve bottles you've been holding onto for a special occasion. If you have the means and desire, please, by all means proceed! However, considering how you're going to really have a hard time finding a great fit anyway, for most of us, sticking with a few good bottles of wine should be sufficient.

That said, considering the different array of foods and the potential for an equally wide range of wine tastes around a table, we recommend having a white and red wine option available. Also, keep your selections to light-style wines. After all, we all know how filling the food is by itself. So, let's explore which types may be your best bets for both white and red wines.



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.



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Cover Article Continued



White Wines

Getting out a Chardonnay is "oh, so tempting". After all, it tends to be a crowd pleaser. While this could be your white varietal of choice, and if so, it should probably be a Chardonnay aged in stainless steel instead of oak, we recommend you consider something a little different - Gewürztraminer. Yup, that wine varietal that begins with a "G" which is often mispronounced. Gewürztraminer wines are aromatic and slightly spicy, sometimes off-dry with hints of lychees and nutmeg. Often, these wines will have sweetness to them in one way or another, but it really works with Thanksgiving based on the wine's general lightness and versatility. Paired with turkey and sage stuffing, sweet potatoes and even pumpkin

pie, Gewürztraminer will prove a surprising great partner. Trust us on this one.

Gewürztraminer grows well in cool climates, so Monterey County is a natural home to this varietal originally from the Alsace region of northeast France (which used to be part of Germany, hence the German name). Scheid and Bargetto both produce outstanding Monterey County Gewürztraminer wines.

Other off-dry wines like Riesling would work too, especially for the Aunt that wants something fruity. Speaking of sweet, dessert late harvest wines and pumpkin pie are a natural fit.

Red Wines

All these rich food flavors must call for the biggest bold Cabernet Sauvignons you have stored in your wine rack, right? Well, no, actually. You'd be best served keeping the corks in those bottles. Mostly because Cabernet Sauvignon is not going to ever really pair well with turkey, but it's also just not recommended, as the wine could easily go unnoticed in this mélange of flavors. Instead, think of lighter, fruitier reds for your Thanksgiving feast. Young Pinot Noirs, Syrahs, Merlots...all would be good choices. Or, how about something different, such as a light, fruity red wine which you would serve slightly chilled? This could work for some Pinot Noirs and definitely works for Gamay or Beaujolais-style wines.

Hopefully you now have some good ideas for your Thanksgiving Day wine selection. Keep it light and keep it simple, and just let the wine contribute to the meal instead of being at its forefront. And, let's all be thankful this Thanksgiving for being able to share in the great bounty of Monterey County wines!

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

RECIPE

Classic Sweet Potato Casserole

Ingredients

4 1/2 pounds	sweet potatoes
1 cup	granulated sugar
1/2 cup	butter, softened
1/4 cup	milk
2 large	eggs
1 teaspoon	vanilla extract
1/4 teaspoon	salt
1 1/4 cups	cornflakes cereal, crushed
1/4 cup	chopped pecans
1 tablespoon	brown sugar
1 tablespoon	butter, melted
1 1/2 cups	miniature marshmallows



Directions

1. Preheat oven to 400°. Bake sweet potatoes at 400° for 1 hour or until tender. Let stand until cool to touch (about 20 minutes); peel and mash sweet potatoes. Reduce oven temperature to 350°.
2. Beat mashed sweet potatoes, granulated sugar, and next 5 ingredients at medium speed with an electric mixer until smooth. Spoon potato mixture into a greased 11- x 7-inch baking dish.
3. Combine cornflakes cereal and next 3 ingredients in a small bowl. Sprinkle over casserole in diagonal rows 2 inches apart.
4. Bake at 350° for 30 minutes. Remove from oven; let stand 10 minutes. Sprinkle marshmallows in alternate rows between cornflake mixture; bake 10 minutes. Let stand 10 minutes before serving.

CHEESE Varietals



CARMODY

Pronunciation: CAR - muh - dee

Definition: Carmody was inspired by a 1996 trip to Italy. The creators at Bell Weather Farms had an opportunity to watch Gorgonzola being made near Milan. Many Gorgonzola makers are secretive and limit access to their cheese making, but their contact was able to get them inside for a short tour. After watching the cheese being made, they went into a ripening room at the facility to see some of the early stages of Gorgonzola aging. In one of the rooms, there were some small wheels of cheese on an out-of-the-way shelf. They were able to try a wheel and found it to be a very mild but creamy cheese that still had a great deal of fresh milk flavor. They never saw the cheese made, but began to notice similar table cheeses wherever they bought cheese. They were marketed under a variety of names but meant for local consumption. It occurred to them that a cheese of this type might appeal to customers in the US as an alternative to the young Cheddars or Jack cheeses that dominated the market. Once they returned from the trip, they began working on the cheese by using their pecorino recipe as a starting point and making changes in response to the flavors and texture of the cheese. Eventually they found a combination they liked.

On Our Menu:

Bell Weather Farms - Carmody An alternative to Cheddar and Jack, Carmody is mild and meant to highlight the buttery flavors of Jersey milk. Modeled after a young gorgonzola and made with a pecorino recipe, it was settled that this delightful cheese would be given a name with local meaning - Carmody - a road that runs adjacent to the farm.



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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
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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
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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 complimentary tastings.

NEWSLETTER STAFF

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

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	Holman Ranch 2013 "Blushing Bride" Rosé of Pinot Noir	\$20.00	\$15.00	\$16.00
	Fieldfare 2012 Syrah	\$24.00	\$18.00	\$19.20
	Ryder 2012 Sauvignon Blanc	\$18.00	\$13.50	\$14.40
OCTOBER SELECTIONS		PRICES EXPIRE 12/31/2014		
	Indigené 2007 Cabernet Sauvignon	\$29.00	\$21.75	\$23.20
	Metz Road 2011 Chardonnay	\$26.00	\$19.50	\$20.80
	Ranch 32 2012 Cooper's Blend	\$20.00	\$15.00	\$16.00
	Roku 2013 Riesling	\$12.00	\$9.00	\$9.60
SEPTEMBER SELECTIONS		PRICES EXPIRE 11/30/2014		
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	Bernardus 2012 Griva Sauvignon Blanc	\$22.00	\$16.50	\$17.60
	Aiena 2009 Monterey Pinot Noir	\$29.00	\$21.75	\$23.20
	Pierce 2012 Albariño	\$16.00	\$12.00	\$12.80
PRIVATE RESERVE CLUB		PRICES EXPIRE 11/30/2014		
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	Tudor 2010 SLH Pinot Noir	\$55.00	\$41.25	\$44.00

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