

Tasting Monterey

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



STORE HOURS

A Taste of Monterey
Cannery Row
Sun-Thu 11am-6pm*
Fri-Sat 11am-8pm*

Food service begins at
11:30am daily

*No new member tastings
after 6pm

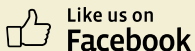
NOVEMBER REFERRALS



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



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THANKSGIVING *Wine Selection*

It's that time of year again where we gather with family and friends to give thanks. And believe me, I cannot wait! This year we are able to share our meal with some of our fabulous friends that have moved away... but not from our hearts. All right, enough about me/us... let's get on with this shall we?

In previous years, we talked about what to serve (or not serve) with your Thanksgiving meal. It was basically a general guideline of how to pair wine with one of the most difficult meals of the year. This year, I thought I would elaborate some more by offering you some pairing suggestions from A Taste of Monterey's vast wine inventory.

Let me just start off by saying that by far, the easiest and most stress-free way to tackle the great, 'what am I going to serve?' question, can be covered by purchasing our Monterey Medley Trio or Vintners' Six Mix & Match packs. You choose from 18 premium wines that are perfect for your Thanksgiving feast, or to bring to your family and/or friend's house.

Now, if you would like to make some of your own selections, let's take a look into how A Taste of Monterey can help you. Let's start with sparkling wine... a must for any celebration. We have the 2014 Sofia Blanc de Blancs available in store or online. Sofia is from Francis Ford Coppola's winery and named for his daughter. It also comes wrapped in pink cellophane... perfect for gifting.



Continued Inside

Thanksgiving Wine

Mix & Match PACKS



Monterey Medley Trio
3-Pack
As low as: **\$39.20**

or

Vintners' Select Six
6-Pack
As low as: **\$71.20**

Visit www.atasteofmonterey.com for more info and to order!

MONTHLY WINE SELECTIONS

SCHEID VINEYARDS - 2014 50/50



In Asian philosophy, yin yang is the concept of complementary opposites that interact within a greater whole as part of a dynamic system. Not to get too Zen on you, but it does call to mind the 50/50 partnership of their Cabernet Sauvignon and Syrah. Cabernet Sauvignon: rich, polished and powerful. Syrah: supple, fruit-forward and a little sassy. Quite different characteristics with these two but blend them in an equal marriage and you discover their complementary nature and off-the-charts chemistry.

Scheid's 2014 50/50 possesses the structure and dark fruit flavors of Cabernet Sauvignon and the softness and jammy fruit of Syrah, combining to present a delicious example of elegance and power in one glass. Aromas of blackberry preserves and plum accented with notes of sage and smoky spices will convince you that soul mates really do exist.

50% Cabernet Sauvignon, 50% Syrah

14.5% Alcohol

Cellar Through 2022

Comments: _____ ◇ Great ◇ Good ◇ So-So

MONTOKA - 2015 Chardonnay



The Montoka Chardonnay is made from grapes grown on their family vineyards and other select Monterey County Vineyards. The subtle influences of these different microclimates add depth and complexity to the final blend. This wine is carefully crafted from their best vineyards in the Arroyo Seco appellation of Monterey County.

Barrel Fermented and sur lie aged; the Montoka Chardonnay has a golden straw color with fresh fruit aromas of ripe pear and apple. Delicious flavors of stone fruit and melon complemented by nuances of toasty oak come through the finish. The perfect companion to grilled salmon and sautéed sea bass.

100% Chardonnay

14.1% Alcohol

Cellar Through 2019

Comments: _____ ◇ Great ◇ Good ◇ So-So

MONTOKA - 2013 Pinot Noir (Club Red)



The Montoka Pinot Noir is made from grapes grown on their family vineyards and other select Monterey County appellations. The subtle influences of these different microclimates add depth and complexity to the final blend. Grapes for the Montoka Pinot Noir were selected from Monterey where rich soils and cool ocean breezes produce delicious, full flavored wines.

Montoka's new release offers rich, long lasting flavors of raspberry and black cherry which leads to a smooth finish. This light-bodied classic may be enjoyed immediately or laid away for future enjoyment.

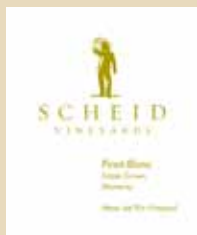
100% Pinot Noir

14.2% Alcohol

Cellar Through 2023

Comments: _____ ◇ Great ◇ Good ◇ So-So

SCHEID VINEYARDS - 2014 Pinot Blanc



Director of Winemaking Dave Nagengast describes Pinot Blanc as “the white wine for red wine drinkers”. With more weight than most other white varieties, it’s opulent, round and creamy, yet finishes with bright acidity. For such a cool, intriguing wine, you might ask why aren’t there more Pinot Blancs out there? For starters, it’s persnickety in the vineyard and low-yielding. It’s the genetic cousin of Pinot Gris, which is a genetic mutation of Pinot Noir, which is quite a capricious varietal. In a world of Chardonnays and Pinot Grigios, Pinot Blanc is a phantom—hard to find and truly a niche wine.

Scheid's 2014 Pinot Blanc is ethereal yet luxurious, with yellow apple and lemon curd aromas accompanied by sweet vanilla and toastiness from 100% French oak barrels. The rich, layered flavors lead to a round, plush mouthfeel and a lingering finish.

100% Chardonnay

14.1% Alcohol

Cellar Through 2019

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

Moving on to 'other whites'. As much as it pains me to say, for this particular meal, stay away from Chardonnay. It doesn't play well with the traditional Thanksgiving fare. Focus on lighter wines, such as Pinot Gris/Grigio, Sauvignon Blanc, Gewurztraminer and Riesling. A Taste of Monterey carries several different labels that range from \$13 to \$19, with a couple that are in the \$20-\$30 range. All of your favorite wineries are represented in this category: Craftwork, Giff, Noble Vines, Morgan, Bernardus, District 7, Wrath, Joyce and more.

And now, for the reds... Pinot Noir, Grenache and Syrah are your best bets in this category. Unfortunately, Cabernet Sauvignon also falls into the 'not with Thanksgiving dinner, you don't' category. As you know, there is no end to the Pinot Noir selection at A Taste of Monterey, so it is just a matter of preference, favorites and price when it comes to this fabulous wine. Grenache, one of the most widely planted red grape varieties in the world, is represented by Wrath. Syrah, with half of the world's plantings in France, also does well in California, and of course, Monterey County. A Taste of Monterey carries 9 different labels for you to choose from.

Last, but not least, let's not forget about dessert and dessert wine... perfect to have on hand for an after dinner aperitif or to pair with any number of pies that may be served. Of course, A Taste of Monterey's standard favorite port is from Pot Belly Vintners.

So, there you have it... your ultimate wine guide for Thanksgiving 2017!! Eat, drink and have a fabulous Thanksgiving... from our homes and hearts to yours!!

RECIPE

Absolutely Delicious Green Bean Casserole

Ingredients:

2 (12 ounce)	packages frozen French cut green beans
8 ounces	crimini mushrooms, quartered
3 tablespoons	butter
1 small	onion, halved and thinly sliced
1 tablespoon	chopped fresh parsley
2 tablespoons	all-purpose flour
1/2 teaspoon	lemon zest
1/2 teaspoon	salt
1 pinch	ground black pepper
1/2 cup	milk
1 cup	sour cream
1/2 cup	shredded Cheddar cheese
1 (2.8 ounce)	can canned French fried onions



Method:

Preheat the oven to 350 degrees F.

Place green beans into a saucepan and fill with about 1/2 inch of water. Bring to a boil and steam until beans are tender but still bright green, about 5 minutes. Drain and toss with the mushrooms. Set aside.

Melt the butter in a large skillet over medium heat. Add the onion and parsley; cook and stir until onion is tender. Whisk in flour until blended, then mix in the lemon zest, salt, and pepper. Gradually whisk in milk, stirring constantly, so that no lumps form and then stir in sour cream. Warm over medium heat until the sauce begins to bubble. Dump in the green beans and mushrooms, stirring to coat.

Remove from the heat and toss briefly with some of the Cheddar cheese and French fried onions, saving some of each to sprinkle over the top. Spoon into a 1 1/2 quart casserole dish and top with the reserved onions and cheese.

Bake in the preheated oven until the cheese melts, about 15 minutes.

VISITING Varietals



PINOT BLANC

Pronunciation: PEE-noh BLAHK

Pinot Blanc (or Pinot Bianco) is a semi-dry white wine that is often compared to Chardonnay. It is typically crisp and refreshing and, depending on where it's made, it can be sweet or have nutty flavors. It's very common for winemakers to use the Pinot Blanc grape when making sparkling and sweet dessert wines as well.

You will find that Pinot Blanc is a fascinating little wine that doesn't get a lot of attention but it is in more wines than you may think.

What is Pinot Blanc? - In France, it is known as Pinot Blanc (PEE-no blahnk) and in Italy it is Pinot Bianco. No matter which name you use, this varietal of white wine grape produces a medium-dry to dry white wine that is familiar throughout the world.

The Pinot Blanc grape originated from the Alsace region of France. It was modified from the Pinot Grigio grape, which is a variation of the Pinot Noir grape. This relationship between the two white wines and the famous red explains the shared name.

Compared to Pinot Grigio and Pinot Gris, Pinot Blanc is rounder and is typically less acidic. The fruit flavors of Pinot Grigio also tend to be brighter.

Generally, oak is not used in the maturation process of Pinot Blanc. It is typically a still wine, though it is often a base for sparkling wines (particularly in Italy and California) or as a sweet dessert wine such as the ice wines.

This white wine's softer characteristics make it a good match for foods of a similar profile. The wine will be lost in a meal made of flavorful or spicy foods, so keep the food flavors light and airy.

Some good options for a Pinot Blanc pairing include seafood, light-flavored meats, light to medium sauces (particularly white and butter sauces), and mild-flavored cheese choices.

CHEESE

Varietals



CAMEMBERT

Camembert is undoubtedly the most famous of the French cheeses.

It is the king of cheeses, or at the very least the most popular one. It is a mainstay of every cheese plate and also lends itself to many surprising culinary configurations. Traditionally made from raw milk, today Camembert is for the most part made from pasteurized milk.

In 1791, at the Manoir de Beaumonde in the village of Camembert, Marie Harel met a defiant priest from Brie who was fleeing the Revolution. He taught her a new way of making Camembert, which at the time was a fresh cheese, that gave it a rind and allowed it to travel on every continent.

At that time, the round box made from poplar wood was a veritable revolution that allowed Camembert to brave even the longest journeys. The meeting of Mr. Leroy and Mr. Ridet at the end of the 19th century allowed for the box to be perfected: two very thin rounds of poplar wood joined by a long strip of the same wood and fastened with tiny nails.


The fresh Camembert cheese is bland, hard and crumbly in texture. Young Camembert has a milky and sweet taste. As the cheese matures it forms a smooth, runny interior and a white bloomy rind that is typical to Camembert cheese. It has a rich, buttery flavour. The rind is bloomy white caused by a white fungus, called *penicillium candidum*. The rind is meant to be eaten with the cheese.

VISIT US ONLINE

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MIX & MATCH

ANY OF THE CURRENT OR PREVIOUS CLUB WINES TO RECEIVE **25% OFF 12 BOTTLES** OR **20% OFF 6**

NOVEMBER SELECTIONS		REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
	Scheid Vineyard 2014 50/50	\$28.00	\$21.00	\$22.40
	Montoya 2015 Chardonnay	\$17.00	\$12.75	\$13.60
	Montoya 2013 Pinot Noir	\$18.00	\$13.50	\$14.40
	Scheid Vineyard 2014 Pinot Blanc	\$26.00	\$19.50	\$20.80
OCTOBER SELECTIONS		PRICES EXPIRE 12/31/2017		
	Robert Mondavi 2015 Bourbon Barrel-Aged Cabernet Sauvignon	\$20.00	\$15.00	\$16.00
	Joullian 2015 Chardonnay	\$25.00	\$18.75	\$20.00
	Joullian 2013 Sias Cuvée Zinfandel	\$29.00	\$21.75	\$23.20
	Robert Mondavi 2015 Private Selection Chardonnay	\$17.00	\$12.75	\$13.60
SEPTEMBER SELECTIONS		PRICES EXPIRE 11/30/2017		
	Wrath 2014 Ex-Anima Syrah	\$25.00	\$18.75	\$20.00
	Craftwork 2016 Pinot Grigio	\$18.00	\$13.50	\$14.40
	Craftwork 2014 Zinfandel	\$20.00	\$15.00	\$16.00
	Wrath 2016 EX Sauvignon Blanc	\$19.00	\$14.25	\$15.20
PRIVATE RESERVE CLUB		PRICES EXPIRE 11/30/2017		
	Wrath 2014 Grenache	\$39.00	\$22.50	\$24.00
	Pelerin 2013 SLH Pinot Noir	\$42.00	\$25.50	\$27.20
	Alexander-Smith 2015 SLH Chardonnay	\$45.00	\$48.75	\$52.00
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