

# TASTING MONTEREY

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



### STORE HOURS

A Taste of Monterey  
Cannery Row  
Sun-Thu 11am-7pm  
Fri-Sat 11am-6m\*

Food service begins at  
11:30am daily

\*No new member tastings  
after 6pm

## WE ARE *Thankful* FOR WINE

As we gather around the dinner table this Thanksgiving, A Taste of Monterey club members have at least one thing in common that we are thankful for -- wine! We can be honest in saying sometimes just one glass can help with the chaos that surrounds this family-driven holiday. This leaves us with a very important question, what wine will pair best with your Thanksgiving spread from the turkey, to cranberry sauce, to pumpkin pie?

For white wine lovers, varietals such as Gewurztraminer and Riesling pair well with the many flavors brought to the dinner table. The sweet characteristics of a Gewurztraminer go well with a flavorful turkey and gravy. In addition, this wine will pair with a spiced pumpkin pie or decadent cheesecake. While Riesling can be sweet or dry, this varietal leaves room for excellent pairings with anything spicy, salty, or sweet. We recommend Joyce Riesling for dry lovers and Roku for sweet.

For those who would rather sip on red wine, a Pinot Noir will pair best with all the delicious food you are going to consume, and what better Pinot Noir than one sourced from Monterey County? Pinot Noir's light, earthy, and mostly fruit driven characteristics tend to pair best with turkey and an herb infused stuffing. We suggest trying the light and fruity Garnet Point Noir or the complex minerality of Metz Road to take with you to your gathering.

The most important thing during this holiday is being surrounded by those you love. However, we can understand and relate if those you love most go by the names of Monterey County wine labels. Happy Thanksgiving!



## Sippin' with the Staff *Jacoby Baker*



Jacoby is a staff member that all guests and fellow employees look forward to seeing at A Taste of Monterey. You can find him both behind the bar describing the wines we feature on our tasting list and running around the bistro floor on a busy weekend serving flights, in addition to smiles. Jacoby grew up in Northern Minnesota in a city called International Falls, also known as the "Icebox of the Nation." He then decided to move from the cold North to California's bay area, landing in San Jose, CA. Jacoby resided in San Jose for 13 years while completing high school and undergraduate degree. After receiving his bachelor's degree, he moved to the Monterey Peninsula in pursuit of his graduate degree at Moss Landing Marine Labs. He is currently on his way to completing his graduate program with a master's degree in Marine Science. In short, he is the man to ask any and all questions about Monterey's marine life on your next visit.

**Q:** How long have you been in the wine industry?

**A:** "I have been in the wine industry directly for about two years. However, I have been in the food service industry, including wine, for the last nine years."

*Continued Inside*

### November Referrals



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



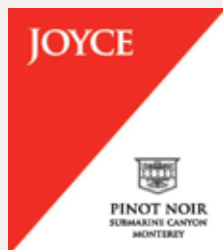
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## *Holiday Gift Packs* TASTEMONTEREY.COM

# Monthly Wine Selections

## JOYCE - 2018 Submarine Canyon Pinot Noir



The fruit for this Pinot Noir comes from three different vineyards in the Salinas Valley. The Franscioni Vineyard, located at the base of the Gabilan Mountain Range, benefits from close proximity to the Monterey Bay and small deposits of limestone. Mission Ranch, located in Arroyo Seco, is planted on an alluvial bench at the base of the Santa Lucia Mountain Range. De Tierra Vineyard is tucked away back in the small valley of Corral De Tierra, where dramatic daytime and nighttime temperature swings build thick skins full of structure and acidity. All of these sites experience very strong marine influence which combined with ancient glacial soils consisting of sand, gravel, limestone and shale loam help create wines with bright acidity, vibrant fruit and medium weight and texture.

Joyce Submarine Canyon Pinot Noir shows aromas of raspberry, dried rose petal and red currants. The palate has a medium weight and texture that delivers a mixture of red berry notes, accompanied by a slight herbal note which adds to the lift and vibrancy of the wine. The finish is long and smooth with gentle yet persistent fine tannins.

100% Pinot Noir

13.5% Alcohol

Cellar Through 2022

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## DISTRICT 7 - 2017 Pinot Noir Rosé



District 7's name? While you may think it represents a riveting story of mystery, intrigue and rebellion with a hint of romance, District 7 actually refers to their official regional designation. There are 17 grape crushing districts in California and Monterey County is number 7. Fortunately, the AVA is much more than just a prime number. Most wine aficionados recognize Monterey County as one of the most amazingly beautiful and diverse winegrowing regions in the world. Monterey's climate and soils are complex and the wines are refreshing and delicious.

The District 7 Pinot Noir Rosé showcases aromas of strawberries, cherries and raspberries, along with light floral notes. Crisp acidity balanced with bright red fruit flavors on the palate lead to a lingering finish. Try it as a refreshing afternoon aperitif or pair with a wide variety of foods.

100% Pinot Noir

13.5% Alcohol

Cellar Through 2020

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## DISTRICT 7 - 2016 Cabernet Sauvignon (Club Red)



The District 7 Cabernet Sauvignon combines fruit from two estate vineyards in southern Monterey County. The Hames Valley Vineyard is located near the border of San Luis Obispo County. Sheltered from the afternoon winds, it possesses the largest diurnal temperature swings in the county. The combination of warm days, crisp nights and an incredibly long growing season makes this an ideal locale for big, tannic reds. The San Lucas Vineyard is in the San Lucas AVA. (What are the odds of that?) This is Monterey County's climatic tipping point for Bordeaux red varieties with days that are warm and sunny and nights that are cold and calm.

Each year, D7 learns something new about their vineyards and winemaking techniques. It's one of the reasons they're able to elevate their quality vintage after vintage. The 2016 Cabernet is wonderfully dark and powerful with aromas and flavors that include blackberry, cassis, anise, earth and leather. It is ripe, round and juicy with light chewy tannins and a long finish.

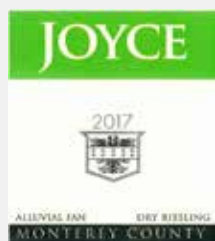
100% Cabernet Sauvignon

13.5% Alcohol

Cellar Through 2025

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## JOYCE - 2017 Dry Riesling (Club Blanc)



This Riesling was inspired by the sloped alluvial fans in which these vineyards sites reside. The well drained soils of the alluvial fans are created as water drains from the Santa Lucia Mountains down into the Salinas Valley, washing down a buildup of coarse-grained sediment. Northern Monterey County is subject to strong maritime influences and ancient glacial soils consisting of sand and shale loam. These elements provide the perfect conditions for wine possessing freshness, complexity and elevated aromatics.

In the glass this wine shows of stone fruit and herbal citrus notes. The palate has great texture displaying notes of pear, mint and petrol. The finish is long, showing salinity and a laser beam like focus.

100% Riesling

12.0% Alcohol

Cellar Through 2021

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## Cover Article Continued

**Q:** What is your favorite bottle of red wine from the wine wall?

**A:** "A tough question. It rotates between Stoke's Ghost Petite Sirah, Traviesso Amaranta Syrah, and Le P'tit Paysan Petite Sirah. Stoke's Ghost is my top favorite, mainly because of the story behind the label. It is very entertaining to talk about, but the wine is also super delicious as well. It is very well balanced. You can drink it with a hearty meal or on its own."

**Q:** What is your favorite white wine from the wine wall?

**A:** "White wine is a little more difficult because I am not as large of a fan of whites as I am reds, but I would have to say Wrath Sauvignon Blanc. It is a little more of that New Zealand style and I like the grassy notes as opposed to the more fruity notes that other Sauvignon Blancs can have. It also has that sharpness in there that I like."

**Q:** When you hear wine described, what are your favorite notes to hear?

**A:** "Fruit forward, dry, and a little tannic."

**Q:** What food is your favorite to have with wine?

**A:** "For red, I honestly like to drink it on its own. If I had a meal with it, a nice filet mignon. Being from the midwest, I love venison, so finding a wine that pairs well with venison is amazing. For whites, light fruits and cheeses. From our menu, the Midnight Moon as well as the Shaft's Blue cheese."

**Q:** If you could travel anywhere in the world, to any wine region, where would you go?

**A:** "We are already in one of the best wine regions, so I would just stay here!"

**Q:** What is your favorite activity to do on the Monterey Peninsula?

**A:** "Scuba diving. It is a whole different world under the water. Stillwater Cove by Pebble Beach or Whaler's Cove at Point Lobos are my two favorite spots."

## Winery Spotlight



In 1989, Francis Joyce began Joyce Vineyards by chance, planting on a steep hillside in Carmel Valley. A chance that has had a tremendous pay off. Now, Joyce Wine Company is run by Francis' son, Russell Joyce. Russell grew up working alongside his father in the vines of his family's estate. All of the knowledge and experience gained during his upbringing, has led Russell to create a minimal approach to winemaking. His main goal and passion is to produce honest wines that represent a time and a place in Monterey County. He does not believe in manipulating the wine, harvesting slightly early to maintain natural acidity and allowing the wines to reveal their natural balance, finesse, and focus.

This year, a relatively cool summer in Monterey County led to a later harvest. This gave all the grapes more "hang time", translating to a deeper development in flavor. "The 2018 vintage was fantastic and it looks like 2019 is right on track to be another stellar vintage," Russell explains. Joyce Wine Co., finds that their most popular varietal is Pinot Noir. This comes as no surprise when working with some of Monterey County's premiere American Viticultural Areas (AVA), such as the Santa Lucia Highlands and the Tondre Grapefields.

Joyce Wine will be hosting an event at their Carmel Valley tasting room entitled, La Vendange: a Burgundy inspired dinner at Joyce Wine Co. This event will be held on November 16th from 5pm to 8pm. This five course French-inspired dinner will showcase all 2018 single vineyard Pinot Noirs. Tickets and more information can be found online. Joyce is open from 12-5:30pm daily at 1 East Carmel Valley Road, Carmel Valley, Ca 93924.



## Cheese Corner



### PAIRING

What's better than relaxing with a glass of wine and some tasty cheeses?

#### Cabernet Sauvignon & Gouda

Gouda has rich, nutty flavors so the perfect pairing has to be a bold red. Pairing a Cabernet Sauvignon with an aged gouda brings the flavor profiles of both the wine and cheese to a whole new level.

#### Chardonnay & Cheddar

When it comes to cheddar cheese, it pairs well with an unoaked Chardonnay, or a Chardonnay that hasn't been aged in oak barrels for too long. Chardonnay is perfect for this cheese because of the dryness of it. It's not too light to get lost in the flavor of the cheese but not too full to overpower the cheddar. The apple and pear notes found in oaked Chardonnay will enhance the mild cheddar.

#### Pinot Noir & Brie

Pinot Noir is dry, light-bodied and bursting with earthy notes. Brie needs a wine that will go well with its distinct nutty flavors while remaining light enough not to overpower them, which is why Pinot Noir and brie are a match made in heaven.

#### Sauvignon Blanc & Goat Cheese

Sauvignon Blanc is light-bodied, dry and full citrus and grassy notes. It pairs well with the tangy flavors of goat cheese, especially when mixed with garlic and herbs.

#### Pinot Grigio & Mozzarella

Pinot Grigio is generally light-bodied with refreshing pear and melon flavors. Pinot Grigio deserves a mild, soft cheese like Mozzarella to help enhance its earthy, mineral flavors.

#### Rosé & Feta

The crisp flavors of Rosé pair well with the tangy flavors of feta. Prepare the feta with olive oil and herbs and serve with fresh, warm bread to take this wine and cheese pairing to the next level.

Let's *Wine*  
About it



**SYRAH**

Pronunciation:  
Sih-RAH

Rhone varietal from France.

Syrah grapes are an offspring of varietals Dureza and Mondeuse Blanc, first occurring in the west bank of the Rhone region in Northern France.

Deep in color, full in body, and firm tannins.

Aromas and flavors include dark berries, chocolate, black pepper, truffles, or even smoked meat.

Try Joyce Syrah for rich dark fruit and big mouth feel or Kori Syrah for a black pepper spice and dark fruit jam.

**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**

NOVEMBER SELECTIONS	PRICES EXPIRE 01/31/2020	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Joyce 2017 Submarine Canyon Pinot Noir		\$25.00	\$18.75	\$20.00
 District 7 2017 Rosé		\$16.00	\$12.00	\$12.80
 District 7 2016 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
 Joyce 2017 Dry Riesling		\$22.00	\$16.50	\$17.60
OCTOBER SELECTIONS	PRICES EXPIRE 12/31/2019			
 Robert Mondavi Private Selection 2017 Heritage Red		\$17.00	\$12.75	\$13.60
 Mission Trail Vineyards 2017 Friars' Reserve Chardonnay		\$42.00	\$31.50	\$33.60
 Mission Trail Vineyards 2017 Zinfandel		\$35.00	\$26.25	\$28.00
 Muirwood 2017 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2019			
 Pacific Valley 2016 Cabernet Sauvignon		\$23.00	\$17.25	\$18.40
 Pot Belly NV Backyard Blanc		\$20.00	\$15.00	\$16.00
 CRU 2016 Montage Pinot Noir		\$25.00	\$18.75	\$20.00
 CRU 2015 Montage Chardonnay		\$25.00	\$18.75	\$20.00
PRIVATE RESERVE CLUB	PRICES EXPIRE 11/30/2019			
 Wrath 2015 Fermata Chardonnay		\$35.00	\$26.25	\$28.00
 De Tierra 2016 Syrah		\$39.00	\$29.25	\$31.20
 Le Mistral 2017 Joseph's Blend		\$50.00	\$37.50	\$40.00

TO ORDER, CALL TOLL-FREE: 888-646-5446

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