

Let's *Wine*
About it



CABERNET SAUVIGNON

In the seventeenth century in southwestern France, an accidental breeding occurred between a red Cabernet Franc grape plant and a white Sauvignon Blanc grape plant and thus was born the most popular grape among American wine drinkers: Cabernet Sauvignon.

Cabernet Sauvignon is a red grape varietal known for its thick, durable skin, and the vine's resistance to the elements. After the birth of the grape, the Cabernet Sauvignon varietal began to be adopted in parts of France by winemakers searching for more durable plants that were relatively easy to grow, and the grape found its champion in the region of Bordeaux

Apart from its success in Bordeaux, Cabernet Sauvignon saw its reputation take off even further when it was planted in California. In 1976, a Cabernet Sauvignon from Stags' Leap in the Napa Valley beat out the top Bordeaux Chateaus in the 1976 Judgement of Paris in a blind taste test. From that moment on, California Cabernet Sauvignon was launched into the world and began to be ordered at steakhouses around the globe.

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 01/31/2021	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Giff 2018 Red Blend		\$17.00	\$12.75	\$13.60
 Bernardus 2018 Chardonnay		\$28.00	\$21.00	\$22.40
 Etenia 2018 Cabernet Sauvignon		\$30.00	\$22.50	\$24.00
 Giff 2019 Pinot Grigio		\$15.00	\$11.25	\$12.00
OCTOBER SELECTIONS	PRICES EXPIRE 12/31/2020			
 CRU Winery 2018 Library Pinot Noir		\$25.00	\$18.75	\$20.00
 Marin's Vineyard 2017 Viognier		\$20.00	\$15.00	\$16.00
 Marin's Vineyard 2017 Syrah		\$25.00	\$18.75	\$20.00
 CRU Winery 2016 Montage Chardonnay		\$25.00	\$18.75	\$20.00
SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2020			
 Pierce Ranch Vineyards 2016 Petite Sirah		\$28.00	\$21.00	\$22.40
 Sea Otter Sanctuary 2019 Rosé		\$24.00	\$18.00	\$19.20
 Rocklin Ranch 2018 Cabernet Sauvignon		\$25.00	\$18.75	\$20.00
 Pierce Ranch Vineyards 2018 Albariño		\$25.00	\$18.75	\$20.00
PRIVATE RESERVE CLUB	PRICES EXPIRE 11/30/2020			
 De Tierra Vineyards 2017 Russell Estate Merlot		\$38.00	\$28.50	\$30.40
 August West 2014 Peterson Vineyard Pinot Noir		\$45.00	\$33.75	\$36.00
 Stokes' Ghost 2016 Petite Sirah		\$35.00	\$26.25	\$28.00

TO ORDER, CALL TOLL-FREE: 888-646-5446
*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.

TASTING MONTEREY

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



Missing our view?

Check out our live webcam while you sip on some Monterey Wine.

November Referrals



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



Follow us on Instagram and Facebook @atasteofmonterey

Turkey and Wine

Everything Will Be Fine



What. A. Year.

As we quickly approach the end of this unprecedented and tumultuous year, we want to thank YOU, our members. 2020 has been a very tough year for many, and likewise, small businesses such as ours. With all that has happened, we are extremely thankful for the support you have provided through being an ATOM Member. If we did not have members such as you, we would have not been able to survive. We are not in the clear yet, but we are looking forward to being back in full swing as soon as possible.

Our hope is that your monthly or quarterly wine selection has brought you some joy over the past eight months. With that being said, the Holiday Season is the best time for you to try an upgrade on your wine club membership by moving from a 2 bottle monthly to a 4 bottle monthly (Club Quattro or Cellar Club). Or, if you currently receive 6 bottles quarterly, please consider opting for a 4 bottle monthly shipment. For just over \$60, you will receive \$85-95 in wine.

We have put together a special that would allow you to upgrade from your two bottle club to a four bottle club, with an additional two bottles in the first month as a thank you. That would be six bottles, just in time for the giving season! In addition, your member benefits would increase in all aspects such as tastings, discounts, and shipping. Please consider our offer, as this would be a great opportunity to enjoy more Monterey County wine and help A Taste of Monterey and our amazing clubhouse! We cannot wait to greet you back to our ocean view space with a glass of wine. Until then, we thank you for being an A Taste of Monterey wine club member.

COOKING WITH WINE



Holiday Style

With Thanksgiving in just a few short weeks, we have selected a recipe that allows you to cook with your favorite ingredient: wine! This recipe is sure to get you out of your traditional ways while adding an ingredient that we all love. If you are looking to produce a tender and flavor packed main course, this one's for you. We recommend using a Monterey County blend or Merlot to get the most flavor. As for the white, a light Pinot Grigio will pair wonderfully with the apple and soy sauce mixture. If you use this recipe, tag us in a picture on Facebook or Instagram! We would love to feature you on our page. @atasteofmonterey

This delicious recipe can also be found at cookingwithjanica.com.

Continued Inside

Monthly Wine Selections

GIFFT - 2018 RED BLEND



The Monterey growing region is known for having some of the most varied terroir in all of California. Scheid Vineyards is able to grow all the varieties in the GIFFT Red Blend in their family's estate vineyards throughout Monterey County. Due to the maritime influence of the Monterey Bay, this area has the longest growing season in California with fog in the morning, winds in the afternoon, and cool nights. The winds that sweep through the vineyards each day also bring a natural cooling effect, allowing extra "hang time" on the vine for the grapes. Increased hang time leads to more intense flavor development and enhanced richness of fruit.

Delightful aromas of ripe cherries, black fruit and vanilla make this red wine blend very approachable. Lively flavors of plum, blueberries and cassis greet the palate while notes of anise linger on the finish. A smooth, silky mouthfeel

sits on a medium-bodied, rounded frame that finishes with a touch of sweet oak vanilla.

53% Merlot, 17% Petite Sirah, 16% Syrah, 8% Cabernet Sauvignon, 13.5% Alcohol Cellar Through 2024

4% Muscat Canelli, 2% Gewurztraminer

Comments: _____ ◇ Great ◇ Good ◇ So-So

BERNARDUS - 2018 Chardonnay



This Monterey County Chardonnay is assembled from specially selected vineyards, primarily in the Arroyo Seco and Santa Lucia Highlands appellations. Each selected vineyard contributes unique aromas and flavors creating a Chardonnay of extraordinary character and finesse. At Bernardus they follow traditional Burgundian methods to create a Chardonnay of the highest quality. At harvest, all the grapes are hand picked after careful evaluation for ripeness. The grapes are then very gently pressed in order to obtain the highest quality juice. This is then transferred to small oak barrels for fermentation. All barrels undergo a malo-lactic fermentation and are hand-stirred every two weeks until shortly before blending and bottling.

The 2018 Monterey Chardonnay is an outstanding example of Chardonnay from Monterey County. The aromas exhibit scents of peach and lychee accented by caramel and toasty oak notes. The palate is very rich and highly focused with vibrant tropical fruit and citrus flavors supported by a crisp acidity

100% Chardonnay 14.4% Alcohol Cellar Through 2024

Comments: _____ ◇ Great ◇ Good ◇ So-So

ETENIA - 2018 Cabernet Sauvignon (Club Red)



Hailing from their estate San Lucas Vineyard on California's golden coast, this limited production Cabernet Sauvignon highlights the ideal growing conditions and choice fruit. While the spring and summer days are filled with warmth for this sunshine-loving varietal, the cold Pacific Ocean air sweeps down the valley each afternoon to cool things down, sometimes as much as 50°. This wide temperature swing lengthens the growing season and allows the grapes time to ripen slowly and evenly, gaining in depth and intensity with each extra day on the vine.

Aromas and flavors of blackberries, blueberries and ripe plums are well-integrated with toasty oak spice, vanilla and mocha. This full-bodied wine exhibits beautiful dark fruit, a plush, round mouth-feel, soft tannin structure and a lingering black fruit finish.

100% Cabernet Sauvignon 14.5% Alcohol Cellar Through 2026

Comments: _____ ◇ Great ◇ Good ◇ So-So

GIFFT - 2019 Pinot Grigio (Club Blanc)



GIFFT Pinot Grigio hails from the Scheid family's estate vineyards in Monterey County. Due to the strong maritime influence of the Monterey Bay, the region is renowned for the longest growing season in California. Cooling winds sweep through the vineyards each day, allowing extra "hang time" on the vine for the grapes. Increased hang time leads to more intense flavor development and enhanced depth and richness of fruit.

GIFFT Pinot Grigio bursts with lively pear and tropical fruits, balanced by crisp acidity and an elegantly refined freshness. Featuring ripe stone fruit and citrus aromas, this wine showcases melon, nectarine and Meyer lemon flavors that finish light and refreshing.

100% Pinot Grigio 14.1% Alcohol Cellar Through 2022

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



Red Wine Turkey Brine:

- 12 cups Water
- 3/4 cup Salt
- 1/3 cup Brown Sugar
- 2 Apples, quartered
- 2 Onions, quartered
- 3 Garlic Cloves, peeled & smashed
- 3/4 ounce (or one small bunch) Rosemary
- 3/4 ounce (or one small bunch) Thyme
- 3/4 ounce (or one small bunch) Sage
- 1 tablespoon Peppercorns
- 2 Bottles of Red Wine



Turkey Ingredients:

- 1 Turkey, completely thawed
- 1/2 cup White Wine
- 1/4 cup Soy Sauce
- 1 Apple, quartered
- 1 Onion, quartered
- 1 Lemon, quartered
- 2 Cloves Garlic
- Poultry Herb Bundle (thyme, rosemary, and marjoram)
- 6 tablespoons of Butter, melted



Add all of the brine ingredients EXCEPT for the red wine to a large stockpot. Bring to a boil and allow to boil approximately 1 minute before turning off the heat. Allow brine to cool completely before moving on to the next step.

Once brine has cooled, place your turkey in the stockpot with it. Pour the two bottles of red wine in. If the turkey is not completely submerged by liquid, add more water until it is. Cover with the lid and place in the fridge for two days to brine.

The night before cooking, remove the turkey from the brine and place on a baking sheet. Put the baking sheet in the fridge and leave the turkey in there, uncovered, until time to cook.

When ready to cook, preheat the oven to 350° F, then prepare the marinade. Mix the soy sauce and white wine together, then inject it all over the turkey. Fill the turkey's cavity with the onions, apples, lemon, garlic, and herbs.

Pat the turkey's skin dry with a paper towel, then place in a roasting pan. Baste with melted butter, then place in the middle rack of your oven.

Your turkey will need to roast for approximately 20 minutes per pound. About 90 minutes into roasting, baste with more butter. Keep an eye on your turkey during cooking to ensure the skin isn't browning too much. If it is, place foil over the top to prevent it from burning.

Turkey is ready when the thickest part of the thigh has reached 165° F. Remove from the oven, and allow to cool for at least 15 minutes before carving.

Entertain with Wine



THE GAME

Provide a list of the wines and have guests sip and match them to displayed descriptions. Up the ante by providing the winner with a parting gift such as a fresh bottle of wine or an extra gorgeous drinking glass.

The Set-up

1. Wrap the wines in linens.
2. To display the descriptions, remove the corks from the bottles and use a paring knife to cut 1/4" slits into one end of each cork. Write or print descriptions on cut card stock and stick them into the slits. (We used pinking shears for a decorative edge.)
3. Create a display for players to write their guesses on. Add a graphic element by stenciling numbers onto small gift or shipping tags using a black felt-tip pen.
4. Line up the wine bottles and hang tags in sequence.
5. Repeat the stenciling process on card stock or menu cards and line these up in front of each numbered bottle. Provide pens for players to write down their guesses on the card stock.