Fall has officially arrived. With the ghouls and goblins of Halloween having come and gone, we turn our sights toward the upcoming Holiday party season, in particular, Thanksgiving. The gathering of friends and family to give thanks, celebrate, over-eat and of course, watch football!

This time of year, you will find many articles that will attempt to tell you which wine, beer or cocktail to serve with your Thanksgiving feast. In fact, we even debated whether or not to write this article, but felt that we would be remiss if we did not. So, here goes…

We are here to tell you that the food and wine pairing for this holiday is almost impossible to nail down, so do not let that particular aspect of party planning have you worried. Since there is no one wine that can compliment your entire meal, your best bet is to grab a variety of different white and red wines and enjoy! Goodness knows that sometimes the season can be stressful enough… there is definitely no need to fret over your wine selections. Drink what you like, and like what you drink!!!

However, if you would like some general guidelines, we will be more than thankful to oblige. Your selection should be diverse, low in alcohol and tannins and on the light to medium bodied side.

For white wines, we suggest having Champagne or sparkling wine on hand, since we are indeed celebrating. Pinot Grigio, Sauvignon Blanc, Riesling and Gewurztraminer are also great turkey-day compliments. Don’t let Riesling and Gewurztraminer have you fooled. Even though these are often mistakenly thought of as dessert wines, their light and fruit-driven quality works well to balance such a diverse menu. Although Chardonnay is often a favorite amongst white wine drinkers, it should be avoided for this particular meal.

Choose red wines that are on the lighter, fruitier side. Cabernet Sauvignon, which is typically big, bold in alcohol and tannins and on the light to medium bodied side.

This time of year, you will find many articles that will debate whether or not to write this article, but felt that we would be remiss if we did not. So, here goes…

Choose red wines that are on the lighter, fruitier side. Cabernet Sauvignon, which is typically big, bold and heavy, should be avoided, as it will overpower your meal. The best red options are Pinot Noir, Syrah, Grenache and Gamay.

And, let’s not forget about dessert. Try having a Port or Late Harvest on hand to compliment the variety of pies that are served.

We are here to tell you that the food and wine pairing for this holiday is almost impossible to nail down, so do not let that particular aspect of party planning have you worried. Since there is no one wine that can compliment your entire meal, your best bet is to grab a variety of different white and red wines and enjoy! Goodness knows that sometimes the season can be stressful enough… there is definitely no need to fret over your wine selections. Drink what you like, and like what you drink!!!
Monthy Wine Selections

PARETO’S ESTATE - 2019 ‘Pinot Noir’

The Pareto Principle, also called the 80/20 rule, states that 80% of results come from 20% of the effort. This can be applied to all sorts of things – 20% of the people own 80% of the wealth, 20% of the work consumes 80% of your time, 20% of the time you can eat doughnuts as long as 80% of the time you’re eating salads – you’ve heard all this, right? The fruit is sourced from the cool climate region of Monterey. These vineyards are known for foggy mornings and cool afternoons, which lengthens the growing season allowing the bright intricate fruit flavors to develop. The nose is cherries, plums, vanilla, tobacco and smoke. On the palate, medium-bodied, full of red fruit, sweet oak and a soft finish. 13.5% Alcohol

Cellar Through 2024

Comments:

KORI - 2019 Rosé

KORI Wines is the partnership between Santa Lucia Highlands grape/citrus grower Kirk Williams & his step-daughter Kori Violini. Kirk planted the first vines in 1998, and in 2007 they launched the initial KORI Wines Pinot Noir from the KW Ranch Vineyard, Sabrine Rodems has been winemaker since 2010. In 2018, with much enthusiasm, they began the endeavor to open a tasting room in Carmel-by-the-Sea and offer a full assortment of wines including Sauvingon Blanc, Syrah, Rosé, Cabernet Sauvignon, sparkling blanc de blancs and of course, Pinot Noir. This is KORI’s 2nd vintage. Like the previous vintage, 2019 is made exclusively from Pinot Noir grapes from their estate owned Hills ranch Vineyard. A deeper plum color, this Rosé also shows aromas of red plum as well as cherry, bubblegum and the slightest hint of nutmeg. There is zest acidity on the tightly woven palate as well as more than the usual spice, which kicks the plum flavors up a notch. 100% Pinot Noir

13.5% Alcohol

Cellar Through 2024

Comments:

DOG & PONY - 2018 La Vaquera (Club Red)

A long time ago, there was a boy named Michael who delivered his newspapers astride Comanche, his trusty steed. One day a stray dog adopted the pair, and Maverick, as he became known, trotted faithfully alongside never missing a day. It is for those three merry musketeers whose friendship will live forever, that the Dog & Pony brand is named. La Vaquera, their favorite cowboy, continues the tradition of being saucy, spicy and fruity. Aged in American oak, the hints of vanilla and root beer are undeniable. Medium-bodied with pleasing acidity, this wine works well with all palates. During their two-year cool, quiet slumber in the presence of American oak, the complexity and character of these old world varietals has just begun to take shape. This traditional Spanish field blend has nuances of lovely fruit, spice and leather that will continue to grow for many years.

54% Tempranillo, 17% Graciano, 16% Grenache, 13% Carignane

12.7% Alcohol

Cellar Through 2023

Comments:

PARETO’S ESTATE - 2019 Chardonnay (Club Blanc)

Pareto’s Estate’s vineyards are 100% sustainably certified by the California Sustainable Winemaking Alliance. They love their vines and take exceptional care of them. The grapes were grown predominately in the cool climate area of Monterey, where the cool afternoon winds lengthen the growing season, allowing the intricate fruit flavors to develop while preserving crucial acidity. The result is a crisp, fresh wine with a long, lush, tropical finish. The nose is of red apples, pears, citrus, light notes of toasty oak and butterscotch. The palate is medium-bodied, with tropical fruit; soft, round finish with lingering sweet vanilla.

100% Chardonnay

13.5% Alcohol

Cellar Through 2024

Comments:

MEET OUR MEMBERS: Regina LaCroce

Originally from the Baltimore/DC area, Regina wanted to teach fitness, and a friend told her that it was big in California – so off she went, heading West and landing in San Francisco. There she taught spin, aqua, land, and step aerobics and kickboxing. Although she has a passion for fitness, Regina says she “realized it was hard to make a living teaching fitness.” Relocating to Monterey, she decided to join an industry where she can utilize her Master’s in Business that she earned in college.

When she got to town, she remembered her sister said to her, “you should join a wine club so you can meet people!” In 2000, LaCroce took her sister’s advice and joined A Taste of Monterey Wine club. In the beginning, Regina didn’t know anything about wine. As her membership continued, she gained more knowledge and appreciation of wine and the local wineries. She finds her wine consumption is more socially related – she often “shares monthly selections with neighbours.” She really enjoys red blends – particularly from Joyce Wine Company and Scheid Vineyards. She also likes Scheid’s commitment to continuous improvement in the adoption and implementation of sustainable winemaking practices. What has kept her a member for so long? “I love that you are so close to my home, the benefit of the complimentary tasting for members, the staff, and of course, the view,” she explains. Obviously, she was able to visit more before the pandemic, but looks forward to coming back on a regular basis once again. She also loves the fact that she can ship wine to her family and friends. “I often connect with Jasmine for recommendations – she really makes it so easy.

We love shipping wine out to your family and friends, Regina! Thank you for your membership and always supporting A Taste of Monterey, both locally and across the country.”

Member Pick Pack LaCroce 3-pack

Regina LaCroce has picked some truly excellent wines for you to enjoy in this wine club member designed pack. Enjoy these three ultra-premium wines selected from our very own veteran Monterey Wine Club member.

Retail: $69  /  Sale: $59

Monterey Wine Club $50  /  Club Quattro & Cellar: $47

Order: 831-646-5446 ext 10  • www.tastemonterey.com

Member Pick Pack

Scheid Sauvignon Blanc, Joyce Submarine Canyon Pinot Noir, PotBelly Charlotte’s Red

Meet Our Members: Regina LaCroce

Regina (far right) sharing wine with good friends.

Monterey Wine Club • www.tastemonterey.com • 888-646-5446