

Let's *Wine*
About it



CABERNET SAUVIGNON

"Kab-er-nay Saw-vin-yawn"

Taste: Black Cherry, Black Currant, Baking Spices, and Cedar (from oak)

Style: Full-Bodied Red Wine

Description: Cabernet Sauvignon is a full-bodied red grape first heavily planted in the Bordeaux region. Today, it's the most popular wine variety in the world!

Wines are full-bodied with bold tannins and a long persistent finish driven mostly by the higher levels of alcohol and tannin that often accompany these wines.

Food Pairing: lamb, beef, smoked meats, French, American, firm cheeses like aged cheddar and hard cheeses like Pecorino.

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 01/31/2022	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Pareto's Estate 2019 Pinot Noir		\$17.00	\$12.75	\$13.60
Kori 2019 Rosé		\$25.00	\$18.75	\$20.00
Dog & Pony 2018 La Vaquera		\$30.00	\$22.50	\$24.00
Pareto's Estate 2019 Chardonnay		\$17.00	\$12.75	\$13.60
OCTOBER SELECTIONS	PRICES EXPIRE 12/31/2021			
Pierce 2017 Zinfandel		\$25.00	\$18.75	\$20.00
District 7 2020 Pinot Noir Rosé		\$18.00	\$13.50	\$14.40
District 7 2019 Pinot Noir		\$20.00	\$15.00	\$16.00
Marin 2018 Reserve Viognier		\$23.00	\$17.25	\$18.40
SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2021			
Pot Belly Vintners NVV Charlotte's Red		\$22.00	\$16.50	\$17.60
Rocklin Ranch 2020 Chardonnay		\$20.00	\$15.00	\$16.00
Rocklin Ranch 2019 Cabernet Sauvignon		\$25.00	\$18.75	\$20.00
Scheid 2020 Sauvignon Blanc		\$22.00	\$16.50	\$17.60
PRIVATE RESERVE CLUB	PRICES EXPIRE 11/30/2021			
Bernardus 2019 Soberanes Chardonnay		\$50.00	\$37.50	\$40.00
KORI 2018 San Saba Vineyard Syrah		\$42.00	\$31.50	\$33.60
Mission Trail Vineyards 2018 Cabernet Sauvignon		\$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.

Happy Thanksgiving

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!!



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 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 at A Taste of Monterey wish a Happy Thanksgiving to you and your families. Relax, enjoy and celebrate! We are truly thankful for all club members!!

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

Monthly 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.

100% Pinot Noir 13.5% Alcohol Cellar Through 2024
 Comments: _____ ◇ Great ◇ Good ◇ So-So

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, Sabrina 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 Sauvignon 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 Highlands 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 zesty 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 13.0% Alcohol Cellar Through 2023
 Comments: _____ ◇ Great ◇ Good ◇ So-So

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 these three merry musketeers whose friendship will live forever, that the Dog & Pony brand is named.

La Vaquera, their favorite cowgirl, continues the tradition of being sassy, 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 2025
 Comments: _____ ◇ Great ◇ Good ◇ So-So

PARETO'S ESTATE - 2019 Chardonnay (Club Blanc)



Pareto's Estate's vineyards are 100% sustainably certified by the California Sustainable Winegrowing 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: _____ ◇ Great ◇ Good ◇ So-So



MEET OUR MEMBERS: Regina LaCroce



Regina (far right) sharing some wine with good friends.

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’s 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 neighbors”. 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 winegrowing 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!

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Entertain with Wine



PINOT NOIR FACTS

Pinot Noir is over 1000 years older than Cabernet Sauvignon.

Pinot Noir ranks with some of the oldest grapes in the world. Grapes that have been around since the Roman times also include Muscat Blanc — the Moscato grape, Timorasso, a rare white grape with only 50 acres around Piedmont, Italy, and nearly extinct Gouais Blanc, which supposedly was ‘the grape’ of the middle ages in Europe.

Pinot Noir = Pinot Grigio = Pinot Blanc

Wine writers Jancis Robinson, Julia Harding, and José Vouillamoz of the book Wine Grapes claim that Pinot Gris/Grigio and Pinot Blanc are simply color mutations of Pinot Noir. Each grape DNA was analyzed only to find out they are identical. So, if you like Pinot Noir, start drinking all the Pinots!

Where there’s Pinot Noir, there’s Chardonnay.

Chardonnay is related to Pinot Noir. It’s a natural crossing of Pinot Noir and Gouais Blanc (the near-extinct variety mentioned above!).

This is why Chardonnay and Pinot Noir always seem to grow together (such as in Monterey County, Oregon, Burgundy, and Chile). On this topic, the same relationship is true between Sauvignon Blanc and Cabernet Sauvignon, which is why regions like Bordeaux and Napa both grow Cabernet and Sauvignon Blanc. Aha!

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: **\$50¹⁵** • Club Quattro & Cellar: **\$47²⁰**
 Order: 831-646-5446 ext 10 • www.tastemonterey.com

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