

Let's *Wine*  
About it



ZINFANDEL

**Pronunciation:**  
"Zin-fan-dell"

**Taste:** A broad, exotic array of fruits from stone (overripe nectarine), to red (raspberry, sour cherry), to blue (plum, blueberry), to black (blackberry, boysenberry), Asian 5 Spice Powder, Sweet Tobacco.

**Style:** Medium- to full-bodied Red Wine

**Description:** Zinfandel (aka Primitivo) is a medium-bodied red wine that originated in Croatia. Wines are fruit-forward and spicy with a medium length finish. Zinfandel is a red grape that may be better known in its pink variation, White Zinfandel.

**Food Pairing:** chicken, turkey, pork, cured meat, lamb, beef, barbecue, Italian, American, Chinese, Thai, Indian, full-flavored like cheddar and firm cheeses such as Manchego.

**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 01/31/2023	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Metz Road 2019 Pinot Noir		\$35.00	\$26.25	\$28.00
Craftwork 2020 Pinot Grigio		\$20.00	\$15.00	\$16.00
Craftwork 2020 Zinfandel		\$20.00	\$15.00	\$16.00
Metz Road 2020 Chardonnay		\$30.00	\$22.50	\$24.00
OCTOBER SELECTIONS	PRICES EXPIRE 12/31/2022			
KORi 2018 Syrah		\$42.00	\$31.50	\$33.60
Blue Canyon 2021 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
Blue Canyon 2020 Cabernet Sauvignon		\$18.00	\$13.50	\$14.40
KORi 2019 Chardonnay		\$39.00	\$29.25	\$31.20
SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2022			
Mission Trail Vineyards 2018 Cabernet Sauvignon		\$35.00	\$26.25	\$28.00
Muirwood 2021 Chardonnay		\$18.00	\$13.50	\$14.40
Muirwood 2019 Merlot		\$18.00	\$13.50	\$14.40
Pierce 2020 Verdelho		\$25.00	\$18.75	\$20.00
PRIVATE RESERVE CLUB	PRICES EXPIRE 11/30/2022			
KORi 2019 Pinot Noir		\$49.00	\$36.75	\$39.20
Le Mistral 2019 Joseph's Blend		\$45.00	\$33.75	\$36.00
Pierce 2019 Malbec/Zinfandel		\$30.00	\$22.50	\$24.00

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.

## THANKSGIVING

*What Wine Do I Open???*



It's November, and Thanksgiving is right around the corner. The day of the year dedicated to being thankful and being mindful of our blessings. With this gathering of food and family, it is a great time to pull out the corkscrew and open some nice bottles of wine. But, which wines? Trying to match the perfect wine with a traditional Thanksgiving spread can actually be quite difficult. Because, if you think of it, the traditional Thanksgiving meal presents a wide array of food flavors. Also, keep in mind that Thanksgiving is one of those occasions when even the Aunt (who rarely touches wine decides she'd like a glass (or two) of something cold and fruity, and she might even ask for ice. If you happen to be hosting the family this year, and you want to be accommodating for your guests, what are you to do???

Fortunately, you have A Taste of Monterey here to help. First off, don't worry so much. This is Thanksgiving dinner, after all, and wine has never been a key component of Thanksgiving fare. There were no wine bottles on the tables of the Pilgrims and Native Americans. However, of course,

that doesn't mean that our contemporary American culture doesn't consider wine important to this special day. Just don't stress about it too much. While it would be great to have the perfect wine(s) to offer, most people are going to be more excited about the moment the turkey is carved and the people they are with.

And, this is where the specifics of trying to pair the best wines gets tricky for Thanksgiving dinner. Consider for a moment the diversity of typical Thanksgiving favorites: roasted poultry, succulent ham, buttery mashed potatoes with creamy gravy, green bean casserole topped with fried onion crisps, breaded stuffing, fruity cranberries, sweet and earthy yams, and pumpkin pie with all its spices. Some of these individual items pose pairing difficulties on their own...now combine them all together, and we have a real challenge!

So, now that we know the bar is set high to achieve a perfect balance, we recommend that you keep the corks in those special reserve bottles you've been holding onto for a special occasion. If you have the means and desire, please, by all means proceed!

However, considering how you're going to really have a hard time finding a great fit anyway, for most of us, sticking with a few good bottles of wine should be sufficient.



**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

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# Monthly Wine Selections

## METZ ROAD - 2019 Pinot Noir



The estate Riverview Vineyard is a 340-acre, cold-climate (Region 1), sustainably-farmed, benchland site that overlooks the Salinas River. It is situated on the east side of the Salinas Valley just below the Pinnacles National Park. This property features granitic soils, great exposure and little protection from the strong winds that scrub the valley every afternoon. It is planted to an assortment of varieties, clones and rootstocks specifically matched to the various micro-climates, soils and aspects of the terrain. The namesake Metz Road runs alongside the property.

Complexity, clarity and accuracy are the hallmarks of this 2019 Pinot Noir. It opens with cherries, currants and raspberries, then finishes with mocha, vanilla and oak. The flavors are precise and the tannins are integrated. For those of us who prefer a more elegant style of Pinot, this is the perfect wine. Serve with your Thanksgiving feast this year!

91 - Wine Enthusiast

100% Pinot Noir

14.0% Alcohol

Cellar Through 2024

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

## CRAFTWORK - 2020 Pinot Grigio



To grow a high quality, flavorful Pinot Grigio, a cool climate area is a necessity to allow for slow ripening and maintain the grape's fruit character and natural acidity. Craftwork grows Pinot Grigio on their cool climate estate vineyard located just outside of the town of Greenfield. With morning fogs that often linger until mid-day, the intricate fruit flavors have time to develop while preserving crucial acidity. The right location and traditional winemaking technique which allows them to craft a bright, lively style that is brimming with fruit.

Aromas of stone fruit and citrus are followed by a lively blend of pear and tropical fruit. The palate displays crisp acidity with a fruit-forward finish, making this a versatile wine that pairs particularly well with light fish dishes, grilled chicken, prosciutto and melon, your Thanksgiving turkey, or all on its own.

100% Pinot Grigio

13.5% Alcohol

Cellar Through 2023

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

## CRAFTWORK - 2020 Zinfandel (Club Red)



The Zinfandel grapes are sourced from their estate San Lucas and Hames Valley vineyards. Hames is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential. The majority of this blend came from San Lucas, about 20 miles north of Hames Valley, and is characterized by its beautiful rolling topography, sunshine-filled days, and cool nights.

Aromas of plum and black currant frame ripe, juicy flavors of black cherry and strawberry jam. Well-integrated tannins unfold into a rich, layered finish. The firm structure makes this Zinfandel a terrific pairing with tri-tip steak, sausage, pizza, pasta and Thanksgiving turkey

100% Zinfandel

13.5% Alcohol

Cellar Through 2028

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

## METZ ROAD - 2020 Chardonnay (Club Blanc)



The grapes, for this Chardonnay, were hand-picked in the early morning hours, brought to the winery and gently whole-cluster pressed. The juice was chilled and lightly settled, then racked off of the heavy lees to a stainless steel tank. A slow, cool fermentation helped preserve the fresh aromatics and lively texture. Following fermentation, the wine was aged in 100% French oak barrels (42% new).

This Chardonnay is perhaps their finest to date from the Riverview Vineyard. The nose is complex, forward and pure with hints of stone fruit, grilled almonds and toasted oak. On the palate the wine delivers the perfect mix of flavor, richness and structure. This is one of those Chardonnays that pairs perfectly with everything from fresh seafood to ripe cheeses, and especially your Thanksgiving turkey!

90 - Wine Enthusiast

100% Chardonnay

14.5% Alcohol

Cellar Through 2025

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

### Cover Article Continued

That said, considering the different array of foods and the potential for an equally wide range of wine tastes around a table, we recommend having white and red wine option available. Also, keep your selections to light-style wines. After all, we all know how filling the food is by itself. So, let's explore which types may be your best bets for both white and red wines.

### WHITE WINES

Getting out a Chardonnay is "oh, so tempting". After all, it tends to be a crowd pleaser. While this could be your white varietal of choice, and if so, it should probably be a Chardonnay aged in stainless steel instead of oak, we recommend you consider something a little different - Gewürztraminer. Yup, that wine varietal that begins with a "G" which is often mispronounced. Gewürztraminer wines are aromatic and slightly spicy, sometimes off-dry with hints of lychees and nutmeg. Often, these wines will have sweetness to them in one way or another, but it really works with Thanksgiving based on the wine's general lightness and versatility.

Paired with turkey and sage stuffing, sweet potatoes and even pumpkin pie, Gewürztraminer will prove a surprising great partner. Trust us on this one. Gewürztraminer grows well in cool climates, so Monterey County is a natural home to this varietal originally from the Alsace region of northeast France (which used to be part of Germany, hence the German name). Roku and Hive and Honey both produce outstanding Monterey County Gewürztraminer wines.

Other off-dry wines like Riesling would work too, especially for the Aunt that wants something fruity. Speaking of sweet, dessert late harvest wines and pumpkin pie are a natural fit.

### RED WINES

All these rich food flavors must call for the biggest bold Cabernet Sauvignons you have stored in your wine rack, right? Well, no, actually. You'd be best served keeping the corks in those bottles. Mostly because Cabernet Sauvignon is not going to ever really pair well with turkey, but it's also just not recommended, as the wine could easily go un-noticed in this mélange of flavors. Instead, think of lighter, fruitier reds for your Thanksgiving feast. Young Pinot Noirs, Syrahs, Merlots, Zinfandel... all would be good choices. Or, how about something different, such as a light, fruity red wine which you would serve slightly chilled? This could work for some Pinot Noirs and definitely works for Gamay or Beaujolais-style wines.



Hopefully you now have some good ideas for your Thanksgiving Day wine selection. Keep it light and keep it simple, and just let the wine contribute to the meal instead of being at its forefront. And, let's all be thankful this Thanksgiving for being able to share in the great bounty of Monterey County wines!

**Bryce Ternet** - is a contributing editor and is the author of the just released novella: "The Yellow House on Maloney Grove." See <http://www.mbryceter.net/> for more.).

## Entertain with Wine



**Gear Up** - Your regular glassware will not cut it when it comes to wine. Invest in wine glasses! Look for wine glasses with medium-sized bowls - which are versatile for all wines.

**Keep A Wine Journal** - Part of the beauty in drinking wine is in the exploration. Searching for your favorite wines can be fun, especially when you find a bottle you love. The best way to know what wines you like and don't like is by keeping track!

**Know Your Serving Temperature** - White wines should be stored cold - but not too cold to mask their taste. White wines are best served around 45 °F. Red wines are ideally served a few degrees below room temperature, between 58-65°F.

**Hold Your Wine Glass Appropriately** - If you want to blend in with the wine snobs, hold your glass by the stem or the base. Never hold your glass by the bowl, as it will affect the wine temperature and end up affecting the taste and aromas of your wine.

**Store Wine Like a Pro** - The best place to keep your wine is in a dark place. You always want to keep your wine out of direct sunlight, making the top of the refrigerator of your countertop your enemy.

**Know the Expiration** - No wine should go to waste. That's why knowing how long a bottle will last is pretty important when it comes to wine. Once you open up the bottle, the overall fruit and character of the wine will diminish.