

# Tasting Monterey

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

## COMING EVENTS

Oct. 1 - Dec. 31, 2012

### Fall Wine Sale - Extended

15% - 20% Off and  
Free Shipping Nationwide\* on  
all case purchases.

\*Restricted in some states  
www.tastemonterey.com or  
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Friday, December 28, 2012

### Last Fridays Wine Bar

A Taste of Monterey  
Cannery Row  
6:00pm-9:00pm\*  
Join us on the last Friday of  
every month from 6pm to 9pm.  
A Taste of Monterey, Cannery  
Row is keeping its doors open  
later and offering special wine  
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weekend off with a relaxing  
view and a glass of Monterey's  
finest.

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A Taste of Monterey  
Cannery Row  
11:00am-7:00pm\*\*  
Our tasting room is now open 1  
hour later on Thursday, Friday  
and Saturday.

\* No new tastings after 5:45pm  
\*\* No new tastings after 6:00pm

## DECEMBER REFERRALS



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



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## Mark Chesebro

### ONE OF MONTEREY COUNTY'S FINEST



There are a select few winemakers who represent Monterey County's "old guard." This group includes the winemaker we've chosen to spotlight today. For over a quarter of a century, he has blessed wineries with his skills either as a head winemaker or by providing advice through consultation. The high level of esteem these wineries hold today is a testament to his achievements. And, much to our benefit, within the last few years he's started his own winery and is producing outstanding wines on his own. We are delighted to present to you Mr. Mark Chesebro.

While studying at UC Davis' reputed Enology and Viticulture program, Mark held seasonal harvest jobs during his school years, but his wine experience kicked into high gear when he was hired for a crush job at Bernardus Winery in 1994...he would ultimately stay with Bernardus for 11 years. Mark contends that this was where he received his real winemaking education. After beginning in the cellar, he became an Enologist, followed by entering the rank of winemaker in 1999. In these early stages of his career, Mark recognized how important what occurs in the vineyard is to wine, and this respect has carried onward as he manages his own vineyards over two decades later.

Mark has been Silvestri Vineyard's winemaker and has also consulted with other wineries such as Ventana Vineyards. But his skill is no better displayed than in his own winery, Chesebro. The winery, located in Carmel Valley, is family owned and operated. With an annual production of around 2,000 cases per year, Chesebro wines are entirely sourced from their own vineyards. These are CM Ranch Vineyard in Carmel Valley and Cedar Lane Vineyard in Arroyo Seco.

Recently, I asked Mark a few questions on wine-related topics and we wanted to share his vision, insight, and passion.

#### *What are the key elements of your winemaking style?*

"I try to have my wines display the variety, vintage, appellation and most importantly the vineyard site. I don't believe in using a lot of new oak because I think it can mask these attributes if used too heavily. That said, there can be house styles. Mine is probably described by my restraint with oak and emphasis on texture in the wine."

#### *What are some things you love about winemaking?*

"I love the fact that you learn something new every year. Both in the vineyard and cellar, there are always new challenges. It's a lot of fun for someone who is inquisitive and not scared of hard work. Having worked as a winemaker for 26 years, this is a very important aspect. Every year I find myself looking back to find similarities to the past. When did I last see this? What did I do last time? Did it work? I love solving problems, but the hardest thing is to avoid them while still trying to reach higher."

#### *Do you have any favorite varietals you like working with?*

"I love working with all wine varieties since they each offer a different challenge. The intellectual aspect of winemaking is what keeps me going. That said, I especially enjoy working with aromatic white varietals such as SB and Vermentino. I am excited to be making Albarino this year from my Arroyo Seco vineyard. I also really enjoy working with Grenache in both my CM Ranch Syrah blend and in my new Las Arenas blend from Cedar Lane Vineyard in the Arroyo Seco."

#### *Do you have a current favorite or past favorite vintage you are particularly proud of?*

"The latter is my current favorite wine (Las Arenas blend). One of my past favorite wines was the 2009 Late Harvest Sauvignon Blanc Sauternes-style dessert wine. This is almost sold out and has been my most popular wine ever. Due to the condi-

*Continued Inside*

# MONTHLY WINE SELECTIONS

## PIERCE RANCH VINEYARDS - 2010 GSM



Pierce Ranch Vineyards is a small, family-owned operation centered in southern Monterey County's San Antonio Valley appellation. They produce limited-run, estate-grown wines with an emphasis on Spanish and Portuguese varieties.

Consisting of Grenache, Syrah and Mourvedre, Pierce Ranch Vineyard's 2010 GSM provides a medium-bodied, versatile take on this classic triumvirate of Rhone varietals. Estate grown on their Home Ranch Vineyard in southern Monterey County's San Antonio Valley, this is an eminently approachable wine with rich fruit framed by moderate tannins. Red cherry, wild strawberry and raspberry are accompanied by floral notes and a savory undercurrent.

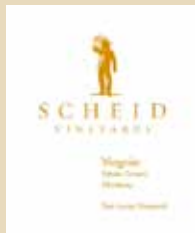
52% Grenache, 38% Syrah, and 10% Petite Sirah

14.2% Alcohol

Cellar Through 2016

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

## SCHEID VINEYARDS - 2009 Viognier



In 1965, Viognier was on the brink of extinction. Only 8 measly acres of this Rhône varietal existed in the Condrieu. That Viognier has crawled its way off of the endangered species list is no small miracle. Capricious by nature, growing Viognier is like walking a tightrope. Sensitive, late ripening, and naturally low in acid, she's a fickle grape and even when you pour heart and soul into her, she might just thumb her nose at you. Her saving grace? Viognier is truly gorgeous, with the aromas and distinctiveness of a Gewürztraminer, the succulent fruit flavors and creamy mouthfeel of a Chardonnay, and that certain je ne sais quoi that gives her a magic all her own. With striking aromas of honeysuckle and orange blossom, the Scheid Vineyards 2010 Viognier bursts with layers of apricot and melon that lead into a crisp, clean finish.

92% Viognier, 5% Marsanne, 2% Grenache Blanc, 1% Muscat Canelli

13.5% Alcohol

Cellar Through 2013

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

## SCHEID VINEYARDS - 2008 Cabernet Sauvignon (Club Red)



Arguably the most important red wine grape in the world, a distinguished Cabernet Sauvignon is one of life's great pleasures. Scheid choose their Cabernet sites carefully: warm days with lots of sunshine, cool nights to preserve the balance of the fruit, well-drained soils, and gentle slopes. These elements allow Scheid to produce exceptional Cabs year in and year out. The 2008 Cabernet Sauvignon is intense and focused, with a rich, concentrated core of black currant and blackberry fruit, complemented by spicy notes of cedar and mint. The balance of fruit, acidity and well-integrated tannins make this an ideal drink-now companion to fine cuisine, while aging will only enhance the layers and complexity.

91% Cabernet Sauvignon, 5% Petit Verdot, 3% Malbec, 1% Cabernet Franc & Merlot

13.5% Alcohol

Cellar Through 2015

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

## BIN 36 - 2010 Chardonnay (Club Blanc)



A classic Monterey Chardonnay, this wine's balance of acidity and fruit make it a great stand alone or a perfect complement to a light meal. Pear and peach aromas jump out of the glass, underscored by hint of tropical banana. A sip reveals a lemon custard-like balance of creaminess and sharpness. A slight aftertaste of baked green apples completes this wine's satisfying finish. This wine loves to be matched up with fish tacos, lobster or vegetable and chickpea curry.

Partial malolactic fermentation preserves the freshness and the use of new and neutral French barrels support these flavors without masking them. Chefs fall in love with this wine because of its' freshness and honesty.

95% Chardonnay, 5% Pinot Gris

14.6% Alcohol

Cellar Through 2014

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



## Cover Article Continued

tions needed to produce these grapes, it's a once in a decade wine."

*What's the overall goal of Chesebro Wines?*

"Our mission is to make limited small lots of high quality wines for reasonable prices." (The winery's website also adds that a connection to the land is of utmost importance and that it strives to have all of its wines express the grape variety, growing region, and vineyard site.)

*Any new varietals or wines we can anxiously look forward to from Chesebro Wines?*

"Aside from the Albarino, I am planning on making a proprietary white blend. Probably something with Albarino, SB and Vermentino and maybe Viognier. This will showcase the different aromatics of each of these varieties in different combinations. It's sort of a thinking project, who knows whether it will work."

Recent vintages from Chesebro Wines have included rare Monterey County gems such as a Vermentino, a Roussanne, the previously mentioned late harvest Sauvignon Blanc, and a rosé blend of Grenache, Albarino, and Viognier. And let us not forget the Sauvignon Blanc, Chardonnay, Pinot Noir, Syrah and Rhône-style blend. Sounds like a wonderful time to visit the Chesebro tasting room in Carmel Valley, doesn't it? And/or if you can't make it to beautiful Carmel Valley, now would be a great time to take advantage of our special Club members' discount opportunity to re-order Chesebro wines showcased in November Club shipments (see Page 4 or <http://www.atasteofmonterey.com/wine-club-membership>).

Mark Chesebro may be one of our old guard of winemakers, but we're delighted that he continues to pave new roads in Monterey County's wine industry.

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



## VISITING Varietals



### RIESLING

**Pronunciation:** Rees-ling

**Definition:** Riesling wines originated in Germany's Rhein and Mosel river valleys. It was here that this white grape gained its tenacious foothold in today's modern white wine market. A Riesling wine can span a broad range of styles, being produced in both dry to sweet variations as well as light to full-bodied.

Riesling is one of the wine world's "new" sweethearts, enjoying double-digit market growth and culinary affections worldwide. Its food pairing versatility and refreshing palate appeal are among the top reasons for this renewed love affair.

**Flavor Profile:** Riesling wines can be highly aromatic with apple, peach and pear at the forefront mixed with delicate floral undertones and often honey and spice on the nose. On the palate, Rieslings echo the apple, pear and peach along with citrus and tropical nuances. Rieslings tend to pick up a noticeable "minerality" from their native soils, explaining why hints of slate or limestone can be exhibited.

**Food Pairing:** When it comes to pairing Riesling with food, versatility is the name of the game. Rieslings may well be the most accommodating wine around for pairing with challenging flavors and spice profiles. From appetizers to desserts, pork, poultry or shellfish, and virtually anything in between the diversity of Riesling styles make them capable of handling just about anything you toss at them including the spice and zest of favored Asian, Mexican or even Moroccan foods.

If you're looking for a crisp, refreshing and versatile wine, then you have found your match in today's assortment of Rieslings.

## RECIPE

# Holiday Pork Roast

### INGREDIENTS

1	boneless whole pork loin roast (5 pounds)
1 tablespoon	minced fresh gingerroot
2	garlic cloves, minced
1 teaspoon	rubbed sage
1/4 teaspoon	salt
1/3 cup	apple jelly
1/2 teaspoon	hot pepper sauce
2 medium	carrots, sliced
2 medium	onions, sliced
1-1/2 cups	water, divided



### DIRECTIONS

Place pork roast on a rack in a shallow roasting pan. Combine the ginger, garlic, sage and salt; rub over meat. Bake, uncovered, at 350° for 1 hour.

Combine jelly and pepper sauce; brush over roast. Arrange carrots and onions around roast. Pour 1/2 cup water into pan. Bake 40-50 minutes longer or until a thermometer reads 145°. Remove roast to a serving platter; let stand for 10 minutes before slicing.

Skim fat from pan drippings. Transfer drippings and vegetables to a food processor; cover and process until smooth. Pour into a small saucepan. Add 1 cup remaining water; heat through. Slice roast; serve with gravy. Yield: 16 servings.



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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

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.

**PLEASE SEND QUESTIONS OR COMMENTS TO:**

A Taste of Monterey  
Attn: Elaine Hewett  
700 Cannery Row, Ste. KK  
Monterey, CA 93940  
(888) 646-5446 ext. 13  
club@tastemonterey.com

**CLUB SAVINGS**

Remember, as a Club Member, you receive a 15% discount on all purchases (20% for Quattro and Cellar members) and a weekly complimentary tasting.

**NEWSLETTER STAFF**



Robyn Rauh - Executive Editor  
Ken Rauh - Creative Director  
Bryce Ternet - Contributing Editor  
Elaine Hewett - Club Manager

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NOVEMBER SELECTIONS		REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
	Pierce Ranch Vineyards 2010 GSM	\$16.00	\$12.00	\$12.80
	Scheid Vineyards 2009 Viognier	\$24.00	\$18.00	\$19.20
	Scheid Vineyards 2008 Cabernet Sauvignon	\$28.00	\$21.00	\$22.40
	BIN 36 2010 Chardonnay	\$16.00	\$12.00	\$12.80
NOVEMBER SELECTIONS		PRICES EXPIRE 01/31/2013		
	Chesebro 2009 Pinot Noir	\$19.00	\$14.25	\$15.20
	Leojami 2010 Viognier	\$22.00	\$16.50	\$17.60
	Bernardus 2006 Marinus	\$28.00	\$21.00	\$22.40
	Chesebro 2009 Chardonnay	\$19.00	\$14.25	\$15.20
OCTOBER SELECTIONS		PRICES EXPIRE 12/31/2012		
	Muirwood 2010 Merlot	\$16.00	\$12.00	\$12.80
	Cru Wine Company 2010 Vineyard Montage Chardonnay	\$23.00	\$17.25	\$18.40
	Cru Wine Company 2010 Santa Lucia Highlands Pinot Noir	\$29.00	\$21.75	\$23.20
	Holman Ranch 2011 Rosé of Pinot Noir	\$22.00	\$16.50	\$17.60
PRIVATE RESERVE CLUB		PRICES EXPIRE 02/28/2013		
	Lucciene 2010 Pinot Noir	\$50.00	\$37.50	\$40.00
	Wrath 2010 San Saba Syrah	\$39.00	\$29.25	\$31.20
	Boëté Winery 2008 Cheval Rouge	\$30.00	\$22.50	\$24.00

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