

Tasting Monterey

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

STORE HOURS



A Taste of Monterey
Cannery Row
Sun-Thu 11am-6pm*
Fri-Sat 11am-8pm*

Food service begins at
11:30am daily

*No new member tastings
after 6pm

**DECEMBER
REFERRALS**



Refer a friend to the
Monterey Wine Club, and
after they join, you get a
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End of Year Flavors & Wine



There's a chill in the air these days. Yes, even here in California. This time of year certain flavors and foods seem to be more appealing than at other times. Pumpkin, nutmeg, cinnamon, vanilla, caramel, ginger, cardamom, anise, clove, sage...all are popular seasonal flavors. And with flavors, there are specific foods which just sound so good these days. Wild mushrooms, hearty stews, apples, roasted meats, nuts (walnuts, pecans, hazelnuts), thick soups, rich chocolate, squash, sweet potatoes, strong cheeses, and root vegetables are examples of comforting foods this time of year. Just as certain flavors and foods have a special appeal in the waning months of the year, this is also true of wines.

As these fall and winter flavors start to blossom in our minds and dance on our taste buds, we may not only feel ourselves drawn toward specific wines, such as big bold reds or toasty whites, but also appreciating flavor profiles of wines we may not have noticed in the heat of summer. How's that possible? Let's try some examples.

Riesling wines, (Monterey County produces some excellent examples), may taste bright and floral when you are enjoying them poolside with a light summer salad. However, these wines also often exhibit warming spice and clove characteristics. These flavor profiles may more easily be noticed when paired with winter vegetables such as butternut squash or pumpkin soup.

How about oaked white wines? Unless you're opening a heavily oaked Chardonnay, in warm weather times you may not really notice oak undertones as much. Instead, your palate may focus on floral or light citrus tones in the wine. Now try that oaky Chardonnay with some dry roasted nuts...the oak flavor profile will definitely reveal itself.

And let's not forget red wines, as seasonal change and taste preference variations can impact the perception of red wines as well. A nice bold Cabernet Sauvignon may be overbearing in summer yet delightfully comforting in winter. Furthermore, pairing red wine with more hearty winter fare has more opportunity to achieve a great wine and food match, as a lot of winter dishes scream to be paired with big red wines. And in doing so, instead of noticing that particular Merlot wine's cherry fruit tones as you would in summer with a lighter food match, now with a savory stew the wine's rustic earthy undertones will be more prevalent.

And speaking of wine and food, this is also the time of year to cook with wine. Cooking with wine *Continued Inside*



MONTEREY WINE CLUB PRICE NOTIFICATION



We want to take this opportunity to thank you for your membership in A Taste of Monterey's Monterey Wine Club. In order to adapt to the changing local wine industry and adjust for inflation, we will be increasing the price of the two bottle clubs by \$3. This change will affect Club Taste, Blanc and Red. We do our best to keep the prices low. In fact, clubs have been the same price for over three and a half years! We know you have a choice on where to spend your disposable income, and we appreciate you for including your membership in Monterey Wine Club as one of them. Please be aware that the increase will take effect starting in 2016 (billing the end of December). As always, thank you for your continued membership in the Monterey Wine Club and your support of Monterey Wine Country.

MONTHLY WINE SELECTIONS

ELDER ROCK - 2013 Cabernet Sauvignon



Millions of years ago, alluvial fans and flood plains containing rock and shale fragments were deposited along the Central Coast region of California. These ancient marine layers are evidenced today by the rocky terrain and soils that are called 'elder loam'. At Elder Rock, they strive to craft wines that display the unique terroir and prehistoric roots of the land, wines that express a strong sense of place.

Aromas of concentrated black fruit, black currants and plums with hints of mocha and smoke are followed by a rich and balanced palate. The inclusion of Petit Verdot and Petite Sirah brings added complexity and a lovely hint of violet. Medium-bodied with soft tannins, the rich mouthfeel leads into a long, well-balanced finish.

91% Cabernet Sauvignon, 6% Petit Verdot, 2% Petite Sirah, 1% Merlot

13.5% Alcohol

Cellar Through 2020

Comments: _____ ◇ Great ◇ Good ◇ So-So

PESSAGNO - 2013 Santa Lucia Highlands Riesling



Pessagno Winery brings to life a family's 20-year dream of producing exclusive wines from prestigious vineyards throughout the Monterey and San Benito Counties. Winemaker Stephan Pessagno left behind a legacy of extravagance for all in the industry to enjoy. His deep rooted passion and devotion elevated the Pessagno name to what it is today.

Aromas of apricots and honey greet the sense. The palate is rewarded with crisp flavors of green apple, dragon fruit and honeydew melon. The lingering citrus finish makes this wine perfect for pairing with spicy foods. Serve well chilled.

100% Riesling

14.2% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

METZ ROAD - 2012 Pinot Noir (Club Red)



Metz Road was created out of the desire to express the unique terroir of a single vineyard site. At Scheid Family Wines, they grow Pinot Noir on six estate vineyards. For Metz Road, they select the top vineyard block from each vintage to craft a vineyard-designated Pinot Noir that is genuine in style and exemplifies this complex, temperamental varietal.

Aromas of ripe cherries, red fruit and blood orange are intermingled with subtle notes of vanilla and butterscotch. The palate is supple and layered with vivid flavors of black cherry and raspberry. Silky and elegant, the balance of tannin, acidity and intense fruit truly captures the beauty of Pinot Noir.

100% Pinot Noir

92 Points! - Wine Enthusiast

13.8% Alcohol

Cellar Through 2017

Comments: _____ ◇ Great ◇ Good ◇ So-So

METZ ROAD - 2012 Chardonnay (Club Blanc)



Riverview Vineyard is Scheid's northernmost vineyard in Monterey County. Located two miles southeast of Soledad and adjacent to the Pinnacles, this 215-acre vineyard is nestled on a bench overlooking the Salinas River. The bench location aids in creating excellent air flow and the southwestern exposure maximizes available sunlight and allows the fruit to ripen slowly and evenly. The soils are well-drained and comprised of decomposed granite. Riverview is an ideal site for ultra-premium Chardonnay with a Burgundian flavor profile. The cooler climate produces a steelier style, with distinct notes of minerality

Juicy red apples, citrus and bright tropical fruit greet the nose, followed by lilting aromas of vanilla and toasty oak. The palate delivers concentrated apple and pear flavors with a distinct mineral component. Beautifully balanced, the well-integrated oak doesn't overpower and a soft, full mouthfeel is complemented by a balanced acidity.

100% Chardonnay

92 Points! - Wine Enthusiast

13.8% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



is not as limited as some may imagine. The most likely recognized cooking-with-wine scenario is probably in the form of some sort of stew. And there's nothing wrong with this, as for red and white wines there are endless amounts of creations one can conjure adding wine to make a dish just right. Boeuf Bourguignon (Burgundy beef), Coq au Vin (chicken and wine), Daube de Lapin (rabbit stew), Cioppino...all of these famous dishes incorporate wine into their base stock.

But, beyond these more traditional methods of incorporating wine into cooking, there are other more subtle versions that are not so

obvious. Sautéing chicken in white wine with mushroom, onions, and garlic may be obvious as Sherry Chicken, but how about Chicken or Veal Marsala? These dishes have similar recipes except they substitute red wine for white.

Or, red wines can be used to make sauces which are then drizzled over roasted meats or vegetables. And don't think that red wine can never be associated with seafood. Beurre rouge is a sort of butter blended with red wine which is absolutely divine as a glaze for salmon.

And, don't forget about dessert. Full flavored red wines are always popular to pair with chocolate on chilly evenings. But red wines can be used within desserts themselves as an ingredient in cakes or used to poach fresh fruit.

However you wish to incorporate wine into your holiday season, we've got you covered here at A Taste of Monterey.

***Bryce Ternet** - is a contributing editor and is the author of: "The Stevenson Plan, A Novel of the Monterey Peninsula."*

RECIPE

Scallop & Corn Chowder

WITH SAUVIGNON BLANC

Ingredients

5 slices	bacon, cut into small dice
1 1/2 lbs	sea scallops (about 16), patted dry
1 small	yellow onion, thinly sliced into half-moons
1/2 lb	Yukon gold potatoes, peeled (if desired) and cut into a 1/2-inch dice
1/2 cup	Sauvignon Blanc
1 cup	chicken broth
1/2 cup	heavy cream
1 cup	corn kernels, fresh (from 2 ears) or frozen
1/4 cup	chopped flat-leaf parsley
	kosher salt and black pepper

Directions

1. In a large skillet, over medium heat, cook the bacon until crisp, about 5 minutes. Transfer to a plate lined with paper towels.
2. You should have about 2 tablespoons of bacon drippings; if necessary, supplement with olive oil. Increase heat to medium-high. Season scallops with 3/4 teaspoon salt and 1/4 teaspoon pepper; cook until golden brown, about 2 minutes per side. Transfer to a plate.
3. Add the onion to the drippings in the skillet and cook until translucent, about 5 minutes.
4. Add the potatoes, wine, broth, and cream; cover partially and reduce heat. Simmer gently until the potatoes are tender, about 15 minutes.
5. Add the scallops and corn and simmer gently to heat through. Sprinkle with the parsley and bacon



VISITING Varietals



CABERNET SAUVIGNON

Pronunciation:

Cab-Er-Nay Saw-Vee-Nyon

Cabernet Sauvignon is planted all over the world in a myriad of climates. It reaches its full potential in Bordeaux, especially in the Medoc as well as in Pessac Leognan, and of course in California. It is used to produce much of the world's most expensive wine. It is also used to make a lot of inexpensive wine. Cabernet Sauvignon continues to gain in popularity as a grape for wine. To illustrate the grapes explosive growth, in 1990, it was the 8th most widely planted varietal in the world. By 2010, it jumped to being the world's most popular grape variety! To give you an idea on how popular Cabernet Sauvignon is today, there are over 300,000 hectares of the grape planted all over the world. That is more than 741,300 acres. In 1990, 100,000 hectares were planted. Cabernet Sauvignon is so popular, the grape has its own holiday, International Cabernet Sauvignon Day is celebrated every August 30.

Flavor Profile: At its best, Cabernet Sauvignon produces wines with deep, dark colors that offer complex scents and concentrated flavors ranging from blackberries, creme de cassis, black cherries, boysenberry, blueberry and chocolate when young, to fragrances of tobacco, truffle, cedar wood, earth, lead pencil and leather when mature. When the berries are not ripe, distinct aromas of green peppers or olives can be found. The wines can be rich and concentrated, as well as tannic. Cabernet Sauvignon wines have the ability to age for decades when grown in good soils and allowed ample time to ripen.

CHEESE

Varietals



PORT SALUT

Port Salut is a semi-soft pasteurized cow's milk cheese from Pays de la Loire, France, with a distinctive orange rind and a mild flavor. The cheese is produced in wheels approximately 23 cm (9 inches) in diameter, weighing approximately 2 kg (4.4 lb).

Though Port Salut has a mild flavor, it sometimes has a strong smell because it is a mature cheese. The smell increases the longer the cheese is kept — this however does not affect its flavor. It can be refrigerated and is best eaten within two weeks of opening.

The cheese was developed by Trappist monks during the 19th century at Port-du-Salut Abbey in Entrammes. The monks, many of whom had left France during the French revolution of 1789, learned cheese-making skills to support themselves abroad, and brought those skills back upon their return after the Bourbon Restoration. The name of their society, "Société Anonyme des Fermiers Réunis" (S.A.F.R.), later became their registered trademark, and is still printed on the wheels of Port Salut cheese.

In 1873, the head of the abbey came to an agreement with a Parisian cheese-seller granting exclusive rights of distribution, and the cheese soon became popular. The abbey sought trade protection, and eventually (in 1959), sold the rights to a major creamery. The cheese is now produced in a factory; the characteristic smooth rind the result of a plastic-coated wrapper. The rind is edible, but is made of wax and detracts from the flavour of the cheese.

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DECEMBER SELECTIONS		REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
	Elder Rock 2013 Cabernet Sauvignon	\$17.00	\$12.75	\$13.60
	Pessagno 2013 Santa Lucia Highlands Riesling	\$20.00	\$15.00	\$16.00
	Metz Road 2012 Pinot Noir	\$35.00	\$26.25	\$28.00
	Metz Road 2013 Chardonnay	\$30.00	\$22.50	\$24.00
NOVEMBER SELECTIONS		PRICES EXPIRE 01/31/2016		
	Cima Collina 2010 Chula Viña Pinot Noir	\$27.00	\$20.25	\$21.60
	Montoya 2014 Chardonnay	\$14.00	\$10.50	\$11.20
	Montoya 2013 Pinot Noir	\$17.00	\$12.75	\$13.60
	Cima Collina 2013 Chula Viña Chardonnay	\$24.00	\$18.00	\$19.20
OCTOBER SELECTIONS		PRICES EXPIRE 12/31/2015		
	Austerity 2013 Pinot Noir	\$27.00	\$20.25	\$21.60
	Wrath 2014 Ex Anima Sauvignon Blanc	\$19.00	\$14.25	\$15.20
	Marin's 2008 Cabernet Sauvignon	\$25.00	\$18.75	\$20.00
	Marin's 2013 Viognier	\$20.00	\$15.00	\$16.00
PRIVATE RESERVE CLUB		PRICES EXPIRE 02/29/2015		
	Sinecure 2013 Grenache Noir	\$27.00	\$20.25	\$21.60
	Cru 2011 Arroyo Seco Chardonnay	\$25.00	\$18.75	\$20.00
	Tudor 2010 Hook Pinot Noir	\$75.00	\$56.25	\$60.00

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