

# 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

## Sippin' with the Staff *Amanda Miller*



When visiting our wine market and bistro, you can find Amanda running around the bistro floor providing excellent customer service, or behind the wine bar describing and recommending the best of Monterey County wines. Amanda was born Santa Cruz and raised in Monterey County. She has lived here off and on her whole life, in all areas of the county including Salinas, Marina, and Prunedale. She has moved away, but always seemed to make her way back to the beautiful Monterey Bay.

**Q:** How long have you been in the wine industry?

**A:** "Since January of 2017, so almost 3 years now!"

**Q:** What got you interested in wine? Did someone introduce it to you? Do you remember your first wine tasting?

**A:** "I've always liked red wine, but would just grab whatever bottle looked the coolest. When I got my first job in the industry we did a tasting on our first day. I learned so much during our training and that's when I realized how much I loved wine."

*Continued Inside*

## THE ESSENCE OF THE EFFERVESCE:

*Who's bringing bubbles?*



**Pop Fizz CLINK** ---The most lovely sounds of the holidays.

What better way to celebrate another year with friends and family than popping open a bottle of sparkling wine or champagne? When you're sipping on your bubbles, you might wonder how all champagne is sparkling wine, but not all sparkling wine is champagne. A great conversation piece. There are many different types of sparkling wine such as prosecco and cava. Prosecco is Italian sparkling wine and cava is sparkling from Spain. Champagne, however, can

only be called by that name if it is from the Champagne region in northern France. Which is why true champagne can be very pricey. Most U.S. sparkling wine or champagne is a blend of chardonnay, pinot noir, and point meunier grapes. As for taste, there are many different characteristics that sparkling wine can have. Some include dry, semi-sweet, bready, or citrus. For a semi-sweet we recommend Francis Coppola's Sofia Blanc de Blancs. For lovers of a dry brut style sparkling, Scheid Isabelle has nice delicious big bubbles. If you love dry brut rosés, we suggest SABER Sparkling wine. Sparkling tends to pair well with a creamy brie style cheese, seafood, and buttery or fruit style desserts. Of course one of the best pairings is next to your loved ones, watching the ball drop, as you take the first bubbly sip of the new year.

### 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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*Holiday Gift Packs*  
**TASTEMONTEREY.COM**

# Monthly Wine Selections

## BLUE BIRD - 2016 *RED BLEND*



When Annette Hoff started in the wine industry in the early 1990's she participated in a Bluebird conservation project for which they built, installed and monitored bluebird nest boxes. Annette grew to love the occasional sightings of these birds but their population was declining due to loss of habitat. Fortunately when vineyards are sustainably managed they can support healthy Bluebird populations and can even benefit from these bug eaters. Lately Annette enjoyed viewing large flocks in vineyards in the warmer reaches of Monterey County -- a heartening sight!

Artist: Andrea Dingeldein, local Monterey County artist and instructor for the Science Illustration Program at CSUMB.

Versatile, jammy, flavorful, fruit-forward wine blended from the synergies of a non-traditional new world blend of varietals.

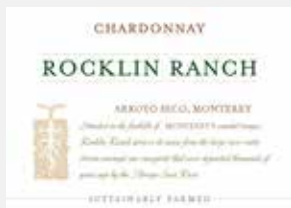
Syrah 42%, Cabernet Franc 28%, Petite Sirah 30%

13.8% Alcohol

Cellar Through 2022

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

## ROCKLIN RANCH - 2017 *Chardonnay*



The grapes for this Chardonnay are grown on their estate vineyard located in the Arroyo Seco appellation of Monterey, a region with one of the coolest and longest growing seasons in the state. This micro-climate is noted for its moderate weather conditions and brisk afternoon winds and is ideal for cool-climate varietals. Evening coastal fogs in the spring and summer often linger until mid-morning the following day. This natural cooling effect slows photosynthesis and causes a unique lengthening of the growing season. These ideal growing conditions ensure intense fruit flavors and an ideal balance of acidity.

Rocklin Ranch Chardonnay exudes bright fruit balanced with crisp acidity and just the right amount of creaminess. Aromas of fresh red apple and citrus with hints of tropical fruit lead into flavors of pear and Meyer lemon. The rich texture and touch of butterscotch on the long finish add up to a refreshing, elegant Chardonnay.

100% Chardonnay

13.5% Alcohol

Cellar Through 2022

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

## ROCKLIN RANCH - 2017 *Pinot Noir* (Club Red)



The grapes for this Pinot Noir were picked at optimum ripeness in the cool early morning hours. Upon arrival to the winery, they were destemmed, but not crushed. The juice was fermented in small lots in open top fermenters and punched down three times a day at the height of fermentation, then held on the skins for two weeks before pressing. The juice was racked clean for 12 months of oak aging, resulting in a wine with an enticing balance of elegance and finesse.

Rocklin Ranch Pinot Noir opens with bright aromas of ripe cherries and vibrant plums, with subtle notes of cedar and spice. Flavors of raspberries and tart cherry are highlighted by hints of clove and toasted oak. The soft tannins and supple mouthfeel lead into a lingering finish for this lush and graceful Pinot Noir

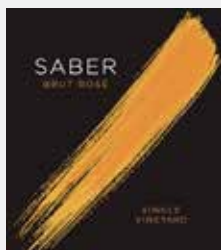
100% Pinot Noir

13.5% Alcohol

Cellar Through 2022

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

## SABER - *Single Vineyard Brut Rosé* (Club Blanc)



SABER Brut Rosé is a sparkling reflection of the Monterey, California growing region. Mesa del Rio estate vineyard was farmed for premium fruit. SABER believes whole-heartedly in breaking out the bubbles for occasions (or non-occasions) of any size. And as far as sabering? Well, while they cannot recommend attempting anything as inherently risky as cleaving the top off a bottle of bubbly. If you are tempted to do so anyway, please do so at your own risk, exercise extreme caution and aim away!

This Brut Rosé opens with delicate aromas of stone fruit, citrus, tropical fruit and peach. The mouthfeel is crisp with bright fruit, crisp acidity, balanced residual sugar and a medium mousse on the palate lead to a lingering clean finish. A sparkling for every occasion, enjoy this Brut Rosé as an aperitif, or paired with a creamy cremini mushroom and asparagus quiche, crispy prosciutto and brie grilled cheese, or zesty citrus crème brûlée.

97% Chardonnay, 3% Dolcetto

12.0% Alcohol

Cellar Through 2021

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

Cover Article Continued

**Q:** After a long day on Cannery Row, what is your ideal bottle of red wine to open from the wine wall?

**A:** “The Line Shack Cabernet Sauvignon. It’s affordable and extremely drinkable when you just want a glass to relax with.”

**Q:** What is your favorite white wine from the wine wall?

**A:** “Mission Trail Friar’s Reserve Chardonnay. I don’t usually even drink Chardonnay, but that one is the exception.”

**Q:** What are your favorite ‘hints and notes’ to hear when wine is being described to you?

**A:** “I love bold Sauvignon Blanc so hints and notes such as guava, gooseberry, or zesty are characteristics I look for. In a red wine, I like to hear pepper, leather, or smoke.”

**Q:** Name your favorite part about the Monterey Bay?

**A:** “I would have to say, all of the natural beauty. Watching otters and dolphins while I work, hiking the trails in our parks, finding swimming holes in Big Sur, driving through Carmel Valley. There’s nowhere like it.”



# Cheese Corner



## WINE & CHEESE PARTY

Looking to entertain in a casual, laid-back style this winter? Consider a wine-and-cheese party. No prior wine- or cheese-buying experience is necessary.

When selecting cheeses, remember that soft ones tend to be either mild or tart, while hard cheeses are often salty and more assertive in flavor. Use this guide when selecting wines. Young, fresh, and creamy cheeses are best with light, acidic whites. Apply the same thought to most aged, full-bodied cheeses and red wine.

### Tips:

#### Red Wine

Cabernet Sauvignon--sharp Cheddar, Swiss, Asiago, aged dry Jack  
Merlot--sharp Cheddar, Monterey Jack, Gouda

#### White Wine

Chardonnay - mild Cheddar, smoked mozzarella  
Sauvignon Blanc - blue (Gorgonzola and Roquefort), goat, Comte, Gruyère  
Riesling - Brie, Camembert, Gruyère  
Champagne or sparkling wine - Brie, Camembert, fontina

### Supporting Cast:

Wine and cheese are best served with simple accompaniments such as these:

Crusty bread and crackers: French baguette, Italian bread, plain crackers (all wrapped in a clean cloth to keep them from drying out)

Fresh fruit: grapes, melons, pears, apples, berries, figs

Nuts: pecans, almonds, walnuts, macadamias

Assorted olives, pickled vegetables, or cured meats such as sliced country ham and sausage.

## Winery Spotlight



The term “Line Shack” was once a way in the days of the Old West to refer to a small cabin built on the open range where cowboys could take shelter while working away from their home ranch. The Balentine family acquired their own “Line Shack” in 1989 on a small ranch in Chualar Canyon, Monterey County, Ca. This location would go on to be the winery and tasting room of winemakers Bob and Daphne Balentine.

In 1991, the couple became friends with Italian winemaker, Lucio Gomiero, the owner of two successful Italian wineries. From this friendship, Bob and Daphne discovered their own personal love for wine, while paying attention to detail and the many fine flavors wine presented on their palates.

In 2003, the Balentines decided to quit their day jobs and dedicate their work to the art of winemaking. While following their passion, what began as a small production, began expanding. “Our main goal and passion is to produce award winning Line Shack and 831 wines at affordable prices, for everyday enjoyment” says Balentine. Always with a focus on producing premium quality and well crafted wine, Line Shack Wine also prides themselves on sustainable farming practices as a way of assuring they minimize their carbon footprint while making excellent quality wine. In addition to Line Shack, 831 is another popular label you can find from the Balentine production.



With planting in regions such as the Santa Lucia mountain range and the San Antonio Valley, Bordeaux and Rhone varietals produce great flavor and full-bodied wine. We recommend trying Line Shack’s Cabernet Sauvignon and Reserve Cabernet Sauvignon, as we find both wine connoisseurs and enthusiasts enjoy the dark fruit and bold flavor. Keep an eye out for the newest label from Line Shack Winery called Heart of the Matter.

For more information, including joining Line Shack’s wine club, visit [lineshackwine.com](http://lineshackwine.com).



# Holiday

GIFT CARDS



Choosing the perfect gift has never been easier. For holidays, birthdays, graduations, anniversaries, or any other celebration, many people prefer a prepaid gift card to a more traditional gift of equal value. When you give A Taste of Monterey Gift Card, your gift is perfect every time. Gift cards are redeemable in both our stores and also by placing an order over the phone.

A Taste of Monterey Gift Cards are the ideal gift to give and receive.

## 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**

DECEMBER SELECTIONS	PRICES EXPIRE 02/29/2020	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Blue Bird 2016 Red Blend		\$35.00	\$26.25	\$28.00
 Rocklin Ranch 2017 Chardonnay		\$20.00	\$15.00	\$16.00
 Rocklin Ranch 2017 Pinot Noir		\$25.00	\$18.75	\$20.00
 SABER NV Single Vineyard Brut Rosé		\$29.00	\$21.75	\$23.20
NOVEMBER SELECTIONS	PRICES EXPIRE 01/31/2020			
 Joyce 2018 Submarine Canyon Pinot Noir		\$25.00	\$18.75	\$20.00
 District 7 2017 Rosé		\$16.00	\$12.00	\$12.80
 District 7 2016 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
 Joyce 2017 Dry Riesling		\$22.00	\$16.50	\$17.60
OCTOBER SELECTIONS	PRICES EXPIRE 12/31/2019			
 Robert Mondavi Private Selection 2017 Heritage Red		\$17.00	\$12.75	\$13.60
 Mission Trail Vineyards 2017 Friars' Reserve Chardonnay		\$42.00	\$31.50	\$33.60
 Mission Trail Vineyards 2017 Zinfandel		\$35.00	\$26.25	\$28.00
 Muirwood 2017 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
PRIVATE RESERVE CLUB	PRICES EXPIRE 02/29/2020			
 Cima Collina 2017 Heller Merlot/Cabernet Sauvignon		\$46.00	\$34.50	\$36.80
 Scott Family Estate 2017 Arroyo Seco Pinot Noir		\$39.00	\$29.25	\$31.20
 Mesa Del Sol 2014 Syrah		\$38.00	\$28.50	\$30.40

TO ORDER, CALL TOLL-FREE: 888-646-5446

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