

Let's *Wine*  
About it



**SAUVIGNON BLANC**

Sauvignon Blanc is a white wine that owes much of its popularity to winemakers in Bordeaux and the Loire Valley in France. The Sauvignon Blanc taste is very different from other white wines, like Chardonnay, because of its green and herbaceous flavors. The name Sauvignon Blanc means "Wild White" and the grape is related to Traminer with origins in the South of France. Sauvignon Blanc is one of the most widely planted wine grapes in the world and because of this it has a wide range of styles and flavors.

**Fruit Flavors** (berries, fruit, citrus) - Lime, Green Apple, Asian Pear, Kiwi, Passionfruit, Guava, White Peach, Nectarine

**Aromas** (herb, spice, flower, mineral, earth, other) - Green Bell Pepper, Gooseberry, Basil, Jalapeño, Grass, Tarragon, Lovage, Celery, Lemongrass

**Oak Flavors** (flavors added with oak aging) - Vanilla, Pie Crust, Dill, Coconut, Butter, Nutmeg, Cream

**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 02/28/2021	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Muirwood 2018 Vaquero Reserve Cabernet Sauvignon		\$22.00	\$16.50	\$17.60
Carys 2019 Sauvignon Blanc		\$20.00	\$15.00	\$16.00
Mesa del Sol 2014 Syrah		\$38.00	\$28.50	\$30.40
Muirwood 2018 Zanetta Reserve Chardonnay		\$22.00	\$16.50	\$17.60
NOVEMBER SELECTIONS	PRICES EXPIRE 01/31/2021			
Giff 2018 Red Blend		\$17.00	\$12.75	\$13.60
Bernardus 2018 Chardonnay		\$28.00	\$21.00	\$22.40
Etenia 2018 Cabernet Sauvignon		\$30.00	\$22.50	\$24.00
Giff 2019 Pinot Grigio		\$15.00	\$11.25	\$12.00
OCTOBER SELECTIONS	PRICES EXPIRE 12/31/2020			
CRU Winery 2018 Library Pinot Noir		\$25.00	\$18.75	\$20.00
Marin's Vineyard 2017 Viognier		\$20.00	\$15.00	\$16.00
Marin's Vineyard 2017 Syrah		\$25.00	\$18.75	\$20.00
CRU Winery 2016 Montage Chardonnay		\$25.00	\$18.75	\$20.00
PRIVATE RESERVE CLUB	PRICES EXPIRE 02/28/2021			
Wrath 2016 KW Ranch Syrah		\$36.00	\$27.00	\$28.80
Bernardus 2018 Sierra Mar Chardonnay		\$50.00	\$37.50	\$40.00
Saber NV Single Vineyard Brut Rosé		\$29.00	\$21.75	\$23.20

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.

**December 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

## I'LL TAKE THE HO-HO-HO W/ HOLE BOTTLE, PLEASE

We did it! We finally made it to the end of this wildly difficult year. No matter what that looked like or how you dealt with it, we believe that you deserve the sweet sound of bottles popping accompanied by a sigh of relief. Regardless of if you are going to be celebrating the holidays by yourself or with close family, we hope your Monterey County wine selection will provide you with some sense of joy this season.



The holidays offer a great time to try new wines with foods that you might only make once a year. Whether it be prime rib, turkey, or tofurky, there is always a wine to be paired. Prime Rib can bring out subtle nuances in wine depending on what is paired. We recommend a bold Cabernet Sauvignon or a full and complete Zinfandel. Both of these full bodied wines really complement the richness of this red meat.

Turkey is a meat that is rarely enjoyed on its own. Typically accompanied by herb stuffing, veggies, sweet and savory sauces, turkey can give some range on the type of wine that goes best. Red wines that are favorites are Pinot Noir, Zinfandel, and Syrah. White wine can also go extremely well with turkey. Whites such as a light floral Sauvignon Blanc, an acidic Viognier, and the best pairing of course, a Gewürztraminer. The sweetness of a Gewürztraminer is a perfect pairing to the juicy herb filled protein.



Tofurky has some very highly recommended wine pairings as well. A light and fruit driven Pinot Noir would be a great accompaniment to a savory tofurky. If you are more of a white wine drinker, a stainless steel Chardonnay brings out the seasonings in your tofurky. There are of course endless options for all types of dinners. However, no matter what is on your table this holiday season, we do know one thing that pairs incredibly well with everything and that is--the whole bottle.



**WALKING THROUGH THE WINERY**

Mesa Del Sol winery can be found in the southern region of Monterey County in a small farm town called Greenfield. It is located on a beautiful upland promontory at the junction of three major watersheds. The property houses a small stone building, a water house, and a portion of one cabin that dates back to the 1800's. These buildings are believed to have been a stop for travelers headed overland to Carmel Valley or to the

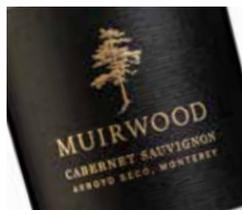
Arroyo Seco River to Mission San Antonio.

In 1927, California Senator Fred Weybert purchased the property where he and his family would reside until his death in 1945. The land was then passed down to a lettuce farmer from Salinas named Steve Rianda. The Rianda family named the property Mesa Del Sol. They improved the historic area by beautifying the mesa and cultivating the agriculture that surrounded it. In 1998, Jake Hougham

*Continued Inside*

# Monthly Wine Selections

## MUIRWOOD - 2018 VAQUERO RESERVE CABERNET SAUVIGNON



Located southeast of the Monterey Bay in the valley adjacent to the Arroyo Seco Creek, the vineyards benefit from growing conditions and soils not found anywhere else. Starting in 1971, they established vineyards in different growing areas of the Arroyo Seco American Viticultural Area (AVA), acquiring the Wiley Ranch Vineyard in 1998. This vineyard is located in the northern area of the Arroyo Seco Canyon, with a microclimate so unique that it could justify an AVA of its own. The warmer, sunnier growing conditions in this location more closely resemble Paso Robles or Napa Valley than the Monterey Coast. With yields of less than 5 tons of grapes per acre, the terraced slopes and the rocky alluvial flats produce highly concentrated, flavorful wine grapes. The resulting wines are richly balanced, intense, and complex.

Huge concentration color and flavor. Light mocha spice on the nose, with tobacco and cigarbox notes mid-palate, along with generous black fruit flavors: black cherry, blueberry, cassis. The tannins are very mellow and integrated; the wine is rich yet balanced and very drinkable.

100% Cabernet Sauvignon 14.0% Alcohol Cellar Through 2028  
 Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## CARYS - 2019 Sauvignon Blanc



CARYS (Care-iss) is a Welsh name meaning love. It's also exactly how they feel about their wines. The grapes are grown on their sustainably farmed estate vineyards and are blended to create balanced, refreshing flavors. One sip and you'll fall in love, too.

The Sauvignon Blanc grapes are whole-cluster pressed, chilled and racked clean to a refrigerated stainless steel tank. Providing a neutral environment, the wine's crisp, zesty qualities are accentuated and its distinctive freshness is retained. A select yeast is used to start a long, slow, and cool fermentation to enhance the fruit esters. The finished wine continues to age in stainless steel and is stored cold to retain the wine's aroma, crisp acidity and fresh character.

100% Sauvignon Blanc 13.5% Alcohol Cellar Through 2023  
 Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## MESA DEL SOL - 2014 Syrah (Club Red)



Located on a beautiful upland promontory at the junction of three major watersheds, Mesa Del Sol has been a favorite location for more than a century. One small stone building, a water house, and a portion of one of the cabins date back to the 1800's and are believed to have been a stage stop for travelers headed overland to Carmel Valley or up the Arroyo Seco River to the Mission San Antonio. Around the turn of the century, a health center with various small cabins was developed. The hot dry pure air of the Arroyo Seco Highlands became a soothing setting for those with tuberculosis and other maladies. Teddy Roosevelt was a visitor and stayed there during that time!

Lively and elegant on the nose, palate and finish. Hints of elderberry and current, lavender, black pepper and sweet tobacco....soft and lovely tannins on the finish". Released in 2020, still an infant... will round out and mature for years to come.

100% Syrah 14.2% Alcohol Cellar Through 2024  
 Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## MUIRWOOD - 2018 Zanetta Reserve Chardonnay (Club Blanc)



The Zaninovich family has deep farming roots, spanning nearly a century. In the early 1970's, captivated by the raw beauty and exceptional potential of the undiscovered Arroyo Seco wine region of Monterey County, they pioneered vineyard planting in the area. Today, with four generations of California farming in harmony with nature, including Andrew Zaninovich, now leading the Central Coast vineyard operations, they take a long-term perspective. Inspired by the legacy of John Muir, they share a belief in the importance of nurturing the land for generations to come.

Rich mouthfeel, with Burgundian-style complexity. Crisp tropical fruit and citrus peel, on the nose, carrying through to mid-palate, with lingering, enticing mineral notes on the finish.

100% Chardonnay 13.5% Alcohol Cellar Through 2024  
 Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



purchased the land and planted vineyards. His wife, Ann, has now taken over after his passing. She has restored the 14 acre vineyard and has produced many award-winning wines since. Ann has taken wonderful care of the historic property and has even added Provence Lavender into the landscape.

Ian Brand is Mesa Del Sol's winemaker. He also is the winemaker of his own three local brands. Brand won San Francisco Chronicle's Winemaker of the Year award in 2018. Mesa Del Sol currently produces all

red varietals. A Taste of Monterey features Mesa Del Sol's Syrah, Zinfandel, and Prima Rosso. All of which have been rated over 90 points on Wine Enthusiast. The Syrah is a staff favorite here at A Taste of Monterey. With hints of elderberry, currant, lavender, black pepper, and sweet tobacco, this Syrah offers a soft finish with just the right amount of tannins. In addition to amazing wines, you can book private gatherings and stays on the Mesa Del Sol property which feature a discount on wines produced by them. For more information including COVID guidelines, visit [mesadel-solvineyards.com](http://mesadel-solvineyards.com) or call 831-624-8527.

# A MONTEREY COUNTY Mulled Wine

Have you ever mulled over making your own mulled wine? You can do it with your very own bottle of Monterey County wine that you received in your shipment. Mulled wine is the perfect holiday treat. It is a warm drink perfect for curling up on the couch and watching your favorite holiday movie. Typical mulled wine spices include cinnamon, cloves, star anise, nutmeg, cardamom, and allspice. It is also easy to make and makes your home smell incredible. Easy as one, two, three, in fact.



### Ingredients:

- 1 750 ml bottle Muirwood Cabernet Sauvignon, or any other Monterey County Cabernet
- 1/4 cup honey or agave nectar
- 2 cups apple cider
- 1/4 cup Grand Marnier or other orange liqueur (optional)
- 1 orange, sliced
- 4 whole cloves
- 4 cinnamon sticks
- star anise oranges, lemons, and cinnamon sticks for garnish (optional)

### Instructions:

**Step 1:** Combine wine, honey, cider, orange liqueur, sliced fruit, cloves, and cinnamon sticks to a sauce pan and heat to medium high heat. **Step 2:** Once simmering, reduce to medium-low heat and continue to simmer for about 30 minutes.

**Step 3:** Strain and serve, garnished with more fruit, star anise, and cinnamon sticks if desired. Enjoy!

## Entertain with Wine



### BLUE CHEESE STUFFED PIGS IN BLANKETS

What's better than bacon-wrapped sausages? Cheese-stuffed bacon-wrapped sausages! The blue cheese goes really well with most other elements on the holiday dinner plate, but if you're not a fan you can substitute it for Cheddar, Parmesan or basically any cheese you fancy.

#### Ingredients

- 12 long sausages
- 12 strips bacon
- Soft blue cheese, like gorgonzola dolce, chopped into tiny pieces
- 1 tbsp cranberry sauce

#### Method

Preheat oven to 400 degrees F. Cook the sausages in the oven for 15 minutes (turning over once, halfway through), remove from the oven and allow to cool.

When cool enough to handle, carefully cut a slit into each one lengthways, being careful not to split the sausage in two.

Gently push the soft blue cheese into the slit, (with a light coat of the cranberry sauce if you're using it) and wrap the sausage firmly in the bacon to secure. Try your best to make sure the bacon covers the cheese entirely to minimize leakage.

Pop it back in the oven for 10-15 minutes, until the bacon and sausages are cooked through and the cheese is melted.