



ZINFANDEL

"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-bodied 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, 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

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 1

	ANT OF THE COMMENT ON TH	VI OR PREVIOUS GLOB WINES TO RECEIVE 25% OFF 12 BUTTLES OR 20% OFF 6			
DECEMBER	SELECTIONS	PRICES EXPIRE 02/28/2022	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE
CRICTROSE	Craftwork 2019 Zinfandel		\$20.00	\$15.00	\$16.00
EX	Wrath 2018 EX Unoaked Chardonnay		\$19.00	\$14.25	\$15.20
Fig.	ODD LOT 2019 Petite Sirah-Petit Verdot		\$23.00	\$17.25	\$18.40
(LUTY)NI	Craftwork 2020 Pinot Grigio		\$20.00	\$15.00	\$16.00
NOVEMBER	SELECTIONS	PRICES EXPIRE 01/31/2022			
PARETOS	Pareto's Estate 2019 Pinot Noir		\$17.00	\$12.75	\$13.60
KORI	Kori 2019 Rosé		\$25.00	\$18.75	\$20.00
A P	Dog & Pony 2018 La Vaquera		\$30.00	\$22.50	\$24.00
PARETO'S ESTATE	Pareto's Estate 2019 Chardonnay		\$17.00	\$12.75	\$13.60
OCTOBER S	ELECTIONS	PRICES EXPIRE 12/31/2021			
PATER	Pierce 2017 Zinfandel		\$25.00	\$18.75	\$20.00
7 ==	District 7 2020 Pinot Noir Rosé		\$18.00	\$13.50	\$14.40
7	District 7 2019 Pinot Noir		\$20.00	\$15.00	\$16.00
V.	Marin 2018 Reserve Viognier		\$23.00	\$17.25	\$18.40
PRIVATE RE	SERVE CLUB	PRICES EXPIRE 11/30/2021			
	Big Sur Vineyards 2018 Grenache		\$38.00	\$28.50	\$30.40
PARAS	Pot Belly Vintners NV Port		\$50.00	\$37.50	\$40.00
wrath	Wrath 2018 Swan/828 Pinot Noir		\$35.00	\$26.25	\$28.00

DECEMBER 2021

Missing our view? Check out our live webcam while you sip on some Monterey Wine.

oliday Gift Packs





December Referrals



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



and Facebook @atasteofmonterev



\$90°00 Value

You can create a unique combination suiting your tastes.

\$49.00 Sale Price \$41.65 Monterey Wine Club \$39.20 Club Quattro & Cellar Club \$60⁰⁰ Value



\$111.00 Value

\$189⁰⁰ Sale Price \$160⁸⁵ Monterey Wine Club \$151²⁰ Club Quattro & Cellar Club

\$245.00 Value

More Gift Packs Available: www.tastemonterey.com

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

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

Monthly Wine Selections

CRAFTWORK - 2019 ZINFANDEL



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 mingle with ripe, juicy flavors of black cherry and strawberry jam. Well-integrated tannins unfold into a rich layered finish. The firm tannins make it a terrific pairing with tri-tip steak, sausage, and juicy burgers.

100% Zinfandel13.5% AlcoholCellar Through 2027Comments:\$\langle\$ Great \$\langle\$ Good \$\langle\$ So-So

WRATH - 2018 Unoaked Chardonnav



With a name meaning "out of" in Latin, EX speaks to Wrath's focus on expressing the personality and characteristics of their Certified Sustainable (SIP) estate vineyard. The 2018 EX Chardonnay comes from the original 35-year old, own-rooted Clone 4 planted on their estate vineyard. It is fermented (primary only) and aged for 3 months in stainless steel.

The 2018 vintage in Monterey was a return to their classic, cool and long growing season for the first time in years, allowing them to let fruit develop on the vine until after Labor Day. Yields were strong without being too heavy. All in all, close to perfect. The goal for this wine is to showcase the pure personality of their chardonnay with no oak and minimal winemaking.

The resulting unoaked wine is bright and direct, yet deceptively rich. The nose has a subtle tropical note and flavors offer guava, banana and green apple. There is a noticeable but balanced acidity with a full mouthfeel.

100% Chardonnay 13.4% Alcohol Cellar Through 2023

Comments: \$\Qquad Great \qquad Good \qquad \qquad So-So

ODD LOT - 2019 Petite Sirah-Petit Verdot (Club Red)



In winery parlance, "odd lots" are the wines that haven't yet found a home. They also give tem a chance to break out of the staid and stuffy rules and traditions that have held sway over the wine world for slightly less than a million years. An unorthodox blend of Petite Sirah and Petit Verdot? Why not throw caution and convention to the wind! Odd Lot Petite & Petit is surprising, playful and approachable, akin to Mutt & Jeff—mismatched odd lots joined together to create something that totally works. Wine, like politics, sometimes makes odd bedfellows. Be Odd, they say.

Decadent aromas of blackberry, ripe plum, juicy fig, sweet vanilla and smoky oak. The palate is full-bodied, with soft tannins and a lingering finish of black fruit. Odd Lot Petite & Petit is perfect for any occasion. Enjoy with beef short ribs, lamb chops, grilled eggplant, or aged manchego cheese.

80% Petite Sirah and 20% Petit Verdot 12.7% Alcohol Cellar Through 2025

Comments: \$\sigma \text{Great} \sigma \text{Good} \sigma \text{So-So}\$

CRAFTWORK - 2020 Pinot Grigio (Club Blanc)



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 us 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, or all on its own.

100% Pinot Grigio13.5% AlcoholCellar Through 2024Comments:\$\langle\$ Great \$\langle\$ Good \$\langle\$ So-So



As we prepare to send 2021 into times long past, we can't help but reflect upon the highlights (and lowlights) of the year.

Let's face it: with the pandemic still prohibiting any indoor activities, 2021 did not start out well. We continued to offer wine bottles to-go and curbside pick up for our members, longing for the opportunity to open up our Wine Tasting and Bistro doors to welcome in our members. The few Zoom tastings we had were fun, but no match for the real thing.

Then, it finally happened! Exactly one year to the date from when we were shut down, A Taste of Monterey reopened on March 18, 2021, with a few modifications. To say we were ecstatic would be an understatement. We were fortunate enough to have most of our beloved staff return to work, so we were up and running, welcoming members and guests with smiling eyes (we still had to wear masks).



Ever since then, things have only gotten better.

Due to pent up demand for travel and dining, Summer 2021 marked one of our busiest seasons ever, the Wine Club is still going strong and we've grown our staff a little too. Our family here at ATOM knows one thing for sure: we could not have survived without you, our loyal members.

We are forever grateful for your support, membership and especially your flexibility these past 21 months of ups, downs and uncertainties. We look forward to seeing all of you at some point in the new year.

Thank you to all of our Wine Club Members! We wish you a Merry Christmas, the happiest Holiday Season and a bright and flourishing 2022!!!







PETITE SIRAH FACTS

History: Petite Sirah (or Durif, the grape's original name) was created by botanist Francois Durif in Montpellier, France around 1880. The grape is a cross between Syrah and the even more rare: Peloursin. It was imported to America by Charles McIver in the mid-1880s where it got it's new name: Petite Sirah.

Serving: A slightly cooler temperature (65 °F) will deliver more floral and mineral aromas along with Petite Sirah's characteristic bold fruit.

Decanting: Petite Sirah with such high tannin is the perfect red wine to pour in a decanter and let it evolve for 2–4 hours (if you can wait!).

Aging: This warm-climate grape often loses too much acidity and fruit within the first 7 years to make it a contender for longer term aging. That said, a few producers (try Pierce or Mission Trail) have made some outstanding wines that will age 10–20 years. If you're looking for this, check that the acidity and fruit are in balance with the tannin (they will be big, but in balance!).

Value: Looking for good value? California offers some of the best values.

Anti-Oxidants: Petite Sirah is one of the deepest, most opaque red wines with very high levels of anthocyanin (an antioxidant). Similarly colored wines to Petite Sirah include Tannat and Sagrantino.