

Let's *Wine*  
About it



CHENIN BLANC

**Pronunciation:**  
"cheh-nuhn blongk"

**Taste:** Chenin Blanc is generally a very fresh, clean and nutty variety, often boasting apple and pear flavours and offering up hints of honey as well. Tasting notes will vary depending on the specific style of the wine.

**Style:** Medium White Wine

**Description:** The high acidity of the Chenin grape means it can be vinified in a range of styles. Depending on the region in which it's grown and the winemakers preference, Chenin Blanc wines can be anywhere on the body scale, ranging from a very pale yellow to a deep gold colour and anything from bone-dry to super-sweet.

**Food Pairing:** Chenin Blanc can be extremely clean, crisp and vibrant, making it the perfect wine for seafood. Consider pairing with shellfish such as scallops or crab. It also complements meat in fruit sauce perfectly, such as pork with apple sauce or fish with lemon or creamy white sauces.

**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.

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DECEMBER SELECTIONS	PRICES EXPIRE 02/28/2023	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Potbelly Vintners NVV Port		\$50.00	\$37.50	\$40.00
Carys 2020 Pinot Gris		\$18.00	\$13.50	\$14.40
District 7 2020 Pinot Noir		\$20.00	\$15.00	\$16.00
Russell Joyce 2020 Chenin Blanc		\$40.00	\$30.00	\$32.00
NOVEMBER SELECTIONS	PRICES EXPIRE 01/31/2023			
Metz Road 2019 Pinot Noir		\$35.00	\$26.25	\$28.00
Craftwork 2020 Pinot Grigio		\$20.00	\$15.00	\$16.00
Craftwork 2020 Zinfandel		\$20.00	\$15.00	\$16.00
Metz Road 2020 Chardonnay		\$30.00	\$22.50	\$24.00
OCTOBER SELECTIONS	PRICES EXPIRE 12/31/2022			
KORI 2018 Syrah		\$42.00	\$31.50	\$33.60
Blue Canyon 2021 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
Blue Canyon 2020 Cabernet Sauvignon		\$18.00	\$13.50	\$14.40
KORI 2019 Chardonnay		\$39.00	\$29.25	\$31.20
PRIVATE RESERVE CLUB	PRICES EXPIRE 02/28/2023			
Mission Trail Vineyards 2020 Friars' Reserve Meritage		\$45.00	\$33.75	\$36.00
Pianetta 2019 Sangiovese		\$40.00	\$30.00	\$32.00
Exposition NVV Sparkling		\$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.

## DIVINE SWEET PORT RED WINE

On these chilly winter evenings, there's nothing quite as pleasantly warming as a glass of nice port. This style of wine is rich, flavorful, and strong...all good things on a cold night. Here at A Taste of Monterey, we periodically offer Monterey County's finest port wines (we say periodically as these wines are produced in such limited capacity that it's hard at times for even us to get our hands on them!). This list includes our very own crowd pleasing, member favorite, urban legend, and cult classic - Pot Belly Port. But before we get to this colorfully named wine, let's go through a port review.



So what is the difference between ports, port wines, port-style wines? Actually, as far as style is concerned, there's really not much difference in the overall character of the wine, as they will all be fortified wines. But what do we mean by the term fortified? The basic definition is wine that has had a distilled liquor added to it. This is normally a grape brandy; however, the "brandy" used for fortified wines is not like what you imagine as a deep amber colored liquor in a snifter glass...in reality, it is more similar to a clear alcohol.

The distilled alcohol is added to the wine before the fermentation process is finished and this infusion kills the yeast, leaving residual sugar behind. This results in the finished product wine having both sweeter and stronger (normally in the 20% range) qualities. The earlier in the fermentation process the distilled alcohol is added, the sweeter the resulting fortified wine will be.



Most port wines in California are purposefully called "port-style" instead of "port" for a reason - a fortified wine can only legally be labeled as port, port wine, or porto if it is produced in the Douro Valley in northern Portugal (established in 1756, it is the third oldest protected wine growing region in the world). Wines were originally fortified so that they would endure on ocean fairing vessels during long voyages.

There are over a hundred varietals used for port wines, but five dominate in growing area and use. These are Trinta Barroca, Tina Cão, Touriga Francesa, Touriga Nacional, and Tinta Roriz (a Portuguese name for Tempranillo). Many winemakers consider Touriga Nacional to be the superior of the group for ports, but it is notoriously a difficult grape to cultivate, resulting in more acreage being planted with Touriga Francesa. Sometimes other non-traditional varietals like Petite Sirah, Syrah, Black Muscat and Zinfandel are used with great success. White ports and even rosé ports exist, but they are rare. *Continued Inside*

**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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# Monthly Wine Selections

## POTBELLY - N/V Port



With an extraordinary deep purple color, this jammy and complex wine has deep concentrated aromas of ripe black cherry, blueberry, raspberry and licorice. A full, creamy mouthfeel is followed by layered flavors of chocolate covered cherries and a dash of pepper, giving way to subtle hints of tobacco and clove. Beautifully balanced, it offers excellent body, velvety texture and a long, smooth, lingering finish. This vintage of Pot Belly Port tastes great now, but can be enjoyed for years to come. Try this Port with aged cheeses, dried fruits and nuts, dark chocolates, or on its own by the fireplace.

65% Black Muscat, 20% Syrah, 15% Petite Sirah 18.5% Alcohol Cellar Through 2035  
 Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## CARYS - 2020 Pinot Gris



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 Pinot Gris 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.

Flavors of passion fruit and Asian pear dance on the palate, while enticing white peach aromas with a hint of orange blossom tickle the nose. Soft and balanced, the bright fruit flavors are complemented by a lingering tropical finish. Their Pinot Gris pairs well with grilled salmon, lemon chicken piccata, seared scallops, and spicy shrimp

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

## DISTRICT 7 - 2020 Pinot Noir (Club Red)



District 7 is all that Monterey as a winegrowing region has to offer. The number refers to Monterey's official regional designation within the state of California, but District 7 is much more than just a prime number. Most experts recognize Monterey County as one of the most beautiful and diverse winegrowing regions in the world with complex soils and coastal weather patterns. Their winemaking team reaps the benefits of the exceptional fruit they produce, creating wines that are fruit forward, true to varietal character and a delicious reflection of Monterey.

The 2020 Pinot Noir delivers the subtle elegance that can only come from sustainably farmed, cold-climate vineyards. Key aromatics include cherries, plums and raspberries with notes of mocha, vanilla and smoky oak. The palate is rich, smooth and silky with a lingering bright red fruit finish. This is the perfect wine to serve with salmon, pork, lamb or soft cheeses.

100% Pinot Noir 13.5% Alcohol Cellar Through 2026  
 Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## RUSSELL JOYCE - 2020 Chenin Blanc (Club Blanc)



The fruit for this Chenin Blanc comes from the old Durney heritage vineyard (now Massa Estate) that was planted deep in Carmel Valley in the 1970s. These old own-rooted Chenin Blanc vines reside on a sandy loam slope at 1500ft elevation and struggle to produce only 2 tones per acre. The combination of the sandy loam soils, old vines and a dramatic contrast between the daytime and nighttime temperatures produce wines with tremendous tension and energy.

Inspired by the great Chenin Blancs of the Loire Valley, especially those in the Vouvray, Savanneres and Montlouis regions, this white wine adds a phenolic element, unsweetened honeycomb and wild fennel to the palate that deepens with more time and air, revealing more width and dimension in the mouth without losing its steely charm. Aroma: Stone fruit, honey, orange flower, wild mint. Palate: Fresh picked peach, kumquat, spiced pear, chamomile.

100% Chenin Blanc 11.9% Alcohol Cellar Through 2023  
 Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



time in contact with oak. Other two styles are that tawny ports tend to be lighter in pigment, less sweet, and possess a nutty aroma (attributable to oak-exposure). Ruby ports, therefore, are darker-colored, sweeter, and without trace of chestnut as one often encounters with their tawny cousins. Ruby ports are the more popular of the two as far as global production and, unlike tawny ports, ruby port wines do not tend to improve with age.

Port-style red wines are made in one of two styles: tawny or ruby. Although there are subtle differences between the two, the

major distinction is that tawny port is aged in oak barrels, while ruby ports are primarily stainless steel-aged and spend no differences between the

Outside of Portugal, this style of wine is primarily produced in the United States, Australia, South Africa, and Argentina. You'll also notice frequently that port-style wines are "non-vintage." This just means that the grapes blended were used from various vintages, which is not unusual for port wines.



So how did Pot Belly Port get its colorful name and why is it allowed to still call itself port instead of port-style? Let's start with the second one. Even though the Portuguese effectively lobbied to restrict the use of the name of "port" to only those made in the Porto region of Portugal (similar to how French sparkling wine producers were able to have the designation of "champagne" restricted to only those sparklings produced in the Champagne region of northeastern France), wines that called themselves port before the aforementioned restrictions were put in place were essentially grandfathered-in with their names. This is why you'll still see California and other port-style wines allowed to call themselves port.

And how about that name? Well, it's a bit of an ATOM urban legend really. If you look closely at the label on the front of the bottle, you'll notice a couple of, well, rotund in the middle guys pictured turning a wine press. It just so happens that this is a representation of a couple of our fine Monterey County winemakers who were observed by one of their wives while they were making the first vintage of this now-famed port wine. And thus, the unforgettable name was born!

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

## Entertain with Wine



## Holiday Crepes

### Ingredients

- 1/2 teaspoon salt
- 1 tablespoon sugar
- 3 eggs
- 1 1/2 cups milk
- 2 tablespoons butter, melted
- 1 cup all-purpose flour
- vegetable oil

### Directions

Combine the salt, sugar, eggs, milk, and butter in a blender until well mixed. Add the flour and blend until smooth. Let the batter chill in the refrigerator for at least half an hour.

When you're ready to cook, heat a small amount of vegetable oil in a skillet over medium heat, then blend the batter once more.

Drop a few tablespoons of batter in the pan, tilting and rotating the pan to spread the batter uniformly over the bottom.

Cook until the underside has slightly browned and bubbles form on the top of the crepe, then flip the crepe and cook until the other side has slightly browned.

As you cook them, stack the finished crepes on a warm dish, then, when you're ready to eat, let everyone fix them to their liking.

Makes approximately 20 crepes.