

Let's *Wine*
About it



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

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 02/28/2024	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Craftwork 2021 Zinfandel		\$23.00	\$17.25	\$18.40
Nobel Vines 2022 152 Pinot Grigio		\$18.00	\$13.50	\$14.40
Mesa Del Sol 2015 Prima Rosso		\$34.00	\$25.50	\$27.20
Craftwork 2022 Sauvignon Blanc		\$22.00	\$16.50	\$17.60
NOVEMBER SELECTIONS	PRICES EXPIRE 01/31/2024			
Reflection Ridge 2019 Pinot Noir		\$18.00	\$13.50	\$14.40
Joyce 2021 Submarine Canyon Chardonnay		\$25.00	\$18.75	\$20.00
Joyce 2021 Arroyo Seco Syrah		\$30.00	\$22.50	\$24.00
Equoia 2021 Chardonnay		\$20.00	\$15.00	\$16.00
OCTOBER SELECTIONS	PRICES EXPIRE 12/31/2023			
Grandeur 2021 Red Blend		\$23.00	\$17.25	\$18.40
Cans 2022 Sauvignon Blanc		\$20.00	\$15.00	\$16.00
Very Dark Red 2021 VDR		\$26.00	\$19.50	\$20.80
Grandeur 2022 Rose'		\$20.00	\$15.00	\$16.00
PRIVATE RESERVE CLUB	PRICES EXPIRE 02/28/2024			
Folktales NV Sparkling Brut		\$40.00	\$30.00	\$32.00
Scott Family Estate 2019 Pinot Noir		\$45.00	\$33.75	\$36.00
Russell Joyce Wine 2021 Mourvèdre		\$40.00	\$30.00	\$32.00

TO ORDER, CALL TOLL-FREE: 888-646-5446
*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.

DECEMBER 2023

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.

GIFTING MONTEREY

What better way to conjure visions of beautiful Monterey Wine Country than with gifts from A Taste of Monterey. There are times that call for a unique gift that will make a truly special impression. Luckily, we make it easy for you to order on-line at www.atasteofmonterey.com or by calling our toll-free number 888-646-5446. We will even include a hand-written gift card with any provided gift message!



Visit: tastemonterey.com to see the entire collection of wine gift packs!

SOMETHING FOR EVERYONE



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

Big Bold Reds

Includes 3 Premium Wines:
\$87.00 Sale Price
\$76.80 Monterey Wine Club
\$72.00 Club Quattro & Cellar Club
\$96.00 Value

Vintners' Select Six

Select 6 Premium Wines:
\$89.00 Sale Price
\$75.65 Monterey Wine Club
\$71.20 Club Quattro & Cellar Club
\$120.00 Value

Perfect Pinot Noirs

Includes 3 Premium Wines:
\$68.00 Sale Price
\$64.00 Monterey Wine Club
\$60.00 Club Quattro & Cellar Club
\$80.00 Value

Whether you choose one of the pre-selected packs or the customize-your-own options, each will be a welcome surprise for the recipient. Each wine in these packs shows off Monterey Wine Country's ability to produce extraordinary wine with true varietal expression from long growing seasons.

Continued Inside

Monthly Wine Selections

CRAFTWORK - 2021 Zinfandel



Upon arrival to the winery, the grapes are destemmed, crushed, and fermented in small lots in open top fermenters. The firm cap of skins are gently punched down several times a day. Punching down is a traditional method that gives the skins as much contact with the fermenting wine as possible, ensuring that maximum color and phenols from the skins is transferred to the wine. After a 10-day fermentation in stainless tanks, the wine is aged with a combination of Hungarian and American oak to round out and soften the rich, black fruit flavors.

Aromas of plum and black currant frame ripe, juicy flavors of black cherry and strawberry jam. Well-integrated tannins unfold into a rich, layered finish. The firm structure makes their Zinfandel a terrific pairing with tri-tip steak, sausage, pizza and pasta.

100% Zinfandel 13.5% Alcohol Cellar Through 2029
 Comments: _____ ◇ Great ◇ Good ◇ So-So

NOBEL VINES - 2022 Pinot Grigio



Pinot Grigio's roots date back to the Middle Ages in Burgundy. Also known as Pinot Gris, Pinot Grigio vine clone selection 152 originated in Alsace, France. Pinot Grigio from Alsace boasts distinct tropical fruit character and pronounced floral aromas and is known for its weight and long finish. The Alsace region has similar growing conditions to the cool vineyards and rich volcanic soils of their San Bernabe Vineyard in Monterey County, California, where vine clone 152 thrives.

The 2022 vintage of the 152 Pinot Grigio showcases vibrant aromas and flavors of honeydew melon, cantaloupe and papaya, balanced by a clean mineral finish. Medium-bodied with a round mid-palate and bright acidity, this refreshing Pinot Grigio has a lively, lingering finish. Serve chilled with fresh salads, pasta, seafood or chicken.

100% Pinot Gris 13.5% Alcohol Cellar Through 2026
 Comments: _____ ◇ Great ◇ Good ◇ So-So

MESA DEL SOL - 2015 Prima Rosso (Club Red)



High in the Santa Lucia Mountains above the Arroyo Seco River this award-winning vineyard of Sangiovese, Syrah, Zinfandel and Grenache vines basks in the hot and dry days and sleeps in cool foggy nights. 800' in elevation with terroir of ancient limestone and granite soils. Organically grown and lovingly tended by owner, Ann Hougham.

This estate vineyard blend of Sangiovese, Zinfandel, Syrah and Grenache shows notes of blackberry, chocolate, lavender and raspberry. The palate is wonderfully complex, lingering with a vibrant explosion in long-lasting notes of minerality and fruitiness....blueberries, cedar and earth.

56.5% Sangiovese, 42.8% Syrah, 14.3% Zinfandel, 7.4% Grenache 14.2% Alcohol Cellar Through 2025
 Comments: _____ ◇ Great ◇ Good ◇ So-So

CRAFTWORK - 2022 Sauvignon Blanc (Club Blanc)



The grapes were whole cluster pressed, chilled and racked clean to a refrigerated stainless steel tank to accentuate the crisp, zesty qualities and retain its distinctive freshness. A select yeast is used to start a long, slow, and cool fermentation to enhance the fruit esters. The finished wine continued to age in stainless steel and was stored cold to retain bright aromatics, crisp acidity and fresh character.

Striking aromatics of grapefruit and guava with hints of fresh herbs lead to flavors of ripe apple and melon. The finish is bright, crisp with a balanced lingering tropical fruit finish. Delicious as an apéritif, our Sauvignon Blanc is extremely food-friendly and pairs well with a broad range of foods, including citrusy ceviche, grilled shrimp or scallops, gazpacho, and Asian stir fry.

100% Sauvignon Blanc 13.5% Alcohol Cellar Through 2026
 Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

STOCK UP



Here is your chance to get an entire case worth of wine in one shot. There is something for everyone in this assortment of twelve wines. This pack is also a wonderful way to stock a wine cellar to enjoy during the holidays. Save the shopping time, and enjoy these great wines!

Carys Pinot Gris • Reflection Ridge Sauvignon Blanc
 Grandeur Rose' • Joullian Chardonnay • Roku Riesling
 Montoya Cabernet Sauvignon • Pareto's Pinot Noir
 Mission Trail Petite Sirah • Odd Lot • Craftwork Zinfandel
 District 7 Pinot Noir • PotBelly Charlotte's Red

Includes 12 Premium Wines:
 \$237.00 Sale Price
 \$193.60 Monterey Wine Club
 \$181.50 Club Quattro & Cellar Club
 \$242.00 Value

GIFTING YEAR ROUND

Friends, family and clients will thank you again and again for a gift they love to open throughout the year. As a Wine Club member, they will experience California's "hottest" wine country, sampling hard-to-find wines each month or quarter. Plus, as a member, they'll receive notice of our wine sales and invitations to member-only events.



Visit: atasteofmonterey.com

MORE SELECTIONS ONLINE



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.