

# Tasting Monterey

A WINE ENTHUSIAST'S QUARTERLY JOURNEY THROUGH MONTEREY'S WINE COUNTRY

## COMING EVENTS

**Friday, March 29, 2012**  
**Last Fridays Wine Bar**

A Taste of Monterey  
Cannery Row  
6:00pm-9:00pm\*  
Join us on the last Friday of every month from 6pm to 9pm. A Taste of Monterey, Cannery Row is keeping its doors open later and offering special wine by the glass prices. Start your weekend off with a relaxing view and a glass of Monterey's finest.

### Extended Hours

A Taste of Monterey  
Cannery Row  
11:00am-7:00pm\*\*  
Our tasting room is now open 1 hour later on Thursday, Friday and Saturday.

\* No new tastings after 5:45pm  
\*\* No new tastings after 6:00pm



## Malbec

*Breaking Old World Traditions in the New World*

There are traditionalists out there who believe that certain varietals will never show as well in the New World as they do in the Old World. Such a comparison is flawed to begin with, based on the winemaking fact that in most cases the Old World style is focused on blending more than producing varietal wines. This is the case, for example, with the varietal Malbec.

In its homeland of France, one would never see it as a varietal wine. Sacre-bleu! Quelle horreur of a thought! But here in California (including Monterey County) and Argentina, Malbec varietal wines are more than proving themselves. In fact, whereas just a few years ago Malbec was a lesser known varietal, it is quickly growing in popularity and now stands amongst its Bordeaux brothers of Cabernet Sauvignon and Merlot.

Malbec's fruit is thin-skinned, robust in tannins, colored inky dark, sun-loving, and fragile to grow...quite a combination in the viticultural world. Wines produced from Malbec are dark and rich with boldly purple hues. Malbec wines typically have intense aromas of dark berries, cherries, and plums.

As for the grape's origins, a popularly held belief is that the Malbec grape originated in the northern Burgundy region of France and that it was originally named Côt. However, the grape found its traditional home southwest of Burgundy in the Bordeaux region, where it is commonly blended primarily with famed Bordeaux red varietals Cabernet Sauvignon and Merlot, and with lesser-known Cabernet Franc, Petit Verdot, or Carmenère.



The year 1956 was fateful for the Malbec grape as it was the year that France suffered from a particularly nasty growing season laced with killer frost that decimated 75% of the planted and notoriously frost-sensitive Malbec crop...75%! This proved to be detrimental to Malbec's sustained popularity in Bordeaux's vineyards; however, in the Cahors region, slightly southeast of Bordeaux, the grape was replanted with a fury and it continues to be the dominant varietal of the region. In fact, Cahors is the only AOC (roughly our equivalent of AVA) requiring Malbec in its red wines—70% minimum. Cahors' Malbecs are often blended with Merlot or Tannat in order to round out the region's infamously robust wines.

Malbec continues to be grown and blended into succulent Bordeaux blends, however less so as in decades past. But Malbec was not content to rest in Europe and like a curious traveler the grape made its way across the Atlantic and landed in both North and South American vineyards.

Argentina has arguably become Malbec's truest home (no disrespect to la France!). The grape literally thrives there and it's quite possible that the grape found its favorite terroir in Argentina. While Malbec has lost fame and acreage in France in the last fifty years, it has experienced the opposite in Argentina where it is the most widely-planted red grape varietal and has become something of a national grape.

Closer to home, Malbec is gaining in popularity in California's wine growing regions, Monterey included. Since 1995, the acreage of planted Malbec grapes throughout the state has increased by an estimated 800%!

The Malbec grape remains largely used as a blending grape, globally popular as an addition to Bordeaux-style blends with its color, body, and depth; but the grape has seen a resurgence in recent years for its use as a single-varietal wine and continues to catch the attention of wine-makers and wine-drinkers alike. For instance, our showcased 2009 "Ace

*Continued Inside*

## SPRING REFERRALS



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

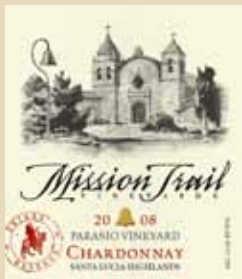


Scan QR to...



# RESERVE WINE SELECTIONS

## MISSION TRAIL VINEYARDS - 2008 Friars' Reserve Chardonnay



**Vineyard:** Santa Lucia Highlands — the ideal, new world site for top-flight Pinot Noir and Chardonnay. Paraiso boasts the district's original plantings of both. Here, the mountainside soils, cool breezes from nearby Monterey Bay, and sustainable farming practices combine to grow Pinot Noir and Chardonnay of outstanding character and elegance.

**Winemaking:** The 2008 Mission Trail Vineyards Friars' Reserve Chardonnay is made of fruit grown high up on Paraiso Vineyard's mountainous property, overlooked by an ancient oak tree that houses a pair of golden eagles. This is the second vintage of this wine they made entirely from Dijon clones, both 76 and 96. It was harvested and pressed using a "champagne" method to lessen bitterness and increase juice phenolics. They let it settle for 24 hours, then racked to French oak barrels - 40% new, 60% one to three years old. The lees were stirred two times per month for three months, then once per month for two additional months.

**Tasting Notes:** This wine was specically crafted to highlight its complexity in all realms; aroma, flavor and mouthfeel. It is a remarkable and exotic Chardonnay, highlighting apple, pear, citrus, orange blossom and jasmine. It was bottled unaltered, contributing to a creamy mid-palate and a lingering finish.

**Mission Trail Vineyards**  
2008 Friars' Reserve  
Chardonnay

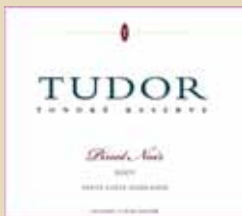
**Alcohol**  
13.8%

**AVA**  
Santa Lucia Highlands

**Composition**  
100% Chardonnay

**Aging Potential**  
5-7 years

## TUDOR - 2007 Tondré Reserve Pinot Noir



**Winery:** At Tudor Wines, fruit is selected from family-owned vineyards and is transformed into wine using traditional techniques. These include small fermentations mixed by hand and aging in French barrels. The resulting wine has a purity of expression that cannot be duplicated on a larger scale. By working closely with their family growers and winemaking staff, they made sure that low yields combined with maximum grape maturity to produce wine with optimal flavor profiles - a balance of ripeness, acidity and tannins.

**Vineyard:** Father and son, Tondre and Joe Alarid, both steeped in California's agricultural history, founded Tondre Wines with the vision to produce a limited production, world-class Pinot Noir from their vineyard, Tondre Grapefield. The Grapefield was planted in 1997 on six and half acres in the heart of the Santa Lucia Highlands appellation. It now has seven blocks for an accumulation of 80 acres Pinot Noir and 21 acres of Chardonnay grape vines.

**Tasting Notes:** The wine is a great example of how Pinot from the Santa Lucia Highlands can be as delicious, balanced and complex as any of the best grand cru Burgundies that cost 3 to 5 times as much. Ripe, but not over-ripe, crisp acidity, low alcohol, medium weight on the palate, silky smooth tannin. Incredible finesse, elegance, aromatics. It's a bargain at \$75/bottle :)

"92 Points - This is a really beautiful Pinot Noir. It's rich in flavor, but also strong in structure, with good acidity and firm, dry tannins framing a silky texture. The flavors suggest raspberries, cherries and vanilla cream, accented with smoky sweet oak." – Wine Enthusiast Magazine S.H. (12/15/2010)

**Tudor**  
2007 Tondré Reserve  
Pinot Noir

**Alcohol**  
13.5%

**AVA**  
Santa Lucia Highlands

**Composition**  
100% Pinot Noir

**Aging Potential**  
6-8 years

## GALANTE VINEYARDS - 2009 Ace High Malbec



**Winery:** At Galante Vineyards their philosophy is simple: grow the finest grapes possible and let the fruit express itself in the wine. Since all of their grapes are estate grown, each bottle of wine they produce embodies the characteristics of our unique region, exhibiting the natural flavors that are born from the land.

The Galante Family has a long history in the Monterey area. Owner Jack Galante's great grandfather, J.F. Devendorf, was the founder of the town of Carmel. He later built the Pine Inn and the prestigious Highlands Inn. In 1969, Jack's parents purchased a 700-acre cattle ranch in rustic Carmel Valley. While still maintaining a working cattle ranch, the Galantes, in 1983, began growing premium grapes on their property, specializing in Cabernet Sauvignon. In 1994, Jack Galante decided to build a winery and use some of his grapes to produce ultra-premium estate bottled wines. Today Galante is recognized as one

of the premier wine producers in Monterey County and all of California.

**Winemaking:** Several factors influence the quality of the grapes grown at their vineyards. Due to the extreme daily temperature variations in Cachagua (upper Carmel Valley), the growing season is very long with harvest normally occurring in mid October. This long "hang time" causes the grapes to ripen slowly, intensifying their rich berry flavors. They also thin the crop to an average of two tons per acre providing a low yield of very high quality grapes. Galante does not use pesticides or herbicides in the vineyards and only irrigates when needed. These methods, and others, combine to produce the highest quality grapes.

**Tasting Notes:** In the Old West, Ace High meant "first class" or "respected" and was used to signify a winning hand. Galante believea all of these apply to their Malbec with a lovely bouquet of boysenberry and violet and a flavor profile of spicy plum and blackberry. A rich and juicy wine with moderate tannins.

**Galante Vineyards**  
2009 Ace High  
Malbec

**Alcohol**  
13.8%

**AVA**  
Carmel Valley

**Composition**  
100% Malbec

**Aging Potential**  
6-10 years

Cover Article Continued



High” Malbec from Galante Vineyards is sure to awaken your palate. It also proves that Carmel Valley presents the proper terroir to pull it off (which is not actually the most surprising as we’ve known some of our best wineries have been sourcing other outstanding Bordeaux reds from this AVA.)

Enjoying a nice glass of Malbec on its own may not be the preference for some, as it can be overwhelming to tender palates. If so, hold off until you have a hearty meal in front of you to complement your bold glass of Malbec. The French are renowned for their intrinsic ability to pair wine with an appropriate corresponding dish; the Argentines have their own noble traditions with regards to their “nationalized” grape. Order a thick steak in Buenos Aires and glass of red wine and it will almost assuredly be a glass of dark Malbec that is poured for you.

**Bryce Ternet** - is a contributing editor and is the author of the just released novella: “The Yellow House on Maloney Grove.” See <http://www.mbryceter.net.com/> for more.).

## RECIPE

# SLOW BRAISED LAMB SHANKS

*with a Malbec Wine Reduction*

### INGREDIENTS

4	lamb shanks
1/2 cup	flour
1 tablespoon	kosher salt
4 cloves	fresh garlic, minced
1	medium onion minced
1	large carrot, finely diced
1/3 cup	Extra Virgin Olive Oil
3 cups	robust red wine such as Malbec
1 cup	water
1	four inch sprig of rosemary, woody stems discarded
	fresh ground pepper to taste



### DIRECTIONS

If using the oven, preheat to 300. In a wide shallow dish or a gallon size zipper-lock bag, mix the flour, salt and pepper. Rinse and pat the lamb shanks dry and dredge in the flour. In a large heavy bottom pan, heat the olive oil over medium-high heat, and brown the lamb shanks until golden brown on all sides, taking care not to over-crowd the pan, cooking for about 5 minutes per side and set aside.

In the same pan, add all of the vegetables and saute over medium heat, scraping up any browned bits, until the onions are translucent, for approximately five minutes. Pour in the wine and simmer for another couple minutes and then add cup of hot water. Add the fresh rosemary to the bottom of the crock pot or dutch oven and arrange the shanks on top. Pour the wine and vegetables over the top. Cook, covered in a heavy dutch oven for six hours or in a crock pot set on low.

After six hours, carefully remove the shanks from from the liquid taking care not to allow the meat to slip off the bones. Cover to keep warm. Strain and de-fat the braising liquid. Place in a small saucepan and reduce by half. Adjust the seasoning with sea salt and fresh ground pepper. Pour the reduction over the lamb shank placed atop a bed of mashed potatoes.

## VISITING Varietals



### CHARDONNAY

#### Pronunciation:

Shar-doe-nay

#### Definition:

Chardonnay, America's number one selling white wine varietal, continues to climb the production ladders to emerge as the most beloved of dry white wines in the U.S. The Chardonnay grape itself also contributes to the wine's popularity. It is a relatively “low-maintenance” vine that adapts well to a variety of climates, resulting in fairly high yields worldwide. These high yields translate into millions of bottles of Chardonnay wines.

#### Flavor Profile:

Chardonnays boast an impressive range of flavors from the expected buttered, oak overtones to the fresh, fruit flavors of apple, pear, tropical, citrus and melon, leaving a lasting palate impression.

#### Food Pairing:

Chardonnay will pair well with poultry dishes, pork, seafood or recipes that have a heavy cream or butter base. Also consider pairing unoaked Chardonnay with guacamole, garlic, salads, grilled shrimp or even curry dishes.

# THE Monterey Grapevine

O-N-L-I-N-E

## E-mail Newsletter

Visit:

www.tastemonterey.com  
& sign up for FREE

### 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

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.

### PLEASE SEND QUESTIONS OR COMMENTS TO:

A Taste of Monterey  
Attn: Elaine Hewett  
700 Cannery Row, Ste. KK  
Monterey, CA 93940  
(888) 646-5446 ext. 13  
club@tastemonterey.com

### CLUB SAVINGS

Remember, as a Club Member, you receive a 15% discount on all purchases (20% for Quattro and Cellar members) and a weekly complimentary tasting.

### NEWSLETTER STAFF

Robyn Rauh - Executive Editor  
Ken Rauh - Creative Director  
Bryce Ternet - Contributing Editor  
Elaine Hewett - Club Manager

### 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**

PRIVATE RESERVE CLUB	PRICES EXPIRE 05/31/2013	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Mission Trail Vineyards 2008 Friars' Reserve Chardonnay		\$30.00	\$22.50	\$24.00
 Tudor 2007 Tondré Reserve Pinot Noir		\$75.00	\$56.25	\$60.00
 Galante Vineyards 2009 Ace High Malbec		\$26.00	\$19.50	\$20.80
MARCH SELECTIONS	PRICES EXPIRE 05/31/2013			
 Puma Road 2009 Chardonnay		\$25.00	\$18.75	\$20.00
 Montoya 2010 Merlot		\$16.00	\$12.00	\$12.80
 Talmadge 2008 Pinot Noir		\$28.00	\$21.00	\$22.40
 Loredona 2011 Pinot Grigio		\$14.00	\$10.50	\$11.20
FEBRUARY SELECTIONS	PRICES EXPIRE 04/30/2013			
 Marin's Vineyard 2011 Viognier		\$20.00	\$15.00	\$16.00
 De Tierra 2007 Pinot Noir		\$25.00	\$18.75	\$20.00
 Marin's Vineyard 2009 Syrah		\$20.00	\$15.00	\$16.00
 Hahn Estate 2011 SLH Chardonnay		\$25.00	\$18.75	\$20.00
JANUARY SELECTIONS	PRICES EXPIRE 03/31/2013			
 District 7 2010 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
 Joyce 2011 Stele Chardonnay		\$18.00	\$13.50	\$14.40
 Red Dog 2010 Pinot Noir		\$24.00	\$18.00	\$19.20
 Cambiata 2010 Albariño		\$22.00	\$16.50	\$17.60

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

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