

Tasting Monterey

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

STORE HOURS



A Taste of Monterey
Cannery Row
Sun-Thu 11am-6pm
Fri-Sat 11am-8pm*

Food service begins at
11:30am daily

*No new member tastings
after 6pm

**SPRING
REFERRALS**



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



Scan QR to...



FOR YOUR WINE

We have all come across wines that were in need of some sort of help. For certain wines, the help could be as easy as allowing the wine to breathe. Wine is said to be alive, in that it changes chemically as it ages. But do wines actually breathe? Wine absorbs oxygen and oxidizes (inhales) and during fermentation it releases carbon dioxide (exhales). Sounds like breathing to me. Nonetheless, the breathing of wine most refers to aeration. Oddly enough, this quarter's selection of Pianetta is an example of a wine that wine needs to breathe. By allowing certain wines to breathe, you will notice an improvement both in smell and flavor. The oxygen, when it comes into contact with wine, will evaporate or volatilize the esters-flavor liquids (that is why you swirl the glass before you smell). Most importantly, the aeration of wine will soften harsher tannins, thus making the wine taste better.

To Decant Or Not To Decant?

The best way to allow a wine to breathe or to aerate is to decant the wine. Decanting is a fancy word for pouring the wine from the bottle into another container. This decanting container can be made of expensive crystal or can be a simple carafe like what Paul Masson wines came in at one time. The decanter needs to be large enough to hold the entire bottle of wine allowing the air to oxidize the wine. Pouring exposes the wine to the maximum amount of oxygen; some people even pour it back and forth between two decanters, thereby increasing the oxygen exposure. Decanting is also used to avoid consuming any bitter sediment found in older red wines. If you do not have a decanter, just pour the wine into very large wine glasses and let it stand at least ten minutes prior to consuming.



Which Wines Need To Breathe?

Many red wines and a few whites will benefit from aeration. Generally speaking, young tannic red wines like Cabernet Sauvignons, Zinfandels, Bordeaux, some Rhône Valley wines and many Italian wines taste better following tannin-softening aeration. These red wines are often meant to age. If you're serving wine young, giving it some air will accelerate the aging process by oxidizing it. This will bring it a bit closer to what it might be ten years down the road, (this is one of the main reasons why people decant red wine). Additionally, some full-bodied whites will do well with some aeration.



How long?

As a general rule of thumb, one hour of decanted aeration seems to be enough time for most young reds. Older red wines will change and oxidize more quickly. The older the wine is, the more fragile it will be. Do not give older reds, particularly those with a pale brick red or garnet color, much aeration.

You can try this out and see for yourself how air affects the wine and its flavors. However, make sure you taste the wine right after opening and then taste it again 15 minutes later, then another 15 and another and another. Sound like fun? You may want to try this with the Pianetta Bilancio or if you have another very tannic red--say a Cabernet Sauvignon from Bordeaux or California that's not more than one to two years old.

Continued Inside

RESERVE WINE SELECTIONS

PIANETTA - 2014 *Bilancio*



Winery: Pianetta Winery and Vineyard is located 15 miles north of Paso Robles, tucked into the hills of Indian Valley, where the vines enjoy daily sunshine and easy afternoon breezes. Planted in 1997 by John Pianetta, their estate is home to 65 acres of Cabernet Sauvignon and Syrah vines.

Winemaking: Pianetta's estate fruit is hand-harvested from terraced slopes to ensure quality in the field and on the crush pad. All Pianetta wines are well-balanced with a solid fruit base, aged in dominant tight grained oak barrels, and focus on the best fruit the vineyards produce.

Tasting Notes: Rich wood flavor with hints of Cassis on the nose. Still a little tight on the palate, but lingering dark fruit and spice are dominant flavors. Noticeable tannin on the finish. We suggest decanting.

Pianetta
2014 *Bilancio*

Alcohol
13.9%

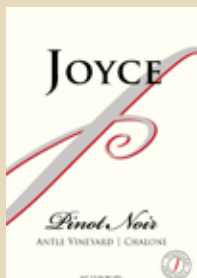
AVA
Monterey

Composition
52% Syrah,
48% Cabernet Sauvignon

Cases Produced
175

Aging Potential
6-8 years

JOYCE - 2013 *Chalone Pinot Noir*



Vineyard: The Antle Vineyard was planted in 1998 by the late, great Richard Graff on a south facing slope at 1400 ft elevation. Situated just beneath an extinct volcano, these Pinot Noir vines take root in the decomposed granite and limestone soils which set the stage for wines of complex distinction.

Winemaking: These Pinot Noir grapes were hand harvested in the cool early morning hours and delivered to the winery before 10am. 70% of the grapes were gently destemmed while 30% remained as whole clusters. The grapes were placed in small open top fermenters where they were cold soaked for 4-5 days before fermentation began naturally. Primary fermentation lasted between 10-14 days before the wine was drained and the must was gently pressed. The wine was then transferred to 20% new and 80% neutral French oak barrels where it finished malo-lactic fermentation. Once ML was complete, a small sulfur

addition was made and the wine was left to age sur lie for 13 months before being bottled unfined & unfiltered.

Tasting Notes: In the glass, the 2013 Joyce Chalone Pinot Noir shows aromas of tart cranberry, tealeaf and fresh herbs. The palate is dense with raspberry, slightly underripe strawberry and pomegranate. The finish is long and persistent showing earthy tannins and the signature Chalone AVA minerality.

Joyce

2013 *Chalone*
Pinot Noir

Alcohol
13.3%

AVA
Chalone

Composition
100% Pinot Noir

Cases Produced
187

Aging Potential
6-7 years

TRAVIESO - 2011 *Amaranta Syrah*



Winery: Travieso started making wine in 1999 when Mats showed up at Ray's house with 1/2 ton of grapes and a used barrel from Etude. The grapes were from his patient at St. Francis Hospital (John Louvau). They got talking about wine and John suggested to Mats to try making some himself. They made wine in Ray's living room and in 2000 included a full barrel of Syrah from Watts Vineyard in Lodi. In 2003, they found John Pinder in a small warehouse in Campbell. The partnership worked out like a charm. In 2005, they became fully bonded as Travieso. Their philosophy is to keep tight control over the grapes in the vineyard by purchasing only by the acre. Maintaining a close working relationship with the grower is key.

Winemaking: Travieso's harvest physiologically ripe and enjoy seeing long hang time when they can get it. They have seen others try to make French wine in CA, but they want to make California wine in CA. They use minimal sulfite addition during crush and allow many fermentations to take with wild yeast. Ferment times range from 7 to 18 days and usually they let the must rest for additional skin contact before pressing. They press into 30 to 50 percent new French Oak and let the wine age on the lees at least a year and sometimes for two. Travieso's standard aging regimen is 24 months, but some of their wine is held back an additional year for their 36 month barrel aging program.

Tasting Notes: Dark berry fruit draws you into the glass of this no-holds-barred Syrah. Dense and extracted with layers of blackberries, asian spice, and a hint black licorice teasing the palate. Packs a powerful hot-tamale finish!

Travieso
2011 *Syrah*

Alcohol
14.1%

AVA
Santa Lucia Highlands

Composition
100% Syrah

Cases Produced
208

Aging Potential
8-10 years

Cover Article Continued

What's Tannin Again?

Take a sip of strong black tea and notice that puckery sensation as it coats your mouth with an astringent fuzziness. Now take a taste of a young Cabernet Sauvignon, and chances are you'll feel a similar sensation. What you're tasting is tannin, a natural chemical that's sometimes found in tree bark, wood, and the skins, seeds and stems of some fruits - in particular some red wine grapes. Tannins are used to "tan" animal hides to turn them into leather, and that's actually the process you feel when the tannins in tea or wine start to work on the proteins inside your mouth. Think about that the next time you enjoy a youthful Cabernet! Tannins in wine come mostly from the grape skins, and additionally, oak aging may also impart some tannins.

A healthy dose of tannins in a young wine can make it less than a pleasure to drink, and for this reason, certain wines - in particular red Bordeaux and other young Cabernet Sauvignons will be aged/cellared for several years so they can mature. During the maturation process, the tannins polymerize (combine into longer-chain molecules), and as a result of this process, the wine develops a bit of sediment in the bottle as its flavor evolves from harsh and astringent to mellow and complex. Tannins also act as antioxidants, naturally preserving the wine during its maturing years.



VISITING Varietals



PINOT BLANC

Pronunciation:
pee noh blahnk

Pinot Blanc may not receive the same respect given to noble varieties like Chardonnay and Riesling, or even other Alsatian whites like Pinot Gris and Gewurztraminer. But at its best, with grapes from low-yielding vines, Pinot Blanc can produce exciting values: creamy, medium bodied wines, with honey-like aromas and flavors.

A relative of both Pinot Gris and Pinot Noir, Pinot Blanc is grown in a number of countries under a variety of names. In Germany, it is Weisburgunder, while in Italy, it is called Pinot Bianco.

Still, the fact that we are most familiar with the grape as Pinot Blanc is a dead tip-off that the best examples of the grape come from France. In France, Pinot Blanc is most notably grown in Alsace, where it is either bottled on its own, used as a major component in the sparkling wine Cremant D'Alsace, or blended with other varieties in the region's traditional wine, Edelzwicker. We don't see much Edelzwicker, since the export market for this wine is virtually non-existent. But we're happy that we can get a decent amount of single-varietal Pinot Blanc from Alsace; the wine is made in some form by almost every Alsatian winery. These can be rich, sometimes tropical, smoky wines that are low in acidity. Look for offerings from Domaine Marcel Deiss and Domaine Schoffit.

In the U.S., some California vintners are producing Pinot Blanc with the same techniques used to make expensive Chardonnay, including new oak and malolactic fermentation.

RECIPE

Black Bean, Corn and Spinach Enchiladas

Ingredients

1	tablespoon	Olive oil
2		Clove garlic
1		Can black beans
1	cup	Frozen corn
½	teaspoon	Ground coriander
4	cup	Baby spinach
4		Scallions
		Kosher salt
		Pepper
1	cup	Cilantro
4	ounce	Pepper Jack cheese
8		Flour tortillas
½	cup	Red enchilada sauce

Directions

Pre-heat oven broiler. Heat the olive oil and garlic in a large skillet over medium heat until the garlic begins to sizzle, about 2 minutes.

Add the black beans, corn, coriander, and 2 tablespoons water and cook, stirring occasionally, until heated through, about 3 minutes.

Add the spinach, scallions, and ½ teaspoon each salt and pepper and cook, tossing occasionally, until the spinach begins to wilt, 1 to 2 minutes. Remove from heat and fold in the cilantro.

Divide the filling and all but 1/3 cup of the cheese among the tortillas (about 1/3 cup filling each). Roll them up and place seam-side down in a large baking dish or individual dishes. Spoon the enchilada sauce over the top, sprinkle with the remaining cheese and broil until the cheese melts, 1 to 2 minutes.



CHEESE

Varietals



STILTON

Pronunciation: STILL-tuhn

This is one of the best British cheeses, worthy of a sonnet. It is a quintessential English cheese, suitable not only for celebrations, but also to perk up everyday dishes. It is the only British cheese to have a Certification Trade Mark and an EU Protected Name.

The Stilton cheese can only be produced in the three counties of Derbyshire, Nottinghamshire and Leicestershire. The cheese is made from locally produced cow's pasteurised milk. It is made in a cylindrical shape and allowed to form its own coat or crust. The distinctive feature of this cheese is magical blue veins radiating from the center of the cheese.

Traditionally, this cheese has been paired with sherry and port wine. It is also a good choice to go with walnuts, crackers, biscuits and breads.
















It is smooth and creamy, with a slightly acidic flavour when young. As it matures so the texture becomes softer and creamier with a mellow flavor. It makes an excellent dessert cheese and is traditionally served with Port at Christmas. However, it can be enjoyed all year round and is worth trying with a dark cream sherry or a sweet dessert wine. It is also very versatile and can be used in hot or cold recipes.

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 5/31/2017	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Pianetta 2014 Bilancio		\$44.00	\$33.00	\$35.20
 Joyce 2013 Chalone Pinot Noir		\$45.00	\$33.75	\$36.00
 Travieso 2011 Amaranta Syrah		\$36.00	\$27.00	\$28.80
MARCH SELECTIONS		PRICES EXPIRE 5/31/2017		
 District 7 2014 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
 Joyce 2016 Dry Riesling		\$25.00	\$18.75	\$20.00
 Pianetta 2013 Syrah		\$36.00	\$27.00	\$28.80
 District 7 2015 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
FEBRUARY SELECTIONS		PRICES EXPIRE 4/30/2017		
 Muirwood 2014 Reserve Cabernet Sauvignon		\$22.00	\$16.50	\$17.60
 Cima Collina 2013 Cedar Lane Sauvignon Blanc		\$18.00	\$13.50	\$14.40
 Cima Collina 2012 Chalone Pinot Noir		\$37.00	\$27.75	\$29.60
 Muirwood 2014 Reserve Chardonnay		\$22.00	\$16.50	\$17.60
JANUARY SELECTIONS		PRICES EXPIRE 3/31/2017		
 Puma Road 2012 Vigna Monte Nero Vineyard Chardonnay		\$35.00	\$26.25	\$28.00
 Giff 2014 Red Blend		\$20.00	\$15.00	\$16.00
 Bernardus 2014 Pinot Noir		\$25.00	\$18.75	\$20.00
 Giff 2015 Rosé		\$18.00	\$13.50	\$14.40
		TO ORDER, CALL TOLL-FREE: 888-646-5446		
		*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.		