

Let's *Wine*
About it



PINOT NOIR

Pronunciation:
Pee-noe Nwahr

- 2nd most planted grape varietal in Monterey County
- Renowned for being very hard to grow
- Strawberry, Raspberry, Earthy, Morel Mushrooms, Redcurrants
- Dry, light- to medium-bodied, with bright acidity, silky tannins
- Flavors include apple, pineapple, vanilla, buttered toast
- Pairs well with; duck and lamb, or white meats like turkey, pork and chicken. Fuller-flavored fish like salmon

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

PRIVATE RESERVE CLUB	PRICES EXPIRE 05/31/2020	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Mer Soleil 2017 Pinot Noir Reserve		\$40.00	\$30.00	\$32.00
Bernardus 2017 Cabernet Sauvignon		\$50.00	\$37.50	\$40.00
Travieso 2013 Amaranta Syrah		\$36.00	\$27.00	\$28.80
MARCH SELECTIONS	PRICES EXPIRE 05/31/2020			
Pareto's Estate Eighty20 Cabernet Sauvignon		\$17.00	\$12.75	\$13.60
Scott Family Estate 2017 Chardonnay		\$36.00	\$27.00	\$28.80
Four Virtues 2018 Pinot Noir		\$25.00	\$18.75	\$20.00
Cary's 2019 Pinot Gris		\$18.00	\$13.50	\$14.40
FEBRUARY SELECTIONS	PRICES EXPIRE 04/30/2020			
Retro 2017 Cabernet Sauvignon		\$28.00	\$21.00	\$22.40
Montoya 2017 Chardonnay		\$17.00	\$12.75	\$13.60
Montoya 2016 Pinot Noir		\$17.00	\$12.75	\$13.60
Retro 2017 Chardonnay		\$25.00	\$18.75	\$20.00
JANUARY SELECTIONS	PRICES EXPIRE 03/31/2020			
Big Sur Vineyards 2017 BSV Red		\$30.00	\$22.50	\$24.00
Noble Vines 2018 152 Pinot Grigio		\$14.00	\$10.50	\$11.20
Verraco Ridge 2018 Pinot Noir		\$19.00	\$14.25	\$15.20
Big Sur Vineyards 2017 Chardonnay		\$30.00	\$22.50	\$24.00

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



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!



Follow us on Instagram
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Winery Spotlight



BERNARDUS



Bernardus Winery can be easily called a favorite by many wine enthusiasts, not only in Monterey County, but in many different parts of the world. In the 1980s, founder Bernardus (Ben) Pon chose to establish his winery in Carmel Valley, liking the climate of hot days and chilly nights. These conditions gave Pon confidence that some of the greatest wines in the world could be produced in the vineyards of the valley. Over 25 years later, with his discovery and faith in the land, Mr. Pon was able to produce renowned Bordeaux blends and single-vineyard-designated Pinot Noir, Chardonnay, and Sauvignon Blanc. In addition to the winery, Pon opened Bernardus Lodge in 1999. In September 2019, Mr. Pon passed away. His vision will be carried on in ownership by Robert van der Wallen, who understood the passion of Pon and will continue to assure Bernardus winery will continue its reputation for great wine.



Current winemaker, Dean DeKorth's goal is to "create wines that express the noblest expression of each varietal; wines that balance and finesse and elegance with focus and power." With background as a cellar master and experience gained from working with other Central Coast wineries such as Morgan, David Bruce and Talbott, DeKorth began his collaboration with Pon in 2005. Their collaboration on the 2005 Sauvignon Blanc was declared the best in America by the Wall Street Journal. DeKorth continues to work hard to produce the world's best wine.

With consistency of temperature in the weather, Bernardus will continue producing amazing wines, such as their most popular blend of Chardonnay with grapes sourced from Arroyo Seco and the Santa Lucia Highlands. In recent news, Bernardus will have a new estate Cabernet Sauvignon from Carmel Valley. This being a new program and more of a rarity, since Cabernet Sauvignon is not a go-to varietal to produce in Monterey County. Bernardus has also recently opened Bernardus Golf in Holland and will host the Dutch KLM open.

Bernardus tasting room is open daily from 11am-5pm, located at 5 West Carmel Valley Road Carmel Valley, CA 93924.

Sippin' with the Staff

Michael Acid



Michael Acid is a true treat to be with. You can always count on his charming personality and quick wit to entertain you while enjoying a glass of wine in our bistro. Michael is from St. Louis, Missouri. He joined the United States Navy in 2006 after graduating high school. Michael was stationed in Point Mugu, Calif., deploying from San Diego for months at a time on the USS Ronald Reagan. After finishing his time with the Navy, Michael moved back to Missouri. In 2018, he moved to Monterey to attend the Middlebury Institute of International Studies. A Taste of Monterey has been Michael's introduction to the wine industry, beginning behind the wine tasting bar and eventually moving to serving on the bistro floor.

Q: What is your favorite bottle of red wine from the wine wall? White wine?

A: "As for red, I loved Stokes' Ghost Petite Sirah for the longest time, and then I tried Le Mistral Joseph's Blend. That is now my favorite. I love it, it is so rich. For white wine, Craftwork Pinot Grigio or Hive and Honey Gewurztraminer. They are both very different on the spectrum. One is more acidic and one is very sweet, but I love both."

Continued Inside

Reserve Wine Selections

MER SOLEIL - 2017 Pinot Noir Reserve



Winery: Mer Soleil is named after the two forces of nature – the sea and sun – that shape this singular character, and they are every bit as powerful in creating their Pinot as their Chardonnay. The Santa Lucia Highlands is well-known as the perfect home for both these varietals. Grapes ripen slowly, enabling us to make wine of heightened complexity, with layers of aromas and flavors.

Vineyard: Taking its name from the sea and sun – the two forces of nature that shape its exotic character – this wine is as dramatic as the place where it is sourced. With morning fog, bright sunshine and gusting winds, the Santa Lucia Highlands has an extended growing season, leading to the development of tropical aromas, lush fruit flavors and a vibrant acidity.

Tasting Notes: With the alluring color of dark plums, this wine features scents of ripe cherries with cocoa, pomace, blueberry, toasted wood and a soft, powdery whiff of old-fashioned lipstick. The palate is all about texture – entry is soft, with a round, complete quality. Flavors of cherry cobbler mingle with cola notes and hints of anise. Tannins are structured yet extremely fine, providing a lush, lingering mouthfeel. On the finish, a wisp of acidity adds balance and freshness, a reminder of this wine's origins in a cool, coastal region of California.

Mer Soleil
2017 Pinot Noir Reserve
Alcohol
14.8%
AVA
Santa Lucia Highlands
Composition
100% Pinot Noir
Aging Potential
6-8 years

BERNARDUS - 2017 Cabernet Sauvignon



Winery: The focus of Bernardus is to create wines that flatter the palate and stimulate the imagination. Founder Ben Pon appreciated wine as an art - a form of art that transcends the ordinary. His dream with Bernardus was to make a red wine equal to the finest from Bordeaux.

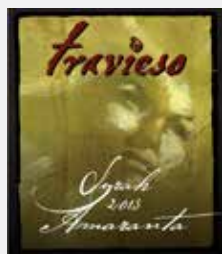
Vintage: Bernardus is very excited to announce their new bottling of Cabernet Sauvignon from their Carmel Valley estate vineyard. Their winemaker has employed special techniques in producing this delicious wine, such as picking grapes early from specially selected blocks and fermenting them at

cool temperatures using special yeasts which enhance fruitfulness. The result is an incredibly drinkable Cabernet to be enjoyed in its youth, yet capable of aging for years to come.

Tasting Notes: The Cabernet exudes spicy aromas of red berry and cranberry. The palate beautifully reflects the aromas showing juicy red fruit flavors with a subtle, refreshing acidity. The wine has been aged for six months in 28-year-old neutral French oak tanks in order to allow the fruit flavors of these grapes to shine through without any oak barrel influence.

Bernardus
2017 Cabernet Sauvignon
Alcohol
12.8%
AVA
Carmel Valley
Composition
90% Cabernet Sauvignon
10% Merlot
Aging Potential
5-6 years

TRAVIESO - 2013 Amaranta Syrah



Winery and Wine Style: In 2005 Travieso became a fully bonded winery. 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. They 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 of our fermentations to take with wild yeast. Ferment times range from 7 to 18 days and we usually 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. Our standard aging regimen is 24 months but some of our wine is held back an additional year for our 36 month barrel aging program.

Winemaking: Barrel aged in 33% new French oak for 24 months. The grapes come from Kirk Williams' vineyard also known as Fairview Ranch. Extreme crop management and cluster sorting really paid off.

Tasting Notes: A deep, peppery, raspberry flavored Syrah that is remarkable round and not overly tannic. This wine has potential to last 15 years or more.

Travieso
2013 Amaranta Syrah
Alcohol
14.2%
AVA
Arroyo Seco
Composition
100% Syrah
Aging Potential
5-6 years

Cover Article Continued

Q: What are your favorite things to pair with wine?

A: "With whites, I really like pairing cheese or a pasta with white sauce. Seafood pasta, preferably - it is perfect with white wine! With red wine, I really like to pair chocolate and grapes."

Q: What words would be used to describe you if you were a wine?

A: "Robust. Or acidic because my last name is Acid."

Q: Where would be your dream destination to go wine tasting?

A: "France. I studied abroad there for a year, but never got the chance to go wine tasting. I feel like that is something I need to do to complete that whole experience."

Q: What part of the wine-making process do you find most interesting?

A: "With Chardonnay in particular, I am really fascinated by the malolactic fermentation process. I like how that adds creamy textures to Chardonnays. I also enjoy the tasting process, obviously. Once everything is done, being able to try and experience what the winemakers have perfected and worked so hard to achieve."

Q: Describe your perfect Monterey day

A: "Starting the day off with a stroll or a bike ride along the Monterey Coastal Trail or a morning dive in the Monterey Bay National Marine Sanctuary. Grabbing some lunch, and eventually ending the day with a nice sunset. The sunsets here are beautiful."

Q: Would you like to add anything else?

A: "I really enjoy working at A Taste of Monterey because of the people I have met here. It felt like an instant family. I love my management staff and how close I am with my co-workers. It adds to my unique lifestyle here in Monterey"

KIRK KENNEDY

A VISUAL TASTE OF MONTEREY



There's something new for club members and guests to enjoy at our wine market & bistro. Now, upon entering, all who visit are greeted with a new art exhibit showcasing local photographer, Kirk Kennedy. Keeping in theme with our establishment, the prints give a visual taste of the diverse beauty Monterey County offers. Kirk Kennedy is a native of our county, born in Monterey in 1956. He moved to Salinas and graduated from Salinas High in 1974. Kennedy learned his love for photography and the principles of film photography from his father, who had created a darkroom in the attic of their Salinas home. However, it was not until 2001 when Kennedy decided to pursue landscape photography as a profession. A period of time he describes as, "the beginning of the digital revolution away from film."

Kennedy began photographing different areas of Monterey County in the early 2000s and has not stopped since. "I love every inch of Monterey County. In the right conditions, any spot in the county is photogenic," says Kennedy. With Monterey County being so large with many different types of landscape to admire, Kennedy finds perfect locations to shoot based on elements such as the weather, as well as the time of year. "To be honest, my favorite spot I keep secret because it is so spectacular and when I go there at the right time of year, I am the only person there. My other favorites are Carmel River Beach, River Road in April, vineyards in south county in the fall, and trying to get the perfect and most unique shot of Bixby Bridge, and Toro Park in the spring when the wildflowers are in bloom."

In addition to his new art installation at A Taste of Monterey, Kennedy is also currently working on a second edition of his book titled, Home-Monterey County. "My late wife, Linda, would tell our children that God finished creating the earth in Monterey County. He used all the best parts left over and with all his power, creativity, and passion he made this the best place on earth," says Kennedy. This new edition will include another five years of pictures added to the original book. The first edition is available for purchase in our wine market, in addition to breathtaking prints of various locations over Monterey County in a selection of sizes.



Cheese Corner



CHEESE FACTS

It takes 10 pounds of milk to make just 1 pound of cheese.

That's right-and the best way to ensure that milk turns into delicious cheese is to make sure dairy cows eat a healthy diet. Cows eat about 90 pounds of feed every day and produce 2,604 gallons of milk per year. That can make a lot of cheese!

Cheese was created over 4,000 years ago-by accident.

Amazingly, one of our favorite foods might never have been discovered if it weren't for a mistake. Legend has it the first cheese was created accidentally, by storing milk in a container lined with an animal's stomach. An enzyme from the stomach caused the milk to separate into liquid (whey) and solids (curd).

Some cheeses are illegal in the United States.

Because of safety concerns related to bacteria, the FDA has banned certain cheeses from entering the United States. These include cheeses made with raw milk and aged under 60 days, including Brie de Meaux, Reblochon, Valencay, Epoisses, Roquefort and Camembert de Normandie. You'll have to travel to France to indulge in these specialty cheeses.

Cheese caves are a real thing.

Storing cheese in caves, whether natural or man-made, helps to age them and imparts another level of flavor. Caves are cool and humid, which is exactly what cheese needs to age properly.

Mice don't like cheese.

Despite popular belief, mice actually don't like cheese. Given the choice, they prefer sweets and carbs. Sure, they'll eat cheese if it's the only thing around, as most animals would, but they don't particularly love it.

Lactose-intolerant people can eat cheese.

If you're lactose intolerant, you don't have to say goodbye to cheese forever! Just pick the right kinds. Aged cheeses have less lactose than fresh and usually can be enjoyed without discomfort. Think cheeses like Brie, Camembert, cheddar, Gouda, Muenster, Parmesan, provolone and Swiss.