

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
- Aromas: Strawberry, Raspberry, Earthy, Morel Mushrooms, Red currants
- Dry, light- to medium-bodied, with bright acidity, silky tannins
- Flavors include cherry, raspberry, mushroom, vanilla, clove
- 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.

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McIntyre 2015 Per Ardua		\$60.00	\$45.00	\$48.00
KORi 2019 Chardonnay		\$39.00	\$29.25	\$31.20
Mesa Del Sol 2016 Zinfandel		\$38.00	\$28.50	\$30.40
MARCH SELECTIONS	PRICES EXPIRE 05/31/2022			
Cambiatà 2018 Pinot Noir		\$26.00	\$19.50	\$20.80
Muirwood 2021 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
Muirwood 2020 Cabernet Sauvignon		\$18.00	\$13.50	\$14.40
Bernardus 2019 Chardonnay		\$30.00	\$22.50	\$24.00
FEBRUARY SELECTIONS	PRICES EXPIRE 04/30/2022			
Mission Trail Vineyards 2018 Petite Sirah		\$28.00	\$21.00	\$22.40
Giff 2019 Pinot Noir Rosé		\$17.00	\$12.75	\$13.60
Ranch 32 2019 Cooper's Blend		\$20.00	\$15.00	\$16.00
KORi 2020 Sauvignon Blanc		\$27.00	\$20.25	\$21.60
JANUARY SELECTIONS	PRICES EXPIRE 03/31/2022			
Joullian 2017 Retro Rouge		\$25.00	\$18.75	\$20.00
Noble Vines 2019 Chardonnay		\$16.00	\$12.00	\$12.80
Noble Vines 2020 Pinot Noir		\$18.00	\$13.50	\$14.40
Joullian 2018 Family Reserve Sauvignon Blanc		\$26.00	\$19.50	\$20.80

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

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MALOLACTIC FERMENTATION

It's a Bacteria Thing

Malolactic fermentation is a naturally occurring and tricky area of the winemaking process; you'll soon see why we've dedicated an article to this one small, yet vital component.



Malolactic fermentation is not technically "fermentation," even though it occurs during the secondary fermentation period for most wines, and "malolactic" by itself doesn't mean much on its own. To make things even more confusing, winemakers often refer to this process

as "MLF," "Malo," or "ML," and although it is a natural process, winemakers have ways to manipulate it in order to produce desired traits in wines. *Whew...*let's pour a glass of buttery Chardonnay before we continue.

In fact, the topic of buttery-tasting Chardonnays is a perfect exhibit for this discussion of...perhaps to make things easier, we'll just refer to it for now as *malolactic conversion*, which is actually another way to reference it anyway. But, we'll get back to "malo" and Chardonnay a little later. For now, just take a sip and ask yourself where that butter flavor comes from???

Malolactic conversion is the process in winemaking where malic acid is converted to lactic acid. In more detail- lactic acid bacteria consumes malic acid and carbon dioxide is released as a result. This normally occurs while wine is barreled in whatever form for its secondary fermentation period, and during this phase, the release of carbon dioxide can sound like popcorn in the barrels (and can also smell like it).



Malic acid is tart to our senses- imagine biting into a Granny Smith apple; lactic acid is softer tasting and reminiscent of butter or cream. As previously mentioned, it is a process that naturally occurs with most wines after they have undergone their primary fermentation, but a goal of a winemaker is to achieve a balance of this chemical evolution in order to encourage certain flavors in the wine and/or to ensure that it occurs at the right time during the winemaking process.

A winemaker will test and monitor wines as they move throughout the winemaking process for various reasons. One is to gauge sugar levels, which can assist to provide an indication of when malo will occur in the wine. Curiously, malo is most commonly associated with white wines, but we should mention that it occurs with nearly all red wines and with most white wines (e.g. not with very crisp

Continued Inside

Reserve Wine Selections

McINTYRE - 2015 Per Ardua



Wine: Per Ardua is the ancient Gallic motto for clan McIntyre. It means “Thru Difficulty,” a sentiment that is as significant today in the Santa Lucia Highlands as it was two centuries ago for their ancestors in the Scottish Highlands. For three decades they have endeavored to produce a world-class Bordeaux red from the cool, windswept hillsides of Monterey County. Their inaugural bottling of Per Ardua is the culmination of those efforts.

Vineyard: Located near the confluence of the Arroyo Seco and Salinas Rivers at the foot of the Santa Lucia Mountains, the Kimberly Vineyard produces some of the best cool-climate Merlot and Malbec in the state. The vines were thinned to one cluster per shoot immediately after bloom to heighten flavors, structural elements and aromatic precursors. The grapes were harvested and hand-sorted in the early morning hours. Primary and malolactic fermentations were carried out with wild, indigenous yeast.

Tasting Notes: The 2015 Per Ardua is an amazing red Bordeaux blend that delivers the power, balance and sophistication one would expect from this benchland vineyard. Deep and ripe with leather, licorice and plums, it is everything they envisioned at the start of the difficult journey.

McIntyre
2015
Per Ardua
Alcohol
14.6%
AVA
Santa Lucia Highlands
Composition
70% Merlot,
30% Malbec
Aging Potential
8-10 years

KORi -2019 Chardonnay



Winery: KORi Wines is the partnership between Santa Lucia Highlands grape/citrus grower Kirk Williams & his step-daughter Kori Violini. Kirk planted the first vines in 1998, in 2007 they launched the initial KORi Wines Pinot Noir from the KW Ranch Vineyard and Sabrine Rodems has been winemaker since 2010. In 2018, with much enthusiasm, they began the endeavor to open a tasting room in Carmel-by-the-Sea and offer a full assortment of wines including Sauvignon Blanc, Syrah, rosé, Cabernet Sauvignon, sparkling blanc de blancs and of course, Pinot Noir and Chardonnay

Vineyard: The KW Ranch & Highlands vineyards occupy 14 & 36 terraced acres in the Santa Lucia Highlands appellation. The Highlands is one of the most respected vineyards in the Santa Lucia Highlands, selling grapes to several well-known vintners like Wrath, Scratch, Morgan & Eno wineries. The vineyards are perfectly situated in the heart of the SLH, surrounded by many well-known estates including Garys’ Vineyard, Sleepy Hollow, and Rosella’s.

Tasting Notes: A stand out among Santa Lucia Highlands Chardonnays, the 2019 Highlands Vineyard is one of the best ever. Aromas show nuances of ripe fruits and spices. The palate is very intense and well-focused with rich flavors of apple tart, cinnamon, clove and nutmeg, along with notes of mineral and toasty oak.

KORi
2019
Chardonnay
Alcohol
13.1%
AVA
Santa Lucia Highlands
Composition
100% Chardonnay
Aging Potential
5-6 years

MESA DEL SOL - 2016 Zinfandel



Winery: Located on a beautiful upland promontory at the junction of three major watersheds, Mesa Del Sol has been a favorite location for more than a century. One small stone building, a water house, and a portion of one of the cabins date back to the 1800’s and are believed to have been a stage stop for travelers headed overland to Carmel Valley or up the Arroyo Seco River to the Mission San Antonio. Around the turn of the century, a health center with various small cabins was developed. The hot dry pure air of the Arroyo Seco Highlands became a soothing setting for those with tuberculosis and other maladies. Teddy Roosevelt was a visitor and stayed there during that time!

Vineyard: Mesa Del Sol’s estate grown Zinfandel is reflective of the limestone and granite terroir of the vineyard which borders the eastern slopes of the Ventana Wilderness. Hot arid days and cool foggy nights give the grapes time to ripen and rest, producing an exceptional wine

Tasting Notes: You’ll enjoy flavors of blackberry-cherry brandy combined with notes of bright blueberry, leather and pipe tobacco in this smooth yet spicy Zin with an oh-so-satisfying finish.

Mesa Del Sol
2016
Zinfandel
Alcohol
14.3%
AVA
Monterey
Composition
100% Zinfandel
Aging Potential
5-6 years

Cover Article Continued



yummy!

Malolactic conversion may be encouraged by a winemaker, but at times it can also be discouraged if not desired. For example, a winemaker may restrict malo in a Chardonnay wine in an effort to showcase the fruit’s characteristics or perhaps to amplify oak-aging characteristics of the wine. Encouraging malo is nowadays done by simply adding freeze-dried bacteria culture into wines... it’s kind of like if you are making chili, and if you don’t think it is spicy enough, you add some chili powder. In the case of wine, if malo is not transpiring as you would like to see it- you toss in some more bacteria, and BAM, you have your spicy chili...uh...I mean malo!

While the winemaker may encourage malo for the now obvious reason of not producing a bottled wine with aromatics of corn-on-the-cob and beef jerky, they may also enhance the conversion in order to off-set undesirable flavors that they notice early on in the winemaking process.

And now we can finally get back to that “buttery Chardonnay” comment from earlier...I hope you still have a taste or two remaining in your glass!

The maloactic conversation can be greatly manipulated in the production of Chardonnay wines in order to achieve that creamy buttery flavor some people cannot imagine not being present in their Chardonnays. In this time of the rising popularity for the opposite end of the Chardonnay spectrum (i.e. stainless-steel, no-malo Chardonnays), we’re seeing less of these buttery-rich Chards; but, I personally believe they have a strong enough following to endure. I also think that experimentation with maloactic conversion by winemakers is certainly here to stay.

Bryce Ternet

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See www.mbryceter.net for more.

white varieties such as Sauvignon Blanc).

If malo is expected to happen, a winemaker will want to make sure that it occurs near the fermentation period of the wine. If malo doesn’t take place with a wine until after its been bottled, which is possible, it’s not a good thing- you’ll have a cloudy wine smelling something like old buttered popcorn sprinkled with chopped salami. *Mmmm,*

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.