

Tasting Monterey

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

COMING EVENTS

Friday, June 3, 2011
First Fridays Art Walk
 A Taste of Monterey
 Old Town Salinas
 5:00pm-8:00pm*
 Stop by A Taste of Monterey in Old Town Salinas on your journey through the First Fridays Art Walk. Enjoy art from a featured local artist, while we stay open later!

Friday, June 24, 2011
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.

Thursday, June 30, 2011
Thirsty Thursdays
 A Taste of Monterey
 Old Town Salinas
 4:00pm-7:00pm*
 Join us on the last Thursday of every month from 4pm to 7pm. A Taste of Monterey, Oldtown Salinas is keeping its doors open later and offering special wine by the glass prices. Featured Winemaker, local food products and 30% Off wine and gifts (discount for club members only).

* No new tastings after 5:45pm

SUMMER REFERRALS



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

THE REGULATORY World of Wine

To regulate or not, that is the question! And when we are on the topic of wine, regulation can be a very serious issue worthy of consideration (perhaps over a nice glass of wine). There is no universal regulation of wine that is applied throughout the globe, but by considering a few countries in particular we will have a sufficient introduction to the various systems out there. Your knowledge of the grape is about to get bureaucratic!

UNITED STATES OF AMERICA: AVA

First off, a review of our own wine regulations with regard to growing regions here in the States is probably a good idea before we plot our courses to overseas destinations. The American Viticultural Area (AVA) system was created to identify wine grape growing regions in the United States. Each individual AVA is meant to be a distinguishable appellation of origin for wine grapes in some way (geography, soil, climate, etc.) from others with defined boundaries for each.

AVAs in the United States range from larger (e.g. the Monterey County AVA with approximately 40,000 acres, which is also part of the more encompassing Central Coast AVA with around 100,000 acres) to small (e.g. the Santa Lucia Highlands AVA with 2,300 acres, which is actually a part of the Monterey AVA as well). Believe it or not, the first AVA in the states was in the state of Missouri! These days there are established AVAs extending from California to Texas to North Carolina to New York and many places in between.

It's interesting to note that the American AVA system differs from its European counterparts- as you'll read below. AVAs require eighty-five percent of the grapes for a wine to have been sourced from the particular AVA identified on a bottle's label, and the AVA system does not limit the types of grapes that can be grown in each AVA, does not limit crop yields and does not require specific winemaking methods.



FRANCE: AOC

Appellation d'Origine Contrôlée (AOC), "controlled designation of origin," is the French system and is similar in some ways to the AVA system; however, there are some vast differences. For one thing, the AOC system is not limited to wine production; it includes a host of other products, including cheese, butter, ham, peppers and many others.

With regards to French wines, AOC, like AVA, is concerned with terroir- the soils, topography, climate and growing conditions of a specific area. However, the French system is further regulated than AVA as only certain grapes are allowed to be grown in each AOC area and French winemakers may only use these grapes to entirely produce their AOC wines. This also explains why the grape varieties used in an AOC wine are not listed on the bottle- it's not done to frustrate those unfamiliar with France's wines... okay, so maybe it's better to say that it's not solely done for this reason. But, au contraire, listing the grapes used to produce an AOC wine is actually forbidden by AOC regulation- one is simply expected to know which grapes are allowed to be used within any particular AOC.

Other grapes grown in the area may be used, and the winemaker may even use grapes from a different region, but then he will not be able to have the AOC seal on his wine, and it could be labeled as Vin D'limité de Qualité Supérieure (VDQS). VDQS is a designation just below AOC and typically identifies experimental wines that could eventually be granted AOC status. AOC regulations go even further by stipulating how many grapes can be yielded per acre, restrictions on blending percentages and even how vineyards are irrigated- ooh la la!

The tier below VDQS is Vin de Pays (country wines). Vin de Pays wines are popular in the U.S. market, as French wineries are allowed to list the grape varieties used for a wine on their labels. Without the restrictions of AOC, Vin de Pays wines can be even more experimental than VDQS wines with the grapes used, blended and where the fruit is sourced. The last designation in the French system is Vin de Table (table wine), which is fairly self-explanatory.

ITALY: DOC

Denominazione di Origine Controllata, or DOC, translates as "controlled origin denomination" and is modeled after the French AOC system. As in France, in Italy the system concerns other regional projects in addition to wine. Also similar to the AOC system, Italian



Continued Inside

RESERVE WINE SELECTIONS

PARAISO VINEYARDS - 2007 *West Terrace Pinot Noir*



Their elegant and extremely versatile food-pairing Pinot Noir returns with a remarkable showing in the 2007 vintage.

Vineyard: This Pinot Noir was made from Dijon 667 and 777 clones from their home estate vineyard. By combining these two clones, a wine of delicacy and structure was achieved. A complex but balanced wine, it truly expresses Pinot Noir varietal character from the Santa Lucia Highlands.

Winemaking: The fruit was cold soaked for 72 hours before inoculation, in small five-ton open top fermenters. The must was punched down twice daily prior to pressing. After fermentation, the wine was aged for just less than a year in almost 50% new French oak barrels. Then it was allowed it to rest in the bottle for a full year before release.

Tasting Notes: The 2007 West Terrace Pinot Noir is further proof that this vintage is one of the best in fifteen years for Paraiso Vineyards. Red wine fans will enjoy the complexity, while it still maintains purity of the varietal for the faithful Pinot Noir clientele.

Paraiso Vineyards
2007 West Terrace
Pinot Noir

Alcohol
14.4%

AVA
Santa Lucia Highlands

Composition
100% Pinot Noir

Aging Potential
4-5 years

MORGAN WINERY - 2008 *Double L Vineyard Chardonnay*



Vineyard: The Double L Vineyard is well situated to produce Chardonnay of the highest caliber. Located near the northern tip of the Santa Lucia Highlands AVA, the vineyard receives brisk afternoon breezes from the Monterey Bay. North-south vineyard row orientation allows for optimum exposure on The Highlands' east facing terraces. Wind and sun combine for a long growing season, resulting in vibrant fruit flavors with balanced acidity. The vineyard was certified organic in 2002, although it has been conscientiously farmed in this method since the original plantings in 1997.

Winemaking: The grapes are picked when the flavor and acid balance is optimal. Hand sorted grapes are gently pressed as whole clusters to yield the highest quality juice. Then, the juice is fermented in the finest French oak barrels: 33% new and a combination of one & two year old barrels. Malo-lactic fermentation and lees stirring is performed to obtain the Morgan balance: creaminess with bright tropical fruit and minerality.

Tasting Notes: Lemon, butter and pear aromas are given character by the sweet spice of lightly toasted oak. One of the finest food wines, orange blossoms and hazelnuts are deftly accompanied by a smooth creaminess which will be well served with flavorful seafood and poultry dishes as well as a buttery steak.

Morgan Winery
2008 Double L Vineyard
Chardonnay

Alcohol
14.2%

AVA
Santa Lucia Highlands

Composition
100% Chardonnay

Aging Potential
3-4 years

BOËTÉ WINERY - 2005 *Reserve Cabernet Sauvignon*



Vineyard: The first step in achieving wines of interest and excellence is finding a site that can produce them. The Boëté Vineyard in Carmel Valley is planted mainly with Cabernet Sauvignon and Cabernet Franc grown on decomposed granite and limestone. Warm sunny days and crisp cool nights combine to produce a long growing season that yields intense and concentrated fruit flavors and preserves firm and balanced natural acidity. The sparse soil provides for a naturally limited crop and imbues the wines with an profound minerality and sense of place: the elusive terroir.

Winemaking: The Cabernet Sauvignon was picked in late November after a long and beautiful growing season. Patience was rewarded with perfect ripeness that was extracted into the wine during two week small lot fermentations that were punched down by hand three times per day. No cold soaking or extended maceration was used, as we wanted to express the natural balance of the vineyard site. This wine was aged in 60% new French oak in the finest Francois Frere, Seguin Moreau and Mercier cooperage for 20 months. The wine was raked twice prior to bottling to achieve excellent clarity while still retaining intensity of fruit concentration.

Tasting Notes: The 2005 Reserve Boëté Cabernet Sauvignon shows a deep, ripe richness and powerful aromatics of thyme, sage and vanilla liqueur. The mouth feel is full and focused with essences of clove and cinnamon. Firm acidity is balanced against pure, intense raspberry and blueberry fruits with cassis overtones. Fine, ripe tannins combine with well integrated oak to provide a long and excellent finish. This rich and full bodied wine possesses all the elegant power Cabernet Sauvignon is capable of when grown on an exceptional site. It is rare to find a wine that has the benefit of appropriate bottle age, and this is one such wine. It has powerful primary fruit intensity, and has also acquired the bottle bouquet that is so highly sought after and enjoyable. Although drinking beautifully now, this wine will reward 2-4 years of cellaring. Try with grilled game meat, pulled pork or lamb chops with roasted vegetables.

Boëté Winery
2005 Reserve
Cabernet Sauvignon

Alcohol
15.0%

AVA
Carmel Valley

Composition
100% Cabernet
Sauvignon

Aging Potential
5-8 years

Cover Article Continued

winemaking regulations go beyond geographical requirements and stipulate what varietals may be used, how much yield a vineyard can produce, and minimal aging requirements, amongst other standards. There are various levels of the Italian DOC system: Denominazione di Origine (DO), Denominazione di Origine Controllata (DOC), Denominazione di Origine Controllata e Garantita (DOCG), Indicazione Geografica Tipica (IGT) and Vino da Tavola (VDT). The DO classification is rarely used, so we'll focus on the other categories.

The DOCG designation was created after complaints that the DOC label was too liberally accepted for various products, thus attaining DOCG status is a much more stringent process. DOCG designated wines are therefore considered to be the top tier of Italian wines and are encountered less often than DOC wines. IGT wines are equivalent to the French Vin du Pays vintages, and Vino da Tavola is at it sounds- mass-produced, inexpensive table wine.



SPAIN: DO

Denominación de Origen (DO) translates as "destination of origin" and is the Spanish version of regulation for designating regional products (includes other products as well as wine). Denominación de Pago (DO Pago or VP) are the most stringent and highly regarded wines in Spain. Denominación de Origen Calificada (DOC) wines refer to areas of long traditional winemaking, but currently only includes two areas: Rioja and Priorato. The next broader tier below designating growing/producing regions is the Denominación de Origen (DO) and these are considered the mainstream of Spanish quality wines. Spanish Vino de la Tierra are more general regional wines and are comparable to Italian IGT wines and French

"Vin du Pays," although the Spanish also have a unique designation for experimental wine undertakings distinguished as Vino de Calidad con Indicación Geográfica. Lastly, Spain has its own version of table wine referred to as Vino de Mesa.

Bryce Ternet

Contributing author for A Taste of Monterey and is the author of three books. See www.mbryceter.net for more.

A YEAR
In the Vineyard



Now let's get back to the vineyards to see what's happening during the early days of summer.

As you'll recall, last month we discussed how in late-spring we had flowering occurring in full effect throughout the vineyards and the male and female parts of the flowers were getting frisky with one another, with pollination and fertilization as a result.

The month of June, in Monterey County vineyards, is a time when the flowering stage gives way to the beginning of the formation of fruit on the vines- referred to as the "fruit set" stage of the process. This is a crucially important phase that will determine the potential crop yield of a vineyard.

Roughly thirty to sixty percent of the flowers become fertilized; the flowers that don't get fertilized fall to the ground. Weather patterns and the general health of a vine can play huge roles in how many flowers become fertilized. After a flower has become fertilized, it immediately begins to develop a seed with a grape berry surrounding it for protection.

But the future is not necessarily all clear for every emerging grape...as we shall discuss in next month's segment.

Cheers until then!

RECIPE

HOT CLAM DIP
IN A SOURDOUGH BOWL
A Tene Shake Signature Recipe

Ingredients:

- ½ cup margarine or butter
- 2 cans (6½ oz) minced clams with juice
- ½ cup bread crumbs
- ½ cup Parmesan cheese
- 10 cloves garlic (more or less to taste)
- 1 small onion diced (more or less to taste)
- Dash Worcestershire
- Dash Tabasco hot sauce
- 1 6-inch round loaf of crusty bread, sourdough works well
- additional crusty bread pieces for dipping
- chopped parsley for garnish



60 Fishermans Wharf # 1
(831) 375-3956



No Corkage Fee
Program Participant!

Method:

Preheat oven to 350 degrees Fahrenheit.

Slice top from the round of bread and reserve. Using a serrated knife, carefully cut chunks out of the center of the bread, leaving 1 inch of bread around the interior to form a bowl for the clam dip. Reserve bread chunk innards and lid to use as dippers.

Mix butter, clams, bread crumbs, parmesan cheese, garlic, onion, Worcestershire and Tabasco sauces together until combined.

Pour clam mixture into bread bowl. Place bread bowl on a baking sheet. Bake uncovered for 30 to 40 minutes. Let rest for 15 minutes, then sprinkle with chopped parsley and serve warm.

THE Monterey Grapevine

O-N-L-I-N-E

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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:

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CLUB SAVINGS

Remember, as a Club Member, you receive a 15% discount on all purchases and a weekly complimentary tasting.

NEWSLETTER STAFF
















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 Morgan Winery 2008 Double L Vineyard Chardonnay		\$36.00	\$27.00	\$28.80
 Boëté Winery 2005 Reserve Cabernet Sauvignon		\$50.00	\$37.50	\$40.00
JUNE SELECTIONS		PRICES EXPIRE 08/31/2011		
 Joyce Vineyards 2010 Stèle Chardonnay		\$15.00	\$11.25	\$12.00
 Christopher Paul Wines 2008 Pinot Noir		\$26.00	\$19.50	\$20.80
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