

# Tasting Monterey

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

## COMING EVENTS

**Friday, June 1, 2012**  
**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!

**Sunday, June 24, 2012**  
**Monterey Wine Club**  
**Bernardus Bocce Bash**



Bernardus Lodge  
 Carmel Valley  
 2:00pm-5:00pm  
 Lessons/Tournament, Large  
 Bottle Prizes and welcome  
 glass of Bernardus wine and  
 special member-only discounts  
 on additional wine and food.  
 Tickets:  
 \$20 Monterey Wine Club,  
 \$15 Club Quattro / Cellar Club,  
 \$30 Guests

**Friday, June 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 Cannery Row tasting room  
 will be open 1 hour later on  
 Thursday, Friday and Saturday.

\* 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!

# BURGUNDY

## A Legacy of Complexity and Quality



Although we Monterey County aficionados easily equate Pinot Noir and Chardonnay with our own beloved vineyards, and rightly so, the origins of the two varietals lie in the Burgundy region of eastern France. "Bourgogne," in French, is considered by many to be second only to Bordeaux in quality reputation in France's numerous wine-growing regions and is arguably on an equal level.

Geographically, the Burgundy wine region is located in the valleys and slopes of the Saône River, a tributary of the Rhône River further south. Although sometimes disputed, the grander entire region extends from the Chablis-dominated area around Auxerre in the north down to the Beaujolais area near Lyon.

The heart of Burgundy, though, is known as the Côte d'Or, which is just twenty-five miles long, and at times, only a mile wide (Monterey's own Santa Lucia Highlands is somewhat similar). The Côte d'Or is divided into two parts, with the Côte de Nuits extending from south of Dijon to Corgoloin/Nuits-Saint-Georges, and the Côte de Beaune covering the area in between the towns of Ladoix and Dezize-les-Maranges.

The landscape of the Côte d'Or is comprised of small villages and towns surrounded by vineyards on a mix of flat and sloped vineyards on the eastern side of a solid line of hills. Beaune, Pommard, Meursault and Montrachet are wines most recognized from the Côte d'Or. The Côte d'Or is also where Burgundy's most expensive wines originate, and, therefore not surprisingly where all of Burgundy's "Grand Cru" vineyards are located (one exception is the Chablis Grand Cru).

What's Grand Cru? Good question. Leave it to les Français to complicate things! You could find the terms Grand Cru or Premier Cru (or 1er Cru) on bottles from other regions in France, but they are most associated and used in Burgundy. The terms are intended to imply distinction to certain wines and basically refer to single vineyard-sourced wines from prestigious AOCs (the roughly equivalent French designation for AVAs). Having experienced hand-picking some of these steep vineyards, this author assures you they are indeed unique. Certain Grand Cru wines can even be sourced from single rows within individual vineyards...yeah, that's about as terroir as possible!

And, it's actually not uncommon in Burgundy for a particular vineyard to have multiple owners of rows. To explain how this came to be, we need to dive into history. The Gauls were most likely swilling vino during the time when the Roman Empire conquered them in 52 BC (the decisive battle of Alesia where a Julius Cesar-led army defeated Vercingetorix's forces is located in Burgundy).

However, it was monks in Burgundy's monasteries who took the region's wine to a new level, really getting things moving around 900 AD at the famed Abbey of Cluny. The Church continued to be the most important player in Burgundy's wine production throughout the Kingdom of Burgundy's existence. At this time, Burgundy's reputation for superior wines greatly expanded, highly encouraged by the Kingdom's proud Dukes.

After Burgundy later became part of the Kingdom of France, the power of the Church began to slowly decline, including its firm grip on the regional wine production. Vineyards which had been Church-owned for centuries began being sold to members of the period's upper class. The French revolution then resulted in the remainder of the Church's vineyard holdings sold off.

Then, Napoleon really shook things up, even in the wine world. Napoleonic inheritance laws led to further subdivision of vineyards, often resulting in growers retaining just single rows. This situation allowed for the rise of another typical Burgundian institution - the négociants.

*Continued Inside*

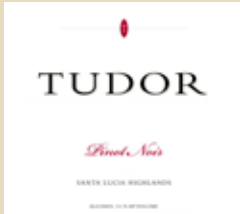
## MONTEREY WINE CLUB PRICE NOTIFICATION



We want to take this opportunity to thank you for your membership in A Taste of Monterey's Monterey Wine Club. In order to adapt to the changing local wine industry and adjust for inflation, we will be increasing the price of the club by three dollars per month for all clubs excluding Private Reserve Club. We do our best to keep the prices low. In fact, A Taste of Monterey has charged the same price for the Monterey Wine Club over five years. We know you have a choice on where to spending your disposable income and we appreciate you for including your membership in the Monterey Wine Club as one of them. Please be aware that the increase will take effect in the July billing cycle (end of June). As always, thank you for your continued membership in the Monterey Wine Club and your support of Monterey Wine Country.

# RESERVE WINE SELECTIONS

## TUDOR - 2007 SLH Pinot Noir



**Winery:** Every year the Tudors' grandfather used to make wine for his friends and family. It was a tradition. The Tudor family has been growing grapes and lavender – and making wine on the Island of Hvar in Croatia – for over 2,000 years. The Tudor family began growing grapes in California early in the 1900's and continue to operate one of the largest table grape vineyards in the country. In 1997, Dan began his quest and discovered Monterey County's potential as a top-flight winegrowing region. Its vast microclimates and terroir allow for over 40 different grape varieties, but it was Pinot Noir that Dan pursued. Dan's first cousin Christian Tudor, committed to preserving the family tradition, teamed up with Dan to start Tudor Wines and create handcrafted wines.

**Vineyard:** Monterey County's American Viticultural Area known as the Santa Lucia Highlands (SLH) are ideally suited for Pinot Noir. These vineyards are planted on the southeast facing terraces of the Santa Lucia Mountains, overlooking the Salinas River Valley. Ancient and light well-drained soils paired with maritime influences create an optimal region 1 microclimate for Pinot Noir.

**Tasting Notes:** Shows just what you want in a fine coastal bottling, with a smooth, silky texture, crisp acidity, and fine, delicate but powerful flavors. In this case, the wine shows cool-climate notes of raspberries, cherries and red currants, with umami, salty smoked meat and oak-inspired vanilla toast complexities.

**Tudor**  
2007 SLH Pinot Noir

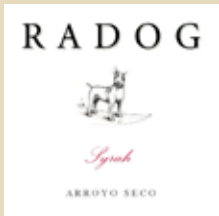
**Alcohol**  
14.5%

**AVA**  
Monterey

**Composition**  
100% Pinot Noir

**Aging Potential**  
4-5 years

## RADOG - 2007 Syrah



**Winery:** In a world of mass produced products, Radog stands out by handcrafting small lots of wine from carefully selected family owned vineyards. Traditional techniques and the finest French barrels are used for aging. Radog has a passion for winemaking and loves to give his friends a great deal.

**Winemaking:** At Radog, they select fruit from family-owned vineyards and transform it 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

**Tasting Notes:** Made in the traditional Northern Rhone style, this vintage is perfectly balanced, smoky, with earthy, white pepper notes. The Radog loves to pair this rad Syrah with a post-surf BBQ. The wine is structured and bold enough to stand up to the flavors of your favorite savory meat dishes, whether you're grilling ribs on the BBQ or serving up an elegant sit-down meal of prime rib.

**Radog**  
2007 Syrah

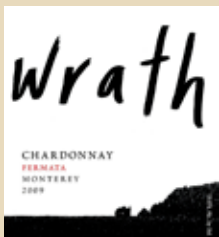
**Alcohol**  
14.9%

**AVA**  
Arroyo Seco

**Composition**  
100% Syrah

**Aging Potential**  
6-8 years

## WRATH - 2009 Fermata Chardonnay



**Winery:** Wrath represents a nexus of nature and an unbridled passion for winemaking. They produce site-driven Pinot Noir, Chardonnay, Syrah and Sauvignon Blanc from their estate vineyard and respected properties in the Santa Lucia Highlands. Their production is small, their distribution is limited and their wines reveal attitude, passion and an inherent respect for what a vineyard can give them.

**Vineyard:** Wrath's Estate San Saba Vineyard is set in a sheltered nook just below the Santa Lucia Highlands AVA. The estate consists of 72 acres of which 67.75 are planted to Chardonnay, Pinot Noir, Sauvignon Blanc, Syrah and Muscat. This is a cool site with little rainfall and one of the longest growing seasons in the world. Their soils, Arroyo Gravelly Loam and Hanford Gravelly Sandy Loam, provide

a low-vigor, well-draining, disease- and pest-free medium for the vines. The soil also imparts a subtle mineral quality to the wines.

To preserve their local ecosystem, they have worked with viticultural consultant Steve McIntyre to develop a sustainable farming program, certified by CCTV, tailored to their estate. In addition to protecting the local environment, they believe it allows them to produce wines that are more authentic and specific to their terroir.

**Tasting Notes:** Fermata offers a unique perspective on their Wrath estate vineyard. By stopping malolactic fermentation at the midway point, they are able to showcase the complexity of their terroir in a more structured and vibrant manner. The wine features two clones, Wente (55%) and Clone 4 (45%), and was aged in French oak barrels (60% new). The aromatics deliver pear and Meyer lemon backed by a subtle blast of butterscotch. The palate offers lemon curd, dried apricot and shortbread. The texture is both rich and tight.

**Wrath**  
2009 Fermata  
Chardonnay

**Alcohol**  
14.6%

**AVA**  
San Saba Vineyard

**Composition**  
100% Chardonnay

**Aging Potential**  
4-5 years

Cover Article Continued

Négociants take fruit from multiple growers and then produce and sell the wines under their own labels. Louis Jadot, Joseph Drouhin and Georges Duboeuf are négociants you'll often see in the French wine section of your local grocery store. Although these "wine merchants" exist throughout France, the unique arrangement of Burgundy's numerous small growers makes it very popular for the négociants.

We mentioned Grand Cru and Premier Cru earlier; other classifications are "village" appellations and regional appellations. Village appellation wines are normally blended wines from lesser quality vineyards within the boundaries of one of forty-two villages. For example, a wine may be just labeled "Meursault." At times, village wines will attach the name of a Grand Cru vineyard to their village designation, such as "Puligny-Montrachet," but if you see this, it does not indicate that the particular wine is a Grand Cru bottle.

Regional wines can be labeled as AOC Bourgogne (sourced and blended from anywhere in Burgundy), sous-régional (sourced from a specific area surrounding a village, but not distinct enough to be at the village appellation level— "Mâcon-Villages" is a good example), or wines of specific grape varietals (e.g. "Bourgogne Aligoté").

Chardonnay is by far the most common white varietal grown in Burgundy, and the wines it produces are considered among the best Chardonnays in the world. Aligoté is another white varietal grown and is popular for blending with black currant liqueur to make the drink known as a Kir. Chablis from Burgundy are Chardonnay wines and not the wine from a white cardboard box at the supermarket.

Pinot Noir dominates red varietals planted in Burgundy and enjoys a similar elevated reputation as Chardonnay for wines produced from it. The Gamay grape is fairly exclusive to the Beaujolais area and is the principal varietal for those light, fruity red wines famously released every November. (Also note that for whites and reds, varietal wines are the norm as opposed to blends, which is generally not typical for French wines.)

Interestingly, aside from sharing the production of superior Chardonnay and Pinot Noir wines, there is little else in common between Burgundy and Monterey County. Burgundy is completely landlocked, far from water, and experiences a serious continental climate with harsh winters and hot summers. Clearly the maritime influences (i.e. fog, afternoon winds, overnight temperature drops) that bless the Santa Lucia Highlands play such a vital role in making the AVA a comparable ideal home for the two varietals!

-Bryce Ternet, Contributing editor and author of three books. See [www.mbryceternet.com](http://www.mbryceternet.com).



Head of the fast growing AQUA TERRA Culinary ([www.aquaterraculinary.com](http://www.aquaterraculinary.com)), a special events and catering firm based in Pebble Beach, California, Chef Ford is extending his passion for fresh, local and sustainable ingredients with several innovative food services: AQUA TERRA kids!—a nutrition-smart school lunch program and AQUA TERRA @home—chef prepared meals to-go. In addition, Ford operates Point Pinos Grill in Pacific Grove.

A native of British Columbia, Ford steadily advanced through the ranks in some of the most celebrated kitchens in the Pacific Northwest before heading to Hawaii where he immersed himself in Pacific Rim cuisine. Moving to Los Angeles in 1996, Ford served as the Executive Chef for Gai Klass Catering (repeatedly voted Best Caterer in Los Angeles by Zagats), as well as the Huntington Museum, and the prestigious Jonathan Beach Club in Santa Monica.

In 2005, as Executive Chef at the Monterey Bay Aquarium, Ford was a celebrated leader in the Seafood Watch Program's initiative to protect our oceans by cooking only with sustainable seafood. Prior to launching AQUA TERRA Culinary in 2010, Ford was Executive Chef at the renowned Ventana Inn and Spa in Big Sur. Recently named Celebrated Chef of the Year by the American Culinary Federation Monterey Bay Chapter, Ford has received numerous accolades for his culinary talents and has been featured in Sunset Magazine and Coastal Living Magazine and has also made appearances on The Food Network.

RECIPE

A Delightfully Creative Dessert

Chilled Vanilla Bean Rhubarb Soup

- 1 ½ c sugar
- 1 c water
- 7 c trimmed and chopped rhubarb
- 1 vanilla bean, split and scraped

Combine water and sugar in a saucepan and bring to a boil. Add chopped rhubarb and vanilla pod. Simmer 10-15 mins, until rhubarb is soft. Pass mixture through a medium sieve, discarding solids. Chill thoroughly.

Crème Fraiche Panna Cotta

- 2 sheets gelatin, softened (or 2 tsp plain gelatin softened in 3 Tbs cold water)
- 2 c heavy cream
- 1 ½ c crème fraiche
- 1/3 c sugar

Combine heavy cream, crème fraiche and sugar in a saucepan. Bring to a simmer. Remove from heat, and add softened gelatin. Whisk to combine. Strain mixture through a fine mesh sieve. Pour into ramekins and chill until firm, 2-3 hours.

Candied Pistachios

- 1 c shelled pistachios
- 2 T simple syrup or corn syrup
- 2-3 T turbinado sugar

Toss pistachios with syrup. Sprinkle sugar over nuts and toss to coat. Spread on a greased or parchment lined sheet pan. Bake in a 350 oven until golden brown, about 10 mins.

To serve: Dip ramekin in warm water for a few seconds to loosen panna cotta. Unmold into a soup bowl. Spoon soup around panna cotta, garnish with dried strawberries and pistachios.



Point Pinos Grill is located in Pacific Grove, California near the Asilomar Beach and Conference Grounds, Point Pinos Lighthouse and Pacific Grove Golf Links. The restaurant is professionally managed—since early 2011—by AQUA TERRA Culinary, Chef / Owner Dory Ford and General Manager Diane Kleindienst.

# 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  
127 Main Street  
Salinas, CA 93901  
(888) 646-5446 Ext. 13  
club@tastemonterey.com

### CLUB SAVINGS

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

### NEWSLETTER STAFF
















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

### 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 08/31/2012	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Tudor 2007 SLH Pinot Noir		\$55.00	\$41.25	\$44.00
 Radog 2007 Syrah		\$35.00	\$26.25	\$28.00
 Wrath 2009 Fermata Chardonnay		\$35.00	\$26.25	\$28.00
JUNE SELECTIONS		PRICES EXPIRE 08/31/2012		
 District 7 2010 Chardonnay		\$18.00	\$13.50	\$14.40
 Chesebro 2005 Syrah		\$20.00	\$15.00	\$16.00
 District 7 2009 Pinot Noir		\$20.00	\$15.00	\$16.00
 Chesebro 2009 Roussanne		\$18.00	\$13.50	\$14.40
MAY SELECTIONS		PRICES EXPIRE 07/31/2012		
 Joyce Vineyards 2010 Black Mountain Chardonnay		\$22.00	\$16.50	\$17.60
 Nobel Vines 2010 667 Pinot Noir		\$16.00	\$12.00	\$12.80
 Joyce Vineyards 2009 Mesa Del Sol Syrah		\$20.00	\$15.00	\$16.00
 Nobel Vines 2010 446 Chardonnay		\$14.00	\$10.50	\$11.20
APRIL SELECTIONS		PRICES EXPIRE 06/30/2012		
 Holman Ranch Vineyards 2010 Pinot Gris		\$22.00	\$16.50	\$17.60
 Crū 2009 Montage Pinot Noir		\$23.00	\$17.25	\$18.40
 Hammond Vineyards 2006 Dua		\$18.00	\$13.50	\$14.40
 Yosemite View 2009 Chardonnay		\$13.00	\$9.75	\$10.40
<b>TO ORDER, CALL TOLL-FREE: 888-646-5446</b>				
*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.				