

Tasting Monterey

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

COMING EVENTS

Friday, June 28, 2013
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
 Sun-Wed 11am-6pm
 Thu-Sat 11am-8pm
 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!



Scan QR to...



A TASTE OF MONTEREY'S

Delicious New Addition



Monterey County's earthly bounties. As we have from the opening of our doors, A Taste of Monterey represents regional wineries (currently over 90) and showcases the diversity and superior quality of Monterey County wines. However, we are now eager to expand our offerings and become an all-encompassing culinary ambassador of Monterey County by introducing a food menu that highlights locally sourced products. After many years of planning and six months of construction, a commercial kitchen has been added to create a wonderful union that is unsurpassed by any other destination in the County and beyond.

After an extensive search for someone to help create the food element, A Taste of Monterey's local wine industry veterans, Ken and Robyn Rauh decided to team up with Dory Ford, accomplished chef and owner of Aqua Terra Culinary. Dory brings over 20 years of experience and culinary artistry to this delectable equation. He is intimately familiar with local products of Monterey County, including wine. In this new role, Aqua Terra Culinary team's creativity will be ushered to the forefront with local wines and delicious and fresh ingredients will be masterfully united. From mushrooms and Mourvèdre to artichokes and Albariño, from Salinas Valley salads and Sauvignon Blanc to garlic and Grenache –these are just some of the fruits of the perfect marriage union that we have to look forward to.



Continued Inside

After 19 years, A Taste of Monterey is embarking on an exciting new culinary adventure. We invite you to join us on this voyage. From our inception in 1994, A Taste of Monterey has proudly provided a regional wine tasting room and has become a popular attraction along John Steinbeck's world famous Cannery Row. There is no greater opportunity or venue to present

INTRO MENU*

SHARABLES AND SMALL PLATES

Inzana Farms Almonds and Pistachios
 brown sugar, cayenne, thyme

Bacon Wrapped Dates
 pine nut filling, saba

Chickpea Hummus and Samfaina
 sundried tomato and pumpkin seed pesto, toasted flat bread

Buratta
 warm crostini, eggplant caponata, carmel valley olive oil

Baked Baby Brie
 roasted gilroy garlic, watsonville berry preserves, french baguette

Monterey Crab Dip
 a molten cheese and monterey dungeness crab with castroville artichokes served with local sourdough

Paella Stuffed Pequillo Peppers
 avocado, pickled red onion, watercress, lemon olive oil

Gambas Al Ajillo
 sweet white shrimp, garlic, new potatoes, sofrito vinaigrette

Nachos
 Yucatán chicken or spicy goat, black beans, oaxaca cheese, tomato, olives, jalapeno, cilantro, radishes, crema, guacamole

Albondigas
 salsa brava, english peas, manchego

Glazed Pork Ribs
 red wine bbq sauce, coleslaw, biscuit

Tikki Masala Chicken
 filo rolls, crispy spinach, masala sauce

CHEESE SELECTIONS

Soft

Cypress Grove Humboldt Fog, Marin French Cheese Brie, Di Stefano Burrata, House Made Ricotta

In the Middle

Bell Weather Farms Carmody, Bravo Premium White Cheddar, Schoch Family Junipero, Point Reyes Toma

Firm

Cypress Grove Lamb Chopper, Vella Cheese Co Bear Flag, Cypress Gove Midnight Moon

Specialty

Shaft's Blue Cheese, Bee Hive Barely Buzzed, Cabrales

RESERVE WINE SELECTIONS

LE MISTRAL - 2008 *Mistral*



Vineyard: Daytime temperatures in Monterey County tend to be quite variable because of the wind. The temperature gradually rises during the day and peaks around 2pm every afternoon. Then the maritime influence of the Monterey Bay causes the wind to blow inland at 20 to 30 MPH, and it is not unusual for the temperature to cool by as much as 20F in less than an hour. The high heat spikes common to the Napa Valley do not normally occur in the Le Mistral vineyard.

Winemaking: Grapes were harvested at an average of 25° brix, fermented in small batch stainless steel fermenters, and then aged for 17 months in a combination of new French Oak (40%) and two year-old French Oak previously used for the Joseph Phelps Insignia (60%). Coopers include

Francois Freres, Saint Martin, Sirugue, Saury and Ermitage. The wine was bottled in April, 2009. The 2008 Le Mistral is dark and savory with black fruit, dried herbs and white pepper. With a deep red color and intense character, it is spicy with complex layers of dark currant, licorice, red berry and a long, lingering finish. Blend and grape sources: 62% Syrah, 28% Grenache, 5% Alicante Bouschet, 5% Petite Sirah. Estate-grown fruit from their Monterey County vineyard comprised 98% of the blend, with the balance supplied by independent growers.

Tasting Notes: The 2008 Le Mistral is dark and savory with black fruit, dried herbs and white pepper. With a deep red color and intense character, it is spicy with complex layers of dark currant, licorice, red berry and a long lingering finish.

Le Mistral
2008 Mistral

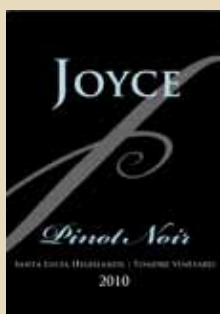
Alcohol
13.8%

AVA
Monterey County

Composition
62% Syrah
28% Grenache
5% Alicante Bouschet
5% Petite Sirah

Aging Potential
6-10 years

JOYCE - 2010 *Tondre Pinot Noir*



Vineyard: The Tondre Grapefield vineyard situated high on a sloped bench in the heart of the Santa Lucia Highlands is quickly gaining acclaim as one of the premier vineyards in the Santa Lucia Highlands appellation. Low yielding clones 943,777, pom 4 and 115 are used to create this Pinot Noir offering. The 2011 growing season was extremely long and very cool which dictated a very slow evolution of flavors while the grapes were ripening. Although yields were very light concentration of flavor was intense.

Winemaking: These Pinot Noir grapes were handpicked in the cool early morning hours to preserve integrity of fruit. Upon arrival at the winery, the grapes were sorted then partially destemmed into 1.5-ton open top fermentors. Partial whole cluster fermentation (20%) was used in order to achieve tannic dimension in the wine. Once the fruit was transferred into fermenters a 2-3 day cold soak was practiced in order to achieve maximum flavor extraction. Once fermentation began naturally they fermented the grapes at mid to high temperatures between 7-10 days. After fermentation was complete, the wine was

transferred into 100% French oak barrels in which only 20% were new while the rest remain neutral. After gently racking 2 times, before bottling, the wine was bottled unfiltered at 10 months. It is Joyce's desire to showcase the beautiful and powerful Santa Lucia highlands fruit in a lighter more delicate manner. Practicing winemaking restraint was imperative when creating this Pinot Noir.

Tasting Notes: The result is a "pretty" Pinot Noir. Light on its feet but abundant with powerful fruit. Aromatics of concord grape and crushed strawberry combine and lead into a attractive creamy mid palate followed by a silky finish of balanced fruit, mineral and acidity.

Joyce

2010 Tondre
Pinot Noir

Alcohol
13.9%

AVA
Santa Lucia Highlands

Composition
100% Pinot Noir

Aging Potential
6-8 years

BERNARDUS - 2010 *Soberanes Chardonnay*



Vineyard: Santa Lucia Highlands' two most renowned growers, Gary Pisoni and Gary Franscioni, have joined forces on an exciting new vineyard located just south of the celebrated Garys' Vineyard in the heart of the Santa Lucia Highlands. It is called Soberanes Vineyard. Bernardus is honored to be among the few wineries to receive both Chardonnay and Pinot Noir from this exciting new "crown jewel" of the Santa Lucia Highlands appellation.

Winemaking: 2010 is Bernardus' first release from Soberanes. They have chosen a block of the highly-regarded Wente clone for their bottling. The meticulous care given to the vineyard is immediately evident in the quality of their first vintage.

All Bernardus' Chardonnays are fermented and aged in the Burgundian tradition. The grapes are hand picked and sorted for quality before being gently whole-cluster pressed and fermented using a variety of specially selected yeasts. Their Chards undergo a complete malo-lactic fermentation to enhance richness and complexity. In addition, each barrel has been hand stirred every two weeks until shortly before blending and bottling.

Tasting Notes: The aromas are of ripe citrus fruits and baked green apple, accented by floral notes and fresh butter. The palate is highly focused and intense with flavors of candied citrus fruits, caramel, toasty oak and mineral, supported by a crisp, refreshing acidity.

Bernardus

2010 Soberanes
Chardonnay

Alcohol
14.4%

AVA
Santa Lucia Highlands

Composition
100% Chardonnay

Aging Potential
5-7 years

Cover Article Continued

Because we feel there is no better friend to wine than cheese, we will introduce an ever-growing cheese and charcuterie selections in the expanded culinary partnership. But we will not be content with a simple slice and serve presentation. These cheese selections will include tasting accompaniments like Big Sur honey, local berry compote, freshly toasted warm herb-infused nuts, reduction drizzles and many more. Salivating yet? Keep in mind that this is only a sample, and many more great things are to come as we expand our menu.



We believe showcasing this remarkable partnering of local wine and food is a unique opportunity. Monterey County is so distinct, and we should say magical. This is well known by those who are fortunate to reside here, and it continues to draw visitors to our beautiful County year after year. A Taste of Monterey takes great pride in continuing to offer the best of Monterey County to our members and guests. So no more thinking that it would be great if A Taste of Monterey offered more substantial food options. By mid June, we will. If you're local, you now have absolutely no reason to not stop by and see us. If you live elsewhere, you've never had a better reason to come back for a visit. See you soon and Bon Appétit!

*Please note: Menus are introductory/exploratory and subject to change.

Bryce Ternet - contributing editor and author of the recently released: "The Stevenson Plan, A Novel of the Monterey Peninsula." See <http://www.mbryceter.net/> for more.

FLATBREADS

Moroccan

sheep's feta, merguez sausage, mixed olives, cilantro and curried tomato sauce

Pig Wizard

fennel sausage, foraged mushrooms, roasted peppers, tomatillo cheese

Margherita

torn san marzano tomatoes, fresh mozzarella, summer basil

Viva Italia

sundried tomato pumpkin seed pesto, prosciutto, ricotta, finished with fresh apple, arugula and balsamico

The Spaniard

sofrito, pequillo pepper, chorizo secca, marinated artichoke, cipollini onions, manchego, jack cheese

VISITING Varietals



TEMPRANILLO

Pronunciation: Temp-ra-knee-oh

Definition: The Tempranillo grape is the dominant grape varietal in Spain's Rioja wines. It produces a medium to full-bodied red wine with lower acidity and full fruit flavor characteristics. These wines are grown primarily in the Rioja and Ribera del Duero regions of Spain. Tempranillo arrived in California bearing the name Valdepeñas, and it was grown in the Central Valley at the turn of the 20th century. Since the climate of the Central Valley was not ideal for the grape, it was used as a blending grape for jug wine. California has since started to use it for fine wines.

Flavor Profile: When you first taste a Spanish Tempranillo, you'll get hit with the flavor of leather along with cherries. The finish is mild, smooth and lingers with tannin on both sides of your mouth. American and other New World Tempranillo delivers tons of cherry and tomato-sauce flavors followed by chunky tannin. Tempranillo is technically a medium-bodied wine with red fruit characteristics. If you've never tried Tempranillo before, you'll find it tastes similar to Sangiovese and Cabernet Sauvignon.

Food Pairing: Tempranillo pairs with all kinds of food because it's savory. The regional Spanish cuisine includes roasted vegetables and cured meats like the luscious Jamón Iberico de Bellota. It's true, Tempranillo pairs very well with the local cuisine, but it works well with all kinds of cuisine. Suggestions: Lasagna, Pizza and dishes with tomato-based sauces, Grits, Polenta and dishes with corn as a major ingredient, Mexican food such as tacos, nachos, burritos and chile rellenos.

RECIPE

Champagne Pomegranate Cocktail

Adding Champagne to the menu is the fastest way to elevate any occasion.

INGREDIENTS

- 4 cups crushed ice
- 2 cups pomegranate juice
- 1/2 cup ginger ale
- 1/4 cup brandy
- 1 bottle Champagne or sparkling wine
- Pomegranate seeds

DIRECTIONS

Combine the first 5 ingredients in a pitcher. Pour about 1 cup of the Champagne mixture into each of 8 glasses. Garnish with seeds, if desired.



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:

A Taste of Monterey
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Monterey, CA 93940
(888) 646-5446 ext. 13
club@tastemonterey.com

CLUB SAVINGS

Remember, as a Club Member, you receive a 15% discount on all purchases (20% for Quattro and Cellar members) and a weekly complimentary tasting.

NEWSLETTER STAFF
















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WWW.TASTEMONTEREY.COM

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ANY OF THE CURRENT OR PREVIOUS CLUB WINES TO RECEIVE **25% OFF 12 BOTTLES** OR **20% OFF 6**

PRIVATE RESERVE CLUB	PRICES EXPIRE 08/31/2013	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Le Mistral 2008 Mistral		\$45.00	\$33.75	\$36.00
 Joyce 2010 Tondre Pinot Noir		\$35.00	\$26.25	\$28.00
 Bernardus 2010 Soberanes Chardonnay		\$40.00	\$30.00	\$32.00
JUNE SELECTIONS	PRICES EXPIRE 08/31/2013			
 Poppy 2009 SLH Pinot Noir		\$25.00	\$18.75	\$20.00
 Holman Ranch 2011 Sauvignon Blanc		\$20.00	\$15.00	\$16.00
 Line Shack 2006 Zinfandel		\$18.00	\$13.50	\$14.40
 Wrath 2011 Ex Anima Chardonnay		\$23.00	\$17.25	\$18.40
MAY SELECTIONS	PRICES EXPIRE 07/31/2013			
 Sycamore Cellars 2010 GSP		\$19.00	\$14.25	\$15.20
 Scheid Vineyards 2010 Pinot Blanc		\$24.00	\$18.00	\$19.20
 Scheid Vineyards 2009 Syrah		\$26.00	\$19.50	\$20.80
 Heller Estate 2011 Chardonnay		\$25.00	\$18.75	\$20.00
APRIL SELECTIONS	PRICES EXPIRE 06/30/2013			
 Kovacs 2011 Sauvignon Blanc		\$18.00	\$13.50	\$14.40
 Cima Collina 2008 Pinot Noir		\$24.00	\$18.00	\$19.20
 Tre Gatti 2010 Baldo Rosso Syrah		\$22.00	\$16.50	\$17.60
 Chesebro 2010 Vermentino		\$16.00	\$12.00	\$12.80
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