

Tasting Monterey

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

COMING EVENTS

Last Fridays Wine Bar

June 26
5:00pm-8:00pm*
Join us Friday evening from 5pm to 8pm. Start your weekend off with a relaxing view, live music, great food and a glass of Monterey's finest.



Store Hours

A Taste of Monterey
Cannery Row
Sun-Wed 11am-7pm
Thu-Sat 11am-8pm

*No new member tastings after 6:00pm

SPRING REFERRALS



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



Scan QR to...



Wine & Cheese

... a Delectable Pair!



Wine and cheese – the two seem to go together like peas and carrots. You see the pairing often at parties, receptions, and on wine tasting excursions. Even here at A Taste of Monterey, we offer a wide selection of cheeses to enjoy with a glass of wine. Most people take it for granted and think any piece of cheese will taste excellent with a sip of wine. But...it's not that simple. In reality, pairing wine and cheese can be quite complicated, far more complicated than a chunk of Cheddar and a glass of Merlot.

This is because there is not just one kind of cheese or one kind of wine. And like wine, cheese comes in a variety of forms. Cheeses vary in moisture and fat content, texture, and flavor. And, as we know, wines vary in acidity, sweetness, body, and structure. With all of the variance on both sides, the basic concept of pairing wine and cheese becomes far more challenging. But have no fear. We are here to help guide you along.

First off, consider the age of the cheese. Young cheeses have higher water content and a more milky texture. As cheese ages, the moisture in it gradually evaporates, leaving a harder, more savory cheese. As cheese ages, it takes on more flavor. For example, a Brie cheese which has aged some will have added earthy notes, and cheese like Gruyere and Emmental will gain nutty flavors after aging. Aged Blue cheeses will be even more pungent. The general point here is that with aging, cheeses will tend to move from more of a delicate to bolder style.

Sound familiar? It should, as the same general observation can be said about wine. So for this lesson, try pairing young with young, and old with old. Young cheeses may partner best with juicy, fruity, fresh, and spirited wines. Think of sparkling wines, crisp whites, dry rosés, and light, fruitier reds. Older cheeses tend to be more complex in their flavor profiles, so get out the older and bolder wines.

But age is not the only factor to consider. The texture, saltiness, and pungency of the cheese as compared to a wine's structure and sweetness have to be considered. Here are some things to keep in mind.

Wines high in tannins are excellent paired with rich, aged cheeses, as the tannins bind to the protein and fat in cheese. But stay away from bold tannic wines and young cheeses. The wine will simply overpower the cheese. Additionally, sweet wines create a delectable balance with the saltiest of cheeses. Lastly, creamy cheeses blend well with buttery, oaky white wines. But now let's get to some specific suggestions.

YOUNG AND SOFT - Ricotta, Chèvre, Feta, Brie, and Camembert. All of these are cheeses you will love pairing with crisp whites, dry rosés, sparkling wines, and light-bodied reds. Rieslings, Gewürtraminer, Moscato, Chenin Blanc, Pinot Grigio, Albariño, Chardonnay, Sauvignon Blanc, Beaujolais, and light Pinot Noir wines all have strong potential with these cheese selections. Stay away from big reds for sure though.

SEMI-HARD, MEDIUM-AGED - Havarti, Edam, Emmental, Gruyere, Jarlsberg, Brebis, young Cheddar, Monterey Jack (yes, it was in fact first made in Monterey), and Manchego. These cheeses are firmer and bolder, calling for medium-bodied whites and fruity reds. Chardonnay, Pinot Blanc, white Rhône and Bordeaux-style blends, Viognier, Marsanne, Roussane, off-dry Rieslings, Pinot Noir, lighter Zinfandels, Merlot, Dolcetto – all would be solid choices.

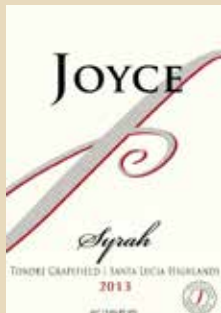
HARD & AGED - Aged Monterey Jack, aged Cheddar, Comté, aged Gruyère, aged Gouda, aged Manchego, and Asiago. These hard, aged cheeses tend to have both saltiness and nuttiness, and they love full-bodied wines. Aged white Bordeaux whites, white Rhône blends, vintage sparkling wines – all are potential good white pairs. But you'll be safer going with big reds here: Cabernet Sauvignon, Rhône and Bordeaux-style blends, Malbec, Nebbiolo, Barolo, Petite Sirah, big Zinfandels, and heavy Syrahs. Although the saltiness factor here can also call for something sweet...so don't be afraid to try a sweet Riesling, Sauternes, or a Port-style wine.

BLUE - Blue cheeses present an interesting challenge, as their strong flavor and elevated saltiness can overpower a lot of wines. Stilton, Gorgonzola, Roquefort, Cambozola, and Bleu d'Auvergne are all blue cheeses. Here we're going to just recommend you go sweet. And while a sweet Riesling, Gewürtraminer, or Late Harvest wines would do, we highly recommend trying a red port-style wine. Sounds odd we know, but you'll be a true believer once you try for yourself.

Continued Inside

RESERVE WINE SELECTIONS

JOYCE - 2012 *Tondre Syrah*



Vineyard: Tondre Grapefield, planted in 1997, has quickly earned a reputation as one of the top producing vineyards in the Santa Lucia Highlands. The vineyard is located next door to Gray's vineyard which is situated on a south-east facing slope. Strong maritime influences and ancient glacial soils consisting of sand & shale-loam set the stage for phenomenal quality.

Winemaking: These Syrah grapes were hand harvested in the cool early morning hours and delivered to our winery before 7am. 75% of the grapes were gently destemmed while 25% were left as whole clusters. The grapes were placed into small open top fermenters where they were cold soaked for 4-5 days before fermentation began naturally. Primary fermentation lasted between 10-14 days before the wine was drained and the must was gently pressed. The wine was then transferred to 10% new and 90% neutral French oak barrels where it finished malo-lactic fermentation. Once ML was complete a small sulfur addition was made and the wine was left to age sur lie for 13 months before being bottled unfiltered and unfiltered.

Tasting Notes: In the glass the this wine shows aromas of blueberry, cranberry and dried herbs. The palate rich showing blackberry, baking spice, ripe strawberry and cardamom. The palate is laced with fine tannins and supple texture which lingers on one's palate.

Joyce
2012 Tondre Syrah

Alcohol
13.8%

AVA
Santa Lucia Highlands

Composition
100% Syrah

Aging Potential
7-8 years

HELLER - 2011 *Malbec*



Vineyard: Overlooking the Cachagua region of Carmel Valley, ("Cachagua" is said to be an Indian derivative of the French "cacher" and the Spanish "agua" meaning 'hidden waters') and framed by the dramatic surrounding hills, lie the beautiful mountain vineyards of the Heller Estate. The 120 acres of Cabernet Sauvignon, Merlot, Cabernet Franc, Chardonnay, Chenin Blanc and Pinot Noir are planted at an altitude of 1200 - 1500 feet, producing rich, luscious grapes, which result in outstanding premium wines. The vineyards are certified 100% organic. Neither herbicides nor pesticides are used in the production of the grapes. This certification was granted after three vintages of clean farming, although the vineyards have always employed organic methods throughout the years.

Winemaking: 2011 turned out to be a very challenging vintage. Minimal winter rains coupled with late spring frosts and very cool summer temperatures combined for reduced yields. Harvest started late and the window was narrow because of rain and a cold snap in October. Overall, due to our unique growing region, we weathered these obstacles well and harvested some beautiful fruit.

Tasting Notes: Nicely layered, integrated nose with fruit forward notes of freshly crushed blackberries/cassis and rounded notes of sweet oak and cedar. Bright, explosive mouth feel with sour blackberry and cherry being predominant. Medium-light body with light tannins and a crisp fruity finish. This zesty Malbec is a perfect example of how lovely and fruity this wine can be while still having enough tannin structure to hold up to any type of beef dish from barbeque to filet mignon.

Heller
2011 Malbec

Alcohol
13.3%

AVA
Carmel Valley

Composition
100% Malbec

Aging Potential
7-8 years

HIGH FLYER - 2010 *Doctor's Pinot Noir*



Winery: At Highflyer, they work with small, family-owned, benchmark vineyards throughout California where terroir and varietal are in perfect alignment. They harvest fruit from the Santa Lucia Highlands, Santa Maria Valley, Bennett Valley, Santa Ynez and Napa Valley to produce wines that are thought provoking, varietally and regionally accurate, and delicious. Their name references their winemaker/owner Craig Becker's other great passion in life: aviation. As a private pilot, Craig can fly to distant vineyards, walk the site, meet with the vineyard management team and return home, all in one day.

Vineyard: Doctor's Vineyard is in the heart of the Santa Lucia Highlands. This intensely managed property has well drained soils of sandy loam and gravel. Three clones were sourced from three small vineyard blocks to complete the 2010 blend: 828 (richness), Calera (brightness) and Swan (texture).

Each of these vineyard blocks are planted between 500 and 900 feet above sea level.

Tasting Notes: In 2010 only 36 barrels of Highflyer Pinot Noir from Doctor's Vineyard were produced. The wine was aged for 12 months in 100% French oak, 20% of which were new barrels. This vintage shows bright fruit flavors and the purity of cool climate Pinot Noir aromatics, with tiers of concentrated young cherry, cola, raspberry jam and red plum. Fleshy and full-bodied, the finish is lingering and delicious!

High Flyer
2010 Doctor's Pinot Noir

Alcohol
14.5%

AVA
Santa Lucia Highlands

Cases Produced
700

Composition
100% Pinot Noir

Aging Potential
5-6 years

Cover Article Continued

Here at A Taste of Monterey, we offer over twenty different artisan cheeses, including local and California-made cheeses, to try while you sip on a glass of fine Monterey County wine and take in our outstanding world-class views. We periodically change our list in order to showcase enticing new cheeses we come across, but our current selections are listed below.

Our Young and Soft selections include: Cypress Grove Humboldt Fog, Marin French Cheese Camembert, Di Stefano Burrata, House-Made Ricotta, and St. Nectaire. In the Semi-Hard, Medium-Age range, we offer Bell Weather Farms Carmody, Bravo Farms Premium White Cheddar, Schoch Family Farms Mt. Toro Tomme, Point Reyes Toma, and Goat Garrotxa. Our Hard & Aged and specialty selections include Cypress Grove Lamb Chopper, Vella Cheese Co. Dry Monterey Jack, Cypress Grove Midnight Moon, Fiscalini Purple Moon Cheddar, Shaft's Bleu Cheese, and Bee Hive Barely Buzzed.

We also know that cheese loves being accompanied by fruit and nuts. It's not just to make the plate look nice – nuts and fruits can be excellent cheese pairings. Our culinary team has gone through each and every one of our cheese selections and has skillfully created a special accompaniment to go with each choice. Whether it is a slice of apple, dried fruit, local berry compote, special reduction drizzle, or honey comb, you can be sure that each cheese is complemented perfectly with these special bonuses.

We also provide wine pairing selections for each cheese that will help guide you on your way to wine and cheese pairing bliss. Although we are not against, and in fact encourage, you to try your own cheese and wine pairing experiments. You may discover your own favorite unique combination, so have fun with it!

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.



VISITING Varietals



MALBEC

Pronunciation: mahl-behk

Definition: Originating from the Bordeaux region of France, this grape is among the "big six" for red wine grapes. However, with the exception of Cahors, its fame and fortune in France often end there, as Malbec is generally a grape used for blending, with very little vine being devoted to its improvement or success. The story in Argentina is quite the opposite. Malbec has found both fame and glory in the sun-drenched climate of Argentina.

Flavor Profile: Ripe fruit flavors of plums, black cherry and blackberry can give this wine a decidedly jammy character. Smoke, earth, leather, wild game, tobacco and white/black pepper along with a slew of high profile spices can make for an interesting medley of aromas and flavors, adding to layers of complexity and unique food pairing profiles.

Food Pairing: Definitely a red meat wine that is adaptable enough to stand up to spicy Mexican, Cajun, Indian, Thai or Italian fare, with preference given to barbecue, spices and hard to pair meat-driven dishes, Malbec is extremely food-friendly and ultra accommodating.

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.

RECIPE

Almost-Instant Chilled Borscht

Ingredients

1 tablespoon	canola oil
1/4 cup	minced onion
1 cup	coarsely shredded peeled raw beets
1 cup	coarsely shredded carrots
	salt
	freshly ground pepper
2 tablespoons	sherry vinegar
1 1/2 cups	fresh beet juice
	prepared horseradish, sour cream and dill sprigs, for garnish

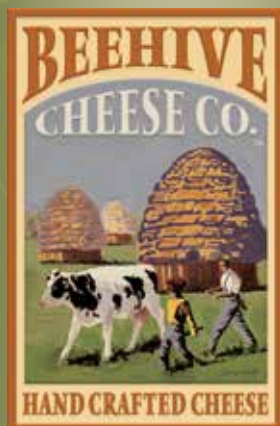
Directions

In a medium saucepan, heat the canola oil. Add the onion and cook over moderate heat until softened, 3 minutes. Add the beets and cook, stirring, until crisp-tender, 3 minutes. Add the carrots, season with salt and pepper and cook until crisp-tender, 3 minutes. Add the vinegar and cook until evaporated. Add the beet juice and immediately transfer to a bowl. Set the bowl in a bowl of ice water to chill. Serve the borscht in small bowls, garnished with horseradish, sour cream and dill. Pair with a crisp white wine.



CHEESE

Varietals



Barely Buzzed

Unique espresso and lavender hand-rubbed cheese with subtle notes of butterscotch and caramel. Made from the milk of Jersey cows; this is a full-bodied cheese with a smooth, creamy texture. Barely Buzzed is a very popular cheese and is considered by many to be a great American original.

It's all about the rub.

Colorado Legacy Fine Coffee's produces a Beehive Blend of South American,



Central American, and Indonesian beans roasted in different styles exclusively for Barely Buzzed. It turns out the love for food and artisan craftsmanship runs in the family. The owner and roaster of Colorado Legacy Fine Coffee is the brother of cheesemaker Tim Welsh.

Their unique espresso blend is then mixed with French Superior lavender buds and freshly ground onsite. The mixture is diluted with oil to suspend the dry ingredients in the rub. Rubbing the cheese produces notes of butterscotch and caramel near the rind, which find their way to the center of the cheese.

Barely Buzzed is aged in their humidity controlled facility and then moved to two different temperatures during the aging process to develop texture and flavor.

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 8/30/2015	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Joyce 2013 Tondre' Syrah		\$32.00	\$24.00	\$25.60
 Heller 2011 Malbec		\$45.00	\$33.75	\$36.00
 Highflyer 2010 Doctor's Pinot Noir		\$38.00	\$28.50	\$30.40
JUNE SELECTIONS		PRICES EXPIRE 8/30/2015		
 Gifft 2011 Red Blend		\$20.00	15.00	\$16.00
 Muirwood 2013 Reserve Chardonnay		\$18.00	\$13.50	\$14.40
 Muirwood 2013 Reserve Cabernet Sauvignon		\$22.00	\$16.50	\$17.60
 Gifft 2012 Chardonnay		\$20.00	15.00	\$16.00
MAY SELECTIONS		PRICES EXPIRE 7/31/2015		
 Craftwork 2011 Pinot Noir		\$20.00	15.00	\$16.00
 Joyce Vineyards 2013 Santa Lucia Highlands Dry Riesling		\$22.00	\$16.50	\$17.60
 De Tierra Vineyards 2009 Estate Merlot		\$26.00	\$19.50	\$20.80
 Craftwork 2013 Chardonnay		\$20.00	15.00	\$16.00
APRIL SELECTIONS		PRICES EXPIRE 6/30/2015		
 Scheid 2011 Pinot Noir		\$32.00	\$24.00	\$25.60
 La Merika 2012 Pinot Grigio		\$15.00	\$11.25	\$12.00
 J. Lohr Estates 2013 Wildflower Valdiguié		\$12.00	\$9.00	\$9.60
 Cru 2011 Arroyo Seco Chardonnay		\$25.00	\$18.75	\$20.00
<p>TO ORDER, CALL TOLL-FREE: 888-646-5446 *PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.</p>				