

Let's *Wine*
About it



PINOT GRIGIO

Pronunciation:
Pee-noh-grech-io

Pinot Grigio is the Italian name for Pinot Gris, a white mutation of the Pinot family. It shares its genetic fingerprint with Pinot Noir, Pinot Blanc and several other varieties.

- Usually, dry white wines with relatively high acidity
- Aromas of lemon, lime, green apple and blossoms
- The grape grows best in cool climates, and matures relatively early with high sugar levels.
- Known since the Middle Ages in the Burgundy region, where it was probably called Fromenteau
- Pairing suggestions: Goat cheese, rocket & walnut salad, Crispy garlic and chili prawns, Grilled green-lipped mussels

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.

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 08/31/2020	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Galante 2017 Petite Sirah		\$50.00	\$37.50	\$40.00
Joullian 2015 Cabernet Sauvignon		\$37.00	\$27.75	\$29.60
Dawn's Dream 2018 Rosé		\$35.00	\$26.25	\$28.00
JUNE SELECTIONS		PRICES EXPIRE 08/31/2020		
Joyce 2018 GSP		\$30.00	\$22.50	\$24.00
Craftwork 2018 Craftwork Pinot Grigio		\$18.00	\$13.50	\$14.40
Craftwork 2018 Craftwork Wines Zinfandel		\$18.00	\$13.50	\$14.40
Joyce 2019 Joyce Rosé		\$24.00	\$18.00	\$19.20
MAY SELECTIONS		PRICES EXPIRE 07/31/2020		
Ranch 32 2016 Meritage		\$30.00	\$22.50	\$24.00
Muirwood 2018 Chardonnay		\$18.00	\$13.50	\$14.40
Muirwood 2018 Pinot Noir		\$18.00	\$13.50	\$14.40
Ranch 32 2018 Sauvignon Blanc		\$22.00	\$16.50	\$17.60
APRIL SELECTIONS		PRICES EXPIRE 06/30/2020		
Robert Mondavi 2017 Rum Barrel-Aged Merlot		\$17.00	\$12.75	\$13.60
Bernardus 2018 Sauvignon Blanc		\$25.00	\$18.75	\$20.00
Cambiata 2016 Pinot Noir		\$23.00	\$17.25	\$18.40
Robert Mondavi 2018 Rum Barrel-Aged Chardonnay		\$17.00	\$12.75	\$13.60

TO ORDER, CALL TOLL-FREE: 888-646-5446
*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.

TASTING MONTEREY

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



Missing our view?

Check out our live webcam while you sip on some Monterey Wine.

Summer Referrals



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



Follow us on Instagram and Facebook @atasteofmonterey

A TASTE OF *History*

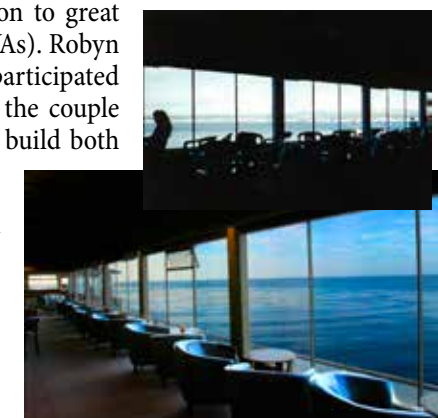


A vision was created 25 years ago that sought out to present, highlight, and promote all of the fine wines of Monterey County through one centrally located tasting room. This tasting room was not like others. It not only was located in one of the most historical areas in the county, or in the state for that matter, it also came with a view so stunning, enjoying a glass of wine was brought to a whole new level.

In 1993, Ken and Robyn Rauh were recruited by Monterey County vineyard owners Richard Smith and W.B. Butch Lindley, to create a unique regional wine tasting room that would feature the best wine this world renowned area had to offer. In 1994, a beautifully hidden spot with ceiling to floor windows, on one of the busiest row's in the county became, A Taste of Monterey.

Both Ken and Robyn had experience in the wine industry, in addition to great knowledge of Monterey County's nine American Viticultural Areas (AVAs). Robyn was raised on a ranch in the Salinas Valley where the entire family participated in planting vineyards. After completing college and getting married, the couple eventually found themselves back in Monterey County. Robyn helped build both national and tasting room sales for Chateau Julien Wine Estate located in Carmel Valley. Ken worked for Paul Masson Winery (the current location of ATOM), and he was also a tour guide for The Monterey Vineyard. With combined experience, the Rauhs have been able to successfully execute a vision that was set a quarter century ago.

With the tasting room, Ken and Robyn decided to create a wine club that would introduce wine lovers to all that Monterey County had to offer. "The Wine Club is our way of introducing people to a greater



Continued Inside

YOU ARE OUR **PPP**



To say these have been challenging times is an understatement. With great uncertainty, one thing that stands out is how much you, our loyal members, care for us. We know you have a choice where to buy your wines, and we are thankful that you continue to support A Taste of Monterey. It is so encouraging to receive daily calls from our members wanting to order wine. In addition to the wine sales and club orders, we are encouraged by the random acts of kindness and generosity. One member, who is starting a Beef Jerky company, dropped off several sample packs when he picked up his monthly wine shipment. Another member, early on, left a sizable tip to be distributed to our furloughed staff. All of this really helps to get us through these difficult times. We thank all of you for your support and we look forward to when we can open again and welcome you to A Taste of Monterey.

Reserve Wine Selections

GALANTE - 2017 *Petite Sirah*



Winery: Galante Vineyards' philosophy is simple: grow the finest grapes possible and let the fruit express itself in the wine. Since all of their grapes are estate grown on their vineyards in Carmel Valley, each bottle of wine they produce embodies the characteristics of their unique region, exhibiting the natural flavors that are born from the land they love. Well known for their Cabernet Sauvignon, they also craft limited amounts of estate grown Malbec, Petite Sirah, Merlot, Pinot Noir, Sauvignon Blanc, Viognier and several other blends.

Vineyard: Galante grows their Petite Sirah at two elevations on their property – 100 feet and 1800 feet. These two vineyards are quite different in temperature and soil and, as such, the grapes take on different characteristics.

Tasting Notes: This entirely hand cultivated Petite Sirah imparts a lovely aroma of violets and rose. It has expressive flavors of bright cherry and sweet vanilla and a light tannic backbone.

Galante
2017 Petite Sirah
Alcohol
14.3%
AVA
Carmel Valley
Composition
100% Petite Sirah
Aging Potential
6-8 years

JOULLIAN - 2015 *Cabernet Sauvignon*



Vintage: 2015 was the earliest in 2 decades – brought on by the three-year drought. Bordeaux's best vintages are always early vintages, and the same was true with 2015 Carmel Valley reds. Multiple September heat blasts forced them to pick the sunny and shady side of the vines about 10 days apart to avoid sunny side raisining, but the extra labor yielded rich, classically structured wine devoid of detracting roasted or pruny character.

Winemaking: We fermented cooler and longer than normal tannin structure to boost and complete malolactic fermentation while the tanks were warm. Prior to barreling, Cabernet was the star of 2015, and thus the blend is 84% Cabernet, 13% Merlot and 3% Cabernet Franc – so expect luscious blackberry, cassis and licorice nuances in both the nose and flavors.

Tasting Notes: The color is inky, dark garnet with a ruby rim. Perfumed, deep, spicy blackberry, cassis, anise and cedar arise on the nose. The rich, ripe black plum/blackberry entry expands into cassis, dark chocolate, and licorice flavors that finish with ample tannins and hints of truffles, earth and cedar.

89 points in Wine Enthusiast

Joulilian
2015 Cabernet Sauvignon
Alcohol
13.3%
AVA
Carmel Valley
Composition
84% Cabernet Sauvignon
13% Merlot
3% Cabernet Franc
Aging Potential
8-10 years

DAWN'S DREAM - 2018 *Rosé*



Winery: With a passion for life and a head for business, Dawn Galante had a dream of producing approachable wines of exceptional quality and elegance. With the loving support of her husband, Jack Galante, her dream has come true. As living proof that dreamers exist and excel, Dawn has built her life on free-thinker Henry David Thoreau's belief that "Dreams are the touchstones of our character." Between managing almost every aspect of her winery, Dawn can occasionally be found strolling hand in hand with Jack through the vines at twilight.

Winemaking: The 2018 Dawn's Dream Rose features clone 236 Pinot Noir from the esteemed Santa Lucia highlands. Whole-cluster pressing and gentle treatment throughout the winemaking process give this wine delicate flavors and aromas. This wine is fermented and settled in stainless steel and bottled within a few months of harvest to retain maximum freshness of the fruit.

Tasting Notes: The new vintage of their award-winning Rosé draws you in with its delicate hue of peachy pink and introduces itself with lively hints of tangerine, lemon zest, and ripe apricot. Your mouth is flooded with a supple texture and notes of ripe strawberry and watermelon. This wine is best described as precise with its crisp acidity leaving your mouth watering, craving another.

91 points in Wine Enthusiast

Voted the "Best Rosé of Monterey County" – 2014, 2015, 2016, 2017, 2018 & 2019!

Dawn's Dream
2018 Rosé
Alcohol
12.8%
AVA
Santa Lucia Highlands
Composition
100% Pinot Noir
Aging Potential
3-4 years

Cover Article Continued

variety of our county's wines," explains Ken. "It's impractical for a person to try more than a few wines during a visit to our tasting room. So the Wine Club lets members sample and learn about a few new wines each month. We think it's important for members to not only know about the wine, but the winemakers who craft each vintage."

The evolution of this business would not have been possible without the help of employees like Jasmine Hernandez, Elaine Hewett, and Fina Dominguez who have now become family. Between hosting events, nationwide shipping, over 1,000 wine club members, and countless visiting and local wine enthusiasts, it would be fair to say it takes a small village to produce such success.

Many things have changed since the beginning of this business venture. A Taste of Monterey began with blue carpet/gray plastic chairs, barrel tables, and a select few cheeses cut by a married couple behind an ocean-view tasting bar. Now with hardwood floors, "comfy chairs," a functioning bistro kitchen, a local art installation, and a full staff, A Taste of Monterey's interior might have gotten prettier over the years, but the same vision and dedicated couple remains.



Sippin' with the Staff Quarantine Edition

Elyse Bryan



Elyse Bryan became a part of the "Taste" family in August of 2019. In this short amount of time Elyse has proven to be an integral part of our very fast paced business. Originally from Ventura, California, Elyse moved to Monterey in pursuit of her degree in Liberal Studies at California State University, Monterey Bay. She plans on becoming an elementary school teacher. With one more semester left as an undergrad, Elyse will begin her credential program and is beyond excited to start her career. While working on her future goals, Elyse has landed herself working behind the retail counter as a host. She has enjoyed getting to know club members that she frequently checks in and gathers wine for, in addition to becoming familiarized with the

amazing wine Monterey has to offer

Q: What is your favorite bottle of white wine from our wine wall? Red wine?

A: *My favorite white wine is the Bernardus Sauvignon Blanc and my favorite red wine is the Odd Lot Red Blend.*

Q: What type of food do you enjoy most with wine?

A: *I love to enjoy my wine with pasta or the hummus and bread from A Taste of Monterey.*

Q: Where is your dream region to go wine tasting?

A: *I would love to be able to go to Italy someday and try the amazing wines they have to offer.*

Q: What varietal would you pick if you could only drink that particular wine for the rest of your life?

A: *That is a tough decision, but I think that I would choose Sauvignon Blanc.*

Q: Tell us something you have come to love about the Monterey Bay

A: *There's so much to love about Monterey! My favorite part is the amazing views and beautiful beaches.*

Cheese Corner



6 PERFECT SUMMER CHEESE AND ROSÉ PAIRINGS

Up your summer hosting game with the ultimate warm-weather and cheese pairings!

- Aged Goat Gouda
Fruit-Forward Rosé
- Semi-Firm Sheep's Milk
Citrusy Rosé
- Rich Aged Triple Cream
Sparkling Brut Rosé
- Ripened Bloomy Rind Goat
Off-dry Rosé
- Creamy Goat
Crisp Acidic Rosé
- Creamy Havarti of Feta
Fuller Bodied Rosé