

Let's *Wine*
About it



TANNAT

Pronunciation:
Tan NAW

- Origins lie in the Basque country, on the border between France and Spain
- One of the highest levels of antioxidants of all red wines
- Aged in oak which adds flavors of cedar, baking spices and chocolates
- Thick-skinned grape variety that produces deeply colored, well-structured wines
- Pair Tannat with sausage, duck and fatty cuts of beef like rib eye
- Common blending partners include Cabernet Sauvignon, Cabernet Franc, Merlot, Pinot Noir and Zinfandel

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 08/31/2021	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Folktales Winery and Vineyards NV Sparkling Rosé		\$42.00	\$31.50	\$33.60
Mansfield-Dunne 2017 Santa Lucia Highlands Pinot Noir		\$38.00	\$28.50	\$30.40
Le Mistral 2018 Joseph's Blend		\$50.00	\$37.50	\$40.00
JUNE SELECTIONS		PRICES EXPIRE 08/31/2021		
Meniketti Wines 2018 Black Tiger Syrah		\$42.00	\$31.50	\$33.60
Carys 2020 Pinot Gris		\$18.00	\$13.50	\$14.40
Muirwood 2019 Merlot		\$18.00	\$13.50	\$14.40
Meniketti Wines 2018 Shine On Sauvignon Blanc		\$22.00	\$16.50	\$17.60
MAY SELECTIONS		PRICES EXPIRE 07/31/2021		
Long Valley Ranch 2018 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
Silvestri 2019 Rosé		\$27.00	\$20.25	\$21.60
De Tierra 2017 Puzzler		\$39.00	\$29.25	\$31.20
Long Valley Ranch 2019 Chardonnay		\$18.00	\$13.50	\$14.40
APRIL SELECTIONS		PRICES EXPIRE 06/30/2021		
Montoya 2019 Pinot Noir		\$17.00	\$12.75	\$13.60
Bernardus 2019 Sauvignon Blanc		\$25.00	\$18.75	\$20.00
Comanche 2018 Mesa del Sol Zinfandel		\$32.00	\$24.00	\$25.60
Montoya 2019 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

WINERY SPOTLIGHT:



Folktales Winery and Vineyards is located just on the way into the heart of Carmel Valley. It was originally founded in 1982 by Bob and Patty Brower, as Chateau Julien Wine Estate. The couple had been on many trips to the Bordeaux region of France, and returned to the states feeling inspired to create. With that inspiration came purchase of land and motivation to provide incredible wines and hospitality.



In 1996, the winery property was expanded to the adjoining parcel. In addition to building a new estate residence and expanding the vineyard, a 10,000 sq. ft. barrel hall was constructed to house over 2000 wine barrels. In 2015, the property was acquired by local winemaker, Gregory Ahn, and renamed Folktales Winery & Vineyards. The name is inspired by the "thrill of discovery, the joy of gathering, and the idea that every great bottle of wine holds a story." Folktales is known to locals as a relaxing and romantically enchanting spot to enjoy wine. Folktales provides tasting treats, delicious wine, occasional nights of live music, and is often used as a wedding venue.

Over the past year, Folktales, like many other wineries and business alike, had to figure out just how to push through the unforeseen pandemic. "It has been a whirlwind of adapting to new ways of doing business, both as a winery and as a wedding venue, we've taken weddings virtual. Shortly after we opened for curbside pick-up, customers requested more," says Folktales' Corporate Sales Manager, Laurel McCurdy. Luckily, with restrictions starting to ease up just a little, the winery is now shifting gears to provide for dine-in guests as they once did.



Folktales Winery sources their grapes from all over Monterey County. As you have read time and time again, the region is one of the most diverse in the world, and Folktales takes advantage of that. With a variety of microclimates, Folktales sources cool climate varieties such as Chardonnay and Pinot Noir from the Santa Lucia Highlands, "where the fog lingers the longest each morning, and returns the soonest in the afternoon." Rhone varieties such as Grenache and Syrah are sourced further down the valley where sandy soils match up with warmer days in the Arroyo Seco. Lastly, the winery sources Bordeaux varieties such as Cabernet Sauvignon in the Cachagua region of the upper Carmel Valley "where rugged peaks block prevailing winds and sun is abundant."



Winemaker David Baird says, "My philosophy has evolved over the 15 or so years I've made wine in the Central Coast. Early in my career, styles of wine were a bit riper and bolder than they are today, and I would often drink different types of wines that I made in my day job. I would go home and drink lighter bodied wines or wines with lower alcohol and avoid the headaches that come with bigger wines. It's so nice to be making wines that I believe in from my core--lighter reds, aromatic whites, orange wines, and trying out anything else that sounds like a cool idea all the while fermenting without yeasts or additives. The wines my team and I make at Folktales are all representative of the place (Monterey County), the people who grow the grapes, and the delicate handling of turning those raw goods into delicious wines."

As we return to a bit of normalcy, we encourage you to check out the amazing vineyards and winery that is Folktales. Amazing wines and the most charming ambiance in Carmel Valley. To visit the wine garden, you can make a reservation at <https://www.exploretock.com/folktaleswinery>.

Reserve Wine Selections

FOLKTALE WINERY AND VINEYARDS - NV Sparkling Rosé



Winery: In 2015, a band of artists, craftspeople, and lovers of life brought their wandering imaginations and lofty aspirations to a magical piece of land in Carmel, California. Out in the sunny valley, they cultivated grapevines and gardens to craft beautiful wines and experiences to delight the senses. They named this place Folk Tale Winery & Vineyards. Folk Tale was inspired by the idea that in every great bottle of wine, there is a story. It is filled with uniqueness of place, a year of sun and rain, and the art and craft of winemaking. The story is about our people, our guests, and our passion. This is a love story, and the best love stories never end.

Winemaking: Folk Tale sparkling wine begins in the vineyard, early. Grapes for sparkling wine have to be picked at a lower sugar level than for their still wines, so they tend to harvest 3 weeks before they begin picking fruit for their still wines. For the first bottling of sparkling wine, they envisioned a wine that was bright, fun to drink, and food friendly. After the wine finished its primary fermentation, they put the blend together in a stainless steel tank and kicked off the secondary fermentation in tank, allowing the wine to gain its effervescence before bottling. They targeted a softer, less aggressive style that was more like the texture of a prosecco or frizzante wine – perfect for a sunny day in Carmel Valley

Tasting Notes: Brilliant rose gold in color, the Rosé Brut sparkling wine opens with soft notes of watermelon, kiwi and a beautiful yeasty quality that invites you in. The palate is elegant, with cherry, floral, and a creamy texture that has a bright finish

Folk Tale Winery and Vineyards
 NV
 Sparkling Rosé
Alcohol
 11.9%
AVA
 Monterey County
Composition
 80% Pinot Noir, 20% Chardonnay
Aging Potential
 2-3 years

MANSFIELD-DUNNE - 2017 Santa Lucia Highlands Pinot Noir



Winery: Mansfield-Dunne is a grower-producer of Santa Lucia Highlands wines. Only by owning their vineyards and meticulous organic farming, are they able to represent the true essence of the Santa Lucia Highlands — for them it truly starts in the vineyard.

Vineyard: Their two estate vineyards — Peterson Vineyard and Cortada Alta Vineyard — showcase the span of possibilities in the Santa Lucia Highlands appellation. Both vineyards share terroir, yet express themselves completely differently. It is the promise of showcasing this range of possibilities and crafting world-class winemaking that drives Mansfield-Dunne

Tasting Notes: As they've increased the amount of Cortada Alta Vineyard fruit used in this wine, this offering has evolved into one marked by brighter red fruit, to one featuring more brooding qualities. Darker berries compliment notes of wild raspberry, lingonberry and spice — creating a wine of true balance that's clearly Santa Lucia Highlands but with traces of young Vosne Romanée.

Mansfield-Dunne
 2017 Santa Lucia Highlands Pinot Noir
Alcohol
 14.4%
AVA
 Santa Lucia Highlands
Composition
 100% Pinot Noir
Aging Potential
 6-8 years

LE MISTRAL - 2018 Joseph's Blend



Winery: Folk Tale Winery & Vineyards was originally founded in 1982 by Bob and Patty Brower, as Chateau Julien Wine Estate. Inspired by their trips to the Bordeaux region of France, the winery was the realization of their dream to bring that experience of wine and hospitality to Carmel. In 1996, the winery property was expanded to the adjoining parcel. In addition to building a new estate residence and expanding the vineyard, a 10,000 sq. ft. barrel hall was constructed to house over 2000 wine barrels. In 2015, the property was acquired by local winemaker, Gregory Ahn, and renamed Folk Tale Winery & Vineyards. The name is inspired by the thrill of discovery, the joy of gathering, and the idea that every great bottle of wine holds a story.

Winemaking: - Harvest took place in early October for Grenache and mid October for Syrah. Both were hand harvested and sorted before being de-stemmed into tank for fermentation. Fermentation lasted between 12-18 days before the grapes were pressed and the wine was racked into French oak barrels for 10 months (20% new). The blend was assembled mid July before being bottled at the end of the month.

Tasting Notes: This cuvée of Grenache and Syrah is their flagship wine, paying respect to their history while celebrating their Monterey terroir. The light, playful flavors of mineral and bright, red fruit of Grenache dance on big, earthy, spice notes of Syrah. This is a wine of substance that harmonizes to the point of singing in the glass.

Le Mistral
 2018
 Joseph's Blend
Alcohol
 14.4%
AVA
 Monterey County
Composition
 61% Grenache, 36% Syrah, 3% Mourvedre
Aging Potential
 6-8 years



MEET OUR MEMBER: Patty Velez



Patty Velez has been an A Taste of Monterey Wine Club member since 1998. Originally from Southern California, Patty moved to Monterey in 1996 for work as a Marine Biologist. After exploring the area for a year or so, Patty stumbled upon A Taste of Monterey on one of her walking explorations of Cannery Row. Like many others, Velez was instantly taken aback by the breathtaking ocean view that is hidden upstairs. After bringing many visiting friends and family to the hidden gem she discovered, Patty was finally persuaded to join the wine club. "I am a big outdoors, nature, and wildlife lover and just looking out of the windows you can see the whales, otters, and birds. It's just a beautiful view," explains Patty.

"Before COVID, I would try to go in at least once a month to taste and eat, the food is fantastic. I love the flatbreads, you can get a nice variety. I think I have tried them all!" Patty is a part of Club Taste and even though

she favors red wine a little more, she enjoys the variety of this club and of course, does enjoy white wine as well. "What I have really fallen in love with over the last few years are the red blends. Those are my favorites to get and taste and try. I do love a good Sauvignon Blanc as well," says Patty.

When asked what has kept her a part of the wine club for so long, Patty says, "I like the fact that A Taste of Monterey offers you what it says-- a taste of all of the different wines Monterey County has to offer. There are so many wineries in the area, which I wasn't aware of at first. I was just blown away at how many local wineries



Patty at Point Lobos

there were and how many good wines we had. It's great that Taste gives you an opportunity to taste wine from all these different wineries and provides you with a lot of background on the winery, such as the history of each winery, which I find fascinating. So, really it is tasting all of the wines, having the variety, having the opportunity to just go there and enjoy the view and talk with the staff."

Patty worked for the state of California for 34 years in Fish and Wildlife and just recently retired. As a local, Patty enjoys the accessibility of being able to go into our wine market and bistro to pick up her wine, enjoy her complimentary tasting and have some food. She is very much looking forward to getting back to A Taste of Monterey to support one of her favorite local spots.



Patty with her and her niece at A Taste of Monterey

MEMBER PICK PACK

Patty Velez



Patty Velez has picked some truly excellent wines for you to enjoy in this wine club member designed pack. Enjoy these three ultra-premium wines selected from our very own veteran Monterey Wine Club members.

Retail: \$88 • Sale: \$69

Monterey Wine Club: **\$58⁶⁵** • Club Quattro & Celler: **\$55²⁰**

Order: 831-646-5446 ext 10 • www.tastemonterey.com

Joyce GSP, DeTierra Puzzler, Pacific Valley Cabernet Sauvignon

Cheese Corner



MONTEREY JACK

Monterey Jack is a semisoft cheese with an ivory to pale yellow color. Its flavor is similar to American muenster. Monterey Jack comes in two variants which are the Dry Jack and the Pepper Jack.

The Dry Jack or Dry Monterey Jack is an aged version of the cheese. It can be grated and used just like Parmesan cheese. It was accidentally created in 1915 when a San Francisco cheese wholesaler stored and forgot several wheels of fresh Jack cheese. When he rediscovered the stored Jack, it had become a well-aged hard cheese and his customers found it as a good substitute for the classic and age hard cheeses like Parmesan.

Pepper Jack on the other hand is a derivative of Monterey Jack which is flavored with spicy chili peppers and other different peppers and herbs. It is usually used as a substitute to regular Jack cheese in dishes like quesadillas. It can also be eaten with bread or crackers as a snack or as part of an hors d'oeuvre. Aside from the two popular variants, there are also other versions of Monterey Jack that are flavored with garlic or pesto but they are less common.

Monterey Jack is also known to be low in tyramine, a compound that is thought to be associated with headaches, making it recommended for those who suffer from migraines.

If you're thinking of what wine pairings are great with Monterey Jack, it can go well with Pinot Noir and Riesling.

Monterey Jack is indeed a true American cheese and if you still haven't tried it, it is available across all grocery stores and supermarkets in the United States.