

Entertain
with Cheese



RICOTTA

Ricotta is a soft, lemony cheese that some debate as even being a "real cheese." You can make ricotta at home by heating whole milk and adding an acid like lemon juice to cause the curds to coagulate. Commercially, ricotta is produced by combining the leftover whey from goat's, sheep's, or cow's cheese together, letting the solution ferment for a few days, and re-cooking to extract the curds. Ricotta has both sweet and savory applications; it is used as a filling in lasagna or homemade Italian lemon and ricotta cookies.

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.

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Silvestri 2019 Pinot Noir		\$40.00	\$30.00	\$32.00
Big Sur 2021 BSV Red		\$42.00	\$31.50	\$33.60
Mesa Del Sol 2015 Syrah		\$38.00	\$28.50	\$30.40
JUNE SELECTIONS		PRICES EXPIRE 08/31/2023		
Wrath 2020 EX Syrah		\$25.00	\$18.75	\$20.00
Craftwork 2021 Pinot Grigio		\$22.00	\$16.50	\$17.60
Craftwork 2021 Pinot Noir		\$23.00	\$17.25	\$18.40
Wrath 2021 EX Sauvignon Blanc		\$18.00	\$13.50	\$14.40
MAY SELECTIONS		PRICES EXPIRE 07/31/2023		
Long Valley Ranch 2019 Cabernet Sauvignon		\$25.00	\$18.75	\$20.00
Fieldfare 2019 Grenache Blanc		\$25.00	\$18.75	\$20.00
Morgan 2019 Morgan Cotes du Crow's		\$22.00	\$16.50	\$17.60
Long Valley Ranch 2021 Chardonnay		\$20.00	\$15.00	\$16.00
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Mission Trail Vineyards 2021 Friars' Reserve Meritage		\$45.00	\$33.75	\$36.00
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*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.

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Old World vs NEW WORLD



You've heard wines described as Old World and New World, but these terms are often misused and misunderstood. As with most things in the wine-world, the ultimate decision on which wine each prefers is based on individual preferences. To make the issue a little more confusing, the terms can actually refer to both geographical and stylistic differences.

As for geography, Old versus New World is fairly basic, with Old World referring to Europe and New World referring to everywhere else. Historical aspects of this

are that the Romans are credited with perfecting wine-making techniques and with their conquests throughout Europe and the Mediterranean, they took their vines and wine know-how. We see evidence today of this having taken root by how many countries in this part of the world still produce wine.

Fast forward a dozen centuries. As European nations began exploring and colonizing the world, they did as the Romans had done before them, taking their vines and wine know-how with them across the globe. From these conquests, the great wine regions of the world outside of Europe sprouted in places like North and South America, Australia & New Zealand, and South Africa. Thus, geographically-speaking, these became the New World wine regions.

That's one way to think of Old vs. New World wines. However, it is only part of the equation, as there are a couple more ways to think of it. Another Old and New World wine factor, and likely the most common usage of the terms you will encounter, concerns the style of wines.

Old World style wines are traditionally more "terroir" focused and structure driven. New World style wines are traditionally more "fruit" focused and varietal driven. New World wines will often be more fruit-forward (i.e. fruity) and higher in alcohol content compared to drier and more subtle Old World style wines.

A good example of this would be to match a typical California Cabernet Sauvignon with a French Cabernet. Typically, you would expect the California Cab to be bigger, fruitier, fuller, and richer. Through growing and wine making techniques, these wines showcase the full body of the varietal, regardless of where the fruit is specifically grown.

In our comparison, the French Cab will be more subtle, more food friendly, even bodied, less oaky, and better suited for aging. To be fair, geography can play a role. In general, California's wine growing regions have hotter and longer growing seasons than those in France, which can lead to more aromatic grapes and higher alcohol content.



Continued Inside

Reserve Wine Selections

SILVESTRI - 2019 Pinot Noir



Winery: Silvestri Vineyards is located approximately 15 miles from the Pacific Ocean up Carmel Valley. This location is the key element in the terroir of this unique site. During the growing season the cool marine influence on one side and the much warmer inland mountains on the other side subject this spot to daily afternoon winds bringing dramatic temperature drops even on the sunniest days. The tight constriction of the valley at this point creates even greater wind velocities here. The vineyards are on benchlands and hillsides several hundred feet above the valley floor further exposing them to the marine onshore flow. Only cooler climate varieties can be expected to ripen

here.

Winemaking: Silvestri's winemaking practices involve hands-on techniques such as French oak barrel fermentation for the Chardonnay and small open topped fermentors for the red varieties. The goal is to use traditional methods to allow the expression of the terroir while taking advantage of modern knowledge about wine fermentation and aging.

Tasting Notes: Notes of black raspberry fruit flavors and a dose of spice blend seamlessly from aroma to palate. Enjoy the long, lingering finish. Happy with lamb burgers or roast duck.

Silvestri

2019
Pinot Noir

Alcohol
13.1%

AVA
Carmel Valley

Composition
100% Pinot Noir

Aging Potential
4-6 years

BIG SUR -2021 BSV Red



Winery: Big Sur Vineyards started out on a small parcel of land on the edge of the Ventana Wilderness, overlooking the Big Sur coast. They planted a small grove of olive trees, and an essential oil garden of lavender and citrus and made hand-crafted soaps. Surrounded by artisan farmers, beekeepers and cheese producers, they were excited to plant grapes to see what might grow best in their soils. Over time, a number of varieties showed great promise. It seemed their location had the right elements: its proximity to the ocean, summer heat during the day and cool nights.

Winemaking started as a hobby. For many years they picked Grenache, Syrah, and Petit Sirah from neighboring vineyards. The kids stomped the grapes in small batches and they blended these three

varietals together. One wine, Big Sur Red embodied all things they love and value about Big Sur. The wine is bold, with big flavors and yet a bit mysterious.

Big Sur Vineyards is a family wine business that is growing with each vintage. With a firm understanding of the terroir, and with evolving, more sophisticated winemaking goals, we constantly seek the next level.

Tasting Notes: Big, unstinting aromas of dark bramble fruit, vanilla and spice. On the palate, silky tannins give way to red brambles, strawberries, and rhubarb with an undertone of earthiness. The finish is long and voluminous, drawn out by hearty acidity and red berries. This wine delivers big Monterey County fruit with refinement.

Big Sur

2021
BSV Red

Alcohol
13.9%

AVA
Monterey

Composition
Grenache
Syrah
Petite Sirah

Aging Potential
6-8 years

MESA DEL SOL - 2015 Syrah



Winery: Located on a beautiful upland promontory at the junction of three major watersheds, Mesa Del Sol has been a favorite location for more than a century. One small stone building, a water house, and a portion of one of the cabins date back to the 1800's and are believed to have been a stage stop for travelers headed overland to Carmel Valley or up the Arroyo Seco River to the Mission San Antonio. Around the turn of the century, a health center with various small cabins was developed. The hot dry pure air of the Arroyo Seco Highlands became a soothing setting for those with tuberculosis and other maladies. Teddy Roosevelt was a visitor and stayed there during that time.

Vineyard: Mesa Del Sol's estate grown Syrah is reflective of the limestone and granite terroir of the vineyard which borders the eastern slopes of the Ventana Wilderness. Hot arid days and cool foggy nights give the grapes time to ripen and rest, producing an exceptional wine.

Tasting Notes: Lively and elegant on the nose, palate and finish. Hints of elderberry and currant, lavender, black pepper and sweet tobacco....soft and lovely tannins on the finish. Released in 2020, still an infant... will round out and mature for years to come.

Mesa Del Sol

2015
Syrah

Alcohol
12.5%

AVA
Arroyo Seco

Composition
100% Syrah

Aging Potential
8-10 years

Cover Article Continued

And while it is true that New World style wines tend to mostly be produced in the geographical New World wine countries, it is not necessarily always the case. Both styles of wines are made in each of the regional areas.



The terminology is frequently misused, as broad assumptions are made which can turn out to be fruitlessly incorrect. For example, it would be valid to expect the Cabernet Sauvignon examples from California and France to compare as previously described, but that does not mean it will always be true. Some of California's most famous and world-renowned Cabernet wines are actually made in an Old World style. And France's famous Bordeaux region is presently experiencing growing popularity of more varietal and fruit-forward

Cabernet wines. So don't get caught in a trap of automatically labeling a wine by its place of origin.

Yet another comparison between Old and New World wines is that in the Old World countries (France, Spain, Italy, etc.) growing and wine making regulations are much more stringent. These regulations limit the amount and types of grapes which can be grown in specific locations and may also restrict winemaking techniques.



This "sense of place," so traditionally protected in Old World countries, is reflected on their wine labels, which do not list a varietal by name and instead just list the growing region. Example: instead of a label for a wine from the Bordeaux area of France having Cabernet Sauvignon on the label, it will just have Pauillac identified as the growing region. This indicator alone identifies the wine being primarily a Cabernet Sauvignon wine.

So while there are imbedded traditional characteristics of wines from around the world, try to keep an open mind as there's always a chance you'll be surprised. Twenty years ago, California Chardonnay characteristics were for wines to be overly buttery and/or oaky. Nowadays, the trend in California is to showcase the varietal's fruitier characteristics with cleaner, crisper wines with little to no detectable oak. It just so happens that this has been the preferred way to make Chardonnay wines in France for centuries.

Bryce Ternet - contributing editor and is the author of three books. See <http://www.mbryceternet.com/> for more.

Let's

Wine

About it



PINOT NOIR

Pronunciation:
"Pee-no Nwar"

Taste: Very red fruited (cherry, cranberry) and red-floral (rose), often with appealing vegetal notes of beet, rhubarb, or mushroom

Style: Lighter-bodied Red Wine

Description: Pinot Noir is a dry, light-bodied red that was first widely planted around the world. The wines typically have higher acidity and a soft, smooth, low-tannin finish

Food Pairing: chicken, pork, veal, duck, cured meat, French, German, cream sauces, soft cheeses, nutty medium-firm cheeses like Gruyère