

Let's *Wine*
About it



PINOT GRIGIO

Pronunciation:
Pee-noh-greah-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 PHONE
(888) 646-5446, Ext. 13.
OR EMAIL
club@tastemonterey.com

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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ANY OF THE CURRENT OR PREVIOUS CLUB WINES TO RECEIVE 25% OFF 12 BOTTLES OR 20% OFF 6				
PRIVATE RESERVE CLUB	PRICES EXPIRE 8/31/2025	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Wrath 2022 Fermata Chardonnay		\$35.00	\$26.25	\$28.00
 Lepe Cellars 2023 Grenache		\$45.00	\$33.75	\$36.00
 Pianetta 2021 Altitude Red Blend		\$60.00	\$45.00	\$48.00
JUNE SELECTIONS	PRICES EXPIRE 8/31/2025			
 Line Shack 2023 Petite Sirah		\$28.00	\$21.00	\$22.40
 Joyce 2024 Albariño		\$25.00	\$18.75	\$20.00
 Joyce 2022 Arroyo Seco Syrah		\$25.00	\$18.75	\$20.00
 Le Mistral 2023 Chardonnay		\$30.00	\$22.50	\$24.00
MAY SELECTIONS	PRICES EXPIRE 7/31/2025			
 Cru 2022 SLH Pinot Noir		\$30.00	\$22.50	\$24.00
 Cedar Lane Vineyard 2024 Sauvignon Blanc		\$32.00	\$24.00	\$25.60
 Pierce 2017 Macon		\$32.00	\$24.00	\$25.60
 Cru 2022 Unoaked Chardonnay		\$20.00	\$15.00	\$16.00
APRIL SELECTIONS	PRICES EXPIRE 6/30/2025			
 Marin's 2021 Cabernet Sauvignon		\$38.00	\$28.50	\$30.40
 Wrath 2022 Falanghina		\$25.00	\$18.75	\$20.00
 Wrath 2021 EX Syrah		\$25.00	\$18.75	\$20.00
 Marin's 2022 Reserve Viognier		\$28.00	\$21.00	\$22.40
TO ORDER, CALL TOLL-FREE: 888-646-5446 *PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.				

SUMMER 2025

TASTING MONTEREY

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



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Wine & Barbecue



When most imagine traditional American barbecue, a glass of wine is usually not in the picture. Barbecue, in its many forms across the country, shares a common theme of being a no frills, down-home, food event. Whether we're talking pulled pork in North Carolina, braised brisket in Texas, or grilled tri-tip in California...all share this core characteristic. Sure, there are attempts to make barbecue into upscale cuisine. But when it comes down to it, barbecue is going to be represented by a smoking grill in someone's backyard or outside the back door of a restaurant. The primary difference between barbecuing versus grilling is the barbecue method of lower, indirect heat and smoke during cooking.



As we all know, another traditional centerpiece of barbecue is some form of super flavorful cooked meat. Pork, beef, chicken, wild game - there really are a lot of options. And let's sidestep the arguments that true barbecue is only one form of these...as some may bicker over. Equally, let's leave out the side discussion of sauce versus dry-

rub...and leave that for people from saucy places such as the Carolinas, Memphis, and St. Louis to argue with dry-rub advocates. And there are even arguments among sauce advocates concerning vinegar or tomato-based sauces, with another question over the use of mustard in the Carolinas. So clearly, our regional variations of barbecue bring out a lot of diversity and passion.

But the question we're addressing today does not have to do with the barbecue itself, but what to drink with it. The majority of people will likely reach for a beer when they are having barbecue. An ice cold beer on a hot summer day is refreshing and barbecue food does tend to get prepared and enjoyed on the same kind of days. And there are excellent barbecue and beer pairing potentials. However, the same can be said for wine.

TRI-TIP/BRISKET/STEAK: All of these options are cuts of beef, so that gets us started with a



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Summer Referrals



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Reserve Wine Selections

WRATH - 2022 *Fermata Chardonnay*



Winemaking: The 2022 vintage in Monterey was a challenging year because of temperature fluctuations. The general growing year was excellent and the heat around Labor Day was predicted so they had ripe fruit and plenty of time to harvest before the heat affected the vines. All in all, it was a very good growing season and resulted in high quality fruit because of lower than usual yields. “Fermata” is Italian for halted. Wrath’s Fermata Chardonnay is so named because they utilize lots in which the malolactic fermentation has been halted at about 50 percent. Wrath believe this gives the resulting wine more precision and interest. Grapes are handpicked and hand sorted. After pressing the wine is barrel fermented; some barrels inoculated with Montrachet yeast and others ferment slower, utilizing the natural yeast found in the winery. A blend of Mt. Eden and Wente clones from their estate vineyard, the wine ages for 10 months in French oak, 10 percent of which is new.

Tasting Notes: With its rich, layered personality, this all-estate-grown chardonnay reflects Monterey’s longer growing season. Grape clusters have approximately 2 months longer on the vine than northern growing areas like Napa/ Sonoma which results in flavors of vanilla and pineapple that are enhanced with toast and caramel from being aged in French oak. Because fermentation is halted at the halfway point, acidity is retained and gives this rich wine beautiful energy and balance. The finish displays lingering creme brulee, vanilla, and lemon that pull you back in for another taste.

Wrath
2022
Fermata Chardonnay

Alcohol
14.2%

AVA
Monterey

Composition
100% Chardonnay

Aging Potential
4-5 years

LEPE CELLARS - 2023 *Grenache*



Winemaker: Miguel Lepe studied enology and viticulture at California Polytechnic State University – SLO. He began his career working for various well respected wineries across California’s Central Coast and South America. Passionate about his craft, Miguel’s hard work and dedication has led him on a new journey – creating Lepe Cellars to showcase the best of Monterey County wines.

Winery: Lepe Cellars take great pride in blending the best of Old World and New World techniques, enabling the wine to develop naturally over time and allowing the journey to be kept as pure as possible, highlighting the region’s true terroir. Their goal is simple: to capture the true expression of the vines by farming in a way that respects the biodiversity within the land. They are able to achieve their sustainable and natural approach by spending Their time in the vineyards where winemaking begins. From here there is a continuous flow into the cellar where low-intervention artisanal methods are used to express a sense of place surrounding the Monterey wine region.

Tasting Notes: Opens with fruit-forward aromas of wild strawberry, raspberry and orange peel. The palate unfolds with notes of sour cherry, lavender and finishes with a hint of vanilla.

Lepe Cellars
2023
Grenache

Alcohol
13.5%

AVA
San Benito County

Composition
100% Grenache

Aging Potential
7-9 years

PIANETTA - 2021 *Altitude Red Blend*



Winery: The Pianetta Winery is the Southernmost winery in Monterey County. After growing up working a small family farming operation in the Bay Area of California, John Pianetta (founder) joined the Navy and embarked on a flying career. The two passions for John have been farming and flying. Although Caitlin, his daughter has taken over the winemaking, “Altitude” is a homage to his passion for aviation and is still the one wine he blends.

Vineyard: The two grapes in the 2021 Altitude come from their Estate Vineyard in Indian Valley, near the Southern area of Monterey County. The 2021 vintage, is comprised of 73% Estate Cabernet Sauvignon and 27% of Petite Sirah. Their aim for this wine was to create something to be enjoyed with good friends, or a great meal. It is not a traditional blend, but Pianetta hopes you enjoy it.

Tasting Notes: On the nose, this wine reveals a beautifully layered bouquet of dried cranberry and dried cherry, complemented by deep, earthy undertones of asphalt and graphite. A whisper of tea leaf which adds warmth and balance.

The palate is smooth and inviting, with a refined texture with a sweet spice that unfolds gently. Mild acidity and well-structured, moderate tannins lead to a satisfyingly dry finish, leaving a lasting and sophisticated impression.

Pianetta
2021 Altitude Red Blend

Alcohol
13.9%

AVA
Monterey County

Composition
73% Cabernet Sauvignon
27% Petite Sirah

Aging Potential
9-10 years

Cover Article Continued

preferred pairing with red wine. But before automatically thinking Cabernet Sauvignon...consider the barbecue component in the culinary equation. Think of grilled meat, so think of smokiness. Add to the mix some sort of rich, tangy sauce, marinade, or dry rub. Cabernet Sauvignon may indeed be a good match, but consider other red wine options as well which may match flavorful smoky beef cuts. Malbec, Cabernet Franc, and Syrah could all be excellent matches.

PULLED PORK: Pulled pork can be difficult. The variations and styles of it can remarkably influence the flavor profile of the pork itself. However, with pork being not as dense of a meat as beef, even with pulled pork doused in a tomato-based sauce (your typical barbecue sauce), the heavier reds as previously mentioned could be over-powering and not provide a good pairing. Lighter reds such as Pinot Noirs and Tempranillos would be better matches. For vinegar-based sauce pulled pork variations, steer clear altogether from red wines and go with a nice dry rosé or dry Riesling.

RIBS: Barbecue ribs come in two forms: beef or pork. However, unlike with pulled pork, there does not seem to be any competition from a non tomato-based barbecue sauce out there. And unlike our first beef cut discussion, with ribs you can count on the meat being slathered in barbecue sauce. So for either option, think of flavor, smoke, juiciness, and fat (but delicious fat!). This flavor profile could dominate Cabernet Sauvignon and it’s better to go a little bigger on these... bold Syrahs, Petite Sirahs, and Zinfandels should do nicely.

CHICKEN: Without grilling or any kind of barbecue sauce involved, wine pairing with chicken is as versatile as the meat itself. Chicken is easily paired with red and white wines alike. However, toss in some smoky grill characteristics and/or sauces or rubs and we’ve got a new ball game. Oaky Chardonnays, dry Rosés, and dry Rieslings are all excellent potential white wine pairings. On the red side, stay away from heavy and stick with lighter reds such as Pinot Noir, Tempranillo, or lighter Rhône blends.

WILD GAME: For all of our hunters and adventurous eaters out there, you’ve undoubtedly had some form of wild game barbecue in your lives. Assuming you’d have some sort of marinade or sauce, combined with the rustic gaminess of the meat and it being cooked over a grill, this is a time to try those different red wines you’ve been holding on to. Grenache or Mourvedre wines would be solid bets.

In closing, pairing wine with barbecue offers a unique opportunity to be creative and exploratory. Believe it or not, sparkling wines can be extremely palate cleansing with barbecue. And don’t be afraid to try chilling red wines on hot summer days. Many can be surprisingly refreshing. Now it’s time to get out the grill!



Entertain with Wine & Cheese



CAMEMBERT

Camembert is undoubtedly the most famous of the French cheeses.

It is the king of cheeses, or at the very least the most popular one. It is a mainstay of every cheese plate and also lends itself to many surprising culinary configurations. Traditionally made from raw milk, today Camembert is for the most part made from pasteurized milk.

In 1791, at the Manoir de Beaumonde in the village of Camembert, Marie Harel met a defiant priest from Brie who was fleeing the Revolution. He taught her a new way of making Camembert, which at the time was a fresh cheese, that gave it a rind and allowed it to travel on every continent.

At that time, the round box made from poplar wood was a veritable revolution that allowed Camembert to brave even the longest journeys. The meeting of Mr. Leroy and Mr. Ridel at the end of the 19th century allowed for the box to be perfected: two very thin rounds of poplar wood joined by a long strip of the same wood and fastened with tiny nails.

The fresh Camembert cheese is bland, hard and crumbly in texture. Young Camembert has a milky and sweet taste. As the cheese matures it forms a smooth, runny interior and a white bloomy rind that is typical to Camembert cheese. It has a rich, buttery flavour. The rind is bloomy white caused by a white fungus, called penicillium candidum. The rind is meant to be eaten with the cheese.

Enjoy with Chardonnay, Pinot Noir or Sparkling.