

# Tasting Monterey

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

**COMING EVENTS**

**Friday, Sept 2, 2011**  
**First Fridays Art Walk**  
 A Taste of Monterey  
 Old Town Salinas  
 5:00pm-8:00pm\*  
 Stop by A Taste of Monterey in Old Town Salinas on your journey through the First Fridays Art Walk. Enjoy art from a featured local artist, while we stay open later!

**Friday, Sept 16, 2011**  
**Pinofest Monterey**  
 Monterey Beach Party  
 Del Monte Beach House  
 6:00pm-10:00pm  
 With a new exciting venue, fun theme and the opportunity to taste world-class Pinot Noirs (white and rose' will be available as well), this will prove to be a spectacular event. Come enjoy a classic California style beach party on the beautiful Del Monte Beach, in Monterey, complete with great wine, food and entertainment!

**Thursday, Sept 29, 2011**  
**Thirsty Thursdays**  
 A Taste of Monterey  
 Old Town Salinas  
 5:00pm-7:00pm\*  
 Join us on the last Thursday of every month from 5pm to 7pm. A Taste of Monterey, Oldtown Salinas is keeping its doors open later and offering special wine by the glass prices. Featured Winemaker and 30% off wine and gifts (discount for club members only).

**Friday, Sept 30, 2011**  
**Last Fridays Wine Bar**  
 A Taste of Monterey  
 Cannery Row  
 6:00pm-9:00pm\*  
 Join us on the last Friday of every month from 6pm to 9pm. A Taste of Monterey, Cannery Row is keeping its doors open later and offering special wine by the glass prices. Start your weekend off with a relaxing view and a glass of Monterey's finest.

\* No new tastings after 5:45pm

**FALL REFERRALS**



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

## Aromas & Bouquet

### UNDERSTANDING THE DIFFERENCE

When you're wine tasting, you undoubtedly hear the terms aroma and bouquet tossed around. You've perhaps even considered them to be one in the same, as they are used so interchangeably. And, while they are indeed related, there is a distinct difference between the two.

Before we address this difference, let's briefly review a couple of overarching topics. First off, why does wine have such unique scents to begin with? The answer to this question is rooted in biology: it's believed that aromatic compounds are tools that aide in a vine's survival by attracting insects to assist in pollination and birds and other animals to eat the berries and disperse seeds.

This same trick seems to have attracted Homosapiens as well! Our sense of smell and detection of aromas when we drink wine is in fact how we taste wine; the flavors each of us recognize and individually distinguish determines if we are particularly fond of a specific wine or not. All of those flavors you detect in a wine, whether it be fruity, floral, earthy, woody, herbal, vegetal or mineral qualities are all perceived through what we detect with our combined olfactory senses.

And, yes, every individual's sense of smell and palate differs, and each of us may explain a similar flavor differently. This explains why two people sampling the same wine may describe aromas they perceive differently.

Wine aromas can be broken down into three main categories: primary, secondary and tertiary aromas. Primary aromas are associated with a specific grape varietal used to produce a wine, often called "varietal aromas." Secondary aromas are developed during the process of pre-fermentation and fermentation and are referred to as "vinous aromas." Lastly, tertiary aromas develop during the post-fermentation phase in the wine-making process when the wine is maturing either in a barrel or later in a bottle.

In official wine terminology, the primary and secondary aromas are really the only actual "aromas", and tertiary aromas are actually considered to be a wine's "bouquet." So, an easy way to think of it is that aromas are associated with the wine before its aged or bottled. Any scents/flavors acquired after that due to changes in the wine's chemistry, imparted scents from aging material (e.g. oak barrels) are all part of a wine's bouquet. The process of the wine aging first in barrels and then later in bottles is in fact blending aromas to make new aromas, and this is also casually referred to at times as creating a wine's "perfume."

Of course, this explains why a premium wine that has been allowed to sufficiently age will offer a complex bouquet and a young, immature wine will be lacking in bouquet. Developing a bouquet takes time and is an evolution; this explains why you've heard that a bottle of wine will never taste precisely the same as one identical to it if you open them at different times. We do not mean to say that a wine is boring while it is young. In fact, during the fermentation process and immediately afterward at the start of its creation, a wine's overall aromas change more rapidly than at any other point during its existence.

While we're talking tasting wine, let's mention that wine served at warmer temperatures will offer more detectable aromas than wine that's served cooler. And, that person at the wine bar that loves to over-exaggerate their wine-swirling by claiming that they want to "get some air into the wine" to open it up? Well...they are actually not wrong at all, even if they are perhaps a little over-



*Continued Inside*

# RESERVE WINE SELECTIONS

## MICHAUD - 2005 Chardonnay



**Vineyard:** The Michaud vineyard is located in the Chalone Appellation of Monterey County. The carefully tended vineyards look quite improbable in the arid surroundings, where scorpions and rattlesnakes, coyotes and wild boar make their home. This Chardonnay comes from vines planted in 1986 & 1988, from cuttings of the venerable Wente field selection first planted in the appellation in 1946. The 2005 rainfall season was wetter than the preceding few years, which was helpful to the vines. The growing season was moderately warm with a cool extended ripening period during September. The grapes were harvested in excellent condition, producing very tasty juice. Chardonnay from this appellation will gracefully age for 7-10 years or more.

**Winemaking:** Subtle French oak contributes to a multilayered -- mouth filling wine. The wine was barrel aged in French oak (30% new, 70% 1-3 years old) for 11 months. Today in California winemaking, much of the wine produced has lost its original varietal character in large scale farming and market driven winemaking. Michaud wines, on the other hand, reveal both the intensity and the subtlety of the place where the grapes are grown.

**Tasting Notes:** Peach, nectarine, apricot and apple aromas and flavors are complemented by the minerality that expresses its place of origin, the hallmark of the Chalone Appellation. Food pairings -- Some of the foods we like to serve this wine with are: fresh lobster, clams calamari, roast pheasant, pork roast and fresh gnocchi in a savory cream sauce.

**Michaud**  
2005 Chardonnay

**Alcohol**  
14.3%

**AVA**  
Chalone

**Composition**  
100% Chardonnay

**Aging Potential**  
3-4 years

## ESTANCIA - 2006 Reserve Pinot Noir



**Vineyard:** Stonewall Vineyard is nestled in the heart of the acclaimed Monterey appellation of the Santa Lucia Highlands. This 80 acre vineyard is planted specifically to Pinot Noir and is just feet away from some of the most famous Pinot Noir vineyards in California. Gary's Vineyard, Sleepy Hollow Vineyard and Rosella's Vineyard. At Stonewall Vineyard, temperatures are moderated by fog until late morning. Afternoon breezes lead to a true cool climate for growing Pinot Noir on the Santa Lucia Highlands. Low vineyard yields, dense planting, well-drained soils, site-specific rootstock and clonal selections assure a concentrated, intense wine that reveals true characteristics of fine Pinot Noir.

**Winemaking:** The 2006 vintage is blended with the following clones: Pommard 4, Dijon 114 and Dijon 7777. Early spring rainfall accommodated temperatures that led to an even bud break and uniformity of growth. The cooler summer temperatures and absence of rainfall encouraged a long and consistent growing season which is conducive to making exceptional Pinot Noir. Aged 9 months in French oak, 45% new.

**Tasting Notes:** Deep ruby red in color with aromas of elegant fruit complemented by soft notes of rose petals enhanced by dark berries and hints of oak. Flavors of ripe black cherry and plum accented by soft silky tannins with spicy sweet oak lined with a nice lingering finish.

**Estancia**  
2006 Reserve Pinot Noir

**Alcohol**  
14.5%

**AVA**  
Santa Lucia Highlands

**Composition**  
100% Pinot Noir

**Aging Potential**  
1-2 years

## GALANTE VINEYARDS - 2005 Blackjack Cabernet Sauvignon



**Vineyard:** Due to the extreme daily temperature variations in Cachagua (upper Carmel Valley), the growing season is very long with harvest normally occurring in mid October. This long "hang time" causes the grapes to ripen slowly, intensifying their rich berry flavors. Galante also thins the crop to an average of two tons per acre providing a low yield of very high quality grapes. They do not use pesticides or herbicides in the vineyards and only irrigate when needed. These methods, and others, combine to produce the highest quality grapes

**Tasting Notes:** This vintage produced a bold yet elegant wine with the chewy yet bright tannins. Big, lush dark chocolate and toffee characteristics complement this wine and delightful flavors of black cherry and cassis round the palate.

**Galante Vineyard**  
2005 Blackjack  
Cabernet Sauvignon

**Alcohol**  
13.5%

**AVA**  
Carmel Valley

**Composition**  
100% Cabernet  
Sauvignon

**Aging Potential**  
4-5 years

Cover Article Continued



zealous. Aerating a wine will certainly do good things to it, and don't be at all afraid to use your decanters at home that are patiently awaiting your attention.

Professional wine-tasters will often smell a wine before they swirl and then sniff again, as some subtle aromas can be overwhelmed with rapid aeration. And, it's actually recommended to take a few quick sniffs rather than one prolonged one, as your olfactory senses will be more likely to pick up differing scents in this manner.

So, what are typical primary and secondary aromas that we notice in certain wines? There is grassiness and herbs in Cabernet Sauvignon and Sauvignon Blanc. Floral aromas are often associated with Riesling and Gewürztraminer. Berries are commonly detected in many red wine varietals; black pepper/spice is also a primary aroma in some. Citrus elements are common in many white wines.

Typical tertiary aromas, which we now know to refer to as "bouquet characteristics" as they develop in the post-fermentation process, include: mushroom, caramel, coffee, leather, smoke, prune, toast, roasted nuts, smoke, butter, chocolate and cedar. A few aromas included on this list are direct results of a wine's contact with oak during the aging process prior to bottling. Can you guess which ones?

We would be remiss to not also address another term that is often lumped together with any discussion of aromas that is not so pleasant to our sense of smell and taste. This would be the subject of odors, which are scents perceived as unpleasant and can also indicate a fault in a wine. Vegetal aromas were previously mentioned, whose presence in a wine's presentation do not overtly signal a fault, but too much veggie in a wine is rarely perceived as beneficial, very rarely.

You'll often hear a winemaker say that while they have a vintage bottled, they are holding off on releasing it as long as they can. For those eager to try their new exciting-sounding wine, it may at first be confusing to hear that a winemaker doesn't want their wine to be sampled just yet. However, keep in mind that the winemaker is only trying to safeguard their work- they want their wine to be given a chance to develop as much as possible before being opened.

As mentioned earlier, unless they are of spectacular quality, young wines will lack in bouquet. Mass produced wines are not intended to offer endearing bouquets and are designed to be enjoyed for what they are; not having this element present in a wine envisioned to offer a flourishing bouquet is a grave injustice! A winemaker, after all, is a bit of an artist who wants their best work on display.

-Bryce Ternet

(Bryce Ternet is a contributing editor and is the author of three books. See [www.facebook.com/pages/M-Bryce-Ternet](http://www.facebook.com/pages/M-Bryce-Ternet) for more.)

A YEAR

In the Vineyard



Returning to the vineyards, let's see what late summer brings. As we discussed previously, depending on the year, the ripening of grapes (called "veraison") can begin earlier in a growing season. However, even with a late-ripening season, veraison is in full-force in the months of August and September.

Following the fruit set stage of the process, the grape berries are firm and green. With the onset of the veraison stage, within a week the berries exponentially grow and become softer as they build up sugars while acids begin to diminish.

This is also the time when the grape berries change color, depending on the grape variety, from green to reddish/black or to yellowish/green. The color change in the skin of the berries is based on the evolving chemical process occurring in the grapes.

As a general rule, vineyard managers would like to see the grapes begin to ripen as early as possible; this is especially true for any grapes intended to be produced and presented as a high quality wine. However, veraison does not occur simultaneously or evenly for all of the grape clusters on a vine, and vineyard managers will try and encourage ripening and its uniformity in many cases through techniques such as canopy management and controlling water stress on a vine.

Next month we're going to move into the harvest...cheers until then!

RECIPE

Prawns Sambuca

Serves: 4

Ingredients:



- 16 fresh Monterey Bay prawns
- 3 oz. Chardonnay or dry white wine
- 1 T. fresh shallots, chopped
- 4 oz. sweet butter
- 1 T. fresh garlic, chopped
- 4 oz. olive oil
- ¼ cup fresh tomato, diced
- 16 oz. angel hair pasta
- 1 T. fresh tarragon, finely chopped
- 2 tsp. salt and pepper
- 2 oz. Sambuca liqueur
- 2 chives



No Corkage Fee Program Participant!



Method:

- Heat oil in sautee pan, add garlic, shallots and prawns. Cook for 1 or 2 min.
- Add wine and Sambuca. Flambe.
- Add tomatoes, tarragon, salt and pepper, then cook for 2 more min.
- Add butter and reduce.
- Place over individual servings of pasta.
- Garnish with tarragon leaves and chives.

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# THE Monterey Grapevine

O-N-L-I-N-E

## E-mail Newsletter

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www.tastemonterey.com  
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### 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.

### PLEASE SEND QUESTIONS OR COMMENTS TO:

A Taste of Monterey  
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127 Main Street  
Salinas, CA 93901  
(888) 646-5446 Ext. 13  
club@tastemonterey.com

### CLUB SAVINGS

Remember, as a Club Member, you receive a 15% discount on all purchases and a weekly complimentary tasting.

### NEWSLETTER STAFF














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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 11/30/2011	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Michaud 2005 Chardonnay		\$38.00	\$28.50	\$30.40
 Estancia 2006 Reserve Pinot Noir		\$36.00	\$27.00	\$28.80
 Galante Vineyards 2005 Blackjack Cabernet Sauvignon		\$50.00	\$37.50	\$40.00
SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2011			
 Graff Family Vineyards 2008 Mourvèdre		\$20.00	\$15.00	\$16.00
 Carmichael Vintners 2010 Grigio e Bianco		\$16.00	\$12.00	\$12.80
 Graff Family Vineyards 2008 Pinot Blanc		\$20.00	\$15.00	\$16.00
 Carmichael Vintners 2008 Sur Le Pont		\$20.00	\$15.00	\$16.00
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 Estancia Winery 2010 Sauvignon Blanc		\$15.00	\$11.25	\$12.00
 Pierce Ranch Vineyards 2008 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
 Pierce Ranch Vineyards 2010 Albariño		\$20.00	\$15.00	\$16.00
 Parsonage Snosrap Cyrano 2009 Pinot Noir		\$24.00	\$18.00	\$19.20
JULY SELECTIONS	PRICES EXPIRE 09/30/2011			
 Paraiso Vineyards 2008 Chardonnay		\$18.00	\$13.50	\$14.40
 Sycamore Cellars 2008 Pinot Noir		\$18.00	\$13.50	\$14.40
 Chesebro Wines 2009 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
 Paraiso Vineyards 2008 Syrah		\$22.00	\$16.50	\$17.60

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\*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.