

Tasting Monterey

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

COMING EVENTS

Friday, Sept 28, 2012
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.

Saturday, Sept 29, 2012
Pinotfest Monterey

Monterey Beach Party
Del Monte Beach House
6:00pm-10:00pm
With an 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!

Extended Hours

A Taste of Monterey
Cannery Row
11:00am-7:00pm**
Our tasting room is now open 1 hour later on Thursday, Friday and Saturday.

* No new tastings after 5:45pm
** No new tastings after 6:00pm

FALL REFERRALS



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



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EXPLAINING BORDEAUX

UNDERSTANDING THE DISTINGUISHED BANKS



Left Bank, Right Bank, Pomerol, Médoc, Saint-Emilion, Margaux, Château Latour... if you're a wine lover, you've heard all of these before. But, have you been able to connect these wine dots together? If not, don't worry, as most people, even self-proclaimed wine aficionados, cannot always fully or properly explain the intricate relationships between these terms. They may just know that they are all related to the wines of Bordeaux...and they would not be wrong. And, for us Monterey County aficionados, some of our distinguished own varietals originated in Bordeaux.

Understanding Bordeaux begins with understanding its geography. The Bordeaux region, located in southwest France, is named after its largest city. The area is divided by the estuary of the Gironde River into a Left and Right Bank, with another called the Entre-Deux Mers sub-region between them (which also includes the Garonne and Dordogne Rivers - see map insert). There are around fifty Bordeaux AOCs (roughly equivalent to our AVAs), and it can get confusing as AOCs are further sectionalized.

Both red and white wines are produced in Bordeaux, even noted sparkling wines, although Bordeaux's claim to fame is undisputedly its red wines. Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petit Verdot are the primary red varietals. (Yup, we have them all in Monterey County.) Sauvignon Blanc, Semillon, and Muscadelle are the three main Bordeaux white varietals. (Although we don't grow Muscadelle, we do have various Muscat varietals, which are similar.) A general rule is that the Left Bank is dominated by plantings of Cabernet Sauvignon and the Right Bank is Merlot based.

It's easiest to picture the Left Bank as being composed of two primary sub-areas: the Médoc and the Graves. Both are their own AOCs and have individual AOCs within them. The Médoc itself is further divided into two: a northern/down-stream area known as the Bas-Médoc (lower Médoc) and the southern/up-stream portion of Haut-Médoc (upper Médoc).

The Left Bank's Haut-Médoc is home to six AOC's, including its famed four: Margaux, Pauillac, Saint-Julien, and Saint-Estephe. Of these, Pauillac is exceptional as it contains some of the most well-known estates, including Château Latour, Château Mouton Rothschild, and Château Lafite-Rothschild.

The Left Bank's other sub-region of the Graves is unique as it is one of the region's areas known for exceptional white wine production as well as red. Fantastic white wines in the Graves are found in the Sauternes and Barsac AOCs. Here you will find sweet, white late harvest wines. Château d'Yquem is a producer that is firmly established in the Sauternes AOC.

The Right Bank can be divided between what are known as the Libournais appellations and the Blayais-Bourgeais appellations. The Libournais is named for its historical capital and includes seven AOCs. Saint-Emilion and Pomerol are the two most distinguished AOCs here, both exhibiting deep colored reds that are lower in tannins than other Bordeaux reds and can be savored much younger than most. Well known producers include Château Pétrus (Pomerol) and Château Cheval Blanc (Saint-Emilion). The Bourg and Blaye appellations include three AOCs; their significance is that they contain sizeable plantings of Sauvignon Blanc.

Lastly, there's the largest of the Bordeaux growing sub-regions, the Entre-Deux-Mers. This literally means "between two seas," but just think of it as in between the three rivers. There are ten different AOCs found in this area, but the most important to know is the actual Entre-Deux-Mers AOC itself. This area is also where three-quarters of red wine labeled under the more generalized Bordeaux or Bordeaux Supérieur AOCs originate from.

Varietals native to Bordeaux are grown around the world,



Continued Inside

RESERVE WINE SELECTIONS

PESSAGNO WINERY- 2010 *Sleepy Hollow Chardonnay*



Vineyard: Sleepy Hollow Vineyard is one of the oldest Chardonnay vineyards planted in the Santa Lucia Highlands appellation of Monterey County. Specialized trellising allows the fruit to ripen slowly, producing exceptional wines with high natural acidity. Grapes from this world famous vineyard poses up-front tropical fruit flavors, seductive texture, and excellent aging potential.

Winemaking: Handpicked fruit was barrel fermented in French oak from three separate coopers, the wood coming from the forests of Allier and Voges. Malolactic fermentation was completed in late May

of 2011, softening the acidity and creating a round, buttery character. Allowed to barrel age "sur lees" for twelve months, this wine is polished, elegant, and very round on the palate.

Tasting Notes: Our version of Sleepy Hollow Chardonnay is decidedly elegant, offering deep concentrated layers of apricot, ripe pear, and pineapple, with soft oak flavors and a hint of clove. The creamy, lingering butterscotch finish, coupled with firm natural acidity, will invite you back for continued enjoyment. Pair this wine with grilled shrimp, scallops, or, as a stand-alone cocktail.

Pessagno
2010 Sleepy Hollow
Chardonnay

Alcohol
14.8%

AVA
Santa Lucia Highlands

Composition
100% Chardonnay

Aging Potential
4-5 years

DE TIERRA VINEYARDS - 2007 *Silacci Pinot Noir*



Vineyard: The Silacci Vineyard is located in the northern-most edge of the Santa Lucia Highlands mountain range, just north of the SLH AVA. The Silacci is the northern most Pinot Noir vineyard in Monterey and yields the more elegant and old world style of cool-climate Pinot Noir.

Winemaking: The wine for this blend was aged in 60% new French oak for softness and complexity and 40% one, two and three year old French oak to accent fruit intensity. The wine was aged fourteen months and racked only once, just before bottling, to retain maximum richness and fruit character.

Tasting Notes: 2007 was a great year to make wine on the California coast. They were blessed with well balanced canopies and a long, mild fall which led to full phenolic ripeness and wonderful balance. Keeping with the character of the vintage, the 2007 Monterey Pinot is accessible, elegant and with well balanced fruit, acid and structure. On the nose, rich black fruit and boysenberry combine with forest floor and damp earth elements, red plum, cassis, vanilla and hints of black cherry. The palate is focused around red cherry flavors highlighted by some desert sage or herb de provence accents. The 2007 De Tierra Monterey Pinot Noir is a higher acid Pinot, quintessentially food friendly, with subtle, lingering tannins on the finish.

De Tierra
2007 Silacci
Pinot Noir

Alcohol
14.6%

AVA
Santa Lucia Highlands

Composition
100% Pinot Noir

Aging Potential
5-6 years

SCHEID VINEYARDS - 2006 *Reserve Claret*



Vineyard: The 2006 growing season was late and long, running about two weeks later than usual, but favorable harvest-time conditions allowed us to let the grapes hang until the peak of flavor development. The result of this longer-than-average season is even more intensity and wow-factor than usual and dramatic flavors that increase in lushness as the wine opens up. The vineyard rows for each of the five varietals are chosen and marked at the beginning of the farm year and given extra-special attention throughout the growing season.

Winemaking: Upon delivery to the winery, the grapes were destemmed, crushed, and fermented in small lots in open top fermenters. Over the next two weeks, the firm "cap" of skins and seeds that bubble up and form on the surface during red fermentation was gently "punched down" several times a day. Punching down gives the skins as much contact with the fermenting wine as possible, allowing the color and the phenols from the skins to be transferred to the wine. The wine was barreled into a combination of 75% French and 25% air-dried American oak and aged over 27 months before bottling. Throughout the aging process, each barrel was checked weekly and topped as natural evaporation occurred. After bottling, the wine was laid down for another nine months before release.

Tasting Notes: Although Scheid loves all the wines they craft, They hold a special place in their hearts for the Scheid Claret Reserve. Their Bordeaux blend receives an inordinate amount of attention, from the specially selected vineyard rows to the careful sorting of the hand-harvested fruit to the finest oak barrels. It is an opportunity for Winemaker Dave Nagengast to use the tools of a vintage to craft a full-bodied, richly flavored wine that is integrated in perfect harmony. Using the five Bordeaux varietals, Dave has total freedom to choose and blend only the best of the best, influenced only by the unique characteristics of the vintage. Their 2006 Claret is characterized by concentrated aromas of lush black fruit mingled with spice, caramel, and a warm earthiness. The dense flavors and balanced tannins integrate beautifully for a long, layered finish. To be savored to its fullest, please decant or allow wine to aerate for several hours before enjoying.

Scheid
2006 Reserve
Claret

Alcohol
14.4%

AVA
Monterey

Composition
28% Petit Verdot
24% Cab. Sauvignon
24% Merlot
12% Cab. Franc
12% Malbec

Aging Potential
6-7 years

Cover Article Continued

sometimes successfully, sometimes not. And Bordeaux-style red wine blending is also emulated around the globe (e.g. Meritage blends) with similar results. Bordeaux's growing climate is maritime-based, with hot summers and wet winters (but not overly cold winters).

Our microclimates in Monterey County offer superb Bordeaux-like conditions; however, they are more difficult for growers and winemakers to identify than in other growing regions. Areas well known for presenting Bordeaux-like results are Carmel Valley and Cachagua. Some of our prominent wineries who showcase fantastic red Bordeaux varietals from these areas include: Georis, Boete, Heller, Joulilian, and Galante.

Although Carmel Valley and Cachagua are Cabernet varietal favored destinations, our dedicated growers and wine-makers have shown that red Bordeaux varietals can be sourced very successfully from other growing areas, such as Arroyo Seco (Sycamore Cellars), San Antonio Valley (Pierce), South County (Pianetta), and by sourcing from around the County (Scheid).

Our plantings of Sauvignon Blanc are more dispersed. For example, Sauvignon Blanc is sourced from areas such as the Santa Lucia Highlands (Morgan), Arroyo Seco (Cima Collina, Ventana, Chesebro, Holman Ranch), and Carmel Valley (Bernardus).

How do our Bordeaux wines compare to those of their motherland? A shared characteristic between both red and whites in Bordeaux is that they will typically be blended with different varietals...as we do a lot more straight varietal wines in the States, in general, there's always this to consider when comparing.

However, for reds, as is often the case, normally our wines are more fruit-forward and higher in alcohol content than their Bordeaux relatives, but that is not always the case (try a bottle of Georis Cabernet Sauvignon). Semillon is not an overly popular varietal in Monterey (not yet anyway), but we do have quite a lot of Sauvignon Blanc. Our SB's tend to be more floral in presentation than Bordeaux's dry white wines.

Once again, Monterey County's wine diversity is proudly displayed, yet it's always good to know where our grapes originated. Having a clear understanding of the history and flavor profiles of varietals adds to the overall appreciation of the wine in our glasses.

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

RECIPE

Red Potato Salad in Sour Cream Vinaigrette

Ingredients

2 ½ pounds	Small New Red Potatoes
	Salt
3 Tbsp	Red Wine Vinegar
6 Tbsp	Olive Oil
½ Cup	Sour Cream
½ Cup	Mayonnaise
1 Tbsp	Dijon Mustard
1 Each	Garlic clove, peeled and mashed
	Freshly Ground Black Pepper
3 Ribs	Celery, finely diced
4 Tbsp	Scallions, finely minced
½ Cup	Small Dill Gherkins, finely diced
½ Cup	Pimientos, finely diced



Directions

Cook the potatoes in boiling salted water about 20 – 25 minutes or until just tender. Drain and cool in fridge for at least 1 hour or overnight. When ready to make potato salad, peel and cut the potatoes in ¾ inch dice. Place them in a salad bowl. Sprinkle with 2 tablespoons of the vinegar and 4 tablespoons of oil, toss lightly and set.

Combine the remaining vinegar, oil, sour cream, and mayonnaise in a bowl, and add the Dijon mustard and garlic, and whisk until smooth. Season the dressing with salt and pepper and set aside.

Add the celery, scallions, gherkins, pimientos, and dressing to the potatoes. Toss gently and refrigerate for 2 – 4 hours before serving. To serve, return to room temperature and correct the seasoning if needed.

Pinotfest

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- BEACH PARTY FESTIVITIES
- MUSIC & DANCING
- SILENT AUCTION



DEL MONTE BEACH HOUSE

Saturday, Sept. 29, 2012

6:00pm - 10:00pm

\$55 pp in advance • \$60 pp at the door

\$50 for Monterey Wine Club Members

All prices are inclusive

Sorry, no refunds

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PLEASE NOTIFY US BY CALLING
(831) 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:

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CLUB SAVINGS

Remember, as a Club Member, you receive a 15% discount on all purchases (20% for Quattro and Cellar members) and a weekly complimentary tasting.

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 De Tierra Vineyards 2007 Silacci Pinot Noir		\$26.00	\$19.50	\$20.80
 Scheid Vineyards 2006 Reserve Claret		\$60.00	\$45.00	\$48.00
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 Montoya Vineyards 2010 Chardonnay		\$16.00	\$12.00	\$12.80
AUGUST SELECTIONS		PRICES EXPIRE 10/31/2012		
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 Ventana Vineyards 2010 Pinot Gris		\$22.00	\$16.50	\$17.60
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