

Tasting Monterey

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

COMING EVENTS

Friday, Sept. 27, 2013
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. Sample our new food menu prepared by AquaTerra.



Extended Hours
 A Taste of Monterey Cannery Row
 Sun-Wed 11am-7pm
 Thu-Sat 11am-8pm
 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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WINE REGIONS: *A Brief Overview*

Movie stars, sunny beaches, mountains, convertible sports cars, hippies, fresh produce, Baywatch, earthquakes, and wine. Most will agree that, rightly or wrongly, these are the images conjured by many people around the world when they hear mention of California. Those of us who live here or are more familiar with the state know that many associations with California are over-exaggerated. However, fortunately for us, and everyone else, when it comes to wine, no exaggeration is necessary! California's wines speak loudly enough for themselves on their own.

Even though we are full-fledged Monterey County wine aficionados here at A Taste of Monterey, we thought this would be a good time to provide an overview of our state's other wine growing regions for comparison. For instance, which wine regions are included in the broader Central Coast AVA? Or, how do we compare to AVAs such as Amador or Lodi? How do our varietals compare with the same grown in other regions of the state? We intend to address all of these questions.

To begin with, we know wine in California. We make up 90 percent of U.S. wine production, and if we were a separate country, we'd be the fourth largest global producer of wine. And as you know, we have a ton of different wineries in California. These range in size from small boutique wineries to some of the biggest in the world.

Wine grapes are grown here way up north to way down south. It's geographically easiest to think of the state divided into four general wine regions: North, Central Coast, Central Inland, and South.

The North contains the well-known Napa and Sonoma Counties, but also includes the more northern regions of Lake County and Mendocino. Napa's famed varietals are Cabernet Sauvignon and Chardonnay, with AVAs you may recognize such as St. Helena, Yountville, Los Carneros, and Ruthford. Napa's neighbor, Sonoma, is known for Pinot Noir and Chardonnay production in AVAs including Alexander Valley and Russian River Valley. Mendocino is another Pinot Noir and Chardonnay enclave, while even lesser-known Lake County is gaining prominence for its Cabernet Sauvignon.

For our purposes, we'll consider the Central Inland areas to be those wine regions located either in or near the Central Valley. Although a wide variety of grapes are grown throughout the Central Valley, its hot summers offer ideal conditions for Zinfandel grapes, which is why Lodi's Zins are praised. Another warm climate, Livermore, offers great Petite Sirah and Sauvignon Blanc wines. Other Central Inland wine regions are located in the Sierra Foothills. Here you'll find Amador County, famous for Zinfandel, and El Dorado County and Calaveras County, both of which are well-known for their Italian varietals.

Our Central Coastal region is going to stretch from the Santa Cruz Mountains in the north to the Santa Ynez Mountains in the south.



Continued Inside

RESERVE WINE SELECTIONS

SCHEID - 2009 *Petite Sirah*



Vineyard: The grapes for Scheid Petite Sirah are grown on their Hames Valley Vineyard. Hames Valley, for some magical reason, is one of the most perfect places on earth to grow top quality Petite Sirah. It is located in southern Monterey County, about 20 miles south of King City, and presents ideal conditions for growing intense, jammy Petites that will bowl you over. The climate of Hames is characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. Daytime highs are similar to the Paso Robles growing region but, as the sun goes down, temperatures drop significantly. The long, warm days are a must for top-notch Petite, while the dramatic nighttime cooling helps to preserve the balance of the fruit and maintain acidity.

Winemaking: The grapes were handpicked into half-ton bins, destemmed and crushed into small fermentation bins. The small berries of Petite Sirah create a high skin-to-juice ratio and some of the highest tannin levels compared to other red varieties. If mishandled, they can produce overly tannic wines. The flip side is a bold, concentrated wine that continues to age well in the cellar. The name of the game is gentle handling all the way. During fermentation, the cap was gently punched down two to three times per day for approximately two weeks. The juice was racked clean to small oak barrels for secondary fermentation and aged for 19 months before bottling unfiltered, to retain the aroma and rich tannin structure.

Tasting Notes: The 2009 Petite Sirah is full-bodied yet supple, with dark fruit flavors of black currant, black raspberry, and dried plum. Although the tannin structure is robust, the luscious mouthfeel is soft and round, and the finish unfolds with graceful notes of cinnamon and nutmeg.

Scheid
2009 Petite Sirah
Alcohol
14.9%
AVA
Hames Valley
Composition
100% Petite Sirah
Aging Potential
6-10 years

DE TIERRA - 2010 *Sargenti Chardonnay*



Vineyard: The 2010 Sargenti Chardonnay wine was made from grapes grown on the Sargenti Vineyard in the foothills of the Gabilan Mountains. This area is well known for its distinctive minerality. The vineyards have sparse and rocky soils. The warm days and cool night time breezes help the grapes in this vineyard to develop complexity and lovely acidity.

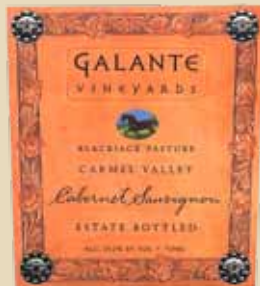
Winemaking: The 2010 vintage was sourced from the Sargenti Vineyard. This was a year in which weather extremes tested the talent and skill of growers, and yet it produced a strong vintage of well-structured wines. This vineyard brought us grapes of fine quality and detailed character. The weather allowed for intense flavor development that was accentuated by acidity

that was crisp as well as ripe.

Tasting Notes: In the glass, the 2010 Sargenti Chardonnay offers appealing clarity and viscosity – medium straw/pale yellow. This wine is delicately floral with hints of honey suckle and promise a crisp well balanced wine. In the pallet, the wine begins with notes of crisp gala apple and expands in the mid-pallet to soft cinnamon, lychee and custard flavors. The wine finishes with nicely balanced acidity and a flash of grapefruit peel that leave the pallet feeling bright and ready for the next sip or nibble. This wine will pair nicely with chilled shellfish salads and wide array of brunch dishes. The very nice viscosity and sense of freshness and crispness on the pallet also make it a good choice in the cocktail and passed appetizer setting.

De Tierra
2010 Sargenti
Chardonnay
Alcohol
14.5%
AVA
Monterey
Composition
100% Chardonnay
Aging Potential
4-7 years

GALANTE - 2006 *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 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
2006 Blackjack
Cabernet Sauvignon
Alcohol
13.6%
AVA
Carmel Valley
Composition
100% Cab. Sauvignon
Aging Potential
6-10 years

Cover Article Continued



Santa Cruz, Santa Clara, and San Benito Counties all produce a wide range of varietals, but Cabernet Sauvignon, Merlot, and Zinfandel from these areas are highly regarded. We'll come back to Monterey County in a minute; for now let's head to our southern neighbors. Just south of us is Paso Robles. While near the coast, Paso's climate is quite different than other Central Coast regions. With hot, dry summers Rhone varietals and Zinfandel thrive here. Further south, in San Luis Obispo and Santa Barbara Counties, coastal conditions are similar to Monterey County in many ways, which explains why Pinot Noir and Chardonnay are popular in these regions as well. Although Santa Barbara County's Syrahs are quickly gaining a distinguished reputation.

There's not a lot of wine grape production in our South region, but historically there was once a thriving wine region on the outskirts of Los Angeles. Although most all of the vines have been replaced with highways and housing developments, the Temecula Valley is producing some nice Syrah these days, and it is the new hip tasting region in SoCal.

So how does Monterey County compare to all the other wine regions in California? Of course, you know that our Pinot Noirs and Chardonnays are by far the best the State has to offer. But as much as any other region, and perhaps even more, our unique geography and climate conditions, added with the overall large size of the County, present microclimate conditions where other varietals thrive as well. We have Syrah, Cabs, Rieslings, Sauvignon Blancs and others which can take on any other varietal in California. And, believe it or not, Monterey County as a distinct wine region is a relative new-comer compared to many others...so watch out rest of the state!!!

Bryce Ternet - contributing editor and author of the recently released: "The Stevenson Plan, A Novel of the Monterey Peninsula." See <http://www.mbryceter.net.com/> for more.

RECIPE

SHRIMP SKEWERS

with Orange Chardonnay Mojo Glaze

INGREDIENTS - *Glaze*

1/3 cup	fresh orange juice
1/4 cup	Chardonnay
1 tablespoon	finely chopped jalapeno
2 teaspoons	finely minced garlic
	Juice of 1 lemon
	Juice of 1 lime
3 tablespoons	chopped fresh cilantro
	Salt and pepper to taste

INGREDIENTS - *Shrimp*

16 large	shrimp, peeled and deveined
8	short bamboo skewers
2 tablespoons	olive oil
1 teaspoon	finely chopped garlic

DIRECTIONS

Place first 6 ingredients in a small pan; cook over medium heat until reduced by half. Let cool slightly then stir in cilantro; season to taste with salt and pepper. Thread 2 shrimp onto each skewer. Stir together oil and garlic in a small bowl; brush over both sides of shrimp and season with salt and pepper. Cook for about 2 minutes on each side on a grill, in a hot grill pan or under the broiler. Drizzle with Orange Chardonnay Mojo Glaze.



VISITING Varietals



SANGIOVESE

Pronunciation: San-joe-Vay-say

Definition: Italy's most commonly planted red grape varietal, boasting over a dozen distinct clones, is a thin-skinned grape that tends to linger longer on the vine, takes its time to mature. Central Italy, specifically the region of Tuscany, is the agricultural heartland of the Sangiovese grape. Monterey also has several outstanding examples of this varietal.

Flavor Profile: Dominate flavors associated with Sangiovese derived wines include: cherry, plum, strawberry, cinnamon and vanilla. There is often an herbaceous quality associated with Sangiovese wines. As for acidity levels, Sangiovese leans towards medium to high acidity content. The finish can range from elegant to bitter.

\$5 WINE CLUB MEMBER SPECIAL



Roasted Tomato and Ricotta Crostini

Every month A Taste of Monterey will be featuring a special menu item, at a great price, exclusively offered to our wine club members. Enjoy with one of your favorite Monterey wines (or beer!) at our tasting room on Cannery Row.

THE Monterey Grapevine

O-N-L-I-N-E

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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
Attn: Elaine Hewett
700 Cannery Row, Ste. KK
Monterey, CA 93940
(888) 646-5446 ext. 13
club@tastemonterey.com

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.

NEWSLETTER STAFF

Robyn Rauh - Executive Editor
Ken Rauh - Creative Director
Bryce Ternet - Contributing Editor
Elaine Hewett - Club Manager

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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 08/31/2013	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Scheid 2009 <i>Petite Sirah</i>		\$35.00	\$26.25	\$28.00
 De Tierra 2010 <i>Sargenti Chardonnay</i>		\$32.00	\$24.00	\$25.60
 Galante 2006 <i>Blackjack Cabernet Sauvignon</i>		\$50.00	\$37.50	\$40.00
SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2013			
 De Tierra 2008 <i>Merlot</i>		\$20.00	\$15.00	\$16.00
 J. McFarland 2011 <i>Chardonnay</i>		\$20.00	\$15.00	\$16.00
 J. McFarland 2011 <i>Pinot Noir</i>		\$24.00	\$18.00	\$19.20
 Nacina 2012 <i>Tondre Riesling</i>		\$20.00	\$15.00	\$16.00
AUGUST SELECTIONS	PRICES EXPIRE 10/31/2013			
 Paraiso Vineyards 2010 <i>Pinot Noir</i>		\$25.00	\$18.75	\$20.00
 District 7 2011/2012 <i>Sauvignon Blanc</i>		\$16.00	\$12.00	\$12.80
 Joyce Vineyards 2011 <i>Mesa del Sol Syrah</i>		\$24.00	\$18.00	\$19.20
 Lejami 2012 <i>Viognier</i>		\$25.00	\$18.75	\$20.00
JULY SELECTIONS	PRICES EXPIRE 09/30/2013			
 Marilyn Remark Winery 2010 <i>GSP</i>		\$28.00	\$21.00	\$22.40
 Nobel Vines 2011 <i>446 Chardonnay</i>		\$14.00	\$10.50	\$11.20
 Nobel Vines 2011 <i>667 Pinot Noir</i>		\$16.00	\$12.00	\$12.80
 Marilyn Remark Winery 2011 <i>VMR</i>		\$28.00	\$21.00	\$22.40

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