

# Tasting Monterey

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

**COMING EVENTS**

**Every Fridays Wine Bar**

A Taste of Monterey  
Cannery Row  
5:00pm-8:00pm\*  
Join us every Friday evening from 5pm to 8pm. Start your weekend off with a relaxing view, live music, great food and a glass of Monterey's finest.



**Store 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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## Vitis Vinifera

### THE NOBLE GRAPE SPECIES

*Vitis vinifera*...ever heard of it? Perhaps not, but if you enjoy our outstanding Monterey County wines (which we assume you do if you are reading this newsletter) you are more than familiar with it. *Vitis vinifera* is the Latin genus and species name for one of the planet's most known, and most appreciated, species of grape. Most appreciated, in our humble opinion, because most of the world's wines are produced from different varietals of this grape species.

All the varietals you can think of, from Pinot Noir to Riesling to Mourvedre, are *Vitis vinifera* varietals. Grab a bottle off our shelves or pick one out of our online selection – they will be a *Vitis vinifera* varietal. The associated term “noble grapes” gets tossed around from time to time. The term refers to six grape varietals which have historically been considered as the varietals producing the highest quality wines on the planet. The group consists of Sauvignon Blanc, Riesling, Chardonnay, Pinot Noir, Merlot, and Cabernet Sauvignon. While it's undeniably true that these varietals do produce some of the world's best wines, it's just as equally true that these varietals are not in all of the world's best wines. The proliferation and increased popularity of other varietals, and the hybridization of different varietals, have largely made the Noble Grape argument obsolete, but it's still a nifty tidbit to know for your next wine-tasting party.



So getting away from the nobles, let's focus on the larger group as a whole, as there are a lot more than six...actually there are something like 10,000 total, yet only a relatively small portion are significant for wine production. To start with, this species of grape is native to the Mediterranean region, central Europe, and northern Iran. And we humans have a long history with grapes – going all the way back to the Neolithic period, which is a long time ago. Our hunter-gather ancestors harvested grapes as fruit to eat, but they were also used for medicinal purposes (hey, that's our excuse!). The first written accounts of grapes being used specifically for wine are

found in ancient Sumerian texts in the third millennium BC. We know the ancient Egyptians knew how to and made wine, but beer actually seems to have been more popular.

It was really the ancient Greeks who got the global wine ball rolling, and as their empire spread throughout the known world at the time, so did grape vine cultivation and the making of wine. The Etruscans improved what the Greeks started, but it was the Romans who really made wine a global commodity. During these times vines were planted and tended in Europe's major wine growing regions. But after the fall of the Roman Empire and the general instability ushered in by the Middle Ages, wine production became largely limited to religious orders.

The period of the Renaissance is considered an awakening period for mankind, and thank goodness we woke up to the idea of wine during this time as well! As Europeans then began spreading around the planet, they took their vines with them and *Vitis vinifera* was planted in places with similar climates to Europe's growing regions (the Americas, South Africa, Australia/New Zealand). And voila...there you have the history of the world's most important grape species condensed into a couple of paragraphs.

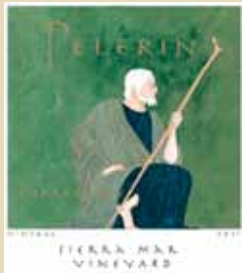
But wait, weren't there other wild grape vines in places such as the eastern United States before the arrival of the Europeans? Yes, there were and still are. In fact, there are two species native to North America worth noting: *Vitis labrusca* and *Vitis rotundifolia*.

*Vitis labrusca* (also known as “fox grape”) is a grape vine species native to eastern North America and is the species which

*Continued Inside*

# RESERVE WINE SELECTIONS

## PELERIN - 2012 *Sierra Mar Chardonnay*



**Vineyard:** Sierra Mar Vineyard, farmed by Gary Francioni, occupies a perfect location at the warmer south end of the Santa Lucia Highlands, at an elevation of 850 feet, near Pisoni Vineyard. Facing slightly more to the east, it receives an afternoon sea breeze which keeps it a few degrees cooler on average than Pisoni. This mountainside property consists of exceptionally well drained gravelly soil – containing a high percentage of decomposed granite. Even as a young vineyard, dedication to low yields and careful irrigation and canopy management is engaging the site's vast potential; thanks to Gary, who is a meticulous and ruthless grower in his quest to grow the very finest grapes.

**Winemaking:** 2012 was a cool enough vintage to allow for excellent maturity at lower sugar levels, and higher natural acidity. The resulting style, somewhere along the continuum from classic Chablis to Burgundy, should continue to soften and evolve well for a handful of years.

**Tasting Notes:** The aromas of the 2012 Sierra Mar Vineyard Chardonnay are focused on fresh cut apple and vanilla, with lovely citrus blossom tones. The initial flavors and textures are reminiscent of pineapple, and are followed by strong and refreshing citrus component. Bright and very keenly balanced, there is a dynamic interplay between the richer elements showing at the front and re-emerging on the finish, and the lively and persistent acidity that ties everything together.

**Pelerin**  
2012 Sierra Mar  
Chardonnay

**Alcohol**  
13.5%

**AVA**  
Santa Lucia Highlands

**Cases Produced**  
333

**Composition**  
100% Chardonnay

**Aging Potential**  
4-6 years

## GUGLIELMO - 2010 *Private Reserve Syrah*



**Winery:** A Family Wine Making Tradition in the Santa Clara Valley Since 1925. Guglielmo Winery - a third generation, family owned winery produces a wide variety of award-winning varietals from more than 100 acres of Santa Clara Valley estate vineyards, as well as from other premium winegrowing regions within California.

Today, Guglielmo Winery (gool-yell-mo) produces nearly 40,000 cases annually under three different labels, Guglielmo Private Reserve, TRÉ, and our oldest label, Emile's. Although the winery has grown, we still abide by the family philosophy to produce natural, quality wines to share with family and friends. The family continues to oversee every phase of the winemaking process.

**Vineyard:** Santa Lucia Highlands — the ideal new world site for top-notch Syrah. The south-east facing hillside vineyard location is home to the first planting of Syrah in the SLH. Here, the mountainside soils, cool breezes from nearby Monterey Bay, and sustainable farming practices combine to grow syrah of outstanding character and elegance.

**Tasting Notes:** This stellar Syrah shows rich blackberry and black cherry characteristics, along with sage, black pepper and earthy notes. It is nicely balanced by structured tannins and vanillin oak. The mouth-feel is opulent, yet bright, making it a wonderful partner to ripe cheeses, hearty beef and lamb dishes, especially off the grill.

**Guglielmo**  
2010 Syrah

**Alcohol**  
13.5%

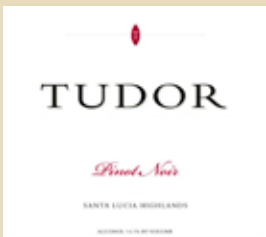
**AVA**  
Santa Lucia Highlands

**Cases Produced**  
341

**Composition**  
100% Syrah

**Aging Potential**  
6-8 years

## TUDOR - 2010 *SLH Pinot Noir*



**Vineyard:** Every year the Tudors' grandfather used to make wine for his friends and family. It was a tradition. The Tudor family has been growing grapes and lavender – and making wine on the Island of Hvar in Croatia – for over 2,000 years. The Tudor family began growing grapes in California early in the 1900's and continue to operate one of the largest table grape vineyards in the country. In 1997, Dan began his quest and discovered Monterey County's potential as a top-flight winegrowing region. Its vast microclimates and terroir allow for over 40 different grape varieties, but it was Pinot Noir that Dan pursued. Dan's first cousin Christian Tudor, committed to preserving the family tradition, teamed up with Dan to start Tudor Wines and create handcrafted wines

**Winemaking:** Monterey County's American Viticultural Area known as the Santa Lucia Highlands (SLH) are ideally suited for Pinot Noir. These vineyards are planted on the southeast facing terraces of the Santa Lucia Mountains, overlooking the Salinas River Valley. Ancient and light well-drained soils paired with maritime influences create an optimal region 1 microclimate for Pinot Noir.

**Tasting Notes:** Shows just what you want in a fine coastal bottling, with a smooth, silky texture, crisp acidity, and fine, delicate but powerful flavors. In this case, the wine shows cool-climate notes of raspberries, cherries and red currants, with umami, salty smoked meat and oak-inspired vanilla toast complexities.

**Tudor**  
2007 SLH Pinot Noir

**Alcohol**  
14.5%

**AVA**  
Santa Lucia Highlands

**Cases Produced**  
300

**Composition**  
100% Pinot Noir

**Aging Potential**  
5-6 years



*Cover Article Continued*

produces the Concord grape varietal, which you've probably heard of as it's a popular varietal for table grapes in the eastern part of the US from the coast to the Mississippi River (and even up in Canada, eh). It's also used to make wines over there, and different hybrids of it can be found in many eastern AVAs. The other most popular species for table grapes and wines is *Vitis rotundifolia* (also known as "muscadine"), which is found in the southeastern US.

These native North American grape species differ from their European cousin *Vitis vinifera* as their vines are hardier and the grape skins are thicker. With these characteristics, the species are able to grow in the continental climate of the eastern US and Canada, with hot summers and cold winters. In fact, these species would not grow well at all in the western states as climate conditions are too arid. There are some areas where *Vitis labrusca* grapes are grown for wine production over this way, but only in the wettest areas – western Washington and British Columbia come to mind.

As far as comparing wines produced by these grape species compared to our much-loved *Vitis vinifera*...well, we don't want to speak badly of any wines, but all wines are not created equal. There is a reason why when you stop in for a tasting at winery in the Ohio River Valley AVA most wines will not quite taste like wines you are used to from Monterey County. These wines are not necessarily bad, but wine produced from other species will taste noticeably different. And, in many cases, the wines will be sweeter than you are used to, even red wines. This is why those of us who work in tasting rooms will encounter eastern US visitors inquiring about "sweet red" wines, and they aren't referring to port-style wines. Not exactly our glass of wine, but each to their own and we'll stick with our *Vitis vinifera*!

**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

# Baked Camembert WITH GARLIC BREAD

### INGREDIENTS

1 whole	Camembert, in its box
1	garlic clove, sliced
3-4 sprigs	fresh thyme
1 tsp	olive oil

#### For the garlic bread

1 small	ciabatta loaf, cut in half
1 tbsp	olive oil
1	garlic clove, peeled

### DIRECTIONS

Preheat the oven to 400F

Remove any plastic packaging from the cheese and place back in its box, leaving the lid off.

Pierce the top of the cheese in several places with a sharp knife and insert pieces of garlic and sprigs of thyme into the slits.

Drizzle the cheese with olive oil and place on a baking sheet, leaving the cheese in its box. Bake in the oven for ten minutes, or until the centre of the cheese is melted.

For the garlic bread, drizzle the cut side of the bread with olive oil and place cut-side down in a hot griddle pan until toasted. Rub the toasted side of the bread with the garlic clove.

Serve the garlic bread with the warm cheese for dipping.

Serves 2



## CHEESE Varietals



### CAMEMBERT

**Pronunciation:** CAH-muhm-BARE

**Definition:** Camembert is a soft, creamy, surface-ripened cow's milk cheese. It was first made in the late 18th century at Camembert, Normandy in northern France.

Camembert was reputedly first made in 1791 by Marie Harel, a farmer from Normandy, following advice from a priest who came from Brie.

However, the origin of the cheese known today as camembert is more likely to rest with the beginnings of the industrialization of the cheese-making process at the end of the 19th century. In 1890, an engineer, M. Ridet, devised the wooden box which was used to carry the cheese and helped to send it for longer distances, in particular to America, where it became very popular. These boxes are still used today.

#### On Our Menu:

Marin French Cheese - Camembert  
Founded in 1865, the Marin French Cheese is the longest operating cheese company in America, with a commitment to time-honored cheese making practices using fresh milk from six neighboring family dairy farms. Complex, aromatic and creamy with a deep golden color and thin white rind. The flavor is robust with hints of mushroom.

# THE Monterey Grapevine

O-N-L-I-N-E

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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  
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

### VISIT US ONLINE

WWW.TASTEMONTEREY.COM

## 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 11/30/2014	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Pelerin 2012 Sierra Mar Chardonnay		\$42.00	\$31.50	\$33.60
 Guglielmo Winery 2010 Syrah		\$25.00	\$18.75	\$20.00
 Tudor 2010 SLH Pinot Noir		\$55.00	\$41.25	\$44.00
SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2014			
 Muirwood 2012 Merlot		\$16.00	\$12.00	\$12.80
 Bernardus 2012 Griva Sauvignon Blanc		\$22.00	\$16.50	\$17.60
 Aiena 2009 Monterey Pinot Noir		\$29.00	\$21.75	\$23.20
 Pierce 2012 Albariño		\$16.00	\$12.00	\$12.80
AUGUST SELECTIONS	PRICES EXPIRE 10/31/2014			
 Long Valley Ranch 2012 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
 Wrath 2013 Sauvignon Blanc		\$19.00	\$14.25	\$15.20
 De Tierra 2009 Pinot Noir		\$24.00	\$18.00	\$19.20
 Long Valley Ranch 2012 Chardonnay		\$20.00	\$15.00	\$16.00
JULY SELECTIONS	PRICES EXPIRE 09/30/2014			
 Holman Ranch 2012 Pinot Grigio		\$22.00	\$16.50	\$17.60
 Joyce 2012 Trio Pinot Noir		\$24.00	\$18.00	\$19.20
 Lineshack 2012 Private Reserve Syrah		\$20.00	\$15.00	\$16.00
 Fieldfare 2012 Chardonnay		\$24.00	\$18.00	\$19.20
<b>TO ORDER, CALL TOLL-FREE: 888-646-5446</b>				
*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.				