

Tasting Monterey

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

COMING EVENTS

Last Fridays Wine Bar



September 25
 5:00pm-8:00pm*
 Join us 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 member 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!



Scan QR to...



AGED WHITE WINES

A WHOLE NEW WORLD

You're searching through your wine rack for a nice white to chill and open later. You're in a Chardonnay mood, so you start looking through your Chard stock. A particular bottle catches your eye that you had forgotten about – it's in the far bottom corner. It's an upper end Chardonnay from a reputable California winery – let's say from Monterey County's own Talbot or Morgan winery.



You know what to expect from a place like Monterey County, so your excitement grows in anticipation of the eventual opening. But as you pull a bottle from the rack a sinking feeling settles in – the vintage year on the bottle is five years ago. Darn!!!

After all, it's common knowledge that white wines don't age well. In fact, this once lovely bottle of Chardonnay has probably turned to some form of vinegar by now. Everyone knows that only red wines are meant for aging, so clearly this bottle is not even worth opening.

But wait...



Truth is that some whites actually do age well. In fact, some of the most sought after aged wines in the world are white wines, such as vintage Champagnes or Sauternes wines. But you don't have to have one of these elite wines to appreciate an aged white wine – you don't even need a late-harvest white wine to discover how white wines can flourish with age.

Actually, since you know that Monterey County is famous for our Chardonnay wines, you're in a great place to try this out for yourself.

As with most everything, not all wines are made the same, and this includes white wines. Let's focus on Chardonnay in particular for now. An aged Chardonnay can open a whole new world to you and may taste like no other Chardonnay you've ever had.

Aged Chardonnays can exhibit aromas of toast and hazelnut, accented by honeycomb and earthiness. Sound interesting? It is...trust us. On the palate, expect mouth-filling, complex wines with creamy refined flavors such as lemon.

And Chardonnay isn't the only white varietal which can age well. Pinot Blancs and Chenin Blancs, and Rieslings are other white varietals which can age well. Most aged Chardonnays are best in a 2-8 year cellar timeframe from release, which is roughly true for Pinot Blanc wines as well. However, Chenin Blanc wines can age for around 20 years and still be amazing. And guess which white varietal can age for around 30 years? It's Riesling. That's even longer than the cellar life of most red varietal wines.

Continued Inside

RESERVE WINE SELECTIONS

COBBLESTONE - 2010 Chardonnay



Winery: Cobblestone Vineyards began the growing of wine grapes and wine making in 1971. Cobblestone is a small family-owned enterprise motivated by a passion-driven philosophy to make the most outstanding wines possible at affordable prices.

Winemaking: Named after the round stones found in its first vineyard, Cobblestone utilizes the most advanced wine-making technology, using grape varieties best suited for the wine produced. There are three vineyards dedicated to the world's most exciting grape varieties, coupled with appropriate French Oak for aging.

The original vineyard of 50 acres in the cool Central Coast of California from the Arroyo Seco appellation produces a dry, vibrant Chardonnay with just a hint of French Oak.

Tasting Notes: Asian pear, clove, apricot aromas on the nose with honey, citrus blossom, green apple and lemon meringue. On the palate the round, sweet flavors of white peach with subtle toasted oak balance with a core of minerality and soft, bright neutral acidity.

Cobblestone
2010 Chardonnay

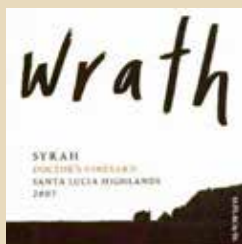
Alcohol
13.8%

AVA
Arroyo Seco

Composition
100% Chardonnay

Aging Potential
6-7 years

WRATH - 2012 Doctor's Syrah



Winery: Wrath produces site-driven Pinot Noir, Chardonnay, Syrah, and Sauvignon Blanc from their estate vineyard and respected properties in the Santa Lucia Highlands. Production is small, distribution is limited and their wines reveal attitude, passion, and an inherent respect for what a vineyard can give.

Vineyard: Doctor's vineyards in the Santa Lucia Highlands comprises a significant percent of the total acreage planted in the AVA. The meticulously planted, hillside site is situated at elevation and overlooks the Salinas Valley. It's southeastern slopes assure plentiful morning sun. The setting of the vineyard is dramatic, with massive alluvial fans of decomposed, metamorphic rock curtaining in and

out across the hillside. This well-draining soil is one of the two main reasons for the intensity and complexity of its Pinot wines. The second is wind. As Salinas Valley heats up during the day, air rises and is replaced by the cool air over the deep and cold Monterey Bay, creating a wind tunnel,

Tasting Notes: The higher elevation of the Doctor's Vineyard tends to produce a cool-climate Syrah that blends elegance with power. There is an underlying floral element that shows itself in a nose otherwise dominated by white pepper, dark berry and a hint of pancetta. The palate, though not overbearing, shows a sustained richness in combining layers of fruit with sweet tannin.

Wrath
2012 Doctor's Syrah

Alcohol
13.3%

AVA
Santa Lucia Highlands

Composition
100% Syrah

Aging Potential
7-8 years

DETIERRA - 2012 Tondre Pinot Noir



Winery: De Tierra Vineyard is a family-owned and operated winery producing handcrafted, award-winning wines from the Monterey County. Grapes are sourced from a handful of distinctive sites with cool microclimates and favorable yet unique soils. As their name suggests, they have focused on providing the best representation 'of the land' in Monterey County. Great wines begin in the vineyard, and it is their goal to translate unique flavors of place, into great Monterey County wine.

Vineyard: Tondre Grapefield was planted in 1997 on six and half acres in the heart of the Santa Lucia Highlands appellation. It now has seven blocks for an accumulation of 80 acres Pinot Noir and 21 acres of Chardonnay grape vines. Several of the leading Pinot Noir clones are planted to ensure that there is a medley of fruit and sufficient Tondre pedigree character to suit vintner stylistic preferences. These clones are pruned to hang two clusters per shoot with an average thirteen shoots per vine which yield three and a half tons per acre of ripe and distinctive Pinot Noir grapes.

Tasting Notes: Deep ruby color, with haunting notes of mushroom, stone fruit and damask plum. Begins with deep plums and mushrooms and finishes with notes of dark chocolate and espresso.

DeTierra
2012 Tondre Pinot Noir

Alcohol
14.3%

AVA
Santa Lucia Highlands

Cases Produced
125

Composition
100% Pinot Noir

Aging Potential
5-6 years

Cover Article Continued

Hold on though, as we do not want to suggest that every bottle of these white varieties you encounter is going to be ageable. Even with red wines, around 90% of wine produced in the world today is meant to be consumed within a year of production, and something like 99% is meant to be consumed within five years. So if you're looking for a white wine to cellar, be sure and read the tasting notes first.

Because the question of why some whites can be beneficially cellared, while most others are best consumed within the first year or two after being released, is not easy to answer. But we can say that the factors that play a role are a white wine having above-average natural acidity balanced by the right pH factor, vineyard soil composition, climate, clonal selection, vineyard yield, and oak treatment (both during fermentation and then in aging before bottling).

With this many factors involved, it probably is not too surprising to now read that most aged white wines or white wines made to be aged are not going to be your typical everyday bottle of white wine. Generally, white wines are less expensive than red wines, but this is definitely not the case when you get into ageable white wines. These white wines will be in the same range, if not more, than a lot of higher-end red wines.

So disregard that old notion that no white wines can age well. While it is somewhat rare in the wine world, it's definitely not impossible. And when you try one of these aged white wines for yourself, you'll see how a little time can change the way you think of white wines.

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

Parmesan Heirloom Cherry Tomatoes

One of our favorite things about late summer is great tomatoes, and especially the heirloom varieties that are packed with flavor and sweetness.

Ingredients

2 pints	heirloom cherry tomatoes, red and yellow
1/2 cup	panko bread crumbs
1/4 cup	coarsely grated Parmesan cheese
1/4 cup	chopped herbs, any combination of basil, parsley, and chives
2 Tbsp	oil to drizzle
	cracked black pepper
	sea salt

Directions

1. Cut the cherry tomatoes in half lengthwise
2. In a bowl, toss with the panko, Parmesan, herbs, cracked pepper and salt
3. Spoon in 6 ramekins
4. Drizzle with Oil
5. Bake at 375F until a slight brown shows on some of the tomatoes, about 15 min
6. Serve hot

Servings: 6 - Serve with crisp, dry or off-dry white



VISITING Varietals



PINOT NOIR

Pronunciation: Pee-noh-n'wahr

Definition: Pinot Noir may be the toughest grape to grow, but the effort is often well worth the constant care and investment. It is a fickle grape that demands optimum growing conditions, opting for warm days consistently supported by cool evenings. As for style, Pinot Noir is typically a lighter-medium bodied, fruit-forward red wine

Flavor Profile: Pinot Noir is a dry, red wine that typically exhibits fruit-forward character with strawberry, cherry, raspberry and blackberry fruit taking the cake for palate presence. Notable earth-driven layers are also quite common in a glass of Pinot, with herbal, mushroom, leather, and game-like qualities being fairly familiar. Warm spice notes also make their way into the Pinot Noir palate profile, often in the form of cinnamon, clove and smoky, tobacco nuances.

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.

CHEESE

Varietals



TOMA

Definition: Toma is a soft or semi-hard, Italian cow's milk cheese. It is made primarily in the Aosta Valley (it is one of the region's specialties[1]) and Piedmont regions of Northern Italy. Toma varies with region and locale of production, and is closely related to the French tomme. The Toma Piemontese variety from Piedmont has Protected Designation of Origin status under EU legislation while the Toma di Gressoney, produced in the Gressoney Valley, is officially recognized as a Prodotto agroalimentare tradizionale and is included in the Ark of Taste catalogue of heritage foods. It can have a fat content of 45%-52%.


















On Our Menu:

Point Reyes - Toma

All-natural, semi hard, cheese made from pasteurized cows' milk. Anytime, any table and some of the best farmstead cheese around (incidentally, in Italian, toma means "cheese made by the farmer himself"). Toma has a creamy texture and buttery flavor, with a grassy-tangy finish. Natural rind and is aged a minimum of 90 days. Certified Kosher.

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 11/30/2015	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Cobblestone 2010 Chardonnay		\$29.00	\$21.75	\$23.20
 Wrath 2012 Doctor's Syrah		\$39.00	\$29.25	\$31.20
 De Tierra 2012 Tondre Pinot Noir		\$49.00	\$36.75	\$39.20
SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2015			
 Ranch 32 2012 Cooper's Blend		\$20.00	\$15.00	\$16.00
 Pierce 2013 Albariño		\$18.00	\$13.50	\$14.40
 Hangtime 2012 Pinot Noir		\$24.00	\$18.00	\$19.20
 Ranch 32 2013 Chardonnay		\$20.00	\$15.00	\$16.00
AUGUST SELECTIONS	PRICES EXPIRE 10/31/2015			
 Ryder 2012 Syrah		\$18.00	\$13.50	\$14.40
 Hess 2013 Shirttail Creek Vineyard Chardonnay		\$22.00	\$16.50	\$17.60
 Chesebro 2008 La Montagne Sauvage		\$25.00	\$18.75	\$20.00
 Chesebro 2013 Vermentino		\$18.00	\$13.50	\$14.40
JULY SELECTIONS	PRICES EXPIRE 9/30/2015			
 Elder Rock 2013 Winemaker's Blend		\$17.00	\$12.75	\$13.60
 Puma Road 2012 Puma Road Pinot Gris		\$25.00	\$18.75	\$20.00
 Joyce 2013 Trio Pinot Noir		\$22.00	\$16.50	\$17.60
 Austerity 2013 Arroyo Seco Chardonnay		\$18.00	\$13.50	\$14.40
TO ORDER, CALL TOLL-FREE: 888-646-5446				
*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.				