

Let's *Wine*
About it



MALBEC

Pronunciation: "mal-bek"

Taste: Malbec has big, juicy and plush flavors with a robust structure and moderately firm tannins. It has distinctive dark purple colour and notes of red plum, blueberry, vanilla, cocoa and an essence of sweet tobacco.

Style: Full-Bodied red wine.

Description: An excellent blending grape and a powerhouse in its own right, Malbec features bold, plush flavours and a richness that drinkers of full-bodied reds love. It's a great alternative to Shiraz and is super food-friendly, pairing perfectly with a variety of offerings, especially dishes with bold, rich characters.

Food Pairing: The bold flavors, robust structure and higher tannins of Malbec call for dishes with a bold flavor to match such as hard cheese, steak or even sausage, and this food-friendly drop is also a perfect partner to a charcuterie or cheese board.

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, Ext. 13.

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.

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Le Mistral 2019 Joseph's Blend		\$45.00	\$33.75	\$36.00
Pierce 2019 Malbec/Zinfandel		\$30.00	\$22.50	\$24.00
SEPTEMBER SELECTIONS PRICES EXPIRE 11/30/2022				
Mission Trail Vineyards 2018 Cabernet Sauvignon		\$35.00	\$26.25	\$28.00
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CRU 2020 Unoaked Chardonnay		\$20.00	\$15.00	\$16.00
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Pareto's 2018 80/20 Cabernet Sauvignon		\$17.00	\$12.75	\$13.60
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Soils and Wine...It's not just dirt!

Have you ever wondered how much influence soils have on wine? Or, even what we're really even talking about when soils are mentioned? While the concept of terroir is important here (i.e. the interaction of all other factors, including soils), the individual role of soil should not be forgotten.



Soils sustain the life of not only grape vines, but all plants. They essentially store their food and water, and regulate climatic influences such as temperature and rainfall. But, let's get back to what we're talking about, as we want to be clear what we are referring to when we mention the term soils. Soil is the layer of lithosphere (a fancy word for "ground") in interaction with the atmosphere, hydrosphere, and biosphere; serving as the link between the organic and inorganic. Therefore, it is the top layer of the ground.

Soil is analyzed by profiling. A soil profile is a cross-section or vertical slice of soil which displays its layers as they occurred and formed during the course of the soil's formation. Each layer is defined by its physical, chemical, mineralogical, and biological structure. This is done by, well, basically digging a hole and taking a look at what's there.



When it comes to grape vines, you'll often hear that vines prefer looser, deep soils and stony soils instead of loam clay soils. But...stop right there! This clearly is not always true, some very good wines are produced here in Monterey County, and there is a lot of loamy soil. In fact, over 80% of the vineyards in Monterey County are comprised of eight soil types, many of which contain some loaminess or clay qualities.

The eight soil types and their percentage of total planted acreage are: Lockwood Shaly Loam (28%), Chualar Loam (15%), Garey Sandy Loam (9%), Arroyo Seco Gravelly Sandy Loam (7%), Rincon Clay Loam (7%), Placencia Sandy Loam (6%), Oceano Loamy Sand (5%), and Chamise Shaly Loam (5%). These soils are generally considered to be alluvial, porous, granite, and rich in limestone - all considered excellent for grape vines. So, don't believe the ill-informed notion that vines don't perform well in loam clay soils. Monterey County is a perfect example which proves this belief to be incorrect. Speaking of Monterey County, let's dive into the soil characteristics of the AVAs.

ARROYO SECO: Due to its extreme variation in topography, this AVA has a variety of soil types. The soil also varies from the sub-region's canyon to its valley floor. The valley is composed of palm-sized stones, called "Greenfield Potatoes" by the locals. These relatively large river stones provide adequate drainage for the vines' root systems, as well as retain warmth captured from the sun to prevent the vines from freezing during frigid nights. In contrast, the soil found in the canyon is less fertile, forcing the roots of the vines to dig deeper for water and nutrients.

Continued Inside

Reserve Wine Selections

KORi - 2019 Pinot Noir



Winery: KORi Wines is the partnership between Santa Lucia Highlands grape/citrus grower Kirk Williams & his step-daughter Kori Violini. Kirk planted the first vines in 1998. In 2007, they launched the initial KORi Wines Pinot Noir from the KW Ranch Vineyard and Sabine Rodems has been winemaker since 2010. In 2018, with much enthusiasm, they began the endeavor to open a tasting room in Carmel-by-the-Sea and offer a full assortment of wines including Sauvignon Blanc, Syrah, Rosé, Cabernet Sauvignon, sparkling Blanc de Blancs and of course, Pinot Noir.

Vineyard: The KW Ranch occupies 14 terraced acres in the Santa Lucia Highlands. Sitting at about 220 feet elevation, there is a gentle 5% slope of fertile soil that is mostly gravel loam with some large amounts of quartz. With Pinot Noir, it's all about the "where" and it is here on the ranch that Kori herself actually lives where some of the best Pinot grapes grow this side of Burgundy. The KW Ranch is perfectly situated in the heart of the S.L.H., surrounded by many well-known estates, including Garys' Vineyard, Sleepy Hollow, and Rosella's. Here, the winds off Monterey Bay, cool climate, perfect soils, and long growing season allow Kori Pinot Noir to live up to its pedigree.

Tasting Notes: Dark cherry, vanilla cola, boysenberry compote. Barely ripe blueberry, fresh violet, raspberry pie filling.

KORi
2019
Pinot Noir
Alcohol
14.6%
AVA
Santa Lucia Highlands
Composition
100% Pinot Noir
Aging Potential
6-8 years

LE MISTRAL -2019 Joseph's Blend



Winery: In 2015, a band of artists, craftspeople, and lovers of life brought their wandering imaginations and lofty aspirations to a magical piece of land in Carmel, California. Out in the sunny valley, they cultivated grapevines and gardens to craft beautiful wines and experiences to delight the senses. They named this place Folktale Winery & Vineyards. Folktale was inspired by the idea that in every great bottle of wine, there is a story. It is filled with uniqueness of place, a year of sun and rain, and the art and craft of winemaking. The story is about their people, their guests, and their passion. This is a love story, and the best love stories never end.

Vineyard: Grapes for this vintage of Joseph's Blend were hand-harvested from 5 different vineyards in our region. Each lot fermented in small batches and was gently pressed and racked to French oak barrels to age. After 6 months, all lots were tasted and a final blend was created. The wine spent another year in barrel before being bottled in Aug, 2021. In this year's blend, Grenache came from Ventana and Mission Ranch Vineyards (Arroyo Seco AVA), Syrah from Cedar Lane Vineyard (Arroyo Seco AVA) and Tondre Grapefield (Santa Lucia Highlands AVA), and Mourvedre from Sandy Lane Vineyard (Contra Costa County).

Tasting Notes: Plum, cherry, wet granite, worn leather, vanilla, cherry cola, red apple, fresh fig, cloves, red pepper, and sage. The palate is loaded with a bright and fresh currant with nuance of tea leaves, buckeye, and baking spice.

Le Mistral
2019
Joseph's Blend
Alcohol
14.5%
AVA
Various
Composition
Grenache
Syrah
Mourvedre
Aging Potential
6-8 years

PIERCE - 2019 Malbec/Zinfandel



Winery: Pierce Ranch Vineyards is a small, family-owned operation centered in southern Monterey County's San Antonio Valley appellation. They produce limited-run, estate-grown wines with an emphasis on Spanish and Portuguese varieties.

Vineyard: Their vineyards are located in a highland valley at the southernmost tip of Monterey County, just on the border between the small towns of Bradley and Lockwood. Perched in the foothills of the Santa Lucia Range roughly 14 miles from the ocean and some 25 miles from Paso Robles, the Bradley-Lockwood area is a unique region with viticultural roots going back more than

two centuries. First recognized as an ideal grape-growing region by the missionaries of Junipero Serra, the establishment in 1771 of the Mission of San Antonio de Padua also saw the planting of some of the first vineyards on the continent. These vineyards, planted in the eponymous Mission varietal and providing fruit as well as the necessary raw material for sacramental wine, remained in cultivation until the gradual decay of the mission system in the mid 1880s

Tasting Notes: A somewhat unusual but extremely pleasing blend of Malbec, Zinfandel, and Alicante Bouschet, this is the sleeper hit in the new set of releases. Somewhat rich and yet not heavy or overly tannic in any way, the combination of black fruit, spice, earth, and minerality makes for a sumptuous, lively wine that's a nice match for the season.

Pierce
2019
Malbec/Zinfandel
Alcohol
13.5%
AVA
San Antonio Valley
Composition
Malbec
Zinfandel
Alicante Bouschet
Aging Potential
8-10 years

Cover Article Continued

CARMEL VALLEY: The vineyards in the Carmel Valley AVA are planted mostly on mountainous terrain, with the highly prized San Andreas Fine Sandy Loam and the Arroyo Seco Gravelly Sandy Loam soils being predominant. This type of soil provides ideal drainage and allows for optimal airflow through the root system.



CHALONE: The heart of the Chalone AVA is in the unique limestone and decomposed granite soils found only here. They naturally limit the grape yields, and the limited rainfall concentrates the fruit and contributes to the rich full bouquet found in its wines.

HAMES VALLEY: This AVA currently has 10,000 acres suitable for grape growing, with only 2,000 acres currently planted (anyone else see aggressive growth potential?). The shale-loam soil found in Hames Valley, combined with its warmer weather, produces grapes with intense, bold flavors.

SAN ANTONIO VALLEY: The soils found in this AVA are primarily gravelly loam and clay. Added with frequent high temperatures, these elements provide an excellent setting for growing full-bodied varietals.

SAN BERNARBE: The vineyards of this AVA are grown on an unusual composition of Aeolian soil – a type of sand dune composition not usually found in grape growing environments. Sandy soils provide little water retention and thus allow for excellent drainage. This, combined with modern irrigation techniques, provides the grower with tools to adjust the vigor and quality of the fruit, producing, rich full-bodied wines with complex and mature aromas.

SAN LUCAS: The soil of this AVA is composed of diatomaceous shale and various sizes of sand stone. This allows for proper air circulation around the root system and offers less resistance to growing roots when compared to harder clay-like soils. Wines produced from San Lucas grapes possess brilliant color to match their rich flavor.

Santa Lucia Highlands: The most common soil in the Santa Lucia Highlands AVA is Chualar Loam (fine, alluvial loam derived from a variety of rock types, well-drained and typically found on slopes). There are also areas of Arroyo Seco Gravelly Sandy Loam (coarse and gravelly calcareous loam, well-drained) and Placencia Sandy Loam (fine, granitic alluvial soil, moderate to well-drained). The balance is an assortment of 25 different soils.

The greater Monterey County AVA includes areas of pretty much all the above mentioned soil types, with the exception of Chalone's unique soils' setting. And there's more, as we have yet to discuss how certain soils impart flavor characteristics into grapes and ultimately into wines...but we'll get into that subject in the future. We hope this introduction of the importance of soils and the soils of Monterey County leads to a greater appreciation for the role they have in winemaking. After all, it's not just dirt out there!

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

Entertain with Wine



7 BEFORE AND AFTER WINE PARTY TIPS

Determine how much wine you will need. A bottle of wine equals four to five glasses, depending on your pouring style.

Decide what to serve. A party is usually not the right time to pull out that very special bottle you've been saving—face it, it hurts when someone unwittingly chug-a-lugs your best.

Wash and dry your wine glasses to perfect, smudge-free clarity ahead of time.

Open and taste your wines before guests arrive. It's not rude. You're just trying to avoid serving corked, shocked or otherwise not up-to-par wine.

Ice buckets are essential. Fill with both ice and water for maximum cold. Move red wines in and out of the bucket periodically to maintain a temperature of about 55°, whites can stay put.

Greet guests with a glass of bubbly to set the mood.

If there is wine leftover when the party ends, seal the bottle(s) tightly and store in the fridge. Enjoy within two to three days.