

# Tasting Monterey

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

## COMING EVENTS

**Friday, Dec. 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

## WINTER REFERRALS



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



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## Divine Sweet

# PORT

## Red Wine

On these chilly winter evenings, there's nothing quite as pleasantly warming as a glass of nice port. This style of wine is rich, flavorful, and strong...all good things on a cold night. Here at A Taste of Monterey, we periodically offer Monterey County's finest port wines (we say periodically as these wines are produced in such limited capacity that it's hard at times for even us to get our hands on them!). This list includes our very own crowd pleasing, member favorite, urban legend, and cult classic - Pot Belly Port. But before we get to this colorfully named wine, let's go through a port review.

So what is the difference between ports, port wines, port-style wines? Actually, as far as style is concerned, there's really not much difference in the overall character of the wine, as they will all be fortified wines. But what do we mean by the term fortified? The basic definition is wine that has had a distilled liquor added to it. This is normally a grape brandy; however, the "brandy" used for fortified wines is not like what you imagine as a deep amber colored liquor in a snifter glass...in reality, it is more similar to a clear alcohol.

The distilled alcohol is added to the wine before the fermentation process is finished and this infusion kills the yeast, leaving residual sugar behind. This results in the finished product wine having both sweeter and stronger (normally in the 20% range) qualities. The earlier in the fermentation process the distilled alcohol is added, the sweeter the resulting fortified wine will be.



Most port wines in California are purposefully called port-style instead of "port" for a reason - a fortified wine can only legally be labeled as port, port wine, or porto if it is produced in the Douro Valley in northern Portugal (established in 1756, it is the third oldest protected wine growing region in the world). Wines were originally fortified so that they would endure on ocean fairing vessels during long voyages.

There are over a hundred varietals used for port wines, but five dominate in growing area and use. These are Trinta Barroca, Tina Cão, Touriga Francesa, Touriga Nacional, and Tinta Roriz (a Portuguese name for Tempranillo). Many winemakers consider Touriga Nacional to be the superior

of the group for ports, but it is notoriously a difficult grape to cultivate, resulting in more acreage being planted with Touriga Francesa. White ports and even rosé ports exist, but they are rare.

Port-style red wines are made in one of two styles: tawny or ruby. Although there are subtle differences between the two, the major distinction is that tawny port is aged in oak barrels, while ruby ports are primarily stainless steel-aged and spend no time in contact with oak. Other differences between the two styles are that tawny ports tend to be lighter in pigment, less sweet,

*Continued Inside*



## Party Pack

Puma Road Chardonnay • Ryder Syrah • Holman Pinot Gris  
 Chesebro Pinot Noir • Marin's Special Delivery • Montoya Chardonnay  
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# RESERVE WINE SELECTIONS

## BERNARDUS - 2010 *Rosella's Chardonnay*



**Vineyard:** This gently sloping vineyard located in the heart of the Santa Lucia Highlands was planted by the renowned grower Gary Francioni. A fourth generation farmer, Gary and his lovely wife Rosella, have planted one of the finest vineyards in the area. Gary's passion for growing only the finest fruit on his home vineyard has resulted in a huge following for bottlings of Rosella's Pinot Noir. Less widely known is his small block of excellent Dijon clone Chardonnay which produces some of the finest grapes in the Highlands.

**Winemaking:** 2010 was a classic vintage on the Central Coast: mild, sunny summer weather with warm, dry conditions throughout harvest and low yields. This provided them with superb grapes in 2010.

Bernardus used a variety of selected and native yeasts. They stirred the lees (battonage) every 2 weeks during its 10 months in barrel to enhance the complexity and mouthfeel.

**Tasting Notes:** Always a stand out among Santa Lucia Highlands Chardonnays, the 2010 Rosella's is one of the best ever. Aromas show nuances of ripe fruits and spices. The palate is very intense and well-focused with rich flavors of apple tart, cinnamon, clove and nutmeg, along with notes of mineral and toasty oak. A classic Rosella's Chardonnay!

**Bernardus**  
2010 Rosella's  
Chardonnay

**Alcohol**  
13.5%

**AVA**  
Santa Lucia Highlands

**Cases Produced**  
201

**Composition**  
100% Chardonnay

**Aging Potential**  
4-6 years

## BÖETÉ - 2007 *Cabernet Sauvignon*



**Vineyard:** The first step in achieving wines of interest and excellence is finding a site that can produce them. The Boëté Vineyard in Carmel Valley is planted mainly with Cabernet Sauvignon and Cabernet Franc grown on decomposed granite and limestone. Warm sunny days and crisp cool nights combine to produce a long growing season that yields intense and concentrated fruit flavors and preserves firm and balanced natural acidity. The sparse soil provides for a naturally limited crop and imbues the wines with a profound minerality and sense of place: the elusive terroir.

**Winemaking:** The Cabernet Sauvignon was picked in late November after a long and beautiful growing season. Patience was rewarded with perfect ripeness that was extracted into the wine during two week small lot fermentations that were punched down by hand three times per day. No cold soaking or extended maceration was used, as they wanted to express the natural balance of the vineyard site. This wine was aged in 60% new French oak in the finest Francois Frere, Seguin Moreau and Mercier cooperage for 20 months.

The wine was racked twice prior to bottling to achieve excellent clarity while still retaining intensity of fruit concentration.

**Tasting Notes:** Aromas of cherry, blackberries and currants on the nose leap to a burst of fruit flavors on the palate, tempered by soft expressive tannins forming into a long pleasant finish.

**Boëté**

2007 Cabernet  
Sauvignon

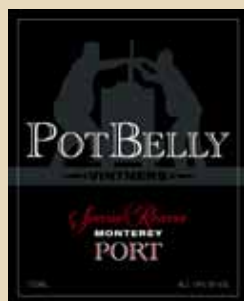
**Alcohol**  
14.5%

**AVA**  
Carmel Valley

**Composition**  
100% Cabernet  
Sauvignon

**Aging Potential**  
6-10 years

## POT BELLY VINTNERS - N/V *Port*



**Vineyard and Winemaking:** For this very limited release they harvested grapes from their Santa Lucia Highlands estate's three acres of Souzao plantings. This rare bottling artfully combines wines from four different vintages. After extensive skin contact and extraction, this wine had fermentation arrested by fortification with brandy; the resulting 18.5% alcohol perfectly balances the 8% residual sweetness.

**Tasting Notes:** With an extraordinary deep purple color, this jammy and complex wine has deep concentrated aromas of ripe black cherry, blueberry, raspberry and licorice. A full, creamy mouth feel is followed by layered flavors of chocolate covered cherries and a dash of pepper, giving way to subtle hints of tobacco and clove. Try this Port with aged cheeses, dried fruits and nuts, dark chocolates, or on its own

by the fireplace. Brandy was added mid-way through fermentation, retaining the lush berry and chocolate flavors and preserving the natural sugar of the grapes. Pot Belly Port tastes great right now, the timing could not have been better. The blending of sweet fruit and rich tannins creates a flawless post-meal treat. Beautifully balanced, it offers excellent body, velvety texture and a long, smooth, lingering finish. This release of Pot Belly Port tastes great now, but can be enjoyed for years to come.

**Pot Belly Vintners**  
Non-Vintage  
Port

**Alcohol**  
18.5%

**AVA**  
Monterey County

**Composition**  
100% Souzao

**Aging Potential**  
15-20 years



## Cover Article Continued

and possess a nutty aroma (attributable to oak-exposure). Ruby ports, therefore, are darker-colored, sweeter, and without trace of chestnut as one often encounters with their tawny cousins. Ruby ports are the more popular of the two as far as global production and, unlike tawny ports, ruby port wines do not tend to improve with age.

Outside of Portugal, this style of wine is primarily produced in the United States, Australia, South Africa, and Argentina. You'll also notice frequently that port-style wines are "non-vintage." This just means that the grapes blended were used from various vintages, which is not unusual for port wines.

So how did Pot Belly Port get its colorful name and why is it allowed to still call itself port instead of port-style? Let's start with the second one. Even though the Portuguese effectively lobbied to restrict the use of the name of "port" to only those made in the Porto region of Portugal (similar to how French sparkling wine producers were able to have the designation of "champagne" restricted to only those sparklings produced in the Champagne region of northeastern France), wines that called themselves port before the aforementioned restrictions were put in place were essentially grandfathered-in with their names. This is why you'll still see California and other port-style wines allowed to call themselves port.

And how about that name? Well, it's a bit of an ATOM urban legend really. If you look closely at the label on the front of the bottle, you'll notice a couple of, well, rotund in the middle guys pictured turning a wine press. It just so happens that this is a representation of a couple of our fine Monterey County winemakers who were observed by one of their wives while they were making the first vintage of this now-famed port wine. And thus, the unforgettable name was born!

**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.



## RECIPE

# Holiday Crepes

### INGREDIENTS

1/2 teaspoon	salt
1 tablespoon	sugar
3	eggs
1 1/2 cups	milk
2 tablespoons	butter, melted
1 cup	all-purpose flour
	vegetable oil

### DIRECTIONS

Combine the salt, sugar, eggs, milk, and butter in a blender until well mixed. Add the flour and blend until smooth. Let the batter chill in the refrigerator for at least half an hour.

When you're ready to cook, heat a small amount of vegetable oil in a skillet over medium heat, then blend the batter once more.

Drop a few tablespoons of batter in the pan, tilting and rotating the pan to spread the batter uniformly over the bottom.

Cook until the underside has slightly browned and bubbles form on the top of the crepe, then flip the crepe and cook until the other side has slightly browned.

As you cook them, stack the finished crepes on a warm dish, then, when you're ready to eat, let everyone fix them to their liking. Makes approximately 20 crepes



HOLIDAY

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O-N-L-I-N-E

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A Taste of Monterey  
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(888) 646-5446 ext. 13  
club@tastemonterey.com

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














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	Pot Belly Vintners NV Port	\$50.00	\$37.50	\$40.00
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