

# Tasting Monterey

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

## STORE HOURS



A Taste of Monterey  
Cannery Row  
Sun-Thu 11am-6pm  
Fri-Sat 11am-8pm\*

Food service begins at  
11:30am daily

\*No new member tastings  
after 6pm

## WINTER REFERRALS



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



Scan QR to...



## Syrah, Grenache, & Papes - Introducing the RHÔNE

"This is a Rhône-style wine." You've heard the line before, but the definition of a Rhône-style wine can vary and calls for some discussion. As always, we're here to bolster your vino knowledge. So grab your corkscrews and let's go Rhône!

The Rhône Valley wine region, often simply referred to as "the Rhône," is located in the Rhône River valley in southern France. It's believed that vines were first planted by the Greeks here around 600 BC... that's quite a long time ago.

The region borders the Mediterranean Sea, west of the Côte d'Azur (i.e. the French Riviera), and is south of Burgundy. The Rhône is divided between two sub-regions: the Northern Rhône and the Southern Rhône. Although there is a distinct geographical difference between the two sub-regions, there is also a distinct difference in climate and, consequently, a variance in grapes grown and wine produced.

The landscape of the north is hilly with steep slopes. The Southern Rhône is flatter with broad plains. The south offers far more planted acreage of grapes with not as many famed appellations as its northern neighbor. The Northern Rhône has a continental climate - a considerable winter and a hot summer. The Southern Rhône has a Mediterranean climate - mild winters and hot summers.



Syrah is the king varietal in the Northern Rhône and it is considered by many to be the varietal's homeland. Other red varietals are grown, but Syrah plays such an important role that the others aren't worth discussing in detail. Marsanne, Roussane, and Viognier are the most widely planted white varietals. All can be stand-alone varietal wines and are also used as blending components.

The most esteemed wine produced in the Southern Rhône is by far Châteauneuf-du-Pape. It has its own AOC (our equivalent of an AVA) and is a blend of up to 13 different varietals (eight red, five white - although is often made with far less). The name literally translates as the "the pope's new castle," which, without a brief history lesson,

really doesn't make a shred of sense. It originates from the fact that the nearby city of Avignon temporarily was home of the papal court in the 14th century.

White wine grapes are grown in the south, such as Ugni Blanc, Roussane, Viognier, and Bourboulenc, but red varietals play the dominant role. While Syrah is king in the north, Grenache plays a similar role in the south. Syrah, Mourvedre, Carignan, and Cinsault are the other most widely-planted red varietals.

Rhône varietals and methods of blending have been exported around the world. Californian and Australian growing areas are where arguably the best Rhône wines are made outside of France.

Australian winemakers love the Syrah grape (even if they do call it Shiraz), but they also produce a wide range of Rhône blends. These red blends are often called GSM, referencing Grenache, Syrah, and Mourvedre, with the most prominent varietal listed first (we label these blends the same way in California). As for whites, Marsanne and Roussane are also bottled as varietal wines and white blends. Australian Rhône wines differ in approach and style to their French cousins, as they are fruitier and intended for opening while young.

In California, Rhône-style varietal wines and blends, both red and white, are generally considered to be of a style somewhere between the fruity Australian-style and the subtle refinement of the motherland. Although you'll find Rhône-style wines throughout California's growing regions, premier regions include Paso Robles, Sonoma, *Continued Inside*



# RESERVE WINE SELECTIONS

## BERNARDUS - 2014 *Sierra Mar Chardonnay*



**Winery:** The focus of Bernardus is to create wines that flatter the palate and stimulate the imagination. Their Marinus Estate Bordeaux-style red wine is the centerpiece of owner Ben Pon's dream. It is complemented by Chardonnay, Pinot Noir and Sauvignon Blanc from cool coastal climate vineyards. They also offer limited bottlings of small production and vineyard designate wines, which are available exclusively through the tasting room and wine club... taste a dream.

**Winemaking:** Sierra Mar is a superb new vineyard planted by the renowned grower Gary Francioni on a dramatic hilltop location at the southern end of the Santa Lucia Highlands. Bernardus is honored to be among the few to receive both Pinot Noir and Chardonnay from this up-and-coming super star. Bernardus has chosen three from among the several clones of

Chardonnay planted here: the celebrated Wente Clone and Dijon clones 95 and 96. As usual at Bernardus, they use only hand-picked and sorted grapes for our wines.

**Tasting Notes:** On the nose we find aromas of ripe apple and pear with notes of orange blossom and caramel. The palate is beautifully rich with flavors of baked pear and candied orange peel, with hints of fresh, creamy butter accented by cinnamon and nutmeg. The finish is long and well-structured promising wonderful ageing potential for this delicious wine.

**Bernardus**  
2014 Sierra Mar  
Chardonnay

**Alcohol**  
14.1%

**AVA**  
Santa Lucia Highlands

**Composition**  
100% Chardonnay

**Cases Produced**  
350

**Ageing Potential**  
5-6 years

## BLAIR - 2012 *Pinot Noir*



**Vineyard:** Delfina's Vineyard is the very heart and soul of the Blair Estates' label. Named after matriarch and beloved grandmother, the vineyard sits on the very first property purchased by their family's grandparents in the 1920s. Delfina's house still holds pride of place on the estate, where she would daily cook for the family and ranch workers. She inspired generations of their family; her passion for the land is the core value for their wines.

Beginning in 2007, Delfina's grandson Jeffrey Blair began planting Pinot Noir on the family's old ranch. Jeffrey knew the potential for winegrowing in the area, given the success of vineyard estates in the Arroyo Seco and neighboring Santa Lucia Highlands' appellations.

**Winemaking:** Whole berry fermentation was started with cultured yeasts in small open top tanks. The cap was manually punched down for optimum extraction and structure with soft tannins. The wine was transferred to a combination of medium and medium-plus toast Francois Frere and Seguin Moreau French oak barrels for malo-lactic fermentation and 10 months of aging.

**Tasting Notes:** In the glass, the 2012 Blair Pinot Noir displays a nose of rose petal, anise, and spice combine with Bing cherry and strawberry. This spicy fruit tandem carries onto the palate, joined with a light touch of warm, vanillin-oak. Medium acidity and silky tannins give the wine weight in the mouth and carry it to a long finish. An incredibly food-versatile Pinot; try it with roast salmon, duck, lamb, mushroom dishes, or just about anything off the grill.

90 Points - International Wine Review • 91 Points, Gold Medal - Affairs of the Vine • Gold - 2015 Denver International Wine Competition • Gold - 2016 New York International Wine Competition

**Blair**  
2012 Pinot Noir

**Alcohol**  
13.9%

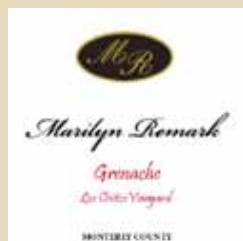
**AVA**  
Arroyo Seco

**Composition**  
100% Pinot Noir

**Cases Produced**  
481

**Ageing Potential**  
6-7 years

## MARILYN REMARK - 2012 *Los Ositos Grenache*



**Winemaking:** Joel Burnstein and Marilyn Remark have been producing Rhône wines under Marilyn's namesake label since 2003. Together for Thirteen years, they share a passion for wine and travel. Their visit to the Rhône Valley left them smitten and it defined the direction for their joint venture. They produce approximately 2,000 cases annually from Monterey-grown Rhône grapes: Grenache, Marsanne, Petite Sirah, Roussanne, Syrah and Viognier

**Vineyard:** The Los Ositos Vineyard in the Salinas Valley just south of the Arroyo Seco appellation was the unique source of the 2012 Grenache. Grapes grown in this section of Monterey County thrive in a mix of gravelly and sandy loam soils. As the warm mid-day sun reflects off large stones, afternoon breezes pour in from Monterey Bay, cooling the vines.

**Tasting Notes:** This silky wine fills your mouth with ripe jammy fruit. Strong flavors of chocolate covered Bing cherries and blackberries are followed by Tahitian vanilla bean and a light dusting of white pepper. This special blend has developed extremely well over the last few months since the initial tasting, and so look forward to enjoying this one for at least 3 more years. Classic pairing with red meats or even a nice grilled pork chop, and will even hold up to a bittersweet chocolate tart for dessert.

**Marilyn Remark**  
2012 Los Ositos  
Grenache

**Alcohol**  
14.1%

**AVA**  
Monterey

**Composition**  
100% Grenache

**Cases Produced**  
614

**Ageing Potential**  
8-10 years



*Cover Article Continued*

Santa Barbara, and...yup, you guessed it - our very own Monterey County. Paso Robles was first to heavily invest in Rhône and leads the way. However, outstanding Rhône wines from other growing regions are not hard to find these days.

Here in Monterey County, we have excellent Rhône-style terroir conditions. Our different growing areas and microclimates of the County offer enticing potential for Rhône wines. Rhône varieties have been grown in our Arroyo Seco AVA by pioneers such as Ventana for decades and have continued with newer faces such as Mercy and Sinecure. Our wineries craft excellent Rhône varieties out of Carmel Valley (Chesebro) and the Chalone (Cima Collina, Antle). Syrahs are produced throughout the County, however, the variety has made significant strides in recent years in the Pinot Noir-dominated Santa Lucia Highlands (Wrath, Guglielmo). We're also excited to see more and more Syrah and Viognier wines coming out of the up-and-coming San Antonio Valley AVA (Marin's, Line Shack, Pierce). Considering the relative proximity of this AVA to Paso Robles, it's not surprising to find Rhône varieties showing a bright future there.

Outside of California, Rhône-style wines are also becoming more popular around the country, and specifically in Washington State. A prominent association called the Rhone Rangers promotes American Rhône variety wines and includes member wineries from across the country.

So now that you're filled with knowledge, we suggest you fill your glass with one of Monterey County's own fine Rhône. You have a couple of fine examples to delve into with your wine club selection this month and we offer many others. We know you'll not be disappointed!

**Bryce Ternet** - is a contributing editor and is the author of: "The Stevenson Plan, A Novel of the Monterey Peninsula."

## RECIPE

### Prime Rib

#### Ingredients

4 tablespoons	tricolor peppercorns
3	sprigs rosemary
3	sprigs thyme
1/3 cup	kosher salt
8	cloves garlic, minced
1	10 -to-14-pound boneless rib-eye roast
1/4 cup	olive oil

#### Directions

Move the oven rack to the bottom and preheat the oven to 500 degrees F, then start with the seasoning: Grab the peppercorns and throw them in a big plastic bag and pound them with a rolling pin to break them open. Pull the leaves off the rosemary and thyme sprigs. Throw the crushed peppercorns into a bowl with the salt and herb leaves and add the minced garlic. Use your fingers to toss it all together, then set it aside.

Place the beef, fat-side up, on a rack in a roasting pan. Drizzle the olive oil all over the surface and rub it in with your hands. Sprinkle the peppercorn-herb-salt mixture all over the surface of the beef, pressing it lightly with your hands.

Roast the beef 45 minutes for the first stage. Reduce the oven temperature to 300 degrees F and insert a meat thermometer sideways into the roast. Roast the beef an additional 1 hour 15 minutes to 1 hour 30 minutes, or until the thermometer registers 120 degrees F to 135 degrees F in the center for medium rare. (The meat will continue to cook for a bit after you remove it from the oven.)

Remove the beef from the rack and let it rest about 15 minutes to allow the juices to redistribute throughout the meat. When you're ready to serve, carve it into slices of your preferred width.



## VISITING Varietals



### PETITE SIRAH

#### Pronunciation:

peh-TEET sih-RAH

Petite Sirah earned its name from the small size of the berries and not the name of the wine. Petite Sirah is one of the biggest, most powerful and tannic wines produced in America. Until the early 1960's, Petite Sirah was one of the most popular grape varieties planted in California. Since that point in time, it's fallen from favor, while the popularity of Cabernet Sauvignon continues to grow. However, over the past decade or so, there has been a resurgence in the popularity of Petite Sirah in California, as well as Monterey County, as plantings have continued to increase.

Petite Sirah is the American name for the Durif grape. Durif takes its name from Dr. François Durif, who created the new grape variety when he successfully crossed Syrah with a grape called Peloursin. At the time the experiments were taking place, Dr. Durif was searching for a way to make Syrah more resistant to powdery mildew. While the new, resulting vine was more resistant to disease, due to the compact way the fruit grew in bunches, the grape clusters are so tight, they were susceptible to bunch rot.

**Flavor Profile:** Petite Sirah produces inky dark, purple colored wines that offer flavors of black pepper, blackberries, blueberries, spice and licorice. Do not confuse this grape with wine produced from the similarly named Syrah variety. They are not the same grape, and they do not deliver similar taste sensations. Petite Sirah wines are often, massive, intense, chewy, masculine wines that when they are young, provide massive amounts of tannin and high levels of acidity. Wines made from Petite Sirah have the ability to age and improve for decades.

CHEESE

*Varietals*



**EMMENTAL**

Emmentaler or Emmental is a yellow, medium-hard cheese that originated in the area around Emmental, Switzerland. It is one of the cheeses of Switzerland, and is sometimes known as Swiss cheese. While the denomination "Emmentaler Switzerland" is protected, "Emmentaler" is not; as such, Emmentaler cheeses of other origins, especially from France and Bavaria, are widely available, and even Finland is an exporter of Emmentaler cheese.
















Emmentaler has a savoury, but not very sharp taste. Three types of bacteria are used in the production of Emmentaler: *Streptococcus thermophilus*, *Lactobacillus*, and *Propionibacterium freudenreichii*. The large holes formed within the cheese are caused by a presence of hay particles which cause gradually larger holes when the cheese is being matured. Historically, the holes were a sign of imperfection, and until modern times, cheese makers would try to avoid them. Emmentaler cheese is used in a variety of dishes, including fondue, some types of pizza, and ravioli, where it is often accompanied by prosciutto.

**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		REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
PRICES EXPIRE 2/28/2016				
	Bernardus 2014 Sierra Mar Chardonnay	\$40.00	\$30.00	\$32.00
	Blair 2012 Pinot Noir	\$45.00	\$33.75	\$36.00
	Marilyn Remark 2012 Marilyn Remark Los Ositos Grenache	\$35.00	\$26.25	\$28.00
DECEMBER SELECTIONS				
PRICES EXPIRE 2/28/2017				
	Scheid 2013 GSM	\$28.00	\$21.00	\$22.40
	831 2014 Viognier	\$20.00	\$15.00	\$16.00
	831 2014 Petite Sirah	\$20.00	\$15.00	\$16.00
	Scheid 2014 Scheid Grenache Blanc	\$22.00	\$16.50	\$17.60
NOVEMBER SELECTIONS				
PRICES EXPIRE 1/31/2017				
	Craftwork 2014 Pinot Noir	\$20.00	\$15.00	\$16.00
	Pierce 2015 Albariño	\$18.00	\$13.50	\$14.40
	Pierce 2013 Zinfandel	\$22.00	\$16.50	\$17.60
	Craftwork 2014 Chardonnay	\$20.00	\$15.00	\$16.00
OCTOBER SELECTIONS				
PRICES EXPIRE 12/31/2016				
	Ranch 32 2013 Vintner's Reserve Meritage	\$28.00	\$21.00	\$22.40
	Long Valley Ranch 2013 Chardonnay	\$18.00	\$13.50	\$14.40
	Marilyn Remark 2012 GSP	\$28.00	\$21.00	\$22.40
	Cru 2012 SLH Chardonnay	\$25.00	\$18.75	\$20.00
<p><b>TO ORDER, CALL TOLL-FREE: 888-646-5446</b>                      *PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.</p>				