

Tasting Monterey

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



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HOT WINE

WARM & TOASTY

Although you will sometimes hear that a wine is too warm in temperature for ideal tasting potential, we're going to pass beyond traditional lines and delve into the subject of actually heating wine. Yes, it is acceptable, especially on a chilly winter evening. In fact, mulled wine, which is heated wine with spices, has been popular for some time now... since Roman times, in fact.



Wine was first recorded as spiced and heated almost two thousand years ago. As the Romans spread out across Europe, they took their culture and traditions with them. This included a love of wine, and well most of Europe gets mighty cold in winter. So, heating wine became popular on those frigid days and evenings of old.

Mulled wine remains popular today throughout the world. The basics behind the concept are fairly simple – just heat wine and add spices; normally cloves, nutmeg, and cinnamon are popular spice choices to add and maybe even add a little sugar.

Any kind of wine may be mulled, but red wines, and, in particular, red wine blends tend to be best for mulling. Typically water is added as well, as when you warm the mixture to boiling you will lose some liquid. Let's take a look at how mulled wine is done around the world.



GERMANY/AUSTRIA/ALSACE - In this part of the world, mulled wine is known as glühwein. This translates as "glow wine" and is most likely attributed to hot irons which were used in the past to heat the wine. The Germanics like to combine heated red wine with cinnamon sticks, cloves, anise, citrus, sugar, and vanilla. There is a variation which uses white instead of red wine, but red wine is more popular. Oh, and

this wine is often accompanied with a shot of some variation of schnapps...German winters are cold, after all.

SCANDINAVIA - If you've been in an IKEA store, you've seen the Scandinavian variation of mulled wine. It's called glögg (often misspelled as glog or glug), and it's extremely popular in this part of the world which experiences even longer, colder, and darker winters than Germanic countries. Basic glögg is made from red wine, cinnamon, cardamom, ginger, cloves, and bitter oranges. However, showing true Scandinavian prudence, glogg is also made in a non-alcoholic version with grape juice. Also displaying Scandinavian character though is the fact that glögg quite often includes vodka or brandy mixed into the adult-version.

FRANCE - Yup, even the high and mighty wine-minded French enjoy heated wine at times, called vin chaud. The French variation, however, strictly calls for the use of vin ordinaire (i.e. inexpensive table wine) and a restriction on the amount of sugar added so the end product is not too sweet. And, les Français tend to add lemon instead of oranges.

Continued Inside

RESERVE WINE SELECTIONS

MESA DEL SOL - 2013 Zinfandel



Winery: Located on a beautiful upland promontory at the junction of three major watersheds, Mesa Del Sol has been a favorite location for more than a century. One small stone building, a water house, and a portion of one of the cabins date back to the 1800's and are believed to have been a stage stop for travelers headed overland to Carmel Valley or up the Arroyo Seco River to the Mission San Antonio.

Around the turn of the century, a health center with various small cabins was developed. The hot dry pure air of the Arroyo Seco Highlands became a soothing setting for those with tuberculosis and other maladies. Teddy Roosevelt was a visitor and stayed here during that time!

Vineyard: Lean rocky soils have been nurtured with organic farming practices where cover cropping and composting the fields provide a yearly dose of organic matter. The vines are irrigated from a thriving trout pond feeding them with living water. The hot arid days of the uplands and cool marine night air of the Pacific provide a perfect setting for nature to weave her magic.

Tasting Notes: A bold gorgeous Zinfandel, well balanced. Leather and blackberries on the nose. Overtones of currant, pepper, and lavender with a long, smooth finish. Enjoy now or cellar for years to come.

Mesa del Sol
2013 Zinfandel

Alcohol
15.5%

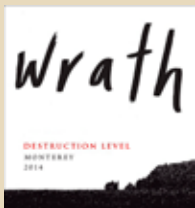
AVA
Monterey

Composition
100% Zinfandel

Cases Produced
200

Aging Potential
10-15 years

WRATH - 2015 Destruction Level



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

Winemaking: In antiquity, the wrath of a victorious army often left cities burnt to the ground, the charred remnants of once great civilizations. Such was the case with the Greek destruction of Troy or the Roman obliteration of Carthage. Thousands of years later, these events show up as dark carbon-filled strata, or destruction levels, in the archaeological record. The subtle smoky quality that permeates the Wrath Destruction Level Rhone Blend—which utilizes 20 percent whole cluster fermentation and only 22% new French oak to preserve the inherent quality of the grape—is an ode to the smoke-filled smell of victory that greeted the victorious generals of the classical world.

Tasting Notes: Inky and intense, this blend is upfront with mulled dark fruit, soy and earthy undertones. The palate is generous and seamless with mulberry, cola and a long lively finish.

Wrath
2015 Destruction Level

Alcohol
14.6%

AVA
Monterey

Composition
Syrah, Grenache

Cases Produced
97

Aging Potential
8-10 years

MISSION TRAIL VINEYARDS - 2017 Reserve Chardonnay



Winery: Nearly 230 years ago Franciscan friars planted wine grapes in Monterey County. Although these early vineyards are no longer around, they foretold the story of the thriving grape growing industry of today. Mission Trail Vineyards is dedicated to showcasing the promise that Monterey wine country has to offer. Only small lots of hand-crafted wines are produced. The grapes for these wines are selected from choice locations throughout Monterey County. Owners, Ken and Robyn believe wine should be a reflection of the true varietal character with little man-made influences

Vineyard: Arroyo Seco — the ideal, new world site for top-flight Chardonnay. Here, the mountainside soils, cool breezes from nearby Monterey Bay, and sustainable farming practices combine to grow Chardonnay of outstanding character and elegance.

Tasting Notes: This wine was specically crafted to highlight its complexity in all realms; aroma, flavor and mouthfeel. It is a remarkable and exotic Chardonnay, highlighting apple, pear, citrus, orange blossom and jasmine. It was bottled unaltered, contributing to a creamy mid-palate and a lingering finish.

Mission Trail Vineyards
2017 Reserve
Chardonnay

Alcohol
14.3%

AVA
Arroyo Seco

Composition
100% Chardonnay

Cases Produced
150

Aging Potential
5-6 years

Cover Article Continued



SOUTHEAST EUROPE - In places such as Bulgaria, Bosnia and Herzegovina, Croatia, Macedonia, Hungary, Moldova, Romania, Montenegro, Slovenia, and Serbia mulled wine is a popular beverage. The south-eastern European take on mulled wine often includes the addition of honey and peppercorns.

South America - Mulled wine variations even exist in South America, in countries such as Brazil and Chile, although these two countries have different approaches to hot wine recipes. Chile tends to be more

European-style, while in Brazil cachaça (a sugary distilled liquor) is added.

PORTUGAL - Portugal is home to port, so it should not come as a surprise that mulled wine in Portugal is typically made from port wines.

CANADA - Closer to home, mulled wine is also popular in Canada, in the province of Quebec in particular, where the drink is known as caribou. Being true to Canadian heritage, maple syrup is often added, and the drink is very popular during the Quebec Winter Carnival, held every year in Quebec City in January and February.

So there you have it – around the hot wine world in a few paragraphs. Now, don't be afraid to make some mulled wine at your own home to enjoy a warm and toasty treat this holiday season.

RECIPE

Cheese Fondue ~ HOLIDAY ENTERTAINING Serves: 8-10

Fondue is an easy, fun, crowd-pleaser of a party food. The most traditional recipe is made with Emmental or Gruyere cheese, white wine and kirsch, but endless variations are possible, including the additions of raclette (another traditional cheese), Stilton, cheddar, or goat cheese, and the substitution of apple cider in place of wine.

Ingredients:

- | | |
|---------------|---------------------------------------|
| 12 ounces | Gruyere cheese, grated (4.5 cups) |
| 12 ounces | Emmental cheese, grated (4.5 cups) |
| 1 1/2 cups | dry white wine |
| 1 clove | garlic, halved crosswise |
| 2 tablespoons | freshly squeezed lemon juice |
| 2 tablespoons | cornstarch |
| | freshly grated nutmeg |
| | freshly ground white pepper |
| 1 loaf | French bread, cut into one-inch cubes |

Method:

1. Rub inside of a fondue pot with garlic; discard garlic. Pour cider or wine into pot, and place over medium-low heat. When liquid starts to bubble, start adding cheeses by the handful, stirring until melted and combined.
2. Whisk together lemon juice and cornstarch in a small bowl until cornstarch dissolves; stir into cheese mixture. Continue stirring until mixture is smooth and bubbling slightly, about five minutes. Season with nutmeg and pepper.
3. Transfer fondue pot to the table, and keep warm over the fondue pot warmer. Serve with chunks of French bread. Some other suggestions are apples and blanched vegetables such as broccoli, cauliflower, carrots and asparagus. Spear with fondue forks or wooden skewers, dip, swirl and enjoy!



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CHEESE

Varietals



GOUDA

Pronunciation: Ghauw-da

Gouda, or "How-da" as the locals say, is a Dutch cheese named after the city of Gouda in the Netherlands. If truth be told, it is one of the most popular cheeses in the world, accounting for 50 to 60 percent of the world's cheese consumption. There are several types of Gouda, classified by age. From all of these, hard-core Gouda fans prefer to taste the aged Gouda, as they feel it takes years of maturing to bring out the complex flavours of the cheese.

Aged Gouda is prepared similar to other Gouda cheeses by separating curds and whey through a heating process. It is shaped into a wheel that can be effectively sliced into wedged for consumption. As with all other cheeses, aged Gouda gets its color by adding coloring agent called annatto. With aging, Gouda develops calcium lactate crystals formed by the lactic acid in the cheese. It proffers an enjoyable crunch that is unique to waxed cheeses. However, the rind of a five-year aged Gouda is unfit for human consumption.

The longer a cheese is kept in maturation cellars, the more aromatic and full-flavoured it becomes. Similarly, Aged Gouda such as a five-year aged cheese develops such strong flavour that cheese aficionados prefer to eat it alone. Accompaniments seem pale in comparison to its caramel and robust flavour.















Gouda cheese as a hard cheese goes well with beer and red wines. The taste of Vintage or Aged Gouda gets a new definition when it is paired with some white wines and any fruity wine.

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 Wrath 2015 Destruction Level		\$39.00	\$29.25	\$31.20
 Mission Trail Vineyards 2017 Reserve Chardonnay		\$42.00	\$31.50	\$33.60
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