

TASTING MONTEREY

A WINE ENTHUSIAST'S MONTHLY 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

THE ESSENCE OF THE EFFERVESCE:

Who's bringing bubbles?



Pop Fizz CLINK ---The most lovely sounds of the holidays. What better way to celebrate another year with friends and family than popping open a bottle of sparkling wine or champagne? When you're sipping on your bubbles, you might wonder how all champagne is sparkling wine, but not all sparkling wine is champagne. A great conversation piece. There are many different types of sparkling wine such as prosecco and cava. Prosecco is Italian sparkling wine and cava is sparkling from Spain. Champagne, however, can

only be called by that name if it is from the Champagne region in northern France. Which is why true champagne can be very pricey. Most U.S. sparkling wine or champagne is a blend of chardonnay, pinot noir, and point meunier grapes. As for taste, there are many different characteristics that sparkling wine can have. Some include dry, semi-sweet, bready, or citrus. For a semi-sweet we recommend Francis Coppola's Sofia Blanc de Blancs. For lovers of a dry brut style sparkling, Scheid Isabelle has nice delicious big bubbles. If you love dry brut rosés, we suggest SABER Sparkling wine. Sparkling tends to pair well with a creamy brie style cheese, seafood, and buttery or fruit style desserts. Of course one of the best pairings is next to your loved ones, watching the ball drop, as you take the first bubbly sip of the new year.

Sippin' with the Staff *Amanda Miller*



When visiting our wine market and bistro, you can find Amanda running around the bistro floor providing excellent customer service, or behind the wine bar describing and recommending the best of Monterey County wines. Amanda was born Santa Cruz and raised in Monterey County. She has lived here off and on her whole life, in all areas of the county including Salinas, Marina, and Prunedale. She has moved away, but always seemed to make her way back to the beautiful Monterey Bay.

Q: How long have you been in the wine industry?

A: "Since January of 2017, so almost 3 years now!"

Q: What got you interested in wine? Did someone introduce it to you? Do you remember your first wine tasting?

A: "I've always liked red wine, but would just grab whatever bottle looked the coolest. When I got my first job in the industry we did a tasting on our first day. I learned so much during our training and that's when I realized how much I loved wine."

Continued Inside



Holiday Gift Packs

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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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Reserve Wine Selections

CIMA COLLINA - 2017 Heller Merlot/Cabernet Sauvignon



Winery: In the late 1990s, with an interest in the local wine industry and passion for wine, Carmel Valley resident and entrepreneur Dick Lumpkin began envisioning grapevines on his historic Hilltop Ranch property in Carmel Valley. The climate that made it inviting historically for hosting overnight guests – “invigorating, free of fog, with cool nights” – also made it ideal for growing grapes. In 2001, Dick planted the first vines at Hilltop Ranch, three acres of Pinot Noir and .5 acres of Pinot Gris. Shortly thereafter, he contacted Annette Hoff, known for her experience with Pinot Noir, to nurture the grapes and produce the first wines from Hilltop Ranch.

Vineyard: In 2017 Cima Collina had the opportunity to purchase fruit from the historic Heller vineyard. It has been farmed organically since the first vines were planted in the mid-1970s. The climate of Upper Carmel Valley (aka Cachagua) is a peculiar one in California. It has a reputation for being hot in the summer but most do not understand the other extremes of the climate there. Cachagua Valley is about 900-1100 feet in altitude but is surrounded by the coastal mountains that rise steeply all around it to 2000+ feet, creating a bowl and cold sink in the winter. Summer temperatures can reach over 100 degrees F but can also decrease sharply to lows in the mid-40s to 50s at night. Wintertime can be cold -- many times lows into the low 20s or even less, and the growing season can be short -- Cachagua can experience frost as early as September and as late as the beginning of June. This can make for a challenging environment in which to grow wine grapes but Bordeaux varieties -- particularly Merlot -- seem to thrive in otherwise challenging conditions.

Wine Style: This wine will age and develop quite well over the next 15 years. Winemaker, Annette Hoff, feels blessed to have had the opportunity to make a wine like this (had to dust off some of the Bordeaux varietal winemaking tricks she learned when she was young and making wine long ago in Calistoga). "It can't get much better than this!"

Cima Collina
2017 Heller Merlot/
Cabernet Sauvignon

Alcohol
14.8%

AVA
Carmel Valley

Composition
54% Merlot
46% Cabernet Sauvignon

Cases Produced
327

Aging Potential
10-15 years

SCOTT FAMILY ESTATE - 2017 Arroyo Seco Pinot Noir



Winemaking: Arroyo Seco (“Dry Creek”), a sub-appellation of the Monterey AVA, enjoys a cool climate, producing an extended growing season. This added hang time allows for greater fruit-ripening and brighter acidity. The Estate’s vineyards, inland from Big Sur, have deep, gravelly soils, ideal for opulent Pinot Noir cultivation. This unique combination of soil and climate produces relatively small berries with intense, concentrated flavors.

Vintage: There was another dry spell during the 2015-2016 winter. The harvest started off early due to the low rainfall and the warm spring and summer temperatures. The growing season was long and even, which allowed for full flavor development in the ripening fruit. Scott Family Estate is proud to present an Arroyo Seco Pinot Noir with bright acidity and vibrant fruit flavors

Tasting Notes: A sweet sage and cherry bouquet with notes of toasted oak and dark roasted coffee, with subtle flavors of dried cherry, vanilla, berries and fresh rosemary. Crisp acidity is balanced with robust tannins for a mouth-filling texture and long, luxurious finish. This 100% Pinot Noir is richly textured with balanced acidity, silky tannins and a smooth, lingering finish.

Tasting Notes: 91 Pts Wine Enthusiast • 92 Pts Gold Somm Challenge • Central Coast • 91 Silver CA State Fair

Scott Family Estate
2017 Arroyo Seco
Pinot Noir

Alcohol
14.5%

AVA
Arroyo Seco

Composition
100% Pinot Noir

Aging Potential
8-10 years



MESA DEL SOL - 2014 Syrah

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: Mesa Del Sol's estate grown Syrah is reflective of the limestone and granite terroir of the vineyard which borders the eastern slopes of the Ventana Wilderness. Hot arid days and cool foggy nights give the grapes time to ripen and rest, producing an exceptional wine!

Tasting Notes: Handcrafted by San Francisco's Winemaker of the Year, Ian Brand, this is a lively and elegant wine. Aromas of cherry, lavender and hazelnuts bathe the nose and sumptuous notes of blackberry, pepper and sage reward the palate. Barrel aged for 18 months in 20% new French Oak. Blended with 4% estate grown Grenache. Enjoy now or cellar for 5 to 6 years.

Mesa Del Sol
2014 Syrah

Alcohol
14.2%

AVA
Arroyo Seco

Composition
100% Syrah

Aging Potential
5-6 years

Cover Article Continued

Q: After a long day on Cannery Row, what is your ideal bottle of red wine to open from the wine wall?

A: “The Line Shack Cabernet Sauvignon. It’s affordable and extremely drinkable when you just want a glass to relax with.”

Q: What is your favorite white wine from the wine wall?

A: “Mission Trail Friar’s Reserve Chardonnay. I don’t usually even drink Chardonnay, but that one is the exception.”

Q: What are your favorite ‘hints and notes’ to hear when wine is being described to you?

A: “I love bold Sauvignon Blanc so hints and notes such as guava, gooseberry, or zesty are characteristics I look for. In a red wine, I like to hear pepper, leather, or smoke.”

Q: Name your favorite part about the Monterey Bay?

A: “I would have to say, all of the natural beauty. Watching otters and dolphins while I work, hiking the trails in our parks, finding swimming holes in Big Sur, driving through Carmel Valley. There’s nowhere like it.”



Cheese Corner



WINE & CHEESE PARTY

Looking to entertain in a casual, laid-back style this winter? Consider a wine-and-cheese party. No prior wine- or cheese-buying experience is necessary.

When selecting cheeses, remember that soft ones tend to be either mild or tart, while hard cheeses are often salty and more assertive in flavor. Use this guide when selecting wines. Young, fresh, and creamy cheeses are best with light, acidic whites. Apply the same thought to most aged, full-bodied cheeses and red wine.

Tips:

Red Wine

Cabernet Sauvignon--sharp Cheddar, Swiss, Asiago, aged dry Jack
Merlot--sharp Cheddar, Monterey Jack, Gouda

White Wine

Chardonnay - mild Cheddar, smoked mozzarella
Sauvignon Blanc - blue (Gorgonzola and Roquefort), goat, Comte, Gruyère
Riesling - Brie, Camembert, Gruyère
Champagne or sparkling wine - Brie, Camembert, fontina

Supporting Cast:

Wine and cheese are best served with simple accompaniments such as these:

Crusty bread and crackers: French baguette, Italian bread, plain crackers (all wrapped in a clean cloth to keep them from drying out)

Fresh fruit: grapes, melons, pears, apples, berries, figs

Nuts: pecans, almonds, walnuts, macadamias

Assorted olives, pickled vegetables, or cured meats such as sliced country ham and sausage.

Winery Spotlight



The term “Line Shack” was once a way in the days of the Old West to refer to a small cabin built on the open range where cowboys could take shelter while working away from their home ranch. The Balentine family acquired their own “Line Shack” in 1989 on a small ranch in Chualar Canyon, Monterey County, Ca. This location would go on to be the winery and tasting room of winemakers Bob and Daphne Balentine.

In 1991, the couple became friends with Italian winemaker, Lucio Gomiero, the owner of two successful Italian wineries. From this friendship, Bob and Daphne discovered their own personal love for wine, while paying attention to detail and the many fine flavors wine presented on their palates.

In 2003, the Balentines decided to quit their day jobs and dedicate their work to the art of winemaking. While following their passion, what began as a small production, began expanding. “Our main goal and passion is to produce award winning Line Shack and 831 wines at affordable prices, for everyday enjoyment,” says Balentine. Always with a focus on producing premium quality and well crafted wine, Line Shack Wine also prides themselves on sustainable farming practices as a way of assuring they minimize their carbon footprint while making excellent quality wine. In addition to Line Shack, 831 is another popular label you can find from the Balentine’s production.



With planting in regions such as the Santa Lucia mountain range and the San Antonio Valley, Bordeaux and Rhone varietals produce great flavor and full-bodied wine. We recommend trying Line Shack’s Cabernet Sauvignon and Reserve Cabernet Sauvignon, as we find both wine connoisseurs and enthusiasts enjoy the dark fruit and bold flavor. Keep an eye out for the newest label from Line Shack Winery called Heart of the Matter.

For more information, including joining Line Shack’s wine club, visit lineshackwine.com.

Holiday GIFT CARDS



Choosing the perfect gift has never been easier. For holidays, birthdays, graduations, anniversaries, or any other celebration, many people prefer a prepaid gift card to a more traditional gift of equal value. When you give A Taste of Monterey Gift Card, your gift is perfect every time. Gift cards are redeemable in both our stores and also by placing an order over the phone.

A Taste of Monterey Gift Cards are the ideal gift to give and receive.

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.

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	PRICES EXPIRE 02/29/2020	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Cima Collina 2017 Heller Merlot/Cabernet Sauvignon		\$46.00	\$34.50	\$36.80
 Scott Family Estate 2017 Arroyo Seco Pinot Noir		\$39.00	\$29.25	\$31.20
 Mesa Del Sol 2014 Syrah		\$38.00	\$28.50	\$30.40
DECEMBER SELECTIONS		PRICES EXPIRE 02/29/2020		
 Blue Bird 2016 Red Blend		\$35.00	\$26.25	\$28.00
 Rocklin Ranch 2017 Chardonnay		\$20.00	\$15.00	\$16.00
 Rocklin Ranch 2017 Pinot Noir		\$25.00	\$18.75	\$20.00
 SABER N/V Single Vineyard Brut Rosé		\$29.00	\$21.75	\$23.20
NOVEMBER SELECTIONS		PRICES EXPIRE 01/31/2020		
 Joyce 2018 Submarine Canyon Pinot Noir		\$25.00	\$18.75	\$20.00
 District 7 2017 Rosé		\$16.00	\$12.00	\$12.80
 District 7 2016 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
 Joyce 2017 Dry Riesling		\$22.00	\$16.50	\$17.60
OCTOBER SELECTIONS		PRICES EXPIRE 12/31/2019		
 Robert Mondavi Private Selection 2017 Heritage Red		\$17.00	\$12.75	\$13.60
 Mission Trail Vineyards 2017 Friars' Reserve Chardonnay		\$42.00	\$31.50	\$33.60
 Mission Trail Vineyards 2017 Zinfandel		\$35.00	\$26.25	\$28.00
 Muirwood 2017 Sauvignon Blanc		\$16.00	\$12.00	\$12.80

TO ORDER, CALL TOLL-FREE: 888-646-5446

*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.