

Let's *Wine*
About it



SAUVIGNON BLANC

Sauvignon Blanc is a white wine that owes much of its popularity to winemakers in Bordeaux and the Loire Valley in France. The Sauvignon Blanc taste is very different from other white wines, like Chardonnay, because of its green and herbaceous flavors. The name Sauvignon Blanc means "Wild White" and the grape is related to Traminer with origins in the South of France. Sauvignon Blanc is one of the most widely planted wine grapes in the world and because of this it has a wide range of styles and flavors.

Fruit Flavors (berries, fruit, citrus) - Lime, Green Apple, Asian Pear, Kiwi, Passionfruit, Guava, White Peach, Nectarine

Aromas (herb, spice, flower, mineral, earth, other) - Green Bell Pepper, Gooseberry, Basil, Jalapeño, Grass, Tarragon, Lovage, Celery, Lemongrass

Oak Flavors (flavors added with oak aging) - Vanilla, Pie Crust, Dill, Coconut, Butter, Nutmeg, Cream

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 02/28/2021	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Wrath 2016 KW Ranch Syrah		\$36.00	\$27.00	\$28.80
Bernardus 2018 Sierra Mar Chardonnay		\$50.00	\$37.50	\$40.00
Saber NV Single Vineyard Brut Rosé		\$29.00	\$21.75	\$23.20
DECEMBER SELECTIONS	PRICES EXPIRE 02/28/2021			
Muirwood 2018 Vaquero Reserve Cabernet Sauvignon		\$22.00	\$16.50	\$17.60
Carys 2019 Sauvignon Blanc		\$20.00	\$15.00	\$16.00
Mesa del Sol 2014 Syrah		\$38.00	\$28.50	\$30.40
Muirwood 2018 Zanetta Reserve Chardonnay		\$22.00	\$16.50	\$17.60
NOVEMBER SELECTIONS	PRICES EXPIRE 01/31/2021			
Giff 2018 Red Blend		\$17.00	\$12.75	\$13.60
Bernardus 2018 Chardonnay		\$28.00	\$21.00	\$22.40
Etenia 2018 Cabernet Sauvignon		\$30.00	\$22.50	\$24.00
Giff 2019 Pinot Grigio		\$15.00	\$11.25	\$12.00
OCTOBER SELECTIONS	PRICES EXPIRE 12/31/2020			
CRU Winery 2018 Library Pinot Noir		\$25.00	\$18.75	\$20.00
Marin's Vineyard 2017 Viognier		\$20.00	\$15.00	\$16.00
Marin's Vineyard 2017 Syrah		\$25.00	\$18.75	\$20.00
CRU Winery 2016 Montage Chardonnay		\$25.00	\$18.75	\$20.00

TO ORDER, CALL TOLL-FREE: 888-646-5446
*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.

WINTER 2020

TASTING MONTEREY

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



Missing our view?

Check out our live webcam while you sip on some Monterey Wine.

Winter Referrals



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



Follow us on Instagram and Facebook @atasteofmonterey

Walking in a Wine-ter wondeland



This month is the perfect time of the year to snuggle up on the couch and enjoy a glass of Monterey County wine. Luckily, there is truly not much else to do. We would like to offer our personal favorites from our wine wall to accompany you as you stream all the holiday Netflix your heart desires.

When it comes to red wine, it is fair to say Stokes' Ghost is the perfect wine to warm you up as you roast chestnuts on an open fire. This Petite Sirah has loads of black cherry, blackberry, and cassis flavors. It is full in body and has incredibly well balanced tannins. While you are telling your stories of the glory of Christmases long, long ago, Stokes' Ghost can provide you with that scary ghost story. Stoke's history is full of mystery, medicine, and possibly the downfall of Alta California. This story works the best if everyone has had at least one glass of wine.

For white wine drinkers, if you are under a blanket a chilled wine will warm up your face in no time. Wrath's Chardonnay is rich and luxurious. It features aromatics ranging from lemon to lime to toast and creme brulee. It is like drinking your holiday dessert! If you are not a Chardonnay lover, Folktales Sparkling Rose Brut is a wonderful way to celebrate. As it opens with soft notes of watermelon and kiwi. This sparkling wine has a cherry, floral, and creamy texture rounding out with a bright finish, as we hope matches with the end of your year.

These wines and more are always readily available to keep you company and to be gifts to those you really love. There is no greater gift than a bottle of wine.

I'LL TAKE THE HO-HO-HO W^{HOLE} BOTTLE, PLEASE



We did it! We finally made it to the end of this wildly difficult year. No matter what that looked like or how you dealt with it, we believe that you deserve the sweet sound of bottles popping accompanied by a sigh of relief. Regardless of if you are going to be celebrating the holidays by yourself or with close family, we hope your Monterey County wine selection will provide you with some sense of joy this season.

The holidays offer a great time to try new wines with foods that you might only make once a year. Whether it be prime rib, turkey, or tofurky, there is always a wine to be paired. Prime Rib can bring out subtle nuances in wine depending on what is paired. We recommend

a bold Cabernet Sauvignon or a full and complete Zinfandel. Both of these full bodied wines really complement the richness of this red meat.

Turkey is a meat that is rarely enjoyed on its own. Typically accompanied by herb stuffing, veggies, sweet and savory sauces, turkey can give some range on the type of wine that goes best. Red wines that are favorites are Pinot Noir, Zinfandel, and Syrah. White wine can also go extremely well with turkey. Whites such as a light floral Sauvignon Blanc, an acidic Viognier, and the best pairing of

Continued Inside

Reserve Wine Selections

WRATH - 2016 KW Ranch Syrah



Winery: Grapes are hand harvested and hand sorted. Clonal lots are kept separate during fermentation. All their single vineyard syrahs use a similar whole cluster fermentation (20%) and oak regimen. This helps highlight the individual personality of each vineyard. After on-site bottling, the wine rests for another 12 months of bottle aging before release.

Vineyard: KW Ranch is located in the heart of the Santa Lucia Highlands, southeast of McIntyre Vineyard and just northwest of Gary's Vineyard. Planted to both Pinot Noir and Syrah in 2000 by Kirk Williams, the site features a well-exposed, gently-rolling hillside with gravely loam soils. Wines from KW Ranch tend to be intense and highly aromatic.

Tasting Notes: The 2016 KW Ranch Syrah is wildly aromatic with flashes of black pepper, smoked meat, blackberries, leather and cassis. The palate is thick, powerful and succulently juicy. Even though the tannins are bold, the wine is still nimble, elegant and approachable.

Wrath
2016 KW Ranch
Syrah
Alcohol
14.1%
AVA
Santa Lucia Highlands
Composition
100% Merlot
Aging Potential
8-10 years

BERNARDUS - 2018 Sierra Mar Chardonnay



Vineyard: Sierra Mar is a superb vineyard planted by the renowned grower Gary Francioni on a dramatic hilltop location at the southern end of the Santa Lucia Highlands. Bernardus Winery is honored to be among the few to receive both Pinot Noir and Chardonnay from this super star vineyard. They are very fortunate to be able to pick from among the several clones of Chardonnay planted here: The celebrated Wente clone and Dijon clone 96. As usual at Bernardus, they use only hand-picked and sorted grapes for their wines.

Winemaking: All of their Chardonnays are fermented and aged in the Burgundian tradition. The Sierra Mar Chardonnay grapes are hand-picked and sorted for quality before being gently whole-cluster pressed and fermented using a special selection of yeasts. This Chardonnay undergoes a complete malo-lactic fermentation to enhance richness and complexity. In addition, each barrel has been hand stirred every two weeks until shortly before final blending and bottling.

Tasting Notes: Beautiful aromas of ripe peach and apricot mingle with scents of caramel and honey suckle. On the palate we find very intense flavors of candied white fruits along with subtle spice and toasty oak notes. The palate is exceptionally rich, but perfectly supported by a crisp acidity and a very long finish. This is a superb bottle of Chardonnay

Bernadus
2018 Sierra Mar
Chardonnay
Alcohol
14.4%
AVA
Santa Lucia Highlands
Composition
100% Chardonnay
Aging Potential
6-8 years

SABER - N/V Single Vineyard Brut Rosé



Vineyard: The fruit for this single vineyard Brut Rosé was sustainably grown in Mesa del Rio Vineyard, one of Saber's estate vineyards within the Monterey appellation of California. Each year, the grapes are harvested in the cool early morning and delivered to the winery shortly after sunrise. Foggy mornings and cool afternoon winds characterize this region, and a longer growing season helped the bubbles develop vibrant fruit character and balanced acidity.

Winemaking: Saber Brut Rosé is a sparkling reflection of the Monterey, California growing region. The Mesa del Rio estate vineyard was farmed for premium fruit. They believe whole-heartedly in breaking out the bubbles for occasions (or non-occasions) of any size. And as far as sabering? Well, while they cannot recommend attempting anything as inherently risky as cleaving the top off a bottle of bubbly, if you are tempted to do so anyway, please do so at your own risk, exercise extreme caution and aim away!

Tasting Notes: This Brut Rosé opens with delicate aromas of stone fruit, citrus, tropical fruit and peach. The mouthfeel is crisp with bright fruit, crisp acidity, balanced residual sugar and a medium mousse on the palate lead to a lingering clean finish. A sparkling for every occasion, enjoy our Brut Rosé as an aperitif, or paired with a creamy cremini mushroom and asparagus quiche, crispy prosciutto and brie grilled cheese, or zesty citrus crème brûlée

Saber
N/V Single Vineyard
Brut Rosé
Alcohol
12.0%
AVA
Monterey
Composition
98% Chardonnay
2% Dolcetto
Aging Potential
4-6 years

Cover Article Continued



course, a Gewürztraminer. The sweetness of a Gewürztraminer is a perfect pairing to the juicy herb filled protein.

Tofurky has some very highly recommended wine pairings as well. A light and fruit driven Pinot Noir would be a great accompaniment to a savory tofurky. If you are more of a white wine drinker, a stainless steel Chardonnay brings out the seasonings in your tofurky. There are of course endless options for all types of dinners. However, no matter what is on your table this holiday season, we do know one thing that pairs incredibly well with everything and that is--the whole bottle.

Bubbles & BAKING

Saber Sparkling Rose is an A Taste of Monterey staff favorite. A staff love, in fact. While it is the most perfect thing to open as we close out this year and look forward to what hopefully is a lovely breath of fresh air, there are many holiday treats that include bubbles. Vanilla Sparkling Wine Pound Cake is an easy recipe and is a perfect treat to celebrate with. We know you're thinking, "Why would I use my delicious sparkling wine for cooking instead of drinking?" Think of it as just putting a splash from your cup into a mixture of sweetness.

Ingredients:

3 cups	unbleached all-purpose flour
1 teaspoon	baking powder
¼ teaspoon	salt
1 cup	sparkling wine
3 tablespoons	sour cream
2 cups	sugar
¾ cup	unsalted butter, melted
¼ cup	safflower or canola oil
5	cold eggs
2 tablespoons	vanilla paste or vanilla extract
1	recipe Sparkling Wine Glaze, below



Instructions:

Step 1: Preheat oven to 350 degrees F. Grease and flour a 10-inch tube pan; set aside. In a large bowl mix together flour, baking powder, and salt. Sift mixture; set aside. Stir together sparkling wine and sour cream; set aside. **Step 2:** In a large mixing bowl beat sugar, melted butter, and oil with an electric mixer until well combined. Add eggs, one at a time, beating well after each. Beat in vanilla paste. Beat on medium to high 3 to 5 minutes or until thicker and lighter in color. Add one-third the flour mixture; beat on low just until combined, scraping sides of bowl as needed. Add half the wine mixture; beat just until combined. Repeat with one-third the flour mixture, the remaining wine mixture, and remaining flour mixture. With rubber spatula scrape batter into prepared pan. **Step 3:** Bake 50 to 55 minutes or until a wooden pick inserted near the center comes out clean. Cool in pan on wire rack 15 minutes. Turn out on rack; cool completely. Drizzle with Sparkling Wine Glaze. Makes 16 servings

Sparkling Wine Glaze:

1 cup	powdered sugar
	Sparkling Wine

Directions Step 1: In a small bowl combine powdered sugar and 1 Tbsp. sparkling wine. Stir in additional wine, 1 tsp. at a time, to reach drizzling consistency.

Entertain
with Wine



BLUE CHEESE STUFFED PIGS IN BLANKETS

What's better than bacon-wrapped sausages? Cheese-stuffed bacon-wrapped sausages! The blue cheese goes really well with most other elements on the holiday dinner plate, but if you're not a fan you can substitute it for Cheddar, Parmesan or basically any cheese you fancy.

Ingredients

12 long sausages
12 strips bacon
Soft blue cheese, like gorgonzola dolce, chopped into tiny pieces
1 Tbsp cranberry sauce

Method

Preheat oven to 400 degrees F. Cook the sausages in the oven for 15 minutes (turning over once, halfway through), remove from the oven and allow to cool.

When cool enough to handle, carefully cut a slit into each one lengthways, being careful not to split the sausage in two.

Gently push the soft blue cheese into the slit, (with a light coat of the cranberry sauce if you're using it) and wrap the sausage firmly in the bacon to secure. Try your best to make sure the bacon covers the cheese entirely to minimize leakage.

Pop it back in the oven for 10-15 minutes, until the bacon and sausages are cooked through and the cheese is melted.