

Let's *Wine*
About it



ZINFANDEL

“Zin-fan-dell”

Taste: A broad, exotic array of fruits from stone (overripe nectarine), to red (raspberry, sour cherry), to blue (plum, blueberry), to black (blackberry, boysenberry), Asian 5 Spice Powder, Sweet Tobacco

Style: Medium-bodied to full-bodied Red Wine

Description: Zinfandel (aka Primitivo) is a medium-bodied red wine that originated in Croatia. Wines are fruit-forward and spicy with a medium length finish. Zinfandel is a red grape that may be better known in its pink variation, White Zinfandel.

Food Pairing: chicken, pork, cured meat, lamb, beef, barbecue, Italian, American, Chinese, Thai, Indian, full-flavored like cheddar and firm cheeses such as Manchego

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 11/30/2021	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Big Sur Vineyards 2018 Grenache		\$38.00	\$28.50	\$30.40
Pot Belly Vintners NVV Port		\$50.00	\$37.50	\$40.00
Wrath 2018 Swan/828 Pinot Noir		\$35.00	\$26.25	\$28.00
DECEMBER SELECTIONS	PRICES EXPIRE 02/28/2022			
Craftwork 2019 Zinfandel		\$20.00	\$15.00	\$16.00
Wrath 2018 EX Unoaked Chardonnay		\$19.00	\$14.25	\$15.20
ODD LOT 2019 Petite Sirah-Petit Verdot		\$23.00	\$17.25	\$18.40
Craftwork 2020 Pinot Grigio		\$20.00	\$15.00	\$16.00
NOVEMBER SELECTIONS	PRICES EXPIRE 01/31/2022			
Pareto's Estate 2019 Pinot Noir		\$17.00	\$12.75	\$13.60
Kori 2019 Rosé		\$25.00	\$18.75	\$20.00
Dog & Pony 2018 La Vaquera		\$30.00	\$22.50	\$24.00
Pareto's Estate 2019 Chardonnay		\$17.00	\$12.75	\$13.60
OCTOBER SELECTIONS	PRICES EXPIRE 12/31/2021			
Pierce 2017 Zinfandel		\$25.00	\$18.75	\$20.00
District 7 2020 Pinot Noir Rosé		\$18.00	\$13.50	\$14.40
District 7 2019 Pinot Noir		\$20.00	\$15.00	\$16.00
Marin 2018 Reserve Viognier		\$23.00	\$17.25	\$18.40

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

WINTER 2021

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 @atastefromonterey



As we prepare to send 2021 into times long past, we can't help but reflect upon the highlights (and lowlights) of the year.

Let's face it: with the pandemic still prohibiting any indoor activities, 2021 did not start out well. We continued to offer wine bottles to-go and curbside pick up for our members, longing for the opportunity to open up our Wine Tasting and Bistro doors to welcome in our members. The few Zoom tastings we had were fun, but no match for the real thing.

Then, it finally happened! Exactly one year to the date from when we were shut down, A Taste of Monterey reopened on March 18, 2021, with a few modifications. To say we were ecstatic would be an understatement. We were fortunate enough to have most of our beloved staff return to work, so we were up and running, welcoming members and guests with smiling eyes (we still had to wear masks).



Ever since then, things have only gotten better. Due to pent up demand for travel and dining, Summer 2021 marked one of our busiest seasons ever, the Wine Club is still going strong and we've grown our staff a little too. Our family here at ATOM knows one thing for sure: we could not have survived without you, our loyal members.

We are forever grateful for your support, membership and especially your flexibility these past 21 months of ups, downs and uncertainties. We look forward to seeing all of you at some point in the new year.



Thank you to all of our Wine Club Members! We wish you a Merry Christmas, the happiest Holiday Season and a bright and flourishing 2022!!!

Reserve Wine Selections

BIG SUR - 2018 Grenache



Winery: Big Sur Vineyards started out on a small parcel of land on the edge of the Ventana Wilderness, overlooking the Big Sur coast. They planted a small grove of olive trees, and an essential oil garden of lavender and citrus and made hand-crafted soaps. Surrounded by artisan farmers, beekeepers and cheese producers, they were excited to plant grapes to see what might grow best in their soils. Over time a number of varietals showed great promise. It seemed their location had the right elements: its proximity to the ocean, summer heat during the day and cool nights.

Winemaking started as a hobby. For many years they picked Grenache, Syrah, and Petit Sirah from neighboring vineyards. The kids stomped the grapes in small batches and they blended these three varietals together.

Now, Big Sur Vineyards is a family wine business that is growing with each vintage. With a firm understanding of the terroir, and with evolving, more sophisticated winemaking goals, they constantly seek the next level. The first vintage was 2013 bottling Pinot Noir, Pinot Noir Reserve, Chardonnay, and of course, Big Sur Red. They now bottle the individual Grenache, Syrah and Petite Sirah that go into their blends. They opened a tasting room in Carmel Valley in May 2016. It is an inviting, open space with an air-conditioned interior and a lovely patio with a view of the local mountains.

Tasting Notes: The 2018 Grenache is their second release of this single varietal grape which usually makes up the dominant percentage of their signature Big Sur Red Rhône style blend. It drinks as graceful as a Pinot Noir and has a wonderful sense of elegance, expressing pomegranate, wild plum and fresh picked briar-laced raspberry with subtle mineral tones, earth, faint pepper and sage. The 2018 Grenache is a beautifully balanced, medium-bodied wine that delivers on its potential and promise from its seductive nose to lingering tangy finish.

POT BELLY - N/V Port



Winery: 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 mouthfeel is followed by layered flavors of chocolate covered cherries and a dash of pepper, giving way to subtle

hints of tobacco and clove. Beautifully balanced, it offers excellent body, velvety texture and a long, smooth, lingering finish. This vintage of Pot Belly Port tastes great now, but can be enjoyed for years to come. Try this Port with aged cheeses, dried fruits and nuts, dark chocolates, or on its own by the fireplace.

WRATH - 2018 Swan/828 Pinot Noir



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

Vineyard: The Estate San Saba Vineyard is sheltered in a nook just below the Santa Lucia Highlands AVA, roughly 25 miles southeast of the town of Monterey. The climate is heavily influenced by the morning fog and afternoon winds from the nearby Pacific Ocean. This is a cool site with little rainfall

and one of the longest growing seasons in the world. The unusual climate allows us to produce ripe, concentrated wines of exceptional balance.

Tasting Notes: This clonal blend uses all estate grown grapes. It combines dark cherry, raspberries and a touch of earthiness on the nose. The palate offers a balance of structure and acidity that complements elegant, focused red berry and cherry cola with a hint of forest floor. Nimble and pure, it terminates with a long clean finish that is enhanced with a touch of mineral.

Big Sur
2018
Grenache
Alcohol
14.2%
AVA
Arroyo Seco
Composition
100% Grenache Noir
Aging Potential
6-8 years

Pot Belly
N/V
Port
Alcohol
18.5%
AVA
Monterey County
Composition
100% Souzao
Aging Potential
15-20 years

Wrath
2018
Swan/828 Pinot Noir
Alcohol
14.3%
AVA
Monterey
Composition
100% Pinot Noir
Aging Potential
5-6 years

Holiday Gift Packs



Includes 3 Premium Wines:
Mission Trail Meritage • Odd Lot Red • PotBelly Charlotte's Red
\$69.00 Sale Price
\$58.65 Monterey Wine Club
\$45.20 Club Quattro & Cellar Club
\$90.00 Value

Includes 3 Premium Wines:
Scheid Isabelle • Sofia Blanc de Blancs • Folk Tale Brut Rosé
\$109.00 Sale Price
\$92.65 Monterey Wine Club
\$87.20 Club Quattro & Cellar Club
\$111.00 Value



Select 3 Premium Wines:
You can create a unique combination suiting your tastes.
\$49.00 Sale Price
\$41.65 Monterey Wine Club
\$39.20 Club Quattro & Cellar Club
\$60.00 Value

Includes 12 Premium Wines:
Here is your chance to get an entire party's worth of wine in one shot.
\$189.00 Sale Price
\$160.65 Monterey Wine Club
\$151.20 Club Quattro & Cellar Club
\$245.00 Value

Entertain
with Wine



PETITE SIRAH FACTS

History: Petite Sirah (or Durif, the grape's original name) was created by botanist Francois Durif in Montpellier, France around 1880. The grape is a cross between Syrah and the even more rare: Peloursin. It was imported to America by Charles McIver in the mid-1880s where it got it's new name: Petite Sirah.

Serving: A slightly cooler temperature (65 °F) will deliver more floral and mineral aromas along with Petite Sirah's characteristic bold fruit.

Decanting: Petite Sirah with such high tannin is the perfect red wine to pour in a decanter and let it evolve for 2-4 hours (if you can wait!).

Aging: This warm-climate grape often loses too much acidity and fruit within the first 7 years to make it a contender for longer term aging. That said, a few producers (try Pierce or Mission Trail) have made some outstanding wines that will age 10-20 years. If you're looking for this, check that the acidity and fruit are in balance with the tannin (they will be big, but in balance!).

Value: Looking for good value? California offers some of the best values.

Anti-Oxidants: Petite Sirah is one of the deepest, most opaque red wines with very high levels of anthocyanin (an antioxidant). Similarly colored wines to Petite Sirah include Tannat and Sagrantino.

More Gift Packs Available: www.tastemonterey.com