



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

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, fullbodied 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

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

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

ANY OF THE CURRENT OR PREVIOUS CLUB WINES TO RECEIVE 25% OFF 12 BOTTLES OR 20% OFF 6

PRIVATE RE	SERVE CLUB	PRICES EXPIRE 02/28/2024	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE
	Folktale N/V Sparkling Brut		\$40.00	\$30.00	\$32.00
ACOT!	Scott Family Estate 2019 Pinot Noir		\$45.00	\$33.75	\$36.00
Mountain	Russell Joyce Wine 2021 Mourvèdre		\$40.00	\$30.00	\$32.00
DECEMBER	SELECTIONS	PRICES EXPIRE 02/28/2024			
CEAFTWORK	Craftwork 2021 Zinfandel		\$23.00	\$17.25	\$18.40
152	Nobel Vines 2022 152 Pinot Grigio		\$18.00	\$13.50	\$14.40
A in	Mesa Del Sol 2015 Prima Rosso		\$34.00	\$25.50	\$27.20
CENTRORS	Craftwork 2022 Sauvignon Blanc		\$22.00	\$16.50	\$17.60
NOVEMBER	SELECTIONS	PRICES EXPIRE 01/31/2024			
Tricing,	Reflection Ridge 2019 Pinot Noir		\$18.00	\$13.50	\$14.40
OMEGNANT.	Joyce 2021 Submarine Canyon Cha	rdonnay	\$25.00	\$18.75	\$20.00
THE THE STREET	Joyce 2021 Arroyo Seco Syrah		\$30.00	\$22.50	\$24.00
toyou	Equoia 2021 Chardonnay		\$20.00	\$15.00	\$16.00
OCTOBER S	ELECTIONS	PRICES EXPIRE 12/31/2023			
GRANDEUR	Grandeur 2021 Red Blend		\$23.00	\$17.25	\$18.40
e A'n	Carys 2022 Sauvignon Blanc		\$20.00	\$15.00	\$16.00
H	Very Dark Red 2021 VDR		\$26.00	\$19.50	\$20.80
GRANDEUR	Grandeur 2022 Rose'		\$20.00	\$15.00	\$16.00



WINTER 2023

Missing our view?

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

hat better way to

Wine Country than with gifts from A Taste of Monterey. There are times that call for a unique gift that will make a truly special impression. Luckily, we make it easy for you to order on-line at www.atasteofmonterey.com or by calling out toll-free number 888-646-5446. We will even include a handwritten gift card with any provided gift message.

THE STATE OF THE S



Visit: tastemonterey.com to see the entire collection of wine gift packs!

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 @atasteofmonterev

SOMETHING FOR EVERYONE



Select 6 Premium Wines:

\$89.00 Sale Price \$75^{.65} Monterey Wine Club \$71.20 Club Quattro & Cellar Club \$120⁰⁰ Value

Whether you choose one of the pre-selected packs or the

Includes 3 Premium Wines:

\$87.00 Sale Price

\$76^{.80} Monterey Wine Club

\$72.00 Club Quattro & Cellar Club

\$96^{.00} Value

customize-your-own options, each will be a welcome surprise for the recipient. Each wine in these packs shows off Monterey Wine Country's ability to produce extraordinary wine with true varietal expression from long growing season.



Includes 3 Premium Wines:

\$68⁰⁰ Sale Price \$64⁰⁰ Monterey Wine Club \$60⁰⁰ Club Quattro & Cellar Club \$80⁰⁰ Value

Continued Inside

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

Reserve Wine Selections

FOLKTALE - N/V Sparkling Brut



Winery: In 2015, a band of artists, craftspeople, and lovers of life brought their wandering imaginations and lofty aspirations to a magical piece of land in Carmel, California. Out in the sunny valley, they cultivated grapevines and gardens to craft beautiful wines and experiences to delight the senses. They named this place Folktale Winery & Vineyards. Folktale was inspired by the idea that in every great bottle of wine, there is a story. It is filled with uniqueness of place, a year of sun and rain, and the art and craft of winemaking. The story is about their people, their guests, and their passion. This is a love story, and the best love stories never end.

Vineyard: Folktale is committed to sustainable farming practices for all their wines. The five acre vineyard at the winery is 100% organically farmed meticulously by hand. They installed owl boxes and raptor perches around the property to naturally manage populations of pests, like ground squirrels and gophers. Their estate vineyards include over 300 acres in the Arroyo Seco AVA of Monterey County, just over the Santa Lucia Mountains to the east.

Tasting Notes: Light and refreshing, Folktale made this Brut to enjoy on its own or paired with, well, just about anything. This sparkling wine opens with notes of green apple, banana, and tropical kiwi, developing into flavors of peach and tart strawberry on the palate. Enjoy chilled and often.

SCOTT FAMILY ESTATE -2019 Pinot Noir



Wine: A soft and decadent 100% Pinot Noir with aromas and flavors of cherry, sage, ripe raspberries and earthy notes. Richly textured and medium-bodied with balanced acidity creating a smooth, lingering finish. Enjoy this elegant Pinot Noir now or save for up to seven years.

Vineyards: Arroyo Seco ("Dry Creek"), a sub-appellation of the Monterey AVA, enjoys a cool climate, producing an extended growing season (often 2 to 4 weeks longer than Napa Valley). This additional 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.

Tasting Notes: A soft and decadent 100% Pinot Noir with aromas and flavors of cherry, sage, ripe raspberries and earthy notes. Richly textured and medium-bodied with balanced acidity creating a smooth, lingering finish.

RUSSELL JOYCE WINE - 2021 Mourvèdre



Winery: Joyce Wine Company started in the vineyard. In 1986, 4 acres were planted on the hillside behind the Joyce family home in the quiet village of Carmel Valley, California. Back then, now owner and winemaker Russell Joyce was just a kid, learning his work ethic from tending to the vines and racking barrels to hand bottling and hand labeling in his family's shop. Together, the father and son team made wine to sell down the single street of local restaurants and retailers. It was more work than pay, but a passion was sparked. Russell Joyce is a self-taught winemaker. Driven by his passion, he has spent his life learning and exploring the techniques and traditions of world-class producers to bring him to his own unique style. In 2010, he stepped up production to an industrial winery in

south Salinas. It was during this time that Russell met his now wife, Charlotte, and the third generation of family winemakers was born.

Vineyard: High in the Gabilan Mountains within the Chalone AVA near Pinnacles National Park, the heat-loving Mourvèdre grows on a block of decomposed granite and limestone at 1,700 feet on top of a rocky slope. Antle Vineyard is organically farmed, and is managed by Bill Brosseau, whose family has been farming Brosseau Vineyard since 1980. This area has just enough marine influence to moderate day time temperatures and evently ripen fruit. The limestone soils enusre that the vines maintain their natural acidity and produce wines with the intensity of aromatics, structure, minerality and lightness of bein that only limestone can fully evoke.

Tasting Notes: Aromas of blueberry, raspberry, toscano salame, white pepper, dried herbs. Palate of cherry jam, black plum, fresh thyme, cracked pepper, violet.

Cover Article Continued

Folktale Sparkling Bru AVA Monterev

Aging Potentia 6-8 years

Scott Family Estate Pinot Noi Alcoho Aging Potential 5-9 years

Russell Joyce Wine Mourvèdre Alcoho AVA Mourvèdre Aging Potentia 8-10 years

STOCK UP



Here is your chance to get an entire case worth of wine in one shot. There is something for everyone in this assortment of twelve wines. This pack is also a wonderful way to stock a wine cellar to enjoy during the holidays. Save the shopping time, and enjoy these great wines!

Carys Pinot Gris • Reflection Ridge Sauvignon Blanc Grandeur Rose' • Joullian Chardonnay • Roku Riesling Montoya Cabernet Sauvignon • Pareto's Pinot Noir Mission Trail Petite Sirah • Odd Lot • Craftwork Zinfandel District 7 Pinot Noir • PotBelly Charlotte's Red

GIFTING YEAR ROUND

Friends, family and clients will thank you again and again for a gift they love to open throughout the year. As a Wine Club member, they will experience California's "hottest" wine country, sampling hard-to-find wines each month or quarter. Plus, as a member, they'll receive notice of our wine sales and invitations to member-only events.



MORE SELECTIONS ONLINE









Visit: atasteofmonterey.com





MULLED WINE

Hands up if you love entertaining in winter? There's just something about a toasty warm house filled with laughter, full-bodied wine and comfort food that is good for the soul. If you've been dreaming of the ultimate winter evening with your favorite people, read on because we've got you covered.

One of our favourite things about entertaining in winter is hands-down the re-introduction of mulled wine. When done well, there is truly nothing better. There's an art to making the perfect mulled wine and we think, after many years and too many sips, We've finally perfected it.

All you need is:

- 1 bottle of merlot
- 1 orange
- 6 cloves
- 1 cinnamon stick
- 1/4 cup of caster sugar
- 1 small nutmeg (whole)
- A splash (or two!) of Brandy 1 cup of water

It's super easy to make too!

Simply, add the water to a medium sized pot on high. Add the cloves, cinnamon stick and caster sugar. Let it come to a boil and grate the nutmeg into the mix.

Zest the orange and add the zest to the pot. Slice the orange and add those in too.

Let that simmer for 5 minutes.

Reduce the heat and add the whole bottle of Merlot and the Brandy.