

Let's *Wine*
About it



PINOT NOIR

Pronunciation:
Pee-noe Nwahr

2nd most planted grape varietal in Monterey County

Renowned for being very hard to grow

Strawberry, Raspberry, Earthy, Morel Mushrooms, Redcurrants

Dry, light- to medium-bodied, with bright acidity, silky tannins

Pairs well with: duck and lamb, or white meats like turkey, pork and chicken. Fuller-flavored fish like salmon

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 PHONE (888) 646-5446, Ext. 13.
OR EMAIL club@tastemonterey.com

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

MARCH SELECTIONS	PRICES EXPIRE 5/31/2025	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Silvestri 2021 Silvestri Estate Pinot Noir		\$40.00	\$30.00	\$32.00
McIntyre 2022 SLH Rose'		\$24.00	\$18.00	\$19.20
Muirwood 2023 Cabernet Sauvignon		\$23.00	\$17.25	\$18.40
Silvestri 2021 Bella Sandra Chardonnay		\$45.00	\$33.75	\$36.00
FEBRUARY SELECTIONS	PRICES EXPIRE 4/30/2025			
Morgan 2022 G17 Syrah		\$27.00	\$20.25	\$21.60
Bernardus 2022 Monterey Chardonnay		\$30.00	\$22.50	\$24.00
Mesa Del Sol 2016 Prima Rosso		\$34.00	\$25.50	\$27.20
KORI 2022 Sauvignon Blanc		\$27.00	\$20.25	\$21.60
JANUARY SELECTIONS	PRICES EXPIRE 3/31/2025			
Scott Family 2019 Pinot Noir		\$45.00	\$33.75	\$36.00
Craftwork 2023 Pinot Grigio		\$23.00	\$17.25	\$18.40
Long Valley Ranch 2022 Cabernet Sauvignon		\$25.00	\$18.75	\$20.00
Ranch 32 2023 Chardonnay		\$28.00	\$21.00	\$22.40
PRIVATE RESERVE CLUB	PRICES EXPIRE 02/28/2025			
Russell Joyce 2024 Le Blanc White Blend		\$35.00	\$26.25	\$28.00
KORI 2021 SLH Pinot Noir		\$45.00	\$33.75	\$36.00
Silvestri 2019 I'Vendicator Estate Cabernet Sauvignon		\$75.00	\$56.25	\$60.00

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

MARCH 2025

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.

SPRING FLING

Wine Club Pick-Up Party

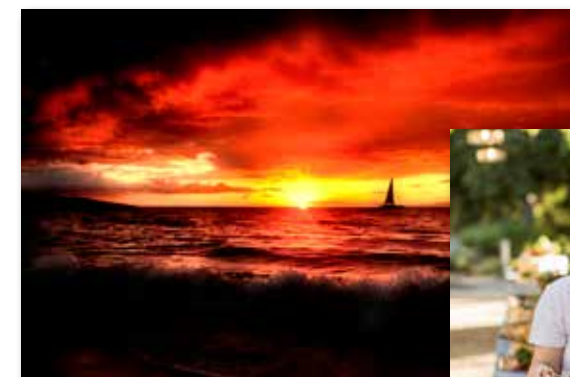
Thursday, March 20, 2025



We are thrilled to invite you to **A Taste of Monterey's** very first **quarterly wine club pick-up party** of 2025! This exclusive, members-only event will be held on *Thursday, March 20th*, and we would love for you to join us for an unforgettable evening of **locally sourced food, exceptional local wines**, and stunning **Monterey Bay views**.

Event Highlights

Chef Hollie Jackson of H Jackson Events will be showcasing her favorite bites, each thoughtfully paired with our **latest Monterey County wine selections**. Hollie's menu will feature **artisan grazing boards** with locally cured meats, cheeses, seasonal fruits, and other creative pairings crafted from the freshest local ingredients.



Featured Wines: Our first quarter 2025 wine club selections will be available for tasting, featuring some of the best wines Monterey County has to offer. From crisp whites to rich reds, you'll have the chance to enjoy a curated selection of wines perfectly matched with Hollie's bites.

Live Music: Enjoy the atmosphere with live tunes throughout the evening. Whether you're sipping wine or mingling with fellow members, the music will set the perfect tone.

Monterey Bay Views: Relax, sip, and savor while taking in the breathtaking views of Monterey Bay—the perfect backdrop for an evening of great food, wine, and conversation.



March 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

Continued Inside

Monthly Wine Selections

SILVESTRI - 2021 Estate Pinot Noir



After picking, the Pinot Noir is de-stemmed and whole berries are put into ¾ ton fermenters where they cold soak for 24 hours before adding yeast. Whole berry fermentation maximizes the extraction of flavor and color. After another 24 hours they "punch down" 3 times a day for 10-14 days. After primary fermentation (sugar to alcohol) the juice is racked to one third to one half new French oak barrels. Malolactic fermentation takes about a month and then will remain in barrel for about 8-12 months until bottling.

Raspberry and sweet black cherries are the first aromas out of the glass. You then discover hints of vanilla and clove behind them. Roll that around in your mouth and feel the softness that then finishes with mild tannins and balanced acidity.

100% Pinot Noir 14.6% Alcohol Cellar Through 2027
 Comments: ◇ Great ◇ Good ◇ So-So

MCINTYRE - 2022 McIntyre SLH 'Rose'



This Rosé is sure to please any occasion, food or mood that may occur. While it is never easy to compensate for Mother Nature's vicissitudes, this wine was undoubtedly enhanced by the work they did in the vineyard. The vines for this Rosé are now 50 years old, rooted and grown on a Lyre trellis system. The crop was thinned to encourage even ripening and more concentrated fruit flavors. North/south row orientation ensured even sun exposure from dawn to sunset.

Aromas of rose potpourri and tart citrus make for a unique combination on the nose of this bottling. There's a sharp pink lemonade kick to the palate, which is tightly wound in texture.

100% Pinot Noir 13.0% Alcohol Cellar Through 2027
 Comments: ◇ Great ◇ Good ◇ So-So

MUIRWOOD - 2023 Cabernet Sauvignon (Club Red)



Located southeast of the Monterey Bay in the valley adjacent to the Arroyo Seco Creek, Muirwood's vineyards benefit from growing conditions and soils not found anywhere else. Seeing potential early on, they established vineyards in different growing areas of the Arroyo Seco AVA, starting in 1971 with Suter, their home ranch, Zanetta and Los Lobos Ranches in 1988 and Wiley Ranch, their flagship Cabernet vineyard, in 1998. Each vineyard, down to the individual vineyard blocks, possesses its own unique microclimate and soils. These conditions are reflected in the flavor profile of the grapes.

The Cabernet Sauvignon grapes were picked and crushed at night to preserve aromatics. Wine went thru cold soak of 48 hours to enhance color and extraction then were fermented warm which helps enhance color and tannin from the skins. Wine was aged in French oak barrels, 30% new oak, for 11 months layering texture and complexity

Aromas of ripe blackberries, plums, and dark cherries, interwoven with hints of mocha, vanilla, and subtle tobacco. Palate has flavors of dark fruit, espresso, and dark chocolate., Finish is long and elegant, leaving lingering notes of spice and oak, promising great aging potential.

100% Cabernet Sauvignon 14.2% Alcohol Cellar Through 2030
 Comments: ◇ Great ◇ Good ◇ So-So

SILVESTRI - 2021 Bella Sandra Chardonnay (Club Blanc)



The Silvestri Vineyards Chardonnay is pressed and put into stainless steel tanks. It is then racked to French oak barrels to begin primary fermentation (sugar to alcohol) which takes place over a 3-4 week period. After primary fermentation is complete the wine is then inoculated to begin the malolactic fermentation process. This process gives the wine a buttery, creamy character. The wine is then stirred every 10 days for several months to increase mouthfeel and then barrel aged for approximately 10 months before bottling.

Silvestri's Reserve Chardonnay, aged in 50% New French Oak barrels, shows notes of butter and vanilla while still allowing flavors of fresh yellow apple and soft caramel to come through.

100% Chardonnay 14.2% Alcohol Cellar Through 2027
 Comments: ◇ Great ◇ Good ◇ So-So

Cover Article Continued

SPRING FLING

Wine Club Pick-Up Party

Thursday, March 20, 2025

Event Details

Date: Thursday, March 20th, 2025

Time: 4:30 - 6:30pm

Location: A Taste of Monterey

Admission : \$30 Club Members, \$20 Quattro & Cellar Club

Tickets: tastemonterey.com/wine-events

This event is **exclusive to wine club members**, so it's a fantastic opportunity to celebrate the start of 2025 with fellow wine lovers in an intimate and festive atmosphere. Don't forget to buy tickets soon to ensure your spot!

We can't wait to raise a glass with you and enjoy all the best of local flavors—cheers to a great year ahead!

If you have any questions or need more information, don't hesitate to reach out.

See you on March 20th!

There will be future events coming, so keep an eye out. The next one will be a seafood dinner highlighting local seafood from Monterey Bay paired with Monterey County wines, planned for April. Stay tuned!



Entertain with Wine



CHEESE FACTS

It takes 10 pounds of milk to make just 1 pound of cheese.

That's right—and the best way to ensure that milk turns into delicious cheese is to make sure dairy cows eat a healthy diet. Cows eat about 90 pounds of feed every day and produce 2,604 gallons of milk per year. That can make a lot of cheese!

Cheese was created over 4,000 years ago—by accident.

Amazingly, one of our favorite foods might never have been discovered if it weren't for a mistake. Legend has it the first cheese was created accidentally, by storing milk in a container lined with an animal's stomach. An enzyme from the stomach caused the milk to separate into liquid (whey) and solids (curd).

Some cheeses are illegal in the United States.

Because of safety concerns related to bacteria, the FDA has banned certain cheeses from entering the United States. These include cheeses made with raw milk and aged under 60 days, including Brie de Meaux, Reblochon, Valencay, Epoisses, Roquefort and Camembert de Normandie. You'll have to travel to France to indulge in these specialty cheeses.

Cheese caves are a real thing.

Storing cheese in caves, whether natural or man-made, helps to age them and imparts another level of flavor. Caves are cool and humid, which is exactly what cheese needs to age properly.

Mice don't like cheese.

Despite popular belief, mice actually don't like cheese. Given the choice, they prefer sweets and carbs. Sure, they'll eat cheese if it's the only thing around, as most animals would, but they don't particularly love it.

Lactose-intolerant people can eat cheese.

If you're lactose intolerant, you don't have to say goodbye to cheese forever! Just pick the right kinds. Aged cheeses have less lactose than fresh and usually can be enjoyed without discomfort. Think cheeses like Brie, Camembert, cheddar, Gouda, Muenster, Parmesan, provolone and Swiss.