

Let's *Wine*
About it



PETITE SIRAH

Pronunciation: peh-TEET
sih-RAH

Petite Sirah (aka Durif or Petite Syrah) was first found growing in France in the mid-1800's. It's loved for its extraordinary deep color and full-bodied flavors of blueberry, chocolate, plums and black pepper. Despite its popularity, Petite Sirah is an exceptionally rare grape with less than 10,000 planted acres worldwide, growing mainly in California.

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

JUNE SELECTIONS	PRICES EXPIRE 08/31/2022	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Mesa Del Sol 2017 Zinfandel		\$34.00	\$25.50	\$27.20
Craftwork 2023 Pinot Grigio		\$22.00	\$16.50	\$17.60
Craftwork 2021 Cabernet Sauvignon		\$23.00	\$17.25	\$18.40
Metz Road Chardonnay 2021 Chardonnay		\$30.00	\$22.50	\$24.00
MAY SELECTIONS	PRICES EXPIRE 07/31/2024			
District 7 2021 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
Trixon 2021 Albariño		\$30.00	\$22.50	\$24.00
Trixon 2021 Garnacha		\$40.00	\$30.00	\$32.00
District 7 2022 Chardonnay		\$18.00	\$13.50	\$14.40
APRIL SELECTIONS	PRICES EXPIRE 06/30/2024			
Wrath 2020 Swan/828 Pinot Noir		\$39.00	\$29.25	\$31.20
Canys 2022 Pinot Gris		\$20.00	\$15.00	\$16.00
Aristotle 2020 Petite Sirah		\$20.00	\$15.00	\$16.00
Wrath 2021 Fermata Chardonnay		\$35.00	\$26.25	\$28.00
PRIVATE RESERVE CLUB	PRICES EXPIRE 08/31/2024			
Le Mistral 2022 White Witch		\$45.00	\$33.75	\$36.00
Big Sur Vineyards 2022 Big Sur Red		\$46.00	\$34.50	\$36.80
Russell Joyce 2021 SLH Syrah		\$45.00	\$33.75	\$36.00

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

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.



IN LOVING MEMORY OF

Ken Rauh



With heavy hearts we write to tell you that in late April of this year, we lost the patriarch of our ATOM family, Ken Rauh, to cancer. We are saddened for this great loss, and we miss him terribly. He was a kind, honest, warm and generous man with a quiet demeanor. His dry sense of humor was always unexpected, yet spot-on and wildly funny. Many of us looked up to him as a mentor, both personally and professionally.

His love of cooking for others often found us the beneficiaries of his labor – always delicious! Even twice the deliciousness when he included the bounty

he caught while enjoying another hobby, fishing. He knew the value of hard work – both physically and mentally. He was often seen painting, fixing or installing things around the shop, as well as hauling wine from our warehouse in Salinas to Cannery Row.

Ken was always looking ahead, planning for the next improvement for A Taste of Monterey. One could almost see the cogs in his brain moving while he concocted the next big thing for us. His intelligence, creativity and innovation were the backbone of our growth over the years.

A Taste of Monterey was not the only one to benefit from Ken's talents. He was on the Board of the Monterey County Hospitality Association (MCHA) and was on various committees over the years, most notably the organization's annual dinner. He also served as President of the Cannery Row Business Association (CRBA) and was an active board member as well.



Church was important to him, too. His love of God and family led him to serve as a Deacon and Elder and he was an admired leader of the congregation. Ken was very involved in the success of their annual Vacation Bible School, and was active in weekly Awana meetings for community children, often cooking dinner for the group and leading activities for the kids. The softer side of Ken was evident when you saw him connecting with children over many years. His love of community and cooking always shined through. Although he was busy with all this: ATOM, MCHA, CRBA, Church...nothing took precedence over the most important thing in his life, FAMILY.



He and his wife, Robyn met in college (total "meet cute" if you know the story). They studied in and traveled Europe before moving to Monterey to start A Taste of Monterey in 1994. A few years later, their oldest son, Justin, was born (now 25), then eventually Sam (22), and finally Luke (19). Ken was very proud of each one of them and one could hear it in his voice when he talked about them. For those of us who were lucky enough to be in his life, we were able to experience all of these wonderful things that made Ken...Ken. He was, very simply put, one of the best. And this world is not the same without him.

We miss you, Ken – you are forever with us in our hearts.

June 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
@atastemonterey

Monthly Wine Selections

MESA DEL SOL - 2017 Zinfandel



Nestled between the Santa Lucia Highlands and the Salinas Valley, Arroyo Seco is one of California's earliest recognized AVAs. Mesa del Sol sits at the western edge of the AVA, where lean, rocky soils drive their vines' roots deep into the ground. Their vines are irrigated from a thriving trout pond feeding them with living water. The hot arid days of the uplands and cool marine night air of the Pacific provide a perfect setting for nature to weave her magic. Thanks to organic farming practices, cover cropping, and composting, this rugged terroir now produces wines that are characterized by bold fruit and nuanced minerality.

An elegant wine which soars from the glass with aromas of cranberry, toasted hazelnut, and cherries. The flavors are a riot of pomegranate, blackberry, and cedar. The acidity is clean to take on just about any meal. Will only round out more beautifully while cellaring.

100% Zinfandel 13.5% Alcohol Cellar Through 2027
 Comments: _____ ◇ Great ◇ Good ◇ So-So

CRAFTWORK - 2023 Pinot Grigio



Honoring the best of traditional winemaking, the wines from Craftwork's estate vineyards are handcrafted to showcase the natural expression of the vineyard, variety and vintage. In a world of flashy technology, some might call this hopelessly old-fashioned. They call it Craftwork.

The grapes are whole-cluster pressed, chilled and racked clean to a refrigerated stainless steel tank. Stainless tanks provide a neutral environment that serve to accentuate the wine's crisp, zesty qualities and retain its distinctive freshness. A select yeast is used to start a long, slow, and cool fermentation to enhance the fruit esters. The finished wine continues to age in stainless steel and is stored cold to retain the wine's aroma, crisp acidity and fresh character.

Aromas of stone fruit and citrus are followed by a lively blend of pear and tropical fruit. The palate displays crisp acidity with a fruit-forward finish, making this a versatile wine that pairs particularly well with light fish dishes, grilled chicken, prosciutto and melon, or all on its own.

100% Pinot Grigio 13.5% Alcohol Cellar Through 2026
 Comments: _____ ◇ Great ◇ Good ◇ So-So

CRAFTWORK - 2021 Cabernet Sauvignon (Club Red)



Upon arrival at the winery, the grapes are destemmed, crushed, and fermented in small lots in open top fermenters. Next the firm cap of skins and seeds that bubble up and form on the surface during red fermentation is gently "punched down" several times a day. Punching down is a traditional method that gives the skins as much contact with the fermenting wine as possible, allowing the color and the phenols from the skins to be transferred to the wine. After a 10-day fermentation in stainless tanks, the wine is aged with a combination of French and American oak to round out and soften the rich, black fruit flavors.

A mouth-filling Cabernet Sauvignon with ripe berry aromas and a hint of fresh tarragon, followed by rich flavors of blackberry and cassis and a lingering sweet oak finish. The soft, yet structured, tannins make it a terrific pairing with steaks, chops, and juicy burgers.

100% Cabernet Sauvignon 13.5% Alcohol Cellar Through 2029
 Comments: _____ ◇ Great ◇ Good ◇ So-So

METZ ROAD - 2021 Chardonnay (Club Blanc)



Bearing the unmistakable emblem of Riverview Vineyard, Metz Road Chardonnay balances bright acidity with complex flavor. Jubilant aromas of green apple, pear, citrus and mango leap from the glass, accented by toasted oak and lemon peel. A subtle thread of stone fruit weaves through the medium-bodied palate, culminating in a vanilla-rich finish.

Steeped in granitic soils and perched on a cool, windy benchland in the Salinas Valley, Riverview Vineyard conjures the extraordinary terroir of Burgundy. The vineyard's hilly terrain is undoubtedly shaped by its proximity to Monterey Bay. Summer heat is tempered by coastal fog that rolls down through the valley each evening, blanketing the vines with cool air that helps the grapes retain their natural acidity. Meanwhile, strong valley winds whip through the hillsides, imbuing the finished wine with distinct aromatic and textural qualities.

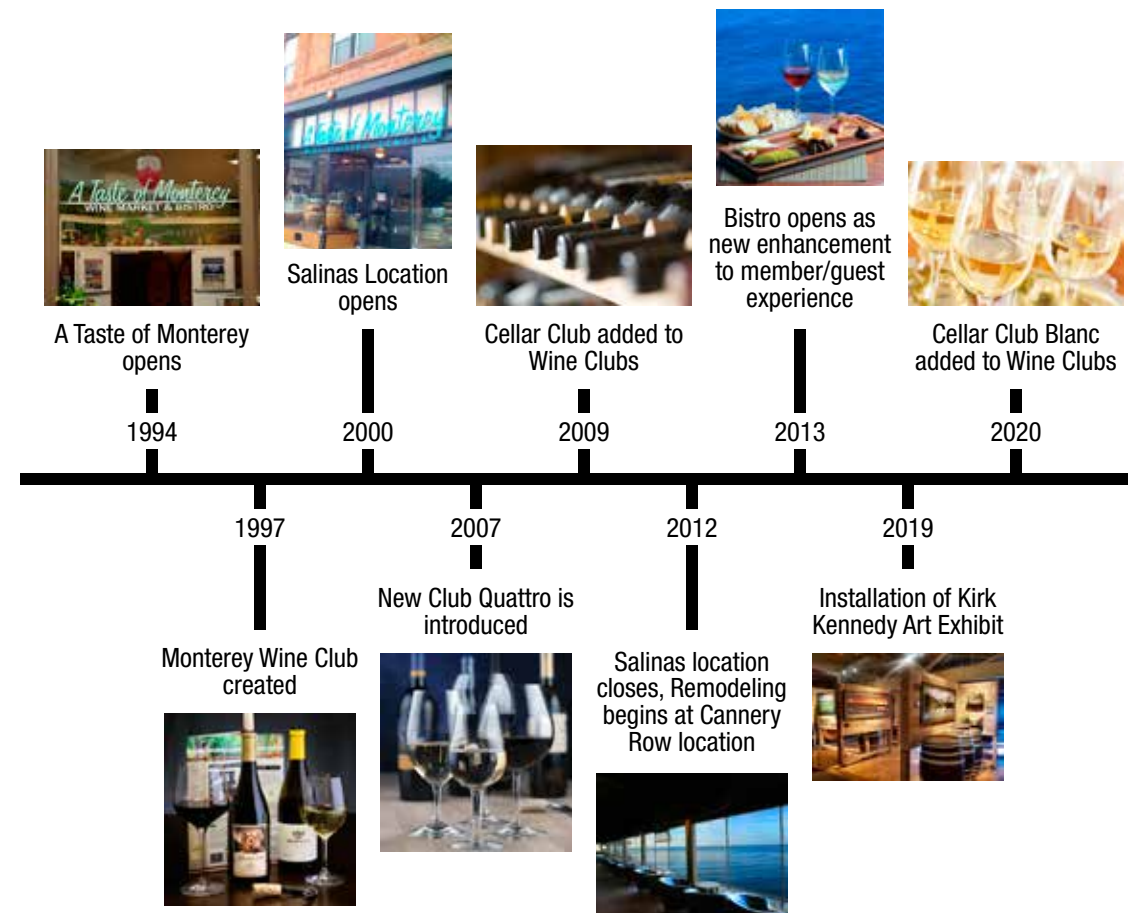
91 points, 2023 Wine Enthusiast buying guide 13.5% Alcohol Cellar Through 2026
 Comments: _____ ◇ Great ◇ Good ◇ So-So

We are celebrating our 30th Anniversary!

30 years...wow. It is amazing how much we've grown over the years, and at the same time stayed true to our roots of showcasing Monterey County wines in a relaxed, welcoming atmosphere by friendly and knowledgeable team members.



At the heart of all of this are Ken and Robyn Rauh. They, along with Butch Lindley, Rich Smith and John Handel are the founders of A Taste of Monterey. Ken and Robyn managed A Taste of Monterey from the start and have taken us through the many positive changes that allowed us to grow into what we are today. From the simple beginnings of a tasting room featuring a few Monterey County wines, a gift area, and even a produce bar to sample local gems, to a top-rated wine market and bistro featuring local wines and beers to sample, wine-friendly food and an exclusive exhibit of a local artist – A Taste of Monterey continues to be one of the most visited establishments on Cannery Row.



Of course, we would not have been able to do all of this without **you**, our valued members. Wine Club membership over the years has definitely been our lifeline during challenging times and kept our doors open. And for that, we are extremely grateful for your support. Thank you!

So when you enjoy one of your June wine club selections, raise a glass and toast A Taste of Monterey for 30 years, and many more to come!

Entertain with Wine



MONTEREY JACK

Monterey Jack earns the rightful position as a true "American" cheese since it originated in the Mexican Franciscan friars of Monterey, California. Around the 1700s, these monasteries around the Monterey region were making a semi-firm, creamy, mild flavoured cheese from cow's milk which they aged for a little period. An American entrepreneur named David Jack realized its commercial value and started selling it all over California. The cheese came to be known as "Monterey Jack's" or "Jack's Monterey," eventually acquiring the name Monterey Jack.

The cheese is commonly used in Mexican and Spanish cuisine as its mild in flavor and melts really well. It's akin in taste and texture to Colby and Cheddar. Variants of Monterey Jack known as Dry Jack (aged version) and Pepper Jack (pepper spiced) are also quite popular. Monterey Jack is available across all grocery stores and supermarkets in the United States. Consider Pinot Noir and Riesling with Jack cheese.