

Let's *Wine* About it



CABERNET SAUVIGNON

**Pronunciation:**  
Cab-er-Nay Saw-Vee-Nyon

Flavor Profile: At its best, Cabernet Sauvignon produces wines with deep, dark colors that offer complex scents and concentrated flavors ranging from blackberries, creme de cassis, black cherries, boysenberry, blueberry and chocolate when young, to fragrances of tobacco, truffle, cedar wood, earth, lead pencil and leather when mature. When the berries are not ripe, distinct aromas of green peppers or olives can be found. The wines can be rich and concentrated, as well as tannic. Cabernet Sauvignon wines have the ability to age for decades when grown in good soils and allowed ample time to ripe.

**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.

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WWW.TASTEMONTEREY.COM

**Mix & Match**

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

SEPTEMBER SELECTIONS	PRICES EXPIRE 11/30/2024	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Rocas Del Rio 2023 Carbonic Red		\$25.00	\$18.75	\$20.00
Scott Family 2022 Chardonnay		\$36.00	\$27.00	\$28.80
Diora 2019 La Petite Grace Pinot Noir		\$30.00	\$22.50	\$24.00
Diora 2023 La Belle Fête Rose'		\$20.00	\$15.00	\$16.00
AUGUST SELECTIONS	PRICES EXPIRE 10/31/2024			
CRU 2021 SLH Pinot Noir		\$25.00	\$18.75	\$20.00
Bernardus 2022 Rosé		\$30.00	\$22.50	\$24.00
Silvestri 2019 Syrah		\$40.00	\$30.00	\$32.00
CRU 2022 SLH Chardonnay		\$25.00	\$18.75	\$20.00
JULY SELECTIONS	PRICES EXPIRE 09/30/2024			
Marin's 2020 Cabernet Sauvignon		\$38.00	\$28.50	\$30.40
Muirwood 2021 Zanetta Vineyard Chardonnay		\$25.00	\$18.75	\$20.00
Montoya 2022 Cabernet Sauvignon		\$19.00	\$14.25	\$15.20
Marin's 2021 Reserve Viognier		\$26.00	\$19.50	\$20.80
PRIVATE RESERVE CLUB	PRICES EXPIRE 11/30/2024			
Bernardus 2018 Cabernet Sauvignon		\$50.00	\$37.50	\$40.00
Mesa Del Sol 2017 Syrah		\$38.00	\$28.50	\$30.40
Lepe Cellars 2020 Petit Verdot		\$45.00	\$33.75	\$36.00

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

SEPTEMBER 2024

**TASTING MONTEREY**

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



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**A *Rookie's* GUIDE TO THE TASTING ROOM**



Many of A Taste of Monterey's wine club members do not have the opportunity to visit wine tasting rooms as often as they would like. While others of you have visited tasting rooms across Monterey multiple times, some have toured wineries across the globe, and some may only have the experience of A Taste of Monterey's tasting room under your belt. Hopefully you have noticed that, we, here at A Taste of Monterey pride ourselves on being one of a kind. It is not unnatural for one to leave A Taste of Monterey feeling like a wine pro. Our laidback atmosphere and knowledgeable staff unite to ensure that our guests leave happier and more wine savvy than when they arrived. Unfortunately, as you travel the world, and even up the California coast, you find that wine tasting can be a bit stiff. You often find yourself feeling belittled by wine snobbery. You just don't feel at home. To help remedy that problem, here are a few guidelines to keep in mind when you are away from your home - A Taste of Monterey.



**DO Research the winery prior to visiting.** The Web makes research easy and you have the advantage of knowing ahead of time what wines interest you most.

**DO NOT bad mouth the wine at the tasting bar.** You never know when the winemaker or family member is pouring your tasting. It just isn't polite. If you don't like it, then simply don't comment.

**DO use the dump bucket or spittoon if you like.** Spitting is optional. The reason for spitting the wine is to preserve your palate. If you are planning to taste several wines and you truly want to experience each

tasting, spitting will help to maintain your senses as well as keep your two feet on solid ground and prevent slurring.

**DO NOT feel that you have to drink every wine being poured.** A good move would be to ask the Wine Server, "If I was to only try 2-3 wines, what should I try?"

**DO assess your surroundings.** Most tasting rooms are not appropriate for children. However, if you bring them, just make sure that they are monitored and entertained by means other than hanging on the bar and wine bottle bowling.

**DO NOT eat strong breath mints, chewing gum, or drink coffee before you taste.** The flavor combination does not work with any varietal.



*Continued Inside*

# Monthly Wine Selections

## ROCAS DEL RIO - 2023 Carbonic Red



The fruit was harvested from the Arroyo Seco AVA. This AVA is recognized as having the longest growing season in California. Strong daily winds that bring cool fog from the Monterey Bay force the grapes to spend more time on the vine building flavor and complexity. Extremely rocky well-drained alluvial soils are the base for creating wines processing freshness and minerality. The combination of sand, granite, and shale loam soils with the ever present marine influence provide the perfect conditions for bright, zippy, and mineral-driven wines.

Aromas of fruit punch, dried cherry, dried plum, rose, palate of strawberry compote, blackberry, apricot skin, and anise. A fun, summer friendly red wine that's fresh and unfiltered, with notes of cooked and ripe red fruit and a fuzzy, apricot skin texture.

60% Old Vine Grenache, 10% Syrah, 30% Gamay 12.5% Alcohol Cellar Through 2029  
Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## SCOTT FAMILY - 2022 Chardonnay



The 2022 growing season in Arroyo Seco was condensed after a long, cool growing season. The extended cool conditions and lack of hot summer days resulted in high acids and low sugars. The season's long hang times resulted in refined development, as well as wines with great depth and exceptionally concentrated fruit flavors and density.

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 added hang time allows for greater fruit ripening and brighter acidity. The Estate's vineyards, inland from Big Sur, have deep, gravelly soils, ideal for premium Chardonnay cultivation. This unique combination of soil and climate produces relatively small berries with intense, concentrated flavors.

Vibrant aromas of stone-fruit, green apple, and slightly sweet oak. This Chardonnay features a creamy mid-palate with a soft finish, bright acidity to complement citrus and mineral flavors.

100% Chardonnay 14.5% Alcohol Cellar Through 2026  
Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## DIORA - 2019 La Petite Grace Pinot Noir (Club Red)



Named for the golden hills of the Santa Lucia Mountain Range that frames the family-owned San Bernabe Vineyard in Monterey County, Diora is inspired from d'Or, the French phrase meaning golden and bestowed on beautiful, sun-filled regions. No effort has been spared along Diora's 30-year journey from vineyard-to-bottle. The results are expressive wines overflowing with flavor, depth, personality and a devotion to indulgence.

About half of the fruit for this Pinot Noir comes from the San Bernabe Vineyard and half from the Santa Lucia Highlands. The prevailing afternoon winds that funnel down from the Monterey Bay allow for a fast cooling early in the afternoons. These sandy soils are free draining, allowing the vines to develop deep root systems, developing healthier vines. The San Bernabe grapes contribute the red fruit complexity of the blend. The other half of the blend comes from Santa Lucia Highlands which sees cooler maximum temperatures, it is a long narrow strip that runs down east and south of the Santa Lucia Highlands Foothill with dense early fog, and breeze that burns off in the late morning. Darker fruit aromas, and tannins are obtained from Santa Lucia Highlands allowing for layers and complexity in the final blend.

100% Pinot Noir 14.5% Alcohol Cellar Through 2025  
Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## DIORA - 2023 La Belle Fête 'Rose' (Club Blanc)



The grapes for this wine come from the San Bernabe Estate in Monterey County. The fruit was picked from two main Pinot Noir blocks selected because of the uniform red fruit flavors. With careful canopy management they were able to control vine vigor. The combination of these blocks provides the bright strawberry, red grapefruit, and hints of honeydew melon notes. The main block, planted with Clone 828, produces large berries with bright black cherry fruit characteristics, while the second block offers ripe red fruit notes. The canopies of both blocks were managed to allow air movement while protecting the fruit from direct sun exposure to preserve the delicate aromas.

This wine has a beautiful, pale pink hue and the indulgent style begins with aromas of fresh, ripe strawberries and notes of red grapefruit and honeydew melon that are inviting and alluring. The aromas are carried through on the palate and complemented by hints of mandarin and watermelon with vibrant acidity and an elegant medium weight mouthfeel showcasing the quality of the fruit from their Estate Vineyard. La Belle Fête means the beautiful party in French, and it adds a special touch to any festive occasion. It will pair beautifully with salads, light pasta and rice dishes, especially with seafood, raw and lightly cooked shellfish and grilled fish.

88.9% Pinot Noir, 4.7% Grenache, 4.7% Syrah, 1.7% Chardonnay 12.0% Alcohol Cellar Through 2026  
Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



**DO ask questions.** Some wineries have short dissertations to offer on each tasting and it is nice to stay and listen until the tasting is over. Wineries are able to offer in depth information on their wines and history.

**DO NOT come with a large party without a reservation.** Calling ahead assures proper service and attention and perhaps even a private tasting.

**DO let us serve you.** Tasting rooms can get in a lot of trouble by letting customers serve themselves and not to mention, it is a big faux pas. If by chance you think you may have been forgotten, just politely get the attention of your wine server.

**DO NOT show up for a tasting drunk.** Take a break and let your designated driver buy you a sandwich and a bottle of water.

**DO be courteous.** If the bar is full, be considerate to others and step away from the bar to let them receive their next pour. Chances are, they will return the favor and you won't have them breathing down your neck with their stained wine glass hanging over your shoulder.

**DO NOT wear strong perfume or cologne.** Because the strong scent of the perfume can interfere with the aromas and flavors of your tasting as well as that of those around you, it is better to step back (if you forgot the rule) and minimize the palate damage for others.

**DO take notes.** It is easy to forget specifics about wine after a few tastings

### TIPPING

You don't need to ask if you can leave a tip. There is never an expectation for guest to leave a tip. It is truly your choice.

You should never feel pressure or uncomfortable at a tasting room. It's WINE TASTING!!! If you feel belittled, enjoy your tasting, put on a happy face, and move on to the next winery. Wine tasting is fun and relaxing. Chances are you won't encounter many bad experiences. But if you do, just come on back to your home at A Taste of Monterey.

# Entertain with Wine



## RACLETTE

Raclette is part of the culinary heritage of both the French and Swiss Alps with references dating as far back as the 1200s. Traditionally, the French and Swiss cow herders carried the Raclette with them when they moved their cows to and from the mountain pastures. In the evenings they would place their Raclette next to the camp fire, often times on a large rock, and once it had reached the perfect softness, the herders would then scrape the Raclette onto their bread or potatoes.



A modern way of serving raclette involves an electric table-top grill with small pans, known as coupelles, in which to melt slices of raclette cheese. Generally the grill is surmounted by a hot plate or griddle. The cheese is brought to the table sliced, accompanied by platters of boiled or steamed potatoes, other vegetables and charcuterie. These are then mixed with potatoes and topped with cheese in the small, wedge-shaped coupelles that are placed under the grill to melt and brown the cheese. Alternatively, slices of cheese may be melted and simply poured over food on the plate. The emphasis in raclette dining is on relaxed and sociable eating and drinking, the meal often running to several hours.