

Let's *Wine*
About it



RED BLENDS

Since the dawn of winemaking, producers have been blending red grapes to produce exciting flavors beyond that which can be achieved with a single grape varietal. Often overlooked as cheap and poor tasting, modern wine enthusiasts have come to recognize the potential of a good red blend, whether from a classic recipe or a brand new mixture. It is difficult to generalize red blends due to the immense variation between them, but be sure to keep them on your radar as a good blend definitely deserves a place in any connoisseur's cellar.

Red blends are prepared from a variety of red grapes, usually crushed and fermented individually before any blending takes place. Finding the right blend often requires blending trials, where the winemaker tastes the wine and offers suggestions for how to modify the blend. This process is more common with new world blends, whereas traditional blends such as Bordeaux or Chianti can simply be produced following age-old practices. Aging potential varies, though many high-quality red blends can be aged in oak or bottle. Flavors also vary, though in general most red blends will have notes of red or black fruit.

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

PRIVATE RESERVE CLUB	PRICES EXPIRE 05/31/2025	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 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 l'Vendicator Estate Cabernet Sauvignon		\$75.00	\$56.25	\$60.00
MARCH SELECTIONS PRICES EXPIRE 5/31/2025				
 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

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.

Spring 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

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.



Continued Inside

Reserve Wine Selections

RUSSELL JOYCE - 2024 *Le Blanc White Blend*



Winemaker: The origins of Joyce Winery trace back to when now owner and winemaker Russell Joyce's father stumbled upon the small rural town of Carmel Valley California in 1972. Russell's father Francis was in search for a place where he could both set up both a practice for his day job as dentist but also a race shop for his race cars he used to compete in his professional racing career. The close proximity of the infamous Laguna Seca raceway along with the rural feel of the area appealed to him being a small town farm boy from Wisconsin. After settling down and starting a family he was on to his next passionate endeavor - wine. In 1986 he planted the small 5 acres around the family home and Joyce Winery was born.

Winemaking: Vermentino, Sauvignon Blanc and Chenin Blanc were harvested from several vineyards just down the road from their winery in 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 allow 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 growing Vermentino.

Tasting Notes: Aromas of white peach, watermelon rind, marzipan, cheese curd and spring flowers with a palate of salted green apple, grapefruit, lemon grass, river rock and oyster shell.

Russell Joyce
2024 Russell Joyce
Le Blanc White Blend

Alcohol
12.1%

AVA
Arroyo Seco

Composition
60% Vermentino
15% Sauvignon Blanc
25% Chenin Blanc

Aging Potential
3-4 years

KORi - 2021 SLH Pinot Noir



Winery: KORi Wines is the partnership between Santa Lucia Highlands grape/citrus grower Kirk Williams & his stepdaughter Kori Violini. Kirk planted the first vines in 1998. In 2007, they launched the initial KORi Wines Pinot Noir from the KW Ranch Vineyard, and Sabine Rodems has been winemaker since 2010. In 2018, with much enthusiasm, they began the endeavor to open a tasting room in Carmel-by-the-Sea and offer a full assortment of wines including Sauvignon Blanc, Syrah, Rosé, Cabernet Sauvignon, sparkling Blanc de Blancs and of course, Pinot Noir.

Vineyard: The KW Ranch occupies 14 terraced acres in the Santa Lucia Highlands. Sitting at about 220 feet elevation there is a gentle 5% slope of fertile soil that is mostly gravel loam with some large amounts of quartz. With Pinot Noir, it's all about the "where" and it is here on the ranch that Kori herself actually lives where some of the best pinot grapes grow this side of Burgundy. The KW Ranch is perfectly situated in the heart of the SLH, surrounded by many well-known estates, including Garys' Vineyard, Sleepy Hollow, and Rosella's. Here the winds off Monterey Bay, cool climate, perfect soils, and long growing season allow Kori Pinot Noir to live up to its pedigree. Not only for their family venture but grapes are also sold to other wineries including Wrath, Scratch, Eno and Morgan.

Tasting Notes: Very ripe aromas of roasted berries, caramel and wood show on the nose of this bottling. The palate is extracted in style, with lots of ripe fruit and barrel-spice flavors.

KORi
2021 KORi
SLH Pinot Noir

Alcohol
14.3%

AVA
Santa Lucia Highlands

Composition
100% Pinot Noir

Aging Potential
7-9 years

SILVESTRI - 2019 *T'Vendicator Estate Cabernet Sauvignon*



Winery: Silvestri Vineyards in Carmel Valley, features Estate grown and produced Chardonnay, Pinot Noir, Syrah, Pinot Gris, Pinot Blanc, Rose and Barbera. Winemaking is in the classic French wine farm tradition. This involves painstaking hands on techniques such as 100% barrel fermentation for the Chardonnay and small open topped fermentors for the red varieties. The goal is to use traditional methods to allow the expression of the terroir while taking advantage of modern knowledge about wine fermentation and aging.

Vineyard: Silvestri Vineyards is located approximately 15 miles from the Pacific Ocean up Carmel Valley. This location is the key element in the terroir of this unique site. During the growing season the cool marine influence on one side and the much warmer inland mountains on the other side subject this spot to daily afternoon winds bringing dramatic temperature drops even on the sunniest days. The tight constriction of the valley at this point creates even greater wind velocities here. The vineyards are on benchlands and hillsides several hundred feet above the valley floor further exposing them to the marine onshore flow. Only cooler climate varieties can be expected to ripen here.

Tasting Notes: Grown atop the hills of their Carmel Valley estate, this 100% Cabernet Sauvignon shows dense blackberry and plum on the nose, with black current and mushroom undertones with a full, rich mouthfeel.

Silvestri
2019 T'Vendicator Estate
Cabernet Sauvignon

Alcohol
12.0%

AVA
Monterey

Composition
100% Cabernet
Sauvignon

Aging Potential
9-10 years

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



SPRING WINES

The sun is out. How long has it been? It's still chilly, but the heavy boots can finally hit the back of the closet. This morning, it was sweater-weather, but now it's warm and sunny. The future looks very bright.

Spring is a weird time of year. Our bank accounts have recovered from the holiday season, but there's still no need to splurge. Buying a case of thoughtfully selected wines to get you through this turbulent weather is really the only logical option.

Our mixed case is very much inspired by the weather. It's totally unpredictable... One moment it's "rosé all day" and the next, "where's my big ol' bear-hug of a red?"

So, here are 4 of some of the best wines possible to fit this undulating, two-faced season that pair perfectly with spring's verdant cuisine.

Chardonnay - If you prefer dry wine, Chardonnay is the way to go. Said to be the crowd-pleaser of white wines, it's a full-bodied option that completes any spring evening.

Rosé - What's a springtime event without it? Rosé is by far the most popular choice; while it's a dry wine, it's also refreshing and fruity.

Sauvignon Blanc - A national favorite, Sauvignon Blanc is a must-have in your white wine collection this spring. It's a common wine for everyday drinking, as it's bright, fresh, and an overall lively choice.

Pinot Noir - Why is this type of wine a suitable choice for spring? It's elegant and flavorful. Plus, it's not too dry or too sweet tasting.