

Let's *Wine*  
About it



**PINOT GRIGIO**

Pronunciation:  
Pee-noh-greah-io

Pinot Grigio is the Italian name for Pinot Gris, a white mutation of the Pinot family. It shares its genetic fingerprint with Pinot Noir, Pinot Blanc and several other varieties.

- Usually, dry white wines with relatively high acidity
- Aromas of lemon, lime, green apple and blossoms
- The grape grows best in cool climates, and matures relatively early with high sugar levels.
- Known since the Middle Ages in the Burgundy region, where it was probably called Fromenteau
- Pairing suggestions: Goat cheese, rocket & walnut salad, Crispy garlic and chili prawns, Grilled green-lipped mussels

**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 08/31/2024	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Le Mistral 2022 White Witch		\$45.00	\$33.75	\$36.00
Big Sur Vineyards 2022 Big Sur Red		\$46.00	\$34.50	\$36.80
Syrah Russell Joyce 2021 SLH Syrah		\$45.00	\$33.75	\$36.00
JUNE SELECTIONS	PRICES EXPIRE 08/31/2022			
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 2021 Chardonnay		\$30.00	\$24.00	\$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
Carys 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

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.



**Summer Referrals**



Refer a friend to the Monterey Wine Club, and after they join, you get a \$20.00 Gift Card!



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@atasteofmonterey

**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.*

# Reserve Wine Selections

## LE MISTRAL - 2022 White Witch



**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 the 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.

**Wine:** The White Witch is a blend of four white varieties grown in Arroyo Seco that complement each other in a beautiful and harmonious way. Each lends different qualities that makes this special wine – some add aroma, others brightness or texture. Le Mistral started producing this wine a few years ago after planting some of these lesser-known varieties at the Le Mistral Vineyard and think this was one of their best decisions they've made. Each variety was harvested individually and pressed before being racked to barrel for native fermentation. Once dry, the wines were allowed to undergo their secondary, Malolactic fermentation to give the varieties texture and balance flavors. The blend was put together in the spring and bottled mid-summer.

**Tasting Notes:** Peach, apricot, honeydew melon, candied pear, chalk, almond husk, and hay notes evolve as the wine opens up. The wine has moderate acidity and is balanced with a soft texture and creaminess that should pair with a variety of cheeses or seafood.

**Le Mistral**  
2022  
White Witch

**Alcohol**  
13.2%

**AVA**  
Monterey

**Composition**  
38% Roussanne  
34% Marsanne  
22% Grenache Blanc  
6% Viognier

**Aging Potential**  
6-8 years

## BIG SUR VINEYARDS - 2022 Big Sur Red



**Winery:** Winemaking started as a hobby. For many years they picked Grenache, Syrah, and Petit Sirah from neighboring vineyards. The kids stomped the grapes in small batches and they blended these three varietals together. One wine, Big Sur Red embodied all things they love and value about Big Sur. The wine is bold, with big flavors and yet a bit mysterious.

Big Sur Vineyards is a family wine business that is growing with each vintage. With a firm understanding of the terroir, and with evolving, more sophisticated winemaking goals, they constantly seek the next level. The first vintage was 2013 bottling Pinot Noir, Pinot Noir Reserve, Chardonnay, and of course, their Big Sur Red. They now bottle the individual Grenache, Syrah and

Petite Sirah that go into their blends. They opened a tasting room in Carmel Valley in May 2016. It is an inviting, open space with an air-conditioned interior and a lovely patio with a view of the local mountains.

**Tasting Notes:** The wine is dry, medium body and a vivid Ruby color in the glass. Aromas of dried herbs - thyme, marjoram, oregano combine with notes of crushed violets and raspberry jam. The palate reveals tart cherry, boysenberry, cassis and blueberry, and a spicy kick of black pepper, cumin and chili powder - leading to a savory and saline finish. Big Sur Red is always best when enjoyed with friends!

**Big Sur Vineyards**  
2022  
Big Sur Red

**Alcohol**  
14.5%

**AVA**  
Monterey

**Composition**  
Syrah  
Petite Sirah  
Mourvèdre  
Grenache

**Aging Potential**  
7-9 years

## RUSSELL JOYCE - 2021 SLH Syrah



**Winery:** 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.

**Vineyard:** Tondré Grapefield, located at the center of Santa Lucia Highlands is a SIP Certified vineyard impeccably farmed by Joe Alarid, a veteran grape and produce farmer in the Salinas Valley. Only 4 acres of this vineyard site are planted with Syrah; which they have been sourcing since 2013. Because this Syrah grows in a relatively cool region, it is able to produce intense fruit full of bright blue fruit flavors. The strong marine influence, combined with well-drained gravelly loam soils of Chular, delivers fruit that showcases more of a soft expression rather than overly bold and robust flavors.

**Tasting Notes:** Aromas of chocolate covered cherry, cooked cranberry, baking vanilla and violet with flavors of fresh raspberry, fresh blackberry, black tea and dried pine needle.

**Russell Joyce**  
2021  
SLH Syrah

**Alcohol**  
13.5%

**AVA**  
Santa Lucia Highlands

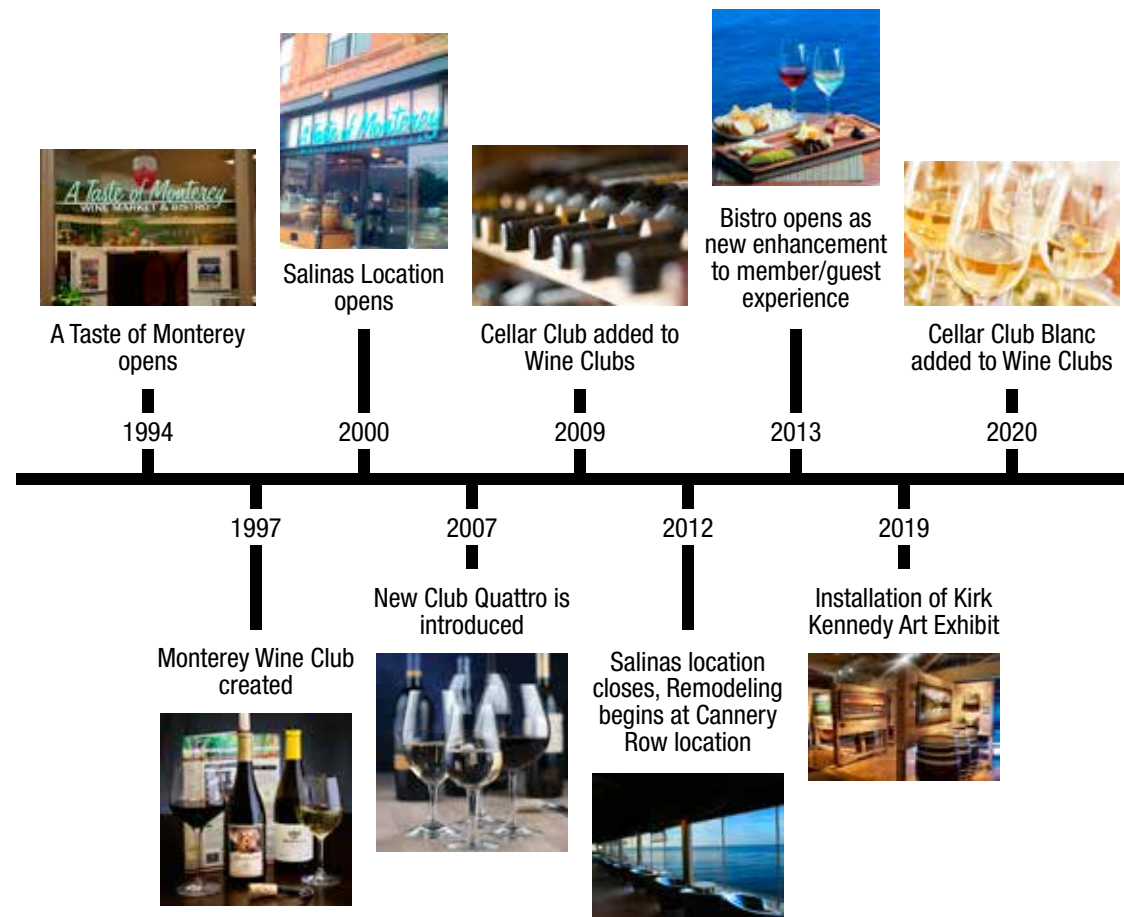
**Composition**  
100%  
Syrah

**Aging Potential**  
7-9 years

# We are celebrating our 30<sup>th</sup> 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



## CAMEMBERT

Camembert is undoubtedly the most famous of the French cheeses.

It is the king of cheeses, or at the very least the most popular one. It is a mainstay of every cheese plate and also lends itself to many surprising culinary configurations. Traditionally made from raw milk, today Camembert is for the most part made from pasteurized milk.

In 1791, at the Manoir de Beaumontel in the village of Camembert, Marie Harel met a defiant priest from Brie who was fleeing the Revolution. He taught her a new way of making Camembert, which at the time was a fresh cheese, that gave it a rind and allowed it to travel on every continent.

At that time, the round box made from poplar wood was a veritable revolution that allowed Camembert to brave even the longest journeys. The meeting of Mr. Leroy and Mr. Ridet at the end of the 19th century allowed for the box to be perfected: two very thin rounds of poplar wood joined by a long strip of the same wood and fastened with tiny nails.

The fresh Camembert cheese is bland, hard and crumbly in texture. Young Camembert has a milky and sweet taste. As the cheese matures it forms a smooth, runny interior and a white bloomy rind that is typical to Camembert cheese. It has a rich, buttery flavour. The rind is bloomy white caused by a white fungus, called *penicillium candidum*. The rind is meant to be eaten with the cheese