

Let's *Wine*
About it



SAUVIGNON BLANC

Sauvignon Blanc is a white wine that owes much of its popularity to winemakers in Bordeaux and the Loire Valley in France. The Sauvignon Blanc taste is very different from other white wines, like Chardonnay, because of its green and herbaceous flavors. The name Sauvignon Blanc means "Wild White" and the grape is related to Traminer with origins in the South of France. Sauvignon Blanc is one of the most widely planted wine grapes in the world and because of this it has a wide range of styles and flavors.

Fruit Flavors (berries, fruit, citrus) - Lime, Green Apple, Asian Pear, Kiwi, Passionfruit, Guava, White Peach, Nectarine

Aromas (herb, spice, flower, mineral, earth, other) - Green Bell Pepper, Gooseberry, Basil, Jalapeño, Grass, Tarragon, Lovage, Celery, Lemongrass

Oak Flavors (flavors added with oak aging) - Vanilla, Pie Crust, Dill, Coconut, Butter, Nutmeg, Cream

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 11/30/2024	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
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
SEPTEMBER SELECTIONS		PRICES EXPIRE 11/30/2024		
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

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.

WINE & CHEESE

... a Delectable Pair!



Wine and cheese – the two seem to go together like peas and carrots. You see the pairing often at parties, receptions, and on wine tasting excursions. Even here at A Taste of Monterey, we offer a wide selection of cheeses to enjoy with a glass of wine. Most people take it for granted and think any piece of cheese will taste excellent with a sip of wine. But...it's not that simple. In reality, pairing wine and cheese can be quite complicated, far more complicated than a chunk of Cheddar and a glass of Merlot.

This is because there is not just one kind of cheese or one kind of wine. And like wine, cheese comes in a variety of forms. Cheeses vary in moisture and fat content, texture, and flavor. And, as we know, wines vary in acidity, sweetness, body, and structure. With all of the variance on both sides, the basic concept of pairing wine and cheese becomes far more challenging. But have no fear. We are here to help guide you along.

First off, consider the age of the cheese. Young cheeses have higher water content and a more milky texture. As cheese ages, the moisture in it gradually evaporates, leaving a harder, more savory cheese. As cheese ages, it takes on more flavor. For example, a Brie cheese which has aged some will have added earthy notes, and cheese like Gruyere and Emmental will gain nutty flavors after aging. Aged Blue cheeses will be even more pungent. The general point here is that with aging, cheeses will tend to move from more of a delicate to bolder style.

Sound familiar? It should, as the same general observation can be said about wine. So for this lesson, try pairing young with young, and old with old. Young cheeses may partner best with juicy, fruity, fresh, and spirited wines. Think of sparkling wines, crisp whites, dry rosés, and light, fruitier reds. Older cheeses tend to be more complex in their flavor profiles, so get out the older and bolder wines.

But age is not the only factor to consider. The texture, saltiness, and pungency of the cheese as compared to a wine's structure and sweetness have to be considered. Here are some things to keep in mind.

Wines high in tannins are excellent paired with rich, aged cheeses, as the tannins bind to the protein and fat in cheese. But stay away from bold tannic wines and young cheeses. The wine will simply overpower the cheese. Additionally, sweet wines create a delectable balance with the saltiest of cheeses. Lastly, creamy cheeses blend well with buttery, oaky white wines. But now let's get to some specific suggestions.

YOUNG AND SOFT - Ricotta, Chèvre, Feta, Brie, and Camembert. All of these are cheeses you will love pairing with crisp whites, dry rosés, sparkling wines, and light-bodied reds. Rieslings, Gewürtraminer, Moscato, Chenin Blanc, Pinot Grigio, Albariño, Chardonnay, Sauvignon Blanc, Beaujolais, and light Pinot Noir wines all have strong potential with these cheese selections. Stay away from big reds for sure though.

Continued Inside

Fall Referrals



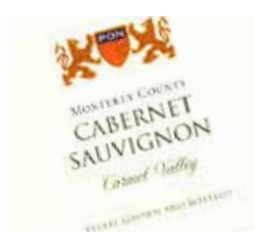
Refer a friend to the Monterey Wine Club, and after they join, you get a \$20.00 Gift Card!



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Reserve Wine Selections

BERNARDUS - 2018 Cabernet Sauvignon



Winery: Widely traveled and endowed with impeccable taste, Founder Bernardus (Ben) Pon could have chosen anywhere in the world to establish his namesake Bernardus Winery, with the intention of cultivating premier class wines. He selected Carmel Valley, with its west-facing orientation, hot days and chilly nights, and stunning beauty, confident his vineyards there could produce wines to rival the greatest on the globe.

Wine: Bernardus owns 210 acres in the Cachagua region of the upper Carmel Valley on two sites. The Marinus vineyard comprises 36 acres. Of the 36 acres, 25 acres are planted to Cabernet Sauvignon, 9 acres to Merlot, 1 acre to Cabernet Franc and 1 acre to Petit Verdot. Carmel Valley is surrounded by the ridges of the Santa Lucia Mountains. Cachagua Valley

is a sun-trap, a "bowl" in a high elevation that is shielded from the coastal fog and ideal for growing Bordeaux-style grapes. The daily temperatures vary from over 100° F. during the day to 50° F. during the night. The geographic "bowl" effect traps the heat during the day while elevation and ocean proximity produce cool nights. This unique microclimate creates a prolonged growing season allowing full flavor development of the fruit while on the vine. Marinus vineyard soils are varied. They range from clay loam to sandy loam. The vineyard is divided into 15 diverse "blending blocks" each producing grapes with distinct and varied flavors.

Tasting Notes: The 2018 Cabernet exudes spicy aromas of red berry and cranberry. The palate beautifully reflects the aromas showing juicy red fruit flavors with a subtle, refreshing acidity. This Cabernet has been aged for six months in 28-year-old neutral French oak tanks in order to allow the fruit flavors of these grapes to shine through without any oak barrel influence.

Bernardus
2018
Cabernet Sauvignon

Alcohol
12.8%

AVA
Carmel Valley

Composition
90% Cabernet Sauvignon
10% Merlot

Aging Potential
7-9 years

MESA DEL SOL - 2017 Syrah



Winery: Their award winning wines are an expression of their land. They evoke the scent of sagebrush on the coastal breeze and the ghostly fog that rolls in over the oak-dotted hills each night. Their winemaker Tyler Russell pays homage to the rich heritage of this land through his low-touch approach. Tyler seeks out exceptional grapes, and lets them sing. He merely polished the rough edges and presents these distinct wines in all their idiosyncrasies.

Vineyard: 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 their organic farming practices, cover cropping, and composting, this rugged terroir now produces wines that are characterized by bold fruit and nuanced minerality.

Tasting Notes: Lively and elegant on the nose, palate, and finish. Hints of elderberry and currant, lavender, black pepper, and sweet tobacco along with soft and lovely tannins on the finish. This wine will round out and mature for years to come.

Mesa Del Sol
2017
Syrah

Alcohol
14.5%

AVA
Monterey

Composition
100% Syrah

Aging Potential
7-9 years

LEPE CELLARS - 2020 Petit Verdot



Winery: Lepe Cellars take great pride in blending the best of Old World and New World techniques, enabling the wine to develop naturally over time and allowing the journey to be kept as pure as possible, highlighting the region's true terroir. Their goal is simple: to capture the true expression of the vines by farming in a way that respects the biodiversity within the land. They are able to achieve their sustainable and natural approach by spending their time in the vineyards where winemaking begins. From here, there is a continuous flow into the cellar where low-intervention artisanal methods are used to express a sense of place surrounding the Monterey wine region.

Winemaker: Miguel Lepe studied enology and viticulture at California Polytechnic State University – SLO. He began his career working for various well respected wineries across California's Central Coast and South America. Passionate about his craft, Miguel's hard work and dedication has led him on a new journey – creating Lepe Cellars to showcase the best of Monterey County wines.

Tasting Notes: Elegant aromas of wild strawberry, savory soy and light licorice show on the nose of this pure varietal. Dark plum and cherries show on the first sip, with a bit of earthy forest floor woven with pepper, oak and tannin creating a velvety, rich texture.

Lepe Cellars
2020
Petit Verdot

Alcohol
13.5%

AVA
Monterey County

Composition
100%
Petit Verdot

Aging Potential
7-9 years

Cover Article Continued

SEMI-HARD, MEDIUM-AGED - Havarti, Edam, Emmental, Gruyere, Jarlsberg, Brebis, young Cheddar, Monterey Jack (yes, it was in fact first made in Monterey), and Manchego. These cheeses are firmer and bolder, calling for medium-bodied whites and fruity reds. Chardonnay, Pinot Blanc, white Rhône and Bordeaux-style blends, Viognier, Marsanne, Roussane, off-dry Rieslings, Pinot Noir, lighter Zinfandels, Merlot, Dolcetto – all would be solid choices.



HARD & AGED - Aged Monterey Jack, aged Cheddar, Comté, aged Gruyère, aged Gouda, aged Manchego, and Asiago. These hard, aged cheeses tend to have both saltiness and nuttiness, and they love full-bodied wines. Aged white Bordeaux whites, white Rhône blends, vintage sparkling wines – all are potential good white pairs. But you'll be safer going with big reds here: Cabernet Sauvignon, Rhône and Bordeaux-style blends, Malbec, Nebbiolo, Barolo, Petite Sirah, big Zinfandels, and heavy Syrahs. Although the saltiness factor here can also call for something sweet...so don't be afraid to try a sweet Riesling, Sauternes, or a Port-style wine.

BLUE - Blue cheeses present an interesting challenge, as their strong flavor and elevated saltiness can overpower a lot of wines. Stilton, Gorgonzola, Roquefort, Cambozola, and Bleu d'Auvergne are all blue cheeses. Here we're going to just recommend you go sweet. And while a sweet Riesling, Gewürtraminer, or Late Harvest wines would do, we highly recommend trying a red port-style wine. Sounds odd we know, but you'll be a true believer once you try for yourself.

Here at A Taste of Monterey, we offer over twenty different artisan cheeses, including local and California-made cheeses, to try while you sip on a glass of fine Monterey County wine and take in our outstanding world-class views. We periodically change our list in order to showcase enticing new cheeses we come across, but our current selections are listed below.

Our Young and Soft selections include: Cypress Grove Humboldt Fog, Marin French Cheese Triple Cream Brie, Di Stefano Burrata, House Made Garlic & Herb Fromage Blanc, and Shaft's Bleu Cheese. **In the Semi-Hard, Medium-Age range, we offer:** Grafton Village 2yr Aged Cheddar, Schoch Farms Junipero, Point Reyes Toma, and Schoch Farms East of Edam. **Our Hard & Aged and specialty selections include:** Cypress Grove Lamb Chopper, Roth Van Gough Smoked Gouda, Oakdale Aged Gouda, and Fiscalini Purple Moon Cheddar.

We also know that cheese loves being accompanied by fruit and nuts. It's not just to make the plate look nice – nuts and fruits can be excellent cheese pairings. Our culinary team has gone through each and every one of our cheese selections and has skillfully created a special accompaniment to go with each choice. Whether it is a slice of apple, dried fruit, local berry compote, special reduction drizzle, or honey, you can be sure that each cheese is complemented perfectly with these special bonuses.

We are not against, and in fact encourage, you to try your own cheese and wine pairing experiments. You may discover your own favorite unique combination, so have fun with it!

Bryce Ternet - contributing editor and author of the recently released: "The Stevenson Plan, A Novel of the Monterey Peninsula." See <http://www.mbryceter.net/> for more.

Entertain with Wine



BLUE CHEESE STUFFED PIGS IN BLANKETS

What's better than bacon-wrapped sausages? Cheese-stuffed bacon-wrapped sausages! The blue cheese goes really well with most other elements on a plate, but if you're not a fan, you can substitute it for Cheddar, Parmesan or basically any cheese you fancy.

Ingredients

12 long sausages
12 strips bacon
Soft blue cheese, like gorgonzola dolce, chopped into tiny pieces (optional)
1 tbsp cranberry sauce

Method

Preheat oven to 400 degrees F. Cook the sausages in the oven for 15 minutes (turning over once, halfway through), remove from the oven and allow to cool.

When cool enough to handle, carefully cut a slit into each one lengthways, being careful not to split the sausage in two.

Gently push the soft blue cheese into the slit, (with a light coat of the cranberry sauce if you're using it) and wrap the sausage firmly in the bacon to secure. Try your best to make sure the bacon covers the cheese entirely to minimize leakage.

Pop it back in the oven for 10-15 minutes, until the bacon and sausages are cooked through and the cheese is melted.