

Tasting Monterey

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

COMING EVENTS

April 1-30, 2009
Spring Wine Sale

Members only
15% off and free shipping
Nationwide* on all case
purchases.

*shipping restricted in some
states

Friday April 3, 2009
First Fridays Art Walk

A Taste of Monterey
Old Town Salinas
5:00pm-8:00pm
Stop by A Taste of Monterey
in Old Town Salinas on your
journey through the First
Fridays Art Walk. Enjoy art
from a featured local artist,
while we stay open later!

Friday, April 24, 2009
Last Fridays Wine Bar

A Taste of Monterey
Cannery Row
6:00pm-9:00pm
Join us on the last Friday of
every month from 6pm to
9pm. A Taste of Monterey,
Cannery Row is keeping
its doors open later and
offering special wine by
the glass prices. Start
your weekend off with a
relaxing view and a glass of
Monterey's finest.

Saturday, April 25, 2009
**People's Choice Syrah
Challenge**

A Taste of Monterey
Cannery Row
7:00pm-9:00pm
Help us pick Monterey
County's favorite Syrah.
\$20.00 per member,
\$25.00 per non member,
\$10.00 per Club Quattro
and Cellar Club Member.
PLEASE RSVP TO:
jasmine@tastemonterey.com
or 831-646-5446 ext. 12

Wine & Dine AT HOME

Saving money is a common theme these days. Many Americans are watching what they spend much more closely, and as a result, dining at home has become quite popular. With wines, recipes and food pairing suggestions, the membership in the Monterey Wine Club is a great ally in your battle to not cut your culinary adventures when you are trying to cut back.

For one reason or another some think that they are not able to prepare food like they do in their favorite fancy eateries. Believe it or not, you do not have to attend a culinary school in order to cook gourmet, whatever that means. Thoughtful cooking is more like it. Those that have been in the wine club for a while have now accumulated a pretty impressive collection of recipes with the appropriate wine suggestions. These recipes are pretty easy to prepare and very good...sort of "everyday fancy". Which, when prepared and paired up with the wines sent in the club, make for a pretty nice alternative for going out.

However, you might want to challenge yourself and try to step beyond these everyday recipes and attempt something more thoughtful and interesting, especially if you are going to better your favorite restaurant. A great way to do this is to gather recipes from publications like Cuisine At Home and Cooks' Illustrated. These magazines/ journals are a great source for tasty and inventive recipes along with detailed cooking tips and techniques. If you are still in need of inspiration and tutelage there is always the Food Network. You may not like or what to cook everything they prepare, but it is a great way to learn the techniques.

Another step to creating a mouth-watering meals at home is to buy fresh and make home-made whenever you can. Such as fresh veggies. They are better than frozen and much better than canned. Locally grown is better than something flown/shipped in from another country. So, if you have the time, motivation and energy you can make the entire meal from scratch. Like making your own stock, salad dressing, pasta and bread. Or how about grinding your own spices or even churning your own ice cream? But if you do all of this home-made stuff yourself, not utilizing and pre-package/prepared food, you may just forget the whole thing and just go out. My suggestion would be to focus on a couple of dishes and prepare them with some homemade finishing touches. Like putting crumbled feta and homemade spiced pecans on your greens that have been tossed with store-bought raspberry vinaigrette. Yes, you could make



Continued Inside

MONTHLY WINE SELECTIONS

MISSION TRAIL VINEYARDS - 2007 Sauvignon Blanc

Grown in the Arroyo Seco appellation of Monterey County, grapes experience warm daytime temperatures protected from cooling coastal breezes. The rocky, loam soils produce wines that are a reflection of true varietal character. Exhibiting a slight pale salmon color, the 2007 Sauvignon Blanc presents a stunning nose of lychees, guava and melons mingled together with aromas of spicy nutmeg. Intense flavors of fruit nectar follow on the palate. Imparting a gentle softness, white Merlot and Chardonnay were added to the wine as icing on the cake. Its luscious texture and clean, bold finish earned the 2007 Mission Trail Sauvignon Blanc a Silver at the 2009 San Francisco Chronicle Wine Competition. Enjoy this wine with picnic faire and spicy Asian cuisine.

100% Sauvignon Blanc 1,200 Cases Produced 14.2% Alcohol Cellar Through 2012

Comments: _____ ◇ Great ◇ Good ◇ So-So



MICHAUD VINEYARDS - 2006 "3" Blend

Michaud's 2006 "3" is a captivating blend of Pinot Noir, Sangiovese and Syrah grapes grown in the mineral-rich soil of the Chalone appellation. Together these three varietals create a full-flavored, versatile wine greater than the sum of its parts. Aged for 22 months in 33% new French oak barrels, "3" is fruit-forward and full-bodied. Aromas of strawberries, cherries, cranberries and spiced blackberries greet the nose. Black cherry and exotic spice flavors round out the palate followed by a long, smooth finish. Enjoy this red blend with grilled meats, Asian cuisine and savory dishes.

52% Pinot Noir, 350 Cases Produced 14.3% Alcohol Cellar Through 2014
30% Sangiovese, 18% Syrah

Comments: _____ ◇ Great ◇ Good ◇ So-So



CHESEBRO WINERY - 2006 Roussane (Club Blanc)

Mark Chesebro, former winemaker for Bernardus Winery of Carmel Valley from 1999 – 2005. He continues as winemaking consultant both for Bernardus and for Silvestri Vineyards. Not only a winemaker but a grower as well. The Chesebro Home Ranch Vineyard in Carmel Valley is located only 5 miles from the Pacific Ocean, yet 25 miles up the Carmel Valley. The varietals were selected and planted to best suit the Rhone-like attributes of the vineyard. The vineyard is managed without pesticides or herbicides, and is hand-harvested in several passes. His other property, the Cedar Lane Vineyard in the Arroyo Seco appellation, is adjacent to the southern end of the Santa Lucia Highlands appellation, and supplies fruit to several central coast wineries including Morgan, Bernardus and Tudor.

Bright yet softly textured, this Roussane offers aromas of red apples, honeysuckle and citrus, with a round and creamy mouth-feel delivering flavors of honeydew and cantaloupe melons, hints of citrus, beeswax, and a subtle minerality. The 90% Roussane is complemented by the citrus element from Vermentino and the exotic and melon contributions of Sauvignon Blanc Musque. Try this wine with nut-crusted fowl or fish.

90% Rousanne, 5% Vermentino, 155 Cases Produced 14.1% Alcohol Cellar Through 2010
5% Sauvignon Blanc Musque

Comments: _____ ◇ Great ◇ Good ◇ So-So



CARMICHAEL WINERY - 2005 Sa Vini (Club Red)

Comprised of 71% Sangiovese, 15% Cabernet Sauvignon and 14% Syrah, this red blend is made of grapes grown in the wind and fog sheltered hillsides of San Lucas and the Arroyo Seco Canyon. An Italian term meaning "He who knows wines", Sa Vini is a perfect blend of rich fruit and acidity. Its bright red color is one distinguishing characteristic of this red blend. Warm on the nose with hints of black cherry, spice, tar and a touch of lavender, Sa Vini finishes crisp on the palate. Carmichael Sa Vini will compliment spicy foods, steak and zesty pasta dishes especially in its youth. The naturally high acidity in Sangiovese will allow this wine to age nicely through 2010.

71% Sangiovese, 850 Cases Produced ??.% Alcohol Cellar Through 2011
15% Cabernet Sauvignon, 14% Syrah

Comments: _____ ◇ Great ◇ Good ◇ So-So



Cover Article Continued

the raspberry vinaigrette, but let's be honest. This is just one course. Do you have all days/week to prepare? Perhaps you make one of the two yourself. There's lots of talk lately on how you can make the most of your money. One simple way to conserve some green is to cook meals at home. Home cooking is expected to be a hot trend this year, mainly because dining in saves money.

Eating at home is one of most cost-effective ways of saving money. Interestingly, as more people are eating at home, grocery stores and wine shops are seeing an increase in wine sales. More individuals are looking to save money by cooking meals at home, but many are still treating themselves to wine. In most cases it's cheaper to eat at home with a nice bottle of wine than it is to have a glass with dinner out at a restaurant. For this reason more and more people are stocking up on this affordable luxury with their groceries. So if you're looking to be more frugal these days, try some of these tips for cooking at home. If you do go out, and I'm sure the restaurants would appreciate it. Remember, you can bring in wines purchased at A Taste of Monterey (with stickers) to over twenty participating restaurants and they will waive the corkage fee.



RECIPE

Mango Salsa Pork Chops

INGREDIENTS:

| | |
|---------------|--|
| 1 can (12 oz) | mango nectar |
| ¼ cup | white wine vinegar |
| 3 | garlic cloves, minced |
| ½ | habanero pepper, seeded and chopped |
| 2 teaspoons | ground allspice |
| 1 teaspoon | ground cinnamon |
| ½ teaspoon | salt |
| ½ teaspoon | ground cloves |
| ½ teaspoon | cayenne pepper |
| ¼ teaspoon | ground nutmeg |
| ¼ teaspoon | pepper |
| 8 boneless | pork loin chops |
| Salsa: | |
| 1 medium | mango, finely chopped |
| 1 small | onion, finely chopped |
| 1 small | sweet red pepper, finely chopped |
| 2 tablespoons | lime juice |
| ½ | habanero pepper, seeded and finely chopped |
| ¼ teaspoon | salt |

**METHOD:**

In a large reseal-able plastic bag, combine the first 11 ingredients. Add pork chops; seal bag and turn to coat. Refrigerate for at least 4 hours. Combine salsa ingredients in a small bowl. Refrigerate until serving. Coat grill rack with cooking spray before starting grill. Drain and discard marinade. Grill pork chops, covered, over medium heat or broil 4 inches from the grill for 4-5 minutes on each side or until meat thermometer reads 160°. Serve with salsa. A crisp white, like Sauvignon Blanc or a very soft fruity red would go well with this dish.

SAVE THE DATE

Friday, May 1, 2009
First Fridays Art Walk
 A Taste of Monterey
 Old Town Salinas
 5:00pm - 8:00pm

Thursday, May 21, 2009
Third Thursdays
 Rieslings and Rellenos
 Details TBA
 A Taste of Monterey
 Cannery Row
 6:30pm - 8:30pm

Friday, May 29, 2009
Last Fridays Wine Bar
 A Taste of Monterey
 Cannery Row
 6:00pm - 9:00pm

Friday, June 5, 2009
First Fridays Art Walk
 A Taste of Monterey
 Old Town Salinas
 5:00pm - 8:00pm

Friday, June 26, 2009
Last Fridays Wine Bar
 A Taste of Monterey
 Cannery Row
 6:00pm - 9:00pm



3 Reserve Wines / Quarterly
For More Info, Call:
(888) 646-5446

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 CALLING
(888) 646-5446.

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.

PLEASE SEND QUESTIONS OR COMMENTS TO:

A Taste of Monterey
Attn: Elaine Hewett
127 Main Street
Salinas, CA 93901
(888) 646-5446 Ext. 13
club@tastemonterey.com

CLUB SAVINGS

Remember, as a Club Member, you receive a 15% discount on all purchases and a weekly complimentary tasting.

NEWSLETTER STAFF

Erin Brown - *Contributing Editor*
Elaine Hewett - *Club Manager*
Robyn Rauh - *Executive Editor*
Ken Rauh - *Creative Director*

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MIX & MATCH

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

| APRIL SELECTIONS | PRICES EXPIRE 06/30/2009 | REGULAR PRICE* | 12-BOTTLE DISCOUNT PRICE* | 6-BOTTLE DISCOUNT PRICE* |
|---|--------------------------|----------------|---------------------------|--------------------------|
|  Mission Trail Vineyards - 2007 Sauvignon Blanc | | \$16.00 | \$12.00 | \$12.80 |
|  Michaud Vineyards - 2006 "3" Blend | | \$22.00 | \$16.50 | \$17.60 |
|  Chesebro Winery - 2006 Rousanne | | \$20.00 | \$15.00 | \$16.00 |
|  Carmichael Winery - 2005 Sa Vini | | \$18.00 | \$13.50 | \$14.40 |
| MARCH SELECTIONS | PRICES EXPIRE 05/31/2009 | | | |
|  Morgan Winery - 2007 Chardonnay | | \$26.00 | \$19.50 | \$20.80 |
|  Shale Ridge Winery - 2005 Merlot | | \$13.00 | \$9.75 | \$10.40 |
|  Steel Creek Winery - 2007 Chardonnay | | \$13.00 | \$9.75 | \$10.40 |
|  Morgan Winery - 2006 Twelve Clones Pinot Noir | | \$31.00 | \$23.25 | \$24.80 |
| FEBRUARY SELECTIONS | PRICES EXPIRE 04/30/2009 | | | |
|  Graff Vineyards - 2006 Pinot Blanc | | \$20.00 | \$15.00 | \$16.00 |
|  Desolation Flats Winery - Rustler's Red | | \$17.00 | \$12.75 | \$13.60 |
|  Muirwood Winery - 2007 Chardonnay | | \$16.00 | \$12.00 | \$12.80 |
|  Cru Wines - 2006 Two Vineyards Pinot Noir | | \$24.00 | \$17.25 | \$18.40 |
| PRIVATE RESERVE CLUB | PRICES EXPIRE 05/31/2009 | | | |
|  Woodward-Graff - 2005 A-Frame Cabernet Sauvignon | | \$30.00 | \$22.50 | \$24.00 |
|  Heller Estate Vineyards - 2003 Cabernet Sauvignon | | \$60.00 | \$45.00 | \$48.00 |
|  Michaud Vineyards - 2004 Chardonnay | | \$38.00 | \$28.50 | \$30.40 |

TO ORDER, CALL TOLL-FREE: 888-646-5446

*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.