

# the Cabaret at the square

Wine Flight  
October 5, 2011

## California's Central Coast Wines of Monterey

In Monterey County, there are now eight pictures — each extending 12 feet tall — to tell of the region's winemaking and grape-growing legacy. Spanning 30 miles through the third-most agriculturally productive county in California, eight wooden murals have recently been installed under the auspices of the Monterey County Vintners and Growers Association to highlight the region's wine culture and direct guests to the local tasting rooms.



### 2010 Lockwood Sauvignon Blanc

Tasting Notes: This wine opens with aromas of pomelo\*, green pear, and white peach. On the palate, it is crisp with flavors of melon, stone fruit and citrus, leading to a lingering mineral finish.

Food Pairings:

Try this sauvignon with red snapper and spiced crab legs with a lime coriander broth, and shrimp and avocado salad.



\*Thought to be the ancestor of the grapefruit, pomelo is native to Malaysia, but it is also cultivated in California and Israel. A large pomelo is the largest of all citrus: growing to be as large as a foot in diameter and up to 25 pounds. The pomelo tastes like a sweet, mild grapefruit.

PLCB 515705 @ \$11.99

### 2010 Lockwood Pinot Noir, Block 7



Tasting Notes:

This 2009 Pinot Noir has a nice balance of fruit and spice with aromas of clove and nutmeg accenting the strawberry and black cherry tones. As the wine unfolds, it offers flavors of dried cranberry, black tea and toasted French oak. A burst of red fruit complements the middle palate and the wine finishes with balanced tannins.

Food Pairings:

This Pinot Noir pairs well with pork rib roast with fig and pistachio stuffing, fish tagine with tomatoes, capers and cinnamon, or chicken in red wine sauce with root vegetables and wilted greens.

PLCB 514278 @ \$19.99

### 2009 Château Julien Cabernet Sauvignon

Nestled at the base of the Carmel Valley Mountains east of the Monterey Peninsula, Chateau Julien Winery was named after and styled from an actual French chateau in the St. Julien district of Bordeaux.

Tasting Notes:

Soft blackberry fruit, dark chocolate and cherry aromas are highlighted by a nice hint of vanilla and spice. This wine is well balanced with medium body and structure through a full, round finish.

Food Pairings:

Pair this bold wine with flank steak spirals with Porcini and red wine sauce and a mushroom, butternut squash and Gruyère tart.

PLCB 512352 @ \$13.99



### 2010 Château Julien Moscato

This white variety is known as Muscadel, Muscat, Moscato and Moscatel. Two of the official names for the grapes include Muscat Blanc and Muscat Canelli. It is the base white wine in Asti Spumati, the sweet bubbly sparkling wine from Italy. It can be sweet to off-dry.



Chris Salazar/Scheid Vineyards

Tasting Notes:

This wine opens with aromas of white peaches, honeydew melon and ripe apricots, and a hint of citrusy lemon. This off-dry wine has a medium mouth feel and a bright, crisp finish.

Food Pairings:

This wine is a wonderful aperitif, but you can also pair it with a selection of light cheeses or sorbet.

PLCB 514486 @ \$13.99