



MONSERATE
VINEYARDS & WINERY

NOVEMBER NEWSLETTER





INTRODUCING OUR WINE CLUB MANAGER

Meet Emma Christopherson — the heart behind Monserate Vineyard Wine Club. Our dedicated manager is a true Fallbrook native who has called this charming town home for most of her life. After graduating from Fallbrook High School in 2018, Emma spent a few enriching years in South Dakota before returning to her roots in the fall of 2021.

What draws her deepest passion is Monserate's unwavering commitment to sustainability and the preservation of the land's natural beauty and integrity. For nearly three years, she's been an integral part of the Monserate team, delighting in building genuine connections with our esteemed members—including her own parents, who have proudly been part of the wine club since the very first vintage.

Her personal favorite? The bold, soulful Negroamaro—a wine that captures the essence of Monserate's terroir in every glass.

Outside the vineyard, you'll find her saddling up for a trail ride on horseback or tending to her micro homestead with the same care she brings to every wine club experience—always with a glass of Monserate wine close at hand.

NOVEMBER SHIPMENT

MIXED



2024 Pompeii

Our 2024 Pompeii is a harmonious red blend. The nose opens with fresh herbaceous notes, evolving into black raspberry and sour cherry. Pompeii's finish delivers a warming embrace, perfect for chasing away the cold winter days to come.



2024 Fiore

Winner of Double Gold at the 2025 Sunset International Wine Competition with an impressive 97 point rating. Crafted with precision, it combines 40% Vermentino, 37% Falanghina, 12% Fiano, and 11% Greco for an unparalleled experience.



2023 Fedele

Indulge in our highly renowned flagship blend, a perennial favorite among wine enthusiasts. Immerse your senses in its captivating allure, where smoky nuances intertwine harmoniously with luscious notes of cherry and blackberry.

RED



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2023 Montepulciano

100% Estate grown Montepulciano. Bursting mouthfeel of ripe big cherries with gripping barrel tannins. Mostly aged in newer Eastern European oak which gives a nice spiciness to this medium to full bodied Italian varietal wine. Riserva a bottle today!

WHITE



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2024 Falanghina Cellar Select

A full-bodied white with notes of passion fruit, honeydew, and a baked apple finish. Aged in oak for 20 months, our Falanghina Cellar Select has a rich, creamy texture that lingers beautifully.



2024 Monte Luna

Our award winning Monte Luna is an estate grown white wine is 100% Montepulciano. This saignée style wine is stainless-steel fermented. A light floral lavender nose is followed by juicy strawberries & tart raspberries.

POUR AND PAIR

Fig & Goat Cheese Crostini with Honey & Thyme Serves 6-8



Ingredients:

1 baguette, sliced ¼-inch thick
8 oz goat cheese, softened
6-8 fresh figs, sliced (or rehydrated dried figs)
¼ cup honey
2 tsp fresh thyme, chopped
2 tbsp olive oil
Pinch of sea salt
Optional: ¼ cup chopped walnuts/pecans

Instructions:

Preheat oven to 400°F. Brush baguette slices with olive oil, sprinkle with salt, and bake 8-10 min until crisp. Cool slightly.
Spread goat cheese on crostini, top with fig slices.
Drizzle with honey, sprinkle with thyme and optional nuts.
Serve immediately with chilled 2024 Fiore.

Pairing:

Creamy goat cheese and sweet figs enhance Fiore's orange blossom and citrus notes, while honey and thyme add warm, festive depth. Optional nuts bring toasty crunch, perfect for fall/holiday gatherings.

POUR AND PAIR

Herb-Crusted Pork Tenderloin with Cherry-Balsamic Reduction Serves 6-8



Ingredients:

2 pork tenderloins (1.5-2 lbs)
2 tbsp olive oil
2 tsp rosemary, chopped
2 tsp thyme, chopped
1 tsp smoked paprika
Salt & pepper
1 cup cherries, pitted
¼ cup balsamic vinegar
2 tbsp honey
½ cup 2023 Fedele wine

Instructions:

Preheat oven to 375°F. Rub pork with oil, herbs, paprika, salt, and pepper. Sear in oven-safe skillet 2-3 min per side. Roast 15-20 min until 145°F. Rest, slice.

Simmer cherries, vinegar, honey, and wine 10-12 min until thick.

Serve pork with sauce, paired with 2023 Fedele.

Pairing:

Smoky paprika and herbs match Fedele's smoky notes, while cherry-balsamic sauce enhances its cherry-blackberry flavors. Perfect for holiday feasts with the bold 52% Montepulciano blend.

UPCOMING EVENTS



November 30th:

Country Concert

- Tickets Available Now!

December 3rd:

Christmas Tree Lighting

- Tickets Available Now!

December 4th:

Members Christmas Trivia Night

- Tickets Available Now!

December 6th:

Comedy Night

- Tickets Available Now!

December 31st:

Members' Roaring 20s New Year's
Eve Party

- Tickets Available Now!

[Click here to purchase your tickets!](#)

A photograph of a bottle of Monserate wine on a table. The bottle is the central focus, with a label that reads "MONSERATE VINEYARDS & WINERY ESTATE" and "FEDELE San Luis Rey | 2023". The bottle has a cork with a decorative "M" logo. In the background, two people are holding wine glasses filled with red wine. The setting is outdoors, with a blurred background of greenery and a bright sky. The overall mood is relaxed and social.

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