



MONSERATE
VINEYARDS & WINERY

FEBRUARY NEWSLETTER



MEET OUR WINEMAKER

Justin Mund, our esteemed winemaker, holds a degree in Fruit Science and Viticulture from San Luis Obispo, where he developed a deep understanding of the science, artistry, and care behind exceptional winemaking. His journey through some of Southern California's most respected wineries allowed him to gain hands-on experience across every facet of the craft — from meticulous vineyard management to innovative winemaking and thoughtful general management.

This well-rounded background gives Justin a unique perspective, blending technical knowledge with creative intuition. Since 2021, he has been an integral part of our winery, bringing his expertise, passion, and unwavering dedication to every bottle we produce. His commitment to quality and his love for the land are reflected in the character, balance, and beauty of each wine we share.



FEBRUARY SHIPMENT

MIXED



2024 Vermentino

Introducing our new 2024 Vermentino from Monserate Winery, a captivating Italian varietal boasting crisp notes of green apple and citrus, perfectly balanced with a hint of minerality and crafted with both precision and passion.



2023 Aglianico

Transport yourself to the hills of southern Italy with our 2023 Aglianico. Bursting with flavors of dark cherries, plums, and hints of spice, it offers a velvety texture and a lingering finish that embodies the essence of the rugged terroir it hails from.



2023 Cabernet Sauvignon

Our Cabernet Sauvignon is a rich, full-bodied red that showcases deep layers of blackberry, cassis, and warm spice. Smooth tannins and a long, elegant finish make it a standout choice for both casual sipping and special occasions.

RED



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2023 Petite Sirah

The 2023 Petite Sirah unfolds on the palate with luscious notes of blueberry, dark chocolate, and a hint of vanilla. Thoughtfully aged in pristine new oak barrels, this wine captivates the senses with its enticing notes, leaving a lasting and memorable impression.

WHITE



2024 Vermentino

Introducing our new 2024 Vermentino, a captivating Italian varietal boasting crisp notes of green apple and citrus, perfectly balanced with a hint of minerality. Crafted with precision and passion, it's a refreshing choice for any occasion.



2024 Sparkling Grenache

Our Grenache is back with delicate bubbles and captivating aromas. Crafted from Estate Grown Grenache grapes, it presents a delightful fusion of ripe strawberries and refreshing citrus notes, culminating in a crisp finish.



2024 Fiano

This delightful white wine transports your senses to a tropical paradise with its pronounced notes of guava and passionfruit. This vintage exudes a vibrant and refreshing character, making it the perfect choice for those seeking a crisp and fruity wine.

POUR AND PAIR

What delicious dishes should you pair with your glass of 2024 Vermentino?



1. Citrus & Herb Seafood
 - a. Grilled shrimp with lemon, garlic, and fresh herbs
 - b. Seared scallops with a citrus beurre blanc
 - c. Halibut or branzino with capers and olive oil

2. Mediterranean / Fresh Garden Plates
 - a. Grilled shrimp with lemon, garlic, and fresh herbs
Burrata with stone fruit, honey, and pistachio
 - b. Arugula, pear, goat cheese, candied pecan salad
 - c. Prosciutto, melon, fresh mozzarella, and olive oil

3. Lightly Spiced Poultry or Pork
 - a. Roasted chicken with apricot glaze and thyme
 - b. Pork tenderloin with marmalade or pineapple chutney
 - c. Chicken tagine with preserved lemon and dried fruit

POUR AND PAIR

What mouthwatering meals are the perfect match for your glass of 2023 Cabernet Sauvignon?

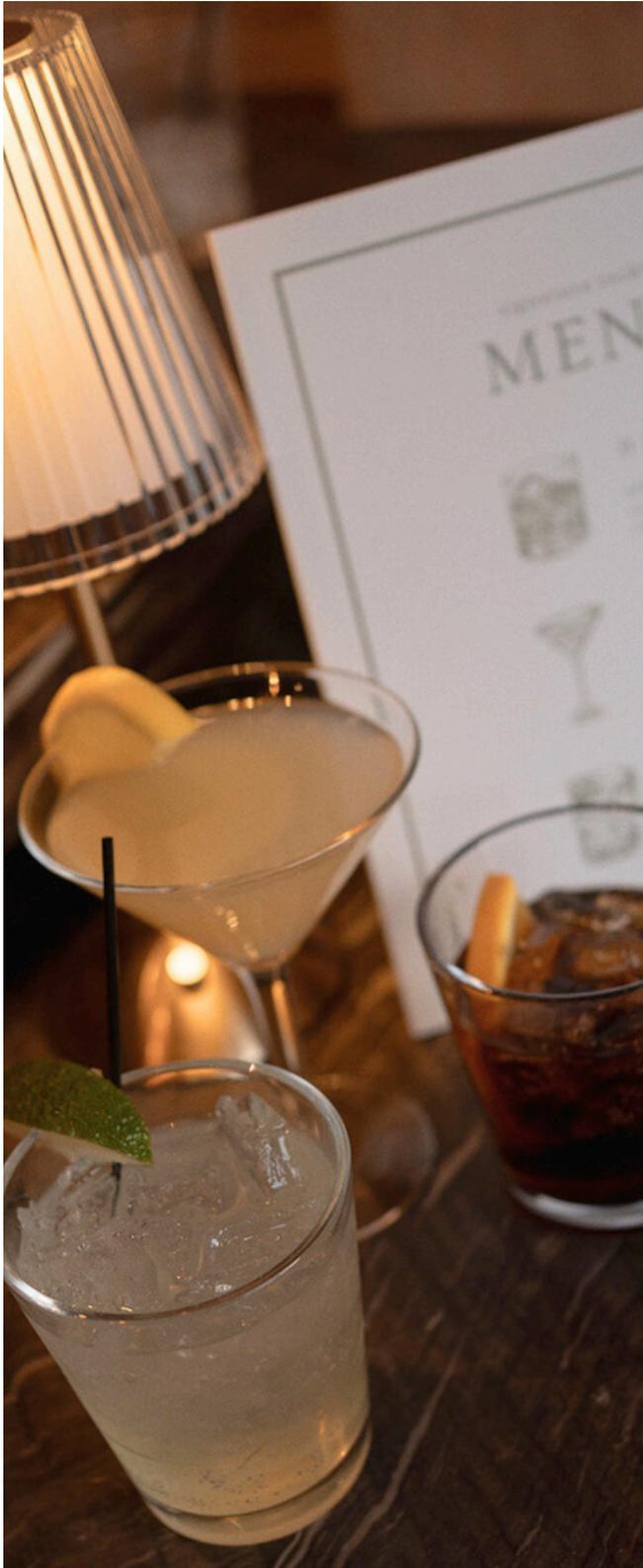


1. Grilled or Seared Red Meat
 - a. Ribeye or filet mignon with rosemary butter
 - b. Grilled tri-tip with cracked pepper and garlic
 - c. Lamb chops with thyme and olive oil

2. Earthy, Savory Dishes
 - a. Wild mushroom risotto with parmesan
 - b. Truffle pasta or gnocchi
 - c. Roasted portobello mushrooms with balsamic glaze

3. A Bold Cheese & Charcuterie Board
 - a. Aged cheddar, gouda, or manchego
 - b. Prosciutto, salami, and fig jam
 - c. Dark chocolate-covered almonds

UPCOMING EVENTS



Thursday, February 19th

Country Wine Dancing

- Tickets Available Now!

Thursday, February 26th

Members Vinyl & Vino Night

- Tickets Available Now!

Thursday, March 11th

Wine & Wellness

- Tickets Coming Soon

Thursday, March 12th

Members Herb Garden Glass

- Tickets Coming Soon

Thursday, March 19th

Salsa Dancing in the Vines

- Tickets Coming Soon

Thursday, April 9th

Comedy Show

- Tickets Coming Soon

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



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