

Wine of the Month Club

The Tasting Room

Love wine... Learn wine... Speak wine...

Wines evaluated last month: 345 • Rejected: 298 • Approved: 47 • Selected: 12

FEBRUARY 2012

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New Meaning to the Term "Working Girl"

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For Reorders Call:

800-949-9463

Vintners

February - 2012

V212R1

Cabernet Sauvignon, 2006.

Lucas & Lewellen

QR Codes: Using technology to keep you informed

See back cover for full story

A Note From Your Cellarmaster



There is a rumbling in the wine world that there have been some short crops these past few years (California), and that it might constrain inventory. I can tell you that I have not seen it. I put the word out last week that I needed certain things—wines for slots coming up in March and April. I was flooded with wines. In fact, last Tuesday was one of the most successful tasting days I have ever had! Lesson: Don't read the trade rags.

Paul Kalemkarian

Paul Kalemkarian
Owner/Cellarmaster

What's New This Month?

"All I can do is help you swim upstream more vigorously," says the consultant. And that pretty much sums it up. Anyone in the business of internet marketing or trying to sell something over the internet knows what I am talking about. It is a never-ending battle to get rankings, create traffic, learn new technologies, and try and figure out how social networking is helping. The issue that bothers me is that there is no end. It really is "swimming upstream" as vigorously as you can. There are so many new technologies that come out, so many new pieces of software that are available, that you have to keep reinvesting in analyses and reports. And I love it.

I don't like the fact that there is not a finish line. That part is frustrating, but I love the part about learning new things. The wine world is great, and because we are invested in social networking, I get to read more and keep my wine education up to continue to educate my members and customers. At the same time, I am challenged by the technologies to learn. Really quite interesting, and frustrating.

It is a great ride and I am so happy to have a job that helps other people learn and grow. Thank you for that.

PK

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Olympic Cellars is a heritage winery located in the foothills of the Olympic Mountains. Founded in 1979, it is the 15th winery in Washington State and the first established on the North Olympic Peninsula. This small, artisan winery is owned and operated by three feisty women entrepreneurs, better known as the Working Girls (Molly, Lisa and Kathy). True to their name, all three are actively involved in every aspect of the business.



As you would expect, the quality of their wines begins with the grapes sourced from five of the top ten rated vineyards in Eastern Washington. Their winemaker, Virginie Bourgue, takes over with a combination of science, passion and pure artistry, crafting internationally award-winning wines that honor the grapes, the land and their customers.

When you visit their winery, you visit a 121-year-old historic barn, a 100+-year old hand-crafted tasting bar, farmland that they have preserved with a small vineyard, and a 100-year-old bell that rings in the

harvest. There's some history to preserve, we think.

The barn may be a century old, but the equipment is state-of-the-art. They hand-harvest the grapes at perfect ripeness, discard any under-ripe or overripe grapes and gently press them to preserve the natural flavors in these grapes.

Our selection is a lush little number that is approximately 80% Merlot and 16% Lemberger with 4% magic that is the winemaker's blending secret. This

"spunky" wine is tamed by its sensuous, velvet finish. The girls claim it has the power to turn a gunnysack into velvet! The style of Working Girl Wines is soft, smooth and easy-drinking without a lot of tannins and oak. It was made especially to express the fruit and the softness of these grape varieties.

This red features lovely fruity aromas that drift up from your glass as you swirl and sniff in anticipation. Then with your first sip you taste bright, racy fruit including blackberries, sweet vanilla and spice. Can't miss with grilled skirt steak.



Merlot/Lemberger (Mare low/Lem boor ger)

2008

Working Girl
(Go Girl Red)
Port Angeles,
Washington

Color:
Deep purple

Nose:
Currant, black cherry
and chocolate

Palate:
Very clean cranberry
and soft tannins

Finish:
Long and foreboding
with cherry and vanilla

Drink now
through 2013

WOMC RATING
93 Points

ITEM #: 212R1

Retail Price: \$15.99/each

Member Price: \$10.98/each

Reorder Price: \$7.99/each

50% Discount

**Riesling**

(REES ling)

2008**Covey Run***Yakima, Washington***Color:**

Light straw

Nose:

Orange zest, lime, floral blossom, pear

Palate:

Citrus fruit, candied apple, papaya

Finish:

Viscous, refreshing, lively acid

**Drink now
through 2012****WOMC RATING
94 Points****ITEM #: 212W1**

Retail Price: \$13.99/each

Member Price: \$10.98/each

Reorder Price: \$6.99/each

50% Discount

Covey Run has been crafting award-winning wines from prized vineyards in the renowned Columbia and Yakima Valley appellations of Eastern Washington State since 1982.

Sheltered from storms by the "rainshadow" effect caused by the majestic Cascade Mountain Range, conditions in these high desert regions are ideal for cultivating world-class wine grapes.

Warm, sunny days and extended sunlight hours (due to Washington's northern latitude) develop intense flavors in our classic European grape varieties, while cool nights ensure they retain high levels of acidity.

Winemaker Kate Michaud has done a lot in her 37 years. She was born in Detroit, but a year later moved to Mexico City. She spent her school years in London, then moved back stateside for college in Eugene, Oregon, where she earned a degree in art history.

But it wasn't until after a stint as a snowboard bum in Crested Butte, Colorado, that Michaud finally caught the wine bug. She'd moved to Santa Cruz, California and got a job as a cellar worker at

Bonny Doon Vineyard. She'd finally fallen in love, and she wanted to know more, so she enrolled in the Winemaking Certificate program at UC Davis. After a year, Michaud set sail for WA—not Washington State, but Western Australia—where she worked a harvest in the country's Margaret River region.

When she returned to Santa Cruz, Michaud landed a

gig as an assistant enologist at David Bruce Winery. But soon she heard the siren call of

Eastern Washington, and it sounded a lot like "the cost of living is much better up here!" In short order, she married a fellow enologist, became the assistant winemaker at Canoe Ridge Vineyard in Walla Walla, and experienced motherhood for the first time.

This wine offers scents of white jasmine blossoms. On the palate, fresh kefir lime, nectarines and apricots with well-balanced, refreshing acidity. An extremely food friendly wine, Riesling pairs well with a variety of cheeses (Gorgonzola, Maytag and Brie) or seasonal fruits. A great match with seafood, try a glass with some spicy crab cakes or smoked salmon.



Ca' Momi, Italian for "House of Momi," is the name of the owners' family home in Italy. It was named for local legend Momi dea Bionda and his obsession with the house and vineyards, back when he called it home. Momi's protective spirit is still watching over their property. The wines are a celebration of his passions and his quest for the simple pleasures of life!

Of course, the family is just a bit obsessive too! They knew they wanted both to make wine here in the Napa style, and also to keep the spirit of their family traditions. In Italy, wine is a part of life, and they want Ca' Momi wines to be a part of your life too. They craft impressive Napa Valley and California wines at reasonable prices so that you can enjoy a great glass of wine every night with dinner, just as they do!

Ca' Momi Wines is committed to minimizing (and where possible, eliminating altogether) the negative impacts on their ecosystem from their

production of wine. To this end, Ca' Momi has developed and implemented a sustainability strategy. This strategy focuses on three core aspects of the impact that typical wine production has on the ecosystem: the water cycle involved in production; the use and flow of energy in production and administration facilities; and the implementation of green

practices in the company's offices.

This offering is a unique blend of equal parts of Cabernet

Merlot and Zinfandel, with 10% Petite Sirah. What's interesting here is that the wine has an Italian character about it and yet the blend has no Italian varietals in it. Must be in the genes, or even the jeans. It has to be one of the best values we've seen from Napa in many years. Normally the address alone will fetch a \$20.00 price tag which is why we were surprised to taste such a value from there. Great with grilled pork tenderloin.



Cabernet/Merlot/ Zinfandel

(Cab air nay/
Mare low/Zin fan dell)

2009

Ca'Momi
(Rosso di Napa)
Napa Valley, California

Color:
Garnet

Nose:
Plum, berry and cherry

Palate:
Leather and ripe berry
mixed with cherries

Finish:
Elegant and engaging
cherry and earth

Drink now
through 2014

WOMC RATING
94 Points

ITEM #: 212R2

Retail Price: \$14.99/each

Member Price: \$10.98/each

Reorder Price: \$7.99/each

47% Discount



Sauvignon Blanc (Soo ving YAHN Blonk)

2010

St. Lucas
Mendoza, Argentina

Color:
Very pale

Nose:
White peach and melon

Palate:
Peach with a hint of spice

Finish:
Melon and spice

Drink now
through 2013

WOMC RATING
94 Points

ITEM #: 212W2

Retail Price: \$14.99/each

Member Price: \$10.98/each

Reorder Price: \$6.99/each

53% Discount

Rich in 100-year-old tradition, yet characteristic of today's New World style, St. Lucas wines are produced in the "Barrancas" region of Argentina, located in the Mendoza Valley, along the foothills of the Andes Mountains. This region is known the world over for producing some of the most coveted grapes in terms of consistency and quality.

Located in the southernmost end of the Americas and bordered by the Andes Mountains to the west and the Atlantic Ocean to the east, Argentina is a very special place. It is home to the cattle-wrangling gaucho cowboy, wild Patagonia, and cosmopolitan Buenos Aires. It has abundant natural resources and a centuries-old winemaking tradition, and its wine industry has recently "awakened" from a slumber and is being recognized as one of the world's great wine regions.

In the rain shadow of the Andes, Argentina has a vast area highly suitable for growing "vitis vinifera." These wide valleys and sloping plains are in the western part of the country

and run from the 22nd parallel in the north to the 42th in the south.

The close proximity to the Andes has vines being cultivated on plains whose altitude ranges from 1,000 to 7,500 feet above sea level. Warm days with bright sunshine followed by cool nights are perfect for growing well-balanced, fully ripe fruit. Because this area gets very little rainfall, the

vineyards are irrigated by the pure water from snow that has melted off the mountains. The soils have excellent drainage and are low in organic material due to the elevation and climate. This

creates desirable vine stress and very little fertilizer is used. The majority of vines are on their native rootstock, as phylloxera has not been a serious problem.

Sauvignon Blanc is just beginning to make its mark here, and it's a significant one. The wine has all the earmarks of greatness, showing off a lovely peach nectar nose and spice flavors that would absolutely sing with scallops in an orange beurre blanc.



Earlier **CLASSIC SERIES** favorites at **REORDER** prices!

	Item #	Wine Name	Reg Retail Price	Reorder Price	Case Price
	212R1	- Merlot/Lemberger, 2008. Working Girl (Go Girl Red) "Very clean cranberry and soft tannins"	\$15.99	\$7.99	\$95.88
	212W1	- Riesling, 2008. Covey Run "Green apple and cinnamon"	\$13.99	\$6.99	\$83.88
	212R2	- Cabernet/Merlot/Zinfandel, 2009. Ca' Momi (Rosso di Napa) "Leather and ripe berry mixed with cherries" <i>Featured in the California Wine Series</i>	\$14.99	\$7.99	\$95.88
	212W2	- Sauvignon Blanc, 2010. St. Lucas "Peach with a hint of spice"	\$14.99	\$6.99	\$83.88
	112R1	- Malbec, 2009. Raza "Leather and earth mixed with lots of berries"	\$18.99	\$7.99	\$95.88
	112W1	- Riesling, 2009. Next "Citrus fruit, candied apple, papaya"	\$14.99	\$6.99	\$83.88
	112R2	- Zinfandel, 2005. JanKris (Picaro)* "Ripe berry and plum" <i>Featured in the California Wine Series</i>	\$18.99	\$7.99	\$95.88
	112W2	- Chardonnay, 2009. Karma "Rich pineapple with a hint of spice"	\$14.99	\$6.99	\$83.88
	1211R1	- Merlot, 2008. OMG* "Firm, ripe berry with hints of vanilla" <i>Featured in the California Wine Series</i>	\$18.99	\$7.99	\$95.88
	1211W1	- Sauvignon Blanc, 2009. 2G2BT "Fresh herbs and lime"	\$14.99	\$6.99	\$83.88
	1211R2	- Merlot, 2008. Lockwood "Very clean cranberry and soft tannins"	\$18.99	\$7.99	\$95.88
	1211W2	- Chardonnay, 2010. Triada "Slight with a hint of spice"	\$14.99	\$6.99	\$83.88

Cellar Notes:

A report on how previous selections are faring with age.
Obtained from actual tastings of wines under optimal conditions.

Classic Series:

February 2010:

Pinot Noir, 2008. Redwood. Still great.
Sauvignon Blanc, 2009. Monte Blanco. Drink or hold.
Syrah, 2006. River Grove. Ready now.
Torrantes, 2009. Barricas. Drink or hold.

February 2011:

Sangiovese, 2009. Vecchia Cantina. Still great.
Chardonnay, 2009. Santa Barbara Crossing. Drink up.
Zinfandel, 2008. Zynergy. At its best.
Albariño, 2008. Negociant. Drink up.

Vintners Series:

February 2010:

Merlot, 2007. Frosted Cake. Going strong.
Riesling, 2008. Lucas & Lewellen. At its peak.
Nero d'Avola, 2008. Lamura. Still great.
Pinot Grigio, 2008. Villa San Maurice. Ready.

February 2011:

Pinotage, 2010. Boland Cellars. Still great.
Gewürztraminer, 2008. Thornton. Perfect now.
Malbec, 2008. Calcu. Drink or hold.
Chardonnay, 2010. Riebeek Cellars. Drink or hold.

Limited Series:

February 2010:

Syrah/Mourvedre, 2006 Gerard Bertrand. Still great.
Chardonnay, 2008. Gerard Bertrand. Best now.
Syrah/Merlot, 2007. Lava Rock. Still great.
Pinot Gris, 2007. Isabel. Ready

February 2011:

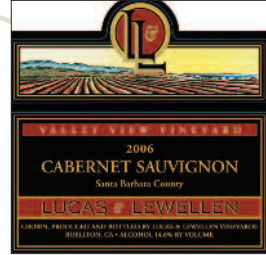
Malbec, 2008. Ricardo Santos. Going strong.
Carmenere (Envero), 2008. Apaltagua. Still great.
Chardonnay, 2009. Albamar. Perfect.
Antão Vaz, 2009. Fita Preta. Ready.

Judge Royce Lewellen first met Louis Lucas shortly after he moved from Solvang to Santa Maria in 1975. Both were members of the Santa Maria Wine & Food Society and the Rotary Club of Santa Maria. Louis was growing wine grapes in the Santa Maria Valley and selling them primarily to wineries in Napa and Sonoma Counties. Louis and Royce became friends, especially enjoying the Wine and Food Society events together. In 1989, as a Superior Court Judge, Royce performed the ceremony when Louis and his wife, Jill, were married.

In January of 1996, Louis called Royce and told him he was considering selling one of his two vineyards. Royce bought half the vineyard and by the end of that conversation, Lucas & Lewellen Vineyards was in business! By 1998, they had bought their neighbor's vineyard in Los Alamos, already planted to 19 different varieties, and again Louis went to work improving the vineyard and planting the last available acreage.

In 1998, after first making wine in other people's wineries, Dan Gehrs came aboard as a consulting winemaker, and they built their winery in Buellton. The tasting rooms in Solvang soon followed, and today it is not just a wonderful vineyard and winery but a lovely place to visit as well.

This truly Bordeaux styled blend is composed of 85.5% Cabernet Sauvignon and equal amounts of Merlot, Cabernet Franc, Petit Verdot, and Malbec making up the difference. With this vintage, they continued the practice of using small batch, open top fermenters and hand-punching to mix the cap and the juice. Aging was carried out in French oak barrels, 20% of which were new. This ripe, well-sculpted Cabernet in the Bordeaux tradition is saturated in color. Aromas of black currant with hints of violet and spicy oak lead to smooth cassis-like flavors in the unforgettable finish. This elegant wine will benefit from up to seven or eight years of additional cellaring.



Cabernet Sauvignon
(Kab air NAY
Soo ving YAHN)

2006

Lucas & Lewellen

Santa Maria, California

Color:
Deep magenta

Nose:
Blackberry, black cherry and chocolate

Palate:
Cherry with hints of earth and spice

Finish:
Very berry with cherry and vanilla

Drink now
through 2020

WOMC RATING
95 Points

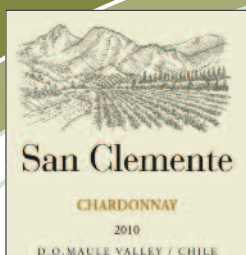
ITEM #: V212R1

Retail Price: \$29.99/each

Member Price: \$15.98/each

Reorder Price: \$12.99/each

57% Discount



Chardonnay (Shar doe nay)

2011

San Clemente
Maule Valley, Chile

Color:
Very pale

Nose:
Fresh peaches
and banana

Palate:
Slight with a hint
of spice

Finish:
Apple and vanilla

Drink now
through 2014

WOMC RATING
94 Points

ITEM #: V212W1

Retail Price: \$17.99/each

Member Price: \$15.98/each

Reorder Price: \$11.99/each

33% Discount

The history of Chile's San Clemente begins in 1990, when three good friends decided to plant the first vineyards in their family plots. They built a small winery and then, in 2001, they began a process of renovating and enlarging the old wine cellar, bringing in high-technology equipment to produce noble wines that represent the quality of the vineyards. In January 2003, Casas

Patronales, parent company of San Clemente, began selling wine both in Chile and overseas.

The soil conditions, climate, viticultural management and winemaking techniques of a place all combine to define terroir, which is expressed by different, unique wines. Terroir can be understood as an ecosystem resulting from the combination in a given place of soil type, topography, microclimate, plant roots, grape variety and people. One of the important characteristics of a wine is its character or particular nature, expressed in its colors, aromas and flavors. It is a faithful reflection of its origin, its inimitable character, which comes from specific terroirs.

The vineyards are located in the Chile's Maule Valley. The different soils and microclimates here imbue each variety with a different personality, according to each individual ecosystem. The vineyards are located in the Andean foothills as well as in the center and near to the coast of the Maule Valley. They produce wines which embody the flavors and history of this incredible area.



Our selection comes from the Limari Valley, known for its stony, chalky soils with a high percentage of clay, which give the wines a slightly mineral character. The coastal influence makes

the climate cool and often cloudy, causing the grapes to ripen slowly, thus intensifying their fruity character.

This wine offers a bright golden yellow color, aromas of peaches, honey, banana and vanilla. On the palate, it is a lively, full-weight wine, with notes of citrus and quince and a delicate mineral finish. It would star with a salmon filet supported on dill-scented celery root puree.



originally from the Central Valley of California, Louis Lucas is one of California's premier grape growers. He literally grew up in the business. His father, son of Croatian immigrants, was a leading table grape grower in California for decades. Louis is best described as an innovator and a master at utilizing a variety of growing practices and techniques.

In 1963, Louis graduated from Notre Dame University with a degree in Finance & Business Economics. Several years later, he embarked on a new venture, one that would mark him as a pioneer in the California Central Coast's wine industry. In 1970, he formed Tepusquet Vineyards with his brother George and partner Alfred Gagnon, becoming one of the first commercial wine grape growers in Santa Barbara and San Luis Obispo Counties.

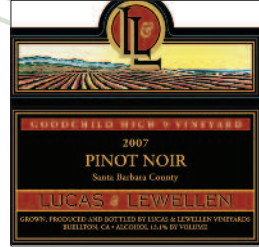
Royce Lewellen was born in St. Louis, Missouri, and received his undergraduate degree with academic distinction from the University of Missouri in 1952. Following service in

the Air Force, he attended Boalt School of Law at UC Berkeley, graduating in 1957. Lewellen engaged in a general civil practice of law in Solvang, California and served as the Solvang Justice Court Judge from 1969 to 1975. He then was appointed as Judge of the Superior Court, sitting in Santa Maria, California. Upon his retirement, the Royce Lewellen courthouse

complex in Santa Maria was officially named the Lewellen Justice Center in his honor.

Currently retired, but showing no signs of slowing down, Royce embarked on his latest venture in 1996 with renowned wine grape grower Louis Lucas. With their long-time love of wine, Royce and Louis have set out to produce the finest wines in Santa Barbara County. This selection is testament to the fact that they do.

Our selection is a classic Central Coast Pinot Noir with shy but penetrating flavors of cotton candy and mint and a long finish. Absolutely perfect with roast duck in a green peppercorn sauce.



Pinot Noir
(Peeno No wahr)

2007

Lucas & Lewellen

Santa Maria, California

Color:
Light magenta

Nose:
Bing cherry with hints of cinnamon and cotton candy

Palate:
Tart, sweet cherry with hints of spice

Finish:
Lovely spice with touches of candy apple

Drink now through 2013

WOMC RATING
95 Points

ITEM #: V212R2

Retail Price: \$29.99/each

Member Price: \$15.98/each

Reorder Price: \$12.99/each

57% Discount



Chardonnay

(Shar doe NAY)

2010

Stonegate
Mendocino/Monterey,
California

Color:
Pale gold

Nose:
Fresh apple and
vanilla

Palate:
Rich pineapple with
a hint of earth

Finish:
Apple and vanilla

Drink now
through 2013

WOMC RATING
94 Points

ITEM #: V212W2

Retail Price: \$18.99/each

Member Price: \$15.98/each

Reorder Price: \$11.99/each

37% Discount

Stonegate is one of the true Napa Valley pioneers, having established itself in the early 1970s, way before it was the most famous wine address in the United States. They started with the European ethic of finding the best grapes they could, and when they couldn't, they planted their own.

Head winemaker, Virginia Lambrix, studied horticulture and agronomy in the Master's program at the University of California – Davis, with an emphasis on viticulture and enology. Upon graduation, she landed a viticulture job at the Hendry Ranch in Napa, and in 2004, worked in Chile for Concha y Toro.

With global viticulture experience, she returned to California to join the teams at Lynmar Estate and DeLoach Vineyards, both in the Russian River Valley. From working in the vineyards and learning from the region's best wine-makers, Virginia has the sensibilities required of cool-climate winemaking. Stonegate wines are a fusion of this elegant hand in winemaking and the profuse character of Napa Valley's and North Coast's finest fruit sources.

Stonegate's California appellation wines are sourced from vineyards they know personally that deliver big flavor at a moderate price. The Collection Series comes in a selection of Chardonnay, Merlot, and Cabernet Sauvignon, as well as a Red Field Blend. Fruit for the Collection Series wines is sourced from choice coastal vineyard locales. A marine layer hovers in these districts, ensuring balanced

ripening and mouth-filling flavor. A regimen of new and used French and American cooperage adds spice and depth of flavor.



This wine is 100% Chardonnay, 67% from Mendocino County and 33% from Monterey County. It is made from grapes in the esteemed North Coast region of California and barrel fermented to produce rich yet fruit-forward flavors. Crisp tropical fruit aromas and a hint of butterscotch abound here along with a warm, yeasty aroma reminiscent of freshly baked bread. Ripe melon, lemon zest and caramel flavors round out the stunning finish that would be perfect with seared halibut in a cilantro pesto.

Earlier **VINTNERS SERIES** favorites at **REORDER** prices!

	Item #	Wine Name	Reg Retail Price	Reorder Price	Case Price
	V212R1-	Cabernet Sauvignon, 2006. Lucas & Lewellen "Cherry with hints of earth, vanilla and spice" <i>Featured in the California Wine Series</i>	\$29.99	\$12.99	\$155.88
	V212W1	- Chardonnay, 2010. San Clemente "Slight with a hint of spice"	\$17.99	\$11.99	\$143.88
	V212R2	- Pinot Noir, 2007. Lucas & Lewellen "Tart, sweet cherry with hints of spice"	\$29.99	\$12.99	\$155.88
	V212W2	- Chardonnay, 2010. Stonegate "Rich pineapple with a hint of earth"	\$18.99	\$11.99	\$143.88
	V112R1	- Cabernet, 2009. Accoutre* "Black cherry with hints of earth, vanilla and spice" <i>Featured in the California Wine Series</i>	\$22.99	\$12.99	\$155.88
	V112W1	- Chardonnay, 2010. Tic Tok "Slight with a hint of spice"	\$18.99	\$11.99	\$143.88
	V112R2	- Merlot, 2008. J&J Cellars "Very clean cranberry and soft tannins"	\$19.99	\$12.99	\$155.88
	V112W2	- Viognier, 2010. Tortoise Creek "Asian pear and lychee"	\$18.99	\$11.99	\$143.88
	V1211R1	- Ventoux, 2009. Journée de Mistral "Pure berry and spice"	\$21.99	\$13.99	\$167.88
	V1211W1	- Pinot Gris, 2009. Man O'War "Pear and guava with honeysuckle."	\$19.99	\$12.99	\$155.88
	V1211R2	- Lagrein, 2007. Praxis* "Leather and earth mixed with lots of berries" <i>Featured in the California Wine Series</i>	\$21.99	\$13.99	\$167.88
	V1211W2	- Sauvignon Blanc, 2011. Botalcura "Clean and ripe with swashes of grapefruit"	\$18.99	\$12.99	\$155.88

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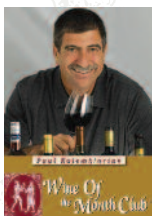
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JOIN THE CONVERSATION



Wine of the Month Club

It can be confusing, and even more so after learning this, but Petite Sirah and Syrah are not synonymous. Syrah and Shiraz are the same, but Petite Sirah and Syrah are not. Petite Sirah was bred in the 1870s as a cross between Peloursin and Syrah (had to be Syrah in there somewhere). Oddly, I have tasted very few Petite Sirahs from France (where it was bred), but it does do very well in California. Big berry wines with deep color and acid content. Usually need a few years in the bottle to soften and develop.



33 people like this.



Javier Garza very different tastes, I prefer the beastly Petit Sirahs over the Northern Rhone Syrahs but I do like thew Aussie's flavor of Shiraz..

13 hours ago · Like



Ramona Smith Collins If you ever have the opportunity to go to Lexington, KY you must try the Petit Syrah from Jean Farris Winery. The Cabernet is most awesome as well! They have/offer the BEST REDS WINES of anywhere!

13 hours ago · Like



Wine of the Month Club **Ramona Smith Collins** I would love to come to KY...hey, I am going to the Kentucky Derby this year...are there any wineries near there?

12 hours ago · Like



Ramona Smith Collins Yes, there are several wineries. However, Jean Farris is the best in the state of KY! Check it out!

12 hours ago · Like



Jeff Carroll Elk Creek Petite Syrah! Serious wine...gotta try it out.

10 hours ago · Like



Faith Smith-Daniel I haven't ever tried a petit sirah. I will buy a bottle soon and try some though. I will look for the Elk Creek and try it.

6 hours ago · Like

*At the time of press.

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Finca Valpiedra is the dream of the Family Martinez Bujanda, who have owned this Vineyard, near Spain's heralded Rioja region, for over 30 years. In 1994 they built a bodega in the vineyard in order to convert it into what in Spain is called a pago (single vineyard). The aim was to achieve the maximum expression from this estate, from grapes which are handpicked exclusively from the surrounding vineyard.



Finca Valpiedra is currently the only single vineyard estate to be found in La Rioja that belongs to the association Grandes Pagos de España (Great Single Vineyard Estates of Spain), which involves a commitment to produce wine from grapes cultivated exclusively on the estate itself. The 175 acres of vineyard, divided in 9 plots, are located in a meander of the River Ebro. Located at an altitude of 2500 feet above sea level and protected from the cold northern winds by the Sierra de Cantabria, the special microclimate enjoyed by Finca Valpiedra is

characterized by ideal grape ripening conditions, with rainfalls of between 15 to 18 inches per year and good sunshine.

Tempranillo is the main grape here, possessing a character that is very Spanish. This grape is a bit of an anomaly in that it comes off rather light in its youth, but ages incredibly well.

This selection has an intense cherry-red color with a bluish rim and violet glints. The nose displays highly intense aromas of black, ripe fruit and mineral nuances which blend well with those of the oak (vanilla, cigar box and coconut). Oily, rich and intense on the palate, it offers a sweetness right across the mouth, showing great finesse. Well-balanced acidity and alcohol round out the freshness along with a cool and mineral finish and a touch of fine woods. Great with medium-aged cheeses, stewed red meats, roast lamb and game dishes and strong stews like red beans with pork.



Tempranillo (Temp rah NEEYO)

2006

***Cantos de
Valpiedra***
La Rioja, Spain

Color:
Deep purple

Nose:
Currant, blackberry
and cedar

Palate:
Very clean grape
and cherry with
soft tannins

Finish:
Long and foreboding
with a berry and
vanilla swash

**Drink now
through 2012**

**WOMC RATING
95 Points**

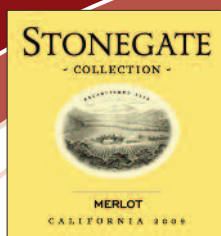
ITEM #: L212R1

Retail Price: \$23.99/each

Member Price: \$20.98/each

Reorder Price: \$15.99/each

33% Discount



Merlot
(MARE-low)

2010

Stonegate
California

Color:
Deep purple

Nose:
Currant, black cherry
and chocolate

Palate:
Very clean cranberry
and soft tannins

Finish:
Long and foreboding
with cherry and vanilla

Drink now
through 2015

WOMC RATING
94 Points

ITEM #: L212R2

Retail Price: \$22.99/each

Member Price: \$20.98/each

Reorder Price: \$14.99/each

35% Discount

The mid-1970s saw a boom of determined winemaking families staking new ground in the Napa Valley as more wine drinkers demanded wines of greater distinction. Stonegate Vineyards, synonymous with legendary Napa Valley Cabernet and Merlot, was one such leader. Founders James and Barbara Spaulding, considered charter members of Napa Valley's modern wine revolution, recognized and cultivated small subregions within the valley.

To the Spauldings, it seemed that grapes of impressive intensity and great depth should grow there. In the '70s and '80s, these microregions' potential, untapped for the most part, captured the imagination of winemakers with drive and grit. The Stonegate winery, situated between St. Helena and Calistoga along Napa Valley's famed Highway 29, was the proving ground for wines originating in vineyard gems in such places as Diamond Mountain, Rutherford, and Oakville.

Along with their son, David, who heads up winemaking, the family was the first to own the entire winemaking process from growing grapes, harvesting, crushing, fermenting, and aging, to tasting and observing how

wine drinkers reacted to the wines. The result was universally heralded wine. Throughout the decades and with gains in the science of Napa Valley viticulture, the wines of Stonegate have never suffered a downturn in quality, even with a series of ownership changes. Caretaker of the Stonegate brand is the newly-formed Robin Hood, LLC.

A rich history of viticulture, a deep knowledge of microclimates, optimal wine-making, and an effective sales team will fortify a brand that has become indistinguishable from the fine reputation of Napa Valley Cabernet and Chardonnay. The partnership intends to strengthen their visibility through optimized farming of outstanding vineyards from Stonegate's past and new discoveries, closely-monitored wine-making, and new packaging, upholding the brand as a classic.

Classic is certainly the word we would use to describe this Merlot. The dense, chocolatey and berry essences abound in a whirling sensation depositing flecks of intense flavors within its realm. Not to be missed with osso buco or chicken fried steak.



In the beginning of the 20th century, these vineyards were part of a huge estate of 750 acres belonging to the family of Henry de Monfreid, a famous writer and adventurer. This domain is situated in the villages of Lespignan and Colombiers in the Herault district of France.

Henry de Monfreid was a French adventurer and author. He was the son of artist-painter Georges-Daniel de Monfreid and knew Paul Gauguin as a child. He sailed the treacherous routes from the Red Sea and the Horn of Africa coast from Tanzania to Aden. In his various expeditions as adventurer, smuggler and gun runner, he found an interest in wine, and though never made it himself, he left a legacy for his family to continue.

Positioned on a gentle slope, this beautiful vineyard benefits from good exposure. Although planted as one unit, it is divided into several parcels of land where different grape varieties are grown. Chardonnay, Sauvignon Blanc, Viognier, Merlot, Cabernet Sauvignon, Syrah, Cinsault and, since 1995, Pinot Noir, all grow on

different plains but share the same attention to detail in winemaking.

The estate is 100% organic. To qualify as officially organic in France is just as strenuous as it is in the United States. It's a guarantee that the grapes were grown without pesticides or herbicides—a rather labor intensive and expensive process—but it comes out in the quality of the wines.



The landscape of Hérault starts craggy and beautiful in the southern part of the Massif Central and descends gently until it opens like an amphitheatre onto the Mediterranean coast. With its lakes and saltwater lagoons, gorges and rivers, mountains and beaches, sunny climate and cultural attractions, Hérault is a magnet for tourists from all over Europe.

Lovely pale yellow color. Intense fruits including gooseberries, passion fruit, green tomatoes, wild strawberries and lemon. Pleasant floral scents and mineral nuances from the limestone soil. Very fresh, good acidity. Finish is rich, round and well-balanced. Try with lobster or crab.



Sauvignon Blanc

(Soe ving YAHN Blonk)

2009

**Domaine du
Château d'Eau**
Languedoc, France

Color:
Pale

Nose:

Herb and spice,
gooseberry

Palate:

Fresh herbs nectarine
and citrus

Finish:

Clean and crisp

Drink now
through 2012

WOMC RATING
93 Points

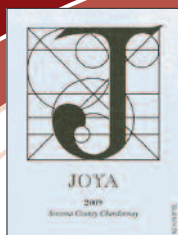
ITEM #: L212W3

Retail Price: \$22.99/each

Member Price: \$20.98/each

Reorder Price: \$12.99/each

43% Discount



Chardonnay

(Shar doe nay)

2009

Joya

Sonoma, California

Color:

Pale gold

Nose:

Fresh apple and vanilla

Palate:

Rich pineapple with a hint of spice

Finish:

Apple and vanilla

Drink now
through 2012

WOMC RATING
94 Points

ITEM #: L212W4

Retail Price: \$23.99/each

Member Price: \$20.98/each

Reorder Price: \$12.99/each

46% Discount

Joya is dedicated to crafting delicious wines that find their most joyful expression when paired with good food. The seeds of this noble winemaking tradition date back to 1890, when Rosolino Gioia (pronounced "Joy-a") immigrated to America from Sicily with his four sons, bringing with him a passion for the grape and a love of winemaking. Sinking roots in their new home, the sons

changed their name to "Joy" and founded John Joy and Bros. In 1993, v i n t n e r Russell Joy renewed this l e g a c y, establishing his own winery. As a tribute to his family's rich wine-making heritage, from his great-great-grandfather Rosolino to his father who still farms grapes today, Russell named the winery Joya.

Russell takes his wine-making inspiration from the generations who came before him. There's something about heritage in the wine business that is like nothing else. It instills a feeling of purpose and commitment that is always there.

The 2009 vintage produced an ideal growing season in

Sonoma County for Chardonnay. An unseasonably warm late winter and spring was followed by a relatively cool summer, which resulted in excellent flavor and aroma development and refreshing acidity. Warmer weather in August ensured perfect ripeness, with beautiful, pure fruit flavors.

This wine was crafted using 100% Chardonnay from a selection of top Sonoma County vineyards. To

highlight its bright, pure fruit flavors, 85% of the wine was fermented and aged in stainless steel, with the remaining 15%

fermented in small French oak barrels for eight months to add depth and nuance. All the wine was aged sur lie (on the yeast) and underwent 100% malolactic fermentation.

The 2009 Joya Sonoma County Chardonnay is dry and full-bodied, with vibrant stone fruit and citrus notes that begin in the aromas and carry through on the palate. The fruit is supported by crisp, food-friendly acidity, with oak-inspired layers of vanilla and spice adding texture and richness. Enjoy this wine with grilled fish, roast chicken, or aged cheese.



Earlier **LIMITED SERIES** favorites at **REORDER** prices!

	Item #	Wine Name	Reg Retail Price	Reorder Price	Case Price
	L212R1-	Tempranillo, 2005. Cantos de Valpiedra "Very clean grape and cherry with soft tannins"	\$23.99	\$15.99	\$191.88
	L212R2-	Merlot, 2010. Stonegate "Very clean cranberry and soft tannins"	\$22.99	\$14.99	\$179.88
	L212W3-	Sauvignon Blanc, 2009. Domaine du Château d'Eau "Fresh herbs, nectarine and citrus"	\$22.99	\$12.99	\$155.88
	L212W4-	Chardonnay, 2009. Joya "Rich pineapple with a hint of spice"	\$23.99	\$12.99	\$155.88
	L112R1-	Syrah, 2005. Blue Cellars "Earthy and gamey with berry and cherry"	\$39.99	\$15.99	\$191.88
	L112R2-	Chianti, 2009. Castellani "Bright cherry with leather and tar"	\$33.99	\$13.99	\$167.88
	L112W3-	Semillon/Sauvignon Blanc, 2010. Château Tertre de Launay "Slight with a hint of spice"	\$23.99	\$12.99	\$155.88
	L112W4-	Ugni Blanc/Colombard, 2010. Domaine de Rieux "Fresh herbs, nectarine and lime"	\$26.99	\$12.99	\$155.88
	L211R1-	Cabernet/Malbec/Merlot, 2007. Lockwood (Partners' Reserve) "Blackberry and soft tannins"	\$24.99	\$16.99	\$203.88
	L211R2-	Pinot Noir, 2009. Lockwood "Tart, sweet cherry with hints of cinnamon and nutmeg"	\$24.99	\$16.99	\$203.88
	L211W3-	Sauvignon Blanc, 2009. eco.love "Fresh herbs, gooseberry and lime"	\$22.99	\$14.99	\$179.88
	L211W4-	Riesling, 2009. eco.love "Lovely peach, lemon peel and nectarine"	\$22.99	\$14.99	\$179.88

Q. *"How does the weather affect wine from year to year?"*

~ R.M., Harrison, OH

A. There are several factors that affect the character, personality and quality of any wine. Some of these are the climate, the soil type, the age of the vines, the type of wine, the aspect of the vineyards, the amount of rainfall, the number of sunshine hours, wind, pests, trellising and pruning, and last, but far from least, is the winemaker and his or her artistry and skills. Each grape varietal—and there are over 100 different ones made into wine—grows best in its own place where these mentioned factors help the grape to ripen fully with balance and flavor. As you can see, more than weather makes wine. That said, the weather can make or break a vintage in certain regions such as Italy, when there is too much rain and the grapes never have time to ripen, or when the heat burns the delicate skins of Pinot Noir in Burgundy. Making wine is mostly nature's miracle. There is a French saying which translates roughly to, "The character of a wine is determined by its terroir, its place and home, its personality by its vintage and its quality to its influence of man."

Q. *"Could we have some history about the start of winemaking in California?"*

~ K.J., Costa Mesa, CA

A. Wild grape vines have existed in America before the earliest explorers. Cortés, the Spanish conqueror of Mexico, ordered grapes to be planted in the "New World" during the late 16th century. These vines were brought from Europe. In 1769, Father Junipero Serra, a Franciscan friar, established Mission San Diego and planted grapes there for sacramental and medicinal wines. The *vitis vinifera* grape became known as the Mission grape. As the Franciscans moved north up the coast of what would be California, they took cuttings from their vines and planted them at each new mission. Commercial wine production began in 1824, when Joseph Chapman set up a winery in the Los Angeles area. Later, a Frenchman, Jean Louis Vignes, imported vines from Europe to start a vineyard in Southern California. During the 1830s, hundreds of vine cuttings were brought from France to California. This was a boom for the wine industry. Many Europeans who came to California for the gold rush stayed to grow grapes and make wine. Among these was a Hungarian, Count Agoston Haraszthy, who planted vines in Sonoma. He convinced the governor, John Downy, that winemaking was the future in California. The governor commissioned the count to visit Europe and obtain vine cuttings. He shipped 100,000 cuttings to California. In 1874, the vine louse called *Phylloxera* ravaged the vines in California and Europe. The louse reached California from Europe through infected cuttings. Hardy Native American rootstock was used to save the vineyards through grafting. By the end of the 19th century, the wine industry began to revive. Cut short again by Prohibition from 1919-1933, the industry again bounced back with new plantings and enthusiasm, especially in the 1970s. Today it is at its zenith in terms of production and, most importantly, quality winemaking.

Gifts & More

A. Classic Series Gift Membership

The gift that makes everyone smile, this IS the club that started it all—I mean really started "wine to your door." The founding feature of Wine of the Month Club is the Classic Series. First shipment arrives in a handsome burgundy linen gift box and is accompanied by a personalized gift card.

4 Months: \$139.99 (plus applicable state taxes)

6 Months: \$205.99 (plus applicable state taxes)

12 Months: \$395.99 (plus applicable state taxes)

Shipping & handling included*



B. Vintners Series Gift Membership

The most recent addition to our family at Wine of the Month Club, the Vintners Series gives your gift recipient an opportunity to experience wines in a price range that offers a wider variety of grapes and growing regions. First shipment arrives in a handsome burgundy linen gift box and is accompanied by a personalized gift card.

4 Months: \$179.99 (plus applicable state taxes)

6 Months: \$264.99 (plus applicable state taxes)

12 Months: \$519.99 (plus applicable state taxes)

Shipping & handling included*

C. Limited Series Gift Membership

If your gift recipient appreciates the delicate subtleties of a fine premium wine, the exceptional special occasion selections you'll find in the Limited Series are bound to please. First shipment arrives in a handsome burgundy linen gift box and is accompanied by a personalized gift card.

4 Months: \$219.99 (plus applicable state taxes)

6 Months: \$324.99 (plus applicable state taxes)

12 Months: \$643.99 (plus applicable state taxes)

Shipping & handling included*



*Shipping included for shipments going to contiguous US states.
Call for Alaska, Hawaii and/or other rural US territories.

Visit our website at www.WineoftheMonthClub.com
for gift baskets, gift memberships and various
wine assortments.

Southwest Turkey Meatloaf

Ingredients:

1¼ lb. ground turkey, preferably thigh meat
2½ cups roughly crushed Ritz-brand crackers
1 cup shredded sharp cheddar cheese
1 cup shredded pepper Jack cheese
½ cup chili sauce, such as Heinz
¼ cup prepared horseradish
2 tbsp. chili powder
2 tbsp. Worcestershire
2 tbsp. Dijon mustard

4 cloves garlic, finely chopped
2 eggs, lightly beaten
1 small yellow onion, finely chopped
1 16-oz. can diced tomatoes and green chiles, such as Ro*Tel, drained
1 tsp. kosher salt and ½ tsp freshly ground black pepper
2 tbsp. unsalted butter, melted

Preparation:

Heat oven to 350°. In a bowl, combine turkey, 2 cups crackers, ½ cup of each cheese, chili sauce, horseradish, chili powder, Worcestershire, mustard, garlic, eggs, onion, tomatoes and chiles, and salt and pepper. Transfer to a foil-lined baking sheet and shape into a 10" by 6" loaf. Combine remaining crackers and cheeses with butter in a bowl; sprinkle over top of meat loaf. Bake until an instant-read thermometer inserted into the center of the meat loaf reads 150°, about 30 minutes. Let rest for 15 minutes. Serve with Cht. D'Eau Sauvignon Blanc.



Veal Meatballs with Pistachios and Pine Nuts

Ingredients:

1 slice packaged white sandwich bread
1/2 cup whole milk
3 1/2 cups freshly grated Grana Padano cheese
1/2 cup roasted unsalted pistachios, finely chopped
1 large egg
1/2 teaspoon fine sea salt
Freshly ground black pepper
1 1/4 pounds ground veal
5 tablespoons unsalted butter
2 sage leaves plus more for garnish
1/4 cup dry white wine



Preparation:

In a large bowl, soak bread in milk until softened, about 1 minute. Squeeze out excess milk and return bread to bowl. Add cheese, nuts, egg, salt and generous pinch pepper; mix to combine well. Add veal and mix until evenly combined. Form mixture into 2 1/2-inch balls.

In a large skillet, heat butter and sage over medium-high heat until butter is melted. Add meatballs and cook, turning occasionally, until browned, about 4 minutes. Add wine and continue cooking until wine is evaporated, about 1 minute, then reduce heat to low and continue to cook, covered, until meatballs are cooked through, about 5 minutes more. Serve with pan juices, and extra sage leaves for garnish. Serve with Cabernet Sauvignon from Lucas Lewellen.

- Tasting Journal -

Wine: _____ Color: _____ Date _____

Tasting Comments: _____

Overall Rating: _____ (1-100)

Wine: _____ Color: _____ Date _____

Tasting Comments: _____

Overall Rating: _____ (1-100)

Wine: _____ Color: _____ Date _____

Tasting Comments: _____

Overall Rating: _____ (1-100)

Wine: _____ Color: _____ Date _____

Tasting Comments: _____

Overall Rating: _____ (1-100)

THE CORKBOARD

What are QR (Quick Response) Codes?

You can't miss these nowadays. They are everywhere. Pick up any modern magazine and you'll find them in advertisements and editorials, websites and billboards. I even saw one on a dog collar!

You can instantly recognize a QR code by its grid of tiny squares which are tailor-made to be quickly and easily scanned by a smartphone. Once scanned, the QR code acts like a link that takes you directly to website content.



← Scannable QR Code

← Club Series

← Featured Month & Year

← Wine Item ID

← Varietal, Vintage,
and Winery Name

Actual label from our February selection.

There are a number of free apps in the iPhone App Store and the Android Market that can read QR codes. All you need to do is launch the appropriate app and point your phone's camera at the QR code that you want to scan.

We are now embracing this new technology by applying a custom QR label to all of our Club selections (*see actual label above*). When you scan our QR code it takes you directly to our website where you can read the editorial about that particular wine, view its cellar notes, and even reorder it. So if you have a smartphone, give it a try. Also keep watching for new and exciting offers from us via this new technology.

Membership in the Wine of the Month Club is open to anyone with an interest in and appreciation for superb wines...and excellent wine values. Membership is FREE.

Wine of the Month Club

CALL: 1-800-949-9463 or [626] 303-1690

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Newsletter written by: Ed Masciana, Wine Author

