It’s All About The Experience

We are pulling out all the stops. I want no stone unturned, I want every customer to be overjoyed to do business with us, and I want to teach my customers about wine and all of its romance. As I am engaging the Member Service Representatives on the intricacies of this wonderful product, I keep finding myself relying on my experiences in the world of wine rather than books about wine. It is these experiences that shape our understanding, appreciation, and desire to learn more about wine. As I go through our training sessions, I keep coming back to the recent trip we made to France to taste and uncover more great values. It is these types of conversations, vineyard tours, tastings, and just plain being there that shapes our connection to wine. And, of course, you don’t have to go to France to share these experiences. Recently we were in Paso Robles tasting for the Club and other than the romance of the French language, the experience was the same. Good people, good food, and good wine. Take a wine trip anywhere from California to New York; almost every state has a wine trade!

“A wine scent recognition test at a wine shop in Beaune, France. Very cool!”

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
P.O. Box 660220, Arcadia, CA 91066
CALL: 1-800-949-9463 or [626] 303-1690
EMAIL: info@womclub.com
Facebook: www.facebook.com/WineoftheMonthClub
Twitter: http://twitter.com/wineofthemonth

1-800-949-9463 • www.WineoftheMonthClub.com
A Note:
Last month we sent out an email special on Rosé. In the past, Americans had come to think of Rosé as a sweet, Kool-Aid derivative of wine. This was due to the White Zinfandel craze of the 70’s, and they never really gave it a fresh look after all of that died down. Properly made Rosé has a home in the world of wine. As the notion leaves Europe and makes its way west from the East Coast, I think you will find that many hip restaurants, and even your chic neighbor, will be serving Rosé on those quiet nights on the veranda. Dry is the buzz word for these wines... pick up a bottle or two and have some fun!

What’s New?
If you haven’t seen the interview with John Salley, former NBA Star, you should check it out at www.wineofthemonthclub.tv. He has a very engaging and funny personality and we really enjoyed our conversation. For the past 8 years, John has been a vegan... a true vegan. In fact, he commented on not wearing leather as the next step to becoming a pure vegan. His latest venture is with Clos La Chance Winery producing the brand, The Vegan Vine Wine. Vegan wine? You would think that all wine would be vegan, wouldn’t you? But that is not the case. There are two processes that can be initiated when you begin to bottle a wine, filtering and fining. Filtering, which usually consists of an in-line filter much like your home water filter, removes solids as the wine passes during the bottling process. Fining is another method of clarifying wine and this is where the vegan story for wine becomes an issue. Fining is essentially introducing an agent to the wine to collect (absorb or capture) the solids remaining prior to bottling. There are a handful of fining agents, each with its preferred use, to clear a wine of particles. One of these agents is egg whites - clearly not vegan. There is another based on milk proteins - not vegan. A third is made from sea shells - again, not vegan. I find all of this very interesting and John made it humorous as well. Salut!
The Winery: Round Hill offers California’s most popular varietals sourced from premium Monterey Coast and Central Valley vineyards. Fruit forward flavor and consistent quality are the hallmarks of these wines. They are crafted to be approachable in style and price for the casual enthusiast, yet meet the demanding standards of the most experienced palate. This could not be more evident due to the fact that for years, Round Hill has been one of the top 100 wines in restaurants around the country. Round Hill is a brand owned by Rutherford Wine Company. They are family-owned and managed, with a portfolio of wines representing the rich diversity of California’s outstanding appellations. Today, the portfolio includes Rutherford Ranch Winery, Round Hill, Scott Family Estate, Lander-Jenkins Vineyards, Predator, Rhiannon, and Silver Buckle.

The Region: The company is based at Rutherford Ranch Winery in Napa Valley’s Rutherford District, one of the region’s most renowned sub-appellations. The winery and estate vineyards are certified sustainable by the California Sustainable Winegrowing Alliance. The critically acclaimed wines have been characterized as one of Napa’s great values by noted wine writer Robert Parker. No small feat here, as Parker tastes literally thousands of wines a year and his publication is considered the most influential wine newsletter in the world.

The Wine: The 2012 vintage was nearly ideal. The moderate temperatures throughout the growing season gave us wonderfully concentrated grapes with good balance and excellent quality. A ruby colored wine, it is bright and flavorful with ripe berry fruit and spice notes. You get aromas with flavors of ripe strawberry, cranberry, vanilla, and dark chocolate - making for a soft and elegant mouth feel. Pair Round Hill Merlot with BBQ chicken pizza, an herb marinated grilled flank steak, a variety of pasta dishes, soft cheeses, and dark chocolate desserts.

WOMC Rating 95
Serve at room temperature with heavy meat or game dishes, tomato or rich sauces.

Color: Ruby red with magenta edges
Nose: Bright plum & vanilla
Palate: Lovely plum, spice and a splash of cocoa
Finish: Long and rich with a touch of vanilla
Cellaring Suggestions: 3-5 years
Alcohol: 13%

Tasting Notes
Color: _____ Date: ________ Your Rating: _____ (1-100)
Comments: ___________________________________________________________

ITEM #: C0815R1DC
Retail Price: $15.98/each
Member Price $10.98/each
Reorder Price $ 7.99/each

1-800-949-9463 • www.WineoftheMonthClub.com
The Winery: In 1962, Don Silvestre Hinojosa planted 290 acres in the Alto Valle de Uco (High Valley of Uco). The wine making tradition and spirit of Don Silvestre are still alive today with the third generation of Bodegas y Viñedos Hinojosa. The family says, “Here the sun is closer, and the moon and the stars are brighter than anywhere else. Here is where the finest expression of the vines is reached.” There is more fact than poetry in those words. Because of the high elevation and latitude, there is sunlight on the vineyards long after other vineyards are dark. This allows very slow maturation of the grapes without the typically associated heat.

The Region: The stony and sandy ground of Tunuyán, Mendoza, provides excellent drainage of underground water flowing from the melting snows of the Andes Mountains. At 2,600 feet above sea level on the foothills of the Andes, Tunuyán is one of the best wine regions of Mendoza, Argentina. These wines are born in a perfect environment for slow grape ripening – a mild day to night temperature with a variation between 68° and 77° F.

The Wine: We’ve been influenced by too many California winemakers to believe that heat is good for grapes. The fact is that it’s the light from the sun, not the ambient temperature, that grapes love most. Light helps mature the natural sugar in the grapes while retaining its natural acids. Its technical term is photosynthesis. Acid is an important component in wine – it carries the flavors from the front of the mouth to the back and accounts for the wine’s finish. Our selection offers a bright yellow hue with hints of green. Aromas of grapefruit, minerals, mint, and citrus abound. It is Intense and refreshing with a lively and vibrant acidity and crisp citrus notes.

WOMC Rating 94

Serve chilled with cream sauces, fish, light chicken, or fowl.

Color: Very pale straw
Nose: Lovely stone fruit & fresh herbs
Palate: Clean, fresh stone fruit and citrus
Finish: Piquant and flavorful
Cellaring Suggestions: 1-2 years
Alcohol: 13%

Tasting Notes

Color: _____ Date: _______ Your Rating: _____ (1-100)
Comments: ____________________________

ITEM #: C0815W11C
Retail Price: $15.98/each
Member Price $10.98/each
Reorder Price $6.99/each
The Winery: Round Hill offers California’s most popular varietals sourced from premium Monterey Coast and Central Valley vineyards. Fruit forward flavor and consistent quality are the hallmarks of these wines. They are crafted to be approachable in style and price for the casual enthusiast, yet meet the demanding standards of the most experienced palate. This could not be more evident due to the fact that for years, Round Hill has been one of the top 100 wines in restaurants around the country. Round Hill is a brand owned by Rutherford Wine Company. They are family-owned and managed, with a portfolio of wines representing the rich diversity of California’s outstanding appellations. Today, the portfolio includes Rutherford Ranch Winery, Round Hill, Scott Family Estate, Lander-Jenkins Vineyards, Predator, Rhiannon, and Silver Buckle.

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Tasting Notes
Color: _____ Date: ________ Your Rating: _____ (1-100)
Comments: ________________________________________________________________

WOMC Rating 95
Serve at room temperature with heavy meat or game dishes, tomato or rich sauces.
Color: Ruby red with magenta edges
Nose: Bright plum & vanilla
Palate: Lovely plum, spice and a splash of cocoa
Finish: Long and rich with a touch of vanilla
Cellaring Suggestions: 3-5 years
Alcohol: 13%
The Winery: The story of the Andes Reserve Vineyard dates back more than a century to 1882, when Italian immigrants founded the old Michel winery. They planted the first vineyards in the district of Rodriguez Peña in Mendoza’s Central Valley, which is the main vine-growing region in Argentina. Faithful to the origin of its founders, everything in the old Michel winery was European flavored. From the very beginning, the undertaking augured well for Rodriguez Peña since the vineyard had an English generator which provided electricity to the town. During the first decades of the past century, production kept on growing in the hands of different families. They all preserved the architectural style of the facilities, which are still shaded by the mud brick walls acting as a significant thermal insulation.

The Region: Located in Junín, Mendoza Central Valley, Argentina, the optimal environmental conditions suitable for vine growing are met. The warm, rainless days combined with continual sunshine, cool nights, and ample water makes it the type of area most other countries can only dream of. This region’s altitude is about 2,000 feet above sea level and the mountain rivers provide the water required for the vineyard irrigation. The soil types are sandy-loam and silt-loam, as well as deep and stony. Over the years, these conditions have proven to be optimal for the development of high quality winemaking. Therefore, the region has made great progress in the implementation of new technologies and machines.

The Wine: This wine could easily be in the Limited Series and nobody would raise an eyebrow. It is probably the best value in Malbec we’ve ever seen. It starts with a very dark, brooding purple color that gives off hints of tobacco, dark chocolate, and ripe Santa Rosa plum. It continues with an immense body that is both too much and just enough at the same time. Tremendous flavors of black cherry, licorice, and earth combine with the plum and tobacco to give us a breathtaking finish.

**WOMC Rating** 96

Serve at room temperature with heavy meat or game dishes, tomato or rich sauces.

- **Color:** Dark purple, bordering on black
- **Nose:** Intense blackberry, plum & earth
- **Palate:** Highlights of new earth and chocolate
- **Finish:** Just stays on the tongue
- **Cellaring Suggestions:** 5-10 years
- **Alcohol:** 13.5%

**Tasting Notes**

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**Comments:**

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**Wine Of the Month Club**

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<td>Reorder Price:</td>
<td>$7.99/each</td>
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1-800-949-9463 • www.WineoftheMonthClub.com
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Tasting Notes

Color: Date: Your Rating: (1-100)
Comments:

WOMC Rating 94

Serve chilled with cream sauces, fish, light chicken, or fowl.

Color: Very pale straw
Nose: Lovely stone fruit & fresh herbs
Palate: Clean, fresh stone fruit and citrus
Finish: Piquant and flavorful

Cellaring Suggestions: 1-2 years
Alcohol: 13%

1-800-949-9463 • www.WineoftheMonthClub.com
The Winery: OP stands for Opera Prima. The García Carrión family has been a leading producer in Spain for many years. The family philosophy has always embraced the enabling of consumers throughout the world to enjoy wine every day. In 2008, they decided to offer internationally styled varietals at great value prices. They established long term contracts in the world’s single largest wine region, La Mancha, where they have the availability to source a wide range of grapes. Because La Mancha is a demarcated region in Spain, they are assured of quality standards that far exceed the typical country style wines offered in this pricing category.

The Region: The land of Don Quixote has always been a major agricultural area in Spain. The region has a continental climate, so winters are very cold and summers are very hot. La Mancha is also quite dry because the mountains that surround the area block out the rain clouds. This forces the vines’ roots to grow very deep into the earth to reach La Mancha’s underground water table. From there, the roots can draw moisture in this otherwise desert climate. This dry and infertile region where vines have to dig their roots deep into the soil, along with a marginal climate, is an excellent area for growing grapes. That, along with the fact that J. García Carrión’s yields are well below those allowed by the region, ensures very high-quality fruit.

The Wine: While good wine always starts in the vineyards and J. García Carrión goes to great lengths to ensure excellent fruit, they truly differentiate themselves when it comes to the winery. All of the non-winemaking duties are performed by computers. The winery is working toward more and more sustainable processes, and water used in the plant is recycled for use in irrigation. This fine Chardonnay is golden in color, the result of a careful selection of the finest grapes of the La Mancha appellation. Complex, elegant, and sensual, this wine is rich in flavors of citrus, apple, banana, and tropical fruit. The finish is clean and fresh.

WOMC Rating 93

Serve chilled with light sauces, seafood, ethnic, or vegetarian dishes.

Color: Very pale
Nose: Green apples & citrus
Palate: Enters with apple, exits with lime
Finish: Soft, yet crisp
Cellaring Suggestions: 1-2 years
Alcohol: 11.5%

Tasting Notes

Color: _____ Date: _______ Your Rating: _____ (1-100)
Comments: _____________________________
_________________________________________

Wine Of the Month Club®
ITEM #: C0815W215
Retail Price: $12.98/each
Member Price $10.98/each
Reorder Price $6.99/each

1-800-949-9463 • www.WineoftheMonthClub.com
The Winery: Pascal and Mary Blondel are the owners of Domaine Pech Rome, located in the Languedoc Roussillon region in the south part of France. When they bought the vineyard, they inherited a small lot of Tempranillo grapes. This is quite unusual in France, even though it is not that far away from the grape’s country of origin, Spain.

The Region: The vineyard is classified in the AOC Coteaux du Languedoc and Vin de Pays de Caux geographical denomination area. In this specific area, Pays de Caux, it did wonders. Tempranillo embraced the Mediterranean climate with the hot days and cooler nights. Domaine Pech Rome uses the Carbonic Maceration as the vinification process to enhance the fruits and soften the tannins. Without blending it, this cuvee is the result of a great experiment!

The Wine: The Tempranillo was originally planted in 1980 as an experiment. At that time, the chamber of agriculture was looking for a grape replacement for Carignan in the region of Languedoc Roussillon. The Carignan has a great ability to produce large yields, but faces significant viticulture hazards like rot, mildew, and a difficult harvest. Many Carignan vines were pulled out and replaced by Tempranillo in the hope of getting a higher quality grape. The carbonic maceration technique used to make this wine is the same as that used to make Beaujolais. The grapes are placed into a tank and it is their mere weight that barely crushes the grapes. Unlike the conventional alcoholic fermentation, carbonic maceration ferments most of the juice while it is still inside the grape, which provides more fruit in the wine. The grapes at the bottom of the vat are crushed by gravity and undergo conventional fermentation. The resulting wine is fruity with very low tannins. It ages for 12 months without oak influence. The nose is very expressive with notes of tobacco, plum cherry, vanilla, and black fruits.

Tasting Notes

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WOMC Rating 95

Serve at room temperature with fowl, light meats and vegetarian dishes.

- Color: Pale magenta
- Nose: Plum, cherry & spice
- Palate: Mouth filling, yet not heavy
- Finish: Refreshing cherry and flecks of earth

Cellaring Suggestions:
- 1-2 years
- Alcohol: 12%

ITEM #: V0815R11F
Retail Price: $21.99/each
Member Price $15.98/each
Reorder Price $13.99/each
The Winery: Estreia is produced by Viniverde, a holding company founded in 2008, whose shareholders are different cooperatives in the Vinhos Verdes wine sector. They are dedicated to the production and marketing of Vinhos Verdes, the most famous white wine made in Portugal. Viniverde has its headquarters and operations center in Adega Cooperativa de Ponte da Barca, majority shareholders with more than 50 years of existence, who have a history of remarkable success in producing Vinhos Verdes with grapes coming from its producers. The grapes used here create a young, aromatic, light, and fresh wine with globally unique characteristics. Viniverde is a company in a position to offer a wide range of products targeted to all market segments, with an excellent ratio of quality/price. They offer a personalized range to the clients who wish to create brands and labels of their own and adapt them to the specifications of each customer.

The Region: Vinho Verde is a region, a wine, and a style of wine. The name literally translates to “green wine”. Green only in the sense of being young, Vinho Verde can be red or white, and in a Portuguese restaurant the term often refers simply to the younger wines on the wine list. The demarcated Vinho Verdes region, however, comes from north-west Portugal. The reds are an acquired taste and drunk by few outside the region. Both reds and whites are strongly acidic, usually with a prickle of fizz, and are best drunk young, chilled, and served with the local cuisine.

The Wine: The wines range from sharply lemony to aromatically flowery when made from the Loureiro and Trajadura grapes and extravagantly fruity when the Alvarinho grape is used. Because the climate is damp and mild, vines have traditionally been trained high, sometimes even up trees, to protect them from fungal infections. This has also enabled the perpetuation of mixed agriculture, which has inevitably had an impact on quality.

Tasting Notes

WOMC Rating 94

Serve chilled with fish, shellfish, and vegetarian dishes.

Color: Very pale

Nose: Slight lemon & slate

Palate: Delicate peach and lime

Finish: Very crisp with a slight bite

Cellaring Suggestions: 6 months

Alcohol: 10%

Wine Of the Month Club®

ITEM #: V0815W11P
Retail Price: $17.99/each
Member Price: $15.98/each
Reorder Price: $12.99/each

1-800-949-9463 • www.WineoftheMonthClub.com
The Winery: Pascal and Mary Blondel are the owners of Domaine Pech Rome, located in the Languedoc Roussillon region in the south part of France. When they bought the vineyard, they inherited a small lot of Tempranillo grapes. This is quite unusual in France, even though it is not that far away from the grape’s country of origin, Spain.

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Tasting Notes

Color: _____ Date: ________ Your Rating: _____ (1-100)
Comments: ____________________________________________

Serve at room temperature with fowl, light meats and vegetarian dishes.

Color: Pale magenta
Nose: Plum, cherry & spice
Palate: Mouth filling, yet not heavy
Finish: Refreshing cherry and flecks of earth
Cellaring Suggestions: 1-2 years
Alcohol: 12%

WOMC Rating 95
The Winery: Building on 90+ years of experience, Delicato Family Vineyards is recognized as one of America’s top ten fastest growing wine companies. Generations of family values, hard work, high standards, and respect for people are a living part of their achievements and the base for their future success. Gaspare Indelicato came to America more than a century ago and planted a vineyard in Manteca, California. It reminded him of Sicily, where his family had grown wine grapes for generations. With his three sons, he established a vineyard and winery while simultaneously building a solid reputation for making quality wines. Gaspare passed along a tireless work ethic and dedication to excellence to his sons, who expanded the winery and purchased prime vineyard land – further rooting the family’s legacy in California wine. Today, the third generation family members run the company while the fourth generation is in training to join their parents, aunts, and uncles within the next few years.

The Region: Different grape clones are at their best when put to work in the type of soil and climate from which they develop. Noble 1 includes the Merlot and Cabernet clones from Bordeaux, France, where they are highly valued. Both of these clones thrive in Clay Station Vineyard, located in the Borden Ranch AVA of Lodi.

The Wine: Noble 1 is a medium-bodied wine with balanced acidity and supple tannins. On the nose, rich aromas of blackberry and black cherry mingle with hints of toasty oak and spice. These dark fruit flavors carry through beautifully to the palate and end with a touch of pepper. Merlot leads the way in this fruit-forward wine, followed by Cabernet Sauvignon and Zinfandel. The addition of Zinfandel adds a touch of softness to the final blend, softening the shoulders of Cabernet Sauvignon and Merlot. All in all, it is a classy wine sure to impress even the most stalwart of wine aficionados.

WOMC Rating 95

Serve at room temperature with red meat, game, and tomato sauces.

Color: Dark magenta
Nose: Violet, blueberry, & vanilla
Palate: Full berry with hints of earth
Finish: Rich and concentrated
Cellaring Suggestions: 5-7 years
Alcohol: 14%

Tasting Notes

Color: ______ Date: _______ Your Rating: ___ (1-100)
Comments: _____________________________________________________________

Wine Of the Month Club®

ITEM #: V0815R2DC
Retail Price: $19.99/each
Member Price $15.98/each
Reorder Price $13.99/each

1-800-949-9463 • www.WineoftheMonthClub.com
The Winery: Estreia is produced by Viniverde, a holding company founded in 2008, whose shareholders are different cooperatives in the Vinhos Verdes wine sector. They are dedicated to the production and marketing of Vinhos Verdes, the most famous white wine made in Portugal. Viniverde has its headquarters and operations center in Adega Cooperativa de Ponte da Barca, majority shareholders with more than 50 years of existence, who have a history of remarkable success in producing Vinhos Verdes with grapes coming from its producers. The grapes used here create a young, aromatic, light, and fresh wine with globally unique characteristics. Viniverde is a company in a position to offer a wide range of products targeted to all market segments, with an excellent ratio of quality/price. They offer a personalized range to the clients who wish to create brands and labels of their own and adapt them to the specifications of each customer.

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Tasting Notes

Color: _____ Date: ________ Your Rating: _____ (1-100)
Comments: ____________________________________________

WOMC Rating 94

Serve chilled with fish, shellfish, and vegetarian dishes.
Color: Very pale
Nose: Slight lemon & slate
Palate: Delicate peach and lime
Finish: Very crisp with a slight bite
Cellaring Suggestions: 6 months
Alcohol: 10%
The Winery: La Piuma produces wine from estate-owned vineyards and is vinified by world-renowned vintners MGM/Mondo del Vino. MGM was recently named #1 European wine producer of the year by Mundus Vini, the largest officially recognized wine competition in the world. MGM is a family-owned company founded by Alfeo Martini. The Martini family represents a diverse portfolio of winery estates and brands, including small artisanal production Poderi dal Nespoli and highly coveted Barolo producer Barolo Ricossa. They also have value-oriented offerings from central Italy and Sicily. MGM is among the most eco-conscious producers in Italy today and is also at the forefront in the production of organic wine. La Piuma wines have received numerous international awards, including the coveted Mundus Vini gold medal for the Sangiovese di Romagna and the “Gran Menzione” award for the Montepulciano d’ Abruzzo at the International Wine Challenge of 2011.

The Region: Abruzzo is a wild and craggy region with small fishing hamlets along the Adriatic and pastures in the highlands. It is just due east of Rome on the Adriatic and is known for its full-flavored cuisine to match its full-flavored wines. The site of the original town is occupied by the village of Pentima. It probably became part of Rome in the 4th century B.C., though it does not appear in Roman history before 90 B.C. It was at first adopted as the capital and seat of government of the newly founded state under the name Italia.

The Wine: Pecorino is an ancient grape grown in a few areas of Italy. As “pecora” means sheep in Italian, the grape is named after them and also shares the same name as the famous sheep’s cheese, Pecorino Romano. The vines have no kin to the sheep, except for the fact that the sheep like to eat the grapes. Our selection offers a brilliant yellow color and aromas of melon and citrus that lead to a bright and dry taste. Serve with appetizers, fish dishes, and light cheeses.

WOMC Rating 94

Serve chilled with light meats, fish and vegetarian dishes.
Color: Pale yellow
Nose: Hazelnut & melon
Palate: Exotic quince and honeydew
Finish: Citrus and melon
Cellaring Suggestions: 1 year
Alcohol: 12%

Tasting Notes

Color: Date: Your Rating: (1-100)
Comments: ________________________________

Serve chilled with light meats, fish and vegetarian dishes.

ITEM #: V0815W2II
Retail Price: $17.99/each
Member Price: $15.98/each
Reorder Price: $12.99/each

1-800-949-9463 • www.WineoftheMonthClub.com
The Winerary: The story of the beautiful Domaine de la Sanglière began in 1980 when François Devictor decided to settle in Provence and create great wines. He instantly recognized the potential of the Domaine’s idyllic seaside location. Since then, the family has invested heavily in the property’s 103 acres, remodeling the estate and constructing a new cellar. Today, François’ sons Rémy and Olivier manage the property to ensure the quality and sustainability of the Domaine de la Sanglière’s white, rosé, and red wines. In the vineyards of Domaine de la Sanglière, the vines are trained on wire trellising and the growing techniques remain traditional. Even though the Devictor family does not wish to claim any particular attachment to the organic label, the methods and processes they employ are respectful of nature and the basic principles of sustainability.

The Region: This very old ground is characterized by its schistose-clayey soil and an absence of limestone. It benefits from a microclimate with a daily marine breeze that moderates the risks of frost during cold winters and limits the daily high temperature in the summer heat. The 50 acres of Domaine de la Sanglière that are under vine are planted with Rolle, Ugni Blanc, Grenache, Cinsault, Syrah, and Cabernet Sauvignon grapes. The harvest is minutely selected to produce very aromatic wines in accordance with the standards of the Côtes de Provence Appellation.

The Wine: The Cuvée Spéciale is a blend of 70% Cinsault and 30% Grenache and boasts a lively salmon color. The pleasant bouquet evokes fresh fruits and flowers. On the palate, the wine showcases orange zest, apricot, and peach flavors backed by a hint of white raspberry. Overall, this approachable wine is well-balanced with a generous dose of crisp acidity. This is one of the best rosés we have ever tasted. It’s what makes rosé so popular in France and allows it to continue to grow in the United States. The explosive flavors are not what you would expect from a rosé and the long glorious finish is the icing on the cake.

Tasting Notes

Color: ______ Date: _______ Your Rating: ______ (1-100)
Comments: _____________________________________________

WOMC Rating 98

Serve chilled with seafood, light meats, fowl or vegetarian dishes.
Color: Pink salmon
Nose: Cherry blossom & white nectarine
Palate: Full floral notes and fruit salad
Finish: Expandable & elongated
Cellaring Suggestions: 1-2 years
Alcohol: 12.5%

1-800-949-9463 • www.WineoftheMonthClub.com
The Winery: Since 2000, the estate has been owned by Emmanuel and Laurnet Guitteny, two cousins who have perpetuated the family estate. They bring modern techniques and a know-how to the traditional growing and winemaking methods.

The Region: Domaine de la Coche is situated in the heart of Pays de Retz, south-west of Nantes and about 15 miles from the Atlantic Ocean. The mitigating influence of the ocean combined with the diverse soils produces grapes that are naturally ripe and healthy. The present span of 60 acres is spread throughout the many grape varieties and soil types on the property. The climate is oceanic, so the vines benefit from that cooling influence. When combined with the lake of Grandlieu, which protects the vineyard from rain and hail, you have an almost unbeatable combination. Because of the diverse soils, they have planted various varieties to achieve the utmost best in quality from each one. The gravelly soil is fully covered with little white stones, which helps spread heat and light on the grapes so that they achieve perfect maturity. The schist forces the roots to go deeper into the ground, where they recover the precious minerals and trace elements that help produce healthy grapes.

The Wine: Domaine de la Coche uses only natural products and is working in a sustainable manner in order to minimize the impact of chemicals on the environment. The grapes are harvested by hand and the white grapes are pressed with a pneumatic press, which squeezes them gently to preserve the natural fruit flavors. Our selection is aged on the lees for more flavor and mouth feel. This procedure, when done carefully, enhances the spice, mineral, and herbal notes of Sauvignon Blanc. With a weighty presence on the tongue, it is simply sensational with crab or oysters.

WOMC Rating 95
Serve chilled with shellfish, light meats, chicken or fish.

Color: Pale yellow
Nose: Fresh cut herbs & stone fruit
Palate: Rich white peach & herbs
Finish: Beautiful with a lime edge
Cellaring Suggestions: 1-2 years
Alcohol: 12%

Tasting Notes
Color: _____ Date: _______ Your Rating: _____ (1-100)
Comments: __________________________________________

ITEM #: L0815W31F
Retail Price: $24.99/each
Member Price $20.98/each
Reorder Price $15.99/each

www.WineoftheMonthClub.com
The Winery: The story of the beautiful Domaine de la Sanglière began in 1980 when François Devictor decided to settle in Provence and create great wines. He instantly recognized the potential of the Domaine’s idyllic seaside location. Since then, the family has invested heavily in the property’s 103 acres, remodeling the estate and constructing a new cellar. Today, François’ sons Rémy and Olivier manage the property to ensure the quality and sustainability of the Domaine de la Sanglière’s white, rosé, and red wines. In the vineyards of Domaine de la Sanglière, the vines are trained on wire trellising and the growing techniques remain traditional. Even though the Devictor family does not wish to claim any particular attachment to the organic label, the methods and processes they employ are respectful of nature and the basic principles of sustainability.

The Region: This very old ground is characterized by its schistose-clayey soil and an absence of limestone. It benefits from a microclimate with a daily marine breeze that moderates the risks of frost during cold winters and limits the daily high temperature in the summer heat. The 50 acres of Domaine de la Sanglière that are under vine are planted with Rolle, Ugni Blanc, Grenache, Cinsault, Syrah, and Cabernet Sauvignon grapes. The harvest is minutely selected to produce very aromatic wines in accordance with the standards of the Côtes de Provence Appellation.

The Wine: The Cuvée Spéciale is a blend of 70% Cinsault and 30% Grenache and boasts a lively salmon color. The pleasant bouquet evokes fresh fruits and flowers. On the palate, the wine showcases orange zest, apricot, and peach flavors backed by a hint of white raspberry. Overall, this approachable wine is well-balanced with a generous dose of crisp acidity. This is one of the best rosés we have ever tasted. It’s what makes rosé so popular in France and allows it to continue to grow in the United States. The explosive flavors are not what you would expect from a rosé and the long glorious finish is the icing on the cake.

Tasting Notes
Color: ______ Date: _______ Your Rating: ______ (1-100)
Comments: __________________________________________________________

Wine Of the Month Club®
ITEM #: L0815R11F
Retail Price: $24.99/each
Member Price $20.98/each
Reorder Price $16.99/each

Serve chilled with seafood, light meats, fowl or vegetarian dishes.
Color: Pink salmon
Nose: Cherry blossom & white nectarine
Palate: Full floral notes and fruit salad
Finish: Expansive & elongated
Cellaring Suggestions: 1-2 years
Alcohol: 12.5%
The Winery: Domaine De Rabusas was started in 2001 when David Givaudan purchased 45 acres of vineyards around the village of Cavillargues, specializing in Côtes du Rhône and “Vin de Pays” appellations. He has chosen to acquire vigorous vineyards with very specific soils and generous sun exposure to produce grapes rich in aromas and texture. David is a sustainable farmer who likes to blend traditional and modern winemaking techniques. Traditional fermentation is commenced in concrete tanks and completed in 225 gallon Rhone Valley oak barrels. Laudun is one of the 20 villages that are permitted to add their names to the Côtes du Rhône Villages appellation, having been identified as producing higher-quality wines distinctive of the regional style.

The Region: The Rhone Valley is a long, narrow strip in the southern center of France, about 60 miles long and not more than five miles wide. It is cut in two by the soil and climate changes, making the Rhone almost two regions in one. The northern section is best known for fabled and long-lived red wines predominately from the Syrah grape. The south is famous for the full-bodied Chateauneuf-du-Pape and Gigondas and the light Rosés from Tavel. The soil is the result of thousands of years of evolution involving changes in the vegetation due to the ever mutating climate. As a result, the Rhône has left a powerful mark on the whole of the sedimentary basin, carving out the relief and bringing alluvia that have created a rich variety of soils.

The Wine: This is a classic Côtes du Rhône, a blend of 70% Grenache and 30% Syrah that accounts for its ruby red color. It has palate notes of cassis, plums, and fresh red berries with hints of licorice, spices, and truffle. It sports a supple but generous mouth feel and soft, velvety tannins. Stunning with Mediterranean specialties like grilled leg of lamb or a charred rib eye.

WOMC Rating 95
Serve at room temperature with tomato sauces, lamb, or grilled meats.
Color: Ruby red
Nose: Violet, spice, plum, & licorice
Palate: Warm and inviting touch of cranberry
Finish: Long, lingering, and lip-smacking Cellaring Suggestions: 2-4 years Alcohol: 13.5%

Wine Of the Month Club
ITEM #: L0815R21F
Retail Price: $25.99/each
Member Price: $20.98/each
Reorder Price: $16.99/each

Tasting Notes
Color: ______ Date: _______ Your Rating: ______ (1-100)
Comments: _____________________________________________________________

Serve at room temperature with tomato sauces, lamb, or grilled meats.
The Winery: Since 2000, the estate has been owned by Emmanuel and Laurnet Guitteny, two cousins who have perpetuated the family estate. They bring modern techniques and a know-how to the traditional growing and winemaking methods.

The Region: Domaine de la Coche is situated in the heart of Pays de Retz, south-west of Nantes and about 15 miles from the Atlantic Ocean. The mitigating influence of the ocean combined with the diverse soils produces grapes that are naturally ripe and healthy. The present span of 60 acres is spread throughout the many grape varieties and soil types on the property. The climate is oceanic, so the vines benefit from that cooling influence. When combined with the lake of Grandlieu, which protects the vineyard from rain and hail, you have an almost unbeatable combination. Because of the diverse soils, they have planted various varieties to achieve the utmost best in quality from each one. The gravelly soil is fully covered with little white stones, which helps spread heat and light on the grapes so that they achieve perfect maturity. The schist forces the roots to go deeper into the ground, where they recover the precious minerals and trace elements that help produce healthy grapes.

The Wine: Domaine de la Coche uses only natural products and is working in a sustainable manner in order to minimize the impact of chemicals on the environment. The grapes are harvested by hand and the white grapes are pressed with a pneumatic press, which squeezes them gently to preserve the natural fruit flavors. Our selection is aged on the lees for more flavor and mouth feel. This procedure, when done carefully, enhances the spice, mineral, and herbal notes of Sauvignon Blanc. With a weighty presence on the tongue, it is simply sensational with crab or oysters.

Tasting Notes
Color: ______ Date: ________ Your Rating: ______ (1-100)
Comments: ________________________________________

WOMC Rating 95
Serve chilled with shellfish, light meats, chicken or fish.
Color: Pale yellow
Nose: Fresh cut herbs & stone fruit
Palate: Rich white peach and herbs
Finish: Beautiful with a lime edge
Cellaring Suggestions: 1-2 years
Alcohol: 12%

Wine Of the Month Club®

ITEM #: L0815W31F
Retail Price: $24.99/each
Member Price $20.98/each
Reorder Price $15.99/each

1-800-949-9463 • www.WineoftheMonthClub.com
The W inery: Fannia is fashioned by Cantina Valerio, which has been producing fine wines of great character since 1974. The Valerio family has been at the forefront of a winemaking movement focusing exclusively on the native varietals of Sannio Pentro in Molise. Cantina Valerio is the only producer of the ancient wine Pentro, and was the first to produce a Metodo Classico sparkling wine in this area.

The Region: Cantina Valerio is located in Molise, in the province of Isernia, along the upper valley of the Volturino. The area is characterized by several small plots of land encircled and protected by mountains and gentle slopes. Dramatic temperature changes result in the production of wines with intense aromas. Winemaking goes back to the ancient pre-Roman Pentri tribe, the original inhabitants of this land, and certainly didn’t stop with the Romans. The noble Pignatelli family continued the tradition throughout the 17th and 18th centuries. The Valerio family took over the property and developed it in the name of tradition, focusing on the indigenous grape varietals and producing wine that mirrors the spirit and history of the place. Valerio’s wines show a strong personality and typicality: they are the product of hundreds of years of experience and refined craftsmanship. Antonio Valerio’s goal is to continue in the preservation of this tradition together with renowned oenologist Riccardo Cotarella.

The W ine: Falanghina is one of the oldest grape varieties in Italy. It is believed that Falanghina vines were first brought to Italy by Greeks as early as the 7th century B.C. The etymology of the name suggests that this is the case. Falanghina is a direct derivative of the Latin noun “falangae”, which refers to the stakes used to support growing vines. Considering the ancient heritage of the Falanghina grape, it is somewhat remarkable that the term has remained literally unchanged through the centuries, unlike so many others with Latin origins. Our selection features a straw yellow color, an intense nose with hints of flowers and stone fruit, and a freshly balanced flavor with a strong minerality.

WOMC Rating 97

Serve chilled with delicate seafood or vegetarian dishes.

Color: Very pale yellow
Nose: Spicy guava & mango
Palate: Exotic tropical fruits
Finish: Long and lingering nectar
Cellaring Suggestions: 1 year
Alcohol: 12.5%

Tasting Notes

Color: Date: Your Rating: (1-100)

Comments:

ITEM #: L0815W4II
Retail Price: $23.99/each
Member Price $20.98/each
Reorder Price $16.99/each

1-800-949-9463 • www.WineoftheMonthClub.com
The Winery: Round Hill offers California’s most popular varietals sourced from premium Monterey Coast and Central Valley vineyards. Fruit forward flavor and consistent quality are the hallmarks of these wines. They are crafted to be approachable in style and price for the casual enthusiast, yet meet the demanding standards of the most experienced palate. This could not be more evident due to the fact that for years, Round Hill has been one of the top 100 wines in restaurants around the country. Round Hill is a brand owned by Rutherford Wine Company. They are family-owned and managed, with a portfolio of wines representing the rich diversity of California’s outstanding appellations. Today, the portfolio includes Rutherford Ranch Winery, Round Hill, Scott Family Estate, Lander-Jenkins Vineyards, Predator, Rhiannon, and Silver Buckle.

The Region: The company is based at Rutherford Ranch Winery in Napa Valley’s Rutherford District, one of the region’s most renowned sub-appellations. The winery and estate vineyards are certified sustainable by the California Sustainable Winegrowing Alliance. The critically acclaimed wines have been characterized as one of Napa’s great values by noted wine writer Robert Parker. No small feat here, as Parker tastes literally thousands of wines a year and his publication is considered the most influential wine newsletter in the world.

The Wine: The 2012 vintage was nearly ideal. The moderate temperatures throughout the growing season gave us wonderfully concentrated grapes with good balance and excellent quality. A ruby colored wine, it is bright and flavorful with ripe berry fruit and spice notes. You get aromas with flavors of ripe strawberry, cranberry, vanilla, and dark chocolate - making for a soft and elegant mouth feel. Pair Round Hill Merlot with BBQ chicken pizza, an herb marinated grilled flank steak, a variety of pasta dishes, soft cheeses, and dark chocolate desserts.

Tasting Notes

Color: _____ Date: ________ Your Rating: _____ (1-100)
Comments: ____________________________________________

WOMC Rating 95

Serve at room temperature with heavy meat or game dishes, tomato or rich sauces.

Color: Ruby red with magenta edges
Nose: Bright plum & vanilla
Palate: Lovely plum, spice and a splash of cocoa
Finish: Long and rich with a touch of vanilla
Cellaring Suggestions: 3-5 years
Alcohol: 13%

ITEM #: C0815R1DC
Retail Price: $15.99/each
Member Price $10.98/each
Reorder Price $ 7.99/each

1-800-949-9463 • www.WineoftheMonthClub.com
The Winery: Building on 90+ years of experience, Delicato Family Vineyards is recognized as one of America’s top ten fastest growing wine companies. Generations of family values, hard work, high standards, and respect for people are a living part of their achievements and the base for their future success. Gaspare Indelicato came to America more than a century ago and planted a vineyard in Manteca, California. It reminded him of Sicily, where his family had grown wine grapes for generations. With his three sons, he established a vineyard and winery while simultaneously building a solid reputation for making quality wines. Gaspare passed along a tireless work ethic and dedication to excellence to his sons, who expanded the winery and purchased prime vineyard land – further rooting the family’s legacy in California wine. Today, the third generation family members run the company while the fourth generation is in training to join their parents, aunts, and uncles within the next few years.

The Region: Different grape clones are at their best when put to work in the type of soil and climate from which they develop. Noble 1 includes the Merlot and Cabernet clones from Bordeaux, France, where they are highly valued. Both of these clones thrive in Clay Station Vineyard, located in the Borden Ranch AVA of Lodi.

The Wine: Noble 1 is a medium-bodied wine with balanced acidity and supple tannins. On the nose, rich aromas of blackberry and black cherry mingle with hints of toasty oak and spice. These dark fruit flavors carry through beautifully to the palate and end with a touch of pepper. Merlot leads the way in this fruit-forward wine, followed by Cabernet Sauvignon and Zinfandel. The addition of Zinfandel adds a touch of softness to the final blend, softening the shoulders of Cabernet Sauvignon and Merlot. All in all, it is a classy wine sure to impress even the most stalwart of wine aficionados.

WOMC Rating 95

Serve at room temperature with red meat, game, and tomato sauces.

Color: Dark magenta
Nose: Violet, blueberry, & vanilla
Palate: Full berry with hints of earth
Finish: Rich & concentrated
Cellaring Suggestions: 5-7 years
Alcohol: 14%

Tasting Notes

Color: Date: Your Rating: (1-100)
Comments: 
________________________________________

ITEM #: V0815R2DC
Retail Price: $19.99/each
Member Price $15.98/each
Reorder Price $13.99/each

1-800-949-9463 • www.WineoftheMonthClub.com
Grilled Steak with Sauce Vierge

**Ingredients:**
- 1 bunch flat-leaf parsley
- 1 tbsp. capers
- 12 large green olives, pitted
- 6 oil-packed anchovy filets, drained
- 4 cornichons, roughly chopped
- 1 shallot
- 1 clove garlic
- 1 jalapeño, stemmed and seeded
- ½ cup extra-virgin olive oil
- 1 tbsp. Dijon mustard
- Kosher salt and freshly ground black pepper, to taste
- 4 (½”-thick) top sirloin steaks (about 2 lbs.)

**Preparation:**
Place first eight ingredients in a food processor and pulse until finely chopped. Add olive oil and mustard and pulse until combined. Set the sauce aside at room temperature and let rest for 30 minutes to allow the flavors to mingle. Grill steaks, turning once, until lightly browned and medium rare, about 2–3 minutes per side. Transfer steaks to a platter and let rest for 3 minutes. Stir the sauce (it will begin to separate slightly as it sits) and spoon it over the steaks. Serve hot or at room temperature with Round Hill Merlot, Domaine Pech Tempranillo, or Domaine Rabusas Cotes du Rhone.

Honey Dijon Salmon

**Ingredients:**
- 2 tbsp. whole grain Dijon mustard
- 1 tbsp. olive oil
- Kosher salt and freshly ground black pepper, to taste
- 1 (1¼ lb.) piece salmon, with skin
- 1 lemon, half thinly sliced, half reserved for serving
- 6 sprigs thyme

**Preparation:**
Heat oven to 450°. In a small bowl, whisk honey, mustard, oil, salt, and pepper; set sauce aside. Line a baking sheet with aluminum foil; arrange salmon, skin-side down, on foil. Drizzle with reserved sauce; top with lemon slices and thyme. Bake until just cooked through, about 10 minutes. Transfer to a serving platter and squeeze remaining lemon half over salmon. Serve with 2 Copas Sauvignon Blanc, Estreia Vinho Verdes, or Fannia Falanghina.
Look for acidity in wines. Good choices include Sauvignon Blancs, sparkling wines, and dry Rieslings. Lean towards rich, fruity reds as they work well with cheese’s salty flavors. Pinot Noirs, Syrahs, and Zinfandels are good bets. Try different goat cheeses with wine. Overall, they are surprisingly versatile together. Avoid heavily oaked wines, such as super-oaky California Chardonnays. Their buttery richness can be overwhelming with similar qualities in the cheese. Steer clear of excessively tannic reds, such as Cabernet Sauvignons. Salt and tannin are a train wreck in the mouth, so tannic reds don’t work well with most cheeses. Consider the effect of added flavorings on the wine match. If a cheese is coated in black pepper or herbs, for instance, that can throw off the pairing. So take the characteristics of any flavorings into account when choosing wines. Select one wine that’s compatible with a wide range of cheeses, or several that are each suited to specific cheeses. The wines that go best with the greatest number of cheeses are fruity and on the sweet side, but with plenty of acid to stand up to the richness of cheese.

Wine is many things but not a stimulant. All alcohol acts on the body’s central nervous system as a depressant. Within minutes of drinking, alcohol enters the brain, numbing nerve cells and slowing their messages to the rest of the body. The heart’s cardiac muscles strain to cope with the alcohol’s depressive action and the pulse quickens. This is the point where most people feel the “rush” of a few drinks. As drinking continues, alcohol builds in the bloodstream and the nerve centers which control speech, vision, balance, and judgment go haywire. Remember that alcohol is a legal drug, a historical but sometimes hazardous anesthetic. Because it depresses the central nervous system, it can produce different results in different people and settings. The shy become the life of the party, the outgoing become quiet, some become boring or loud, others fight or brag. “It provokes the desire but it takes away the performance.” wrote Shakespeare long before science knew anything about our endocrine system. In moderation, drinking loosens the tongue, bonds friendships, and promotes intimacy. Always drink responsibly, with food, within your limits, and use a designated driver.
Earlier favorites at **REORDER** prices!

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*Featured in the California Wine Series*

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### LIMITED SERIES

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<td>L0715W4II</td>
<td>Pinot Grigio, 2013.</td>
<td>$22.99</td>
<td>$15.99</td>
<td>$191.88</td>
</tr>
<tr>
<td>St. Pauls</td>
<td>“Light peach with a touch of spice”</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item #</th>
<th>Wine Name</th>
<th>Retail Price</th>
<th>Reorder Price</th>
<th>Case Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>L0615R1DC</td>
<td>Syrah, 2008.</td>
<td>$29.99</td>
<td>$14.99</td>
<td>$179.88</td>
</tr>
<tr>
<td>Pietri</td>
<td>“Earth and game with berry and cherry”</td>
<td></td>
<td></td>
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<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>L0615W3DC</td>
<td>Roussanne, 2013.</td>
<td>$25.99</td>
<td>$13.99</td>
<td>$167.88</td>
</tr>
<tr>
<td>Cass</td>
<td>“Fresh and supple lime, quince and pear”</td>
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</table>

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<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>L0615R2IO</td>
<td>Babeasca, 2013.</td>
<td>$25.99</td>
<td>$14.99</td>
<td>$179.88</td>
</tr>
<tr>
<td>Casa Panciu</td>
<td>“Pure berry, currant and spice”</td>
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</tbody>
</table>

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<th>Case Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stateland</td>
<td>“Pineapple and banana”</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

Classic Series:
August 2013:
Petite Sirah, 2011. Oak Grove. Drink or hold.

August 2014:
Pinot Grigio, 2013. Peralta. Drink or hold.

Vintners Series:
August 2013:

August 2014:

Limited Series:
August 2013:

August 2014:
Viognier, 2013. Vallis Queyras. Drink or hold.