



The Vintners Series

WINE OF THE MONTH CLUB®

JANUARY 2006

Wines Evaluated: 141

Wines Rejected: 100

Wines Approved: 37

Wines Selected: 4

The Vintners Series really is too much fun. As much as I love the negotiations for the Regular Series (getting great wine at a great price,) the Vintners Series has a niche of wines that adds a tad more variety, a tad more complexity and a tad more fun. This month we have the most eclectic mix of wines. I am sure you will find them worth as many giggles.

Here are our selections for January.

**CONCANNON, 2001,
ASSEMBLAGE RED,
LIVERMORE, CALIFORNIA.**

A Bordeaux-style blend of Cabernet Sauvignon, Petite Verdot and Merlot made in the Livermore Valley of California. This wine is especially delicious so be sure to stock your cellar.

**LAKE SONOMA, 2004, FUME
BLANC, DRY CREEK VALLEY,
CALIFORNIA.**

The Dry Creek Valley in

Sonoma California is a haven for growing quality grapes. Lake Sonoma takes great pride in growing grapes of extremely high quality. The wine is crisp and clean with classic Sauvignon Blanc flavors of melon and gooseberry. It is a perfect aperitif!

**LA BRAGHINA, 2004, PINOT
GRIGIO, VENEZIA, ITALY.**

Pinot Grigio has a great reputation for easy-drinking and its ability to pair with a variety of foods. The award-winning La Braghina is no exception. Dry, delicate and light-bodied, it will easily become a household favorite.

**LEYDA, 2002, CABERNET
SAUVIGNON, CENTRAL VALLEY,
CHILE.**

Chile is one of the largest wine exporters of the world. Chilean wine has become a billion dollar industry. The wines are fabulous and the prices are right. Leyda Cabernet Sauvignon is delicious! Keep a few extra bottles in your cellar as it will age nicely.

INSIDE THIS MONTH

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A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

A Note From Your Cellarmaster

Hoping this newsletter finds you and yours healthy and ready for 2006. 2006? Who would have thought? This was a crazy year that really went by too fast. One thing that I know, 2005 will be one of the years that I will look back at our wine selections and say "Wow!" And if 2005 is that way, 2006 is already in "Wow" mode.

We have already landed some great wines for January from Italy and Chile. There are so many wines coming to our door and we are excited about sending them out to you. Stay tuned, 2006 is going to be a great wine year!

Paul Kalemkiarian

A MESSAGE FROM THE PRESIDENTT

How about you and I have a little chat? Kind of a fireside chat about wine. A State of the Vineyard, as it were. I have been so impressed with the quality of the wine that we have been receiving for evaluation. I am having a tough time deciding for two reasons: 1) It is hard to choose between a host of really good wines and 2) I do not want to make a commitment too far in advance in anticipation something else comes through the door that I like better. All in a day's work, I guess.

The bottom line is that we are out there shaking the tree and turning over rocks to find interesting wines at great values. I spent a half an hour yesterday on a conference call with an importer of Italian and French wines, a supplier that we have never done business with before. I was very excited about his prospects.

California is showing promise as well. The 2004 vintage was light, but still a great vintage and those wines are just coming out of the barrel and getting ready for evaluation. The 2005 vintage that was just picked was huge and has great promise and is also a great vintage.

I am also expecting South America to continue it's climb in to the "world class" wine market. Last year, we saw many wonderful Argentinean wines that were obviously your favorites as well. I would like to see more Spanish wines this year as well as more Italian.

All in all, with what we have made commitments to and what we are currently tasting, the 2006 Wine of the Month Club selections are going to be at the top of the list in terms of overall value throughout the year.

Good Luck for a prosperous 2006! Salud!
Paul Kalemkiarian, Cellarmaster

Membership in **THE VINTNERS SERIES** is open to anyone with an interest in and an appreciation for superb wines... and excellent wine values. Membership is FREE. For more info write:

WINE OF THE MONTH CLUB

Call:

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Online:

Newsletter written by:

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www.WineoftheMonthClub.com

Elizabeth Schweitzer, Master Sommelier

THIS MONTH'S SELECTION #1

The Vintners Series

WINE OF THE MONTH CLUB®

Concannon Vineyard has been handcrafting wines since 1883. Their grapes are grown in the San Francisco Bay and Central Coast areas of California. It is a thriving wine region rich with picturesque canyons, ridges, and a huge expanse of vineyards. Livermore is one of California's oldest wine regions. Robert Livermore planted the first commercial vines in the 1840's. The area is now undergoing a "wine renaissance." Innovations include overhead irrigation, mechanical harvesting and roller crushing in the vineyards. The Livermore Valley has a unique east-west orientation which allows the coastal fog and marine breezes to come in from the Pacific Ocean and the Bay which cool the valley air, resulting in warm days and cool nights. The soil here is primarily gravel and stones which provide excellent drainage. If they could speak, the rocks at Concannon Vineyard would have many stories to tell. Concannon Vineyard is a historical landmark, a producer of award-winning wines and a center of learning for wine lovers in the Bay Area. James



Concannon had a strong character, perseverance, and the "luck of the Irish." James' son Joseph, then Grandson Joe and now Grandson Jim continues the family legacy. The Assemblage Red is a delicious Bordeaux-style wine. It is a blend of 74% Cabernet Sauvignon, 14% Petite Verdot, and 12 % Merlot. The color is a rich red magenta. The nose is layered aromas of dark cherry, blackberry, chocolate and licorice. The palate is rich and full-bodied with an explosion of cassis, blackberry, blueberry jam and soft, integrated tannins. The finish is smooth and seamless with a hint of licorice. The wine is stunning and not available at any retail stores. Enjoy a glass with Filet Mignon or a bowl of hearty soups. (see page 5 for recipe).

2001

CONCANNON

**ASSEMBLAGE
RED**

Cabernet Sauvignon,
Petite Verdot, Merlot

(ka-bur-nay saw-veehn
yawn, peh-teet veer-doe,
mare-lo)

**Livermore
California**

Color: Rich red
magenta.

Nose: Dark cherry,
blackberry,
chocolate, licorice.

Palate: Rich, full-
bodied, cassis,
blackberry jam,
integrated tannins.

Seamless long
finish.

CELLARING SUGGESTIONS

Drink now or cellar
2-3 years.

#V106E	Regular Price	\$18.95/each
	Special Member Price:	\$16.99/each
	Reorder Price:	\$12.95/each
	32% Discount	\$155.40/case

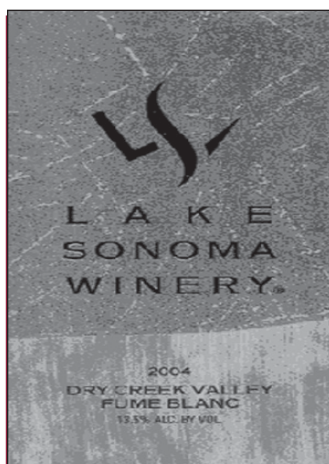
THIS MONTH'S SELECTION #2

Lake Sonoma Winery is located in Healdsburg, in the heart of Dry Creek Valley in Sonoma County, California.

Sonoma is the birthplace of modern winemaking in California. Russians planted the first grape vines there in 1812. Today, Sonoma has surpassed Napa in grape sales with plenty of potential for more growth. Gary Heck purchased the winery in 1996 and named it after the nearby Lake Sonoma. Gary is the son of Adolf Heck, who founded the Korbel Sparkling Wine Company. Gary was appointed the company's president in 1982. Gary shares his late father's pride and passion for making wine. The philosophy of Lake Sonoma Winery is simple: "You cannot make great wine from mediocre grapes." The winery is dedicated to creating the ultimate expression of the Sonoma vineyards used to make their wines. Gary Heck, said, "If in one season the climate is such that the grapes are not to our quality standards, we do not make Lake Sonoma wine from them." The fruit for the Fume Blanc is from the Dry Creek Valley. These vineyards are located on the valley floor where the fog layers tend to keep the temperatures cooler during the day

The Vintners Series

WINE OF THE MONTH CLUB®



2004 LAKE SONOMA

Fume Blanc
(foo-may blah)

Dry Creek
Valley
California

Color: Soft
yellow with
lime rim.

Nose:
Lemongrass,
melon,
gooseberry,
black pepper.

Palate: Clean,
crisp, lime,
citrus.

Balanced, clean
finish.

which allows the grapes to hang on the vine longer and develop more intense flavors. The grapes were harvested at the peak of flavor, gently pressed, and then cold fermented in stainless steel tanks. No barrels or malolactic fermentation was used. This allows the true character of the grape to express itself. The color is a soft yellow with a lime rim. The nose is distinctive with lemongrass, melon, gooseberry, and black pepper. The palate is refreshing, crisp, and clean. The flavors are lime and citrus with a hint of spice. The finish is balanced and clean. This wine is a great pairing with Gingered Pork and Vegetable Stir-fry (See recipe on page 5, Adventures in Good Food).

CELLARING SUGGESTIONS

Drink now or within the
year.

#V106F	Regular Price:	\$15.99/each
	Special Member Price:	\$12.99/each
	Reorder Price:	\$11.99/each
	25% Discount	\$143.88/case

ADVENTURES IN GOOD FOOD



Easy to make and delicious to eat, this Gingered Pork and Vegetable Stir-fry will pair beautifully with the **Lake Sonoma Fume Blanc**.

GINGERED PORK AND VEGETABLE STIR-FRY

You can also use chicken or beef instead of the pork.

Serves 4.

Ingredients:

1 whole pork tenderloin (12 ounces) thinly sliced
2 Tbsp. peeled and grated fresh ginger
1 cup reduced-sodium chicken broth
2 Tbsp. teriyaki sauce
2 tsp. cornstarch
2 tsp. canola oil
8 ounces snow peas, strings removed (can also use green peas)
1 medium zucchini, thinly sliced
3 green onions, cut into 3-inch pieces

In a medium bowl, toss pork and ginger. In a cup, mix broth, teriyaki sauce and cornstarch and set aside.

In a non-stick 12-inch skillet, heat 1 teaspoon oil over medium-high heat until hot. Add snow peas, zucchini, and green onions, and cook, stirring frequently until lightly browned and tender-crisp, about 5 minutes. Transfer vegetables to a large bowl. In the same skillet, heat remaining teaspoon of oil; add pork mixture and stir-fry until pork just loses its pink color, about 3 minutes. Transfer pork to the bowl with the vegetables. Stir cornstarch mixture to blend; add to skillet and heat to boiling. Boil until

sauce thickens slightly, about 1 minute, stirring constantly. Return pork and vegetables to skillet and stir to coat with sauce; heat through. Serve over brown rice.

This hearty soup is guaranteed to keep you warm during the winter months. Especially paired with a glass of **Assemblage Red**, you will keep the chills away.

SHIITAKE MUSHROOM AND YUKON GOLD POTATO SOUP WITH BACON

Serves 8.

Ingredients:

One 1/4-inch thick piece pancetta, chopped finely
1 carrot, diced
1 celery stalk, large outer veins trimmed, diced
1/2 onion, diced
1/2 yellow turnip, diced
2 cups sliced fresh shiitake mushrooms
1 pound Yukon Gold potatoes, peeled and diced
6 cups vegetable broth
2 Tbsp. chopped flat-leaf parsley
2 Tbsp. chopped fresh marjoram
Salt to taste
Freshly ground black pepper to taste

Cook pancetta in soup pot over low heat until meat begins to crisp, 6-8 minutes. Add the carrot, celery, onion and turnip. Cover and cook until softened, about 3 minutes. Add the mushrooms, potatoes, and broth. Bring to a simmer and cook until potatoes are tender, 10-12 minutes. Add the herbs and season with salt and pepper. Serve with warm crusty bread.

TASTING NOTES

**WINE:**

Date Tested _____

Color _____

Nose _____

Taste _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

WINE:

Date Tested _____

Color _____

Nose _____

Taste _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

*The Vintners Series Cellar Notes***A report on how previous VINTNERS SERIES Selections**

2005 January

Merlot, 2000. St. Francis. Drink through 2007.

Sauvignon Blanc, 2003. Casa Lapostolle. Drink Now.

Need Another Binder? When your binders bulge with newsletters,
just call us and we'll send you additional binders.

EARLIER SELECTIONS



*For shipping and handling charges, see other side.

☐ Check # _____ in the amount of \$ _____ enclosed (made payable to Wine of the Month Club)

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MONTH YEAR

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Zip

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Phone (day)

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Phone (evening)

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It's the Perfect Gift for a... *Thank You, Housewarming, Wedding, Anniversary, Congratulations, Holiday, Father's & Mother's Day, Valentine's Day, Christmas & New Year's, Business Thank You, Bon Voyage... or just to say "I Love You!"*

GIFT #	THE VINTNERS SERIES GIFT MEMBERSHIPS	QTY	PRICE	TOTAL
10V	2 Bottles Current club selections		\$33.50*	
20V	6 Bottles Assortment of recent selections		\$94.00*	
30V	12 Bottles (1 Case) Assortment of recent selections		\$185.00*	
4VQGP	4 Month Membership in THE VINTNERS SERIES Subscription: 2 Bottles every quarter for one year (8 bottles total)		\$123.50*	
5VGP	6 Month Membership in THE VINTNERS SERIES Subscription: 2 Bottles every other month for one year (12 bottles total)		\$183.50*	
VGP	1 Year Membership in THE VINTNERS SERIES Subscription: 2 Bottles each month for the next 12 months (24 bottles total)		\$363.50*	

SHIPPING AND HANDLING					
FOR GIFT ORDERS			FOR EARLIER SELECTION ORDERS		
Gift Number	CA Shipping	Out-of-State Shipping	Number of Bottles	CA Shipping	Out-of-State Shipping
Gift #10V	\$ 6.75	\$ 8.80	1 - 2	\$ 6.75	\$ 8.80
Gift #20V	\$10.95	\$16.90	3 - 4	\$ 7.95	\$11.90
Gift #30V	\$15.65	\$27.60	5 - 6	\$10.95	\$16.90
Gift #4QGP	\$27.00	\$35.20	7 - 8	\$12.85	\$21.15
Gift #5VGP	\$40.50	\$52.80	9 - 10	\$14.20	\$24.25
Gift #VGP	\$81.00	\$105.60	11 - 12	\$15.65	\$27.60

Please call for shipping prices outside CA in states where permissible.

Sub-Total

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S & H

GIFT ORDERS TOTAL

*Gift wrapping included.

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MONTH YEAR

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Fax 626-303-2597 (24 hours a day)

Or mail to: WINE OF THE MONTH CLUB P.O. Box 660220, Arcadia, CA 91066

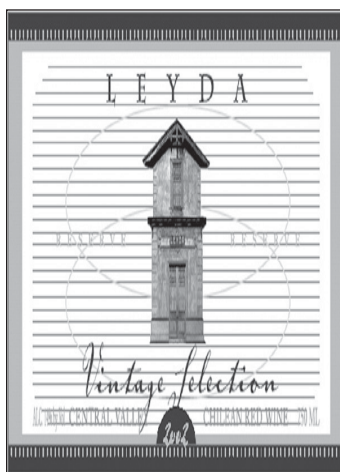
Or shop online at: www.WineoftheMonthClub.com

1. All wine assortments, as well as the first month of WINE OF THE MONTH CLUB membership, will be handsomely gift boxed. A card will be attached with your greeting.
2. Shipments are made by United Parcel Service and are guaranteed to arrive in perfect condition.
3. All recipients must be 21 years or older.
4. If any of the items to be included is out of inventory, we guarantee that we will substitute a product of equal or superior quality. Call us for weekend delivery.

THIS MONTH'S SELECTION #4



Perhaps the biggest buzz in Chile right now is about the Leyda Valley. Leyda is one of Chile's newly registered regions. Vina Leyda was established in 1997 by the Fernandez family, headed by Don Luis Alberto Fernandez. "Our philosophy is to produce high quality wines in limited quantities. In order to achieve this we look for the best terroir, where each grape variety can reach its maximum potential. In addition, the focus of our commercial philosophy is to supply these wines to the international market at reasonable prices." The vineyards are located at the coastal mountain range of Chile. The closeness to the sea makes it a unique spot for viticulture. The climate is semi-arid Mediterranean and the soil is granite with loamy clay. The Leyda Vintage Selection is a blend of Cabernet Sauvignon, Cabernet Franc and Syrah. The grapes were sourced from the warmer valleys of Maipo and Colchagua. The



Cabernet Sauvignon comes from sixty-year-old vines. The blend is 60% Cabernet Sauvignon giving depth and character, 25% Cabernet Franc adding structure and elegance, and 15% Syrah, which adds complexity. The color is a deep ruby. The nose is elegant and complex; black fruit, cassis and plum, combine with leather, black pepper and a hint of floral. The palate is rich with tannins, full-bodied with opulent fruit. The finish is endless. Try a glass or two with beef stew or a grilled steak. Stock up on this one; it's a winner! Cheers!

2002 Leyda

Cabernet Sauvignon

(ka-bur-nay saw-
veen-yahn)

Central Valley Chile

Color: Deep
ruby.

Nose: Black
fruit, cassis,
plum, leather,
black pepper.

Palate: Rich,
full-bodied,
opulent tannins.

Endless finish.

CELLARING SUGGESTIONS

Enjoy now
or cellar for 2-3 years.

#V106G	Regular Price:	\$16.95/each
	Special Member Price:	\$15.95/each
	Reorder Price:	\$9.99/each
	41% Discount	\$119.88/case

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THIS MONTH'S SELECTION #3

The La Braghina Estate is situated in the renowned wine-growing region of Lison Pramaggiore. The name derives from the word "brago" from Dante's time, which means mud. La Braghina wines are made and aged on the estate: with all the wine-making processes integrated to ensure top quality. The vineyards produce a limited quantity of grapes which makes for exquisite fine wines. The winery is located in a famous region known to wine-makers from all over the world for its extraordinary fertility and exposure. The land has unique properties, and consists of a mix of white clay and sand with deep, compact deposits locally known as "carant." The environment is ideal for vine growing. At La Braghina, they are inspired by their passion for wine. They believe in working every facet of the winemaking process to obtain the best product possible. It requires constant work and sacrifice, but the end result is delicious and easy to drink. The winery is awarded consistently for their hard work with

The Vintners Series

WINE OF THE MONTH CLUB®



**2004
La
Braghina**

Pinot Grigio
(pee-no gree-jee-oh)

**Venezia
Italy**

Color: Light,
golden
yellow.

Nose: Orange
flowers,
almonds,
straw, sage,
pepper.

Palate:
Dry, bal-
anced, deli-
cate, green
apple, citrus,
walnuts.

Long, dry,
crisp finish.

medals, certificates and winning wine competitions throughout the world. The La Braghina Pinot Grigio has a light golden-yellow color with some reddish highlights. It has a characteristic, distinct, fruity bouquet with smells of orange flowers, almonds, straw, sage and pepper. On the palate it is dry, delicate and light bodied with flavors of citrus and green apples. The finish is clean and lingering. Delicious if drunk as an aperitif, it can be paired with grilled fish, cheese, appetizers, risotto, and egg dishes, such as quiche. It is also very good with prosciutto

CELLARING SUGGESTIONS

Drink now slightly chilled.

#V106H	Regular Price:	\$15.95/each
	Special Member Price:	\$14.95/each
	Reorder Price:	\$9.99/each
	37% Discount	\$119.88/case