



# The Vintners Series

WINE OF THE MONTH CLUB®

FEBRUARY 2006

Wines Evaluated: 122

Wines Rejected: 99

Wines Approved: 23

Wines Selected: 4

February is the month for remembering who and what we love; family, spouse, friends, food and of course, wine. This month we found some unique wines such as Vermentino and Torrontes, both yummy white wines to sip with your loved one. For the red wines, we have selected a Pinot Noir and Syrah, both wines carefully crafted and incredibly priced. We hope that you enjoy the February selections!

**DASHWOOD, 2004,  
PINOT NOIR,  
MARLBOROUGH, NEW ZEALAND.**  
Pinot Noir is made for food and this one is no exception. Clean, yet earthy, it pairs beautifully with salmon or steak.

**UVAGGIO, 2005,  
VERMENTINO,  
LODI, CALIFORNIA.**

Uvaggio, (rhymes with Bellagio), is the creation of a man whose passion is to

make the best Italian varietal wines in California. Vermentino is crisp, full-bodied with enough fruit to stand up to spicy Thai food or try it with Caesar salad. Delicious!

**ROSENBLUM CELLARS, 2003,  
SYRAH CUVÉE,  
CALIFORNIA.**

Founded by Dr. Kent Rosenblum, Rosenblum Cellars has been making delicious wines for more than two decades. This is a Syrah for everyday drinking at an easy price. This could be your next "house" wine.

**ROMANCE, 2004,  
TORRONTES/CHARDONNAY,  
MENDOZA, ARGENTINA.**

We all know that wine is a great romance-enhancer, but here is a bottle made with exactly that in mind. A delicious blend of the two best Argentinean white grapes, it is sure to spark things up.

## INSIDE THIS MONTH

THE VINTNERS SERIES News	1	ADVENTURES IN GOOD FOOD	5
What's New This Month?	2	TASTING NOTES	6
VINT #1, DASHWOOD, 2004. PINOT NOIR	3	EARLIER SELECTIONS	7
VINT #2, UVAGGIO, 2005. VERMENTINO	4	GIFT ORDERS	8

Join us on the Web: [www.WineoftheMonthClub.com](http://www.WineoftheMonthClub.com)



## A NOTE FROM YOUR CELLARMASTER



**Paul Kalemkiarian**

### A Note From Your Cellarmaster

The new digs are really working out. Though they might be temporary, the flow seems to be smooth and seamless. Our new tasting room touts a swirling sink and we are averaging 60 wines each Tuesday as the wine representatives continue to bring us great wines (and some not so great).

As I am tasting, I am logging each wine into our tasting database. The computer is set just above the swirling sink so I can access it with ease. It is work, work, work on Tuesday's around here.

If you are nearby, stop in and taste and we'll give you a tour.

Until then, Salud!

Paul Kalemkiarian

## A MESSAGE FROM THE PRESIDENT

Whew.....I didn't think I was going to get this in. Not because I had writers block, nothing of that nature. Mainly because I had knee surgery last week and I was out of it. Well, it wasn't entirely my fault. My pharmacist filled my pain reliever prescription with potassium. Here I am treating my dire pain with not Vicodin but potassium! Anyway, I am better today, thank you.

The year 2005 was a very interesting year for wine and the Wine of the Month Club. We saw a huge level in quality differences in the samples we tasted. I mean there were wines where you just want to tell the guy, "Get out!" And then there were wines where you wanted to tell the guy, "Look I've been doing this for a long time, you need to raise your prices." (Naturally, I would only say that after we make a deal for you folks.)

And so far this year, the sampling has been incredible. All three Clubs are doing well in regards to good wines in their price ranges, but I seem to be tasting more wines in the Regular Series price range than last year at this time. I have once again run into the problem that I am tasting so many great wines, I am afraid to make an early commitment on the chance I won't have a spot for that cellar star (eg., the Havens Merlot).

We ended up sampling 2726 wines and choosing 52 wines between the three clubs. And tasting all these wines really is no easy task...some of it is really junk!

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:

FAX:

Online:

Newsletter written by:

P.O. Box 660220, Arcadia, CA 91066

1-800-949-WINE (9463) or (626) 303-1690

(626) 303-2597

**www.WineoftheMonthClub.com**

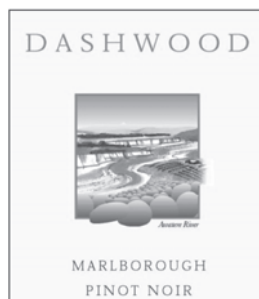
Elizabeth Schweitzer, Master Sommelier



## THIS MONTH'S SELECTION #1



**M**arlborough is situated at the top of the South Island of New Zealand. It is naturally endowed with breath-taking beauty; pristine water, mountains and the highest number of sunshine hours in New Zealand make it an ideal place for world-class wine making. The Vavasour family was the first to plant grapes in the Awatere Valley in the early 1980's. The grapes are a blend of the two regions. By blending the grapes from these two distinct growing areas, the wine benefits with aromatics from the Wairau Valley and a mineral note from the Awatere Valley. All the fruit for the Dashwood Pinot Noir is hand-picked. Winemaker, Glenn Thomas, has garnered many awards and believes that all great wine is made in the vineyard. This Dashwood Pinot Noir represents the harvest of 2004; a warm dry summer and autumn with extended ripening



throughout the following months. It shows a bright garnet color. The nose is clean and fresh with cherry fruit bursting from the glass. There is also a touch of plums, currants, and earth. The palate is dry, medium-bodied, juicy and ripe, with dark cherry fruit, black plums and licorice. It has long, soft tannins on the finish. This wine is made to drink young, and will show its best now and over the next 1 to 2 years. Oh, and it is sealed with a screw top to guarantee freshness and quality! Try it with our recipe for veal sautéed with artichokes, sun-dried tomatoes, pancetta, and mustard greens on page 5. Absolutely delicious!

**2004**

**DASHWOOD**

**PINOT NOIR**

**(PEE-NO NHAW)**

**Marlborough**

**New Zealand**

**Color:** Bright garnet

**Nose:** Cherry,  
plums, currants,  
licorice.

**Palate:** Dry,  
medium-bodied,  
dark cherries, black  
plums.

**Soft tannic finish.**

### CELLARING SUGGESTIONS

Drink now or over the  
next year or two.

#V206E	Regular Price	\$17.99/each
	Special Member Price:	\$16.99/each
	Reorder Price:	\$13.99/each
	<b>22% Discount</b>	<b>\$167.88/case</b>

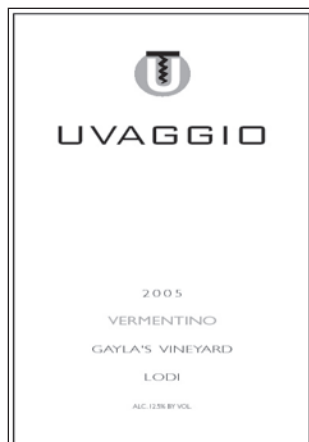


## THIS MONTH'S SELECTION #2

**L**'Uvaggio di Giacomo began in 1997 by Jim Moore, a thirty year veteran of the California wine industry. The company's name loosely translates as "the blend of James." Jim established the winery to produce and market his own distinctive Cal-Italian styled wines. His passion is making these Italian varieties and promoting these 'Mediterranean' styled wines. While working for many years at the Robert Mondavi Winery in Oakville, California, he developed his skills and garnered many prestigious ratings for his La Famiglia, Bocce, Luce, and Lucente brands, which are all Cal-Italian styled wines. Jim and his partners are sourcing grapes from only the best regions for their specific varietals. The grapes for this Vermentino were grown in Lodi, California. The Lodi AVA has been a major wine-growing region since the 1850's. Lodi has a Mediterranean climate; warm, dry summers and

## The Vintners Series

WINE OF THE MONTH CLUB®



cool, moist winters with deep, sandy clay loam soils. True to form, the 2005 Uvaggio Vermentino is a big blast of tangy, fresh, herbaceousness. The color is pale straw with greenish tints. The nose is alive with wild fennel, mint, citrus and cooked apples. The palate is dry, full-bodied and brimming with pistachio, lime and mineral. The finish is long, clean and invites you back to the glass. An ideal wine for fish soup or chicken stew with braised fennel (see page 5). What a perfect alternative to Chardonnay! There are less than 600 cases made; so you know it's special.

### 2005 UVAGGIO

Vermentino  
(fur-men-teen-o)

### Lodi California

**Color:** Pale straw with greenish tints.

**Nose:** Wild fennel, mint, citrus, cooked apples.

**Palate:** Dry, full-bodied, pistachio, lime, mineral.

Long, clean finish.

### CELLARING SUGGESTIONS

Drink young slightly chilled.

#V206F	Regular Price:	\$15.99/each
	Special Member Price:	\$12.99/each
	Reorder Price:	\$10.99/each
	<b>31% Discount</b>	<b>\$131.88/case</b>



## ADVENTURES IN GOOD FOOD



### Veal Sauté with Artichokes, Sun-dried Tomatoes, Pancetta, and Mustard Greens

Serves two.

1 ounce pancetta (or one slice bacon), diced  
2 Tbs. clarified butter  
4 three-ounce veal medallions, pounded until thin  
Flour for dredging  
3 Tbs. minced shallots  
2 artichoke bottoms, diced  
4 sun-dried tomatoes, blanched and dried  
¾ cup packed stemmed and diced mustard greens  
¼ cup sherry wine vinegar  
½ cup veal stock (or chicken stock)  
4 Tbs. unsalted butter  
Salt and pepper to taste

In a heavy sauté pan or skillet, sauté the pancetta or bacon over medium-low heat until just crisp, about 10 minutes. Drain on paper towels and set aside.

In a sauté pan or skillet, melt the butter over high heat. Dip the veal medallions in flour until lightly covered, sauté for 1 minute, then turn and sauté 1 more minute on the other side.

Drain off most of the butter and add the shallots, artichoke bottoms, sun-dried tomatoes, pancetta, mustard greens, vinegar, and veal stock. Stir and cook until the mustard greens and shallots are limp. Remove the veal and set aside. Continue cooking the sauce over high heat for 30 seconds to reduce, and then stir in the butter, salt, and pepper.

Spoon the sauce onto two dinner plates and arrange the veal medallions on top.

Serve immediately with vegetables, rice and a glass of Dashwood Pinot Noir.

### Chicken Thighs with Sausage & Braised Fennel

Serves 4-6.

1 large or 2 small bulbs fresh fennel  
6 skinless, bone-in chicken thighs, fat trimmed  
Salt and freshly ground pepper  
3 Tbs. plus 2 tsp. extra-virgin olive oil  
3 links sweet Italian sausage (¾ pound)  
1 large yellow onion, thinly sliced  
1 clove garlic, minced  
½ cup Uvaggio Vermentino  
2-3 cups low-salt chicken broth  
1 large Yukon Gold potato, peeled and diced  
1 sprig fresh rosemary  
1 Tbs. good-quality balsamic vinegar  
½ cup freshly grated Parmigiano Reggiano for sprinkling

Cut stalks off the fennel. Quarter the fennel bulb through its core; reserve one quarter (two if using small bulbs). Slice the remaining fennel through the core into wedges about ½ inch thick.

Season the chicken well with salt and pepper. Heat 3 Tbs. of oil in a large Dutch or a heavy soup pot over medium-high heat. Brown the thighs well, about 2-3 minutes per side and transfer them to a large plate. Reduce the heat to medium; add the fennel wedges and onion and season well with salt. Cook, stirring often until the onion softens completely and caramelizes slightly, about 10 minutes. Push the fennel and onion to one side of the pot; add 1 tsp. oil to the pot and sauté the garlic for 20 seconds. Stir it into the vegetable mix, turn the heat to high and add the wine. Cook, scraping the bottom of the pan, until the wine is almost completely reduced; about 2 minutes. Add 1½ cups of the chicken broth, the potato, and the rosemary. When the mixture reaches a boil, reduce the heat to medium. Simmer until the potato is tender, about 15 minutes. Put 1½ cups of the vegetables and broth into the blender, puree and mix back into the rests of the broth. Nestle the chicken into the broth and cover, slightly ajar, heat to simmering. After 15 minutes, add the sausages and simmer, about 15 minutes. Discard the rosemary.

Use a peeler to shave the remaining fennel and season well with salt and pepper and add 1 tsp. oil. Toss well.

Stir the vinegar and Parmigiano into the stew. Serve, ladling a portion of chicken, sausage, and sauce into each bowl. Sprinkle each serving with more Parmigiano and mound a small portion of fennel over it.

Absolutely delicious with the Vermentino!



## 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 February

Chardonnay, 2002. Huntington. Drink now.

Shiraz, 2002. Barossa Valley Estate. Drink through 2006.

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







## GIFT ORDERS



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	\$ 6.97	\$ 9.02	1 - 2	\$ 6.97	\$ 9.02
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	\$27.88	\$36.08	7 - 8	\$12.85	\$21.15
Gift #5VGP	\$41.82	\$54.12	9 - 10	\$14.20	\$24.25
Gift #VGP	\$83.64	\$108.29	11 - 12	\$15.65	\$27.60

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

Sub-Total

8.25% CA Sales Tax

S & H

GIFT ORDERS TOTAL

\*Gift wrapping included.

☐ Check # \_\_\_\_\_ in the amount of \$ \_\_\_\_\_ enclosed (made payable to WINE OF THE MONTH CLUB)

☐ Please charge total to my: ☐ Discover ☐ Visa ☐ Mastercard ☐ American Express

Card # \_\_\_\_\_ Exp. Date: \_\_\_\_\_ / \_\_\_\_\_  
MONTH YEAR

\_\_\_\_\_  
Name (Please Print) Signature

\_\_\_\_\_  
Shipping Address (We do not ship to P. O. Boxes)

\_\_\_\_\_  
City State Zip

( ) ( )  
Phone (day) Phone (evening) E-Mail Address

**To order by phone call TOLL FREE 1-800-949-WINE** Monday – Friday 8 am – 5 pm (Pacific Time)  
(1-800-949-9463)

**To order by mail or fax please complete this order form.**

**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](http://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 #3

# The Vintners Series

WINE OF THE MONTH CLUB®

**R**osenblum Cellars is a rather unique combination of old world techniques and new world innovations. Founded by veterinarian Dr. Kent Rosenblum in 1978, the winery has evolved from a basement hobby into a world-class, award-winning winery. Kent is a man who continually strives for excellence. He focuses on tradition, yet is open to new approaches to winemaking. Kent and his fellow winemaker, Jeff Cohn keep Rosenblum at the forefront of enology. To honor his commitment to quality, Kent oversees every wine. "We may have 120 small lots of grapes, but each one is managed as if it is the only one." This may sound labor intensive, but the results are evident in each bottle. The grapes for the Syrah are sourced from several top growers throughout the state. Rosenblum actively seeks out the very best fruit California has to offer. The vineyards are meticulously farmed and the yields are low so that the flavor con-



centration is high. This ripe fruit style is the Rosenblum signature. The wine pours into the glass with a vibrant, dense, ruby, purple color. Straight-forward and assertive, the nose greets you with black currant, red and black licorice, spice, and a hint of tar. The palate is medium-bodied with abundant fruit, cassis, white pepper and soft integrated tannins. The finish is soft and clean. This is an easy drinking wine, yet capable of ageing a few years in your cellar. Pair it with beef stew, pasta bolognese, or BBQ spare ribs. Cheers!

**2003**

**Rosenblum  
Cellars**

**Vintners  
Cuvee**

**Syrah**

(seer-ah)

**California**

**Color:** Dense  
ruby, purple.

**Nose:** Black  
currant, red and  
black licorice,  
spice, tar.

**Palate:** Dry,  
medium-bodied,  
abundant fruit,  
cassis, white  
pepper.

**Soft, clean  
finish.**

### CELLARING SUGGESTIONS

Enjoy now  
or cellar for 2-3 years.

#V206G	Regular Price:	\$17.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$12.99/each
	<b>27% Discount</b>	<b>\$155.88/case</b>

1•800•949•WINE • [www.WineoftheMonthClub.com](http://www.WineoftheMonthClub.com)



## THIS MONTH'S SELECTION #4

Everyone needs a little romance in their lives! The Wine Company was founded in 1991 and created Romance Wines to offer an affordable yet delicious wine, which evokes the passion of the Tango into a wonderful wine to inspire romance. Romance Wines are made in a new world style in Mendoza, Argentina by winemaker and consultant, Brian Kinsella. Brian has travelled extensively in the wine world and is highly respected as a winemaker and educator. Being the creative person that he is, Brian decided to blend the two varietels which best symbolize the potential in Argentina for white wine. Torrontes ranks as Argentina's No. 1 white variety with more than 20,000 acres planted. Torrontes thrives in the deep, sandy soils in the Mendoza region of Argentina. The climate of warm sunny days and often very cold nights create an especially healthy environment for these vines. It is thought that the grape originated in the Mediterranean and is perhaps related to the muscatels because of its

## The Vintners Series

WINE OF THE MONTH CLUB®



incredible bouquet. Today, Torrontes has become the white vine emblematic of Argentina. The best feature of Torrontes is its unique combination of alluring fragrance with a pleasant herbaceousness. It is best drunk young while its luscious lemon fruit is fresh and full. The wine is clear, pale straw in color. The nose is aromatic of gardenia, lemon zest and grass. The palate is dry and fruity with balanced acidity and a pleasant almond finish. It is a natural with fish, especially lobster, Cantonese chicken, or empanadas.

### 2004 Romance

#### Chardonnay Torrontes

(shar-doe-nay  
tore-ron-tayz)

#### Mendoza Argentina

**Color:** Pale  
straw.

**Nose:**  
Gardenia,  
lemon zest,  
grass.

**Palate:**  
Dry, fruity,  
balanced  
acidity.

Pleasant  
almond  
finish.

#### CELLARING SUGGESTIONS

Drink now slightly chilled.

#V206H	Regular Price:	\$11.99/each
	Special Member Price:	\$10.99/each
	Reorder Price:	\$8.99/each
	<b>25% Discount</b>	<b>\$107.88/case</b>

1•800•949•WINE • [www.WineoftheMonthClub.com](http://www.WineoftheMonthClub.com)