

MAY 2006

Wines Evaluated: 101

Wines Rejected: 80

Wines Approved: 21

Wines Selected: 4



The Vintners Series

WINE OF THE MONTH CLUB®

MAY we always enjoy great wines at great prices. MAY we remember to try wines from all over the globe, such as Spain, France and Italy as well as California. MAY we thoroughly enjoy the Vintners Series wines this month...

**MAD DOGS AND
ENGLISHMEN, 2004.
SHIRAZ/CABERNET
SAUVIGNON/MONASTRELL
JUMILLA, SPAIN**

The winner of several International Wine Competitions, we are pleased and proud to share with you this super wine from Spain. Bright and juicy with fresh plums and juicy fruit, this is a wine that is sure to open your palate to the wonders of Jumilla.

**COMPASS, 2004
SAUVIGNON BLANC
MARLBOROUGH
NEW ZEALAND**

A small group of New Zealand winemakers have sparked a revolution! They have revolted against corks. Here is another fine example of the artistry of Sauvignon Blanc from New

Zealand with the ease and security of the screw cap closure.

**CASAL MORO, 2003
SANGIOVESE / MERLOT
VENETO, ITALY**

The Sangiovese grape makes wondrous wine on its own, but when it is blended with Merlot, mmmm! It is so delicious! Cantine Lenotti has a well-earned reputation for many years for creating great tasting wines and the Casal Moro Rosso is no exception. Complex, full-bodied and assertive with its own personality, it is already one of our all-time favorites. Enjoy!

**PALACIO DE BORNOS, 2004.
VERDEJO
RUEDA, SPAIN**

This old wine making area has found a new lease of life with the excitement and passion of Antonio Sanz. Believing the Verdejo grape is the next 'Chardonnay', he has almost single-handedly put the Verdejo grape on the map (and palates) of wine lovers throughout the world. Bring on summer with this "wine for all occasions".

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

April was crazy. I put on a charity golf tournament and casino night, Sandra put on a charity fashion show. We believe in helping charity. Of course, between my wife's, my mother-in-law's, and mine, I might go broke. Nonetheless, we think it is important to help when and wherever we can. And charity starts at home. We teach our kids that others are not as fortunate and that others don't have large and supportive families like we have been blessed with, it is good to give. So with that, I am grateful for what I am privileged to do!

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

Can you imagine? I arrived home from work the other night and Sandra says, "I would really like a glass of wine" and of course, being that she is my biggest wine critic, I look for something that I know she will like. What did I find? Nothing. Nada. Zippo. Not only did I not find anything that she would like, all I could find in the red wine category was a 3-liter bottle of Chateau Sovereign Cabernet Sauvignon. Boy, did I feel like a jerky husband. Subsequently, I brought home a case of one of our selections. And as we have gone through this case, I reaffirmed the phrase, "Variety is the spice of life!" Too many people get hooked on a particular wine and never seem to stray. It got to the point where I would reach into the case anticipating that I was drinking the same thing I drank the night before. No...Folks, this is important. Reach out to the wine world and try new things. I think you will find that your palate will open up to the wonderful spectrum of flavors out there. Not only is life too short to drink bad wine, it is too short to drink the same thing! Soon we will be bringing you an opportunity to purchase the great wines that we taste but cannot feature for one reason of another.....Salud!

Membership in *THE VINTERS 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	P.O. Box 660220, Arcadia, CA 91066
Call:	1-800-949-WINE (9463) or (626) 303-1690
FAX:	(626) 303-2597
Online:	www.WineoftheMonthClub.com
Newsletter written by:	Elizabeth Schweitzer, Master Sommelier

THIS MONTH'S SELECTION #1

The Vintners Series

WINE OF THE MONTH CLUB®

Spain has opened the door for any wine drinker to find something that they love. Their command of the Monastrell grape and their innovative wine-making has paved the way for many a wine drinking experience. Mad Dogs & Englishmen was created by three men who worked together to make a seriously fun wine of high quality without a fancy price tag. The region of Jumilla is an exciting new wine-making region in Spain. It is located southeast of Madrid and is set in a beautiful setting close to the regional park "El Carche". The climate in Jumilla is similar to Australia; hot, semi-dry with low yielding vines. Hot days and cool nights result in great acidity and the best possible sugar levels. The soil is sandy with chalk and clay.

Marcial Martinez Cruz is the winemaker and is thought to be one of the most innovative winemakers in Spain. Second in the trio is Guy Anderson who assembled the winemaking team. William Long helped to create the name and marketing. Inspired by the heat of the region, he said, "It is so hot here you need to be either mad or an Englishman to work here."

Monastrell is one of the most widely planted red grape varieties in Spain. It thrives in hot, dry weather and is very disease resistant. The grapes are small and produce wines that are drier and meatier than Spain's most popular grape, Garnacha. It is recorded that the Monastrell grape has thrived here for more than two thousand years. The Monastrell grape is at home here and rightly so. The conditions enable the grape to develop its color and flavor, which make it distinctly Spanish.

Mad Dogs & Englishmen is a blend of 50% Monastrell, 30% Shiraz and 20% Cabernet Sauvignon. The Monastrell grape brings flavors of loganberry mulberry and raspberry. The Shiraz gives the wine its pepper notes and the Cabernet Sauvignon provides the backbone and a round, full mouth feel. The color is dark red. The nose is distinctive with dark chocolate, black cherry, raisin and a certain gamy note. The palate is dry, full-bodied, with raisin fruit, stewed tomatoes, fresh plums and berry fruits with a long, warm, and lively finish.



2004 MAD DOGS AND ENGLISHMEN

Monastrell/ Cabernet Sauvignon/ Shiraz

(moan-eh-strell,
ka-bur-nay
saw-veehn-yawn,
sheer-ahz)

Jumilla, Spain

Color:
Dark, alluring red

Nose:
Gamy, dark
chocolate, black
cherry, raisin

Palate:
Dry, full-bodied with
sweet overtones,
plums, berry

Finish
Warm, long finish

CELLARING SUGGESTIONS

Drink now or
cellar through 2008

V506E	Retail Price:	\$16.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$11.99/each
	29% Discount	\$143.88/case

THIS MONTH'S SELECTION #2

The Vintners Series

WINE OF THE MONTH CLUB®

Compass wines are made in the largest growing region in New Zealand. Marlborough is world-famous for its superb Marlborough Sauvignon Blanc. The long-ripening season with high-sunshine hours and unspoiled environment nurture the vines with perfect flavors and quality. The allure of Sauvignon Blanc is as good a reason as any to begin a love affair with New Zealand wines. The Marlborough region is strongly influenced by maritime climate. Although it is considered a cool climate region, it has many pockets with unique microclimates. The soil is composed of silt and gravel and this reflects in the wine flavors. Marlborough vineyards are located in the scenic Wairau Valley, surrounded by snowcapped mountains and the Awatere Valley bordered by low hills and the meandering Wairau River. The Winemaker at Compass is Dr. John Forrest. He is the result of three generations of winemaking experience. He brings the discipline of science and his own exuberant personality and artistic flair. He truly believes that the blend of art and science is the key to making great wine. In 2001, he was awarded the prestigious New Zealand's Winemaker of the Year. With

his very "hands-on" approach to winemaking, his technical and artistic skills, Compass Sauvignon Blanc is an incredibly special wine. "Wine, he says, is one of the finer things in life that is built on tradition, and requires expert craftsmanship and needs an innate passion."

It's worth highlighting the advantages of screw cap closures again. 1. Ease of opening. 2. Consistent quality. 3. No corked wine. 4. No more oxidized wine. 5. Dependable cellaring. The screw cap revolution is here!

A quick turn of the screw and the Compass Sauvignon Blanc reveals a wine of light green color with silver tinges. The nose is classic intense tropical fruit, guava with slight hint of thyme and rosemary. The palate is fresh, full-bodied and zingy with mango, passionfruit, guava and a lush mineral character. The finish lingers and invites you back for another sip (or two). While its best-enjoyed young, it will develop some complexities over the next two years as well. Compass is a perfect match with Caesar salad, Mahi Mahi and other whitefish dishes. This is an excellent Marlborough Sauvignon Blanc from an exceptional 2004 vintage.



2004
COMPASS
Sauvignon Blanc
(saw-veehn-yawn blah)

New Zealand

Color:

Pale, lime yellow

Nose:

Tropical fruit, herbal,
mango

Palate:

Full-bodied,
racy acidity, passion-
fruit, guava

Finish

Round, crisp finish

CELLARING SUGGESTIONS

Drink now or
cellar 2 years

V506F	Retail Price:	\$15.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$10.99/each
	31% Discount	\$131.88/case

ADVENTURES IN GOOD FOOD



The aroma of the stew pot is traditionally Spanish. Here is a classic stew to pair with your Spanish wine, Mad Dogs & Englishmen.

BOILED BEEF AND CHICKPEAS **MADRILENO (COCIDO** **MADRILENO)**

Serves 6.

INGREDIENTS:

2-1/2 cups chickpeas
1 lb. top round beef or short ribs
1/2 lb. chicken pieces
7 oz. side pork or un-smoked bacon
1 ham bone
3-1/2 oz ham end trimmings
5 oz. chorizo
4 medium carrots, peeled
4 medium potatoes, peeled
2-1/2 lb cabbage
3 Tbsp. olive oil
2 cloves garlic, peeled
2-1/2 cups elbow macaroni
Salt

PREPARATION:

A day in advance: Place chickpeas in a bowl of lukewarm salted water and let soak for 12 hours.

The same day: Place the beef, chicken, side pork, ham and ham bone in a large stock pot and add cold water to cover. Bring to a boil over medium heat, skimming off the foam that rises. Drain and rinse the chickpeas and tie them in a small mesh bag to keep them from mixing with the meats and add them to the meats. Cook over low heat for 1 hour.

Add the chorizo and continue to cook for 1 hour. Add the carrots and cook for 30 minutes. Add the potatoes and cook until tender, about 30 minutes. Meanwhile, cook the cabbage separately in a large saucepan filled with salted water for about 30 minutes. Drain and cut. Heat the oil in a large skillet, add the garlic and cabbage pieces and sauté until tender, drain the broth from the meats into a large saucepan. Add the macaroni, season with salt and cook over medium heat

for 15 minutes. Slice the meats, arrange them on a platter and keep warm. Arrange the chickpeas, potatoes, carrots and cabbage on platter and keep warm.

Cocido is traditionally served in three courses. 1. The macaroni soup. 2. The vegetables. 3. The meats.

The chickpeas are drizzled with a bit of olive oil before serving.

Compass Sauvignon Blanc will be complemented by the sweet and sour dressing of this simple yet complex flavored salad.

SWEET AND SOUR **CUCUMBER SALAD**

Serves 4.

INGREDIENTS:

2/3 cup distilled white vinegar
2/3 cup water
1/2 cup sugar
Large pinch of salt
1 large cucumber, peeled
4 Tbsp. freshly chopped coriander (cilantro)
1/2 small red onion, chopped
1/3 cup chopped salted peanuts

PREPARATION:

Mix the vinegar, water, sugar, and salt in a small saucepan and bring it to a boil, stirring to dissolve the sugar. Allow the mixture to reduce and thicken slightly, about 8-10 minutes; it should reduce by about half. Remove pan from heat and set aside to cool.

Meanwhile, cut the cucumber into quarters, then slice them thinly across and put the pieces into a bowl.

Once the dressing has cooled, add it to the bowl with half of the chopped coriander and the onion. Stir well.

Just before serving, stir in the peanuts and garnish with the rest of the coriander.

TASTING NOTES



WINE:

Date Tested _____

Color _____

Nose _____

Tasted _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

WINE:

Date Tested _____

Color _____

Nose _____

Tasted _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

THE VINTNERS SERIES CELLAR NOTES





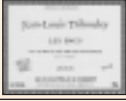

A report on how previous VINTNERS SERIES Selections are faring with age.

May 2005 Cabernet Sauvignon, 2002. Powers. Drink through 2008.
Moschofilero, 2003. Boutari. Drink now.

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

EARLIER SELECTIONS



ITEM # & DESCRIPTION	QTY	MEMBER REORDER PRICE	TOTAL
 #V506E - Monastrell/Cab/Shiraz, 2004. Mad Dogs & Englishmen <i>"Dark chocolate, raisin, plums"</i> Retail Price \$16.99 29% Discount		\$11.99/Each \$143.88/Case	
 #V506F - Sauvignon Blanc, 2004. <i>Compass</i> <i>"Tropical fruit, herbal, mango"</i> Retail Price \$15.99 31% Discount		\$10.99/Each \$131.88/Case	
 #V506G - Sangiovese/Merlot, 2003. Casal Moro <i>"Dark berries, earth, cassis"</i> Retail Price \$16.99 24% Discount		\$12.99/Each \$155.88/Case	
 #V506H - Verdejo, 2004. <i>Palacio de Bornos</i> <i>"Clean, crisp, pears, lime"</i> Retail Price \$14.99 27% Discount		\$10.99/Each \$131.88/Case	
 #V406E - Grenache, 2004. <i>Tribouley</i> <i>"Fresh berry fruits, cinnamon, saffron"</i> Retail Price \$17.99 22% Discount		\$13.99/Each \$167.88/Case	
 #V406F - White Rhone, 2004. <i>Rosenblum Cellars</i> <i>"Exotic peach, apricot, vanilla"</i> Retail Price \$15.99 25% Discount		\$10.00/Each \$120.00/Case	
To order by phone call TOLL FREE 1-800-949-WINE (1-800-949-9463) Monday - Friday 8 am - 5 pm (Pacific Time) 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		Sub-Total	
		8.25% CA Sales Tax	
		S & H*	
		EARLIER SELECTIONS TOTAL	

*For shipping and handling charges, see other side.

☐ 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 _____

IMPORTANT DELIVERY INFORMATION: We can ship to CA, CO, ID, IA, IL, MO, ND, NE, NH, NM, NV, OH, OR, TX, WI, WV, WY. Shipments cannot be made to a Post Office box. If an adult is not regularly at this address during normal UPS/Federal Express delivery hours, please specify a neighbor's, or office address, for the shipments.

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				
				Sub-Total
				8.25% CA Sales Tax
				S & H
				GIFT ORDERS TOTAL

Gift Number	FOR GIFT ORDERS		FOR EARLIER SELECTION ORDERS	
	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 \$11.30
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.

*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**

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®

The Lenotti wines (Casal Moro) date back to 1906 for their high quality production of Bardolino. They were also known for supplying wine and grapes to local bottlers for several decades. Cantine Lenotti is located in Bardolino, a town in the north of Italy, near Verona, on the banks of Lake Garda. Lake Garda is the largest lake in Italy. It is famous for its mild climate and the beneficial effects the lake has on the flourishing agriculture of vines and olives that are grown there. In the early 1970's, the farm constantly increased its production of high-quality wines and was marketing them at competitive prices. From 1971 to the present, the farm has undergone several enlargements and renovations. In 1981, a technologically state-of-the-art vinification unit was installed and more innovative plans for the future are underway. The winery is run by the Lenotti family; Giancarlo and Marina and their sons, Claudio and Enrico. This is a hands-on operation and the quality is apparent in every

bottle. Each step of the winemaking process is handled with care and passion. The Sangiovese and Merlot grapes are hand-selected to insure quality, and then each varietal is fermented separately before blending. Sangiovese is a mainstay grape of Italy, having been grown there since the sixteenth century. Alone it makes great wines, such as Chianti and Montepulciano, but when it is blended with Merlot it becomes the marriage of the century. The Merlot brings body, bouquet and enhances the aging ability while the Sangiovese shows off its earthy, dark cherry fruit. From the glass the color is a ruby red. The nose is perfumed with dark berries, earth and cassis. It is full-bodied, velvety and balanced with just enough Merlot nuance for an amazing dry and long finish. This is a wine with its own distinct personality and will cellar for several more years, but you will probably not want to wait. It is perfect with grilled meats and pasta with meat sauce!



2003

CASAL MORO ROSSO DEL VENETO

**Sangiovese/
Merlot**
(san-gee-oh-vay-
say/mare-low)

Veneto, Italy

Color:
Deep ruby

Nose:
Dark berries,
earth, cassis

Palate:
Dry, full-bodied,
mixed berries, coffee

Finish
Long, dry finish

CELLARING SUGGESTIONS

Drink now
or cellar 5 years

V506G	Retail Price:	\$16.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$12.99/each
	24% Discount	\$155.88/case

THIS MONTH'S SELECTION #4

The Vintners Series

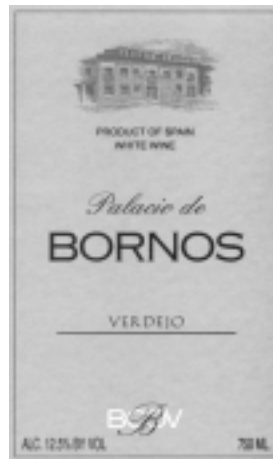
WINE OF THE MONTH CLUB®

Seven years before the Rueda region was granted D.O. status, Antonio Sanz decided to open his own winery there. He is the owner and winemaker at Bodegas Palacio de Bornos and is a man with great passion and foresight. He realized the potential of the area's soil and climate and how perfect they were for the unique characteristics of the Verdejo grape. The Sanz's family has been making wine in the Rueda Area for five generations, from 1870 to present, in the nearby town of La Seca. Antonio was a pioneer in the Rueda region for being the first to make fresh modern-style white wines from the area. The soils are poor, with a mix of gravel, limestone and sandy clay; perfect for Verdejo. The elevation and harsh climate of long cold winters and hot dry summers, provide growing conditions for low yields and grapes that are fully ripe, especially Verdejo. At Palacio de Bornos, all the Verdejo grapes are harvested at night and from the arrival at the winery until bottling, are handled with care in protective environments.

At Palacio de Bornos, Verdejo is the "queen of grapes" and it is their

mission to showcase the refinement and elegance that this grape has to offer. "Our aim is to grow the best grape quality in order to produce the best wines," says Antonio. Sources claim that Verdejo is indigenous with the Rueda region and that it grows best here. Well, we can see for ourselves after just one sip. Clean, crisp, and delicious, it is definitely a wine to keep on hand for the summer months ahead.

Typically, Verdejo makes light, fresh and aromatic wines. The Palacio de Bornos is no exception, except with the added bonus of gifted winemaking and care. This is an appealing fresh wine made with 100% Verdejo. The color is a brilliant, clear pale yellow with tints of silver. The nose is assertive, fresh and lively with smells of lime, lemon zest, mineral and pears. One sip and you will be hooked; clean, crisp, loaded with pears, lime and a hint of chalk. This is the perfect wine for summer salads, grilled chicken, and appetizers or just to sip with good conversation. The finish is clean and invites you back to the glass for another sip.



2004

**PALACIO DE
BORNOS**

Verdejo
(ver-de-hoh)

Rueda, Spain

Color:
Pale yellow, tinges
of silver

Nose:
Lime and lemon zest

Palate:
Pears, lime, mineral

Finish
Crisp, lengthy finish

CELLARING SUGGESTIONS

Drink now slightly chilled
or cellar for one year

V506H Retail Price:	\$14.99/each
Special Member Price:	\$13.90/each
Reorder Price:	\$10.99/each
27% Discount	\$131.88/case