



The Vintners Series

WINE OF THE MONTH CLUB®

JUNE 2006

Wines Evaluated: 131

Wines Rejected: 92

Wines Approved: 39

Wines Selected: 4

Benjamin Franklin said, "The discovery of wine is of greater moment than the discovery of a constellation. The universe is too full of stars." We appreciate his thought but we find that the universe is a constellation of wine and we aim to taste and share them with you as much as possible. 'June gloom' will disappear as you sip through this month's Vintners Selections.

KIT FOX FOXY, 2003
CABERNET
SAUVIGNON/SYRAH
CALIFORNIA

It is hard not to get excited about the exciting value of this new discovery! Aptly named for the endangered Kit Fox, Foxy is going to be hard to find as well after everyone starts pulling the cork and tasting this gem. This wine has been 'made with care' after four generations of passionate family farming.

MAD FISH, 2003
CHARDONNAY
WESTERN AUSTRALIA

In the spirit of Western Australia, Mad Fish wines are without pretension and without fuss. They are, however, delicious and a tip top value. The Aboriginal

water turtle on the award-winning label is a symbol of perseverance and tolerance and the unity between land, sea, stars, animals, and people. Enjoy!

FRANCO, 2004
MERLOT
CENTRAL COAST
CALIFORNIA

Dave Griffith "Griff" is a Gen-X winemaker who is breaking rules, making great wine and pushing the envelope but not your budget. He is passionately driven to bring attention to the San Benito appellation with this superb, limited production Merlot. This wine is absolutely delicious and perfect for all your summer grilling.

RED BELLY BLACK, 2005.
CHARDONNAY
SOUTH AUSTRALIA

The Angove's Estate is a fifth generation family company that has survived the dawn of Australian winemaking and is now one of the largest privately owned wine companies in the country. This is a user-friendly Chardonnay with a big surprising finish, worthy of all your dinner arrangements from one of Aussie's oldest.

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

It's that time of year when the kids get out of school and I get my life back. I'm looking forward to swim parties, barbecues and lazy afternoons. Our lineup this summer is a perfect compliment of all these activities. To you and yours, have a great summer.

Salute!

PS: Hey, don't forget to stock up on your favorites for the summertime by taking advantage of our July wine sale.

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

Our special sale on several wines from our Regular, Vintners, Limited and Email promotions will begin July 1, 2006 and end July 31, 2006. We are giving you advance notice on the sale so that you can review the list and check it twice. Remember which wines were your favorites and then get ready to order these great wines at fantastic prices before they are gone forever!

For this promotion only, we are allowing all members from the Regular, Vintners and Limited Series to mix and match any combination of wines from any series. Take advantage of this promotion to try something new or bring an old favorite home.

Remember first come first serve!

The asterisk "" means very limited quantities.*

ITEM	DESCRIPTION	REGULAR PRICE	SALE PRICE
V106G	Red, 2002. Leyda	\$16.95	\$7.99
V206F	Uvaggio, 2005. Vermentino	\$15.99	\$7.99
V106E	Concannon, 2001. Assemblage Red	\$18.98	\$10.95
V106F	Lake Sonoma, 2004. Fume Blanc	\$21.99	\$10.95
L106C	Chardonnay, 2003. Bennett	\$18.99	\$10.99
L106D	Syrah, 2001. Vina Robles	\$22.99	\$12.99
1205A	Sparkling N.V La Delizia	\$14.99	\$5.99
1205B	Syrah Port, 2004. Bodega de Leon	\$12.99	\$5.99
106B	Sauvignon Blanc, 2004. Deakin Estates	\$11.99	\$4.99
206A	Sauvignon Blanc, 2004. Grove Street	\$12.99	\$4.99
306A	Merlot, 2001. Armstrong Ridge	\$14.99	\$6.99

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



Four generations of family farming have made Kit Fox Vineyards the success that it is today. Proud of his great-grandfather, grandfather, and father, Hunter Vogel continues the tradition of excellence they began many years ago by making his living from working with the land. In 2000, Hunter and his Dad, decided to see if their farm was suitable for growing grapes as well as the state's highest quality almonds, walnuts, and apricots. They called in viticultural experts from UC Davis and independent consultants who concluded that, yes, the land was not only suitable for growing grapes, but for growing grapes of supreme quality. 44 acres were planted just outside Patterson, California in an area known as Salado Creek. Salado Creek is located on the eastern shoulder of the Diablo Coastal Mountain Range in western Stanislaus County. The days are warm and in the afternoon, the breezes from the Delta cool the area overnight. The soils here are unique to all of California. Two ancient water flows from the Coastal Mountain Range are today Salado Creek and Little Salado Creek. These waterways deposited sandstone and shale which makes for very deep and well-drained soils. In September of 2002, the Vogel's submitted a proposal for the area to be granted the title as a new American Viticultural Area for

its uniqueness and high quality grape-growing. In 2004, Salado Creek AVA was approved and the family is proud to pioneer this small yet important appellation.

The Vogel family is dedicated to the land and environment. The winery's name, Kit Fox, is named for the endangered species of the San Joaquin Kit Fox that has inhabited the lands in the region for hundreds of years. Only 7,000 of this remarkable species remain and their labels underscore their respect for the natural world and its inhabitants. The family hired Chad Joseph to be their winemaker. Chad considers himself an artist; his muse and greatest love is winemaking. "My palette of colors is the grapes and my tools are the barrels, aging regimes, tanks and blending practices. The final, artful product in the bottle is what inspires me," says Joseph.

In his perpetual quest for excellence, Chad has released yet another great wine. The 2003 KitFox Foxy is a luscious blend of Cabernet Sauvignon and Syrah. You will think that you are drinking a \$35.00 bottle of wine, but you will be way off the mark. The color is vibrant plum garnet. The nose is assertive with plum, chocolate, spicy cherries, and a hint of oak. The palate is packed with lush, dark fruit flavors, integrated oak and cherry-tobacco. Yummy! "Alluring, sensual and flirtatious... that's Foxy!!"



2003

**KIT FOX
FOXY**

**Cabernet
Sauvignon/
Syrah**

(ka-bur-nay
saw-veehn-yawn,
seer-ah)

California

Color:

Plum, garnet

Nose:

Opulent cherry
tobacco, spicy
berries.

Palate:

Dry, full-bodied,
velvety tannins,
sweet herbs,
chocolate-covered
cherry

Finish

Long, luscious finish

CELLARING SUGGESTIONS

Drink now or cellar
through 2010.

V606E	Retail Price:	\$17.49/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$12.99/each
	26% Discount	\$155.88/case

THIS MONTH'S SELECTION #2



In the far southern reaches of Western Australia is the quiet coastal town of Denmark along the beautiful and peaceful Mad Fish Bay. The Bay was named Mad Fish because according to local legend, when two tides meet, the schools of small fish start jumping like mad in every direction to avoid being eaten by the hungry, larger fish. Mad Fish is produced by Howard Park Wines and they are wines with an emphasis on drinkability and made for people who enjoy the pleasures of life: family, friends, food, and wine. The wines reflect a contemporary style from cool climate fruit and are noted for their pure, fresh, and clean characteristics.

The husband and wife team of Jeff and Amy Burch are completely committed to wine excellence and embrace the motto of "no compromise" in regards to quality and craftsmanship. Their approach to all aspects of the winery is very 'hands-on'. Jeff is described as focused, laid-back, and passionately mad about wine and food. Amy is always visible greeting visitors at the cellar

door or working in the gardens and vineyards. At Mad Fish, their philosophy is simple: premium wine can only come from excellent fruit. The sourcing of this premium fruit from specific vineyards and specific blocks of vineyards is the most important factor in making Mad Fish wines. Chief Winemaker Michael Kerrigan tastes, selects, and monitors all the fruit for the Mad Fish wines. Michael has earned a reputation as "bloody tough" because he rejects more fruit than he accepts. The results speak to us from the glass. It pours a classic Chardonnay clear, light golden yellow color. The nose is more pear and citrus than peach and stone fruit, although all are present and some butterscotch and tropical fruit as well. One sip and you will say, "Ahhh! This is a great Chardonnay!" The palate is clean with complex flavors of tropical fruit, caramel, cashew, a hint of vanilla peach with a swish of grapefruit on the finish. This wine is impressive, perfect with grilled seafood, chicken, summer salads and an excellent value to boot.



2003

MAD FISH

Chardonnay
(shar-doe-nay)

**Western
Australia**

Color:
Clear, light golden
yellow

Nose:
Pear, lime, melon,
stone fruit, mineral,
butterscotch

Palate:
Soft, fleshy, soft
acidity, cashew,
melon, subtle oak

Finish
Long, clean
grapefruit finish

CELLARING SUGGESTIONS

Best enjoyed now.
Drink slightly chilled.

V606F	Retail Price:	\$15.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$11.99/each
	25% Discount	\$143.88/case

ADVENTURES IN GOOD FOOD



This recipe begs for a rich red wine. Mmmm, how about the Kit Fox 'Foxy'? It should be perfect!

BROILED MARINATED FLANK STEAK

Serves 6.

INGREDIENTS:

2-1/2 lbs. flank steak, trimmed of fat.
1 can (14 ounces) crushed tomatoes
3/4 c. canned beef broth diluted with
3/4 c. water.
1 large onion, halved and thinly sliced.
1 large garlic clove, thinly sliced
1 Tbsp. Worcestershire sauce
1 tsp thyme
1 bay leaf
2 Tbsp. unsalted butter, cut into bits
Salt and freshly ground pepper

PREPARATION:

Place the steak in a large non-reactive dish or bowl. Add the tomatoes, broth, wine, onion, garlic, Worcestershire, thyme and bay leaf to the dish and turn the steak to coat evenly. Marinate for 4 hours at room temperature, turning several times, or cover and refrigerate overnight. Let the meat come to room temperature before cooking.

Preheat the broiler. Remove the meat from the marinade. Scrape all the marinade ingredients into a small non-reactive saucepan and cook over moderately high heat until the liquid has reduced to 1 cup, about 15 minutes. Strain the liquid into a small heavy saucepan, pressing the vegetables through strainer. Discard the contents of the strainer.

Broil the steak 6 to 7 inches from the heat, turning once, 10 minutes for rare and longer for medium. Transfer to a cutting board and cover lightly with foil.

Reheat the marinade over moderate heat, until hot but do not boil. Whisk in the butter and season with salt and pepper. Slice the meat against the grain and serve with the sauce on the side with wild rice and vegetables.

Mad Fish Chardonnay will be your wine of choice for this delicious recipe for Halibut. Be sure to use fresh herbs to bring out the sweet flavor of the Halibut.

SAUTÉED HALIBUT WITH WARM CREAMY VINAIGRETTE

Serves 4.

INGREDIENTS:

1/3 c. minced shallots
1/2 c. Mad Fish Chardonnay
2 garlic cloves, minced
7 Tbsp. extra virgin olive oil
1 fresh thyme sprig
3/4 tsp. tomato paste
2 Tbsp. fresh lemon juice
2 Tbsp. red wine vinegar
1 tsp. soy sauce
4 Tbsp. cold unsalted butter,
Cut into 1-inch pieces
Salt and freshly ground pepper
Four 6-ounce halibut steaks,
(about three fourths inch thick)
2 Tbsp. chopped chives
2 plum tomatoes, peeled, seeded and cut into
one-fourth inch dice

PREPARATION:

In a blender combine 2 Tbsp. shallots with 2 Tbsp. of wine and puree until blended. Transfer to a small bowl and set aside. (Can be made up to 5 hours ahead.)

In a medium saucepan, combine remaining shallots, garlic, and 6 Tbsp. olive oil and cook over low heat, stirring until softened, about 7 minutes. Add the thyme sprig and remaining wine, increase heat to high and boil until reduced to half-cup, about 15 minutes.

Discard the thyme sprig. Stir in tomato juice, lemon juice, reserved shallot juice, vinegar and soy sauce and bring to a boil, whisking constantly. Remove from heat and whisk in the cold butter a little at a time, until creamy and smooth. Season with salt and pepper and set aside.

Sprinkle the halibut steaks on both sides with salt and pepper. In a large skillet, heat the remaining 1 Tbsp. olive oil over high heat. When the oil begins to smoke, add the steaks and cook until well browned on one side, about 4 minutes. Turn over and cook the other side until the fish is firm to the touch and just opaque, about 3 minutes.

Meanwhile, reheat the vinaigrette sauce over low heat, whisking constantly. Stir in the chives and tomatoes. Spoon the sauce onto 4 dinner plates and set the halibut steaks on top. Serve immediately with a fresh green salad.

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.

June 2005 Cabernet Sauvignon, 2003. Trewa. Drink through 2007.
Greco, 2003. Lento. Drink up.

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
 #V606E – Kit Fox ‘Foxy’, 2003. <i>Cab/Syrah</i> <i>“Cherry, tobacco, chocolate.”</i> Retail Price \$17.49 26% Discount		\$12.99/Each \$155.88/Case	
 #V606F – Mad Fish 2003. <i>Chardonnay</i> <i>“Pear, mineral, butterscotch”</i> Retail Price \$15.99 25% Discount		\$11.99/Each \$143.88/Case	
 #V506E - Monastrell/Cab/Shiraz, 2004. <i>Mad Dogs & Englishmen</i> <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. <i>Casal Moro</i> “Dark berries, earth, cassis” 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	
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.

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Signature _____

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State _____

Zip _____

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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.

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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						Sub-Total	
FOR GIFT ORDERS			FOR EARLIER SELECTION ORDERS			8.25% CA Sales Tax	
Gift Number	CA Shipping	Out-of-State Shipping	Number of Bottles	CA Shipping	Out-of-State Shipping	S & H	
Gift #10V	\$ 6.97	\$ 9.02	1 - 2	\$ 6.97	\$ 9.02	GIFT ORDERS TOTAL	
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.

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MONTH YEAR

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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



It started out innocently enough. Two working guys meet through mutual friends and start hanging out together with their girlfriends to go out for dinner. They start tasting wine and discussing its best friend, food. They realized that it was not only interesting, but all-consuming and romantic. Interest turned into love and love turned into buying a winery and then into making their own wines. Working almost round the clock, they built a vineyard in San Benito County near Hollister, CA, and read all the winemaking material they could find in books, through friends and the internet. That is the simple version of how Dave Griffith, aka, Griff and his friend Frank got started in the wine business.

Franco Merlot is Griff's 'pride and joy' Merlot. The grapes were sourced from San Benito County and he says this wine will "knock your socks off." San Benito County lies between the Gavilan and Diablo Mountain Ranges. The climate of the San Benito appellation is generally moderate. It is cooled by the

Pacific breezes that blow through the mountains. The area claims many different soils and microclimates. Mt. Harlan, for instance, is one of the coolest regions in all of California, yet the valley is warm and temperate. The valley is bisected by the San Andreas Fault; on one side the soils are granite and sandstone, while on the other side they are mostly granite and limestone. Griff approaches winemaking as a free-style art form rather than a scientific task. "The goal is to make the best possible wine and not to follow a recipe – each vintage is different," says Griff. We are witnesses to the fruits of his labors with the 2004 Franco Merlot. The color is a murky, deep, dark purple. The nose is classic Merlot with subtle herbal notes, fresh plum, currant, blackberry and lavender. The palate is soft, smooth and very approachable with integrated vanilla oak flavors, cocoa and black fruit flavors. Yummy! The finish is seamless and elegant. This wine is easily enjoyed now but will also improve with a few years cellaring. Enjoy it with grilled meats, stews, pasta and aged cheese.



2004

FRANCO

Merlot
(mare-low)

**Central Coast
California**

Color:
Deep, dark purple

Nose:
Herbal, fresh plums,
currants

Palate:
Soft, smooth, inte-
grated tannins

Finish
Seamless finish

CELLARING SUGGESTIONS

Drink now or
cellar through 2008.

V606G	Retail Price:	\$14.99/each
	Special Member Price:	\$12.99/each
	Reorder Price:	\$9.99/each
	33% Discount	\$119.88/case

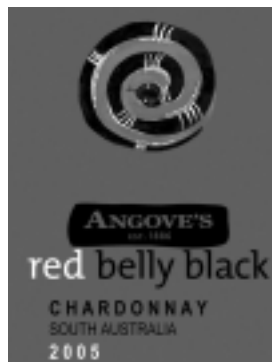
THIS MONTH'S SELECTION #4



Red Belly Black Chardonnay is made by one of Australia's oldest family owned winemaking companies. Angove's was established in Adelaide during 1886 and has a history of not only making fine wines but also for its distilling practices. Dr. William Angove was an accomplished surgeon who emigrated from Cornwall, England, in 1886 to establish a medical practice in South Australia. His early interests and experimenting with vines, winemaking and distilling started the family business. He purchased vines in Tea Tree Gully in the Adelaide foothills and was the forerunner of one of the largest vineyards in the southern hemisphere. By the turn of the century, interest in sherry and port was on the rise. Angove's son installed stills and a boiler for fortifying spirits. Their reputation for table wine and fortified wine was impeccable. The renowned "St. Agnes", became a hallmark for quality brandy from Australia. In 1947, Thomas Angove, the grandson took over as Managing Director. He modernized, renewed, and added to the family estate. In 1983, Thomas' son, John Angove became Managing

Director. He has followed in his family's footsteps and has continued to develop and modernize, yet maintains the traditional high quality levels of past generations.

Red Belly Black Chardonnay is one of the family's latest accomplishments. (Red Belly Black is the name of a beautiful, yet dangerous snake found in the rainforests of Australia. It is red bellied and black on top, hence its name.) The grapes for this wine are from Angove's vineyards across South Australia; namely the Limestone Coast, McLaren Vale, and Riverland estates. 2005 was a vintage which allowed the Chardonnay fruit to fully ripen. The grapes were picked late at night to keep them cold and then immediately cool fermented. Some lots were barrel fermented and others were aged on the lees to add complexity and style. The end result is a light straw color with a nose of butterscotch, citrus, and green melon. The fun in the glass starts out buttery and ripe and develops into ripe melon, nectarines, lemon, and a creamy long finish. It's great as a party starter or have it with grilled fresh fish or antipasto.



2005

**RED BELLY
BLACK**

Chardonnay
(shar-doe-nay)

South Australia

Color:

Light straw

Nose:

Green melon, citrus,
butterscotch

Palate:

Dry, creamy,
nectarines, hint
of oak

Finish

Lengthy, fresh finish

CELLARING SUGGESTIONS

Drink now
through 2007.

V606H Retail Price:	\$19.99/each
Special Member Price:	\$16.99/each
Reorder Price:	\$11.99/each
40% Discount	\$143.88/case