



The Vintners Series

WINE OF THE MONTH CLUB®

July 2006

Wines Evaluated: 111

Wines Rejected: 83

Wines Approved: 28

Wines Selected: 4

July marks the peak of summer activities. The wines we selected for July are perfect for backyard grilling, elegant patio dinners, and quiet evenings on the porch. Australia, Spain, and California are the destinations for this month's selections. We are sure you will enjoy them as much as we enjoyed finding them for you.

9 Mile Road, 2004
CABERNET SAUVIGNON
SOUTH AUSTRALIA

Langhorne Creek Valley in South Australia is a small region with a big reputation. Made by Greg Follett, who has three generations of winemaking behind him, this Cabernet Sauvignon was crafted with pride and experience. Greg has access to fruit that is just perfect, and along with his expertise he has made a wine that is impressive as well as delicious.

IRON HORSE, 2005
ROSATO DI SANGIOVESE
ALEXANDER VALLEY
CALIFORNIA

Forever trying to improve and raise the standards of wine-making, Iron Horse sets a great example of what can happen with

passion and precision. This Rosé is the ultimate summer sipper and will match up perfectly with grilled fish and salads. It's absolutely delicious!

LA PLANTA, 2004
TEMPRANILLO
RIBERO DEL DUERO
SPAIN

Florentino Arzuaga is an enthusiast of nature and of wine. He has single-handedly changed the face of Ribero del Duero with his winemaking and vision for the future of the region. His tenacious spirit is evident in his wine and we're sure that you'll get caught up in his (and our) enthusiasm.

BISHOP'S PEAK, 2004
CHARDONNAY
EDNA VALLEY
CALIFORNIA

Bishop's Peak Edna Valley Chardonnay emphasizes balance and clean Chardonnay flavors. The wine is made by Talley Vineyards and reflects their attachment to quality without the high prices. This Chablis-style wine is a good aperitif wine and will also pair with pasta and cream sauce.

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkarian

This newsletter will find me in Armenia! And I am going to be tasting Armenian wines. I hope I can keep a straight face! Actually, I have had some wines from there that were well made. The main grape is called Areni (r-n-ee), which seem to be similar to Grenache. I will report back as to the potential value of these great wines.

Salud!

Paul Kalemkarian

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	Vintage Red, 2002. Leyda	\$16.95	\$7.99
V206F	Vermentino, 2005. Uvaggio	\$15.99	\$7.99
V106E	Assemblage Red, 2001. Concannon	\$18.98	\$10.95
V106F	Fume Blanc, 2004. Lake Sonoma	\$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

The Vintners Series

WINE OF THE MONTH CLUB®

Langhorne Creek is both a town and a wine region in South Australia, just south of Adelaide. The town and its original vineyards, first planted in the 1850s, are on the banks of the Bremer River which flows into Lake Alexandrina. Each winter the rains in the nearby Adelaide Hills flow downstream, flooding the river banks into a natural flood plain. As a result, the soil is fertile and deep. The vineyards get little winter rain, and due to cooling breezes from the lake, moderate daytime temperatures. Langhorne Creek is best known as a red wine growing region with about 70% of the vines Cabernet Sauvignon and Shiraz. "I think people are starting to understand that, from a viticulture perspective, this is one of the most important regions in South Australia," says Winemaker Greg Follett.

Greg Follett comes from a family that has been dairy

farming and growing grapes in the region for almost 130 years. Three brothers and their parents still work the family business. 9 Mile Road takes its name from the nine mile road that runs through the valley of Langhorne Creek. All the fruit for 9 Mile Road is estate grown and harvested in separate batches. The Cabernet Sauvignons from Langhorne Creek are best known for their fragrant mint and silky characteristics.

9 Mile Road shows off a deep purple color. The nose is assertive yet refined with smells of Bing cherries, mulberries, and hints of red roses and eucalyptus. The palate is fresh with dry tannins and soft fruit flavors of blackberry and cherry. It is medium-bodied with a hint of chocolate and a touch of herbaceousness. It finishes with soft tannins and soft fruit. This is great wine at an incredible price. It will be perfect with our recipe for Stuffed Pork Chops on page 5.



2004

9 MILE ROAD

**Cabernet
Sauvignon**

(ka-bur-nay
saw-veehn-yawn)

South Australia

Color:
Deep purple

Nose:
Bing cherries, red
roses, mint

Palate:
Dry, medium-bodied,
soft tannins,
blackberry, chocolate

Finish
Soft fruity finish

CELLARING SUGGESTIONS

Drink now
through 2010

V706E	Retail Price:	\$18.99/each
	Special Member Price:	\$16.99/each
	Reorder Price:	\$14.99/each
	21% Discount	\$179.88/case

THIS MONTH'S SELECTION #2

The Vintners Series

WINE OF THE MONTH CLUB®

Sangiovese is the featured grape of Chianti wines in the hot, dry Tuscany region of Italy. Local legend tells how the wine got its name 400 years ago by the Capuchin monks. These monks lived in the area of Sant'Angelo di Romagna, in a monastery on a hill called Collis Jovis. An important guest came to dinner, and the monks served wine that they had made from their local vineyards. The guest loved the wine and asked what it was called. The monks quickly christened it "Sanguis Jovis", probably after the hill but also meaning "Blood of Jupiter." As words are used and their edges rounded, the name eventually became Sangiovese, and Sanzvēs in the local dialect. Some legends have upgraded the guest to a Pope and the hill to Monte Jove, yet through it all the wine has faithfully lived up to the local lore.

Sangiovese is now an important grape in California viticulture. In the Alexander Valley of Sonoma County, Iron Horse Vineyards grows Sangiovese in the T-bar-T Vineyard. The vineyard is steep and rugged

with great sun exposure for full ripening of the grapes. Iron Horse, which has been making world-class wines for more than 30 years, doesn't hesitate to use the latest technology in their hillside vineyards. Their precision farming utilizes the latest technology such as GPS mapping and computer models to analyze the vineyard into smaller blocks by soil type, aspect, and elevation. The pruning, irrigation, cover crop, and harvesting are determined on a block-by-block and sometimes a vine-by-vine basis. Truly, winemaker David Munksgard raises the bar without compromising the gifts of the land.

The Rosato di Sangiovese is an exciting, vibrant wine that is perfect for summer sipping. The color is a soft salmon pink. The nose is fresh and inviting with smells of watermelon, strawberry, rhubarb, and rose petals. The palate is dry and loaded with ripe red fruit, strawberry, cherry, and a touch of black pepper. There is a slightly sweet finish with zesty acidity. It's great as an aperitif or with Spicy Salmon with Papaya Salsa. (See recipe on page 5.)



2005

IRON HORSE

**Rosato di
Sangiovese**
(san-gee-oh-vay-say)

**Alexander
Valley
California**

Color:

Soft, salmon pink

Nose:

Watermelon,
rhubarb, strawberry,
rose petals

Palate:

Soft, dry, ripe red
fruit, black pepper

Finish

Off dry, zesty finish

CELLARING SUGGESTIONS

Drink now,
slightly chilled

V706F	Retail Price:	\$13.99/each
	Special Member Price:	\$12.99/each
	Reorder Price:	\$10.99/each
	21% Discount	\$131.88/case

ADVENTURES IN GOOD FOOD



Be careful when opening the packets as they will be full of steam. While it cools down, enjoy a glass of 9 Mile Road Cabernet Sauvignon.

FOIL-WRAPPED STUFFED PORK CHOPS

Serves 4.

INGREDIENTS:

4 large loin pork chops, each about 10 oz.
and 1"-2"

Salt and pepper to taste

INGREDIENTS FOR STUFFING:

2-1/2 cups cubed bread
1 cup milk
3 Tbs. minced yellow onion
2 Tbs. chopped fresh parsley
1 Tbs. minced fresh sage
2 tsp. dried winter savory
1/2 tsp. salt
1/2 tsp. pepper

PREPARATION:

Preheat oven to 350°.

Prepare stuffing by placing the bread cubes in a bowl and pour in one cup of milk. Let stand until bread is very soft, about 15 minutes. If needed, add more milk to soften. When the bread is ready, squeeze dry and place in a clean bowl. Discard the milk. Add the onion, parsley, sage, thyme, savory, salt, and pepper to the bread and mix well.

Using a small, sharp knife, cut a horizontal slit 1-inch long into the side of each pork chop. Working inward from the slit, cut almost to the opposite side of the chop; but do not cut through. Spoon an equal amount of stuffing into each chop. They will be very full.

Sprinkle salt into a wide, heavy frying pan and place over medium heat. Brown the pork chops by searing about 2 minutes on each side.

Cut 4 pieces of foil each large enough to wrap and seal a pork chop. Place chop in each piece of foil, sprinkle with pepper and fold in the ends,

overlapping them. Bring the sides together to make a tight seal. Place on a baking sheet and bake for 45-50 minutes. Serve the foil packets on each plate with lots of crusty bread for dipping up the juices.

Summer Grilling Idea: Add vegetables such as bell peppers, zucchini, mushrooms, or sections of corn on the cob to make this a one-dish meal. Place the packet directly on a medium-flame grill.

Rosato di Sangiovese screams for salmon and here is a simple, refreshing recipe to accompany it.

SPICY SALMON WITH PAPAYA SALSA

Serves 2.

INGREDIENTS:

2 4-oz. pieces of Salmon Fillet
1 dried Cayenne Pepper
Salt and pepper
Oil for Sautéing

INGREDIENTS FOR SALSA:

1 large papaya, peeled, seeded and coarsely
chopped
1 carrot, peeled and shredded
Juice of 1 lemon
Zest of 1 lemon
1/2 of a red bell pepper, coarsely chopped
1/2 of a green bell pepper, coarsely chopped
1-1/2 tsp. fresh lime juice
1-1/2 tsp. orange juice
1 Tbs. fresh chopped cilantro

Combine salsa ingredients and set aside.

PREPARATION:

Prepare salmon by crushing the cayenne pepper with the salt. Season the salmon with the chili and salt mix. Sear the fish to desired temperature.

Serve fish over the salsa and garnish with a sprig of cilantro.

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, 2001. Cellar No. 8. Drink now through 2007.
Torrantes, 2004. Maia. 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
 #V706E – 9 Mile Road, 2004. <i>Cab Sauv</i> <i>"Red roses, eucalyptus, chocolate."</i> Retail Price \$18.99 21% Discount		\$14.99/Each \$179.88/Case	
 #V706F – Iron Horse, 2005. <i>Rosato di Sangiovese</i> <i>"Watermelon, strawberry, cherry."</i> Retail Price \$13.99 21% Discount		\$10.99/Each \$131.88/Case	
 #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	
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				

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	\$11.30
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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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 _____

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(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 Arzuaga Navarro winery is located in the southernmost region of the Ribera del Duero region in Spain. It was founded by the ambitious and dynamic Florentino Arzuaga. The estate is in one of the most beautiful locations in the Duero, situated 328 feet above the Duero River. The Arzuaga Navarro winery has 370 acres under vine, but the estate sits on 3,500 acres—it's home to the "La Planta" game reserve. Hundreds of wild boar and deer roam among the juniper, oak and pine trees that dominate the property. Florentino has also built the first hacienda-style "wine hotel" in Spain.

Arzuaga's vines nestle right up to the famous Vega Sicilia vines. The area is extremely dry, yet the grapes ripen evenly due to plenty of sunshine during the day and much cooler temperatures at night. This is an ideal environment for Tempranillo, which is locally called "Tinto Fino."

The Tempranillo grape makes dry, perfumed wines. It is the main grape used to make all the great Rioja's in Spain. There it is blended with Garnacha and Mazuelo; however, at Arzuaga Navarro, it's crafted and bottled as a single varietal. Florentino believes this is the best way to show off the fruit's distinctive qualities. During the winemaking process, the winery uses mostly American oak barrels.

The 2004 La Planta Tempranillo has an intense cherry red color. On the nose, there are fresh, ripe fruit aromas, black cherries, roasted nuts and a hint of bacon. The palate is dynamic with cherry, vanilla, clove and tobacco. The wine is balanced and the tannins are well-integrated. The finish lingers with a smoky quality. This is a good pairing with roasted turkey, game meats or beef.



2004

LA PLANTA

Tempranillo
(teh-m-prah-nee-ho)

**Ribera del
Duero
Spain**

Color:
Soft, reddish-copper

Nose:
Black cherries, earth,
roasted nuts,
smoked meats

Palate:
Soft, fruity, sweet
spice, blackberry

Finish
Lingering, smoky

CELLARING SUGGESTIONS

Drink now or
cellar 2-6 years

V706G	Retail Price:	\$16.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$13.99/each
	18% Discount	\$167.88/case

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THIS MONTH'S SELECTION #4

The Vintners Series

WINE OF THE MONTH CLUB®

The Edna Valley is a cool, coastal valley located in San Luis Obispo, California. The Talley family has been farming the region since 1948, when Oliver Talley started growing vegetables. In the late 1970s Oliver's son, Don, saw the potential of the Edna Valley for growing high quality grapes. Working with viticultural experts from the University of California at Davis and the Napa Valley, he planted a small plot with five varieties, including Chardonnay. He discovered that he was right. He planted 160 acres and produced the first wine in 1986. Just five years later a state-of-the-art winery was completed with one goal in mind: "to maximize the influence of the vineyard through minimal processing of the grapes into wine." The Talley wines are consistent, and have garnered awards and high ratings throughout the world. Today, second and third generation family members maintain the

Talley Farms' international reputation for quality in both produce and wines.

The Talley family makes wine under the Bishop's Peak label with one objective: "to produce honest wines of good value that display the distinctive character of the San Luis Obispo winegrowing region." The grapes for Bishop's Peak were purchased from growers in San Luis Obispo County who share the family's commitment to quality. Yields are moderate and quality is maximized. All the grapes are hand-harvested.

The result is a wine with a brilliant, yellow color. The nose is fresh and clean with green apples, pineapple, and orange blossom. The palate is balanced with fresh acidity and golden delicious apples, and vanilla from the new oak. The finish is soft and lingering. It seals with a screw cap to preserve its pure flavors and aromas.



2004

BISHOP'S PEAK

Chardonnay
(shar-doe-nay)

**Edna Valley
California**

Color:
Brilliant, golden
yellow

Nose:
Pineapple, green
apple, orange
blossom

Palate:
Dry, clean, golden
delicious apple,
vanilla

Finish
Clean, fresh finish

CELLARING SUGGESTIONS

Drink now and
slightly chilled

V706H	Retail Price:	\$16.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$13.99/each
	18% Discount	\$167.88/case

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