



# The Vintners Series

WINE OF THE MONTH CLUB®

AUGUST 2006

Wines Evaluated: 121

Wines Rejected: 100

Wines Approved: 21

Wines Selected: 4

**I**s summer nearly over, or are we just now enjoying the peak of the season?

Here at Wine of the Month Club our glass is always half full—if not full—and we found great wines for the final hurrah of summer. A Cabernet from Chile, a white blend from Italy, a classic Merlot and an old vine Sauvignon Blanc are all ready for your summer days and nights.

**PARRONE, 2004  
CABERNET SAUVIGNON  
COLCHAGUA VALLEY  
CHILE**

Forty miles east of the Pacific Ocean, the Colchagua Valley in Central Chile is said to be one of the best-kept secrets in the wine world. Well, the secret is out with this month's selection. The delicious Parrone Cabernet Sauvignon is made by Al DeRose. Al loves his life's work in the wine industry, and comments, "I like that fact that you never learn everything; there is always a new challenge."

**BAILEYANA, 2004  
SAUVIGNON BLANC  
EDNA VALLEY  
CALIFORNIA**

"Old world inspired. Surpassing new world standards." This is the

philosophy of Baileyana Wines. Only four miles from the Pacific Ocean, Edna Valley has one of the longest growing seasons in California, resulting in a superb wine. This Sauvignon Blanc is described as "New Zealand meets Sancerre with a kiss of California sunshine." We like the description, and we love this wine. You will, too.

**WELLINGTON, 2000  
MERLOT  
SONOMA VALLEY  
CALIFORNIA**

The goal of Wellington is to produce wines that have individuality, intensity and drink ability. The 2000 Merlot is rich with fruit and soft on tannins, resulting in a Merlot for all occasions. Enjoy!

**COL REALE, 2005  
CORTESE / GARGANEGA  
VENETO  
ITALY**

Put on your summer whites and sit on the boat or patio to enjoy this crisp, refreshing summer white wine, Bianco Del Veneto. A refreshing blend of Cortese and Garganega grapes, this is a sure bet for sipping with appetizers, salads and light pasta dishes.

## INSIDE THIS MONTH

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

## A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

Is it too hot? This weather in California is unbelievable. Well, there are a few ways to beat the heat. Slow down, wear light clothes and have an early evening glass of this month's Rose style wines. The Cardiff White Merlot (Regular Series) is awesome for that chilled fruit. And the Iron Horse Rosato (Vintner Series) is so complex; it goes as an aperitif and as a dinner wine.

Salud!

Paul Kalemkiarian

## WHAT'S NEW THIS MONTH?

I should be more nationalistic. I should be more patriotic. I should be more in love with my ancestral country, Armenia. But I am not. Don't get me wrong. We had a great time in the country. We were with lots of friends and saw some pretty amazing churches and sites. But as Joni Mitchell said, "You don't know what you've got until it's gone," life in a developing communist country is trying. Yes, a small water bottle is only 30 cents and cigarettes are only \$1, but a bartender only makes \$200.00US a month! Let me tell you about the wine. For the most part, it was awful. They have an indigenous grape called Areni (r-n-ee). They use the grape for dry and sweet wine and I suppose it would make a decent wine if vented properly. There was one bottle that was palatable. It would never make the grade at Wine of the Month Club, but at least you didn't immediately cough it up. So, my buddies and I bought two bottles of this fine wine and took it back to the hotel. Low and behold, when we went to drink them, they both had gone through secondary fermentation and turned into yeast, red vinegar champagne! Yuck! Anyway, at least my accountant was on the trip with us, maybe he'd let me write it off!

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:

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| FAX:                          | (626) 303-2597                                                             |
| Online:                       | <a href="http://www.WineoftheMonthClub.com">www.WineoftheMonthClub.com</a> |
| Newsletter written by:        | Elizabeth Schweitzer, Master Sommelier                                     |

## THIS MONTH'S SELECTION #1

# The Vintners Series

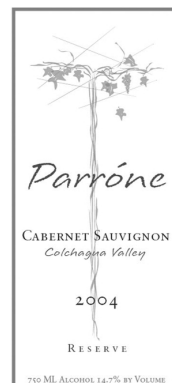
WINE OF THE MONTH CLUB®

The 2004 Parrone Cabernet Sauvignon is a wine from Chile crafted in the style of winemakers Pat and Al DeRose of DeRose Vineyards in California. DeRose Vineyards is located in the Cienega Valley, one hour south of San Jose, California. The family tends 100 acres of vines, including 40 dry-farmed acres planted before 1900. Following the lead of early California vintners, they produce big, bold, and rustic wines from handpicked grapes with native yeasts and little-to-no filtration.

Young Al DeRose lived in the cycle of the vineyards while growing up on the family properties. "I watched my dad prune in the winter, disk in the spring, leaf in the summer, and finally harvest and crush in the fall," he says. "Early on I knew I wanted to be a winemaker." After studying viticulture and enology at California State University at Fresno, and graduating in 2001, he became the consulting winemaker at Bodega El Huique, located in the Colchagua Valley of Chile. Al continues to work each harvest in the Southern

Hemisphere and then travel home for the California crush. Now, he is bringing wine with him by importing Parrone Cabernet Sauvignon into California. "It's a Chilean wine made in the DeRose style," says Al.

The grapes for Parrone are harvested from three different estates owned by Bodega el Huique. The grapes grow on the western slope of the Andes Mountains at 1,120 feet. The soil is deep, sandy loam and the vines are trained on overhead trellises with the grape clusters at least six feet above ground. After fermentation and pressing, this wine spent 18 months in small oak barrels, mostly French. The result is a wine made in the DeRose style: soft, complex fruit with nice balance. The color is deep reddish purple. The nose is perfumed with aromas of ripe cherries, cassis and some black pepper. On the palate there is toasty oak, spice, plums, and cherries. It finishes long with fruit and toast. What a great food pairing with roasted meats, grilled Portobello mushrooms or heavy pasta sauces.



2004

**PARRONE**

**Cabernet  
Sauvignon**

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

**Colchagua  
Valley  
Chile**

**Color:**

Deep reddish purple

**Nose:**

Ripe cherries, cassis,  
black pepper

**Palate:**

Dry, soft integrated  
tannins, chocolate,  
toasted oak, complex

**Finish**

Long fruity finish

### CELLARING SUGGESTIONS

Drink now  
until 2010

|       |                       |               |
|-------|-----------------------|---------------|
| V806E | Retail Price:         | \$17.99/each  |
|       | Special Member Price: | \$14.99/each  |
|       | Reorder Price:        | \$12.99/each  |
|       | 28% Discount          | \$155.88/case |

## THIS MONTH'S SELECTION #2

# The Vintners Series

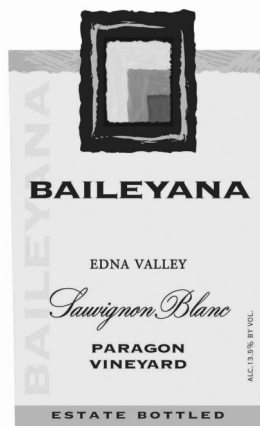
WINE OF THE MONTH CLUB®

In the early 1970s Catharine and Jack Niven moved to the Central Coast of California. Catharine was one of those rare individuals who approached all her hobbies with unparalleled enthusiasm, curiosity, and dedication. She was a renowned race-horse owner, gardener, antique collector, cook, and fundraiser. So while Jack worked on the family's larger wine interests, Catharine turned her attentions to the potential of the three acres in front of their Edna Valley home. First she researched the viticulture in Burgundy, France. The French favored tightly planted vineyards with vertical trellising to manage the upward growth, while the Californians tended more loosely, resulting in what was called a "California sprawl." Going against local wisdom, Catharine styled her small vineyard in the Burgundy style and produced a crop of outstanding grapes, which eventually led to the founding of Baileyana Winery. Today Baileyana Winery is one of a number of wineries producing world-class wines from the Edna Valley Appellation. The third generation of the Niven family is at the helm of the

business. They have recently designed a state-of-the-art winery, and hired veteran French winemaker Christian Roguenant.

This Sauvignon Blanc is made with grapes hand harvested from 32 year-old vines in the Paragon Vineyard. These are most likely the oldest Sauvignon Blanc vines in California. The close range of the Pacific Ocean offers a longer, cooler growing season, which gives the wine its classic, concentrated flavor. The grapes were picked at different sugar levels so the final blend is a unique style of Sauvignon Blanc. Christian Roguenant says, "The 2004 vintage exemplifies our style of Sauvignon Blanc, a wine that tastes like Sauvignon Blanc and not a wannabe Chardonnay."

The color pours a clear, deep lime. The nose is uplifting with smells of lime, citrus, fresh sweet peas, and green herbs. The palate is fresh, clean and crisp and it finishes zesty and clean. This lively Sauvignon Blanc will pair well with many foods. Try it with Baileyana's own recipe for Risotto with Lemon Shrimp and Goat Cheese on page 5.



2004

**BAILEYANA**

**Sauvignon Blanc**

(saw – veehn-  
yohn blay)

**Edna Valley  
California**

**Color:**  
Deep lime

**Nose:**  
Citrus, sweet peas,  
gooseberries, green  
herbs

**Palate:**  
Lively, crisp,  
limeade, herbaceous

**Finish**  
Zesty, clean finish

### CELLARING SUGGESTIONS

Drink now,  
slightly chilled

|       |                       |               |
|-------|-----------------------|---------------|
| V806F | Retail Price:         | \$17.99/each  |
|       | Special Member Price: | \$14.99/each  |
|       | Reorder Price:        | \$11.99/each  |
|       | 34% Discount          | \$143.88/case |

## ADVENTURES IN GOOD FOOD



Here is one of Baileyana's favorite recipes for their Sauvignon Blanc. Bon appetite!

### **RISOTTO WITH LEMON SHRIMP, ROASTED GARLIC AND GOAT CHEESE**

Serves 4.

#### **MARINADE INGREDIENTS:**

1-1/2 Tbsp fresh lemon juice  
1 tsp fresh lemon zest  
1/2 tsp red pepper flakes  
Salt to taste  
1/2 tsp dried dill  
1 Tbsp olive oil  
1 Tbsp white wine

#### **RISOTTO INGREDIENTS:**

12 oz. med shrimp, peeled and de-veined  
2 Tbsp olive oil  
2 Tbsp unsalted butter, divided  
2 Tbsp chopped shallots  
1/2 cup Arborio rice  
1/2 cup Baileyana Sauvignon Blanc  
2 Tbsp. lemon juice  
2 to 3 cups vegetable stock, heated  
2/3 cup crumbled chevre (goat cheese)  
2 Tbsp chopped roasted garlic  
1 tsp minced lemon zest  
2 Tbsp chopped fresh cilantro  
12 roasted cherry tomatoes

#### **TO PREPARE MARINADE:**

Combine ingredients in a non-reactive bowl and whisk thoroughly. Add shrimp, cover and refrigerate for 1-2 hours. Prior to cooking risotto, pour marinade with shrimp into a medium saucepan and cook 3-4 minutes, until shrimp are cooked through. Remove the shrimp with a slotted spoon and keep warm.

#### **TO PREPARE RISOTTO:**

In a large saucepan with medium heat, heat olive oil and 1 Tbsp butter. Add shallots and sauté for 3-4 minutes. Add rice and continue cooking 4-5 minutes, stirring continuously. Slowly add the wine and lemon juice and simmer until almost evaporated. Start adding the stock by half cups and slowly stir until all is absorbed into the rice. After 2 cups have been added, see if rice is cooked al dente (cooked through but firm). If not, keep

adding small amounts of stock until it is done. Add the goat cheese, roasted garlic, lemon zest, cilantro, warm shrimp and 1 Tbsp butter and stir thoroughly while still on heat.

Serve in large soup bowls with shrimp and cherry tomatoes on top.

This is an easy main course to prepare and serve outdoors. It is important to make time for marinating, at least 12 hours. In the meantime, have a glass or two of Wellington Merlot or Parrone Cabernet Sauvignon.

### **LEG OF LAMB WITH LEMON BAY MARINADE**

Serves 8.

#### **INGREDIENTS:**

2/3 cup olive oil  
Juice of 3 lemons  
3 lemons thinly sliced  
8 cloves of garlic, bruised  
2 bay leaves  
2 Tbsp fresh thyme leaves  
2 Tbsp peppercorns, bruised  
2 Tbsp coriander seeds, bruised  
1-1/2 tsp salt  
1 leg of lamb, 6-7 lbs., boned and butterflied

#### **TO MARINADE:**

In a shallow bowl large enough to hold the lamb, combine the olive oil, lemon juice, lemon slices, garlic, bay leaves, thyme, peppercorns, coriander seeds and salt. Stir to mix well. Add the lamb and coat it well. Cover and refrigerate for 12-24 hours, turning the lamb from time to time.

#### **TO GRILL:**

Preheat the grill. When medium hot, place lamb on the grill 8 inches from heat. Grill until deeply browned on the first side, about 10 minutes, being careful not to burn the meat. Turn and grill until deeply browned on the other side or until thermometer reads 134 degrees for medium rare. Transfer the lamb to a cutting board or platter and cover loosely with aluminum foil. Let rest for 10 minutes.

Slice thinly, and serve with wild rice and a 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.*

August 2005 Cabernet Sauvignon, 2002. Flora Springs. Drink through 2010.

Verdejo, 2004. Valdelainos. Drink now.

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# EARLIER SELECTIONS



| ITEM # & DESCRIPTION                                                                                                                                                                                                                                                                                                                                                    | QTY | MEMBER<br>REORDER<br>PRICE      | TOTAL |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|---------------------------------|-------|
|  <b>#V806E</b> – Parrone, 2004. <i>Cab Sauv</i><br><i>“Ripe cherries, cassis, black peppers.”</i><br>Retail Price \$17.99 <b>28% Discount</b>                                                                                                                                          |     | \$12.99/Each<br>\$155.88/Case   |       |
|  <b>#V806F</b> – Baileyana, 2004. <i>Sauv Blanc</i><br><i>“Limeade, sweet peas, green herbs.”</i><br>Retail Price \$17.99 <b>34% Discount</b>                                                                                                                                          |     | \$11.99/Each<br>\$143.88/Case   |       |
|  <b>#V806G</b> – Wellington, 2000. <i>Merlot</i><br><i>“Blackberries, plumbs, boysenberries.”</i><br>Retail Price \$22.99 <b>44% Discount</b>                                                                                                                                          |     | \$12.99/Each<br>\$155.88/Case   |       |
|  <b>#V806H</b> – Col Reale, 2005. <i>Bianco del Veneto</i><br><i>“Green apple, lemon rind, almond.”</i><br>Retail Price \$16.99 <b>24% Discount</b>                                                                                                                                    |     | \$12.99/Each<br>\$155.88/Case   |       |
|  <b>#V706E</b> – 9 Mile Road, 2004. <i>Cab Sauv</i><br><i>“Red roses, eucalyptus, chocolate.”</i><br>Retail Price \$18.99 <b>21% Discount</b>                                                                                                                                          |     | \$14.99/Each<br>\$179.88/Case   |       |
|  <b>#V706F</b> – Iron Horse, 2005. <i>Rosato di Sangiovese</i><br><i>“Watermelon, strawberry, cherry.”</i><br>Retail Price \$13.99 <b>21% Discount</b>                                                                                                                                |     | \$10.99/Each<br>\$131.88/Case   |       |
| To order by phone call TOLL FREE <b>1-800-949-WINE</b> (1-800-949-9463)<br>Monday – Friday 8 am – 5 pm (Pacific Time)<br>To order by mail or fax please complete this order form.<br>Fax <b>424-343-2597</b> (24 hours a day)<br>Or mail to: <b>WINE OF THE MONTH CLUB</b> , P.O. Box 660220, Arcadia, CA 91066<br>Or shop online at: <b>www.WineoftheMonthClub.com</b> |     | Sub-Total                       |       |
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|                                                                                                                                                                                                                                                                                                                                                                         |     | S & H*                          |       |
|                                                                                                                                                                                                                                                                                                                                                                         |     | <b>EARLIER SELECTIONS TOTAL</b> |       |

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| 10V                      | 2 Bottles Current club selections                                                                                        |                       | \$33.50*                     |                    |                       |
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| 30V                      | 12 Bottles (1 Case) Assortment of recent selections                                                                      |                       | \$185.00*                    |                    |                       |
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| VGP                      | 1 Year Membership in THE VINTNERS SERIES<br>Subscription: 2 Bottles each month for the next 12 months (24 bottles total) |                       | \$363.50*                    |                    |                       |
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| 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               |
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MONTH YEAR

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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

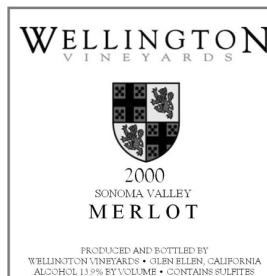
# The Vintners Series

WINE OF THE MONTH CLUB®

In 1986 John Wellington bought the winery with 20 acres of old vines and some fruit and nut trees. Three years later they had their first crush. In 2004, Wellington Vineyards, run by the father and son team of John and Peter, produced 8,500 cases. The vineyards consist of 81 to 113 year old vines and thirteen acres of five to seventeen year old vines. They grow 24 different varieties, mostly Zinfandel, Carignan, Syrah, and Grenache. The younger vines are Merlot, Chardonnay, Syrah and Roussanne. They grow more Merlot than anything else both by tonnage and acreage. All of the grapes are grown in Sonoma County. Their vineyard uses both organic and traditional farming practices for healthy vines and environment. The new vines have permanent cover drops that replenish the soil and encourage beneficial insects and spiders. Sulfur dust, used for a hundred years to control powdery mildew, is the only thing they ever put on the vines. The vines have never needed insecticides.

Peter Wellington and his Assistant Winemaker, Lynda Hanson, have over thirty years of winemaking experience. Peter refers to his winemaking style as a reaction to each small lot of grapes rather than a formula for making wine. His use of oak is minimal, since he believes it should enhance the fruit rather than dominate it.

The 2000 Wellington Merlot is a Silver Medal winner. It has a slight 9% Cabernet Sauvignon blended in for added complexity and richness. The color is a rich dark purple. The nose is lush and complex with smells of ripe dark fruits, boysenberries, plums and clove. On the palate the wine is dry, full-bodied, and elegant with black cherry fruit, integrated soft tannins and hints of baking spices. The finish is generous and lingering. It is a great glass of wine to have with Manchego cheese or roasted pork with cherry sauce.



## 2000 WELLINGTON Merlot (mare-low) Sonoma Valley California

**Color:**  
Dark purple

**Nose:**  
Ripe dark fruits,  
blackberries, plums,  
boysenberries

**Palate:**  
Dry, fruity, low  
tannin, plummy,  
voluptuous

**Finish**  
Lingering and  
smooth

### CELLARING SUGGESTIONS

Drink now or  
cellar for two years

|       |                       |               |
|-------|-----------------------|---------------|
| V806G | Retail Price:         | \$22.99/each  |
|       | Special Member Price: | \$14.99/each  |
|       | Reorder Price:        | \$12.99/each  |
|       | 44% Discount          | \$155.88/case |

## THIS MONTH'S SELECTION #4

# The Vintners Series

WINE OF THE MONTH CLUB®

The Col Reale Bianco del Veneto is made in Bardolino, a town in the north of Italy on the banks of Lake Garda. Lake Garda is the largest lake in Italy. Its mild climate and the beneficial effects of the lake make for flourishing vineyards and olive orchards. The team at Lenotti pride themselves on using the latest technologies in wine production. Their aim is to provide genuine character to all the wines at the highest possible quality. Each stage of production is handled with utmost care. The latest innovations in winemaking are being used with traditional practices such as hand harvesting with controlled low temperature fermentation and sterile cold bottling. This combination of the old and the new make the wines unique and quality driven.

The Cortese grape is revered in northern Italy and is

rarely grown anywhere else in Italy. It is the notable grape used to make Gavi in Piedmont and makes light, crisp white wines. Garganega is widely grown in Veneto in northeast Italy. It's best known as the grape used to make Soave. It makes wines that are full-bodied and crisp with refreshing acidity. Col Reale has blended these two notable varietals to create a wine with complex structure and lots of fruity character.

The color is a pale straw with hints of green. The nose has elegant tropical fruit aromas, green apple, lemon rind, and touch of almond and peach. The palate is clean and refreshing with white pear, apples, mineral, and almond. The finish is very well balanced and is perfect as an aperitif or with Mediterranean tapas or light pasta with white sauce.



2005

## COL REALE BIANCO DEL VENETO

Cortese/  
Garganega  
(kore-tay-zhay /  
gahr-gah-neh-gah)

Veneto, Italy

**Color:**

Pale straw with  
hints of green

**Nose:**

Green apple, lemon  
rind, almond, peach

**Palate:**

Dry, white pear,  
mineral, almonds

**Finish**

Clean and fresh

### CELLARING SUGGESTIONS

Drink now and  
slightly chilled

|                       |               |
|-----------------------|---------------|
| V806H Retail Price:   | \$16.99/each  |
| Special Member Price: | \$14.99/each  |
| Reorder Price:        | \$12.99/each  |
| 24% Discount          | \$155.88/case |