

OCTOBER 2006

Wines Evaluated: 131

Wines Rejected: 91

Wines Approved: 40

Wines Selected: 4



The Vintners Series

WINE OF THE MONTH CLUB®

“Delicious Autumn! My very soul is wedded to it, and if I were a bird I would fly about the earth seeking each successive autumn.” –

GEORGE ELIOT

ZEN OF ZIN, 2004
ZINFANDEL
SONOMA COUNTY
CALIFORNIA

We are all on a mission to find the best Zinfandel. Well, look no farther. Zen of Zin packs a bottle of jammy, spicy fruit with substance and elegance. This is definitely on its way to the “one of your favorites” list.

TAFT STREET, 2005
CHARDONNAY
SONOMA COUNTY
CALIFORNIA

The wines of Taft Street have won many awards throughout the years. The name Taft Street has long been associated with consistent quality and this Chardonnay is no exception. For thirty years the Tierney

family and friends have been working and playing together. They are still having fun and invite you to join them with a glass of their wine.

3 HILLS HIGH, 2001
CABERNET SAUVIGNON
MCLAREN VALE
AUSTRALIA

3 Hills High is a privately owned, family boutique winery. The winemakers carefully select parcels of premium fruit that are hand-pruned and manually picked. They pride themselves on creating superb wines, full of depth and expressing the very best of South Australia.

SEACHANGE, 2005
CHARDONNAY
SOUTH AUSTRALIA

Aussie wines are awesome! It is pretty amazing how many great wines are being made from a country that less than 100 years ago drank mainly beer. Seachange Chardonnay is a wine for everyday drinking; it is soft, balanced and full of life. Cheers!

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

I cannot believe that we are thinking about the holidays already. Didn't the kids just get back to school? Well, don't panic, we've been planning this for a while. The GM here, Diana, has created some amazing baskets for your approval; of course, we have our traditional wine gifts as well. "One call will fix it all!"

Salud!

Paul Kalemkiarian

WE'RE READY FOR THE HOLIDAYS! ARE YOU?

THE GIFT THAT KEEPS ON GIVING

When you give the Wine of the Month Club membership the recipient receives a wonderful reminder of your generosity every month, not just once a year! If you order soon, the December selection will arrive during the holidays. For the cost of the wine, your co-worker, friend, or business contact will receive two great selections each month, delivered to their door with all the information inside the newsletter to make their enjoyment of the wines that much better. One call does it all!

CLASSY GIFT BASKETS

We have a wide assortment of beautifully arranged gift baskets that will fit any taste and budget. You can select food only, wine only, or food and wine combos. Avoid unpleasant traffic, crowds, parking and waiting. Don't worry about wrapping your gifts or the hassles of shipping and insurance. We do it all for you!

LOOKING GOOD

Your gift is carefully wrapped in a shiny burgundy box with a silver ribbon and delivered with a hand-written gift card. When you send a Wine of the Month Club gift, the recipient receives a beautifully presented gift showing your thoughtfulness.

SAVE MONEY

You can be assured that your gift has a value beyond your actual cost. The purchasing power of the Wine of the Month Club is your guarantee that you will always be sending the best for less.

We are shipping November and December wines early so you can have them in time for all your holiday gatherings. We encourage you to reorder as soon as possible to avoid the last minute rush.

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®

Can we ever get enough Zinfandel?

This grape holds a unique blend of mystique and charm and its personality flourishes in the California sun and soil. The varietal is thought to have been brought by immigrants in the 1800's and it grew and prospered in the "new country". It proved to be an ideal vine to grow after the Gold Rush in 1849 because timber and wire were rare commodities and the vigorous vine could be grown without any special equipment. Everyone was planting Zinfandel, especially the Italian immigrants and it soon became affectionately known as "dago red". Today, Zinfandel is so popular it has achieved a cult following. The theory is that there is no single perfect Zin, but one to match each of your moods.

One of the most respected masters of making Zinfandel is Joel Peterson at Ravenswood. Joel is acknowledged as a leader in California winemaking; an articulate speaker and stylistic trendsetter who helped make Zinfandel the runaway phenomenon that it

is today. He has been making wine since he was a teenager and would be a shoe-in if there were a California Winemaking Hall of Fame. For Zinfomaniacs, he captures the spirit of Zinfandel; jammy, lush, and spicy. Zen of Zin aims to take Zinfandel to a higher plane, a way to Zinlightenment. Joel's commitment has always been to making full-flavored wine and capturing everything the vineyard has to offer. "Wine is, after all, one of the most fascinating and fun things in life, which is why it belongs on the table, not on a pedestal or in an ivory tower," Peterson says.

Zen of Zin is certain to knock your socks off. It has a dark violet color. The nose is super friendly with tons of raspberry, blackberry, spice, and chocolate to greet you. The palate is filled with fruit, rich spice and velvety texture. The flavors linger on the finish and send you back to the glass for another sip. This is a quintessential barbecue wine and also great with game and pasta.



2004

ZEN OF ZIN

Zinfandel
(zeehn-fan-dell)

**Sonoma
California**

Color:
Dark violet

Nose:
Lush raspberry,
blackberries,
chocolate, spice

Palate:
Jammy, velvety,
spice, lush

Finish
Lingering fruity
finish

CELLARING SUGGESTIONS

Drink now or cellar
2-3 years (2008-2009)

V1006E	Retail Price:	\$19.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	35% Discount	\$155.88/case

THIS MONTH'S SELECTION #2

The Vintners Series

WINE OF THE MONTH CLUB®

John Tierney began making wine in the garage of his brother's house on Taft Street in the Rockridge area of Oakland, California in the early 1970's. Then a student at the University of California Berkeley, he also worked in a restaurant and became interested with the food and wine scene. When he started making wine, he found that he had discovered his hidden passion and talent. He was soon making wine for not only himself and his brother but for a growing fan club of family and friends. After he graduated, he moved to Sonoma and made wine for several years at Souverain Winery. He earned a Best of Show Award at the California State Fair – the state's highest honor for a home winemaker. Back at the original Taft Street garage, the transformation had begun. It was wired, air-conditioned and readied with barrels, stainless tanks, a basket press and a hand corker. By the late 1970's they were making 1000 gallons of wine. The house and garage gained attention. A complaint from a neighbor

that they were making illegal alcohol brought a visit from the Bureau of Alcohol, Tobacco and Firearms (BATF). It seems an old law from prohibition says that one family can only make up to 200 gallons of wine a year for consumption. Well, there were five families involved and were well within the law. The fun never ended and it took several more years of sweat and ingenuity to actually get the business off the ground and into the marketplace. Yet, despite awards and recognition, they have stuck to their guns about being a boutique winery making small lots of handcrafted wines.

The 2005 Chardonnay exhibits an excellent bright green-gold color. The nose is bright, crisp, and full of melon, citrus, and a hint of butterscotch and vanilla. One sip reveals a creamy texture, medium-body, soft vanilla, and toasty apple flavors so classic of Chardonnay from Sonoma County. The finish is clean and lingering. This wine will pair beautifully with roasted chicken, pasta with cream sauce and light cheeses.



2005

**TAFT
STREET**

Chardonnay
(shar-doe-nay)

**Sonoma County
California**

Color:
Bright, green – gold

Nose:
Melon, citrus,
butterscotch

Palate:
Dry, medium-
bodied, soft,
creamy, vanilla,
apple, lemon

Finish
Lingering soft finish

CELLARING SUGGESTIONS

Drink now thru 2007,
slightly chilled

V1006F	Retail Price:	\$16.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$10.99/each
	35% Discount	\$131.88/case

ADVENTURES IN GOOD FOOD



Ribs and Zen of Zin; what a perfect marriage! You can make the sauce a week in advance and rub the ribs the night before to ease your preparation time.

RIBS WITH MUSTARD BOURBON SAUCE

Serves 4-8.

INGREDIENTS SAUCE:

- 1 Tbsp. vegetable oil
- 2 bunches green onions, chopped
- 2 cups white onions, chopped
- 8 large garlic cloves, chopped
- 2 cups packed brown sugar
- 1 cup ketchup
- 1 cup tomato paste
- 1 cup whole grain Dijon mustard
- 1 cup water
- 1/2 cup Worcestershire sauce
- 1/2 cup apple cider vinegar
- 1/2 cup apple juice
- 1 large dried ancho chili, stemmed, seeded,
cut into small pieces
- 1 Tbsp. ground cumin
- 1-1/2 cups bourbon

Heat oil in heavy large pot over medium heat. Add green onions, white onions, and garlic and sauté until tender, about 15 minutes. Mix in all other ingredients, adding bourbon last. Simmer sauce until thick and reduced to 7 cups, stirring occasionally, about 1 hour. Season with salt and pepper.

INGREDIENTS RUB AND RIBS:

- 2 Tbsp. ground cumin
- 1 Tbsp. chili powder
- 1 Tbsp. dry mustard
- 1 Tbsp. coarse salt
- 1-1/2 tsp. cayenne powder
- 1-1/2 tsp. ground cardamom
- 1-1/2 tsp. ground cinnamon
- 6 pounds baby back pork ribs
(about 3 whole racks)

Mix first 7 ingredients in medium bowl. Rub spice mix over both sides of rib racks. Arrange ribs on large baking sheet. Cover and refrigerate overnight.

Prepare barbecue (medium heat). Cut rib racks in 4-6 rib sections. Arrange ribs on grill. Grill until meat is tender, turning, about 40 minutes. Transfer ribs to work station.

Cut rib sections between bones into individual ribs. Arrange on clean baking sheet. Brush ribs with 3 cups of the sauce. Return ribs to grill. Place pan of reserved sauce at edge of grill to heat. Grill ribs until brown and crisp on edges, brushing with more sauce, about 10 minutes. Transfer to serving platter. Serve with remaining sauce and glass of Zen of Zin.

One more grill recipe before the seasons change. This is perfect with our Chardonnay selections and you can prepare them ahead of time and grill just before grilling time.

GARLIC GRILLED SHRIMP

16 servings.

INGREDIENTS:

- 4 pounds uncooked medium shrimp, peeled,
deveined
- 1/2 cup olive oil
- 2 Tbsp. minced garlic
- 1 cup dried seasoned breadcrumbs
- 1/2 cup chopped fresh parsley
- 32 10-12 inch long wooden skewers, soaked in
water 30 minutes
- Lemon wedges

Stir shrimp, oil and garlic in large bowl to combine.

Add breadcrumbs and parsley and toss until shrimp are evenly coated. Sprinkle shrimp with salt and pepper.

Thread shrimp on skewers; place on plates. Cover with plastic wrap and refrigerate up to 3 hours.

Prepare grill to medium high heat. Grill shrimp until just opaque in center and coating begins to brown, about 4 minutes.

Transfer shrimp skewers to platter. Surround with lemon wedges and glasses of Taft or Seachange Chardonnay.

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.

October 2005 Domaine Deshenrys, 2002. Coteaux du Languedoc.
Drink through 2008.

Chardonnay, 2003. 14 Hands. 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
 #V1006E – Zinfandel, 2004. <i>Zen of Zin.</i> <i>"Raspberry, chocolate, spice."</i> Retail Price \$19.99 35% Discount		\$12.99/Each \$155.88/Case	
 #V1006F – Chardonnay, 2005. <i>Taft Street</i> <i>"Melon, citrus, butterscotch."</i> Retail Price \$16.99 35% Discount		\$10.99/Each \$131.88/Case	
 #V1006G – Cabernet Sauvignon, 2001. <i>3 Hills High</i> <i>"Dark chocolate, blackberry, cinnamon, cedar."</i> Retail Price \$16.99 12% Discount		\$14.99/Each \$179.88/Case	
 #V1006H – Chardonnay, 2005. <i>Seachange</i> <i>"Nectarine, vanilla, citrus."</i> Retail Price \$13.99 15% Discount		\$11.99/Each \$143.88/Case	
 #V906E – Nero d'Avola/Cab Sauv, 2003. <i>Rapitala</i> <i>"Dried fruit, spice, blackberries."</i> Retail Price \$18.99 27% Discount		\$13.99/Each \$167.88/Case	
 #V906F – Muscadet, 2004. <i>Cht de la Preuille</i> <i>"Green apple, lemon, mineral."</i> Retail Price \$14.99 21% Discount		\$11.99/Each \$143.88/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.

☐ 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

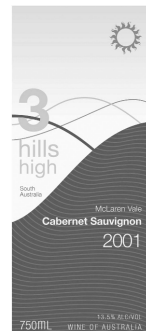
WINE OF THE MONTH CLUB®

Mclaren Vale is only a 30 minute drive south of Adelaide and is one of Australia's oldest winemaking regions. McLaren Vale was named after David McLaren, the Colonial Manager of the South Australia Company who arrived in 1837 and left in 1840. After that, John Reynell planted vines, and then Englishman George Manning established a winery in 1850. Thomas Hardy, a winemaker, purchased a winery in 1873 and through his innovative ideas and expansion is considered to be the godfather of McLaren Vale's wine industry. By 1889, there were more than 7300 acres under vines. Much of the award-winning wines produced in the region today are these 110-year old vines. The region is full of hills and many different terroirs. The soils vary from terra rossa, light loam with clay, rendzina and sandy with clay. Most of the grapes for the 3 Hills High Cabernet Sauvignon are from the flats of the McLaren Vale. Here the climate is Mediterranean with warm, sunny days with fresh breezes from the Gulf of St. Vincent which cool the hot summer days. The cool winds from Mount Lofty

chill the grapes to retain crisp acidity and structure. Long dry summers and a lot of hot days ensures grape ripening and make McLaren Vale one of the safest wine growing regions in Australia.

3 Hills High has a sole purpose of producing exceptional wines. Only carefully hand-pruned and hand-picked premium fruit are selected. Winemaker Tony Perrini was born in Italy and migrated to Australia in 1959. Tony stems from a family that made wine for generations and was part of every day life. It has always been his dream to own a winery and produce wines for everyday consumption. He and his team have a strong work ethic and a keen sense of business and customer service.

The 2001 Cabernet Sauvignon is both impressive and very well priced. The color is a very deep crimson-purple. The nose is aggressive with cedar, blackcurrant, spice and vanilla. The palate is dry, full-bodied with licorice, plum, cedar and fine integrated tannins; the finish is light and lingering. It is a great match with autumn stews and grilled meats.



2001 3 HILLS HIGH Cabernet Sauvignon (ka-burr-nay saw-veehn-yawn) McLaren Vale Australia

Color:

Dark crimson-purple

Nose:

Dark chocolate,
blackberry,
cinnamon spice,
cedar

Palate:

Full-bodied, soft
tannins, layers of
fruit, licorice, plum

Finish

Long, soft, dry finish

CELLARING SUGGESTIONS

Drink now or cellar 2-3
years. (2008-2009)

V1006G	Retail Price:	\$16.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$14.99/each
	12% Discount	\$179.88/case

THIS MONTH'S SELECTION #4

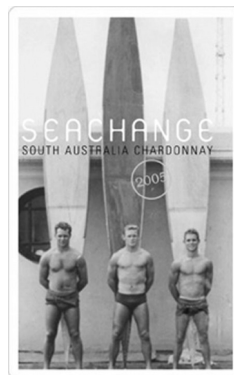
The Vintners Series

WINE OF THE MONTH CLUB®

Here we are down under again with another awesome wine discovery. Australian wine has well-earned its international reputation for quality, flavor, and value. Australian wines grace the tables of many of the world's leading restaurants and we are pleased to now have it grace yours. In global terms, Australia was ranked 7th in the list of world wine producers in 2003, producing 1,085 million liters of wine. Seachange Chardonnay is from South Australia. South Australia truly is the home of Australian wine production. Almost 65% of Australian exported wine is from South Australia. The area is divided into 17 official wine regions and there are over 300 cellars all within a 90 minute drive from Adelaide.

In this south-central part of the country, the climate varies greatly from hot continental to cool and dry. The soils also vary from red earth to limestone-marl to sandy and clay. Within this vast and diverse region is the capacity to make wines of many different styles.

Many professionals in the wine industry think that the most talented winemakers are in Australia. Stephen Pannell is on the list. Pannell grew up in the wine industry; his family founded Mosswood in the Margaret River district of Australia. He has exhibited his talents at Seppelts, Wirra Wirra, and Hardy's. Being young, ambitious and passionate, he garnered experience in Burgundy, Bordeaux, Southern France and Italy. His heart brought him home to Australia where he believes that "Australia has the potential to produce pure and natural wines that are excellent without manipulation." This passion and enthusiasm carries over into all aspects of his life including his winemaking. The 2005 Seachange Chardonnay is a clear, light yellow color and pours into the glass with smells of ripe green apple, nectarine, tropical fruit, and a hint of vanilla. The palate is soft, and fresh with tastes of nectarine, citrus, and a hint of mineral. The finish is fresh and simple. What a perfect wine for sipping with appetizers or light cuisine such as salad, sautéed fish or chicken.



2005 SEACHANGE

Chardonnay
(shar-doe-nay)

**New South
Wales
Australia**

Color:
Clear, light yellow

Nose:
Ripe green apple,
nectarine, tropical
fruit, vanilla

Palate:
Soft, clean,
nectarine, citrus,
mineral

Finish
Fresh simple finish

CELLARING SUGGESTIONS

Drink now
or hold thru 2007

V1006H Retail Price:	\$13.99/each
Special Member Price:	\$12.99/each
Reorder Price:	\$11.99/each
15% Discount	\$143.88/case