



The Vintners Series

WINE OF THE MONTH CLUB®

NOVEMBER 2006

Wines Evaluated: 108

Wines Rejected: 82

Wines Approved: 26

Wines Selected: 4

November comes, November goes, with the last red berries, and the first white snows. With night coming early, and dawn coming late, ice in the bucket and frost by the gate. The fires burn and the kettles sing, and earth sinks to rest until next spring." –

CLYDE WATSON

**LAS REÑAS, 2005.
MONASTRELL
BULLAS
SPAIN**

Monastrell is called the Sunshine Wine. Sunny Murcia, once the capital of the ancient kingdom of Murcia, makes some of the best Monastrell in Spain. Monastrell is also known as Mourvedre in France, but it doesn't matter what you call it—it's delicious. This wine will jump out of the glass and dance on your palate. Cheers!

**STUART CELLARS, 2005.
VIOGNIER
TEMECULA
CALIFORNIA**

"There is a place where good times and wonderful memories are made, where tantalizing tastes fill the senses and beautifully crafted wines are

created." That place is Temecula, CA and Stuart Cellars is proud to present their award-winning Viognier for your enjoyment.

**LA PLAYA, 2005
LOUD RIVER ROARING RED
COLCHAGUA VALLEY
CHILE**

Loud River Roaring Red is produced from some of the most desirable vineyards of Chile. These vineyards have nearly perfect growing conditions, and the wine is absolutely world-class. Journalists have penned Colchagua Valley as the "Wine Region of the Year." We anticipate some of the world's most compelling wines to come from its remarkable vineyards. Enjoy!

**MARKOWITSCH, 2005
GRÜNER VELTLINER
CARNUNTUM
AUSTRIA**

Gruener Veltliner, a.k.a. Gru-Vee, is the latest wine craze. It's Austria's own white variety. The word is out, and Gruener Veltliner is getting lots of attention, including ours. With its food friendliness and delicious flavors it's gaining lots of friends. Share it with your friends.

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

Boy, things are heating up in the wine business. Lawsuits abound about shipping regulations and there is even a lawsuit in Washington challenging there 3-tier wholesale system established after prohibition. Stay tuned for more action!

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®

Wine growing in Bullas (boo-yahss), Spain, dates back not only centuries but also for millennia's. There is evidence that vineyards were cultivated as early as 3,000 BC. The region produced wine for trade during the Roman Empire. It was one of the great wine producers during the Middle Ages. Today this wine tradition continues in the Bullas D.O. (Denominacion de Origen), which includes the towns of Bullas, Cehegin, Mula, and Ricote. Bullas is in northwest Spain next to the Mula River, about halfway down Spain's Mediterranean coast. The vines in Bullas grow at high altitudes, 1500' to 2700' in elevation, which give the area a unique micro-climate. The winters are cold but short, and the summers are hot and long with low rainfall. The higher elevation gives the grapes several more weeks to mature. Eighty percent of the vines grown in Bullas are Monastrell, known in other parts of the world as Mourvedre.

Las Reñas is part of the Nuestra Señora del Rosario

Cooperative (Bodega del Rosario) which was established in 1950. This is a modern co-op with 1200 farmers working the land. One of the members says, "We have made and still make a constant effort to improve our vinification techniques, and we take our time, with no compromises, in the selection and growing of our vines."

The Las Reñas Monastrell is made only from the best Monastrell grapes and is handled with great care throughout the production process. This wine is 100% Monastrell. The color is a vibrant red with hints of purple. The nose is friendly with flowery aromas, especially iris, which is typical of the Monastrell grape. There is also blueberry, raspberry and red plum on the nose. The palate is very balanced and refreshing with fruit-forward flavors of blueberries, raspberries, a hint of rose tea, and a complex lengthy finish. This wine is meant to be drunk young and will pair with pasta, rice dishes, hamburgers, and pizza.



2005

LAS REÑAS

Monastrell
(moan-eh-strell)

Bullas
Spain

Color:
Vibrant red
with purple

Nose:
Floral, iris,
blueberry, raspberry,
red plums

Palate:
Fruit-forward,
blueberry, rose tea,
full-bodied,
balanced

Finish
Long and complex

CELLARING SUGGESTIONS

Drink now
through 2007

V1106E	Retail Price:	\$15.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$11.99/each
	25% Discount	\$143.88/case

THIS MONTH'S SELECTION #2



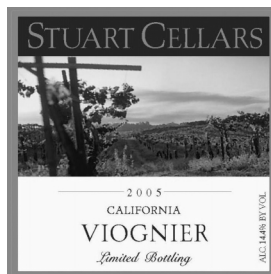
The Temecula region of California is located in southwest Riverside County below the eastern slope of the Santa Rosa Plateau. It's about halfway between Los Angeles and San Diego and about 20 miles inland from the coastal cities of San Juan Capistrano and Oceanside. The name Temecula is from the Luiseño Indian word Temecunga which means "place of the sun."

Temecula is a beautiful, sun-filled land with a Mediterranean climate. It sits at a fairly high elevation of 1400'. Each afternoon as the warm air rises from the vineyards, cool breezes from the Pacific Ocean move inland to cool the vines. The misty morning fog and the long temperate growing days make it very similar to California's Central Coast. The soil is mostly decomposed granite which helps drainage and keeps the soil free from Phylloxera.

The Stuart family is dedicated to producing

outstanding wines from the Temecula Valley. Marshall and Susan Stuart are obsessed with growing the highest quality fruit and letting the vineyard express itself in each bottle. They make their wines with the traditions of the Old World while maintaining a Californian style.

The 2005 Viognier, which grows so beautifully in this climate, was made without fining or filtering and has buttery softness from malolactic fermentation. The color is clear straw yellow. The nose is captivating with exotic tropical fruit, mango, papaya, apricots and orange peel. The palate is dry, soft, rich and warm with tropical fruit, balanced acidity and a touch of almond. It has a lush lingering finish. The Stuarts love to drink this with Sautéed Salmon with Dill Lemon Pesto, and we think you will, too. (See recipe on page 5.)



2005

**STUART
CELLARS**

Viognier
(vee-ahn-yeah)

**Temecula
California**

Color:
Clear straw yellow

Nose:
Exotic, tropical fruit,
mango, papaya,
apricot, orange peel

Palate:
Dry, soft, lush,
warm tropical fruit,
floral, balanced
acidity

Finish
Lush lingering finish

CELLARING SUGGESTIONS

Drink now or hold for one
to two years (2008-2009)

V1106F	Retail Price:	\$16.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	24% Discount	\$155.88/case

ADVENTURES IN GOOD FOOD



The Stuart family invites you to enjoy this recipe with their *Stuart Viognier*. Enjoy!

SAUTÉED SALMON WITH DILL LEMON PESTO

INGREDIENTS DILL LEMON PESTO:

3 slices white bread torn into pieces
2 Tbsp. fresh lemon juice
3 Tbsp. water
1/2 cup packed fresh dill (feathery leaves only)
1/2 cup packed fresh flat-leaf parsley
2 tsp. Dijon mustard
1/2 tsp. freshly grated lemon zest
1/8 tsp. sugar
1/3 cup olive oil
Salt and pepper to taste

In a bowl, soak the bread in the lemon juice and water for 10 minutes, then squeeze out excess liquid. In a food processor blend together bread and remaining ingredients until smooth. Pesto will keep up to one week covered and refrigerated.

INGREDIENTS SALMON:

1-1/2 pound salmon fillet with skin
Coarse salt
Freshly ground pepper
1 Tbsp. extra-virgin olive oil
1/2 cup Dill Lemon Pesto (see above)
1-2 Tbsp. hot water

Pat salmon dry between paper towels and sprinkle with salt and pepper. In a 12" non-stick skillet, heat oil over moderately high heat until hot but not smoking. Sauté salmon skin side down about 3 minutes. Reduce heat and cook salmon about 4 minutes more. Turn salmon and sauté over moderately high heat, about 2 minutes. Reduce heat to moderate and cook until just cooked through, about 3 minutes.

In food processor, blend pesto with one tablespoon hot water, adding more hot water for desired consistency.

La Playa Loud River Roaring Red is perfect with beef and this recipe adds a nice component with its smoky sauce.

BEEF TENDERLOIN STEAKS WITH SMOKY BACON-BOURBON SAUCE

INGREDIENTS:

2 cups Loud River Roaring Red wine
3 garlic cloves, chopped
1-3/4 cups beef broth
1-1/4 cups low-salt chicken broth
1-1/2 Tbsp. tomato paste
1 bay leaf
1 fresh thyme sprig
8 ounces bacon, cut into small pieces
1 Tbsp. all-purpose flour
1 Tbsp. butter
4 beef tenderloin steaks, 1" thick
2 Tbsp. bourbon

Boil wine and garlic in saucepan until reduced to a half cup, about 15 minutes.

Add next 5 ingredients, boil until reduced by half, about 20 minutes. Set sauce aside. (Could be made a day ahead, then covered and chilled.)

Cook bacon in heavy skillet until crisp, about 8 minutes. Using slotted spoon, transfer to paper towels. Pour off all but 1 Tbsp. bacon drippings. Add flour to drippings in pan; whisk to blend. Cook for 1 minute, whisking constantly. Gradually whisk in sauce (see above) and bring to boil. Reduce heat and simmer until sauce thickens, about 2 minutes.

Melt butter in another skillet over medium-high heat. Sprinkle steaks with salt and pepper. Cook steaks to desired doneness. Transfer steaks to plates.

Mix bacon and bourbon into sauce. Season with salt and pepper. Spoon over steaks. Enjoy this flavorful dish with a glass of Loud River Red.

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.

November 2005 Rivera, 2003. Rupicolo. Drink through 2008.
 Fairhill Downs, 2004. Sauvignon Blanc. Drink now.
 Quail Creek, 2003. Pinot Noir. Drink through 2007.
 Kembelfield, 2004. Sauvignon Blanc. 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
 #V1106E – Monastrell, 2005. <i>Las Renas</i> <i>"Iris, blueberry, rose tea"</i> Retail Price \$15.99 25% Discount		\$11.99/Each \$143.88/Case	
 #V1106F – Viognier, 2005. <i>Stuart Cellars</i> <i>"Mango, apricot, orange peel"</i> Retail Price \$16.99 24% Discount		\$12.99/Each \$155.88/Case	
 #V1106G – Loud River Roaring Red, 2005. <i>La Playa</i> <i>"Ripe red fruit, tart cherry, dark chocolate"</i> Retail Price \$16.99 24% Discount		\$12.99/Each \$155.88/Case	
 #V1106H – Gruner Veltliner, 2005. <i>Markovitsch</i> <i>"Floral, white pepper, citrus, herbs"</i> Retail Price \$15.99 19% Discount		\$12.99/Each \$155.88/Case	
 #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	
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

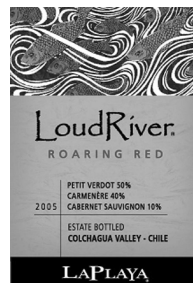
WINE OF THE MONTH CLUB®

La Playa is located in the Colchagua Valley along the Tinguiririca River, 80 miles southwest of Santiago, Chile. Colchagua Valley has been called the “next Napa Valley.” The Valley is about 75 miles long and enjoys a balmy, Mediterranean climate with no smog and luminous sunshine. Humidity is low and there is no frost. Pacific maritime breezes sweep across the coast and into the valley to cool the vines during the long summer season. The Colchagua Valley was first compared to Napa Valley 50 years ago when Chile was just ready to emerge in the world market as a premium wine growing area. Today Chile is the third largest exporter of wine in the world.

At Viña La Playa their commitment to quality begins in the vineyards, where they nurture the vines to their highest potential with modern methods and old world traditions. For practical and philosophical reasons, the winery is an environmentally friendly farm. Rather than using chemicals, they rely on the

natural environment and organic materials to keep their vineyards productive and healthy. Rodrigo Serrano is the viticulturist in charge of the property. He is emphatic that grapes are the source of every great wine. Winemaker Diego Garcia de la Huerta Sutil works in step with the “flying winemaker” Scott Peterson from Sonoma Valley to take the grapes from vineyard to glass. Both men are truly of the soil and dedicated to the artistry of nature, yet they are technologically savvy.

Tinguiririca is an Inca word which translates to “Loud River.” In the spring when the snows begin to melt, the peaceful stream becomes a raging torrent. Loud River Red pays homage to the power of the river. It has a deep, dark purple red color. The nose is complex and powerful with ripe fruit smells of red currant, tart cherries, cassis, and dark chocolate. The palate is explosive with earthy, red fruit, healthy tannins, and balanced acidity. It is robust with a finish that is also complex and lengthy. It will be great with beef and barbeque.



2005 LA PLAYA LOUD RIVER ROARING RED

**Petit Verdot/
Carmenere/
Cabernet
Sauvignon**

(peh-teet varh-doe/
kar-mehn-yair/ka-
burr-nay saw-veehn-yawn)

**Colchagua Valley
Chile**

Color:

Deep crimson

Nose:

Ripe dark fruit, red
currant, tart cherry,
dark chocolate

Palate:

Full-bodied, earthy,
healthy tannin and
acid, loads of fruit

Finish

Robust, lengthy finish

CELLARING SUGGESTIONS

Drink now or cellar three
to five years (2006-2011)

V1106G	Retail Price:	\$16.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	24% Discount	\$155.88/case

THIS MONTH'S SELECTION #4

The Vintners Series

WINE OF THE MONTH CLUB®

Grüner Veltliner is the most widely planted grape variety in Austria.

Like Riesling, this variety adapts easily to many soil types and higher crop levels. Since the early 1980s there has been increasing interest and enthusiasm for this variety. Austria's serious wine-makers discovered that with lower yields and higher ripeness Grüner Veltliner produces stunningly intense and concentrated wines. From the simple style to the very heady almost dessert-like style, the wines have hit the market with their most distinguishing feature: the spicy fragrance of freshly ground pepper. Welcome to the wonderful world of Grüner Veltliner!

The Carnuntum region of Austria has been growing vines and making wine since the Celtic times. The region covers an area southeast of Vienna and south of the Danube River. The stony lime and loess soils, and the micro-climate caused by the nearby Danube, offer ideal natural growing conditions.

The Markowitsch winery is a family owned and operated business. Gerhard and his

wife Maria, their daughters, and Gerhard's father all work to achieve their quality wines. They say, "We are picky, it may be a truism, but it holds true. A wine's quality is created in the vineyard." There is a lot of hard work involved to achieve this. They monitor and tend the vines all year round. The grapes are all hand-harvested, and unripe grapes are removed painstakingly by hand at the conveyor belt. They have invested in a state-of-the-art cellar and all their wines are fermented in computer-controlled stainless steel tanks. Gerhard says, "Even the best cellar cannot improve the quality of the wine; it just preserves what the human hand has earlier accomplished in the vineyard."

Their 2005 Grüner Veltliner pours a clear, greenish gold color. The nose is assertive with floral, white pepper, citrus and herbs. The palate is medium-bodied with generous fruit of ripe peach, citrus and the significant spice of pepper with an elegant finish. This will pair ideally with salads, cold appetizers and fried poultry.



2005 MARKOWITSCH Grüner Veltliner (groo-ner vehlt-leaner)

Carnuntum Austria

Color:
Light greenish gold

Nose:
Floral, white pepper,
citrus, herbs,
cinnamon

Palate:
Medium-bodied,
generous fruit and
rich mineral, ripe
peach, citrus

Finish
Long and spicy

CELLARING SUGGESTIONS

Drink now
through 2007

V1106H	Retail Price:	\$15.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	19% Discount	\$155.88/case