

DECEMBER 2006

Wines Evaluated: 118

Wines Rejected: 88

Wines Approved: 26

Wines Selected: 4



The Vintners Series

WINE OF THE MONTH CLUB®

*"May peace and plenty be the first to lift the latch
on your door, And happiness be guided to your home
by the spirit of the season."*

**KENWOOD, N.V.
YULUPA
BRUT
SONOMA
CALIFORNIA**

Toast all your friends and family this season with the Kenwood Yulupa Brut. This sparkling wine is always winning awards and rightfully so. Kenwood has earned a reputation for crafting wines of high quality and outstanding value. Happy Holidays!

**LA QUINTA, N.V.
SYRAH PORT
PASO ROBLES
CALIFORNIA**

'Tis the season for lots of parties and gatherings and the La Quinta Syrah Port is just the right wine to serve after dinner with nuts and cheese. Made with care by the Riboli family, it is one of California's finest dessert wines.

**PINOT NOIR, 2006.
CONO SUR
RAPEL VALLEY
CHILE**

Cono Sur is the connoisseur's choice for a food-friendly wine at an outstanding price. The Cono Sur Pinot Noir is a multiple trophy winner in world-wide competitions and we are excited that it will now be on your dinner table. Enjoy!

**HEATH, 2005
CHARDONNAY
SOUTH AUSTRALIA**

Drinking and driving? Only if you are Alan Heath, former race car driver and now the passion behind Heath Wines. Brimming with fresh Chardonnay fruit, this will be the wine on hand at all your Holiday events.

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

I spent much of 2006 giving thanks. I decided that I don't need to learn new lessons. Watching Scrooge or It's a Wonderful Life will explain everything. I am thankful everyday that I get to experience a new day. Happy Holidays and thank you!

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 handwritten 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

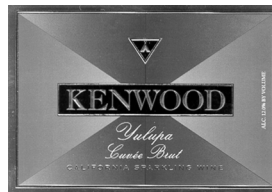
WINE OF THE MONTH CLUB®

Kenwood traces its roots back to 1905. The current winery once belonged to the Pagani Brothers who were very successful with their jug wine production. Today the winery houses state-of-the-art equipment and produces more than 400,000 barrels of award-winning wines. Despite the interior modern improvements, Kenwood is still housed in the original winery buildings. It is ideally located in the heart of Sonoma and is named after the town of Kenwood. Since 1970, when Kenwood Winery was founded, they have been committed to producing premium wines that reflect the character of the best Sonoma vineyards. The winery is a 22-acre estate dedicated to maintaining their well-earned reputation for outstanding wines and great value at every level.

In the early 1990's, the winery launched the Yulupa series. The wines are made for easy drinking and their ability to pair well with a wide range of foods. The

Yulupa Cuvee Brut was made in the traditional Methode Champenoise style. The grapes were harvested in small lots and each lot was handled separately before the blending. Winemaker Pat Henderson uses this method to bring each lot of wine to its fullest potential and to insure that the blend is only from the finest grapes. The grapes are gently pressed with a cool fermentation, which keeps the fruit flavors fresh and clean. After the second fermentation in the bottle, the wine aged on the lees for 10 months before the dosage was added. The result is a refreshing, classic style sparkling wine.

The color is a clear, light straw with very active bubbles. The nose is forward with fresh fruit, citrus, pear, and a hint of toast. The palate is medium-dry, slightly toasty with apple strudel flavors. The dry, lively finish makes it a perfect aperitif with appetizers or will go right to the dinner table with poultry, veal and pasta.



Non-Vintage KENWOOD

**Yulupa
Brut**

**Sonoma
California**

Color:
Light straw, very
active bubbles

Nose:
Fruit freshness,
citrus, pear, hint
of toast

Palate:
Dry, medium-
bodied, apple
strudel, clean,
fruity with toast

Finish
Dry, lively finish

CELLARING SUGGESTIONS

Drink now

V1206E	Retail Price:	\$19.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$10.99/each
	45% Discount	\$131.88/case

THIS MONTH'S SELECTION #2

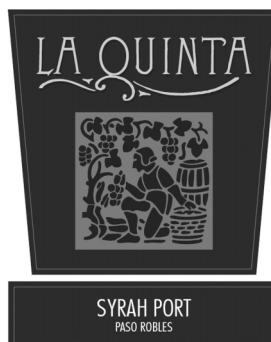


Since the San Antonio Winery was founded, four generations have carried on the tradition of handcrafting fine wine. The Riboli family has refined and expanded the operation with a spirit of innovation, and their dedication to quality has become a hallmark of the family business. Sons, grandson, daughters and nephews are all involved in honoring the award-winning Riboli Family of Wines.

In the heart of the Central Coast is the "big, little town" of Paso Robles. Paso Robles is emerging as a leader in California viticulture and is the largest AVA in San Luis Obispo County. Aside from a small gap near Templeton, the Santa Lucia Mountain Range shelters the region from the fog that cools the southern San Luis Obispo regions. Paso Robles is becoming famous for the wonderful quality of its Syrah grape. Syrah is a grape that loves the sun and heat and daytime temperatures can often top 90 degrees.

Making port wine is a particular process of stopping the fermentation with added alcohol when there is just the right amount of sugar left. Most of the world's port production is done in Portugal; many of which are claimed to be the greatest in the world. Styles range from fruit forward ruby ports to aged and earthy vintage ports. The name La Quinta refers to the great estates of Portugal and the Riboli family invites you to enjoy this fine dessert wine to share with your family and friends throughout the holidays.

It pours a beautiful dark red color. The nose is seductive with smells of warm blackberry fruit, cooked plums, red roses, and wood smoke. The flavors are intense, elegant, and slightly sweet, with blackberry jam and warm fruit. The endless finish is smooth and soft. Sip a glass of this with roasted lamb or spicy sausage and after dinner with nuts and Stilton cheese.



Non- Vintage LA QUINTA Syrah Port (seer-ah) Paso Robles California

Color:
Dark red

Nose:
Warm fruit, cooked
plums, red roses,
smoke

Palate:
Full-bodied, slightly
sweet, lush, elegant,
intense warm fruit,
plums

Finish
Endless smooth
finish

CELLARING SUGGESTIONS

Drink now
through 2008

V1206F	Retail Price:	\$19.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$10.99/each
	45% Discount	\$131.88/case

ADVENTURES IN GOOD FOOD



Kenwood Yulupa Brut and this Basil Brie in Pastry will give a warm welcome for your guest at your next party.

BASIL BRIE IN PASTRY

Serves 12

INGREDIENTS:

2 Tbsp. grated Parmesan cheese
2 Tbsp. finely chopped fresh basil leaves
(or 2 tsp. dried)
1 round (14-oz.) Brie cheese
Half package frozen puff pastry
(1 sheet), thawed
Assorted crackers, fresh fruit slices

Heat oven to 400 degrees. Grease cookie sheet. Mix Parmesan cheese and basil. Cut Brie cheese round horizontally into 2 layers. Sprinkle basil mixture evenly over cut surface of bottom layer. Reassemble cheese round.

Roll pastry into rectangle, 15 x 9 inches, on lightly floured surface. Cut out 2 circles, one 8-1/2 inches and the other 6 inches. Place cheese round on center of large circle. Bring pastry up and over cheese, pressing to make smooth and even. Brush top edge of pastry lightly with water. Place 6-inch circle on top, pressing gently around edge to seal. Cut decorations from remaining pastry if desired; moisten pastry with water to attach.

Bake about 25 minutes or until golden brown. Cool on cookie sheet on wire rack 30 minutes before serving. Serve with crackers and garnish with fresh fruit slices.

This classic glazed baked ham with sour cherry sauce will pair with your *Cono Sur Pinot Noir* and be a huge hit at the dinner table.

GLAZED BAKED HAM

Serves 12-16

INGREDIENTS:

6 to 8 pound fully cooked bone-in ham
Whole cloves
1/2 cup honey
1/2 tsp. ground dry mustard
1/2 tsp. ground cloves

Heat oven to 325 degrees. Place ham, fat side up, on rack in shallow roasting pan. Insert meat thermometer so tip is in thickest part of ham and does not touch bone or rest in fat. Cover ham and bake 13 to 17 minutes per pound or until thermometer reads 135 degrees.

About 20 minutes before ham is done, remove from oven. Pour drippings from pan. Remove any skin from ham. Cut uniform diamond shapes on fat surface of ham. Insert clove in each diamond. Mix honey, mustard, and cloves; brush over ham. Bake uncovered 20 minutes.

Cover ham loosely with aluminum foil tent and let stand about 10 minutes or until thermometer reads 140 degrees.

SOUR CHERRY SAUCE:

Mix 1/2 cup packed brown sugar, 1-tablespoon cornstarch and 1/2 teaspoon ground dry mustard in 1-quart saucepan. Stir in 1/2 cup dried sour cherries, 1/2 cup water, 1/2 teaspoon grated lemon peel and 2 tablespoons lemon juice. Cook over low heat 6 to 8 minutes, stirring constantly, until thickened.

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

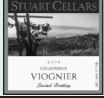
A report on how previous VINTNERS SERIES Selections are faring with age.

December 2005 St. Hilaire, 2002. Blanquette de Limoux. Drink up.
 Moscatel Dulce, 2004. CM. Drink through 2006.
 Cabernet Sauvignon, 2004. Woop Woop. Drink through 2007.
 Sauvignon Blanc, 2004. Errazuriz. 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
 #V1206E – Yulupa Brut, N.V., <i>Kenwood</i> <i>"Citrus, pear, apple strudel"</i> Retail Price \$19.99 45% Discount		\$10.99/Each \$131.88/Case	
 #V1206F – Syrah Port, N.V., <i>La Qunita</i> <i>"Cooked plums, red roses, smoke"</i> Retail Price \$19.99 45% Discount		\$10.99/Each \$131.88/Case	
 #V1206G – Pinot Noir, 2006. <i>Cono Sur</i> <i>"Sweet spiced plum, truffles, strawberry jam"</i> Retail Price \$15.99 31% Discount		\$10.99/Each \$131.88/Case	
 #V1206H – Chardonnay, 2005. <i>Heath</i> <i>"Tropical fruit, papaya, butterscotch"</i> Retail Price \$12.99 15% Discount		\$10.99/Each \$131.88/Case	
 #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	
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



Young-spirited, energetic, passionate, innovative, high-tech, and dynamic; these are words that have been used to describe Viña Cono Sur. Created in 1993, Cono Sur has already made its mark on the international wine-making arena garnering trophies and medals at competitions throughout. Their mission is to maintain quality wines that express the specifics of their home soil with their unique wine-making approach and still keep them at great value for consumers. Winemaker Adolfo Hurtado started at the winery when he was just 27. His enthusiasm and passion are hard to beat and his new ideas and technology have been acknowledged all around the world. He claims that, "Cono Sur's success reflects our understanding that New World wines ought to embody the expressiveness of their terroirs by bottling the aromatic intensity of fruit, elegance, and concentration." Adolfo

is never far from the vineyards; he lives nearby and is constantly checking and tasting the wine to make sure all is well. His particular focus is on Pinot Noir. The fruit for Cono Sur Pinot Noir was all grown in the famous Rapel Valley. The low fertile soil makes the vines struggle to produce and the cool nights and foggy mornings are ideal growing conditions for Pinot Noir. Adolfo uses stainless steel through the fermentation process and leaves the wine in oak for just a short time for added backbone.

The 2006 Cono Sur Pinot Noir is bright ruby red color. The nose is uplifting with scents of sweet spiced plums, truffles, strawberry jam, and raspberry. The palate is quaffable and full of raspberry fruit, tea, minerals, and a touch of vanilla. The finish is clean and elegant. Match this with baked ham, spicy foods, Greek salad, or goat cheese for a delicious treat!



2006 CONO SUR

Pinot Noir
(pee-no n'wahr)

**Rapel Valley
Chile**

Color:
Bright ruby red

Nose:
Fresh, sweet spiced
plum, truffles,
strawberry jam,
raspberries

Palate:
Medium-bodied, clean,
hint of vanilla, tea,
minerals

Finish
Elegant clean finish

CELLARING SUGGESTIONS

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

V1206G	Retail Price:	\$15.99/each
	Special Member Price:	\$12.99/each
	Reorder Price:	\$10.99/each
	31% Discount	\$131.88/case

THIS MONTH'S SELECTION #4

The Vintners Series

WINE OF THE MONTH CLUB®

Race Car Driver, Alan Heath has always relished a challenge. Ask his opponents at Daytona and Bathurst. After surviving three crashes, the super competitive V8 Super Car and Le Mans driver decided to retire. Dah!?"Now what should I do?" he asked. He knew he needed something that could challenge his energetic and demanding nature so he chose the world of wine (another dah!). He began by buying a 100-year-old dairy farm from his retiring next door neighbor. 1998 was the start of his continuing journey on the wine track. He began paying attention to soil type, row sizes, water quality, varieties, and cloning. When Penfold's contracted fruit from his vineyards, he gained confidence in his abilities as a grower. He sought the help from a group of prominent Australian businessmen and rolled out the red carpet for Heath Wines in 2002. Alan's early days as a grower taught him the valuable lesson of the "best sub-region for each varietal"

and the "best vineyard for each sub-region." Alan Heath's unbridled risk-taking and entrepreneurial flair show up in everything he does. Take closures, for example. He uses only Stelvin screw caps because he says, "It keeps the wine fresher, there is no corkage, it's easier to reseal, it will age without spoiling and, (with his trademark grin), in five years time everyone will be screwing!" Chief Winemaker, Nick Walker is also a former athlete who played pro football in Australia. He holds a degree in Oenology and is dedicated, humorous, and passionate. Alan and Nick share the same philosophy: "You cannot compromise from the vine to the closure."

Light gold in color, the nose of the Heath Chardonnay is aggressive and fruit forward with tropical fruit, delicious apples and butterscotch. The palate is soft and rich with creamy apple and papaya. The finish will linger as you sip this with holiday appetizers, roasted chicken, veal or pasta.



2005

**HEATH
WINES**

Chardonnay
(shar-doe-nay)

**Central Ranges
Australia**

Color:
Light gold

Nose:
Tropical fruit,
butterscotch,
delicious apples

Palate:
Medium-bodied,
Forward fruit,
creamy, apple,
papaya

Finish
Creamy lengthy
finish

CELLARING SUGGESTIONS

Drink now
through 2007

V1206H	Retail Price:	\$12.99/each
	Special Member Price:	\$11.99/each
	Reorder Price:	\$10.99/each
	15% Discount	\$131.88/case

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