



# The Vintners Series

WINE OF THE MONTH CLUB®

FEBRUARY 2007

Wines Evaluated: 100

Wines Rejected: 75

Wines Approved: 25

Wines Selected: 4

**NAPA GIRL  
CABERNET  
SAUVIGNON, 2003.**

**NAPA,  
CALIFORNIA**

Napa Girl's motto is "Be it. Drink it. Love it." Be It—that means to live the lifestyle. Part of the lifestyle is to give back, and their website gives you the opportunity to give \$1 per bottle purchased to charity. Drink it—we think their wine is approachable, friendly, and sure to become an everyday favorite. Love it—we think you'll love this Cabernet.

**CONO SUR  
SAUVIGNON BLANC, 2006.  
CENTRAL VALLEY,  
CHILE**

Vina Cono Sur is Chilean with attitude. Their motto is "No family trees, no dusty bottles, just quality wine." Their name refers to the "southern cone" of the continent, but it could easily be a play on the word "connoisseur." Cono Sur is a young-spirited, energetic company making fresh, friendly affordable wines that taste world-

class. You'll enjoy this Sauvignon Blanc.

**VILLA ANDREA, 2003.  
CHIANTI CLASSICO  
TUSCANY, ITALY**

From a beautiful estate in the heart of Tuscany, we bring you this delicious Chianti Classico. This wine lives up to all the imagery that is sun-drenched central Italy. We can't bring you the strolling musicians or the crostini to start the evening, but we can bring you this wonderful wine. Buon Appetito!

**SANDER  
TRIO, 2005.  
RHEINHESSEN,  
GERMANY**

Regional grapes Pinot Blanc, Mullerthurgau, and Kerner are blended to make this refreshing light wine with great floral and crisp fruit flavors. The Sander family has the experience of several generations and produce all their wines organically. Enjoy!

## 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

Come join the fun in Las Vegas!

Call us and make a reservation for our first Wine Tasting Dinner of 2007!

The date is Friday, March 16th, so make a weekend of it and come join the fun in one of the most exciting cities in America.

These events sell out quickly, so don't delay!

Hope to see you there!

Paul Kalemkiarian

## WHAT'S NEW THIS MONTH?

Well folks.....I have uncovered my desk and crawled out through the piles of papers and requests. It was a huge pleasure serving you folks during the Holidays and by all of the accolades, the Wine of the Month Club was well received by your friends, relatives and business associates.

On a different note, join us in **Las Vegas!!!** Our first 2007 Wine of the Month Club Members dinner is set for March 16, 2007 in Las Vegas! And not only is it a celebration of the New Year, but Mrs. Kalemkiarian's birthday! So please join us at Giorgio's at the Mandalay Bay for a 4-course meal that Chef Nico Chessa is conjuring up just for us. There is only seating for 65 people and we have already sold 16 seats. They go fast and this is going to be a fun one! Call us at (800) 949-9463 to make your reservation. The cost is \$65.00 per person plus tax and 18% gratuity; that includes the aperitif wine, the 4-course meal with paired wines, dessert and dessert wine. It really is a bargain and you know that the wines will be great! So come join the fun!

Membership in *THE VINTNERS 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:

<b>WINE OF THE MONTH CLUB</b>	P.O. Box 660220, Arcadia, CA 91066
Call:	1-800-949-WINE (9463) or (626) 303-1690
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

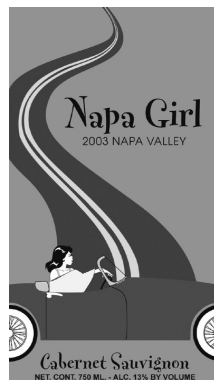
WINE OF THE MONTH CLUB®

"Napa Girl is very much a lifestyle, and a sense of community. It's a lot more than wine." That's the philosophy of Napa Girl, a new wine label marketed to women. At Wine of the Month Club, it's all about the wine—so we ask, "Does the wine taste good? Is it a good value? Would we recommend it to our friends?" Our answer is "Yes!"

Now pour yourself a glass of 2003 Cabernet Sauvignon and cruise to Napa Girl's website. We think it's intriguing because it's all about you—the wine drinker. It's about the lifestyle of a wine drinker: friends, meals, and a connection to the community. Napa Girl's unique spin is that you can go online and direct \$1 to charity from each bottle purchased. You choose the charity from Napa Girl's partner charities: La Cocina, The National Partnership for Women and Families,

The Women's Foundation of California, MADRE, The Young Survival Coalition, The Younger Women's Task Force, and Step Up Women's Network.

Of course, Napa Girl's packaging is sharp and she isn't extravagant. She throws a good party. So we've heard. Now we at Wine of the Month Club want to talk about the wine. Napa Girl 2003 Cabernet Sauvignon is 100% Cabernet made with grapes selected from the finest vineyard sites in Napa Valley. It has a deep, intense ruby color. The nose is friendly, fruit forward with smells of ripe red fruit, berries, spice and a hint of vanilla. The palate is rich, medium-bodied and balanced with red fruit, currant and soft vanilla tannins. The finish is pleasant and lingering. This is a wine that is ready-to-drink now. Serve Napa Girl with Stuffed Focaccia with Roasted Eggplant and Oregano. The recipe is on page 5.



## 2003 NAPA GIRL

**Cabernet  
Sauvignon**  
(ka-bur-nay  
saw-veehn-yawn)

**Napa  
California**

**Color:**  
Deep, intense ruby

**Nose:**  
Fruit forward, ripe  
fruit, berries, currant

**Palate:**  
Rich, medium-  
bodied, red fruit,  
spice, vanilla

**Finish**  
Pleasant lingering  
finish

### CELLARING SUGGESTIONS

Drink now  
through 2008

V207E	Retail Price:	\$21.99/each
	Special Member Price:	\$18.99/each
	Reorder Price:	\$16.99/each
	23% Discount	\$203.88/case

## THIS MONTH'S SELECTION #2



**C**ono Sur" is Spanish for 'Southern Cone.' Cono Sur refers to the southernmost areas of South America, below the Tropic of Capricorn. The region includes Argentina, Chile, Uruguay, the southernmost states of Brazil, and sometimes parts of Paraguay and Bolivia.

Cono Sur is a small, relatively new business in the massive Concha y Toro Wine Company of Chile. It's a boutique operation dedicated to organic farming. Chile's climate and soil make viticulture easier than in other parts of the world. The dry climate prevents mildew, and the sandy soil eliminates phylloxera and other pests. At Cono Sur, chemical pesticides and herbicides are used minimally or not at all. In Cono Sur's vineyards, geese, grease, garlic, grass and flowers do the jobs that chemicals do elsewhere. For instance, more than 700 geese eat the small insects that live in the soil. The vine trunks are coated with

grease and garlic to repel any bugs the geese miss. Also, grass is planted between the rows and filled with harmless white spiders which prey on their dangerous red spider cousins. Flowers are planted to distract the California prips, an insect that loves to eat the flowers of the grape vines.

Adolfo Hurtado is the young, passionate and ambitious winemaker of Cono Sur wines. Since his involvement, Cono Sur wines have received awards in competitions throughout Chile, Europe and North America.

The 2006 Sauvignon Blanc is pale yellow in color with hints of green. The nose is bright with aromas of citrus, green apple and herbaceousness. The palate is clean and bright with flavors of citrus apple and a touch of mineral on the finish. This wine will be perfect with seafood chicken, salads and vegetable dishes.



2006

**CONO SUR**

**Sauvignon Blanc**

(saw-veehn-yawn  
blah)

**Central Valley  
Chile**

**Color:**  
Pale lime yellow

**Nose:**  
Fresh, clean,  
asparagus, citrus,  
mango, gooseberry

**Palate:**  
Light-bodied, fresh,  
juicy asparagus,  
citrus, apple, mango

**Finish**  
Clean, mineral finish

### CELLARING SUGGESTIONS

Drink now

V207F	Retail Price:	\$12.99/each
	Special Member Price:	\$10.99/each
	Reorder Price:	\$9.99/each
	24% Discount	\$119.88/case

## ADVENTURES IN GOOD FOOD

## The Vintners Series

WINE OF THE MONTH CLUB®

*N*apa Girl *Cabernet Sauvignon* will pair beautifully with this recipe for an easy and tasty supper.

### **STUFFED FOCCACCIA WITH ROASTED EGGPLANT AND OREGANO**

Serves 4-8

#### **INGREDIENTS:**

2 eggplants  
Sea salt  
Extra-virgin olive oil  
1 tsp. fresh thyme, finely chopped  
Freshly ground black pepper  
1 lb prepared pizza dough  
3/4 cup tomato sauce  
1 small bunch fresh oregano leaves  
1/2 lb mozzarella, sliced  
3 Tbs. freshly grated Parmesan  
Cornmeal, for dusting

#### **DIRECTIONS:**

Position oven racks to uppermost and lowest position, or use two ovens. Preheat oven(s) with two large baking sheets to 375°.

Slice eggplant in 1/2" slices. Salt the eggplant and let sit for 15-20 minutes. Rinse the slices and pat dry. Brush with olive oil, sprinkle with thyme, and season with pepper. Place the slices on a baking sheet and roast, not turning, until brown and tender, about 30 minutes. Let cool.

Separate the dough into 4 rounds. Roll each round into 8"-10" circles. Brush two rounds with olive oil. Set half of the eggplant in the middle of each round. Top with half the tomato sauce, some fresh oregano, half the mozzarella, and 1 Tbs. Parmesan. Cover each round with one of the remaining circles of dough. Crimp the edges to seal. Pierce the top crust to allow steam to vent, brush with olive oil, and sprinkle with the remaining Parmesan.

Remove baking sheets from oven(s) and dust with cornmeal. Transfer the rounds to the baking sheets. Bake until the crusts are light brown on the bottom, about 20 minutes. When slightly cool, slice like a pie into 8 wedges.

*T*his recipe for Italian Roast Beef is only complete when you serve it with a glass or two of Villa Andrea *Chianti Classico*. Buon Appetito!

### **ROAST BEEF WITH WINE & VEGETABLES**

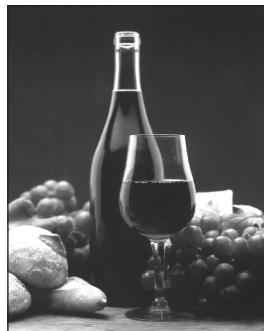
Serves 8

#### **INGREDIENTS:**

5 to 6 lbs. lean roast beef  
Parsley  
3 to 4 cloves garlic  
2 cups Chianti  
1/2 cup olive oil  
Salt, white pepper, and oregano  
4 or 5 potatoes, peeled  
3 onions, skinned  
5 or 6 carrots, peeled

With a sharp knife make a few small slits in the roast. Insert a sliver of garlic and a parsley sprig in each slit. Pour wine and olive oil over meat. Sprinkle generously with salt, pepper and oregano. Bake at 350° for about 3-4 hours or until done.

While the meat is cooking, cut the vegetables into pieces. Put in large bowl and sprinkle with a little more olive oil, minced garlic, salt, pepper and oregano. Toss together. Add vegetables to the pan with the meat for the last 90 minutes of cooking. Turn occasionally while roasting.



## 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.*





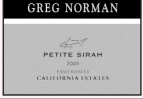

2006 February Pinot Noir, 2004. Dashwood. Drink through 2007.  
Vermentino, 2005. Uvaggio. Drink now.

2005 February Chardonnay, 2002. Huntington. Drink now.  
Shiraz, 2002. Barossa Valley Estate. 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
 <b>#V207E</b> – Cabernet Sauvignon, 2003. <i>Napa Girl</i> <i>"Fruit forward, ripe berries, currant"</i> Retail Price \$21.99 <b>23% Discount</b>		\$16.99/Each \$203.88/Case	
 <b>#V207F</b> – Sauvignon Blanc, 2006. <i>Cono Sur</i> <i>"Asparagus, citrus, mango"</i> Retail Price \$12.99 <b>24% Discount</b>		\$9.99/Each \$119.88/Case	
 <b>#V207G</b> – Chianti Classico, 2003. <i>Villa Andrea</i> <i>"Vinous, spicy, dark cherry"</i> Retail Price \$14.99 <b>27% Discount</b>		\$10.99/Each \$131.88/Case	
 <b>#V207H</b> – Trio, 2005. <i>Sander</i> <i>"Floral, yellow roses, honeydew"</i> Retail Price \$15.99 <b>26% Discount</b>		\$11.99/Each \$143.88/Case	
 <b>#V107E</b> – Petite Sirah, 2004. <i>Greg Norman</i> <i>"Blackberry pie, plum, dried fruit"</i> Retail Price \$19.99 <b>35% Discount</b>		\$12.99/Each \$155.88/Case	
 <b>#V107F</b> – Chardonnay, 2005. <i>Columbia Winery</i> <i>"Pears, tropical fruit, vanilla"</i> Retail Price \$16.50 <b>33% Discount</b>		\$10.99/Each \$131.88/Case	
To order by phone call TOLL FREE <b>1-800-949-WINE</b> (1-800-949-9463) Monday – Friday 8 am – 5 pm (Pacific Time) To order by mail or fax please complete this order form. Fax <b>426-303-2597</b> (24 hours a day) Or mail to: <b>WINE OF THE MONTH CLUB</b> P.O. Box 660220, Arcadia, CA 91066 Or shop online at: <b>www.WineofTheMonthClub.com</b>		Sub-Total	
		8.25% CA Sales Tax	
		S & H*	
		<b>EARLIER SELECTIONS TOTAL</b>	

\*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 \_\_\_\_\_

( ) \_\_\_\_\_

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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

Gift Number	FOR GIFT ORDERS		FOR EARLIER SELECTION ORDERS		
	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)

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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](http://www.WineoftheMonthClub.com)

1. All wine assortments, as well as the first month of WINE OF THE MONTH CLUB membership, will be handsomely gift boxed. A card will be attached with your greeting.
2. Shipments are made by United Parcel Service and are guaranteed to arrive in perfect condition.
3. All recipients must be 21 years or older.
4. If any of the items to be included is out of inventory, we guarantee that we will substitute a product of equal or superior quality. Call us for weekend delivery.



## THIS MONTH'S SELECTION #3

# The Vintners Series

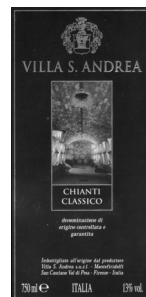
WINE OF THE MONTH CLUB®

The Villa S. Andréa covers 1300 acres in the Chianti Classico region in Tuscany, central Italy. The farm has vineyards and 160 acres of olive trees. At the heart of the farm is the ancient hamlet of Fabbri, the main villa, the church of S. Andréa, the wine cellars, and the olive oil press. Villa S. Andréa produces Chianti Classico, IGT wines, olive oil, grappa, and vin santo. The lands are also part of the Fabbri-Santa Cristina hunting reserve. This beautiful area is open to visitors, and there are accommodations in their Bed & Breakfast, in the hamlet, or in one of the three farmhouses in the countryside, Perticato, Montelodoli, or Villa Zobi.

The Villa produces high quality wines dedicated to respecting the characteristics of the Chianti Classico terroir. The vineyards are planted at 360 meters above

sea level and are irrigated from two large reservoirs. Most of the vines are dedicated to Sangiovese, which makes its true expression in this region of Italy. The vines have the best exposure facing south and the soil is rich with limey-clay, rocks, and galestro (clay-soil). Tender loving care is obvious throughout the vinification process. The grapes are hand selected at their perfect ripeness and put through a delicate maceration. The juice is matured for six months in French oak barrels, and then bottled.

The end result is Chianti Classico that is a lively ruby-red color with a delicate nose of intense dried cherry fruit, yet slightly spicy with a hint of oak. The flavor is smooth dark cherry spice, with soft, integrated tannins and a lengthy spicy finish. The wine matches perfectly with roasted and grilled meats, and seasoned cheeses.



2003  
**VILLA S.  
ANDREA**  
**Chianti Classico**  
**Sangiovese /**  
**Colorino /**  
**Canoiole**  
(san-geo-veh-see / koh-  
lore-eehn-oh / kan-eeo-lee)

**Tuscany**  
**Italy**

**Color:**  
Brilliant ruby-red  
**Nose:**  
Very vinous, slightly  
spicy, dried cherry  
fruit

**Palate:**  
Dry, full-bodied,  
smooth, dark cherry  
fruit, spicy

**Finish**  
Lengthy and spicy

### CELLARING SUGGESTIONS

Drink now  
through 2010

V207G	Retail Price:	\$14.99/each
	Special Member Price:	\$12.99/each
	Reorder Price:	\$10.99/each
	27% Discount	\$131.88/case

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## THIS MONTH'S SELECTION #4

# The Vintners Series

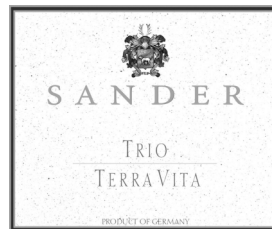
WINE OF THE MONTH CLUB®

The Sander family has been making wines on the same plot of land since 1726. The family estate covers 70 acres and is situated close to the split of the Rhine River and the Main River just south of Frankfort in Germany. Besides producing some of the greatest tasting wines in Germany, the estate is known for its dedication to organic viticulture. The grandfather started organic viticulture in the 1950s for two reasons: First, his wife was afflicted with Multiple Sclerosis and her condition greatly improved after he stopped using chemical fertilizers. Second, he noticed that pesticides were causing soil damage. He looked at his vineyard and winery practices in a new way. He began to use cover crops, instead of mineral fertilizers, to prevent erosion. The plants kept the soil in place and prevented chlorosis which is common in the chalky soils. Since the 1950s the Sander Vineyards have not used pesticides. Since the 1980s they have embraced bio-dynamic methods throughout the planting through wine-making life cycle.

In the 1990's, grandson Stefan received formal

training for viticulture and winemaking. He then traveled to wineries in Switzerland, South Africa, and Australia to develop his craft. He returned to Germany in 2000 and has dedicated himself to producing wines at his family's estate. He has introduced new equipment for gentler handling of the grapes. He ferments and stores the wines in temperature-controlled stainless steel, and allows long "on the lees" contact to maximize flavors. He clarifies his white wine with bentonite, but nothing else is added.

The Trio Cuvee is a wonderful combination of three German grape varietals: Pinot Blanc, Mullerthurgau, and Kerner. Each grape is processed and fermented separately, then the three are blended. The color is light yellow. The nose is fresh and uplifting with floral smells of yellow roses and fruit smells of honeydew melon. The palate is smooth and light with refreshing acidity and clean fruit of melon and peach. It finishes clean and would pair well with salad, asparagus, and lighter pasta dishes.



2005

### SANDER TRIO

Pinot Blanc /  
Mullerthurgau /  
Kerner  
(pee-no blah /  
moo-lure tour-gahw /  
kur-ner)

### Rheinhessen Germany

**Color:**  
Light yellow

**Nose:**  
Floral, yellow roses,  
honeydew melon

**Palate:**  
Smooth, light style,  
refreshing acidity,  
fruity, clean

**Finish**  
Clean medium finish

#### CELLARING SUGGESTIONS

Drink now  
through 2008

V207H	Retail Price:	\$15.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$11.99/each
	26% Discount	\$143.88/case