

MARCH 2007

WINES Evaluated: 99

WINES Rejected: 74

WINES Approved: 25

WINES Selected: 4



# The Vintners Series

WINE OF THE MONTH CLUB®

**N**inety-nine bottles of wine on the wall! That's how many bottles we tested this month – 99. We enjoy the long, careful process of evaluating wines for our members. We know you'll be happy with this month's selections.

**KIM CRAWFORD, 2004.  
MERLOT.  
MARLBOROUGH,  
NEW ZEALAND**

We like to have a good wine to open anytime, with any meal. This fruit-forward Merlot is a delicious wine that pairs well with pasta and grilled meats—even hamburgers.

**OMAKA SPRINGS, 2006.  
SAUVIGNON BLANC.  
MARLBOROUGH, NEW  
ZEALAND**

The Sauvignon Blanc wines from Marlborough consistently demonstrate the full aroma and flavor profile of this widely-loved grape.

No other vineyards in the world create such magic with Sauvignon Blanc. Enjoy this month's selection from Omaka Springs.

**POSSUMS VINEYARDS,  
2004. SHIRAZ. MCLAREN  
VALE, AUSTRALIA**

South Australia's vineyards produce the greatest Shiraz wines ever made. Possums Shiraz is a wonderful example of the vineyards' best. This wine is jammed with fruit and complexity. It's a food-friendly wine that is complemented by spicy or fully-flavored dishes.

**VENTANA, 2005.  
GEWURZTRAMINER.  
ARROYO SECO,  
CALIFORNIA**

Great wine, difficult name. Take your time to drink this delicious wine. While you're drinking, relax and repeat: Geh-vertz-trah-mean-er. You'll want to learn to say this so you can ask for it again and again. Cheers!

## 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 March already? Wow!  
We are tasting so many  
great wines these days.  
There has been some over-  
production in the last few  
years and the Wine of the  
Month Club members are  
about to reap the benefits.  
Look for some great values  
all this year! Salud!

Paul Kalemkiarian

## WHAT'S NEW THIS MONTH?

Celine Dion has a show in Vegas called "A New Day".... I haven't seen it and I am not particularly a fan...however, it really is a "New Day" here at Wine of the Month Club. We are in the process of upgrading our Member Service systems to help our Members get their wine faster, with fewer complications and as inexpensively as possible. We are doing a "soup to nuts" transformation...new operating software, new shipping software, new streamlined labeling, website re-construction, better e-mail capabilities, a fresh Member rewards program, new facilities, and of course, we are going to taste more wines than ever to continue to bring you the best values in the business! I have great vision to expand our offerings to you, our Members. I am very fortunate to be surrounded by competent, concerned employees who want to see our customers happy. Please use our Member Services Department to take care of all your wine needs; reorders, gifts, special orders, shipping issues, billing issues and just plain old wine talk. And if there is something that I can help you with personally, please call me and I would love to take care of your situation or just talk wine.

Thank you for your patronage!

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



They met in 1987 at a wine festival. They fell in love. She left her home and career in South Africa, and moved to Auckland, New Zealand, where he was an assistant winemaker. She found a job at a winery as a marketing manager. They married in 1990. Two years later they had a baby boy, then later, a baby girl. Life is good when you love each other and love wine.

All that got even better at a dinner in London with good friends and much good wine. During the shop-talk of dinner, they decided to further tie the knot. In 1996, on the solid foundation of teamwork, winemaking skills, and business savvy, Kim and Erica Crawford founded Crawford Wines. The new company was one of New Zealand's first "virtual wineries": grapes were sourced from growers, wine was made at other wineries, and business operations were handled from their home office—next to the toddlers' toys. Over time they wanted more room, as well as more

control over the winemaking process. By 2000 they had built a state-of-the-art facility in Marlborough. They also bought their own vineyards. Life is good when you love each other, harvest your own vineyards, and make your own wines at your own winery.

They produce clean, top-quality fruit-forward wines with soft oak, that are easy to drink and price perfect. They say, "Along with serious winemaking and good wine, our intention is to have fun, explore new boundaries and stay in touch with our wine consumers. A key element to our success is that we are part of the urban scene, which helps keep our brand hip, cool and funky."

The 2004 Kim Crawford Merlot has a clear, purplish-red color. The nose is bright and exciting with smells of blackberries, blueberries, vanilla, and spice. The palate is medium-bodied, with soft tannins and generous with ripe berry fruit and spice. The finish lingers and invites you back to the glass. Enjoy!



TE AWANGA VINEYARD

*Hawke's Bay  
Merlot*

**2004**

**KIM  
CRAWFORD**

**Merlot**  
(mare-low)

**Marlborough  
New Zealand**

**Color:**  
Clear purplish red

**Nose:**  
Bright black berry,  
blueberry, vanilla,  
spice

**Palate:**  
Medium-bodied, soft  
tannins, bright berry  
fruit, spice

**Finish**  
Long and sweet

### CELLARING SUGGESTIONS

Drink now or  
over the next 3 to 4 years

|       |                       |               |
|-------|-----------------------|---------------|
| V307E | Retail Price:         | \$19.99/each  |
|       | Special Member Price: | \$16.99/each  |
|       | Reorder Price:        | \$14.99/each  |
|       | 25% Discount          | \$179.88/case |

## THIS MONTH'S SELECTION #2



Geoff and Regina Jensen literally flew into the wine business by what some call a strong case of serendipity. Geoff was a pilot for 35 years. He met and married Regina, who was also in the aviation field. He is originally from New Zealand and always loved farming. So after his early retirement from British Airways, the couple bought an olive grove near Marlborough. In 1992, they purchased the adjoining 40-acre vineyard site.

Their winery, Omarka Springs Estates, has grown to 178 acres. Omarka Springs is part of the Marlborough area and is located in the pristine growing region in the northern region of New Zealand's South Island. This area has made a famous name for itself for producing what some call "the best Sauvignon Blanc in the world." The vineyards enjoy well-drained stony soil, and a long, dry growing season

with warm, sunny days and cool nights. Winemaker Ian Marchant has been with the winery since 1997. He brought with him a wealth of experience from Rosemont, Penfold's, and Angove's.

The Omarka Springs Estates 2006 Sauvignon Blanc has received awards in Australia and the United States. Wine of the Month Club also gives it high acclaim by selecting it for your enjoyment this month. The wine pours a clear lime yellow. The nose invites you with smells of tropical fruit, bell pepper, dill, bay leaf and other green herbs. The palate is clean and dry with flavors of lemon zest, herbaceousness, and crisp acidity balanced by ripe fruit. The finish lingers with clean lime flavors. This is a wine that is best drunk young while it's fresh. Chill it and serve it with light seafood appetizers, Caesar salad, and lemon roasted chicken. Delicious!



2006

**OMAKA  
SPRINGS  
ESTATES**

**Sauvignon Blanc**  
(saw-veehn-yawn  
blah)

**Marlborough  
New Zealand**

**Color:**  
Clear lime yellow.

**Nose:**  
Tropical fruit, bell  
pepper, dill

**Palate:**  
Crisp, clean, lemon  
zest, ripe fruit, bay  
leaf, ripe peach

**Finish**  
Clean, lime finish

### CELLARING SUGGESTIONS

Drink now, chilled

|       |                       |               |
|-------|-----------------------|---------------|
| V307F | Retail Price:         | \$14.99/each  |
|       | Special Member Price: | \$12.99/each  |
|       | Reorder Price:        | \$10.99/each  |
|       | 27% Discount          | \$131.88/case |

## ADVENTURES IN GOOD FOOD



While there's still a chill in the air, nothing warms like a hearty soup. This thick soup is robust enough for a meal in itself. Pair it with *Possums Shiraz* and then you'll be cozy.

### GOULASH SOUP

#### INGREDIENTS:

6 Tbsp minced salt pork or slab bacon  
1 lb beef or veal chuck, cut into 1/2" cubes  
2 onions, finely diced  
2 Tbsp red-wine vinegar  
2 Tbsp flour  
1 Tbsp hot paprika  
3/4 cup tomato puree  
4 cups beef stock (or dark beer)  
2 potatoes, peeled and cut into 1/2" cubes  
Salt and pepper to taste  
1/2 cup finely sliced chives for garnish

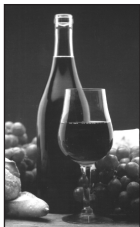
#### PREPARATION:

Sauté the pork in a soup pot over medium heat, until bits of pork are crisp and the fat has rendered, about 4-5 minutes. Add the cubed beef or veal and sauté in the fat until the meat begins to brown, 3-4 minutes. Add the onions and cook, covered, over medium-low heat until the onions are translucent, 8-20 minutes.

Add the vinegar and boil over high heat until the liquid begins to reduce, about 2 minutes. Add the flour and stir with wooden spoon over medium heat for 1 more minute. Stir in the paprika and tomato puree, cooking for 2-3 minutes. Add the broth. Bring the soup to a simmer and cook until the meat is almost tender, about 30 minutes.

Add the potatoes and simmer until tender, about 20 minutes. Remove and discard any fat on the surface of the soup. Season with salt and pepper. Garnish with scallion or chives.

Serve with lots of dark pumpernickel bread and *Possums Shiraz*.



This savory, filling dish is so easy to prepare that you'll have plenty of time to relax and enjoy it with a glass of *Ventana Gewürztraminer*.

### SHRIMP CURRIED NOODLES

#### INGREDIENTS:

1 cup snow peas or sugar snap peas  
1/2 lb Shanghai noodles  
(or any thick spaghetti)  
2 Tbsp canola oil  
1/2 cup curry paste  
2 Tbsp coconut milk  
2 Tbsp lime juice  
2 Tbsp Thai fish sauce (nam pla)  
1/2 lb rock shrimp, rinsed and drained  
1 cup Chinese chives or regular chives, chopped  
1 cup mung bean sprouts  
1 red bell pepper, cored, seeded, and julienned  
2 heads bok choy, well cleaned and julienned

#### PREPARATION:

Fill a large bowl with water and ice. Set aside.

Bring a large pot of salted water to a boil. Boil the snow peas until tender-crisp, about 3 minutes. Strain the peas from the pot (reserve the water) and put them in the ice water. When cold, remove, drain, and set aside. Add more water and ice to the bowl.

Return the reserved water to a boil, add the noodles and cook until al dente, about 8 minutes. Drain the noodles and transfer them to the ice water. Allow to cool. Drain the noodles. Toss the noodles with canola oil and set aside.

Heat a large wok or pan over high heat. Add the curry paste, coconut milk, lime juice, and fish sauce. Stir to blend. Add shrimp and simmer until just cooked, about 2 minutes. Add the noodles, chives, bean sprouts, bell pepper, bok choy and snow peas. Toss to coat the noodles and heat fully, about 3 minutes. Serves 2-4.

Serve warm with some slightly chilled *Ventana Gewürztraminer* for a delicious meal.

## 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 March Lake Breeze, 2001. Bernoota. Drink or hold.  
Dashwood, 2005. Sauvignon Blanc. Drink up.

2005 March Ch Mourges Du Gres, 2003. Grenache. Drink through 2008.  
Pomelo, 2005. 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<br>REORDER<br>PRICE      | TOTAL |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|---------------------------------|-------|
|  <b>#V307E</b> – Merlot, 2004. <i>Kim Crawford</i><br><i>"Blueberry, vanilla, spice"</i><br>Retail Price \$19.99 <b>25% Discount</b>                                                                                                                                                 |     | \$14.99/Each<br>\$179.88/Case   |       |
|  <b>#V307F</b> – Sauvignon Blanc, 2006. <i>Omakia Springs</i> .<br><i>"Lemon zest, ripe fruit, bay leaf"</i><br>Retail Price \$14.99 <b>27% Discount</b>                                                                                                                             |     | \$10.99/Each<br>\$131.88/Case   |       |
|  <b>#V307G</b> – Shiraz, 2004. <i>Possums</i><br><i>"Ripe raspberry, blackberry, smoke"</i><br>Retail Price \$18.99 <b>37% Discount</b>                                                                                                                                              |     | \$11.99/Each<br>\$143.88/Case   |       |
|  <b>#V307H</b> – Gewurztraminer, 2005. <i>Ventana</i><br><i>"Pink roses, orange blossoms, spice"</i><br>Retail Price \$13.99 <b>22% Discount</b>                                                                                                                                     |     | \$10.99/Each<br>\$131.88/Case   |       |
|  <b>#V207E</b> – Cabernet Sauvignon, 2003. <i>Napa Girl</i><br><i>"Fruit forward, ripe berries, currant"</i><br>Retail Price \$21.99 <b>23% Discount</b>                                                                                                                             |     | \$16.99/Each<br>\$203.88/Case   |       |
|  <b>#V207F</b> – Sauvignon Blanc, 2006. <i>Cono Sur</i><br><i>"Asparagus, citrus, mango"</i><br>Retail Price \$12.99 <b>24% Discount</b>                                                                                                                                            |     | \$9.99/Each<br>\$119.88/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>626-303-2597</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                       |       |
|                                                                                                                                                                                                                                                                                                                                                                       |     | 8.25% CA Sales Tax              |       |
|                                                                                                                                                                                                                                                                                                                                                                       |     | S & H*                          |       |
|                                                                                                                                                                                                                                                                                                                                                                       |     | <b>EARLIER SELECTIONS TOTAL</b> |       |

\*For shipping and handling charges, see other side.

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☐ 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 \_\_\_\_\_

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## 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<br>Subscription: 2 Bottles every quarter for one year (8 bottles total)        |     | \$123.50* |       |
| 5VGP   | 6 Month Membership in THE VINTNERS SERIES<br>Subscription: 2 Bottles every other month for one year (12 bottles total)   |     | \$183.50* |       |
| VGP    | 1 Year Membership in THE VINTNERS SERIES<br>Subscription: 2 Bottles each month for the next 12 months (24 bottles total) |     | \$363.50* |       |

| SHIPPING AND HANDLING |             |                       |                              |             |                       |                    |  |
|-----------------------|-------------|-----------------------|------------------------------|-------------|-----------------------|--------------------|--|
| FOR GIFT ORDERS       |             |                       | FOR EARLIER SELECTION ORDERS |             |                       | Sub-Total          |  |
| Gift Number           | CA Shipping | Out-of-State Shipping | Number of Bottles            | CA Shipping | Out-of-State Shipping | 8.25% CA Sales Tax |  |
| Gift #10V             | \$ 6.97     | \$ 9.02               | 1 - 2                        | \$ 6.97     | \$ 9.02               | S & H              |  |
| Gift #20V             | \$10.95     | \$16.90               | 3 - 4                        | \$ 7.95     | \$11.30               | GIFT ORDERS TOTAL  |  |
| 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)

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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 \_\_\_\_\_

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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

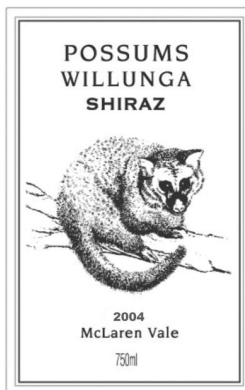


Let's think of delicious wines that we can always count on in the wine world... mmm... Australian Shiraz is definitely on our list. The great grape of Hermitage in Northern Rhone, and Cote Rotie in France, the grape Shiraz (aka Syrah, Balsamina, and Marsanne Noir) is a vigorous vine that grows best in warm climates and rocky, sandy soil. It's resistant to disease. And with a warm growing season, Shiraz will consistently produce lush, ripe, fruit-forward wines of deep structure and complexity.

Possums Vineyard is located in the sunny Mediterranean climate of McLaren Vale, South Australia. The area grows an abundance of olive trees, as well as vineyards. Vineyards were first planted in 1836 when the Adelaide colonists recognized the ideal soil and climate of their new lands. Today South Australia produces 50% of Australian wines.

Possums Vineyards makes their own wine and also supplies their high quality grapes to prestigious Australian wine companies. Owners John Possingham and Carol Summers have over 30 years experience in the Australian wine industry. Winemaker Brian Light's wines have won awards at Australian competitions and received great reviews from prominent wine writers such as Robert Parker and James Halliday.

This wine is a prime example of Shiraz from Australia. The color is a dark purple with tints of violet. The nose is fruit-forward with intense ripe blackberry, raspberry, smoke and leather. The palate is well structured with smoky oak and ripe warm fruit flavors. The long, spicy finish indicates that it's wine that is delicious to drink now, but it will also improve with a few more years in your cellar.



### 2004 POSSUMS Shiraz (shear-ahz) McLaren Vale Australia

**Color:**  
Dark purple with  
violet

**Nose:**  
Ripe raspberry,  
blackberry, smoke,  
leather

**Palate:**  
Well-structured,  
smoky oak, warm  
ripe fruit

**Finish**  
Long and sweet

#### CELLARING SUGGESTIONS

Drink now or  
hold through 2009

|       |                       |               |
|-------|-----------------------|---------------|
| V307G | Retail Price:         | \$18.99/each  |
|       | Special Member Price: | \$15.99/each  |
|       | Reorder Price:        | \$11.99/each  |
|       | 37% Discount          | \$143.88/case |

## THIS MONTH'S SELECTION #4



The word "gewurz" (geh-vurts) in German means "spiced." It's the spice quality that makes this grape unique in the entire world. Gewurztraminer is a delicious member of the Muscat family. There are records of "Traminer" grapes being cultivated in the village of Tramin, Italy, around 1000 AD. It's thought to be originally from Thessalia in northern Greece from the Uva Aminea grape. It has numerous synonyms, including Traminer Parfumé, Fermin Rouge, Klavner, Rusa, and Gris Rouge.

The Gewurztraminer grapes for the Ventana wine are from Arroyo Seco, California. This Monterey region has the coldest grape growing season in the United States. The soil is full of gravel, rocks, and sand. Fortunately, Gewurztraminer thrives in cool climates with rocky soil; the vineyards of Arroyo Seco are perfect. Gewurztraminer grapes are not quite white, but a pale shade of pink, so many of the wines have a slight blush.

"Ventana" is the Spanish word for "window."

Ventana owner Doug Meador chose this name because the vineyards face the Ventana Wilderness, and because the winery is focused on viticulture's window to the future. Since 1976, Ventana has been a viticultural research organization, learning, experimenting, and excelling in cold-climate wine growing. Winemaker, Reggie Hammond's methods combine "European sensibility and an abundance of California fruit."

The distinction of their Gewurztraminer is its freshness. The grapes are brought from the field and are immediately pressed, gently pumped, and crushed. The result is a wine with clear yellow color with hints of peach. The nose, always distinctive for this grape, is an uplifting array of pink roses, lychee nuts, orange blossoms, cinnamon, and musk. The wine is medium-bodied, off dry and full of spice, and ripe fruit. It finishes clean and bright. This wine pairs beautifully with creamy cheese, spicy Asian dishes, pork, and turkey.



2005

**VENTANA**

**Gewurztraminer**  
(geh-vurts-trah-mean-er)

**Arroyo Seco  
California**

**Color:**

Clear yellow with  
peach

**Nose:**

Pink roses, orange  
blossoms, cinnamon  
musk

**Palate:**

Medium-bodied, off  
dry, spice, ripe fruit

**Finish**

Clean, bright finish

### CELLARING SUGGESTIONS

Drink now,  
slightly chilled

|       |                       |               |
|-------|-----------------------|---------------|
| V307H | Retail Price:         | \$13.99/each  |
|       | Special Member Price: | \$11.99/each  |
|       | Reorder Price:        | \$10.99/each  |
|       | 22% Discount          | \$131.88/case |

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