

APRIL 2007

Wines Evaluated: 103

Wines Rejected: 87

Wines Approved: 16

Wines Selected: 4



# The Vintners Series

WINE OF THE MONTH CLUB®

“A little madness in the Spring, is wholesome even for the King.”

~ EMILY DICKINSON

## LOICA, 2004. CARMENERE, MAIPO VALLEY CHILE

Loica (loy-ka) is a wine made in the unique Chilean style by two great winemaking families. It is special for its delicious flavor profile and there were only 500 cases made. It is a great representation of Carmenere – a grape that finds its home in Chile.

## FOREFATHERS, 2005. SAUVIGNON BLANC. MARLBOROUGH NEW ZEALAND

Forefathers Sauvignon Blanc is a dream realized. It comes from a single vineyard

on an eastern slope in Marlborough, New Zealand. True expression of the soil and place were the goals for the wine and it has been accomplished.

## REILLY'S, 2004. GRENACHE CLARE VALLEY, AUSTRALIA

Reilly's is a small producer of high quality hand-made wines. This is a serious Grenache aged in French and American oak and worthy of cellaring.

## ERCAVIO, 2005. BLANCO LA MANCHA, SPAIN

This white wine is made from a local grape, Airen and a bit of Sauvignon Blanc. From one of the largest regions in the world, this little wine is making a huge impact.

### INSIDE THIS MONTH

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## A NOTE FROM YOUR CELLARMASTER



*Paul Kalemkiarian*

We had such a great time at the Las Vegas Wine Dinner! I encourage all of you to take a break and visit us at our next dinner. We celebrated three birthdays and a retirement!

See you at the next one!

Paul Kalemkiarian

## WHAT'S NEW THIS MONTH?

Here we go. The wines just keep "pouring in here" (pun intended.) In the wine world there is "overproduction" and a "glut." When Charles Shaw started their miracle run at the \$1.99 wine business, there was a clear-cut glut of wine. This means that not only is wine sitting in tanks waiting to be bottled (sometimes two vintages ago), there are grapes hanging on the vine that may never be picked. Literally, many vineyards that don't have contracts won't even pick their grapes when there is a clear-cut "glut."

Overproduction is different. The wine industry in California has had overproduction for four years now and 2006 is about the same. However, overproduction is not as serious as a glut and the bottom line is that you might see a slight fall in prices or a few more sale stacks at your favorite wine shop. This is not a "severe" situation. It is like the housing market. People are panicking because their house isn't selling in a week like a year ago, but it will sell in a few weeks (which under normal circumstances, is perfectly fine). The bottom line is that we are seeing more wines than usual and some wines that otherwise would have been unaffordable are being offered to us for this vintage only to clear out inventory. In other words, "We Win!"

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®

Wine country in Chile stretches 600 miles from north to south. It is a fertile valley nestled between the beautiful Andes Mountain Range and the Pacific Ocean. The valleys are blessed with mild weather all year round, lots of sunshine, fertile soil, and pure water from the Andes Mountains. The Chilean wine industry boomed in the 1870's when phylloxera invaded the European grapevines and devastated the industry there. Chile is entirely free of phylloxera and the exports of Chilean wine to Europe and the States put the country on the international wine scene. After this initial boom Chilean wineries hit a rough period due to unstable economics and political scenes and many Chilean wineries went bankrupt. In 1900, politics favored the country and a stronger economy brought foreign investors and with new technology and expertise, there was a renaissance in the Chilean wine industry. The favored reputation now for Chilean wines is there accessibility, easy-drinking and delicious flavors without expensive price tags.

Two families with long histories of winemaking teamed up to create the Loica wines. The Portet family traces its roots back to

the 1700's in Cognac, France. Olivier is a 10th generation Portet and has been involved since he was a young boy. His father, Bernard is one of California's pioneer wine-makers. The Eyzaguirre family has been making wine with passion and tradition in Chile since 1765. "We wanted to make a wine that really symbolizes the uniqueness of Chile – with specific grapes as well as having a captivating label that reminded us of Chile," says Maria Ignacia Eyzaguirre.

Loica is a beautiful bird with bright red feathers on its chest. It is found all over Chile and is one of only a few birds that can live in so many regions of Chile. The artwork was done by Bernard's daughter (Olivier's sister). For all involved, it symbolizes native Chile.

Carmenere is a grape that flourishes in Chile. Some think it is most like a California Merlot / Cabernet Franc blend. The 2004 Loica Carmenere has a deep red color with hints of violet. The nose is upfront with raspberry, clove, and dark chocolate. It is full-bodied and lush with dark cherry fruit, black currants and cedar. The finish lingers. This wine could be paired with beef chili, BBQ ribs, or pasta Bolognese.



2004

**LOICA**

**Carmenere**  
(car-men-yaihr)

**Maipo Valley**  
**Chile**

**Color:**

Intense red  
with violet

**Nose:**

Raspberry, chocolate,  
clove

**Palate:**

Full-bodied, lush  
dark cherries, black  
currant, cedar

**Finish**

Lingering finish

### CELLARING SUGGESTIONS

Drink now or  
over next 3-4 years

V407E	Retail Price:	\$16.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$10.99/each
	35% Discount	\$131.88/case

## THIS MONTH'S SELECTION #2



**F**orefathers wine is made with a very unique twist.

Owned by Yolyn and Nick Goldschmidt, they have pioneered the idea of using the greatest appellations in the world to make wines that represent each unique characteristic of that place. They make Shiraz from Australia, Cabernet Sauvignon from Alexander Valley, California and this Sauvignon Blanc from New Zealand.

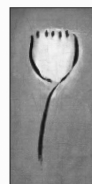
Nick Goldschmidt left Simi Winery after 14 years as head winemaker and then went to Clos du Bois and Mumm Cuvee Napa. He harbored a dream with his partner Yolyn to create their own label. Nick and Yolyn had spent many evenings with fellow winemakers tasting the differences and similarities of New World wines. They asked questions and wanted to create wines using grapes from where they grow best and let the wine express that place. Goldschmidt Vineyards is the realization of this concept. Forefathers represent the traditions of the past with a vision of the future. "The key to

Forefathers is balance and complexity with underlying power," explains Nick. Forefathers' grapes are all hand-harvested from a single vineyard. The wines are made and bottled at the source, where both Nick and Yolyn have an integral involvement from the harvest to bottling.

Marlborough, New Zealand is best-known for being the home to some of the world's best Sauvignon Blanc. The cool summers and warm winters provide the area with perfect conditions for optimal ripeness and maximum flavor. Only ripe grapes with perfect maturity are selected. The ripeness insures intensity of flavor and weight in the mouth. The fruit was harvested at night to avoid the heat and immediately pressed. This creates a wine that is both delicate and fruit-driven. The color is clear, light yellow with lime. The nose is fruity with intense citrus, pear, and peach. The palate is balanced with stone fruit, pears, lemon, and a clean lengthy finish. What a great wine for Asian chicken salad, Caesar salad or poached halibut.

### FOREFATHERS

*Marlborough*  
SAUVIGNON BLANC  
2005



2005

### FOREFATHERS

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

**Marlborough  
New Zealand**

#### Color:

Light yellow lime

#### Nose:

Citrus, stone fruit,  
peach, pear

#### Palate:

Ripe fruit, silky,  
complex, comice  
pears, lemon

#### Finish

Clean lengthy finish

#### CELLARING SUGGESTIONS

Drink now,  
slightly chilled

V407F	Retail Price:	\$17.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$11.99/each
	33% Discount	\$143.88/case

## ADVENTURES IN GOOD FOOD



The complex flavors of this recipe will be perfect with the *Forefathers Sauvignon Blanc* and is a great salad for the warmer weather that is on its way.

### ASIAN CHICKEN SALAD

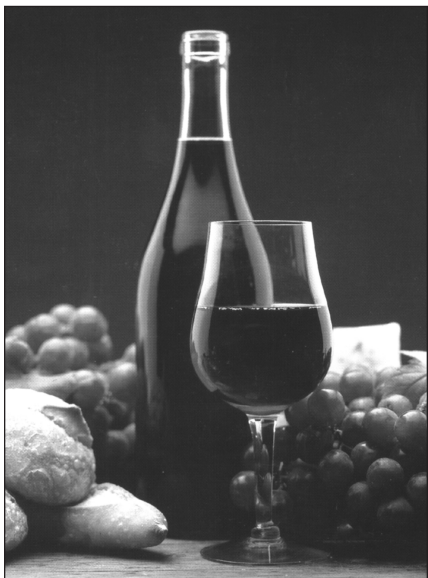
Serves 2

#### INGREDIENTS:

- 1/2 cup diced cooked chicken breast
- 2 Tbsp. soy sauce
- 3 Tbsp. rice vinegar
- 1-1/2 Tbsp. white sugar
- 1/2 cup peanut oil
- 3 green onions, minced
- 1 (3-ounce pk) Ramen noodles, cooked, drained and chilled

#### PREPARATION:

In a small bowl, combine the soy sauce, vinegar, sugar and peanut oil. In a medium sized bowl, toss the dressing with the chicken, scallions and noodles. Chill and serve. Simple and delicious!



If you love tapenade then you will love this olive pate with roasted garlic and brie cheese, especially with a glass or two of *Reilly's Grenache*.

### BLACK OLIVE TAPENADE

Serves 2-4

#### INGREDIENTS:

- 8 cloves of garlic, not peeled
- 1/2 pound ripe Brie (or Fontina) cut into one-inch cubes
- 1 cup oil-cured Mediterranean or Greek black olives, pitted
- 1/4 cup olive oil (do not substitute)
- Italian bread

#### PREPARATION:

Preheat oven to 350F. Wrap unpeeled garlic cloves lightly in aluminum foil. Bake 30 minutes. Remove from oven, open foil, and let garlic cloves rest about 10 minutes until cool enough to handle. When cool, pinch each clove from the root end and squeeze the garlic pulp into a small bowl. Set aside.

While garlic cloves are cooling, melt cheese in a double boiler over simmering (not boiling) water, stirring until smooth.

Use a food processor or blender and puree olives, garlic, and olive oil about 15 seconds. Add melted cheese and pulse about 10 more seconds until combined.

Remove to serving dish and cover with plastic wrap touching the top of the spread. Refrigerate for at least 2 hours. Before serving, let pate rest at room temperature for 30 minutes or so. Serve as a spread with Italian bread, zucchini, rounds, or crackers.

## 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 April Cabernet Sauvignon, 2003. Goundrey. Drink or hold.  
Merlot, 2000. Fife. Drink or hold.

2005 April Pinot Noir, 2003. Hill of Content. Drink now.  
Salice Salentino, 2000. Gladiator. Drink through 2007.

**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>#V407E</b> – Carmenere, 2004. <i>Loica</i> <i>"Raspberry, chocolate, clove"</i> Retail Price \$16.99 <b>35% Discount</b>		\$10.99/Each \$131.88/Case	
 <b>#V407F</b> – Sauvignon Blanc, 2005. <i>Forefathers</i> <i>"Citrus, stone fruit, lemon"</i> Retail Price \$17.99 <b>33% Discount</b>		\$11.99/Each \$143.88/Case	
 <b>#V407G</b> – Grenache, 2004. <i>Reilly's</i> <i>"Licorice, summer berries, spice"</i> Retail Price \$19.00 <b>32% Discount</b>		\$12.99/Each \$155.88/Case	
 <b>#V407H</b> – Blanco, 2005. <i>Ercavio</i> <i>"Apple, citrus, sweet peach"</i> Retail Price \$14.99 <b>21% Discount</b>		\$11.99/Each \$143.88/Case	
 <b>#V307E</b> – Merlot, 2004. <i>Kim Crawford</i> <i>"Blueberry, vanilla, spice"</i> Retail Price \$19.99 <b>25% Discount</b>		\$14.99/Each \$179.88/Case	
 <b>#V307F</b> – Sauvignon Blanc, 2006. <i>Omaka Springs</i> <i>"Lemon zest, ripe fruit, bay leaf"</i> Retail Price \$14.99 <b>27% 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>626-303-2597</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	
FOR GIFT ORDERS			FOR EARLIER SELECTION ORDERS			8.25% CA Sales Tax	
Gift Number	CA Shipping	Out-of-State Shipping	Number of Bottles	CA Shipping	Out-of-State Shipping	S & H	
Gift #10V	\$ 6.97	\$ 9.02	1 - 2	\$ 6.97	\$ 9.02	GIFT ORDERS TOTAL	
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)

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Phone (evening)

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(1-800-949-9463)

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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®

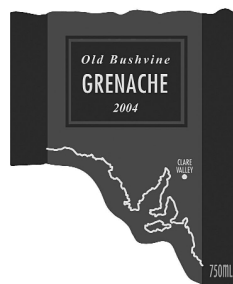
Clare Valley is a beautiful Australian wine region located in South Australia. It is north of Adelaide and surrounds the town of Clare. The Clare Valley is recognized for producing some of Australia's finest wines. It is one of Australia's oldest and most famous wine regions and is certainly one of the most scenic. Vines have been planted here since the 1840's when Polish and Irish settlers moved to the region. There are only a few large wineries in the area, but most of the 40 wineries are considered boutique with very small production.

Hugh Reilly was a shoemaker from Ireland who arrived in Mintaro in 1856. He converted his barn into a cottage and had quite a successful cobbler's trade. Almost 140 years later, the Ardill family has restored the cottage to its former glory and this is now the home for Reilly's Wines. What started as a passionate hobby for Chief Winemaker Justin Ardill soon became a thriving business. His philosophy and passion have not wavered, "To produce low volumes of

premium, hand-made wines from the unique fruit of Clare Valley."

Reilly's began making wine in 1993. Their production is minimal but of the highest quality. The wines consistently get high scores and win awards internationally. The Grenache is made at their Mintaro estate using only grapes from their non-irrigated vineyards. These 85-year-old vines are located just outside Watervale and depend only on rainfall. This greatly limits yields and the berries are small and delicious.

The wine is fermented in open vats with long skin and juice contact. The fermented wine is then hand-basket pressed. This slow process contributes to the wines intense color and flavor. It pours a dark plum color. The nose is filled with the smells of ripe berries, spice and licorice. It is full-bodied and smooth with black cherry, roasted peanuts and earth flavors. The long finish shows a wine worth ageing for 4 to 5 years. Drink this with beef pot pie with wild mushrooms or olive pate with warm bread.



2004

**REILLY'S**

**Grenache**  
(greh-nahsh)

**Clare Valley**  
**Australia**

**Color:**  
Dark plum

**Nose:**  
Sweet fruit, licorice,  
summer berries,  
spice

**Palate:**  
Full-bodied, round,  
smooth, black  
cherry, roasted  
peanuts, earth

**Finish**  
Long and sweet

### CELLARING SUGGESTIONS

Drink now or enjoy  
over the next 4-5 years

V407G	Retail Price:	\$19.00/each
	Special Member Price:	\$17.99/each
	Reorder Price:	\$12.99/each
	32% Discount	\$155.88/case

## THIS MONTH'S SELECTION #4

# The Vintners Series

WINE OF THE MONTH CLUB®

Spain is a sleeping wine giant. There is more land under vine in Spain than any place else on earth. The country produces a great variety of wines as well, from sparkling Cava to sherry to the great Gran Reserva Riojas. The land of La Mancha (lah MAHN-chah), is similar to the vast wine-growing region of Languedoc-Roussillon in Southern France. It is Spain and Europe's largest designated quality-wine area with over 420,000 acres of vineyards. Thanks to Miguel de Cervantes, La Mancha is also famous for its windmills. La Mancha is a historical and agricultural land. The name "La Mancha" comes from the old Arabian "ma-ansha" which means "no water." There are historical documents of viticulture in this area from the 12th and 13th century. The land extends from Madrid to Andalusia. This region is known for its extreme continental climate. A continental climate is typical of the middle latitude interiors of large continents. There are cold winters, moderate rainfall and long hot summers.

Covering 90% of this vast area is the Airen (i-REHN)

grape. Once the most planted white grape in the world, it is now second to Chardonnay. Airen does not get a lot of press. It is indigenous to this area and produces lively, fruity easy drinking wine. Mas Que Vinos Ercavio is a strong and passionate winemaking team. Alexandra Schmedes, Gonzalos Rodriguez and Margarita Madrigal met 10 years ago and realized they had the same vision; to make wines from the great land of La Mancha. They combined their many years of experiences from making wines in Spain, France, and South Africa to concentrate on the great potential of this area. Ercavio is an ancient word for "roman settlement".

The Ercavio Blanco is 90% Airen with a splash of Sauvignon Blanc. It has a pale gold color. The nose is fresh and clean with smells of apple, citrus, peanuts, and sweet peach. The palate is good, solid and crisp with flavors of tropical fruit, kiwi, and a touch of yeastiness. The finish is clean and crisp. This is summer quaffing wine at its best. Serve with appetizers and grilled seafood.



**2005**  
**ERCAVIO**  
**BLANCO**  
**Airen/**  
**Sauvignon Blanc**  
**(i-REHN/**  
**saw-veehn-yawn blah)**

**La Mancha**  
**Spain**

**Color:**  
**Pale gold**

**Nose:**  
**Aromatic, apple,**  
**citrus, sweet peach**

**Palate:**  
**Medium bodied,**  
**crisp, tropical fruit,**  
**kiwi**

**Finish**  
**Clean, crisp finish**

### CELLARING SUGGESTIONS

Drink now, chilled

V407H	Retail Price:	\$14.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$11.99/each
	21% Discount	\$143.88/case