

MAY 2007

Wines Evaluated: 270

Wines Rejected: 156

Wines Approved: 114

Wines Selected: 4



The Vintners Series

WINE OF THE MONTH CLUB®

The world's favorite season is the Spring. All things seem possible in May."

~EDWIN WAY TEALE

**BIRCHWOOD, 2001.
SHIRAZ MCLAREN VALE,
AUSTRALIA**

McLaren Vale is one the most richly varied and highly developed areas in Australia. The iron soils and Mediterranean climate produce Shiraz that is densely colored, rich in flavor and with a price that won't break the bank. How perfect!

**FERNGROVE, 2005.
CHARDONNAY.
WESTERN AUSTRALIA**

Ferngrove has been voted the best new winery in Western Australia. The wine quality is so high it has the potential to become one of the leading producers in the area. This is

a wine for every day sipping and great with summer meals.

**CHATEAU CRILLON, 2003.
GRENACHE / SYRAH.
COTES DU VENTOUX,
FRANCE**

For hundreds of years, the Cotes du Ventoux region has been making wine. The wines are always clean, fresh, and full of fruit and spice. They are made for drinking now and this one is a perfect example of the high quality of the region.

**GHOST TREE, 2004.
CHARDONNAY.
SANTA CRUZ,
CALIFORNIA**

Made with tender loving care in the rugged Santa Cruz Mountains, Ghost Tree Chardonnay gives you a high class wine with a low brow price. This is a summer thriller for sure.

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

Folks, we are going to have to live with screw caps! Currently about 50% of the wine I taste is in screw caps...wines from \$9.00 to \$30!

I think they are here to stay!

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

We do a lot of research here. Constantly looking for wine related information. Keeping an eye on what is happening both in the vineyard and in the marketplace. One thing has remained true for all these years, 35 to be exact. You and I want good value. After it is all said and done, it is what's in the bottle that counts. Label changes, bottle changes, story lines, vineyard practices and the like doesn't mean a thing until you open the bottle. The more wine I taste, the more obvious it becomes that they will put in the bottle whatever they make....good or bad.

One of the other facts that we have found through our research, is that we have the most comprehensive and voluminous wine TV sites....check it out at www.wineofthemonthclub.tv and watch us taste your favorite wines and talk about other aspects that affect your wine experience.

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:

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®

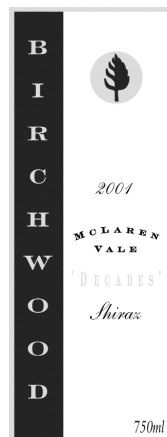
James Busby who brought the vines from Europe, introduced Shiraz to Australia in 1832. By 1844, Shiraz was officially named an Australian varietal by Sir William McArthur based on his extensive research and experiences. For the next hundred years, Shiraz was mostly used as a "field blend" and not bottled as its own varietal. Shiraz is a late bloomer both on the vine and as a single varietal. In Australia, Shiraz has found a true home. It is now the most planted red grape variety in the country.

Birchwood is the result of brainstorming by three close friends, Vincent Parletta, Ashley Ratcliff and Greg Pearce. While holding down their "day jobs" they held fast to their dream of one day making wine for a living. In 1997, they released their first vintage of McLaren Vale Shiraz to rave

reviews. Each vintage since then has garnered awards and high ratings in Australia, the U.S. and the United Kingdom.

The vines sourced for their wine are all over sixty years old from highly sought after vineyard sights. Winemaker Tracey Low holds fast to the winemaking philosophy of maximizing rich color and flavor by fermenting in open vats and pumped over several times a day. The wine spends ten months in new and old American oak.

The color is a deep red crimson. The nose is robust and classic with earthy, rich berry smells, anise spice, white pepper and sweet plum. It is full-bodied with structured tannins and a soft texture with subtle oak and dark cherry fruit. This is a great wine to pair with Mediterranean foods and grilled meats.



2001 BIRCHWOOD

Shiraz
(sheer-ahz)

**McLaren Vale
Australia**

Color:
Deep red crimson

Nose:
Earthy, rich berries,
anise spice, white
pepper, sweet plum

Palate:
Full-bodied, dark
cherries, structured
tannins, subtle oak

Finish
Lengthy finish

CELLARING SUGGESTIONS

Drink now
through 2010

V507E	Retail Price:	\$18.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$13.99/each
	27% Discount	\$167.88/case

THIS MONTH'S SELECTION #2

The Vintners Series

WINE OF THE MONTH CLUB®

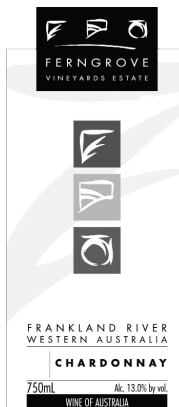
Like many successful enterprises, Ferngrove had its start with a fervent dream. Murray Burton had 90 years of family history in beef and dairy farming when he decided to move his family and business into a premium grape-growing region. In 1996, he mortgaged the family farm and purchased land at Frankland River. He knew the pristine environment and temperate Mediterranean climate were ideal for grapes. His commitment to quality and his enduring dream paid off almost immediately. His first vintage was 2000 and established Ferngrove as a premium wine producer. In 2004, the wines received 11 medals and in 2005, they received 32 medals including 9 gold medals.

Also in 2005, Winemaker, Kim Horton was named Young Winemaker of the Year.

Their constant goal is to achieve quality and

consistency. "My greatest critics are our customers," says Kim, "and for me the biggest reward is when a wine I have made is enjoyed by them." Premium fruit, modern winemaking facilities, and a good understanding of their customers needs enables them to produce premium quality wine at a price that gives good value for the quality. Kim is passionate about the Frankland River area and he sees his involvement as an outstanding opportunity to make wine at the highest level.

The wine pours a clear pale straw with tints of green. The nose is inviting with smells of lemon, lime, tropical fruit, a touch of fig and toasted bread. It tastes soft and rich with flavors of citrus, tropical fruit and vanilla oak. This is a wine to drink today or enjoy over the next few years with pork steak and chicken pasta.



2005

FERNGROVE

Chardonnay
(shar-doe-nay)

**Western
Australia**

Color:

Tinge of green on
pale straw

Nose:

Pear, lemon, lime,
touch of fig, bread

Palate:

Soft with rich citrus,
tropical fruit, toasty
oak, vanilla oak

Finish

Finishes long
and clean

CELLARING SUGGESTIONS

Drink now
through 2008

V507F	Retail Price:	\$14.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$11.99/each
	20% Discount	\$143.88/case

ADVENTURES IN GOOD FOOD



This easy recipe could be used all summer long and will always pair beautifully with the *Ferngrove Chardonnay*.

SPIRAL CHICKEN PASTA

INGREDIENTS:

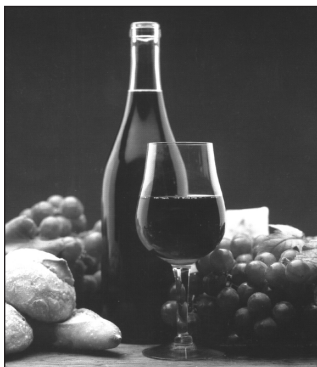
2 chicken breasts
(cooked and cut into cubes)
1/2 teaspoon Portuguese spice
1/2 teaspoon Cajun spice
2 tablespoons soy sauce
1 medium size onion
1 clove garlic (fresh)
2 cups spiral pasta (cooked as directed)
Half (each) green, red and yellow pepper
1/2 cup of mixed vegetables
2 tablespoons olive oil

PREPARATION:

Warm oil and add onions and fry until soft. Add spices and chicken. Sauté for 7 minutes or until chicken is done. Add all vegetables and continue to cook for 10 more minutes.

Cook pasta according to package directions. Combine the chicken with the pasta and bake for 7-10 minutes in oven temp 325°F.

Serve with green salad and garlic bread.



This is the ideal recipe for the *Birchwood Shiraz* and will also pair nicely with the *Chateau Crillon*.

MEDITERRANEAN TENDERLOIN OF BEEF

Serves 2-4

INGREDIENTS:

2 lbs. piece of beef tenderloin
2 tsp. whole coriander seeds
1/2 tsp. whole black pepper corns
1/4 tsp. coarse salt
1/2 c. thinly sliced,
oil packed sundried tomatoes
1/3 c. peeled and quartered black olives
1/3 c. parsley, chopped
1/4 tsp. ground pepper
3/4 lb. tubular pasta, such as penne
2 lg. shallots, thin sliced
1 lg. garlic clove

PREPARATION:

Heat oven to 425 degrees. Put meat in small roasting pan. Mix coarsely ground coriander, pepper and salt with 2 tablespoons olive oil to make paste. Rub over meat. In medium saucepan, heat 1 tablespoon oil over low heat. Add shallots and garlic, cook until soft not brown for 5 minutes. Stir in tomatoes, olives, parsley, and remaining oil. Heat, stirring while warming. Cover to keep warm, set aside.

Cook meat until medium rare and temperature reads 125 degrees (20 minutes). Remove meat, no cover. Let stand for 10 minutes. Strain meat juices into tomato sauce.

In pot of boiling water, cook pasta until tender, but firm, 12 minutes. Drain and return to pot, stir in tomato sauce. Serve together with meat.

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.







May 2005 Cabernet Sauvignon, 2002. Powers. Drink through 2008.
Moschofilero, 2003. Boutari. Drink now.

May 2006 Monastrell Blend, 2004. Mad Dogs & Englishman. Drink through 2008.
Sauvignon Blanc, 2004. Compass. 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
 #V507E – Shiraz, 2001. <i>Birchwood</i> <i>"Earthy, rich cherry, anise spice"</i> Retail Price \$18.99 27% Discount		\$13.99/Each \$167.88/Case	
 #V507F – Chardonnay, 2005. <i>Ferngrove</i> <i>"Pear, lemon, fig, bread"</i> Retail Price \$14.99 20% Discount		\$11.99/Each \$143.88/Case	
 #V507G – Grenache/Syrah, 2003. <i>Chateau Crillon</i> <i>"Stewed fruit, ripe berries, spice"</i> Retail Price \$15.99 19% Discount		\$12.99/Each \$155.88/Case	
 #V507H – Chardonnay, 2004. <i>Ghost Tree</i> <i>"Tropical fruit, butterscotch, pear"</i> Retail Price \$15.99 19% Discount		\$12.99/Each \$155.88/Case	
 #V407E – Carmenere, 2004. <i>Loica</i> <i>"Raspberry, chocolate, clove"</i> Retail Price \$16.99 35% Discount		\$10.99/Each \$131.88/Case	
 #V407F – Sauvignon Blanc, 2005. <i>Forefathers</i> <i>"Citrus, stone fruit, lemon"</i> Retail Price \$17.99 33% Discount		\$11.99/Each \$143.88/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

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)

To order by mail or fax please complete this order form.

Fax **626-303-2597** (24 hours a day)

Or mail to: **WINE OF THE MONTH CLUB** P.O. Box 660220, Arcadia, CA 91066

Or shop online at: **www.WineoftheMonthClub.com**

1. All wine assortments, as well as the first month of WINE OF THE MONTH CLUB membership, will be handsomely gift boxed. A card will be attached with your greeting.

2. Shipments are made by United Parcel Service and are guaranteed to arrive in perfect condition.
3. All recipients must be 21 years or older.

4. If any of the items to be included is out of inventory, we guarantee that we will substitute a product of equal or superior quality. Call us for weekend delivery.

THIS MONTH'S SELECTION #3

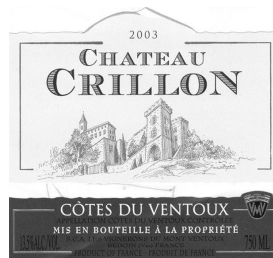
The Vintners Series

WINE OF THE MONTH CLUB®

Cotes du Ventoux is located in the Rhone Valley of France. Mont Ventoux is one of the most famous mountains in France and marks the gate between Rhone and Provence. The vineyards for Chateau Crillon are sheltered by the mountains and have their own unique micro-climate. The weather is very hot in the summer, very cold in the winter and always windy with the "mistral" blowing almost all the time. The poor limestone chalky soil gives the grapes a soft fruitiness which makes them easy to drink. The region is planted with the same grapes used in the wines of Southern Rhone, Grenache, Carignan, Syrah, Cinsault, and Mourvedre. Chateau Crillon is a blend of 60% Grenache and 40% Syrah. Grenache is a grape with distinct pepper notes and also gives a smoky flavor to the wine. Syrah adds color and structure as

well as dark fruit and spice flavors. Duc de Grammont is the Winemaker and is the direct descendant of Louis Berton de Crillon (1541 – 1615). King Henri IV described Crillon le Brave as the greatest captain in the world. The vineyards surround a medieval castle covering over 120 acres. The grapes were carefully selected for optimal ripeness and were vinified separately before blending. The wine was aged for 12 months in French oak. The wine is a beautiful bright deep purple red color. The nose is complex and fresh with smells of ripe red berries, stewed fruit, spice, and toast. It is full-bodied and elegant with fruit tannins, spice, a hint of smoke and a touch of oak. The finish is generous and persistent.

This is a good recommendation for roasts and grilled meats and medium strong cheeses.



2003

CHATEAU CRILLON

Grenache/Syrah
(greh-nahsh/seer-ah)

Cotes du
Ventoux
France

Color:
Bright deep
purple red

Nose:
Complex, ripe red
berries, stewed fruit,
spice, toast

Palate:
Full-bodied, elegant,
fruit tannins, ripe
fruit, smoke

Finish
Generous and
persistent

CELLARING SUGGESTIONS

Drink now
through 2012

V507G	Retail Price:	\$15.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$12.99/each
	19% Discount	\$155.88/case

THIS MONTH'S SELECTION #4

The Vintners Series

WINE OF THE MONTH CLUB®

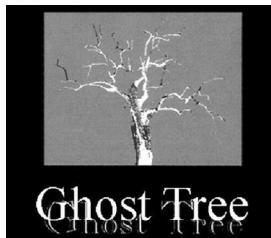
Richard and Mary Alfaro founded the Alfaro Family Vineyards in 1998. Their dedication is to small production Chardonnay and Pinot Noir form the Santa Cruz Mountains area. Martin Alfaro is their sister winery also dedicated to making hand-crafted small lot Pinot Noir and Chardonnay from dedicated wine growers and Ghost Tree is the latest release from here.

The Santa Cruz Mountains has been a premium wine producing region since the late 1800's. Few of the original wineries survived Prohibition, but many new wineries were established since the 1940's. There are now over forty, small, family owned wineries in the region. The small size of these wineries allows the winemakers to handcraft their wines and to maximize the grapes' potential. The low-keyed wineries are an alternative to the bigger wineries in other areas. Here the coastal fog swirls around the redwood trees and winemakers craft wine in a challenging climate and rugged topography. The appellation runs the length of the rugged Coastal Range from Mount Madonna in the

south to Half Moon Bay in the north. The mountain wineries have difficult terrain, vine-munching deer and gophers, fast – moving Pacific storms and isolation. For these and other reasons, the wines are individual and unique. You have to be rugged person. It takes two or three times as much effort to do anything.

The Ghost Tree Chardonnay is made with hand-selected fruit from premium vineyards. Made with the same attention to every detail that the Alfaro's put into all their wines, the Ghost Tree project is a great success. This is their "good value" wine but is made with the quality of a much higher price. This Chardonnay is a great value and we are thrilled to share it with you.

The color is classic golden straw. The nose is bright with pear, citrus, tropical fruit and butterscotch. It is medium-bodied, rich and ripe with good acidity and balanced fruit and wood tannins. It has a refreshing finish and will pair with appetizers and move onto the dinner table with roasted chicken or duck or pasta with cream sauce.



2004

GHOST TREE

Chardonnay
(Shar-doe-nay)

**Santa Cruz
California**

Color:
Golden straw

Nose:
Pear, citrus, tropical
fruit, butterscotch

Palate:
Medium bodied,
rich, ripe, good
acidity, balanced
tannins

Finish
Refreshing acidic
finish

CELLARING SUGGESTIONS

Drink now
slightly chilled

V507H	Retail Price:	\$15.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$12.99/each
	19% Discount	\$155.88/case