



The Vintners Series

WINE OF THE MONTH CLUB®

JUNE 2007

Wines Evaluated: 255

Wines Rejected: 159

Wines Approved: 96

Wines Selected: 4

Ah, summer! We all love the beaches, picnics, BBQ, camping and all the other activities that go with it including meals with wine. These Vintners Selections are sure to become favorites for your friends and family throughout the summer months ahead. Enjoy!

**CHIANTI, 2004. RUFFINO.
TUSCANY, ITALY**

The Il Leo Chianti Superiore is nothing short of amazing. Chianti at its best; loaded with power and fruit. Don't miss it!

**ARROYO DEL SOL, 2005.
CHARDONNAY.
MONTEREY, CALIFORNIA**

The Monterey region has been compared to Burgundy in terms of climate and Chardonnay production. This is another fine example of

this "noble" variety.

Chardonnay rules!

**CHATEAU DE LA
GALINIERE, 2004.
GRENACHE / SYRAH
COTES DU PROVENCE,
FRANCE**

Cotes du Provence is most popular for its rose' wines, yet makes fabulous red wines which rarely leave the country. This special blend of Grenache and Syrah will pair with all your summer grilling.

**SEPTIMA, 2006.
CHARDONNAY.
MENDOZA, ARGENTINA**

Mendoza Argentina is fast becoming the hub of great tasting wines at incredible prices. This un-oaked Chardonnay is no exception and is sure to become your favorite summer-sipper.

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

Summertime is here. Something special is at hand when the sun stays out longer and a cool sip of wine on the veranda helps you slow down and decompress. We have such great wines in store for you and special vintages from all over the world.

Salud!

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

Our special sale on several wines from our Regular, Vintners and Limited Series will begin **JULY 1, 2007 AND END JULY 31, 2007**. We are giving you advance notice on the sale so that you can review the list and check it twice. Remember which wines were your favorites and then get ready to order these great wines at fantastic prices before they are gone forever!

For this promotion only, we are allowing all members from the Regular, Vintners and Limited Series to mix and match any combination of wines from any series. Take advantage of this promotion to try something new or bring an old favorite home.

Remember, first come first serve!

The asterisk "" means very limited quantities.*

ITEM	DESCRIPTION	REGULAR PRICE	SALE PRICE
V506F	Sauvignon Blanc, 2004. Compass	\$15.99	\$6.99
L906D	Merlot, 2001. Lucas & Lewellen	\$22.99	\$9.99
V906F	Muscadet, 2004. Cht de la Preuille	\$14.99	\$7.99
L906C	Zinfandel, 2003. 2820 Wine Company	\$21.99	\$11.99
V906E	Nero d' Avola/Cab Sauv. 2004. Rapitala	\$18.99	\$11.99
L107C	Cabernet Franc, 2003. Napa Redwoods Estate	\$34.99	\$15.99*
806A	White Merlot, 2005. Cardiff	\$10.99	\$1.99
L107D	Syrah, 2002. Mandolin	\$17.99	\$10.99*
906B	Torrontes, 2005. Fantelli	\$12.99	\$4.99
1006A	Chardonnay, 2005. Bliss	\$11.00	\$4.99
1006B	Cab. Sauv./ Merlot, 2005. Southern Most	\$12.00	\$6.99
1206A	Sparkling, NV. Rime'	\$19.95	\$5.99
1206B	Muscat Canelli, 2005. Maddalena	\$10.99	\$4.99
207B	Merlot/Malbec/Cab., 2006. Flagtree	\$13.99	\$5.99

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



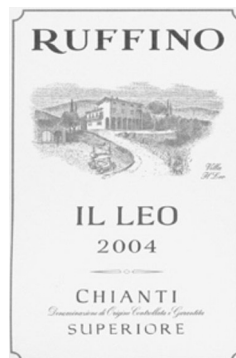
With its long history, Ruffino is a living symbol of quality Italian wines. Dedicated to Ilario and Leopoldo Ruffino, the original founders of the winery, Il Leo is produced from grapes grown in the Chianti region. Ruffino's production philosophy is based on two leading concepts: The quality of its wines and the expression of the territories where these wines are produced – a winemaking art that Ruffino has refined through the decades.

The grapes for the Il Leo Chianti mainly belong to the Poggio Casciano Estate located just outside Florence, near the small town of San Polo in Chianti. At Poggio Casciano antique and modern values combine. In the beautiful renaissance

villa, the air is thick with history and art, while the vineyards and the cellars are a veritable showcase of modern winemaking.

Il Leo Chianti Superiore is created by carefully selecting the choicest grapes during harvest. It has a rich ruby red color. The first impact of the bouquet is dominated by fragrant floral notes, followed by intense fruity aromas of cherries and plums. The brief ageing in oak adds a subtle spicy tone and the finish features hints of black pepper and clover. This wine is medium-bodied and has a fruit dominated taste.

This wine is easy to drink, perfect for sharing with friends and family and ideal for matching with traditional Italian dishes. Salud!



2004
RUFFINO
(IL LEO)
Chianti
Superiore
Sangiovese
(san-geo-veh-see)
Tuscany, Italy

Color:
Ruby red

Nose:
Floral, cherries and
plums with a subtle
spice tone

Palate:
Medium-bodied,
lush tannins

Finish
Elegant hints of
black pepper

CELLARING SUGGESTIONS

Drink now
through 2008

V607E	Retail Price:	\$15.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$11.99/each
	25% Discount	\$143.88/case

THIS MONTH'S SELECTION #2



Arroyo del Sol

Chardonnay is in good company. Rutherford Ranch and Round Hill are its brother labels and is made with the same great craftsmanship as they are. Kevin McQuire is the winemaker and he brings with him years of wine-making skills and a passionate nature. He sums up the 2005 vintage: "The 2005 vintage began with a relatively cool, rainy and late spring. Providing a slow start for the vines. The cool weather continued into summer with a few heat spikes which encouraged larger berries. Indian summer was later than normal but provided the much needed sugar to the grapes. Harvest was 10 days later than normal to give the grapes longer "hang-time" for perfectly balanced sugars and acids. The 2005 vintage looks to be another stellar year for Chardonnay!"

Monterey County plants more Chardonnay than any other California county. There are more than 16,000 acres. Winemakers agree

that the primary factor is the cool climate. The cool air comes off the Monterey Bay. In addition to these moderate temperatures, Monterey has mild winters. Bud break is early and the growing season is long. The grapes need a long time to ripen. All these combine to produce flavorful, fruity ripe Chardonnay that retains its characteristic acidity. Most winemakers also agree with the philosophy of, "You don't really need to dress it all up to make it really nice. These wines are consistently great year after year naturally." Monterey – where Chardonnay is King.

The Arroyo del Sol pours a light straw color. The nose is uplifting with smells of pineapple, pear, apple and vanilla oak. The palate is medium-bodied and rich with ripe tropical fruit flavors mixed with soft oak and a seamless finish. This is our recommendation with the fennel salad on page 5 and will work all summer with grilled poultry, pork chops and pastas dishes.



2005

**ARROYO
DEL SOL**

Chardonnay
(shar-doe-nay)

**Monterey
California**

Color:
Light straw

Nose:
Pineapple, pear,
apple, oak

Palate:
Lively acidity,
rich fruit, soft oak,
tropical fruit

Finish
Clean and long
finish

CELLARING SUGGESTIONS

Drink now
slightly chilled

V607F	Retail Price:	\$18.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$13.99/each
	30% Discount	\$167.88/case

ADVENTURES IN GOOD FOOD



This is a simple and elegant salad which will pair wonderfully with *Chardonnay* all summer long... try it with the *Arroyo Del Sol Chardonnay* tonight.

FENNEL, ARUGULA AND ORANGE SALAD

INGREDIENTS:

2-1/2 tablespoons fresh orange juice
2 Tbsp. olive oil
1 Tbsp. balsamic vinegar
6 cups trimmed, cored, thinly sliced fennel bulbs (about three large ones)
2 bunches arugula (about 3 cups)
3 large oranges, peel and the white pith removed, cut into half inch pieces
1-1/2 ounces pecorino Romano cheese, shaved

PREPARATION:

Whisk first three ingredients in a small bowl. (Could be made a day ahead; chill. Re-whisk before using) Combine fennel, arugula, oranges and cheese in large bowl; adding dressing and toss to coat. Season with salt and pepper.

Grenache makes a great complement with the spice of the peppers and sausage in this easy to prepare recipe... pour a glass of *Chateau de la Galiniere* and enjoy.

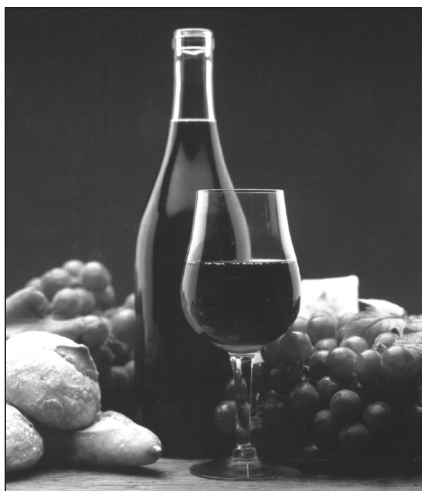
SAUSAGE AND PEPPERS

INGREDIENTS:

1 pound Italian sausage, cut into bite size pieces with casings removed
2 Tbsp. olive oil
2 garlic cloves, minced
1 red bell pepper, cut into strips with seeds removed
1 yellow pepper, cut into strips with seeds removed
1/2 cup onion, sliced
1/2 cup red wine
Salt and Pepper to taste

PREPARATION:

In a large skillet, combine sausage and olive oil and cook on medium until sausage is browned. Add wine, garlic, bell peppers and onion and stir to mix well. Lower heat and cover. Cook for 30 to 40 minutes until peppers are tender. Add salt and pepper and serve over rice or noodles.



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.







June 2005 Cabernet Sauvignon, 2003. Trewa. Drink through 2007.
Greco, 2003. Lento. Drink up.

June 2006 Foxy, 2003. Kit Fox. Drink through 2010.
Chardonnay, 2003. Mad Fish. 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
 #V607E – Chianti, 2004. <i>Ruffino</i> <i>"Floral, cherries and plums"</i> Retail Price \$15.99 25% Discount		\$11.99/Each \$143.88/Case	
 #V607F – Chardonnay, 2005. <i>Arroyo del Sol</i> <i>"Pear, pineapple, oak"</i> Retail Price \$18.99 30% Discount		\$13.99/Each \$167.88/Case	
 #V607G – Grenache, 2004. <i>Chateau de la Galiniere</i> <i>"Plums, aniseed, lilacs"</i> Retail Price \$19.99 30% Discount		\$13.99/Each \$167.88/Case	
 #V607H – Chardonnay, 2006. <i>Septima</i> <i>"Citrus, apple, tropical fruits"</i> Retail Price \$13.99 21% Discount		\$10.99/Each \$131.88/Case	
 #V507E – Shiraz, 2001. <i>Birchwood</i> <i>"Earthy, rich cherry, anise spice"</i> Retail Price \$18.99 27% Discount		\$10.99/Each \$131.88/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	
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

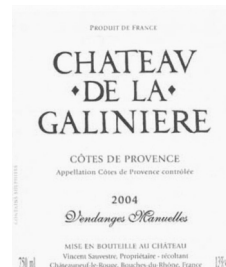


Chateau de la Galiniere is a family affair. Amedee-Laurent Musso and his brother-in-law Gilles Nay have been making Grenache blends of the highest quality just south of Chateauneuf du Pape in southern Rhone France.

Cotes de Provence is a wine AOC covering Cote d'Azur (the French Riviera) from Marseille to Nice. About 80% of the wines are roses. These and the red wines are made from Grenache, Cinsault, Syrah, Mourvedre, Tibouren, Carignan and Cabernet Sauvignon grapes. There are also white wines made with Rolle, Ugni Blanc, Clairette and Semillon grapes. The character of the wines varies over the region as the climate and soils are very different. The Cotes de Provence covers an area of nearly 47,000 acres and produces 160 million bottles of wine, so we can see that there is a lot of room for variance. The one common denominator for the whole region is the sun and the limestone soil.

Most of the wines are consumed locally so we feel quite fortunate to be able to share this red, not rose', wine with you. The red wines from Provence can range in style from light, fresh and fruity to robust, rich and earthy. The Chateau de la Galiniere falls mid-way in style. Most of the vines are, on average 30 years old. The grapes were all hand-picked to ensure quality and ripeness. The wine is a delicious blend of Syrah, Grenache, Cabernet Sauvignon and Carignan.

The wine pours a deep garnet red color. The nose is forward and complex with smells of purple plums, anis, and floral notes of lilac and red roses. The palate is full-bodied with smooth fruit and wood tannins combined with ripe fruit, red pepper, spice and a long dry finish. This is wine for summer grilling and will hold up to stronger cheeses as well. We paired it with Spicy Italian Sausage with Peppers on page 5 and it was wonderful Enjoy!



2004

**CHATEAU
DE LA
GALINIERE**
(GAL-in-knee-air)

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

**Cotes du
Provence
France**

Color:
Garnet red

Nose:
Complex, plums,
aniseed, lilacs

Palate:
Full-bodied, smooth
tannins, ripe fruit,
red pepper, spice

Finish
Generous and
persistent

CELLARING SUGGESTIONS

Drink now
through 2012

V607G	Retail Price:	\$19.99/each
	Special Member Price:	\$16.99/each
	Reorder Price:	\$13.99/each
	30% Discount	\$167.88/case

THIS MONTH'S SELECTION #4



Bodega Septima is located in the department of Lujan de Cuyo in the province of Mendoza, Argentina. Septima is an ultra-modern winery but follows the traditions of Mendoza winemaking. The vineyards are planted in the shadows of the Andes Mountains. The winery was built by two renowned Argentine architects. It was built after the native Inca tribe's technique of cutting and piling up natural stones from the Andes mountain range. This system of building has been used for centuries by the tribes to build their homes and sacred places. Respecting the past, yet moving into the future seems to be the mantra at Septima.

Ruben Calvo is the wine-maker. He is a native of

Mendoza and brought with him many degrees and years of experience when he joined Septima in 2000. He is dedicated to making the very best wine from the conditions in the vineyard. The vineyards are all on flat land, with little water and continental climate.

The Chardonnay is made with all stainless steel, which Ruben feels shows off more of the fresh fruit flavors. The Chardonnay is a pale yellow color. It has a refreshing and assertive nose with smells of citrus lemon, red delicious apples, pineapple and papaya fruit. The palate is dry, fresh, and fruity with creamy fruit flavors, balanced acidity and a clean refreshing finish. This is a perfect summer sipper and will pair with salads, goat cheese and grilled poultry.



2006

SEPTIMA

Chardonnay
(shar-doe-nay)

Mendoza
Argentina

Color:
Pale yellow

Nose:
Citrus, apple,
pineapple and
tropical fruit

Palate:
Fruity, fresh and
balanced with silky
ripe fruit. No oak

Finish
Refreshing finish

CELLARING SUGGESTIONS

Drink now,
slightly chilled

V607H	Retail Price:	\$13.99/each
	Special Member Price:	\$12.99/each
	Reorder Price:	\$10.99/each
	21% Discount	\$131.88/case

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