



The Vintners Series

WINE OF THE MONTH CLUB®

AUGUST 2007

WINES Evaluated: 135

WINES Rejected: 119

WINES Approved: 16

WINES Selected: 4

Summer's lease hath all too short a date."

~ SHAKESPEARE

**COSENTINO, 2005.
CABERNET SAUVIGNON
NAPA, CALIFORNIA**

Mitch Cosentino lets craftsmanship drive his business, and the results are premium wines often in small productions. This special Cabernet Sauvignon from one of the world's great wine regions is an example of his "art."

**VILLA SOLAIS, 2005.
VERMENTINO
SARDINIA, ITALY**

Villa Solais comes from southwest Sardinia. The Villa Solais winery has a constant commitment to honor their time heritage and culture with their winemaking...and this white blend, which is a wonderful summer wine, shows just that.

**EARTHWORKS, 2006.
CABERNET
SAUVIGNON
BAROSSA VALLEY,
AUSTRALIA.**

This Cabernet Sauvignon comes from the oldest and the most well-known wine region in Australia. It's rich and vibrant and a glass of this wine holds all that we love about Australian reds.

**CHATEAU LAMOTHE DE
HAUX, 2006. WHITE
BORDEAUX.
BORDEAUX, FRANCE**

White Bordeaux wines are refined, yet approachable and affordable. Toast the wine-master for this inspired blend of Sauvignon Blanc, Semillon, and Muscadelle. We're thrilled to share this special bottle with you.

INSIDE THIS MONTH

THE VINTNERS SERIES NEW

WHAT'S NEW THIS MONTH

VINT. #1, COSENTINO, 2005. CABERNET SAUVIGNON

VINT. #2, VILLA SOLAIS, 2005. VERMENTINO

VINT. #3 EARTHWORKS, 2006. CABERNET SAUVIGNON

VINT. #4 CHATEAU LAMOTHE DE HAUX, 2006. WHITE BORDEAUX

1	ADVENTURES IN	
2	GOOD FOOD	5
3	TASTING NOTES	6
4	EARLIER SELECTIONS	7
	GIFT ORDERS	8

Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

This month we are really getting great examples of wines that reflect their terroir. The Italian Vermentino is fresh and clean and both Cabernet's scream out their origins. Wine and local food is never so obvious an idea as it is in Europe. Each regions wines classically go with their indigenous foods.

Salud!

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

Let me dispel a funny myth. The French are NOT rude (just a little pushy), they are NOT arrogant (just a little self centered), and they are NOT obnoxious (just a little unfriendly). Seriously, we had an incredible time in Paris recently and frankly, only experienced one uncomfortable episode during a meal. Otherwise, we found them to be courteous, helpful, friendly and concerned. Except for the prices, we really felt like we experienced France (maybe that is part of the experience!). Let me shed some light.

Right now the dollar is worth about .66 Euro's. If you give them a dollar, they give you 67 cents. If your omelet is 12 Euro, it really is \$17.90! So the way around the shock is to use your credit card and think the numbers are dollars and wait until you get home to have a heart attack (the medical care is better here anyway). One restaurant in Paris, which my uncle wanted to treat us to, was a nice place, not too fancy up up scale. They handed me the wine list (as usual!) and my uncle suggested I choose something "middle of the road" price wise. I glanced at the list and responded, "Middle of the road is \$500.00!" He was buying so we got a 2001 Chateau Latour, great wine and just around \$600/bottle. Seem expensive? We went on to London where we dined in the hotel restaurant and once again, I get the wine list. This time however, the 2001 Chateau Latour was \$2,400.00! We went with the Australian Trinity at around \$200.00.

All in all a great trip! I will update you on our site seeing next month.

Membership in *THE VINTERS 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

Napa Valley, California, has superb growing conditions for Cabernet Sauvignon grapes. The valley has 32" to 36" inches of annual rainfall, mostly from November through April. The vineyards love this much rain. (In dry farming, only 16" to 20" annual rainfall is needed to sustain vines.) Through the summer and early fall, the Napa Valley has warm days and cool nights. It's not unusual for the temperature to swing 40° from daytime to nighttime. The cool nights preserve the grapes acid levels. The Napa Valley is also blessed with soils that are rich with gravel, sand, and volcanic ash.

Cosentino Winery, located in the Napa Valley, has been creating world-class award-winning wines for more than two decades. Their wines are hand-crafted from small lots of high-quality fruit. So the production of each wine varies from year to year, based on the quality and yield of the vintage. "The goal is to make the best wine, not the best

wine to fit a certain number of cases," Mitch Cosentino explained. The winery boasts more than 30 premium, limited production, wines produced from over 15 varietals.

Mitch Cosentino has a hands-on, old-world approach to winemaking. For example, he uses punch cap fermentation. This and other labor intensive methods sets Cosentino apart from other wineries. He wants the winemaking craft to drive the business. He said, "I want the art developing the business, not the business creating the art."

Though labeled Cabernet Sauvignon (79%), this wine also has Cabernet Franc, Merlot, and Malbec in the remaining mix. The wine is un-fined and has spent 26 months in French oak barrels. The color is dark red. The nose is deep and complex with mineral, black roses, and vanilla. The palate is rich, full-bodied with balanced tannins and flavors of currants, berries, and cedar. Pair this wine with grilled meats, strong cheeses, and pasta Bolognese.



2005 Cabernet Sauvignon

(ka-bur-nay sa-veehn-yawn)

Cosentino

Napa, California

Color:
Dark red

Nose:
Stony, mineral, black roses, vanilla.

Palate:
Balanced, complex, currants, berries, cedar.

Finish:
Long

CELLARING SUGGESTIONS

Drink now
until 2010

V807E	Retail Price:	\$18.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$12.99/each
	32% Discount	\$155.88/case

THIS MONTH'S SELECTION #2

The Vintners Series

WINE OF THE MONTH CLUB®

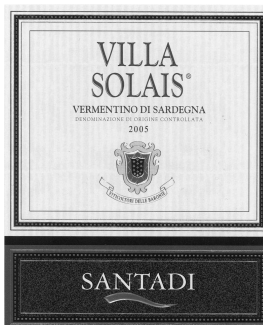
Sardinia is the second-largest island in the Mediterranean Sea after Sicily. Sardinia was populated in the most ancient of times, and like us, ancient Sardinians enjoyed the wines of their sun-filled island home. Shards of vases and wine jugs have been dated to 1200 BC. Even grape seeds have been found dating back to 900 B.C.

Villa Solais is a blend of Vermentino and Nuragus (new-rah-gus) grapes. Vermentino is a relative new-comer to Sardinia. It's clearly Spanish in origin, and wasn't planted in Sardinia until the late 1800s. Nuragus grapes are one of the most ancient grapes of Sardinia. Experts often link the naming of the variety to Nuraghi, the Neolithic stone constructions found in Sardinia. The variety is liked by Sardinian growers because it grows well in many terrains; it's disease-resistant; and it has remarkably high yields. Nuragus makes white wines

that are dry, light and crisp. Nuragus lends a creamy texture and weight to the Vermentino.

Villa Solais is made at the Cantina di Santadi Winery in the Cagliari region in south-west Sardinia. The winery relies on the help of international wine expert Giacomo Tachis. Giacomo respects traditional Italian winemaking while utilizing state-of-the-art vinification, stabilization and bottling technologies. He has almost single-handedly fanned enthusiasm and passion for the region and its wines.

The 2005 Villa Solais is a brilliant straw yellow. The nose is loaded with pear, citrus, roasted hazelnut, and orange blossoms. The palate is fresh and clean with some mineral, apple, lime, and grapefruit. The finish is clean and lingering. This wine is a wonderful summertime wine. Try it with our recipe for Chicken Soft Tacos with Corn Salsa on page 5.



2005 Vermentino / Nuragus (fur-men-teen-oh / new-rah-gus) Villa Solais Sardinia, Italy

Color:
Brilliant straw
yellow

Nose:
Pear, citrus, roasted
hazelnut, orange
blossoms

Palate:
Fresh, mineral,
apple, lime,
grapefruit

Finish:
Clean

CELLARING SUGGESTIONS

Drink now chilled

V807F	Retail Price:	\$16.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$12.99/each
	24% Discount	\$155.88/case

ADVENTURES IN GOOD FOOD



Nothing says summer like corn and tomatoes. This seasonal meal will be perfect with a glass of ***Villa Solais Vermentino***.

SOFT CHICKEN TACOS WITH CORN SALSA

INGREDIENTS:

2 ears of corn
4 skinless, boneless chicken breasts
3 green onions, chopped
Juice of 1 lime
1 small jalapeno, stemmed, chopped
1 Tbsp. olive oil
½ tsp. cumin
2 tomatoes, diced
2 Tbsp. fresh cilantro, chopped
4 whole-wheat flour tortillas
Salt and pepper to taste

TO PREPARE:

Place ears of corn in microwave on high for about 2 minutes. Let cool. Remove husks, cut off kernels, and set aside.

To make the salsa, combine the green onions, lime juice, jalapeno, oil, cumin, salt and pepper in a food processor or blender until finely chopped. Place this mix in a bowl and stir in tomatoes, cilantro, and corn.

Heat grill or broiler. Season chicken with salt and pepper. Cook, turning once, for about 10 minutes. Coarsely chop or shred chicken; divide onto tortillas and top with the salsa. Roll up the tortillas. Serves 4.

The ***Cosentino Cabernet Sauvignon*** will pair beautifully with this steak recipe. Balsamic vinegar give these steaks a deep, rich color and flavor but will not overpower or interfere with the wine.

TENDERLOIN STEAKS IN BALSAMIC MARINADE

INGREDIENTS:

1 cup balsamic vinegar
1 cup olive oil
1 cup chopped shallots
Fourth cup chopped fresh rosemary
16 6-7 ounce beef tenderloin steaks

PREPARATION:

Puree vinegar, oil, shallots and rosemary in blender until almost smooth. Divide marinade between two 13x9x2-inch glass baking dishes. Add steaks, dividing equally; turn to coat with marinade. Cover and refrigerate at least 6 hours and up to one day, turning steaks occasionally.

Prepare barbecue (medium-high heat). Remove steaks from marinade; sprinkle with salt and pepper. Grill steaks to desired doneness, about 6 minutes per side for medium-rare.

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.

August 2005 Cabernet Sauvignon, 2002. Flora Springs. Drink through 2010.
Verdejo, 2004. Valdelainos. Drink up.

August 2006 Cabernet Sauvignon, 2004. Parrone. Drink through 2010.
Sauvignon Blanc, 2004. Baileyana. 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
 #V807E – Cabernet Sauvignon, 2005. Cosentino <i>"Stony, mineral, black roses."</i> Retail Price \$18.99 32% Discount		\$12.99/Each \$155.88/Case	
 #V807F – Vermentino, 2005. Villa Solais <i>"Pear, citrus, orange blossoms."</i> Retail Price \$16.99 24% Discount		\$12.99/Each \$155.88/Case	
 #V807G – Cabernet Sauvignon, 2006. Earthworks <i>"Spice, blackcurrant, plummy."</i> Retail Price \$16.99 24% Discount		\$12.99/Each \$155.88/Case	
 #V807H – White Bordeaux, 2006. Chateau Lamothe de Haux <i>"Honey, mineral, dill, apricot."</i> Retail Price \$12.99 15% Discount		\$10.99/Each \$131.88/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 526-363-2597 (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	

FOR GIFT ORDERS			FOR EARLIER SELECTION ORDERS		
Gift Number	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 #4VQGP	\$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

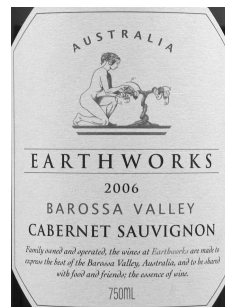
The Barossa Valley is South Australia's most visited tourist destination. Just north of Adelaide, the beautiful valley has long stretches of green vineyards punctuated by the spires of the German Lutheran churches of the original founders. Australia's oldest vineyard is in Barossa, and now, 150 years later, Barossa is Australia's most famous wine-producing region.

The soils of the valley range from deep sand and sandy loam on the slopes, to heavy red-brown clay on the flats. The vines are traditionally bush pruned, with no irrigation, which results in low yields of super ripe grapes. There is little humidity, low rainfall, and lots of sunny days. This continental climate is ideal for full-bodied reds.

The Earthworks 2006 Cabernet Sauvignon is a

Barossa Valley regional blend of grapes harvested from trusted Barossa growers. Earthworks uses minimal intervention in the winemaking process. Winemaker Tyson Bitter claims that he's simply "making a top wine and having fun doing it." The wine is deliberately bottled with a screw cap to ensure the quality and longevity of the wine.

The color of this wine is a dark red. The nose is intense with spice, blackcurrant, and plums. The palate is rich with vanilla oak, blueberries, and cassis. This bottle can be opened as soon as you receive it, but it is also worthy of cellaring for several years.



2006

CABERNET SAUVIGNON

(ka-bur-nay saw-
veehn-yawn)

Earthworks

**Barossa Valley
Australia**

Color:

Dark red

Nose:

Spicy, blackcurrant,
plummy

Palate:

Rich, vanilla oak,
blueberries, cassis

Finish

Lengthy

CELLARING SUGGESTIONS

Drink now through 2011

V807G	Retail Price:	\$16.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	24% Discount	\$155.88/case

1-800-949-WINE • www.wineofthemonthclub.com

THIS MONTH'S SELECTION #4

The Vintners Series

WINE OF THE MONTH CLUB®

Chateau Lamothe is a beautiful 16th century manor located in the Bordeaux commune named Haux. The estate has been in the same family for three generations, and is currently held by Anne and Frabrice Neel. In 1972 they had just six hectares of vineyards. They expanded the vineyards to 85 hectares and have rebuilt the large wine cellars. Almost one-third of the vineyards are devoted to white wine varieties—Sauvignon Blanc, Semillon, and Muscadelle.

White Bordeaux wines, overshadowed by the big red Bordeaux wines, do not always get the attention they deserve. White Bordeaux wines are fascinating, complex, and delicious. The very best are made into Sauternes, the world's greatest dessert wine, and are understandably expensive. The dry whites are equally compelling with

their fresh fruit and complex flavors, yet they are mostly sold for much less. The white Bordeaux are always blends of Sauvignon Blanc, Semillon and Muscadelle. Semillon provides weight and honey aromas. The Sauvignon Blanc brings acidity and freshness with apricot and citrus flavors. The Muscadelle contributes floral aromas and fresh fruit flavors.

Chateau Lamothe is a great alternative to Chardonnay. It has weight and complexity without the oak heaviness and malolactic creaminess. Chateau Lamothe is 40% Sauvignon Blanc, 40% Semillon (seh-mee-yohn), and 20% Muscadelle (moos-kah-dell). The color is clear pale yellow with some lime glints. The nose is full of orange blossom, mineral, and herbs such as dill. The palate is soft and crisp with honey, apricot and citrus. This is a perfect aperitif wine for fish or goat's milk cheese.

GRAND VIN DE BORDEAUX

Chateau Lamothe
de Haux



BORDEAUX
APPELLATION D'ORIGINE CONTRÔLÉE

2005

F. NEEL - M. CHOMABART

PRODUIT FRANCE C.A.P. Les Caves de Bordeaux A.C.E.C. - Propriétaires: NEEL - CHOMABART

ALC. 12% BY VOL

750 ml

Mis en bouteille au Chateau

N° 120001

2006 SAUVIGNON BLANC / SEMILLON / MUSCADELLE

(Saw-veen-yawn blah
/ seh-mee-yohn /
moos-kah-dell)

**Chateau Lamothe
de Haux
Bordeaux,
France**

Color:

Pale yellow with lime

Nose:

Orange blossom,
mineral, dill

Palate:

Soft, crisp, balanced,
honey, apricot

Finish

Refreshing

CELLARING SUGGESTIONS

Drink now, slightly chilled

V807H Retail Price:	\$12.99/each
Special Member Price:	\$11.99/each
Reorder Price:	\$10.99/each
15% Discount	\$131.88/case