



The Vintners Series

WINE OF THE MONTH CLUB®

SEPTEMBER 2007

Wines Evaluated: 131

Wines Rejected: 121

Wines Approved: 10

Wines Selected: 4

"The law of harvest is to reap more than you sow. Sow an act, and you reap a habit. Sow a habit and you reap a character. Sow a character and you reap a destiny." We think this observation can be applied to wine as well, but we'll let you contemplate the connections while you enjoy this month's selections.

NOMAD, 2004. CABERNET SAUVIGNON, CHILE

A marriage made in heaven? Well, perhaps heaven can be found in Chile. This intriguing blend of Cabernet Sauvignon, Syrah, Carmenere and Malbec makes for a delicious glass of wine.

TREWA, 2003. CHARDONNAY, ACONCAGUA, CHILE

Trust a winery that is family-owned and managed, with

strong principles and values. This Chardonnay is a wonderful dinner companion, especially as a conversation starter about the merits of organic wine.

BERBERANA NO. 1, 2005. SHIRAZ / TEMPRANILLO, SPAIN

Unusual and delicious! This blend from Spain will keep you going back to the glass again and again.

SPIRES, 2004. CHARDONNAY, BAROSSA VALLEY, AUSTRALIA

The wines at Spires are designed to be approachable and for immediate enjoyment. This Chardonnay is full-bodied and fruit driven in the classic Barossa style.

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

I will say that this summer brought some great experiences for the kids and the family. Early summer we packed up and took off to Paris and London. We dropped two of the kids off at Oxford for summer school and hung around London for a few days to take in some lousy food.

The kids returned in late July to be accosted by the SAT prep program... 3 hours a day and 2 tests a week.

I look forward to softball starting in the fall and a chance to hang out with the kids for the last few years of their school days.

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

We talked a little last month about the French. How generally they were gracious and friendly. We spent many hours on our feet doing the routine Paris site seeing; The Louvre, Musée d'Orsay, the Eiffel Tower, etc. One night I got on the web and typed in "Normandy Tours." I called the first listing and booked a half-day tour of Normandy. Now I have always loved the study of World War II. No one in my immediate family fought, but my father-in-law and my uncle-in-law did; the subject just enthalls me. I can tell you this, if you ever make it to Paris, you would be doing yourself a terrible disservice by not visiting Normandy. If you want to know what time travel is like, take a tour of Omaha Beach (where the Americans battled) and Pointe du Hoc where the Rangers landed. The landscape is that of 1945 with the German placements and living quarters intact. It is unreal. Our last stop was the American cemetery. Symmetrical rows of parallel crosses continue forever. Each and every person there leaves with a tear in his or her eye. You cannot help it. The valor and bravery comes through in the stories these soldiers left behind. And our freedom is the bottom line. Folks...please visit Normandy if you ever get out that way.

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®

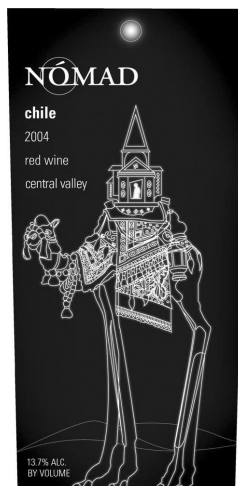
It's a classic love story. Three young artists are traveling and meet in a country far from home. The country is Chile, and the friends are T. J. Evans, Jeff Jarvis, and Jessica Tomei. The travelers learn that they share a great love of wine. T.J. has made wine at Alderbrook and La Crema. Jeff, originally from Chicago, had moved to California to fulfill his dream of owning a vineyard and a winery. Jessica has a degree from UC Davis in Enology. She's made wine all over the world, and now she makes wine and imports under the Porta label. Two of the travelers fall in love, and all three travelers decide that they're starting down the path of a long partnership. They are now making a fascinating wine at a most affordable price.

In 2002, the three partners searched the Chilean vineyards from Aconcagua in the north, to Bio Bio in the south, to make only one wine—this red blend

they call Nomad. What a wonderful name!

Nomad is a blend of four grape varieties from four different Chilean regions. It's a blend of 75% Cabernet Sauvignon from the Maipo Valley, 16% Syrah from Alto Cachapoal, 7% Carmenere from Western Maipo, and 2% Malbec from the Bio Bio Valley. The wine is reminiscent of the great Syrah-based wines from the Northern Rhone Valley in France. They only made 1100 cases of this very special wine, and we're fortunate to share it with you.

The wine is an opaque ruby black color. The nose is complex with earthy and ripe nuances of smoke, plums, cherry, and cola. It's mouth-filling and rich with spice flavors, berries, leather, and oak. The finish is lingering with a whiff of woodsmoke. This exotic blend will pair with stir-fried beef with onions, and grilled red meats.



2004
NOMAD

**Cabernet
Sauvignon**
(ka-bur-nay saw-veehn-yawn)

Chile

Color:
Dark ruby black red

Nose:
Smoke, cherry,
cedar, cola

Palate:
Complex, berries,
leather, tea, tobacco

Finish
Lingering

CELLARING SUGGESTIONS

Drink now
through 2010

V907E	Retail Price:	\$18.99/each
	Special Member Price:	\$16.99/each
	Reorder Price:	\$13.99/each
	26% Discount	\$167.88/case

THIS MONTH'S SELECTION #2

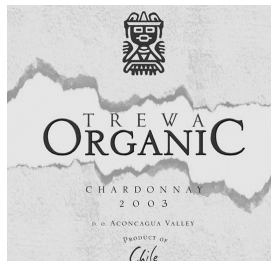


Chile is a beautiful country of mountains, beaches, and stretches of green vineyards. Its geography creates a protected environment for these vineyards. The Andes Mountains, the Atracama Desert, the Antarctic territory, and the Pacific Ocean have all created a natural barrier to the introduction of Phylloxera. Phylloxera is a pest related to aphids. It can destroy an entire vineyard quickly, and in the 1800s it destroyed most of Europe's vineyards. Far away Chile, however, is one of the few countries to remain untouched by this scourge.

The Trewa company of Chile is 100% family-owned, and has been managed by family members for over seven generations. Over the years, their wines have gained considerable attention from outside Chile—90% of their production is exported to over 50 countries. Carlos Gabella Jr. and Carlos Gabella Sr. work closely with Jose Tomas Umeneta to produce these wines that are delicious and affordable.

The Trewa Chardonnay is delicious, affordable, and organic. It's labeled as an "organic" wine. In producing organic wine particular attention is paid to maintaining a healthy, biologically active soil. Instead of applying chemical fertilizers, the grower plants cover crops. Instead of insecticides, the grower brings in natural predators. (Thankfully there is no phylloxera.) In the winery, the winemakers use minimal, if any, chemical additives. They pay attention to their yeasts, fining methods, and the use of sulphur dioxide.

The Trewa Chardonnay shows a clear yellow color. The nose is gentle with soft aromas of honey, pineapple, and mineral. The palate is dry and elegant with flavors of dried apples, pineapple, and wet stone. The persistent finish is clean and refreshing. Try this wine with Chicken Scaloppini, Pork Tenderloin, and semi-hard cheses.



2003

TREW A

Chardonnay
(shar-doe-nay)

Aconcagua
Chile

Color:
Clear yellow

Nose:
Soft, mineral, honey,
pineapple

Palate:
Dry, wet stone, dried
apples, pineapple

Finish
Clean finish

CELLARING SUGGESTIONS

Drink now, chilled

V907F	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



The complex ingredients and spice of this dish are the perfect complements to the *Nomad Cabernet Sauvignon*.

BEEF STIR-FRY WITH ONIONS

MARINATED BEEF:

1 lb beef flank or top sirloin steak
2 Tbsp light soy sauce
1 Tbsp Chinese rice wine or dry sherry
A few drops of sesame oil
Black pepper, to taste
2 tsp cornstarch

Sauce:

3 Tbsp dark soy sauce
1 Tbsp sugar
1 Tbsp dry sherry
Stir-fry Vegetables:
1 clove garlic, crushed
1 piece ginger, sliced
2 medium brown onions, chopped
2 green onions, sliced diagonally
2 - 3 Tbsp water

Vegetable oil for stir-frying

Cut beef across the grain into very thin strips. Combine the marinade ingredients. Marinate beef for about 15 minutes.

Combine the sauce ingredients in a small bowl and set aside.

Heat wok and 2 Tbsp oil. When oil is ready, add ginger and garlic. Stir-fry briefly, add brown onions. Stir-fry until onions tender-crisp. Remove vegetables and set aside.

Add 2 Tbsp oil to wok. Add beef, stir-frying until it changes color. If desired,

add water at this point to make a gravy. Return the vegetables to the wok and mix well. Add sauce. Add green onions. Stir-fry briefly to blend flavors. Serve hot with rice. Serves 3 to 4.

Butter makes everything taste better, especially when paired with the *Treva Chardonnay*.

CHICKEN SCALOPPINI

CHICKEN SCALOPPINI:

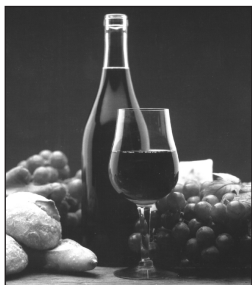
1-2 Tbsp Oil
2 Tbsp butter
3 to 5 chicken breasts, pounded thin
2-3/4 cups flour
Salt and pepper to taste
1/4 cup diced pancetta, cooked
12 oz. mushrooms, sliced
12 oz. artichoke hearts, sliced
1 Tbsp capers
1 lb linguini pasta, cooked

LEMON BUTTER SAUCE:

3 Tbsp lemon juice
4 oz white wine
4 oz heavy cream
1 lb (4 sticks) butter
Salt and pepper
Fresh parsley, chopped, for garnish

Prepare the sauce: In a pan, bring the juice and wine to a boil, reduce by one-third. Add cream. Simmer until mixture thickens, about 3 to 4 minutes. Slowly add butter until completely incorporated, whisking constantly. Season. Remove from heat, keep warm, set aside. Start water boiling for pasta.

Heat oil and 2 Tbsp butter in large skillet. Dredge chicken in flour, salt and pepper. Saute chicken, turning once, until cooked through. Remove from pan. (Now is the time to cook the pasta.) Add pancetta, artichokes, mushrooms, and capers. Heat until mushrooms soften. Return chicken to reheat. Drain pasta. Serve cooked pasta, topped with chicken scaloppini, topped with Lemon Butter Sauce.



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.

September 2005 Zinfandel, 2000. Catacula. Drink through 2010.

Chardonnay, 2002. Ledgewood Creek. Drink up.

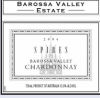
September 2006 Nero d'Avola/Cab Sauvignon, 2003. Rapitala. Drink through 2010.

Melon de Bourgogne, 2004. Chateau de la Preuille. Drink up.

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
 #V907E – Cabernet Sauvignon, 2004. <i>Nomad</i> <i>"Smoke, leather, cola"</i> Retail Price \$18.99 26% Discount		\$13.99/Each \$167.88/Case	
 #V907F – Chardonnay, 2003. <i>Treva</i> <i>"Honey, pineapple, mineral"</i> Retail Price \$14.99 27% Discount		\$10.99/Each \$131.88/Case	
 #V907G – Shiraz / Tempranillo, 2005. <i>Berberana No. 1</i> <i>"Peppery, herbs, cherry, smoke"</i> Retail Price \$14.99 27% Discount		\$10.99/Each \$131.88/Case	
 #V907H – Chardonnay, 2004. <i>Spires</i> <i>"Citrus, tropical fruit, peach"</i> Retail Price \$14.99 27% Discount		\$10.99/Each \$131.88/Case	
 #V807E – Cabernet Sauvignon, 2005. <i>Cosentino</i> <i>"Stony, mineral, black roses"</i> Retail Price \$18.99 32% Discount		\$12.99/Each \$155.88/Case	
 #V807F – Vermentino, 2005. <i>Villa Solais</i> <i>"Pear, citrus, orange blossoms"</i> Retail Price \$16.99 24% Discount		\$12.99/Each \$155.88/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	
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)

()
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



In 1635 the Spanish Mayor of Logrono banned carriages from passing along the roads next to the wine cellars "for fear that the vibration from these vehicles might affect the juice and ageing process of our precious wines." Today the Berberana Winery, which was founded in 1877, watches just as carefully over its wines. Their modern winemaking facilities show a complete dedication to the full production process, with significant harvesting, ageing, and bottling capacities.

Spain is one of the world's largest wine producers, growing grapes in a range of terrain and climate. The country has three major mountain ranges, including the Pyrenees. It shares the Iberian Peninsula with Portugal, and is thus influenced by both the Atlantic and the Mediterranean Sea. Some vineyards are semi-arid, and others get much more rainfall. Some vineyards

enjoy a hot summer and mild winter, and others endure a cold winter. Spanish winemakers must select the best grapes for the region, and then select the best grapes for their wines.

Berberana No. 1 is an exciting blend of two grapes. The first, Tempranillo, is a native son of Spain. It's thin-skinned and loves to hang on the vines for a long time, much like Pinot Noir. The long hang time slowly ripens the grape so that it can fully develop its appealing flavors. The Tempranillo lends backbone and earthiness to the wine. Shiraz is the second grape. It's a richly flavored grape that adds loads of fruit and spiciness to the wine.

The color is dark ruby red. The bouquet is intense with peppery fruit, smoke, herbs, and cherry. It's medium-bodied with youthful, plummy fruit, and soft tannins. This is an ideal match with sausage and pizza.



2005 BERBERANA NO. 1

**Shiraz /
Tempranillo**
(sheer-ahz /
tem-prah-nee-yoh)

Spain

Color:

Dark ruby red

Nose:

Peppery, herbs,
smoke, cherry

Palate:

Medium-bodied,
youthful, plummy,
soft tannins

Finish

Dry lengthy finish

CELLARING SUGGESTIONS

Drink now
through 2011

V907G	Retail Price:	\$14.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$10.99/each
	27% Discount	\$131.88/case

THIS MONTH'S SELECTION #4



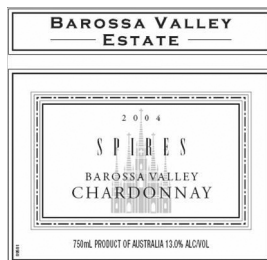
Since the beginning, Barossa Valley Estate has built its reputation on producing wines that show the very best that Barossa Valley has to offer. Their focus is on wines that are approachable and ready to drink upon release.

This daunting task is mostly the work of Peter Dawson. Peter holds two degrees, one in Science and the other in Oenology. He has twenty years experience in wine-making, having made wines in France and throughout Australia. He was voted Best Winemaker of the Year and stays active in the wine industry as Councilor of the Australian Wine Research Institute. He is also a Professor of Wine Science and judges numerous wine competitions.

Back at the winery, Peter leads a team of 40 winemakers and has inspired the evolution of the winery at every level.

This is a team of passionate, creative and intelligent winemakers. Their focus is to build world-class brands that promote consumer loyalty through quality and consistency. To this end, they source fruit from only the best vineyards. They have invested enormous resources in the region to produce wines that are reflective of both the region and the variety.

In a market that is flooded with Chardonnay, we think Spires is exceptional. The color pours a pale straw with hints of green. The nose reveals assertive aromas of citrus, tropical fruit, and peach. The palate is dry, clean, and crisp with flavors of pear, peach, almond, and a hint of spice. The wine shows excellent length and will improve with some bottle age. This is an excellent match for planked salmon, grilled herb chicken, and pasta.



2004

SPIRES

Chardonnay
(shar-doe-nay)

**Barossa Valley
Australia**

Color:

Pale straw with
hints of green

Nose:

Citrus, tropical fruit,
peach

Palate:

Clean, crisp, pear,
peach, almond, spice

Finish

Lingering round
finish

CELLARING SUGGESTIONS

Drink now
through 2008

V907H	Retail Price:	\$14.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$10.99/each
	27% Discount	\$131.88/case