



The Vintners Series

WINE OF THE MONTH CLUB®

OCTOBER 2007

Wines Evaluated: 139
Wines Rejected: 125
Wines Approved: 10
Wines Selected: 4

"Listen! The wind is rising, and the air is wild with leaves. We have had our summer evenings, now for October eves!"

HUMBERT WOLFE

ZEFINA SERIENCE RED, 2002. GRENACHE / SYRAH. COLUMBIA VALLEY, WA.

Zefina wants you to discover the "wine you've been waiting for." This is hand-crafted winemaking from one of Washington's most promising vineyards. Absolutely delicious.

DOMAINE DE NIZAS, 2005. SAUVIGNON BLANC. VIN DE PAYS D'OC, FRANCE.

This is classic Sauvignon Blanc from the south of France. The Domaine strives and succeeds in crafting wines that are balanced and elegant, of high quality, and wonderful companions for food.

TOTINO ESTATE, 2004. SHIRAZ. ADELAIDE HILLS, AUSTRALIA.

Totino Estate Wines concentrates on small-batch winemaking. The wines are given awards and accolades throughout the industry. We think this Shiraz will be a winner with you as well.

YARDEN, 2006. SAUVIGNON BLANC. KATZRIN, ISRAEL.

By combining state-of-the-art technology with tradition, Yarden has succeeded in producing this award-winning wine and firmly placing Israel on the international wine map.

Remember... In December we celebrate the season with a sparkling and dessert wine as our monthly selection.

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkarian

Unreal. Each Tuesday when I start my tastings there seems to be more and more wines at the helm. This last week the wineries seemed to be standing in line to offer their wares. In fact, there was one vendor whose 8 wines I tasted and I loved every last one! This is very unusual. So look for some great wine values as we head into the Holidays and next year!

Paul Kalemkarian

WE'RE READY FOR THE HOLIDAYS! ARE YOU?

THE GIFT THAT KEEPS ON GIVING

When you give the Wine of the Month Club membership the recipient receives a wonderful reminder of your generosity every month, not just once a year! For the cost of the wine, your co-worker, friend, or business contact will receive two great selections each month, delivered to their door with all the information inside the newsletter to make their enjoyment of the wines that much better. One call does it all!

CLASSY GIFT BASKETS

We have a wide assortment of beautifully arranged gift baskets that will fit any taste and budget. You can select food only, wine only, or food and wine combos. Avoid unpleasant traffic, crowds, parking and waiting. Don't worry about wrapping your gifts or the hassles of shipping and insurance. We do it all for you!

LOOKING GOOD

Your gift is carefully wrapped in a shiny burgundy box with a silver ribbon and delivered with a handwritten gift card. When you send a Wine of the Month Club gift, the recipient receives a beautifully presented gift showing your thoughtfulness.

SAVE MONEY

You can be assured that your gift has a value beyond your actual cost. The purchasing power of the Wine of the Month Club is your guarantee that you will always be sending the best for less.

We will be shipping November and December wines early so you can have them in time for all your holiday gatherings. We encourage you to reorder as soon as possible to avoid the last minute rush.

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®

The Columbia Valley is a large American Viticultural Area (AVA) encompassing over 11 million acres of land, mostly in the state of Washington. Within this significant AVA are six other AVAs: Yakima Valley, Red Mountain, Walla Walla Valley, Horse Heaven Hills, Rattlesnake Hills, and Wahluke Slope. The Columbia Valley is defined by mountain ranges bordering it on the west and north, and by the Columbia River bordering it on the south. Because the Columbia Valley is so large, it has many different soils and climates. Even so, the vineyards are all influenced by one primary geographic factor—the Columbia Valley lies in the Eastern Washington desert. The vineyards are sheltered from the cold marine climate of the west where it's too cold and wet to grow grapes. The Columbia Valley is relatively dry, and irrigated with water from the nearby mountains. The arid soil, warm days, and cool nights of the Columbia Valley provide the perfect climate for growing wine grapes.

Zefina's Winemaker is the amazing Charlie Hoppes. Charlie has built his reputation as one of the most talented winemakers in the Northwest working with Canon de Sol, Three Rivers, and Fidelitas. His great enjoyment is making wines with a difference. The difference with the Serience Red is the grape varieties. These are unusual for Washington, yet Hoppes seems to specialize in them. The blend is 41% Grenache, 27% Syrah, 23% Counoise, and 9% Mourvedre. The grapes are from the dry hills above the Columbia River at Alder Ridge Vineyard. This hot place is precisely what these Rhone grape varieties need to mature and fully ripen.

The wine pours a dark, rich, red color. The aromas are ripe cherry, raspberry, and plum, with tobacco and spice. The palate is huge, lush, and viscous with mocha, toasted espresso beans, dark plum, and raspberry. The finish is endless. This will pair perfectly with pot roast, thick vegetable beef soup, and filet of beef.



2002

ZEFINA

Serience Red
**Grenache/Syrah/
Counoise/
Mourvedre**
(greh-nahsh.
seer-ah/kune-
wahs/moor-veh-druh)

Columbia Valley
Washington

Color:
Dark rich red

Nose:
Ripe cherry,
raspberry, plum,
tobacco, spice

Palate:
Viscous, lush,
mocha, dark plum,
raspberry

Finish
Endless finish

CELLARING SUGGESTIONS

Drink now
through 2010

V1007E	Retail Price:	\$29.99/each
	Special Member Price:	\$16.99/each
	Reorder Price:	\$14.99/each
	50% Discount	\$179.88/case

THIS MONTH'S SELECTION #2

The Vintners Series

WINE OF THE MONTH CLUB®

Domaine de Nizas does not quite fit the profile of most old country estates. It's not old—it was established in 1998. It's not run by the current generation of old family—it's owned by American John Goeler. He also owns Clos du Val in Napa, California, and Taltarni in Australia. Domaine de Nizas does, however, produce wines that fit the profile of a great estate wines. Their wines are solid, delicious, and reflect the terroir of their vineyards.

Domaine de Nizas vineyards are planted on gravel, red clay soils with limestone and basalt. This basalt, a type of volcanic lava, is unique to southern France and rare throughout the world. The limestone provides drainage and retains moisture at the roots. This ensures the vines do not suffer from drought and the grapes are able to ripen without water stress. Domaine de Nizas is located 20 miles from the Mediterranean Sea. Rainfall is low in autumn and winter,

and the summer is dry and warm. Dry winds protect the grapes from many vine diseases linked to humidity and keep the skies blue for full ripening.

Domaine de Nizas is very proud of their sustainable agriculture. They use sloughing and grass instead of herbicides, use minimal fungicides and insecticides, and respect the natural landscape. All the winery equipment is non-toxic. In 2003 the winery obtained its Sustainable Agriculture Certification from the Bureau Veritas.

This is 100% Sauvignon Blanc. The robe (that is, the color of the wine) is pale straw with hints of green. The nose smells of golden apples and citrus. The palate is round and well-balanced, with flavors of exotic fruit and tangy orange peel. The finish is lovely and elegant. This wine will accompany seafood or grilled fish or goat cheese.



2005

**DOMAINE
DE NIZAS**

Sauvignon Blanc
(saw-veehn-yawn
blahn)

**Languedoc
France**

Color:

Pale straw with
green

Nose:

Golden apples,
citrus

Palate:

Round, well-
balanced,
orange peel

Finish

Lovely, elegant
finish

CELLARING SUGGESTIONS

Drink now,
slightly chilled

V1007F	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 Vintners Series

WINE OF THE MONTH CLUB®

This is zesty pasta which should pair beautifully with the spiciness of the *Totino Shiraz*.

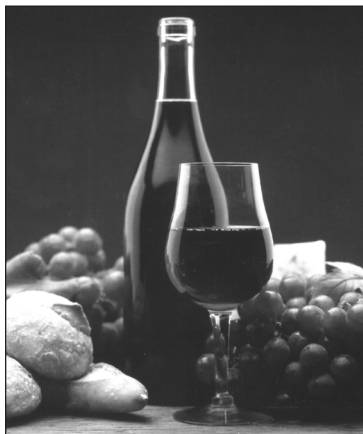
PENNE CALABRESE

INGREDIENTS:

4 boneless, skinless chicken breasts with rib meat
1/2 cup sun dried tomatoes in olive oil
1/2 cup basil pesto sauce
8 slices prosciutto
2 Tbsp. olive oil
1/2 cup white wine
1/2 cup tomato sauce
1 Tbsp. fresh basil, chopped
Salt & pepper to taste
Cooked pasta for 4 servings

PREPARATION:

Split or butterfly the chicken breasts. On top of each chicken breast, layer prosciutto, then pesto, then sun dried tomatoes. Roll up the chicken breasts while tucking in the sides to envelop the filling. In deep skillet, brown the chicken on both sides. Add the wine, tomato sauce, basil, salt, and pepper to the skillet. Simmer 30 minutes while preparing pasta. Serve chicken and sauce over hot pasta.



Kosher dietary law prohibits mixing meat and dairy, so this recipe calls for a sour cream substitute. Serve this with *Yarden Sauvignon Blanc*.

SMOKED TROUT MOUSSE

INGREDIENTS:

1/2 cup chicken broth and 1/2 cup water
1 Tbsp. unflavored kosher gelatin
10-oz skinless, boneless smoked trout
2 Tbsp. lemon juice
1/2 tsp. pepper
1/2 cup sour cream substitute
1/2 cup snipped fresh chives
4 tsp. chopped fresh dill
Fresh chives (garnish)
4 hard-boiled egg whites, chopped (garnish)

PREPARATION:

Prepare a loaf pan by spraying with cooking spray and lining with plastic wrap. Set aside.

Add water and broth together; sprinkle with gelatin. Let stand 5 minutes, then microwave for 30 seconds. Stir until gelatin dissolves. Chill 15 minutes or until mixture begins to thicken.

Place trout in food processor to finely chop. Add gelatin mixture, lemon juice and pepper; process until well combined. Place trout mixture in a large bowl. Fold in sour cream substitute, chives and dill. Spoon into pan; cover and chill overnight. Before serving, sprinkle with egg white and chives. Serve with 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.

October 2005 Domaine Deshenrys, 2002. Coteaux du Languedoc. Drink through 2008.
Chardonnay, 2003. 14 Hands. Drink now.

October 2006 Zinfandel, 2004. Zen of Zin. Drink through 2009.
Chardonnay, 2005. Taft Street. 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
 #V1007E – Grenache/Syrah, 2002. <i>Zefina Serience Red.</i> <i>"Ripe cherry, plum, tobacco, spice"</i> Retail Price \$29.99 50% Discount		\$14.99/Each \$179.88/Case	
 #V1007F – Sauvignon Blanc, 2005. <i>Domaine de Nizas</i> <i>"Golden apples, citrus, orange peel"</i> Retail Price \$14.99 27% Discount		\$10.99/Each \$131.88/Case	
 #V1007G – Shiraz, 2004. <i>Totino Estate Wines</i> <i>"White pepper, aniseed, dark chocolate"</i> Retail Price \$21.99 36% Discount		\$13.99/Each \$167.88/Case	
 #V1007H – Sauvignon Blanc, 2006. <i>Yarden</i> <i>"Melon, kiwi, fig, guava"</i> Retail Price \$15.99 25% Discount		\$11.99/Each \$143.88/Case	
 #V907E – Cabernet Sauvignon, 2004. <i>Nomad</i> <i>"Smoke, leather, cola"</i> Retail Price \$18.99 26% Discount		\$12.99/Each \$155.88/Case	
 #V907F – Chardonnay, 2003. <i>Trewa</i> <i>"Honey, pineapple, mineral"</i> Retail Price \$14.99 27% 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
				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®

South Australia in the southern center of the Australian Continent. It's Australia's wine powerhouse, producing most of the nation's wine. It's also home to some of the oldest vines in the world. These old vines, found in Barossa and the Adelaide Hills, survived the great Phylloxera plague that wiped out the vines of Europe and North America, and sometime later, Australia's eastern vineyards. Because of quarantine restrictions, South Australia's vineyards escaped unscathed.

Adelaide Hills is rapidly growing into a region for super-premium table and sparkling wines. The region is mostly a cool climate area, but the northern region—the western facing slopes—gets enough heat to ripen Cabernet Sauvignon and Shiraz. Irrigation is necessary here. Actually, the region's wine-producing growth is only limited by water

conservation and alternative land requirements.

Attention to detail in the vineyards results in great wines. Totino Estates carefully monitors the watering regimens and conducts vigorous thinning of the crops. Winemaker Scott Rawlinson says, "Keeping a focus on small batches of fruit in the winery enables us to maintain our focus on quality." Scott is the son of generations of winemakers; his family owns Mildara Blass. Scott loves Shiraz and maintains a style that he believes is true to the grapes nature: Big and bold with rich pepper and chocolate.

This wine pours a deep black purple. The nose is assertive with white pepper, aniseed, dark chocolate and black berries. It is medium-bodied, with plums, dark cherries, fine dry tannins and subtle spicy oak. The finish is dry and lingering. Try this wine with our recipe for Penne Calabrese, found on Page 5.



2004

**TOTINO
ESTATE
WINES**

Shiraz
(sheer-ahz)

**Adelaide Hills
Australia**

Color:
Dark black purple

Nose:
White pepper,
aniseed, dark
chocolate

Palate:
Medium-bodied,
plums, dark cherries,
subtle oak

Finish
Dry lingering finish

CELLARING SUGGESTIONS

Drink now
through 2011

V1007G	Retail Price:	\$21.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$13.99/each
	36% Discount	\$167.88/case

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THIS MONTH'S SELECTION #4

The Vintners Series

WINE OF THE MONTH CLUB®

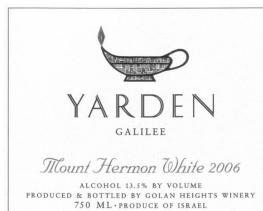
Israel has five wine appellations. Galilee is the most northern, and generally considered the best appellation in Israel. Within Galilee is the sub-region of the Golan Heights. The vineyards of the Golan Heights are between 1300' and 3900' above sea level, wrapping over rolling hills with well-drained volcanic soil. This is the coolest region in Israel; it even receives snowfall in the winter. Summers are dry and cool, allowing a long growing season.

In the center of Golan is the town of Katzrin, the home of Golan Heights Winery. Yarden is the premier label and flagship brand of the Golan Heights Winery, which has been receiving increasing numbers of awards since its first Yarden vintage in 1983. Yarden is Hebrew for Jordan River, which bisects the Golan Heights from Galilee. The label features a symbol of ancient Israel: an oil lamp decorated with mosaic tile.

The Golan Heights Winery is operated and owned by 4

kibbutzes (collective farms) and 4 moshavs (cooperative farms). Chief Winemaker Victor Schoenfeld is a graduate of UC Davis. He and his three assistants have winemaking experience from France, California, New Zealand, Argentina, and Australia. Together they have lifted Israeli wines to allow Israel to compete on the world stage. "Our wines have firmly established Israel as a major player in the wine world," said Shalom Blayer, the winery's CEO and managing director, "And this is only the beginning."

The Yarden 2006 Sauvignon Blanc is pale yellow with a hint of green. The nose is uplifting with melon, kiwi, orange blossom, fig, and guava. On the palate the wine is clean, refreshing, and medium-bodied with tropical fruit flavors. This would be best enjoyed with mixed hors d'oeuvres, smoked trout mousse, or ceviche.



2006

YARDEN

Sauvignon Blanc
(saw-veehn-yawn blahn)

**Galilee
Israel**

Color:
Pale lemon
with green

Nose:
Melon, kiwi, orange
blossom, fig, guava

Palate:
Clean, refreshing,
medium-bodied,
tropical fruit

Finish
Crisp finish

CELLARING SUGGESTIONS

Drink now
through 2008

V1007H	Retail Price:	\$15.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$11.99/each
	25% Discount	\$143.88/case

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