

NOVEMBER 2007

Wines Evaluated: 136

Wines Rejected: 126

Wines Approved: 14

Wines Selected: 4



# The Vintners Series

WINE OF THE MONTH CLUB®

"Wine has been part of civilized life for some seven thousand years. It's the only beverage that feeds the body, soul, and spirit of a man and at the same time, stimulates the mind."

ROBERT MONDAVI

**3 TREES, 2006. PINOT NOIR. SOUTH EASTERN AUSTRALIA.**

The commitment to excellence in the vineyard and in the winery is apparent in every sip of this Pinot Noir. This is classical Pinot Noir from Down Under.

**KIARA, 2005. SAUVIGNON BLANC. PASO ROBLES, CALIFORNIA.**

Sylvester Vineyards & Winery make wines that reflect the celebration of life. This Sauvignon Blanc is soft, approachable, and very

drinkable in the true Paso Robles style.

**OLAIA, 2004. TEMPRANILLO-PRIETO PICUDO-MERLOT. CASTILLA Y LEÓN, SPAIN.**

Discover this unique blend from a region committed to rediscovering its wine-making traditions. Turn the music on, and enjoy it with friends and lively conversation.

**TAMAYO, 2006. SAUVIGNON BLANC. NAPA VALLEY, CALIFORNIA.**

Jeff and Sara Tamayo want you to know that, "We are a family-owned vineyard and winery, where a love of great wine and great company is appreciated to the fullest."

*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](http://www.WineoftheMonthClub.com)

## A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

I am so impressed with the quality of our gift baskets this year. The food is excellent (tasted and approved by me) and the baskets themselves are beautiful. And if you do happen to wait to the last minute, we'll get it done for you. Happy Holidays.

Paul Kalemkiarian

## 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:

|                               |                                                                            |
|-------------------------------|----------------------------------------------------------------------------|
| <b>WINE OF THE MONTH CLUB</b> | P.O. Box 660220, Arcadia, CA 91066                                         |
| Call:                         | 1-800-949-WINE (9463) or (626) 303-1690                                    |
| FAX:                          | (626) 303-2597                                                             |
| Online:                       | <a href="http://www.WineoftheMonthClub.com">www.WineoftheMonthClub.com</a> |
| Newsletter written by:        | Elizabeth Schweitzer, Master Sommelier                                     |

## THIS MONTH'S SELECTION #1



When you love Pinot Noir, you've set on a quest to find the Holy Grail. Pinot Noir grapes are difficult to grow, temperamental, susceptible to most vine diseases, and low yielding. Each year, in spite of the natural odds, there are vineyards growing good quality Pinot Noir. But you have to know grapes, and know where to look. George Galey owns American Estates Wines, and he has searched across the cooler wine regions of Australia for grapes capable of creating an elegant and classic Pinot Noir that he could sell at a good price point. He found his grapes in the single vineyard plots in Adelaide Hills and Coonawarra.

Pinot Noir needs a long cool growing season to achieve full ripeness and flavors. The Adelaide Hills is Australia's cool climate wine region. The soil is sandy and clay loam. Coonawarra is also a cool climate growing region. Its known for its terra rossa

soil over limestone. This lends a mineral character to the wines.

When George Galey found his grapes, he also found the highly respected Winemaker Steve Grimley. Steve Grimley is laid-back about his wines. He says simply, "I aim to ensure that my wines are soft, approachable and easy to drink." He makes it sound so easy, but like growing Pinot Noir, making a good Pinot Noir is hard to do. We think that he's hit his mark with the 2006 3 Trees Pinot Noir.

3 Trees pours a bright, crimson color. The nose is rich and complex with bright red and dark fruit aromas, spice box, cinnamon, clove, and vanilla. The palate is medium-bodied with more spice, subtle oak, and ripe berry fruit. The finish is balanced and complex. On a cold evening pair it for a delicious meal with the recipe on page 5 for Cowboy Beef, Beans, and Bacon.



2006

**3 TREES**

**Pinot Noir**  
(pee-no nwah)

**Adelaide Hills**  
**Australia**

**Color:**  
Bright crimson

**Nose:**  
Red fruit, dark  
berries, spice box

**Palate:**  
Medium-bodied,  
subtle vanilla, spice,  
ripe berry

**Finish**  
Balanced complex  
finish

### CELLARING SUGGESTIONS

Drink now  
through 2008

|        |                       |               |
|--------|-----------------------|---------------|
| V1107E | Retail Price:         | \$17.99/each  |
|        | Special Member Price: | \$14.99/each  |
|        | Reorder Price:        | \$12.99/each  |
|        | 28% Discount          | \$155.88/case |

## THIS MONTH'S SELECTION #2



In the late 1700s, Franciscan missionaries began growing grapes and making wines in the beautiful hills of Paso Robles, California. In the 1960s, even with vineyards all around, Sylvester Feichtinger bought Rancho Robles in Paso Robles for growing hay and grazing cattle. Years later he planted vines and sold his grapes to premium wineries in the area. In 1990 he finally caught the wine-making fever, and he released his own wine. His wine was greeted with enthusiasm, and he was inspired to build a winery and a tasting room.

Paso Robles is now home to more than 170 wineries and 26,000 acres of vineyards. The distinct microclimates and diverse soils, with warm days and cool nights, make it an ideal place to grow more than 40 varietals.

Kiara Sauvignon Blanc is made at Sylvester Vineyards & Winery in Paso Robles.

(Kiara, by the way, is named after Sylvester's granddaughter.) Kiara is made by Jac Jacobs, a renowned and talented winemaker. He's made wine for Topolos, and he's consulted at numerous wineries in California and Chile. He first looks for quality fruit and then lets the terroir and vintage speak through the wine. This philosophy can't go wrong in the vineyards of Paso Robles.

The 2005 Kiara Sauvignon Blanc shows a pale yellow color with hints of lime. The nose invites with plumeria, pear, and lychee. The palate is dry with bold acidity, notes of mineral, and fruit flavors of apricot and grapefruit. This is easy to drink and will pair with assorted light foods. For something truly delicious, have a glass with the Applesauce and Sweet Potato Bake recipe on page 5.



2005

**KIARA**

**Sauvignon Blanc**  
(saw-veehn-yawn blahn)

**Paso Robles  
California**

**Color:**

Pale yellow

**Nose:**

Soft, plumeria, pear,  
lychee

**Palate:**

Dry, bold acidity,  
mineral, apricot,  
grapefruit

**Finish**

Clean finish

### CELLARING SUGGESTIONS

Drink now,  
chilled

|        |                       |               |
|--------|-----------------------|---------------|
| V1107F | Retail Price:         | \$15.99/each  |
|        | Special Member Price: | \$14.99/each  |
|        | Reorder Price:        | \$12.90/each  |
|        | 19% Discount          | \$154.80/case |

## ADVENTURES IN GOOD FOOD



For something different and delicious for your holiday guests, try this recipe with *Kiara Sauvignon Blanc*. Delicious!

### APPLESAUCE & SWEET POTATO BAKE

#### INGREDIENTS:

1 pound sweet potatoes or yams  
1 cup applesauce  
1/3 cup packed brown sugar  
1/2 cup chopped nuts  
1/2 tsp. cinnamon  
2 Tbsp. butter

#### PREPARATION:

Heat oven to 375°.

Place potatoes in 3-quart saucepan; add enough water to cover. Heat to boiling; reduce heat. Cover and simmer 30 to 35 minutes or until tender; drain. Remove skins; cut each sweet potato lengthwise in half.

Place sweet potatoes, cut sides up, in an ungreased baking dish. Spread applesauce over potatoes. Mix brown sugar, nuts and cinnamon; sprinkle over applesauce. Dot with butter. Cover and bake about 30 minutes or until hot. Serves 6.

The weather is cooling and this traditional chuck wagon stew will warm your bones and pair perfectly with 3 *Trees Pinot Noir*.

### COWBOY BEEF, BEANS, & BACON WITH CONFETTI RELISH

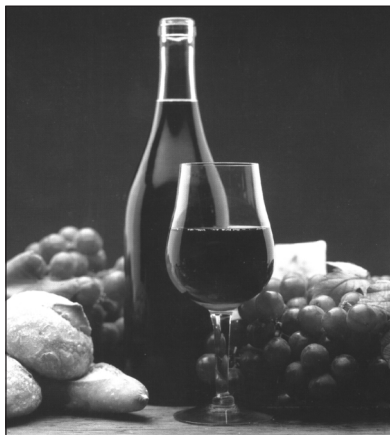
#### INGREDIENTS:

1 pound ground beef  
1 pound bacon  
1 cup onions, chopped  
2 15-ounce cans pork & beans, with liquid  
2 16-ounce cans pinto beans, drained  
1 cup ketchup  
1/2 cup brown sugar  
1 Tbsp. liquid smoke  
3 Tbsp. white vinegar

#### PREPARATION:

Slice bacon into bite-sized pieces. In a skillet, brown the bacon, ground beef and onions. Set aside.

In a slow cooker or Dutch oven, combine ketchup, brown sugar, liquid smoke and vinegar. Mix in beans. Mix in bacon, beef, and onions. Cook on low for 4 – 9 hours. Great complements to this meal are cornbread and coleslaw. Enjoy!



## 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.*

November 2005 Rivera, 2003. Rupicolo. Drink through 2008.  
Fairhill Downs, 2004. Sauvignon Blanc. Drink now.

November 2006 Las Renas, 2005. Monastrell. Drink through 2007.  
Stuart Cellars, 2005. Viognier. 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<br>REORDER<br>PRICE      | TOTAL |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|---------------------------------|-------|
|  <b>#V1107E</b> – Pinot Noir, 2006. <i>3 Trees</i><br><i>"Red fruit, dark berries, spice box"</i><br>Retail Price \$17.99 <b>28% Discount</b>                                                                                                                                        |     | \$12.99/Each<br>\$155.88/Case   |       |
|  <b>#V1107F</b> – Sauvignon Blanc, 2005. <i>Kiara</i><br><i>"Plumeria, pear, lychee"</i><br>Retail Price \$15.99 <b>19% Discount</b>                                                                                                                                                 |     | \$12.99/Each<br>\$154.80/Case   |       |
|  <b>#V1107G</b> – Tempranillo-Preito Picudo-Merlot, 2004. <i>Olaia</i><br><i>"Red fruit, mushrooms, powdered cocoa"</i><br>Retail Price \$12.99 <b>23% Discount</b>                                                                                                                  |     | \$9.99/Each<br>\$119.88/Case    |       |
|  <b>#V1107H</b> – Sauvignon Blanc, 2006. <i>Tamayo</i><br><i>"Tropical fruit, mineral, clove"</i><br>Retail Price \$16.99 <b>30% Discount</b>                                                                                                                                        |     | \$11.99/Each<br>\$143.88/Case   |       |
|  <b>#V1007E</b> – Grenache/Syrah, 2002. <i>Zefina Serience Red</i> .<br><i>"Ripe cherry, plum, tobacco, spice"</i><br>Retail Price \$29.99 <b>50% Discount</b>                                                                                                                       |     | \$14.99/Each<br>\$179.88/Case   |       |
|  <b>#V1007F</b> – Sauvignon Blanc, 2005. <i>Domaine de Nizas</i><br><i>"Golden apples, citrus, orange peel"</i><br>Retail Price \$14.99 <b>27% Discount</b>                                                                                                                         |     | \$10.99/Each<br>\$131.88/Case   |       |
| To order by phone call TOLL FREE <b>1-800-949-WINE</b> (1-800-949-9463)<br>Monday – Friday 8 am – 5 pm (Pacific Time)<br>To order by mail or fax please complete this order form.<br>Fax <b>626-303-2597</b> (24 hours a day)<br>Or mail to: <b>WINE OF THE MONTH CLUB</b> P.O. Box 660220, Arcadia, CA 91066<br>Or shop online at: <b>www.WineoftheMonthClub.com</b> |     | Sub-Total                       |       |
|                                                                                                                                                                                                                                                                                                                                                                       |     | 8.25% CA Sales Tax              |       |
|                                                                                                                                                                                                                                                                                                                                                                       |     | S & H*                          |       |
|                                                                                                                                                                                                                                                                                                                                                                       |     | <b>EARLIER SELECTIONS TOTAL</b> |       |

\*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<br>Subscription: 2 Bottles every quarter for one year (8 bottles total)        |     | \$123.50* |                    |
| 5VGP                  | 6 Month Membership in THE VINTNERS SERIES<br>Subscription: 2 Bottles every other month for one year (12 bottles total)   |     | \$183.50* |                    |
| VGP                   | 1 Year Membership in THE VINTNERS SERIES<br>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

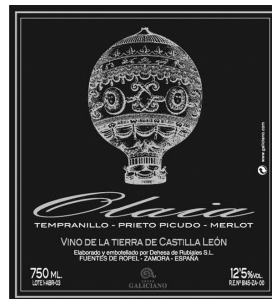
WINE OF THE MONTH CLUB®

In 1995, Adegas Galegas began revitalizing this wine growing region. His vision was to recover and strengthen the native varietals, and improve winemaking throughout the region. He has been successful because of the skills and determination of the people he has gathered around him, and because he has focused on grapes that thrive in the region. Most of the vineyards are around the city of Valladolid. There the Duero River offers relief from the hot summers. The winters are dry and cold.

Olaia is a unique blend of the local grape Prieto Picudo (50%), with Tempranillo (45%) and Merlot (5%). Prieto Picudo is the twentieth most-common grape variety grown in

Spain. This black-skinned grape makes wine similar to Tempranillo, which is very big and distinctively Spanish. Tempranillo is thought to be a variant of Pinot Noir. It produces wines with deep color and low alcohol. The Merlot adds texture and softness to this special wine. It's ready to drink now, but capable of several years of ageing.

The 2004 Olaia is a bright maroon red. The nose greets you with ripe red fruit, damp wood, mushrooms and powdered cocoa. The palate is medium-bodied with soft tannins. It's earthy with dark fruit flavors and a long persistent finish. This is wine for grilled meats and strong cheese.



2004

**OLAIA**

**Tempranillo-  
Prieto Picudo-  
Merlot**  
(teh-prah-nee-oh —  
pree-ah-to pee-koo-do  
—mare-low)

**Castilla y León  
Spain**

**Color:**  
Bright maroon red

**Nose:**  
Red fruit, shady  
woods, mushrooms,  
powdered cocoa

**Palate:**  
Medium-bodied, soft  
tannins, earthy, dark  
fruit

**Finish**  
Long persistent  
finish

### CELLARING SUGGESTIONS

Drink now  
through 2011

|        |                       |               |
|--------|-----------------------|---------------|
| V1107G | Retail Price:         | \$12.99/each  |
|        | Special Member Price: | \$10.99/each  |
|        | Reorder Price:        | \$9.99/each   |
|        | 23% Discount          | \$119.88/case |

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## THIS MONTH'S SELECTION #4

# The Vintners Series

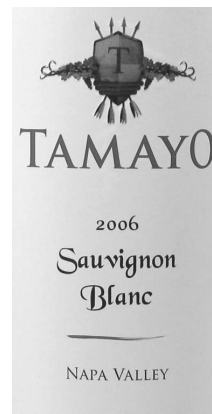
WINE OF THE MONTH CLUB®

**D**ream it. Believe it. Live it. These six words are the philosophy at Tamayo Family Vineyards. Jeff and Sara Tamayo started in the wine business by drinking and collecting premium wines. The wines worked their magic, and they began dreaming about growing grapes and making their own wines. They believed they could do it. They purchased several prized plots of vineyards in Napa Valley just a stone's throw from Kent Rasmussen and Joseph Phelps.

Like all great vintners, they know that good wine start in the vineyard. They see to it that their winemaker, Jon Engelskirger, is provided with the quality fruit from their estate vineyards. Jon is a native Californian and a graduate of Enology and Viticulture from California State University at Fresno.

He's been making wine for over 30 years at wineries such as Silverado, Robert Pepi, and Turnbull Wine Cellars. He says that his career has been marked by "good fortune and good people." He says, "It's more than just about the wine. It's about the people. When everyone is working happily and with determination toward a common goal, you can taste it in the wine."

The 2006 Tamayo Sauvignon Blanc is a perfect example of this synergy. It pours a brilliant, light green color. The nose is uplifting with tropical fruit, a hint of mineral, clove, and freshness. The palate is crisp and complex from a bit of sur lie with spice, guava, and peach. This is classic Napa Sauvignon Blanc and will be a great addition to your dinner table with grilled whitefish or ceviche.



**2006**  
**TAMAYO**  
**Sauvignon Blanc**  
(saw-veehn-yawn blahn)

**Napa Valley  
California**

**Color:**  
Light green

**Nose:**  
Tropical fruit,  
mineral, clove

**Palate:**  
Crisp, refreshing,  
complex, spicy,  
guava, peach

**Finish**  
Crisp clean finish

### CELLARING SUGGESTIONS

Drink now through  
early 2008

|        |                       |               |
|--------|-----------------------|---------------|
| V1107H | Retail Price:         | \$16.99/each  |
|        | Special Member Price: | \$14.99/each  |
|        | Reorder Price:        | \$11.99/each  |
|        | 30% Discount          | \$143.88/case |