

DECEMBER 2007

Wines Evaluated: 147

Wines Rejected: 133

Wines Approved: 14

Wines Selected: 4



The Vintners Series

WINE OF THE MONTH CLUB®

"Remember this December, that love weighs more than gold!

— J.D. BACON

**CHARLES NINOT, NV
BRUT. FRANCE**

Yes, this French sparkling wine will add elegance to your special holiday moments, and may we suggest that you drink sparkling wines more often? Start your new best habit with this bottle of bubbly.

**KALYRA, 2005.
BLACK MUSCAT, SANTA
BARBARA, CALIFORNIA**

We celebrate with wine. We celebrate with desserts. This wine will pair beautifully with holiday desserts, as well as the classic finales of fruit and cheese. The spirit of the

season will come to life with this incredibly delicious wine.

**WISE VINEYARDS, 2002.
SHIRAZ, MARGARET
RIVER, AUSTRALIA**

This classic Aussie Shiraz is ready to serve with the flavorful, long-roasted meats of the season. It's lush and jammy. Although you can cellar it beautifully for five years, it's ready to drink now.

**CHAINIER, 2005.
VOUVRAY. LOIRE VALLEY,
FRANCE**

From the beautiful Loire Valley in the center of France comes this crisp and classy Chenin Blanc. It's an elegant white, and a great alternative for your white wine selection at your table.

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

Hoping this newsletter finds you and yours healthy and at peace. Sometimes the holidays leave us exhausted instead of rejuvenated in mankind. Folks, it's not about the "stuff" it's about the people. Enjoy your loved ones as much as possible during these days. That is where the gratifications is. A toast to You and Yours!

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:

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



Weddings, anniversaries, graduations—do you think these are the only occasions for popping bottles of sparkling wine? Certainly not! Sparkling wine is delicious and appropriate for all the small successes of daily life, such as coming home from work or making dinner. More people are enjoying sparkling wine; sales of bubbly are going up, up, and up. Good wines like this Charles Ninot Sparkling is one of the reason's for the growing popularity. The quality of this wine is far superior than its price. This is first-rate bubbly!

This Charles Ninot Sparkling comes from the Provence region of France, specifically the Salon de Provence. It's located

between the Alpilles, the Camargue and the Aix-Marseille routes. Salon is one of the oldest villages in Provence best known for the famous clairvoyant scholar Nostradamus. It's also famous for its centuries-old olive trees. The Charles Ninot team is leading the region in biodynamic farming practices and sustainable agriculture.

The wine is pale yellow with active bubbles. The nose is vibrant with fresh apple, lemon, and white toast. The taste is clean and creamy with baked apple, a touch of grapefruit, and slightly off-dry with a crisp and lingering finish. This makes a perfect aperitif wine and will accompany roast chicken and creamy pasta dishes as well.



Non-vintage CHARLES NINOT Sparkling Brut

Provence France

Color:
Pale yellow with
active bubbling

Nose:
Fresh apple,
lemon, toast

Palate:
Clean, off-dry,
creamy butter, baked
apple, grapefruit

Finish
Lingering finish

CELLARING SUGGESTIONS

Drink now, chilled
through 2008

V1207E	Retail Price:	\$24.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$12.99/each
	48% Discount	\$155.88/case

THIS MONTH'S SELECTION #2

The Vintners Series

WINE OF THE MONTH CLUB®

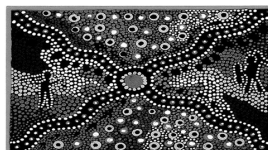
Mike Brown traveled across the world from Australia to Santa Barbara, California, to surf and make wine. "The surf is great in this part of the world," he claims, "Also, Santa Barbara is one of the most progressive and fast moving winemaking regions in the country and I want to be a part of it." Mike landed a job as winemaker at Los Vineros in California. He returned to Australia to work the harvest and surf, then returned to California to work the harvest and surf. He cruised back and forth for several years.

Don't let Mike's surfing safari story fool you. He's a well educated surfer. He has degrees in Microbiology and Pharmacology from the University of Adelaide; a winemaker's degree from UC Davis; and a Master of Science in Enology and Viticulture. He gained a well-deserved reputation for his talents as a winemaker. He settled in Santa Barbara at Zaca Mesa and Buttonwood Farm. Mike's own label, "Kalyra," is a

translation from Australian Aboriginal meaning "a wild and pleasant place." His winemaking philosophy is "that good wine should be a direct reflection of the fruit, and it should highlight the varietal characteristics of the region."

We think he accomplished this with this Black Muscat. Black Muscat goes by many names, including Golden Hamburg, Moscato di Amburgo, and Moscato Nero. This dark-skinned varietal loves warmth, and it ripens beautifully in areas like Madera County where the grapes for this wine were grown.

The color pours a dark purple red. The nose is rich with ripe and jammy fruit, raspberry, and cherry with a hint of savory spice. The palate is lush and fresh with berries, dark plum and raspberry flavors. The finish is soft and lingering. This is best served chilled with sliced apples, pears, and nuts with English Stilton. Pour it over a pound cake (see recipe on page 5) with vanilla ice cream.



KALYRA

2005
BLACK MUSCAT
CALIFORNIA

ALCOHOL 15.0% BY VOLUME

2005

KALYRA

Black Muscat
(black mus-kat)

Santa Barbara
California

Color:
Dark purple red

Nose:
Ripe cherry,
raspberry jam, spice

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

Finish
Soft lingering finish

CELLARING SUGGESTIONS

Drink now
through 2010

V1207F	Retail Price:	\$15.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$12.99/each
	19% Discount	\$155.88/case

ADVENTURES IN GOOD FOOD



Serve this rich pound cake with *Kalyra Muscat* drizzled over the top. You will be delighted with this simple, time-tested dessert.

TRADITIONAL POUND CAKE

INGREDIENTS:

3 cups cake flour
1/2 tsp baking soda
1 tsp baking powder
6 large eggs
1 pound butter, softened
1 pound sugar
2 tsp vanilla extract
1/2 tsp salt
1/2 cup buttermilk

PREPARATION:

Preheat the oven to 325°.

Butter and lightly flour a tube cake pan.

Blend the flour, baking soda, baking powder, and salt in a large bowl. Mix in the sugar. Mix in the eggs, one at a time, on low speed. Slowly add buttermilk, then the vanilla. When it's thoroughly mixed, turn the mixer to medium for 2 minutes, then high for 1 minute. (If the mixture is a little thick add just a touch more buttermilk. If you don't mix well, lumps will form air bubbles to create holes in the cake.) Bake the cake for about 1 hour and twenty minutes, or until a toothpick comes out clean. Avoid opening the oven door during baking. Allow the cake to cool 15 or 20 minutes in the pan. Gently remove it and place on a decorative cake plate.

Holidays are for celebrating, so pour a glass of the *Charles Ninot Sparkling Wine* and celebrate the simplicity of this shrimp recipe!

BROILED LEMON & GARLIC TIGER PRAWNS

INGREDIENTS:

1-1/2 lbs tiger prawns, peeled
and deveined
1 cup butter
1 tsp. Minced garlic
1-1/2 tbl lemon juice
3 tbls grated Parmesan cheese

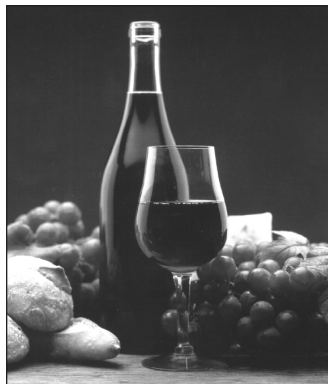
PREPARATION:

Preheat oven on broiler setting. With a sharp knife, remove tails from prawns and butterfly them from the underside. Arrange prawns on broiler pan.

In a small saucepan, melt butter with garlic and lemon juice. Pour 1/2 cup butter mixture in a small bowl, and brush onto prawns. Sprinkle Parmesan cheese over shrimp.

Place broiler pan on top rack, and broil prawns for 4 to 5 minutes or until done.

Serve with remaining butter mixture for dipping.



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.

December 2005 St. Hilaire, 2002. Blanquette de Limoux. Drink up.
Moscatel Dulce, 2004. CM. Drink now.

December 2006 Brut, NV. Kenwood. Drink up.
Syrah Port. La Quinta. Drink through 2008.

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
 #V1207E – Brut, NV. <i>Charles Ninot.</i> <i>"Baked apple, a touch of grapefruit"</i> Retail Price \$24.99 48% Discount		\$12.99/Each \$155.88/Case	
 #V1207F – Black Muscat, 2005. <i>Kalyra</i> <i>"Ripe cherry, spice, raspberry jam"</i> Retail Price \$15.99 19% Discount		\$12.99/Each \$155.88/Case	
 #V1207G – Shiraz, 2002. <i>Wise</i> <i>"Pepper, star anise, forest berries"</i> Retail Price \$25.99 47% Discount		\$13.99/Each \$167.88/Case	
 #V1207H – Vouvray, 2005. <i>Chainier</i> <i>"Floral, wet stone, quince, pear"</i> Retail Price \$12.99 23% Discount		\$9.99/Each \$119.88/Case	
 #V1107E – Pinot Noir, 2006. <i>3 Trees</i> <i>"Red fruit, dark berries, spice box"</i> Retail Price \$17.99 28% Discount		\$12.99/Each \$155.88/Case	
 #V1107F – Sauvignon Blanc, 2005. <i>Kiara</i> <i>"Plumeria, pear, lychee"</i> Retail Price \$15.99 19% Discount		\$12.99/Each \$154.80/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							
FOR GIFT ORDERS			FOR EARLIER SELECTION ORDERS			Sub-Total	
Gift Number	CA Shipping	Out-of-State Shipping	Number of Bottles	CA Shipping	Out-of-State Shipping	8.25% CA Sales Tax	
Gift #10V	\$ 6.97	\$ 9.02	1 - 2	\$ 6.97	\$ 9.02	S & H	
Gift #20V	\$10.95	\$16.90	3 - 4	\$ 7.95	\$11.30	GIFT ORDERS TOTAL	
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 Margaret River is a spectacular Australian growing region that enjoys a year round maritime climate. It is quickly becoming one of the world's premier wine-growing regions.

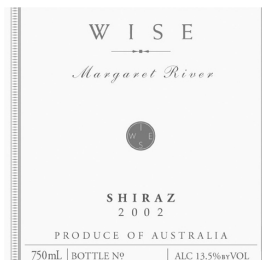
Wise Vineyards is owned by Ron & Sandra Wise. They purchased the estate in 1986. Ron loves his land and has worked to analyze the soil, nurture the Shiraz, Cabernet, and Semillon vines, and replant the vineyards. All the vines are hand pruned and the fruit is hand picked. Cover crops and mulch are used for weed control, and insecticides aren't used at all. These commitments to quality have resulted in superior wines. Ron Wise has set high standards for the winery, and thus he has set new benchmarks for the entire Margaret River region.

Winemaker Amanda Kramer has crafted the Wise wines since 1999. She was

awarded the prestigious "Young Winemaker of the Year" award. She knows that her success is in the vineyard, so she can be seen inspecting the vines throughout the growing season. She's a hands-on and gifted winemaker, and is always present through the winemaking process.

The grapes for this Shiraz are from the northern-most vineyards of the Margaret River region. The proximity to the ocean gives a cooling effect during the day and warm air at night. This produces even ripeness and healthy vines.

The 2002 Wise Vineyards Shiraz is dark red with purple hues. The nose is intense with forest berries, pepper spice, and star anise. The palate is bold and lush with juicy plums and hints of spice with vanilla. Cellar this wine for five years, or enjoy now with roast beef.



2002 WISE VINEYARDS

Shiraz
(sheer-ahz)

Margaret River
Australia

Color:
Dark red with
purple

Nose:
Forest berries,
pepper, star anise

Palate:
Bold, lush, juicy
plums, spice, vanilla

Finish
Jammy finish

CELLARING SUGGESTIONS

Drink now
through 2012

V1207G	Retail Price:	\$25.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$13.99/each
	47% Discount	\$167.88/case

THIS MONTH'S SELECTION #4

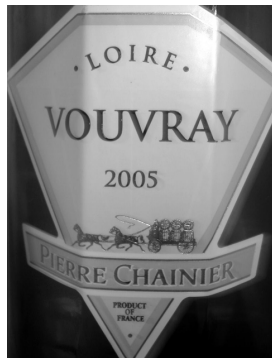


The Loire Valley is known as the “Garden of France.” It’s also known as the Chateaux de la Loire (the Castles of the Loire). In the 16th century, the beautiful land, the wild game, and the deep forests attracted kings and men of wealth who built their castles in the valley. Today the land is still rich—rich with vineyards heavy with fruit. It’s France’s third-largest wine-growing region. There are over 70 appellations. It produces wines made in almost every style: whites that are crisp and refreshing, rich and oak-influenced, fine and mineral, or sweet and botrytised, as well as reds that are light and fresh, or structured and complex. One of the main reasons for such diversity is the soil. The soil is laden with tuffeau, (the limestone used for the castle walls), quartz, schist, and sandstone.

Chanier is a family business. Pierre Chanier says, “My vision remains the same as when I founded the company back in the 1960s: to create top quality wines at the best prices. My hope is apparent in the wines.”

Chenin Blanc, or Pineau de la Loire, loves the weather and soil of the Loire Valley. It thrives in the Loire Valley. The grape’s high acidity allows it to produce sparkling wines and also well-balanced dessert wines.

This is classic 100% Chenin Blanc. The color is pale yellow. The aromas are floral with honey, honeydew melon, wet stone, and green apple. The palate is crisp with mineral, pear, quince, and almond. It finishes clean and crisp. It’s ideal as an aperitif or with foie gras, ripe cheese, or fruit desserts.



2005

CHANIER

Vouvray
(voo-vray)

Chenin Blanc
(sheh-neen blahn)

Loire Valley
France

Color:
Pale yellow

Nose:
Fresh, floral, wet
stone, green apple

Palate:
Crisp, mineral,
pear, quince

Finish
Crisp clean finish

CELLARING SUGGESTIONS

Drink now
slightly chilled

V1207H	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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