



The Vintners Series

WINE OF THE MONTH CLUB®

FEBRUARY 2008

Wines Evaluated: 132

Wines Rejected: 120

Wines Approved: 12

Wines Selected: 4

Two lovers grace the cover of a Valentine's Day card. They face one another with a bottle of wine and two filled glasses between them. That is love! Yet writer Antoine de Saint-Exupery wrote, "Love does not consist in gazing at each other, but in looking together in the same direction." We have often shared a bottle of wine while discussing dreams, and then popped open another bottle to celebrate a dream come true. Whatever your definition of love, you can always count on your Wine of the Month selection. Enjoy.

KIARA, 2005. CABERNET SAUVIGNON. PASO ROBLES, CALIFORNIA

Paso Robles is known for its delicious Cabernet Sauvignon. Made with loving care from some of the best vineyards in the area, this wine will bring you joy.

BARGETTO, 2006. PINOT GRIGIO. CALIFORNIA

Pinot Grigio is always an excellent choice for easy-drinking and wonderful flavors. If you are serving fish for your Valentine's dinner, this is an excellent choice from Bargetto Winery.

SILENTIUM, 2004. TEMPRANILLO. RIBERO DEL DUERO, SPAIN

Be the first on your block to tune in to the wonderful wines coming from Spain. The Spanish wines are hitting the markets in smaller production lots and higher quality. Like your Valentine, this Tempranillo has class and style.

TOMERO, 2006. TORRONTES. VALLE DE CAFAYATE SALTA, ARGENTINA

The tomero, "the water supplier," insures that snow melt from high in the Andes finds its way to each vineyard in Argentina. The water makes the wine. Tomero wines are light, fresh and fruity.

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

Each day that I get to go to work I thank God. Both the days that seem like everything is going right and the days that everything is going wrong. Because you wouldn't know the former without the later.

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

I am energized. I am focused. I feel like a teenager (again!). I am rockin'. I am in a "take no prisoners" mode. And the funny thing is, I cannot be sure where this drive has come from. I can tell you, I believe in what we do. I believe that we are the best wine club in America and that my customers are the best customers in the wine world in America. So I want to do it right...for you.

Here is what this energy is going to do for you. I spoke last year about some new software. We have it. The testing is finishing up and we are going live next month. We are redesigning, reorganizing and revamping the website. Adding services there that will allow members to access their information, track packages and make things easier. We are redoing the newsletter to a format that makes more sense. We are opening new markets for your friends and relatives in states that otherwise were illegal to ship to. There is so much going on, I can't take it! And wait until you see our new wine videos currently under production!

We will be opening our new store early 2008 as well. A different concept than our previous store, but still great wine selections with great prices.

The place is here. The time is now and the how is us. Please join me in our new adventure!

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®

Paso Robles wine country is centrally located between San Francisco and Los Angeles along California's Central Coast. The 24 square mile territory has more than 26,000 acres of vineyards and over 170 wineries. Kiara Cabernet Sauvignon is a delicious wine from Sylvester Vineyards & Winery in Paso Robles, California. Sylvester Feichtinger purchased the land in the early 1960s, and first used the ranch for cattle grazing and hay production. In 1982 he planted the first vineyards. He spent almost a decade selling his grapes to many of the premium wineries in the area. Urged on by the success of the wines his neighbors were making with his grapes, he released his first wines in 1990. His wines achieved success from the start. He expanded by building a tasting room and upgrading the winery. Today, Sylvester Vineyards & Winery can produce up to 50,000 cases of wine annually. In spite of its size, great care is taken to make artisan wines that reflect the unique Paso Robles terroir.

Paso Robles has wonderful growing conditions for producing premium wines.

The region is semi-arid with low humidity and low rainfall. Most importantly, it has a greater day-to-night temperature swing than any other appellation in California. As a result, the grapes can get very ripe without losing their acidity. California's Central Coast is also known for its highly desirable calcareous soils.

Cabernet Sauvignon is king of the Paso Robles vineyards. More than 40 varietals are grown in the region, and Cabernet Sauvignon accounts for 37% of the production. Cabernet Sauvignon from Paso Robles is known for its instant "crowd pleaser" appeal. It has soft tannins, and fresh fruit preserves in the nose and on the palate. Kiara is a wonderful example of a fine Paso Robles Cab. It is 88% Cabernet Sauvignon, 8% Merlot and 4% Cabernet Franc. It pours a dark-ruby red. The nose is inviting with crushed loganberries, black cherry, cinnamon, and red licorice. The palate is full-bodied with supple tannins, exotic spice, rich black currant, and underlying oak. The finish is fruity and lingering. Drink this wine now with roasted lamb or cellar it for two to three years.



2005

KIARA

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

**Paso Robles
California**

Color:
Dark ruby-red

Nose:
Crushed
loganberries, black
cherry, cinnamon,
red licorice

Palate:
Full-bodied, rich
black currant,
underlying oak,
exotic spice,
supple tannins

Finish
Long black fruit
finish

WOMC Rating
85 Points

CELLARING SUGGESTIONS

Drink now or cellar
through 2011

V208E	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

The Vintners Series

WINE OF THE MONTH CLUB®

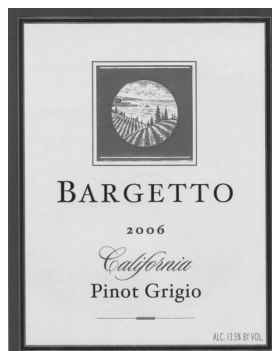
Bargetto Winery is located in the Santa Cruz Mountains in Lodi, California. Lodi has been a grape growing region for hundreds of years. Bargetto Winery is a third-generation winery and represents the oldest continuous operational winery in the Santa Cruz Mountains. In 1891, seventeen-year-old Phillip Bargetto immigrated from Italy to California. A few years later, his brother John joined him and they became partners, growing and selling fruits and vegetables. In 1918 they purchased the present site of the Bargetto Winery.

Winemaker Michael Sones is a graduate of UC Davis Enology Department. He has traveled all over the world and brought his wine and food experiences to the winery. He subscribes to the concept and practice of sustainable winegrowing. This practice has three basic steps: to develop healthy vines for the long term, to

minimize the impact on the environment, and to operate a fiscally responsible business that will thrive for generations.

The grapes for this award-winning Pinot Grigio comes from several vineyards along the Central Coast and Lodi regions of California. The coastal vineyards have a cool climate where the delicate Pinot Grigio flavors can develop. The wine is a soft, clear straw color. Everything is right about this gentle wine, and from the first opening you'll notice clean aromas of citrus, floral, pear, and green apple. These flavors are crisp—as a Pinot Grigio should be—and medium-bodied, with hints of orange, cinnamon, and green apple.

Drink this food friendly wine now, or save it for this summer to serve with grilled fish, chicken glazed in a light orange sauce, or Asian salads.



2006

BARGETTO
Pinot Grigio
(pee-no GREE jee-oh)
California

Color:
Soft, clear straw

Nose:
Clean citrus, floral,
pear, green apple

Palate:
Crisp, medium-
bodied, orange,
cinnamon, green
apple

Finish
Clean crisp finish

WOMC Rating
86 Points

CELLARING SUGGESTIONS

Drink now
through 2008

V208F	Retail Price:	\$15.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$11.99/each
	25% Discount	\$143.88/case

ADVENTURES IN GOOD FOOD



This recipe will give you a break from the heavier cuisine of winter. The *Bargetto Pinot Grigio* is the wine choice and sure to make a memorable meal.

FRIED HALIBUT WITH PINOT GRIGIO BUTTER SAUCE

INGREDIENTS:

4 halibut fillets, 6 oz each, skin removed
1 cup flour
1 Tbsp. olive oil
1 cup Bargetto Pinot Grigio
2 Tbsp. unsalted butter
Salt and pepper to taste

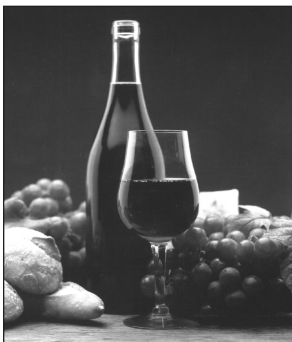
PREPARATION:

Salt and pepper halibut on both sides. Dredge in flour, shaking off excess.

Heat oil in frying pan over medium heat.

When oil is smoking hot, add fish (side where skin was facing up). Sauté for 3-4 minutes until bottom is golden brown. Carefully turn fish over. Add Pinot Grigio. Lower heat to medium, cover and cook for 6-8 minutes. Remove the fish from the pan to a warm platter. Add butter to pan, whisking to make sauce smooth, reducing slightly.

Serve fish over mashed potatoes and seasonal vegetables. Pour butter-wine sauce over the top.



Have some pasta with the *Silentium Tempranillo*. This recipe has complex flavors yet is easy to prepare.

FUSILLI WITH EGGPLANT AND TOMATOES

INGREDIENTS:

1/2 pound fusilli pasta
1 pound eggplant
2 tsp salt
1/3 cup olive oil
4 garlic cloves, thinly sliced
1/4 cup sliced onions
1/4 tsp red chili flakes
1 - 28 oz can diced tomatoes with juice
1/4 cup raisins
1/3 cup capers, drained
1/4 cup Silentium Tempranillo
12 fresh basil leaves, torn
1/2 cup grated parmigiano-reggiano cheese

PREPARATION:

Cut eggplant, with skin on, into bite-sized pieces. Submerge the pieces in a bowl of water with salt for 1 hour. Drain, rinse, sprinkle with salt and set aside.

Heat oil in large skillet. Add garlic, onion and chili. Cook on medium for 4 minutes. Add salt, tomatoes, eggplant, raisins, capers, and wine. Bring mixture to boil, reduce heat and simmer, covered, for 10-12 minutes.

Cook pasta according to package directions. Drain pasta, reserving 1/4 cup of the cooking water. Add cooked pasta, water, and basil to the skillet. Simmer on low for 5 minutes. Stir in cheese and serve.

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.

February 2005 Chardonnay, 2002. Huntington. Drink now.

Shiraz, 2002. Barossa Valley Estate. Drink now.

February 2006 Pinot Noir, 2004. Dashwood. Drink up.

Vermentino, 2005. Uvaggio. Drink now.







February 2007 Cabernet Sauvignon, 2003. Napa Girl. Drink through 2008.

Sauvignon Blanc, 2006. Cono Sur. 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
 #V208E – Cabernet Sauvignon, 2005. Kiara <i>"Crushed loganberries, cinnamon, red licorice"</i> Retail Price \$17.99 28% Discount		\$12.99/Each \$155.88/Case	
 #V208F – Pinot Grigio, 2006. Bargetto <i>"Citrus, floral, pear, green apple"</i> Retail Price \$15.99 25% Discount		\$12.99/Each \$155.88/Case	
 #V208G – Tempranillo, 2004. Silentium <i>"Smoke, leather, blackberry"</i> Retail Price \$16.99 24% Discount		\$12.99/Each \$155.88/Case	
 #V208H – Torrontes, 2006. Tomero <i>"Roses, orange blossoms, jasmine"</i> Retail Price \$14.99 27% Discount		\$10.99/Each \$131.88/Case	
 #V108E – Zinfandel, 2005. Bargetto <i>"Rich berry, oak, black pepper"</i> Retail Price \$17.99 23% Discount		\$13.99/Each \$167.88/Case	
 #V108F – Chardonnay, 2004. Victoria Street <i>"Buttery, apple pie, vanilla"</i> Retail Price \$15.99 25% Discount		\$11.99/Each \$143.88/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 426-303-2597 (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

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 #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®

As recently as the 1970s, the wines from Spain were bulk produced, generic, and not known internationally. (Of course, the exception is Sherry, a fortified wine which has always been actively exported.) Over the last 30 years, the Spanish government and the Spanish wine industry have worked to improve regional designations and quality. With controlled yields and improvements in technology, Spanish wines are now a sure bet for quality and value.

Spain has many distinct wine-producing regions, more than half having the classification Denominación de Origen (D.O.). Ribero del Duero has been a D.O. since 1982. Located on the country's northern plateau along the Duero River, the region is characterized by rocky, flat terrain. The climate is challenging for the vineyards. Dry summers are followed by wet autumns, followed by short, cold winters. The spring brings a high risk of frost which lasts until the middle of May. The soil is full of limestone

and iron which gives it a reddish hue.

Many red varieties thrive in the region, especially Tinto del Pais, the local name for Tempranillo. Garnacha, Malbec, Merlot and Cabernet Sauvignon are also grown. The red wines are dense and packed with dark fruit flavors. As a result, Ribera del Duero is one of the most exciting red wine regions in Spain.

Silentium is a new winery located in the medieval town of Castillejo de Robledo. The town may be old, but the winery has modern equipment and up-to-date technology. The 2004 Silentium Tempranillo is from vines that are 15 to 30 years old, grown at 2700 feet. The wine has great structure and a touch of minerality. The color is a medium red. The nose is complex with ripe raspberry, blackberry, smoke and leather. The palate is well-structured with smoky oak and warm ripe fruit. The finish is long and lingering. This wine is a perfect match with complex pasta dishes and strong cheeses.



2004

SILENTIUM
Tempranillo
(teh-pran-nee-oh)

**Ribero del
Duero
Spain**

Color:
Medium red

Nose:
Ripe raspberry,
blackberry, smoke,
leather

Palate:
Well-structured,
smoky oak, warm
ripe fruit

Finish
Long lingering finish

WOMC Rating
87 Points

CELLARING SUGGESTIONS

Drink now or hold
through 2009

V208G	Retail Price:	\$16.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	24% Discount	\$155.88/case

THIS MONTH'S SELECTION #4

The Vintners Series

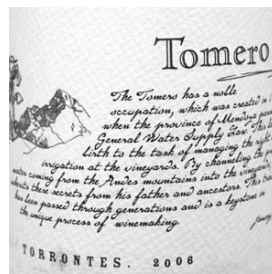
WINE OF THE MONTH CLUB®

Tomero Torrontes is made at the Vistalba Winery in the heart of Lujan de Cuyo, Argentina. Vistalba Winery is a family operation headed by Carlos Pulenta. It's an extremely hands-on operation. All the grapes are hand-harvested at night when the temperatures are cooler. Then the grapes are gently placed in concrete fermentation tanks. The fermentation process is done by gravity—there are no pumps. The winery's temperatures are controlled by an intricate system of cold and warm water pipelines within the walls. The wines are bottled and stored in an underground cellar with naturally perfect temperatures and humidity. This is a modern facility yet Carlos is adamant about "paying tribute to the traditional methods of winemaking in Argentina."

Argentina's vineyards are dependent on the snow melt from the Andes Mountains.

This pristine water is the most significant factor in Argentine wines. Tomero translates to "the water supplier." The Tomero is the person in charge of the water supply for each district of the province. He regulates the channeling of water from the Andes to make certain that every vineyard receives its fair supply.

Torrontes from Argentina is considered the best of its kind in the entire world. The aromas are similar to Viognier, yet the flavors and mouth-feel are distinctive and delicious. Tomero Torrontes pours a bright yellow color. The enticing nose has hints of peach pit, flowers, orange blossoms, and jasmine. On the palate it has beautiful structure, acidity with great fruit flavors, and a hint of mineral. Tomero Torrontes is best enjoyed young with smoked meats, spicy food and medium-strong cheeses.



2006

TOMERO

Torrontes
(tore-ahn-tehz)

**Valle de
Cafayate
Salta
Argentina**

Color:
Bright yellow

Nose:
Floral, roses, orange
blossoms, jasmine

Palate:
Fresh, light, fruity,
crisp acid, mineral

Finish
Clean crisp finish

WOMC Rating
87 Points

CELLARING SUGGESTIONS

Drink now
through 2008

V208H	Retail Price:	\$14.99/each
	Special Member Price:	\$12.99/each
	Reorder Price:	\$10.99/each
	27% Discount	\$131.88/case