

MARCH 2008

Wines Evaluated: 132

Wines Rejected: 124

Wines Approved: 8

Wines Selected: 4



The Vintners Series

WINE OF THE MONTH CLUB®

Spring is nature's way of saying, Let's party!

~ROBIN WILLIAMS

**TREWA, 2004.
CABERNET
SAUVIGNON.
MAULE, CHILE**

Chilean Cabernet Sauvignon is fast becoming the "hot" wine. This wine is made by ultra-talented Pascal Marty of Opus One fame; it's sure to become a favorite.

**TUTU, 2006.
PINOT GRIGIO.
CALIFORNIA**

Two talented winemakers got together to bring you this Pinot Grigio. This wine has immediate appeal and is a great complement to summer pasta, Asian dishes, and crisp salads.

**MITCHELL, 2001.
CABERNET
SAUVIGNON.
CLARE VALLEY,
AUSTRALIA**

Mitchell Cabernet Sauvignon has all the essential ingredients for greatness—fruit, fruit, oak, acidity, and tannins—all in the right proportions. Enjoy!

**CHÂTEAU DES
CHARMES, 2005.
RIESLING.
ONTARIO, CANADA**

Riesling is perfect for the cool weather of Niagara-on-the-Lake. Be surprised at the result of New World excellence with Old World wine-making traditions from Château des Charmes and the Bosc family of winemakers.

INSIDE THIS MONTH

THE VINTNERS SERIES NEWS	1	ADVENTURES IN GOOD FOOD	5
WHAT'S NEW THIS MONTH	2	TASTING NOTES	6
VINT. #1, CABERNET SAUVIGNON, 200R. TREWA	3	EARLIER SELECTIONS	7
VINT #2, PINOT GRIGIO, 2006. TUTU	4	GIFT ORDERS	8

Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

Here we go folks. I am just excited about what is happening here...come along for the ride. You are going to enjoy it!

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

I am sort of a "feet first" kind of person. I consider myself fairly logical and with some common sense. I analyze data and try to make good decisions. Often I will still do what my gut says in the face of what the data might suggest. Though I don't get the opportunity to speak to all of you, I do speak to some of you on occasion (my phone line is always open for members to call) and I have accumulated some great ideas and thoughts to better serve the membership. So starting this month you will see some changes. Most notably in this newsletter you will see a 100-point Wine of the Month Club rating scale. One comment I have always made about the 100-point ratings that are out there is that they don't depend on their ability to rate wines to sell them. In other words, they just rate, I have to rate and choose. If I don't choose well, I won't stay in business! So, it is with great pleasure that we release our 100-point scale to you.

As well, you will soon be able to look up each and every wine that we taste. So if you are interested in seeing what we have tasted and what we liked and didn't like, it will all be online. I can keep writing about all the great changes we are making...but one at a time.

WOMC WINE RATING SCHEDULE

- 95-100: *Classic in all senses. Nose, mouth feel, varietal indications.*
- 91-94: *Quality wine with redeeming value. Worth every penny.*
- 83-90: *Great value for the quality. Great example of what the wine should be considering terrior, grape and price.*
- 80-82: *For the price and quality, the wine is good but no over redeeming value.*
- 70-79: *Poor value for the price and not even worth the alcohol content.*
- 69 or Less: *If you dump it, you'll be charged for toxic clean-up.*

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 Maule Valley is a huge growing region in Chile. It's about 160 miles south of Santiago, in the southern part of the Central Valley. The Maule River runs west toward the Andes and bisects the region. The Mediterranean climate has low humidity, and it's influenced by the Coastal Mountains to the west and the Andes Mountains to the east. The Maule Valley is almost evenly planted with white varietals, Sauvignon Blanc and Chardonnay, and red varietals, Merlot and Cabernet Sauvignon.

Pascal Marty joined Trewa as a winemaker in 1997. His experience spans the globe, most notably as a winemaker for 14 years with Baron de Rothschild during the launches of Opus One and Almaviva with Concho y Toro. He now makes wine in Chile for Carta Vieja, Monkey Puzzle, and Trewa.

He is an accomplished oenologist and viticulturist with vast knowledge and talent. His wines have consistently received awards and high scores from well-respected wine authorities. At Trewa, Pascal Marty has revitalized the vineyards and built a wine cellar. His great ambition is to develop the first super-premium Chilean wine. His Trewa Cabernet Sauvignon is recognized world-wide for its quality, and we're especially pleased to offer this Chilean treasure as a Wine of the Month selection.

The wine is a beautiful dark ruby red. The nose is deep with cassis, raspberry, vanilla and dark fruit. It's full-bodied with elegant tannins, rich fruit flavor, a hint of smoke and a persistent finish. This is a great wine with beef tenderloin. (See our recipe on page 5.)



2004

TREWA

**Cabernet
Sauvignon**
(ka-bur-nay
saw-veeh-n-yawn)

**Maule
Chile**

Color:
Dark ruby-red

Nose:
Cassis, raspberry,
vanilla

Palate:
Full-bodied, elegant
tannins, rich dark
fruit, smoke

Finish
Persistent finish

WOMC Rating
88 Points

CELLARING SUGGESTIONS

Drink now or cellar
through 2013

V308E	Retail Price:	\$19.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$12.99/each
	35% Discount	\$155.88/case

THIS MONTH'S SELECTION #2

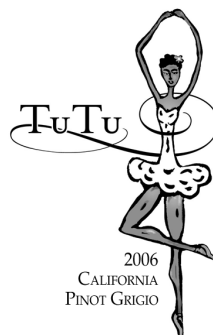


Rob Lawson has been making wines in California with Italian varietals for over a decade. He strives to capture the true varietal and regional character of the grape to create wines that are both fruity and robust in flavor and texture. Rob is a third generation Napa native. In the 1960s his grandfather was a vice-president of Nestle when the company bought Beringer Winery, and his grandfather then became president of Beringer. His father is a grape grower and has worked for Mondavi, Roederer, and Trefethen. It seemed the natural course of events that Rob also should be in the wine business. With a degree in Plant Science from Cal State Fresno, he started his career at Sebastiani Winery. He eventually became the CEO of Napa Wine Company where he oversaw the production of the top California wines such as Turley, Hobbs, Pahlmeyer, Colgin, and Staglin.

To make Tutu Pinot Grigio Rob hooked up with another

multi-talented friend in the wine industry. Jeff Smith is the awesome winemaker for Hourglass Wines in Napa Valley. Jeff is also a talented chef, plays guitar in a band, and has recently purchased a new winery. Despite his busy schedule, most nights he makes dinner for his wife and two children. The Tutu Pinot Grigio label was designed after his daughter's ballerina dress.

This is 100% Pinot Grigio with all stainless steel fermentation and no malolactic conversion, which keeps the wine dry and crisp. It holds immediate appeal for its brightness and creamy vanilla texture with sweet oranges and grilled pineapple flavors. It pours a soft, clear straw color. The nose is bright with floral, melon, mint and nectarine. The palate is clean and crisp with a touch of mineral, fresh lemon peel, and grilled pineapple flavors that last through the finish. Try pairing this with grilled seafood kebobs and you will have a great meal! (See recipe on page 5.)



2006

TUTU

Pinot Grigio
(pee-no GREE jee-oh)

California

Color:

Soft, clear straw

Nose:

Upfront floral,
melon, mint,
nectarine, fig

Palate:

Crisp, clean,
mineral, bright
lemon peel

Finish

Pineapple finish

WOMC Rating
85 Points

CELLARING SUGGESTIONS

Drink now
through 2008

V308F	Retail Price:	\$15.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$11.99/each
	25% Discount	\$143.88/case

ADVENTURES IN GOOD FOOD



Add a few sprigs of rosemary tied with kitchen twine to the top of the tenderloin and a glass of *Treva Cabernet Sauvignon* near to your hand and you are in for a great meal!

BEEF TENDERLOIN WITH SHALLOTS AND RED WINE GLAZE

Serves 4

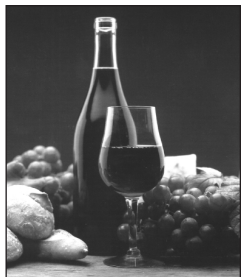
INGREDIENTS:

2-1/2 lbs. beef tenderloin, trimmed and tied
8 sprigs fresh rosemary
16 shallots, peeled and trimmed
2 Tbsp olive oil
Salt & fresh ground pepper
1/2 cup Treva Cabernet
1/2 cup chicken stock

PREPARATION:

Let the tenderloin come to room temperature, about 45 minutes. Preheat oven to 425 with rack in center. Arrange 7 rosemary sprigs in medium roasting pan; place tenderloin on top.

Arrange shallots with the oil; season with salt and pepper. Roast 25 minutes. Turn shallots for even browning; baste roast with olive oil or pan juices. Cook 10-15 minutes more; until shallots are golden; transfer to small pan. Meat should read 125F. Transfer beef to a medium platter. Let sit at least 10 minutes at room temperature before carving. Chop the remaining rosemary in to small pieces. Place the roasting pan over high heat. Add the wine and the stock. Cook, scraping bottom of pan to collect any cooked-on bits, until liquid is reduced by half, about 6 minutes. Pass through strainer; discard solids. Serve beef with gravy and shallots.



We mentioned this would be a great match with the *Tutu Pinot Grigio*. The seafood and spice will keep you thirsting for more wine.

GRILLED SEAFOOD KEBABS & ORECCHIETTE WITH ARUGULA

Serves 5

INGREDIENTS:

8 jumbo scallops, 2 oz. each, halved
16 large shrimp, shelled and deveined
16 cherry tomatoes
Salt & fresh pepper
2 Tbsp extra virgin olive oil, plus some for brushing
2 cups orecchiette, 6 oz.
2 Tbsp unsalted butter
1 shallot, minced
2 garlic cloves, minced
1/2 cup chicken stock
4 cups packed baby arugula
1 Tbsp fresh lemon juice
1.2 cup freshly grated Parmigiano-Reggiano cheese

PREPARATION:

Bring large pot of salted water to boil. Preheat grill pan. Using 8 pairs of wooden skewers, double-skewer the scallops, shrimp and cherry tomatoes. Brush with olive oil and season with salt and pepper.

Cook the pasta in the boiling water until al dente. Drain the pasta, reserving half cup of the cooking water.

Grill the kebabs over high heat until browned and cooked through, turning once, about 7 minutes.

Meanwhile in a large skillet, melt the butter in the 2 Tbsp of olive oil. Add the shallot and garlic and cook over high heat, stirring constantly, until softened, about 2 minutes. Add the chicken broth and boil until reduced by half, about 3 minutes. Add the pasta, arugula, lemon juice and cheese to the skillet and season with salt and pepper. Toss until the arugula is slightly wilted, adding a few Tbsp of the reserved pasta water if necessary. Serve with the seafood kebabs.

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.

March 2005 Chateau Mourges Du Gres, 2003. Grenache. Drink through 2008.
Pomelo, 2005. Sauvignon Blanc. Drink now.







March 2006 Lake Breeze, 2001. Bernoota. Drink now.
Dashwood, 2005. Sauvignon Blanc. Drink up.

March 2007 Kim Crawford, 2004. Merlot. Drink thru 2009.
Omaka Springs, 2006. Sauvignon Blanc. 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 REORDER PRICE	TOTAL
 #V308E – Cabernet Sauvignon, 2004. Trewa <i>"Cassis, vanilla, smoke"</i> Retail Price \$19.99 35% Discount		\$12.99/Each \$155.88/Case	
 #V308F – Pinot Grigio, 2006. Tutu <i>"Melon, mint, nectarine"</i> Retail Price \$15.99 25% Discount		\$11.99/Each \$143.88/Case	
 #V308G – Cabernet Sauvignon, 2001. Mitchell <i>"Red licorice, spice, berry"</i> Retail Price \$22.50 38% Discount		\$13.99/Each \$167.88/Case	
 #V308H – Riesling, 2005. Château des Charmes <i>"Floral, citrus, lychee, spice"</i> Retail Price \$14.99 20% Discount		\$11.99/Each \$143.88/Case	
 #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	
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 1975, Jane and Andrew Mitchell established Mitchell Winery in the western hills of the Clare Valley in South Australia. They settled in the century-old family home amidst the vineyards. Their first building was a converted, old sandstone apple store. Eventually they built new buildings and a new winemaking plant. They can now crush 500 to 700 tons of premium grapes and process it in a modern facility.

Andrew was born in the area, and after studying Wine Science at Riverina College, he returned to promote and make wine as his life's ambition. He has traveled extensively and spent vintages in France to further his education. Jane studied Wine Production and Marketing at Roseworthy College. She focuses on the management and marketing of the

business to build the reputation of Mitchell as "one of the finest small wineries in Australia."

The grapes for the Mitchell Cabernet Sauvignon were sourced from their Sevenhill vineyard. This is one of their four vineyards, and it's planted entirely in red grapes from vines that are five to fifty years old. Like many parts of South Australia, Clare Valley is blessed with red-brown soil rich with clay and limestone.

Mitchell Cabernet Sauvignon is a classic Clare Valley wine. It shows a bright, medium-red color. The nose is strong with berry, dusty French oak, and spice. The palate is full with firm tannins, blackberry, red licorice and spice flavors. The finish is elegant and lingers, indicating a wine that will keep for 5 to 10 years.



2001
MITCHELL
Cabernet
Sauvignon
(ka-bur-nay
saw-veehn-yawn)
Clare Valley
Australia

Color:
Bright medium red
Nose:
Berry, French oak,
spice
Palate:
Full-bodied,
blackberry, red
licorice, spice
Finish
Elegant lingering
finish

WOMC Rating
86 Points

CELLARING SUGGESTIONS

Drink now or hold
through 2013

V308G	Retail Price:	\$22.50/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$13.99/each
	38% Discount	\$167.88/case

THIS MONTH'S SELECTION #4



Paul Bosc represents the fifth generation in his family's winemaking tradition. The Bosc family traces its roots back to Alsace, France. Paul moved from France to the Niagara Peninsula of Canada after graduating from one of Europe's finest winemaking schools, the University of Burgundy at Dijon. Paul determined that the vineyards of Niagara were a great place to make fine wines. The Niagara Peninsula is actually further south than Burgundy, where Paul had his initial training, and the climate, soils, and environment are very similar to Alsace. Château des Charmes' vineyards are ideally positioned south of Lake Ontario and north of the Niagara Escarpment, allowing superb growing conditions. Niagara's temperate microclimate provides 180 to 190 frost-free growing days a year.

Together with his wife and his son, the Bosc family is dedicated to continuing their

winemaking heritage at Niagara on the Lake. Paul has committed himself to growing and making wines which will become the benchmarks of the Ontario wine industry. "In the belief that quality and value go hand-in-hand, Château des Charmes is dedicated to producing world-class wines in Canada, using only the finest grape varieties," says Paul Bosc.

Their 2005 Riesling is produced with 100% Riesling grapes from the Niagara Peninsula. It is all fermented and aged in stainless steel tanks. The color is light gold. The nose is full of aromas of citrus fruit, lychee, spice, and flowers. On the palate the wine is lively and rich with flavors of grapefruit, lemon, and almond. The refreshing and crisp finish makes you want another sip. Riesling pairs with many different foods. Try this wine with poultry, seafood, Asian food, white meats, and soup.



2005 CHÂTEAU DES CHARMES

Riesling
(reez-ling)

**Niagara on
the Lake
Ontario
Canada**

Color:
Light gold

Nose:
Floral, citrus,
lychee spice

Palate:
Lively, full bodied,
grapefruit, lemon,
almond

Finish
Refreshing crisp
finish

WOMC Rating
89 Points

CELLARING SUGGESTIONS

Drink now
through 2008

V308H	Retail Price:	\$14.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$11.99/each
	20% Discount	\$143.88/case

1-800-949-WINE • www.wineofthemonthclub.com