

APRIL 2008

Wines Evaluated: 138

Wines Rejected: 130

Wines Approved: 8

Wines Selected: 4



# The Vintners Series

WINE OF THE MONTH CLUB®

The first of April is the day we remember what we are the other 364 days of the year.

~MARK TWAIN

## **AUTOMOTO, 2005. MERLOT. CALIFORNIA**

Buckle up and take a smooth wine ride with this plush Merlot. Never out-of-style, Merlot is always ready for our enjoyment on the wine journey.

## **R & B CELLARS, 2006. SAUVIGNON BLANC, CALIFORNIA**

Like music to your ears, this Sauvignon Blanc plays a great duet with great flavor and a great price. R & B believe that wine should be enjoyed with family, friends, and great

food with a sense of responsibility.

## **CLOS LaCHANCE, 2005. MERITAGE, CALIFORNIA**

Clos LaChance Meritage (rhymes with "heritage") is a wonderful Bordeaux style blend with lots of Cabernet Sauvignon, Cabernet Franc and Merlot. A sure winner in our books!

## **AUTOMOTO, 2007. RIESLING, CALIFORNIA**

Get your taste buds ready for this dry, crisp Riesling. This wine will accelerate your appreciation for this noble grape, often overlooked but always delicious.

## 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

As I write this I am recovering from surgery. Nothing too serious but requires recovery. The problem is my recovery note says, "No alcohol for 24 hours." "Wine too?" I asked. "Yes, wine is alcohol" the nurse responded. Well, apparently she hasn't heard....For many of us, "Wine is Life"

Salud!

Paul Kalemkiarian

## WHAT'S NEW THIS MONTH?

Well, as I let our bits and pieces of the "New Wine of the Month Club" I am happy to say I have more to divulge.

First, we have cut over our new member service software and things went reasonably smooth. Having owned a software company in the past...I know that it never goes exactly as planned. But we are up and running and working out the kinks. This software will provide more information to service you and your needs. It is very exciting.

We have already implemented our 100 point rating scale. What always makes me laugh is that we have not only been rating wines since 1972, but we stake our business on the fact you will like them. The magazines and the like only rate...whether you like them or not isn't of their concern. So, we are bringing you the best of both worlds. Check the rating under each wine description.

Yesterday I was notified by our scanning company that newsletters from 1989 through 2001 were available to retrieve. So currently we have 1972 through 2001 coming online. We are days away from our new website becoming active; that is, being able to see every newsletter and wine that we have chosen since 1972. You will also be able to look into my tasting database and see the wines (and their ratings) that we are tasting almost on a real time basis.

Folks, this is just the tip of the iceberg. Wine of the Month Club is producing the most relevant and topical wine site on the web.

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

# The Vintners Series

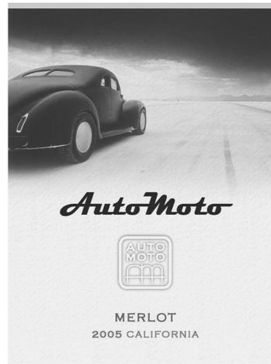
WINE OF THE MONTH CLUB®

The name Automoto sounds more like a robot toy or computer game than a wine. But, it is in fact the name chosen by Winemaker Melissa Bates for her wines. All the wines carry a 'California' appellation, which means that the grapes are sourced from all over the state rather than a particular region such as Napa or Sonoma. For Melissa, this gives her the opportunity to pick and choose the grapes she wants to use to make the wines. Hence, the name, Automoto, since she drives all over California searching for grapes with characteristics she wants in her wines. Her 'driving' motivation is to make wines that are a bump above the average, yet with the price of a Honda. She makes this delicious Merlot as well as Cabernet Sauvignon, Chardonnay and dry Riesling.

Before making Automoto, Bates spent over 20 years at leading wineries such as Rutherford Hill, Sebastiani, Belvedere, Silver Palm, and Camelot. "I am guided by respect for the good taste of our customers, says Bates, "I

believe that every wine, regardless of price, should be crafted to deliver quality and pleasure."

The grapes sourced for the Merlot are 70% from the North Coast; Sonoma, Mendocino and Lake Counties and the remaining 30% from the Central Coast; Monterey and San Benito counties. Merlot has fallen in and out of fashion in the wine-world and is sometimes considered the lesser cousin of Cabernet Sauvignon. Automoto Merlot is a statement of "come-back" and "Wow, I forgot how great Merlot tastes!" Take a ride with this special bottle of Merlot. The wine pours a dark blackberry color. The aromas are complex and up-front with cherry, pumpkin pie spice, green pepper, dark berries and sweet oak. The palate is smooth and full-bodied with soft wood tannins, and gobs of dark berry fruit with a hint of spice and green pepper. All this combined with the lingering fruity finish will make this wine a good match with marinated lamb, roasts and lasagna.



### 2005 AUTOMOTO Merlot (mare-low) California

**Color:**  
Dark blackberry

**Nose:**  
Black cherry,  
pumpkin pie,  
sweet oak

**Palate:**  
Full-bodied,  
soft wood tannins,  
sweet cherry fruit,  
green pepper

**Finish**  
Lingering fruity  
finish

**WOMC Rating**  
**84 Points**

#### CELLARING SUGGESTIONS

Drink now or cellar  
through 2010

|       |                       |               |
|-------|-----------------------|---------------|
| V408E | Retail Price:         | \$18.99/each  |
|       | Special Member Price: | \$15.99/each  |
|       | Reorder Price:        | \$12.99/each  |
|       | 31% Discount          | \$155.88/case |

## THIS MONTH'S SELECTION #2

# The Vintners Series

WINE OF THE MONTH CLUB®

The Brown family of R & B Cellars is determined to make "Wines that Swing." Every member of the Brown family has been blessed with musical talent. Winemaker, Kevin Brown is an accomplished jazz musician from Manhattan who plays piano, sings and writes songs. He has been in the wine industry for almost 30 years, marketing, distribution, promotion and winemaking. As well as making R&B wines, he educates and lectures frequently on winemaking and brand strategies. His wife, Barbara, is Assistant Winemaker for R & B Cellars. An accomplished flutist and vocalist, she plans all winery events and works with the marketplace for wine maker dinners and promotions. Son Ivan plays alto saxophone and serves as Director of Brand Development. Ryan writes poetry and plans and organizes winery events. (The family dog, Ajax is Chief Officer of Chaos and Commotion.) With all this talent, passion and ambition it is hard to imagine any wine coming out of this winery that would not be delicious and full of life.

R & B Cellars is a very detail-oriented and labor-intensive operation that is dedicated to crafting high quality wines with tremendous value. What began as a 230 case production has grown to 12,000 cases in just ten years. The Serenade in Blanc Sauvignon Blanc has already received awards and accolades in the press and at competitions.

The grapes were sourced mostly from the Rutherford Bench and then 20% from St. Helena and 10% from Healdsburg. "We have found over the years that the best blend of certain varietals will be better with a mix of regions and that blending these can add to the complexity of the final wine." says Brown.

The color is a light lime. The nose is assertive with ruby grapefruit, blood oranges, mineral and citrus. The taste is vibrant and crisp with complex tropical fruit flavors and a creamy oak touch and crème brulee. The finish is lingering with citrus. Try this wine with sweet n' sour shrimp, Hawaiian pizza and/or Caesar salad.



2006

**R & B  
CELLARS**

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

**California**

**Color:**  
Light lime

**Nose:**  
Ruby grapefruit,  
blood oranges,  
mineral, citrus

**Palate:**  
Vibrant, crisp,  
complex, tropical  
fruit, creamy,  
crème brulee

**Finish**  
Lingering citrus  
finish

**WOMC Rating**  
**85 Points**

### CELLARING SUGGESTIONS

Drink now  
through 2008

|       |                       |               |
|-------|-----------------------|---------------|
| V408F | 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



*M*arinate the lamb overnight for more flavors. Black olive paste is also known as Tapenade and is readily available in grocery stores. The *Automoto Merlot* will complement this meal nicely.

### **LAMB MEDALLIONS WITH BLACK-OLIVE WINE SAUCE**

Serves 4

#### INGREDIENTS:

1/4 cup Olive Oil  
2 medium garlic cloves, minced  
1 Tbsp finely chopped fresh rosemary  
1/2 loin of lamb (about 2 lbs), boned and trimmed of fat  
Salt/Pepper  
1/2 cup Automoto Merlot  
3/4 cup chicken stock  
2 tsp black-olive paste (Tapenade)  
2 Tbsp unsalted butter

#### PREPARATION:

Pour the olive oil in a shallow dish and put half the garlic and a third of the rosemary in the oil. Slice the lamb across into 8 rounds, lightly pound each into fourth inch thick medallion and place in the oil. Sprinkle the lamb with one-third of the chopped rosemary, the remaining half of garlic and salt and pepper to taste; set aside for 20 minutes (or overnight, if possible).

Pour 2 tablespoons of oil-garlic marinade in large skillet over medium-high heat. Add the medallions, cook to brown on the outside and medium-rare on the inside, about 1 minute per side. Transfer to a platter, cover with foil. Pour off fat from the skillet.

Add the wine and the stock; cook, stirring to remove cooked-on brown bits. Add remaining rosemary and olive paste and cook until liquid is mostly reduced. Swirl in the butter to thicken, about 1 minute. Arrange medallions on a serving platter pour the sauce over the lamb and serve.

*W*ith spring just around the corner keep this recipe handy for a lazy weekend brunch with a glass of *R & B Cellars Sauvignon Blanc*.

### **PASTA WITH SMOKED SALMON IN DILL DRESSING**

Serves 4-6

#### INGREDIENTS:

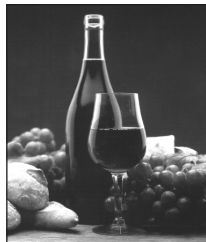
1/3 cup safflower oil  
1-1/2 Tbsp minced shallots  
2 Tbsp freshly squeezed lemon juice  
1/3 cup chopped fresh dill  
Salt / fresh ground pepper  
8 ounces gemelli (or other fancy shaped pasta)  
1 cup ripe cherry tomatoes, halved  
1/4 cup minced fresh chives  
5 ounces (or more) smoked salmon, cut into small pieces  
1 small red onion, thinly sliced rings  
1 cup sour cream  
Fresh dill sprigs ( garnish)

#### PREPARATION:

Combine oil, shallots, lemon juice, chopped dill, salt and pepper to taste, whisk well and set aside.

Cook pasta until al dente. Drain and rinse in cold water. Place in large bowl and cool to room temperature, stirring to keep from sticking.

Add tomatoes, chives, and reserved dressing to the pasta and mix gently. Arrange salmon, onion rings, and sour cream on top of pasta. Garnish with dill sprigs.



## 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.*

April 2005 Pinot Noir, 2003. Hill of Content. Drink now.

Salice Salentino, 2000. Gladiator. Drink now.

April 2006 Cabernet Sauvignon, 2003. Goundrey. Drink thru 2008.

Merlot, 2000. Fife. Drink up.

April 2007 Carmenere, 2004. Loica. Drink thru 2010.







Sauvignon Blanc, 2005. Forefathers. Drink up.

**Need Another Binder?** When your binders bulge with newsletters,  
just call us and we'll send you additional binders.

## EARLIER SELECTIONS

## The Vintners Series

WINE OF THE MONTH CLUB®

| ITEM # & DESCRIPTION  | QTY | MEMBER<br>REORDER<br>PRICE      | TOTAL |
|---|-----|---------------------------------|-------|
|  <b>#V408E</b> – Merlot, 2005. Automoto<br><i>"Black cherry, sweet oak, green pepper"</i><br>Retail Price \$18.99 <b>31% Discount</b>  |     | \$12.99/Each<br>\$155.88/Case   |       |
|  <b>#V408F</b> – Sauvignon Blanc, 2006. R & B Cellars<br><i>"Ruby grapefruit, blood oranges, citrus"</i><br>Retail Price \$15.99 <b>25% Discount</b>   |     | \$11.99/Each<br>\$143.88/Case   |       |
|  <b>#V408G</b> – Meritage, 2005. Clos LaChance<br><i>"Red plum, currant, dried sage"</i><br>Retail Price \$18.99 <b>31% Discount</b>   |     | \$12.99/Each<br>\$155.88/Case   |       |
|  <b>#V408H</b> – Riesling, 2007. Automoto<br><i>"Jasmine, honeysuckle, golden raisins"</i><br>Retail Price \$15.99 <b>25% Discount</b>   |     | \$11.99/Each<br>\$143.88/Case   |       |
|  <b>#V308E</b> – Cabernet Sauvignon, 2004. Trewa<br><i>"Cassis, vanilla, smoke"</i><br>Retail Price \$19.99 <b>35% Discount</b>  |     | \$12.99/Each<br>\$155.88/Case   |       |
|  <b>#V308F</b> – Pinot Grigio, 2006. Tutu<br><i>"Melon, mint, nectarine"</i><br>Retail Price \$15.99 <b>25% Discount</b>   |     | \$11.99/Each<br>\$143.88/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          |  |
|-----------------------|-------------|-----------------------|------------------------------|-------------|-----------------------|--------------------|--|
| 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

# The Vintners Series

WINE OF THE MONTH CLUB®

**C**los LaChance Winery takes its name from the small fenced-in area encompassing a vineyard (Clos) and from co-owner Brenda Murphy's maiden name. The Murphy's, Bill and Brenda, chose the Hummingbird as the winery's symbol for both its aesthetic beauty and its ability to keep other birds away from the grapes. Each wine in the Hummingbird Series is named for a true species of Hummingbird – a species they felt has similar characteristics to the varietal. The Crimson Topaz Meritage was named after the Crimson Topaz Hummingbirds which are commonly found in Amazonian Brazil and is one of the largest hummingbirds in that country.

Clos LaChance Winery produces quality and affordable wines from their 150-acre Estate Vineyard. The vineyard is planted to a diverse collection of varietals that are ideal for the growing conditions and the 2005 Meritage is no exception. 100% of the fruit for the 2005 Meritage was

sourced from the Clos LaChance vineyards in San Martin. The hot sunny days throughout the growing season, coupled with cool ocean breezes in the evenings, allow for increased grape hang-time, and further development of flavors and complexities. Winemaker, Stephen Tebb, oversees the entire Clos LaChance portfolio, including the Estate Vineyard wines. Part of Stephen's winemaking philosophy is "Whether as a stand-alone varietal or as a blend, the most important focus of wine production is on the vineyard." The 2005 Meritage displays this focus well and we think you will agree.

The wine pours a medium red with aromas of red plum and cherry fruit with dried tobacco, cedar and a touch of smoke. Flavors of black plum, currant and dried sage with a hint of earth and firm tannins on the finish. This wine would pair wonderfully with a New York Striploin rubbed with a Cajun spice or with hard or soft goat cheeses.

**Clos LaChance**  
HUMMINGBIRD SERIES



CRIMSON  
TOPAZ  
2005  
MERITAGE  
RED WINE  
CENTRAL COAST

MC 13349101

**2005**

**CLOS LA  
CHANCE**

**Meritage**  
(Meh-rih-TIJ)

**California**

**Color:**  
Medium red

**Nose:**  
Red plum and  
cherry

**Palate:**  
Black plum, currant  
and dried sage

**Finish**  
Earth and firm  
tannins

**WOMC Rating**  
**86 Points**

### CELLARING SUGGESTIONS

Drink now  
through 2008

|       |                       |               |
|-------|-----------------------|---------------|
| V408G | Retail Price:         | \$18.99/each  |
|       | Special Member Price: | \$15.99/each  |
|       | Reorder Price:        | \$12.99/each  |
|       | 31% Discount          | \$155.88/case |

## THIS MONTH'S SELECTION #4

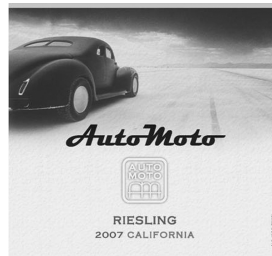
# The Vintners Series

WINE OF THE MONTH CLUB®

We loved the Automoto Merlot and also found that Melissa Bates is making a simply delicious dry Riesling. Bates seems to be doing a great job picking and choosing where to drive to get the best grapes for her wines. They are well-made and reflect the characteristics of the wines and are still very affordable. This Riesling is a medal-winner and gets our vote for being so refreshing. Riesling is sometimes viewed as being sweet and unfashionable. Be the first to know that Riesling is on the rebound. If you wait long enough, everything comes back in fashion. Before Prohibition, Riesling was Napa Valley's dominant white varietal. Cheap bottling with noticeable residual sugar left a bad taste for the wine. Riesling sales climbed 29 percent in 2006 and they are still climbing. Winemaker's and consumers are realizing that Riesling is no longer a "beginners wine".

Riesling is a grape that originates in Rhine,

Germany. It is most noted for being very aromatic with perfumed flowers and high acidity. It can make wines that run the gamut from bone-dry and crisp to complex, unctuous nectars. The Riesling vines are hard-wooded and bud late so they love a cooler growing season or region. The grapes sourced for this wine are from vineyards in California's cool Central Coast and then a small portion from Clarksburg. This is Riesling that accentuates all the fruit flavors of Riesling without being sweet. It is made in the rich, Alsatian style, except with no oak and reflects all the good things that this noble grape has to offer. It pours a pure pale yellow color. The nose is luscious with scents of jasmine, honeysuckle, and orange blossom. The flavors are crisp and complex with citrus, lemon, golden raisins, green apple and tangerine with a refreshing crisp finish. This wine is a great vehicle for shellfish, pork with mango salsa and spicy Asian dishes.



## 2007 AUTOMOTO

**Riesling**  
(reez-ling)

**California**

**Color:**  
Pure pale yellow

**Nose:**  
Jasmine,  
honeysuckle,  
orange blossom

**Palate:**  
Rich, crisp, citrus,  
lemon, golden  
raisins, green apple

**Finish**  
Refreshing crisp  
finish

**WOMC Rating**  
**84 Points**

### CELLARING SUGGESTIONS

Drink now  
through 2008

|       |                       |               |
|-------|-----------------------|---------------|
| V408H | Retail Price:         | \$15.99/each  |
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