



The Vintners Series

WINE OF THE MONTH CLUB®

JUNE 2008

Wines Evaluated: 137

Wines Rejected: 129

Wines Approved: 8

Wines Selected: 4

The greatest gift I ever had came from God; I call him Dad!"

~ANONYMOUS

**VILLALTA, 2005.
VALPOLICELLA
RIPASSO. VENETO,
ITALY**

Often the best story is the one you are not allowed to tell. Truth is, Villalta is a "second label" of one of the best Amarone producers in Italy. The source is private, but the guarantee is superb quality at a really super price.

**TWO ANGELS, 2007.
SAUVIGNON BLANC.
HIGH VALLEY,
CALIFORNIA**

The label was created by Jacob Backer in 1591 with the theme of inebriation and then the morning after; "Excessive joy must be countered by equally excessive sorrow, with

penitent atonement for pleasure." We are sure you will enjoy this wine with no regrets.

**MUIRWOOD, 2006.
PINOT NOIR. ARROYO
SECO, CALIFORNIA**

Being as popular as it is, Pinot Noir is often difficult to find at a reasonable price. This is one that comes as a delicious and affordable surprise made by a highly respected winemaker. Very limited production.

**TERRE DES PAPES, 2007.
WHITE RHONE,
FRANCE**

The strength and character of the Bernard family's vineyards is in its diversity, passion, and tradition. This is wine made with centuries of experience and to be able to share it with you today is truly a great experience.

INSIDE THIS MONTH

<i>THE VINTNERS SERIES NEWS</i>	1	<i>ADVENTURES IN GOOD FOOD</i>	5
<i>WHAT'S NEW THIS MONTH</i>	2	<i>TASTING NOTES</i>	6
<i>VINT. #1, RIPASSO, 2005. VILLALTA</i>	3	<i>EARLIER SELECTIONS</i>	7
<i>VINT #2, SAUVGNON BLANC, 2007. TWO ANGELS</i>	4	<i>GIFT ORDERS</i>	8

Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

Members, I can tell you that through the process of revamping our systems and readdressing our tasting time and vendors; the wines that are on their way from Europe, North America and South America are unreal. The value just keeps on coming!

Salud!

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

Our special sale on several wines from our Regular, Vintners and Limited Series will begin **JULY 1, 2008 AND END JULY 31, 2008**. We are giving you advance notice on the sale so that you can review the list and check it twice. Remember which wines were your favorites and then get ready to order these great wines at fantastic prices before they are gone forever!

For this promotion only, we are allowing all members from the Regular, Vintners and Limited Series to mix and match any combination of wines from any series. Take advantage of this promotion to try something new or bring an old favorite home.

Remember, first come first serve!

The asterisk "" means very limited quantities.*

ITEM	DESCRIPTION	REGULAR PRICE	SALE PRICE
107A6	Merlot, 2006. Canyon Oaks	\$11.99	\$4.99
L1107C	Cabernet Sauvignon, 2005. Totino	\$22.99	\$9.99
1207A	Brut Sparkling, NC. Toso	\$13.99	\$4.99
L1207C	Sparkling Brut, NV. Moingeon 1415	\$21.99	\$11.99
L1207D	Banyuls, NV. L'Etoile	\$19.99	\$9.99
V1207E	Sparkling Brut, NV. Charles Ninot	\$24.99	\$9.99
L108D	Cabernet/Merlot, 2003. Camelback	\$22.99	\$10.99
V108E	Zinfandel, 2005. Bargetto	\$17.77	\$10.99*
208A	Merlot, 2002. Spinner Red	\$18.99	\$5.99
208B	Chardonnay, 2006. St. Lucas	\$10.99	\$4.99
308B	Merlot, 2005. PKNT	\$12.99	\$5.99
V308F	Pinot Grigio, 2006. Tutu	\$15.99	\$9.99
408EMZ	Zinfandel, 2006. Oak Grove	\$11.99	\$4.99

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



Ripasso is a most interesting Italian red wine which is made with the skins, dried grapes, and lees left over from making Amarone. Ripasso literally means "repassed". The technique adds flavor and alcohol to Valpolicella with the addition of the unpressed skins of Amarone after the dried grapes have finished fermenting. Valpolicella is made in the Veneto region of north east Italy. It is a blend of mostly Corvina, then Molinara and Rondinella. Ripasso is a common technique used by better producers and can be labeled Valpolicella Superiore. The resulting wine has rich concentrated flavors and soft tannins. The wine is first made in October and then undergoes a second fermentation in November with the added grapes that have dried for the past two months.

Veneto is the largest producer of wine in Italy, recently surpassing Apulia and Sicily. The Alps are most influential to the region. They protect Venezia from the damp cold of central Europe. Historically, Veneto was a prestigious trade route that

connected Europe with Asia. The area was wealthy with mulberry cultivation and the breeding of silkworms. Money was abundant and Venice began its great building project, especially creating the lagoon and canal infrastructure that is used by locals and enjoyed by millions of visitors.

The region has over 20 DOC zones for its high quality wines; Spumante, Pinot Grigio, Amarone, Bardolino, Soave, and Valpolicella to name a few. In 1885 the very first school for vine growing and oenology was opened in Venice. Veneto was also the first region to implement the strada del vino or "wine road". Wines have been made here since the Bronze Age.

This is a lovely wine that pours a deep ruby red. The nose greets you with aromas of dried red fruits, almonds, walnuts, maple syrup and leather. The flavors are complex with nutmeg, raisin, dark plums and warm soft wood tannins. The finish is bittersweet. This is a wine to be enjoyed now with charcoaled meats, risotto, red curry, lasagna or smoked cheeses.



2005 VILLALTA VALPOLICELLA RIPASSO

**Corvina,
Molinara,
Rondinella**
(kore-veen-ah,
mole-ahn-air-ah,
rahn-dee-nel-ah)

Veneto, Italy

Color:

Deep ruby red

Nose:

Dried red fruits,
almond, walnuts,
maple syrup

Palate:

Full-bodied, soft
wood tannins, warm
complex fruit
flavors, nutmeg

Finish

Bittersweet
lengthy finish

WOMC Rating
88 Points

CELLARING SUGGESTIONS

Drink now or cellar
through 2015

V608E	Retail Price:	\$17.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$12.99/each
	27% Discount	\$155.88/case

THIS MONTH'S SELECTION #2

The Vintners Series

WINE OF THE MONTH CLUB®

Two Angels Winery is located in the High Valley AVA in Lake County California. High Valley is a relatively new American Viticultural Area, AVA established in 2005. An American Viticultural Area is applied for by the growers and receives its designation by its distinguishable geographic features. These are defined and approved by the United States Department of the treasury Alcohol and Tobacco Tax and Trade Bureau (TTB). The TTB approves or denies the request of wineries and growers. In April of 2007, there were 187 AVA's. The first approved AVA was near the town of Augusta, Missouri in 1980. They range in size from Ohio River Valley AVA at 26,000 square miles to Cole Ranch AVA in Mendocino at only 62 acres. An AVA only specifies a location and if used on a label, at least 85% of the grapes in the bottles must be from that area. An AVA does not specify grapes grown, vinification or crop yields.

High Valley is true to its name. The vineyards range

from 1,600 feet to 3,000 feet in height. Cool marine breezes keep the valley cooler than other locations in Lake County. The AVA covers 15,000 acres. In the area are some of the oldest vines in California. Winemaker, Robert Pepi Jr. is long renowned as an innovator and pioneer in the quality production of Sauvignon Blanc in California. "We always strive for balance in our wines", says Pepi, "not just between flavor and acidity or fruit and wood, but also the essential balance between varietal character, the taste of the vineyard and the winemaker's signature." Loaning his skill and expertise to Two Angels, Pepi has made us another delicious Sauvignon Blanc. It pours a clear lime color with hints of silver. The aromas of dried thyme, sage and lemon peels are clean and assertive. The palate is vibrant and crisp with sage, lemon peel, melon, basil and kiwi. The lingering citrus finish makes this an ideal match for crisp summer salads, lake fish, or quiche Lorraine. Enjoy!



2007

TWO ANGELS

Sauvignon Blanc
(saw-veehn-yawn blahn)

**High Valley
California**

Color:

Lime with hints
of silver

Nose:

Fruit forward,
dried thyme, sage,
lemon peel

Palate:

Vibrant, crisp,
melon, basil, kiwi

Finish

Lingering citrus
finish

WOMC Rating
86 Points

CELLARING SUGGESTIONS

Drink now
through 2008

V608F	Retail Price:	\$18.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$12.99/each
	31% Discount	\$155.88/case

ADVENTURES IN GOOD FOOD



This is a classic pairing with *Valpolicella* and the *Villalta Ripasso* will taste great along with sun dried tomatoes and porcini mushrooms. Yummy!

RISOTTO WITH SUNDRIED TOMATOES AND PORCINI MUSHROOMS

INGREDIENTS:

1-1/2 cup Arborio rice
2 Tbsp butter
1tsp extra virgin olive oil
1/3 cup onion, chopped
12 sun dried tomatoes, plumped & sliced
1/4 oz. dried porcini mushrooms,
plumped and sliced
6-8 fresh mushrooms, sliced
5 cups chicken stock
1/2 cup dry white wine
1/2 cup pesto sauce
1/4 cup Parmesan cheese
1/2 cup walnut pieces, toasted
Fresh ground pepper

PREPARATION:

Plump tomatoes and mushrooms by placing each in separate container and pour boiling water over just to cover and allow 'to plump' for 15 minutes. Drain and slice. Reserve the juice and add to stock later. Place the stock in saucepan and bring to boil, cover, reduce and simmer. (Add the reserve juice). In a 4-quart saucepan over moderate heat, melt the butter and add the olive oil, chopped onion and sauté until translucent. Add the rice and stir with a wooden spoon until coated. Add the white wine and stir until completely absorbed. Add the stock a half cup at a time, stirring constantly and adding more stock only after all is absorbed.

Be the first on your block to serve *Terre des Papes* and enjoy it more with these grilled scallop kebobs. This is a great summer meal.

GRILLED SCALLOP KABOBS

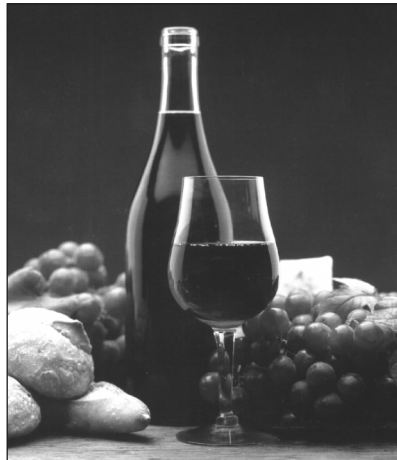
INGREDIENTS:

30 Scallops
3 Tbsp butter, melted
8 rashers streaky bacon
1 large can pineapple pieces
Fresh pepper

PREPARATION:

Combine the butter and pepper. Dip the scallops in mixture. Lift out and let butter solidify. Trim the rind from the bacon and thread one end of each strip on a skewer, then a scallop and then a pineapple piece. Bring the bacon round the scallop and pineapple pieces with the skewer.

Repeat until each skewer has 3 or 4 scallops partially enfolded in bacon. Cook for about 8 minutes under a preheated grill, turning several times and brushing with butter. 30 scallops should make 7-8 kabobs.



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.

June 2005 Cabernet Sauvignon, 2003. Trewa. Drink now.
Greco, 2003. Lento. Drink up.







June 2006 Foxy, 2003. Kit Fox. Drink through 2010.
Chardonnay, 2003. Mad Fish. Drink now.

June 2007 Chardonnay, 2005. Arroyo del Sol. Drink up.
Chianti, 2004. Ruffino Il Leo. 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
 #V608E – Valpolicella Ripasso, 2005. Villalta <i>"Dried red fruits, almond, maple syrup"</i> Retail Price \$17.99 27% Discount		\$12.99/Each \$155.88/Case	
 #V608F – Sauvignon Blanc, 2007. Two Angels <i>"Dried thyme, melon, lemon peel"</i> Retail Price \$18.99 31% Discount		\$12.99/Each \$155.88/Case	
 #V608G – Pinot Noir, 2006. Muirwood <i>"Smoky berries, orange peel, Christmas spices"</i> Retail Price \$16.99 29% Discount		\$11.99/Each \$143.88/Case	
 #V608H – White Rhone, 2007. Terre des Papes <i>"Citrus, honeysuckle, cherry blossom"</i> Retail Price \$16.99 23% Discount		\$12.99/Each \$155.88/Case	
 #V508E – Shiraz/Viognier, 2006. Terlato & Chapoutier <i>"Red berries, exotic fruit, cassis"</i> Retail Price \$21.99 36% Discount		\$13.99/Each \$167.88/Case	
 #V508F – Chardonnay, 2005. Arnold Palmer <i>"Orange blossom, grapefruit, soft oak"</i> Retail Price \$16.99 35% Discount		\$10.99/Each \$131.88/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																																											
<table border="1"> <thead> <tr> <th rowspan="2">Gift Number</th><th colspan="2">FOR GIFT ORDERS</th><th colspan="2">FOR EARLIER SELECTION ORDERS</th></tr> <tr> <th>CA Shipping</th><th>Out-of-State Shipping</th><th>Number of Bottles</th><th>CA Shipping Out-of-State Shipping</th></tr> </thead> <tbody> <tr> <td>Gift #10V</td><td>\$ 6.97</td><td>\$ 9.02</td><td>1 - 2</td><td>\$ 6.97 \$ 9.02</td></tr> <tr> <td>Gift #20V</td><td>\$10.95</td><td>\$16.90</td><td>3 - 4</td><td>\$ 7.95 \$11.30</td></tr> <tr> <td>Gift #30V</td><td>\$15.65</td><td>\$27.60</td><td>5 - 6</td><td>\$10.95 \$16.90</td></tr> <tr> <td>Gift #4QGP</td><td>\$27.88</td><td>\$36.08</td><td>7 - 8</td><td>\$12.85 \$21.15</td></tr> <tr> <td>Gift #5VGP</td><td>\$41.82</td><td>\$54.12</td><td>9 - 10</td><td>\$14.20 \$24.25</td></tr> <tr> <td>Gift #VGP</td><td>\$83.64</td><td>\$108.29</td><td>11 - 12</td><td>\$15.65 \$27.60</td></tr> </tbody> </table>				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	
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																																							
				Sub-Total																																							
				8.25% CA Sales Tax																																							
				S & H																																							
				GIFT ORDERS TOTAL																																							

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



Pinot Noir is the world's most exasperating grape. It is the most difficult to grow, the "problem child" prone to every disease and pest, hard to ripen, undependable and temperamental. No other grape provokes as much emotion and conversation than Pinot Noir. Andre' Tchelistcheff, one of the most respected and influential men in the wine business said, "God made Cabernet Sauvignon, whereas the devil made Pinot Noir." It is the only vine that has been in use for more than six centuries. The name is derived from the French words for "pine" and "black"; the tightly clustered dark purple grapes grow in a pine-cone shape. Because of its thin-skin, it enjoys and thrives best in a cool climate where it can experience a long-cool growing season... places like Burgundy, France, Oregon, New Zealand and California's Central Coast. Arroyo Seco Canyon lies on the eastern end of the Arroyo Seco. Arroyo Seco literally means "dry riverbed" and begins in the steep gorge at the foot of the Santa Lucia mountain range. There is extreme variation in topography, micro climates

and soil types. At the mouth of the canyon the afternoon breezes from the Pacific Ocean cool the grapes. The valley soil is covered with palm-sized stones which provide drainage and retain heat.

Muirwood Pinot Noir is a blend of six lots all grown at Muirwood's Sutter Ranch at the mouth of the Arroyo Seco Canyon. Each lot was blended to produce a well-structure wine, with intense color, soft tannins and a silky body. Winemaker, Phil Francioni made his mark at Estancia and is sharing his talent at Muirwood. This is a Pinot Noir that is winning Gold Medals across the country. Francioni likes his wines to show character and verve; wines that stand out from the norm because of their focused flavors and acidity. The color is dark plum. An assertive nose with dark smoky berries, earth, orange peel and Christmas spices will lure you into the glass. The palate is tart, dry and medium-bodied with clove spice, cola and earthy notes. The finish is elegant and lingering. What a great match with grilled tuna steak or whitefish with spicy salsa sauce.



2006

MUIRWOOD

Pinot Noir
(pee-no-nwah)

Arroyo Seco
California

Color:
Dark plum

Nose:
Dark smoky berries,
earthy, orange peel,
Christmas spices

Palate:
Tart, dry, medium
weight, clove spice,
cola, earthy

Finish
Elegant, lingering
finish

WOMC Rating
85 Points

CELLARING SUGGESTIONS

Drink now or
cellar through 2010

V608G	Retail Price:	\$16.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$11.99/each
	29% Discount	\$143.88/case

THIS MONTH'S SELECTION #4

The Vintners Series

WINE OF THE MONTH CLUB®

Chateau Beauchene is located in Piolenc, Vaucluse in the northern part of the Cotes du Rhone appellation in the south east corner of France. The family has lived in the region since the 17th century. The Bernard family bought their first vineyards after the French Revolution in 1794. This vineyard is still producing grapes today. Michel Bernard and his wife, Dominique run the estate as well as their eldest daughter, Amandine, who looks after export sales and marketing from her office in London.

Chateau Beauchene firmly believes in "culture raisonnée". This means taking very seriously the environmental issues that accompany farming and agriculture as well as balancing the commercial objectives that go along with the business. They take great care with preserving the balance of the soils and minimizing pollution at every turn. Regularly each year, they select at random 12 parcels from around the property and take soil samples to be analyzed. This is to regard the use, or not, of

fertilizers or other nutrients that the vines may need without damaging the environment.

Surrounding the Chateau is a vineyard where the soil is composed of small fallen rocks from the Piolenc hill. This is where the grapes for Terre des Papes are grown. Terre des Papes is a classic white Rhone blend made with 30% Viognier, 35% Grenache Blanc and 35% Clairette. The Viognier brings notes of floral and flavors of fresh pear and citrus. The Grenache Blanc gives the wine its medium-body and the backbone acidity is brought to you from the Clairette. This combination has been made for hundreds of years without fail and is sure to become a personal favorite. The wine is straw yellow in color. The nose invites with citrus, honeysuckle, fresh pear, and cherry blossom. Medium-bodied, the palate is rich with soft pear fruit, lemon and refreshing acidity. Scallops, mild fish and simple roasted chicken will complement this wine very well.



2007

TERRE DES PAPES

**Viognier/
Grenache
Blanc/Clairette**
(vee-ahn-yeah/
greh-nahsh
blahh/klare-et)

**Cotes Du Rhone
France**

Color:
Straw yellow

Nose:
Citrus, honeysuckle,
cherry blossom

Palate:
Medium-bodied,
fresh pear, citrus,
refreshing acidity

Finish
Lingering clean
finish

WOMC Rating
87 Points

CELLARING SUGGESTIONS

Drink now slightly chilled
through 2008

V608H	Retail Price:	\$16.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	23% Discount	\$155.88/case