



The Vintners Series

WINE OF THE MONTH CLUB®

AUGUST 2008

Wines Evaluated: 128

Wines Rejected: 120

Wines Approved: 8

Wines Selected: 4

“ Shall I compare thee to a summer’s day?”

~WILLIAM
SHAKESPEARE

**HUNTINGTON, 2005.
PETITE SIRAH.
CALIFORNIA**

Huntington Wines are rich with intense flavors and are made with tender loving care by an awesome winemaking team. The falcon on the label represents their efforts to scare off the starlings so that they don’t eat the ripe grapes before harvest.

**KENNEDY, 2006.
SAUVIGNON BLANC.
CALIFORNIA**

Sauvignon Blanc is a new adventure for this winery known for classic reds. This is a delicious

wine made with the artisan craftsmanship this boutique winery is known for.

**GRINNING MAN, 2004.
GRENACHE. BAROSSA
VALLEY, AUSTRALIA.**

We are grinning with happiness (and yes, we’re a little smug), since only 500 cases of this Grenache were produced. We’re excited to share it with you.

**OMAKA SPRINGS, 2006.
PINOT GRIS.
MARLBOROUGH,
NEW ZEALAND.**

The “grey” variant of the Pinot family, Pinot Gris has gained the status of the new summer quaffing wine. Pinot Gris is sophisticated without a fancy price tag.

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

I can't believe it but I am taking my kids to Vegas this morning. My wife and I vowed never to take our kids, mainly because it is our time and we are not interested in having the kids see what they might see. Well, at least one is officially an adult and #2 is close. And we promised them they would see Cirque du Soleil's LOVE before the summer was out. Sort of a graduation gift as well as a family road trip (can't help but think of Vegas Vacation with Chevy Chase!).

Good luck out there.!

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

Wow! Hot or what? Hot doesn't always go with wine. Hot food is hard to pair, hot weather doesn't seem to go well and hot wine itself doesn't cut it (Sake excepted). But if you are in Europe (just about any country) you will see people sitting at the sidewalk café, people watching and enjoying a glass of Rose'. And it looks so refreshing! But somehow in the United States, Rose' (or blush wines) have taken on a personality of cheap, sweet wine. Nothing could be further from the truth. In fact, as I was searching for this month's Limited Series Rose', I was completely intrigued by the line-up of wines I received. Next year, each of the three clubs will be getting a dry Rose' for the summer.

Take a DRY Rose' and put a nice chill on it and serve it with just about anything you want while sitting in the afternoon sun. And it must be dry. Our problem is that we have associated blush colored wines with sweet White Zinfandel, and that is just not the style that has been bred over the years to compliment your summer meal. This year the Limited Series has a wonderful Rose' as the white August selection and you are all welcome to order and try it, Regular, Vintner and Limited Series members. However, I will be doing some email specials for both the Regular and Vintners Series priced Rose's. Look for them soon...I am telling you...they are great fun!

Enjoy!

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®

Making great wine is a unique combination of perfect weather, soil, artistry, and hard work. When nature, experience, and dedication work together, the result is award-winning delicious wine. Huntington Wine Cellars in California has the location, as well as the expertise. Huntington's president William Leigon brings over two decades of wine industry experience to his team at Huntington. He is described as a man with vision, impeccable wine credentials, and a beautiful singing voice.

It is his responsibility to gather a strong winemaking team and empower them to create great wines. Winemaker, Kerry Damskey is one of California's top winemakers. He graduated from UC Davis and Stanford. Kerry believes that wine is made in the vineyard and the winemaker is merely the "midwife" in the process. "It's the wine-maker's job to articulate a definable style for a wine but you don't create an identity; that comes from the grapes," says Kerry. Kerry is joined by fellow winemakers Adam

Lazarre and Paul Clifton, along with consulting enologist Barry Gnekow.

Huntington wines are produced from small lots of premier grapes grown throughout California, including those from Stuhlmuller, Preston, Nelson, Herrick, and Doctor's vineyards. Just over 2,300 acres of Petite Sirah are planted in California. Not to be confused with Syrah, Petite Sirah has its own identity. It is prized for its deep color, healthy tannins, and peppery character.

The 2005 Huntington Petite Sirah is loaded with juicy ripe fruit. After 10 months in new and aged French oak, this wine—88% Petite Sirah and 12% Cabernet Sauvignon—is a treasure. It pours a dark black red color. The nose is complex with blueberry, black fruit, chocolate, and currant. It is full-bodied, rich and layered with fruit and soft tannins. The finish is elegant and lingering. This wine will pair beautifully with spicy BBQ ribs, meat sauce, and molé sauce (see recipe on Page 5).



HUNTINGTON

PETITE SIRAH
2005 CALIFORNIA

ALC. 14.1% BY VOL.

001

2005

HUNTINGTON

Petite Sirah
(peh-teet seer-ah)

California

Color:
Dark black red

Nose:
Blueberries,
black fruit,
chocolate, currant

Palate:
Full-bodied, rich,
soft tannins,
layered fruit

Finish
Refined and elegant
finish

WOMC Rating
88 Points

CELLARING SUGGESTIONS

Drink now or cellar
through 2011

V808E	Retail Price:	\$18.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$11.99/each
	37% Discount	\$143.88/case

THIS MONTH'S SELECTION #2

The Vintners Series

WINE OF THE MONTH CLUB®

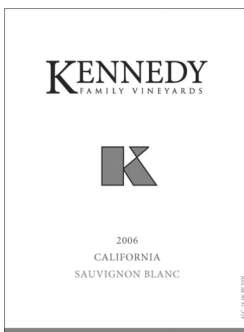
Kathryn Kennedy Winery is a tiny producer of Cabernet, Syrah, Meritage, and now, Sauvignon Blanc. Kathryn Kennedy founded the winery in 1973. She proudly states, "I'm glad I listened to the old-timers who told me to plant only Cabernet Sauvignon... I nearly planted the land with Christmas trees; planting the vineyard was an attempt to hold onto the land and have it pay for itself. I was a single mom raising four kids; it was a matter of expediency." She was in the right place at the right time and made the right decision. Her small parcel of eight acres now produces some of the top Cabernet Sauvignon grapes in the area. "I cannot believe what consistently fine vintages my Estate Vineyard has yielded over the last 34 years," she says.

Kathryn recently celebrated her 80th birthday. Mansions of the Silicon Valley have been built on the lower foothills and completely surround her vineyard. Her land is valued at \$2M per acre, and she is in declining health. She hears the clock ticking on her small enterprise, and says she has "come to terms with this."

Let's treasure these wines now! The Kennedy family is

best known for its Bordeaux-style, super-premium red wines. We're not surprised that they have created an equally fine Sauvignon Blanc. Like all the wines produced at this small-scale winery, the Sauvignon Blanc has an artisan quality. Kathryn's son, winemaker Marty Mathis, believes that the balance of flavors is critical in wine. "He's much more enthusiastic about winemaking than I ever was," Kathryn admits.

The Kennedy 2006 Sauvignon Blanc was crafted by combining grapes grown in Monterey and Sonoma counties; each vineyard carefully selected for its cool climate and exceptional grapes. The choice to make the wine in stainless steel and a no oak application ensures the fresh fruit character of the grapes. The wine pours a light medium yellow color. The nose is clean, fresh, and full of lemon, lime, and mandarin orange. On the palate the wine is soft and dry with terrific off-sweet citrus flavors and a crisp and clean long finish. This wine will be great with salads, goat cheese, and light cream sauce.



2006

KENNEDY

Sauvignon Blanc
(saw-veehn-yawn blahn)

California

Color:
Light medium
yellow

Nose:
Clean, lemon, lime,
mandarin orange

Palate:
Soft, dry, sweet
citrus, lime,
cucumber

Finish
Crisp clean long
finish

WOMC Rating
86 Points

CELLARING SUGGESTIONS

Drink chilled
through 2008

V808F	Retail Price:	\$15.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$12.99/each
	32% Discount	\$155.88/case

ADVENTURES IN GOOD FOOD

The Vintners Series

WINE OF THE MONTH CLUB®

Molé (mo-lay) sauce is a flavorful classic of Mexican cuisine. You can make this sauce days ahead of time, then simply warm it, pour it over slices of cooked chicken, and serve with a glass or two of *Huntington Petite Sirah*.

CHICKEN WITH MOLÉ SAUCE

INGREDIENTS:

1 pound cooked boneless chicken breasts, sliced
3 Tbsp. olive oil
1 cup finely chopped onion
3 Tbsp. chopped garlic
1 tsp. dried oregano
1 tsp. ground cumin
1/2 tsp. ground cinnamon
2-1/2 Tbsp. chili powder (more to taste)
3 Tbsp. flour
2 tsp. creamy peanut butter
3 cups chicken broth
1 15-oz can diced tomatoes
2 oz dark chocolate, chopped
Cilantro, chopped for garnish

PREPARATION:

Heat oil in a large saucepan over medium-low heat. Add onion, garlic, oregano, cumin and cinnamon. Cover and cook until onion is almost tender, stirring occasionally, about 10 minutes. Mix in chili powder and flour, stir for 3 minutes. Gradually whisk in chicken broth. Add can of tomatoes. Whisk in peanut butter. Simmer for about 30 minutes, stirring occasionally, until flavors have blended and sauce is thick. Remove from heat. Whisk in chocolate, season with salt and pepper.

You may wish to remove from heat, cool slightly, blend in a blender, then return to the pot.

Pour over chicken. Garnish with cilantro. Serve with rice.

This is a super-simple recipe featuring chevre (goat cheese). It will make a perfect appetizer to serve with the *Kennedy Sauvignon Blanc* or the *Omaka Springs Pinot Gris*. Delicious on rosemary or olive bread.

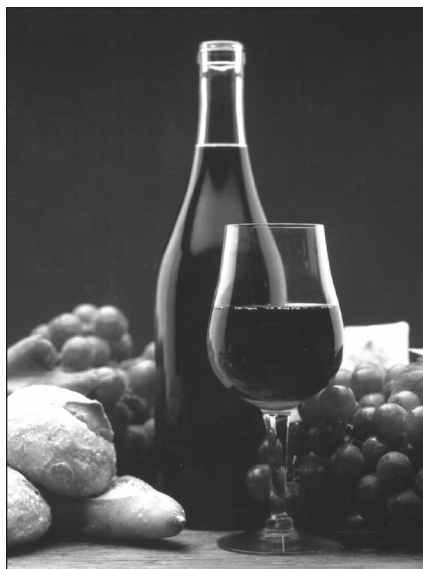
CHEVRE CHEESE & ARTICHOKE SPREAD

INGREDIENTS:

8 oz goat cheese, softened.
1/2 cup scallions, finely chopped
1 6.5-oz jar marinated artichokes, slightly drained and thinly sliced.
Salt and pepper
1 slim baguette of French bread

PREPARATION:

Mix softened chevre with chopped scallions, artichokes and olive oil. Season with salt and pepper. Slice bread into bite-sized rounds and spread cheese mix onto slices. Simply delicious!



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.

August 2005 Cabernet Sauvignon, 2002. Flora Springs. Drink through 2010.
Verdejo, 2004. Valdelainos. Drink up.







August 2006 Cabernet Sauvignon, 2004. Parrone. Drink through 2010.
Sauvignon Blanc, 2004. Baileyana. Drink now.

August 2007 Cabernet Sauvignon, 2005. Cosentino. Drink through 2010.
Vermentino, 2005. Villa Solais. 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
 #V808E – Petite Sirah, 2005. Huntington <i>"Blueberries, chocolate, currant"</i> Retail Price \$18.99 37% Discount		\$11.99/Each \$143.88/Case	
 #V808F – Sauvignon Blanc, 2006. Kennedy <i>"Lemon, lime, mandarin, cucumber"</i> Retail Price \$15.99 32% Discount		\$12.99/Each \$155.88/Case	
 #V808G – Grenache, 2004. Grinning Man <i>"Blackberries, tobacco, black pepper"</i> Retail Price \$18.99 37% Discount		\$11.99/Each \$143.88/Case	
 #V808H – Pinot Gris, 2006. Omaka Springs <i>"Pear, peach, honey"</i> Retail Price \$17.99 27% Discount		\$12.99/Each \$155.88/Case	
 #V708E – Cabernet Sauvignon, 2006. High Note <i>"Black cherry, dried cherry, new leather"</i> Retail Price \$18.90 31% Discount		\$12.99/Each \$155.88/Case	
 #V708F – Sauvignon Blanc, 2005. Mount Fishtail <i>"Passion fruit, mango, melon"</i> Retail Price \$18.99 37% 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 424-343-2597 (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

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

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

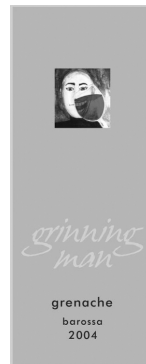
WINE OF THE MONTH CLUB®

Grinning Man is made by Sorby Adams Wines in the heart of the Barossa Valley. The Barossa Valley is Australia's most famous wine region, and the only Australian location listed in The New York Times list of "The 53 Places to Go in 2008." The Barossa Valley has a strong Germanic cultural heritage, gourmet dining, art, and festivals. It has acres of beautiful vineyards, including some of the oldest Grenache vines in the world. Wine New Zealand magazine says, "If you only do one wine trail in Australia you have to make it Barossa." The Barossa wine region is a combination of the Barossa Valley and the Eden Valley with the Barossa Ranges bridging the two. The Barossa climate is very warm, but has great variance of daily temperature, much like Bordeaux. There is low humidity and low rainfall. It's an ideal climate for full-bodied reds and big whites. The sandy loam soils vary from light to heavy.

Sorby Adams is a boutique producer of quality, hand-crafted wines. Winemaker,

Simon Adams has been making wines for 30 years. He's made wine at Yalumba and Dorrien in Australia, and also in Alsace, St. Emilion, Napa Valley, and New Zealand. Over his career he has won more than 65 trophies and 300 gold medals in international wine competitions. His philosophy is that great wines are made in the vineyard with careful tending of the vines and minimal intervention. Passionate about the wines he makes; Adams is also passionate about charities, especially charities helping families with disabilities.

His Grinning Man Grenache was made with grapes from 80-year vines, combined with grapes from younger vines as well. The result is a structured wine with a dark violet color. The nose invites with blackberry, cherry, and strawberry fruit with a hint of tobacco. The palate is concentrated with lush fruit, soft tannins, and a touch of black pepper. The finish is lengthy and juicy. Only 500 cases of this "must-have" wine were produced. It will be perfect with lamb, curry, and light meat sauce recipes.



2004

**GRINNING
MAN**

Grenache
(greh-nahsh)

**Barossa Valley
Australia**

Color:
Dark violet

Nose:
Dark fruit,
blackberries, tobacco

Palate:
Dry, lush fruit, soft
tannins, touch of
black pepper

Finish
Lengthy juicy finish

WOMC Rating
86 Points

CELLARING SUGGESTIONS

Enjoy now
through 2011

V808G	Retail Price:	\$18.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$11.99/each
	37% Discount	\$143.88/case

THIS MONTH'S SELECTION #4

The Vintners Series

WINE OF THE MONTH CLUB®

Omakia Springs Estates is located in the heart of Marlborough's wine growing country. The area is well-known for Sauvignon Blanc, and other cool climate varietals are now making their debuts. The well-drained soils, long dry growing seasons, and warm days and cool nights, are the ideal combination for Sauvignon Blanc, as well as Pinot Gris.

Omakia Springs Estates is a family business owned by Geoff and Robina Jensen. Geoff met Robina at British Airways, where they both worked. After a 35-year career with the airlines, Geoff decided to follow his dream of making wine. The Jensens looked for a location similar to Provence or northern Portugal. They found what they were looking for in Omaka Valley. They now have 178 acres of vineyards, and one of the country's largest olive orchards with over 2500 trees and 23 different varieties.

Winemaker Ian Marchant brings 25 years of experience to Omaka Springs Estates. He's been with the winery since 1997. His style is identifiable, and

consequently, the demand for his wines has increased. Omaka Springs Estates grows all its own grapes, and Ian turns them into award-winning wines. His single goal is "to make only high quality wines at affordable prices." Marchant applies minimal technique to the wines, basing most of his decisions on taste, preferring to work with the grapes as they come from the vineyard.

Pinot Gris is the new fashion statement of white wines. Long the popular summer-time quaffer in Italy (known there as Pinot Grigio), Pinot Gris has finally made its way to our tables. Pinot Gris is a delicious experience, and it's the bottle to reach for as an alternative to Chardonnay.

Omakia Springs pours a pale yellow. The nose is fresh and clean with pear, peaches, and spice. The palate offers the weight of Chardonnay yet is dry, with mouth-watering acidity, flavors of ripe peaches, apples, and honey. The finish is lingering, crisp and clean. Serve slightly chilled as an aperitif with light appetizers and throughout the meal with poultry, Thai food, and pork chops.



2006

**OMAKIA
SPRINGS**

Pinot Gris
(pee-no gree)

**Marlborough
New Zealand**

Color:

Pale yellow

Nose:

Fresh, clean, pear,
peach, spice

Palate:

Medium-bodied,
dry, good depth, ripe
peaches, apples,
honey

Finish

Lingering crisp clean
finish

WOMC Rating
85 Points

CELLARING SUGGESTIONS

Drink chilled
through 2008

V808H	Retail Price:	\$17.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$12.99/each
	27% Discount	\$155.88/case