



The Vintners Series

WINE OF THE MONTH CLUB®

OCTOBER 2008

Wines Evaluated: 159

Wines Rejected: 151

Wines Approved: 8

Wines Selected: 4

A bottle of wine begs to be shared; I have never met a miserly wine lover."

~CLIFTON FADIMAN

**CUVEE 384, 2005. TARIA.
CENTRAL COAST,
CALIFORNIA**

Taria Cuvee 384 appeals to the wine lover in all of us. This is a Bordeaux-style blend made with carefully selected fruit from Paso Robles and Monterey. This is special; stock up for the holidays ahead.

**LASORDA, 2006.
TREBBIANO.
ABRUZZO, ITALY**

The Lasorda wines have already won awards; no surprise from a man who has spent his entire life achieving greatness. Tommy Lasorda enjoys sharing this wine with you

and assures you that "this will be one of the best Italian wines you will ever experience." This wine is a homerun.

**SADDLE LANE, 2005.
MERLOT. ALEXANDER
VALLEY, CALIFORNIA**

We all love Merlot and this is another great bottle of wine from the esteemed Alexander Valley. Soft and lush with gobs of fruit, it is sure to become another top ten favorite.

**FESTIVAL '34, 2006.
CHARDONNAY.
CENTRAL COAST,
CALIFORNIA**

Prohibition started in 1919. Festival '34 celebrates the first vintage following the end of Prohibition in 1933. This is an inspired wine made for celebrating.

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

Hang on to your hats, Katie, bar the door. The wines we have in store for you to close out 2008 are remarkable. I am punching myself in the arm right now. Check out our new gift catalog (enclosed with your shipment)...another arm punch!

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

We have talked about how the Wine of the Month Club is about family. My family. Your family. We have talked about how the Wine of the Month Club started as a business to help the wine consumer, not necessarily to sell bottles of wine. Did you get my email from last month regarding the movie "Bottle Shock?" (If you didn't, call us to update your email address at (800) 949-9463.) This movie is a great example of how the wine business is about family and neighbors. There is no other wine club or even wine shop that can tell the stories that we can tell about Chateau Montelana and the movie "Bottle Shock."

Unfortunately, I don't have the page space here to tell the whole story, but would be happy to email you the complete story upon your request. In 1976, in a blind tasting of Chardonnays, an upstart California Winery shocked the sophisticated French wine world by beating their best Burgundies. I can tell you that the owner of Chateau Montelana, Jim Barratt, was very close to my father when he owned Palos Verdes Wines and Spirits. In fact, I used to surf with his son when we were at Palos Verdes High School together.

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®

The wine is not a meri-taahge, but rather a meritage rhyming with the word heritage. Named after our American heritage, these wines are made with Bordeaux varietals: Petit Verdot, Malbec, Merlot, Cabernet Franc, and Cabernet Sauvignon. According the Meritage Association, a meritage must have two or more Bordeaux grape varieties.

In the United States we make mostly single varietal wines and label them as such. In Europe, blends are the norm, not the exception. Over the years, wineries have made blends and have come up with clever and enticing names for them, including Primus, The Poet, Opus, Quintessa, Goats du Roam and Trilogy. Blending different varietals brings complexity and allows the winemaker an artist's freedom to create flavors and textures not possible with a single varietal wine.

Taria Cuvee 384 is a blend of 78% Cabernet Sauvignon, 18% Merlot and 5% Malbec. The Cabernet Sauvignon grapes were sourced from old vines in Paso Robles. Grapes sourced from Paso Robles have garnered

attention the world over. The diversity of the region and the micro-climates give many grapes, especially Cabernet Sauvignon, a perfect opportunity for ripening and producing wines with elegance and age worthiness. The Malbec and Merlot were sourced from the cool climate vines in Monterey. Monterey fruit tends to be bright with fruit-forward flavors and a touch of herbaciousness. The result of careful selection and blending is a fruit-forward California-style Cabernet with the refinement of the earthy Bordeaux style. The blend, or cuvee, was slowly fermented in cool temperatures in stainless steel tanks. Then the blend spent 12 months in new and neutral French oak barrels before bottling.

It pours a dark purple color. The nose is abundant with smoke, spice, tobacco, raspberry, and plums. The wine is full-bodied with rich tannins and layers of black fruit, boysenberry, plums, and balanced oak and fruit tannins. The long persistent finish will keep the wine for several years in your cellar. This is a great match with beef stew, roast meat, lasagna and strong cheeses.



2005
TARIA
CUVEE 384
Cabernet
Sauvignon,
Malbec, Merlot
(ka-bur-nay
saw-veehn-yawn,
mahl-beck, mare-low)

Central Coast
California

Color:
Dark purple violet

Nose:
Smoke, spice,
tobacco, plums,
raspberry

Palate:
Full-bodied, rich
tannins, layered
black fruit, balanced

Finish
Long persistent
finish

WOMC Rating
87 Points

CELLARING SUGGESTIONS

Drink now or
cellar through 2015

V1008E	Retail Price:	\$18.99/each
	Special Member Price:	\$16.99/each
	Reorder Price:	\$12.99/each
	32% Discount	\$155.88/case

THIS MONTH'S SELECTION #2

The Vintners Series

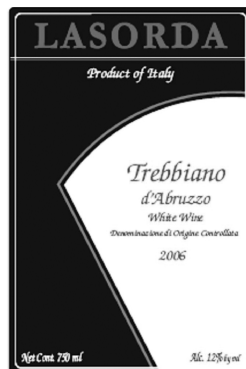
WINE OF THE MONTH CLUB®

Thomas Charles Lasorda is a former Major League pitcher and manager. He set baseball records that have yet to be broken. Throughout his baseball career, he won championships and set pitching records for every team he worked with. After his pitching career, he began coaching and the teams began winning. In 1997 he was inducted into the Baseball Hall of Fame. In 2000 he coached the United States team to a Gold Medal at the Sydney Olympics. He is still a "Special Advisor to the Chairman" of the Los Angeles Dodgers. He is an avid scout and public speaker. Married to his wife Jo for 57 years, they have built an empire through endorsements, restaurants, and television. His endeavor into the wine business takes him back to his grandfather's roots in Italy. A wine lover since "way back when," he has put his heart and enthusiasm into Lasorda wines. These wines are made with the spirit that legends are made of.

Abruzzo is a region in central Italy, 50 miles east of

Rome. The name is derived from the Latin *aper* which means boar, and the word *abruptum* meaning rugged or steep. The area is mostly mountainous, with medieval towns and castles. Off the beaten path for most tourists, it is a secret spot for skiing and has a beautiful beach. The area is known for sheep, olive oil and wines. Abruzzo produces only one DOCG (Montepulciano d'Abruzzo Collini Teramane) and three DOC; (Controguerra, Montepulciano d'Abruzzo, and Trebbiano d'Abruzzo).

Trebbiano is a white grape that produces a pleasant and delicately perfumed wine that is best drunk sooner rather than later to thoroughly enjoy its elegance. Lasorda Trebbiano pours a pale straw yellow color. The nose is clean and fresh with white floral, mineral and fresh citrus. The palate is soft, dry with tangy acidity, with a hint of almonds and lemon peel. The finish is crisp and clean. This is a great pairing with seafood, poultry and light appetizers.



2006

LASORDA

**Trebbiano
d'Abruzzo**
(treh-bee-ahn-oh)

**Abruzzo
Italy**

Color:

Pale straw yellow

Nose:

Clean, white floral,
mineral, fresh citrus

Palate:

Soft, dry, tangy
acidity, almonds,
lemon peel

Finish

Crisp clean finish

**WOMC Rating
87 Points**

CELLARING SUGGESTIONS

Drink chilled,
now through 2009

V1008F	Retail Price:	\$15.99/each
	Special Member Price:	\$12.99/each
	Reorder Price:	\$10.99/each
	31% Discount	\$131.88/case

ADVENTURES IN GOOD FOOD



Here is a classic recipe for everyone's favorite: lasagna. This is a great match with the *Taria Cuvee 384* and the *Saddle Lane Merlot*. Salute!

50 -YEAR OLD LASAGNA RECIPE

INGREDIENTS

FOR MEATBALLS:

1 lb. ground beef
1/4 cup onion, minced
1/4 cup parmesan cheese
1 clove minced garlic
1/8 cup parsley flakes
1/2 teaspoon basil
1 egg
3/4 cup water
salt, pepper
Bread crumbs

FOR SAUCE:

2 cloves garlic minced or
1/4 cup onion minced
1/4 cup parsley flakes
1/2 teaspoon basil
2 large cans tomato sauce or
whole tomatoes

FOR LASAGNA LAYERS:

1 1/2 packages lasagna noodles
6 hard boiled eggs, chopped
(must be included for distinctive taste)
1 lb. mozzarella, cubed
1 lb dry cottage cheese
1/2 pound pepperoni slices
Parmesan cheese

PREPARATION:

Mix and form marble size meatballs, set aside.

To prepare sauce, heat minced garlic or onion in olive oil. Do not brown. Add parsley and basil, then add sauce or tomatoes. Simmer.

Drop meatballs into the simmering tomato sauce. Simmer until sauce thickens, stirring often.

Boil Lasagna noodles in large pan as directed on package.

Grease a large roasting pan with olive oil. Layer lasagna noodles to cover bottom

of pan. Layer with cheese, eggs, and pepperoni, then sauce and Parmesan. Continue layering beginning with noodles until last layer is sauce and Parmesan.

Bake in preheated 375° oven for 30 minutes.

Risotto can serve as a complete meal or as a side dish with meat. This is a superb recipe to be enjoyed with the *Lasorda Trebbiano*.

ASPARAGUS RISOTTO

INGREDIENTS:

1 lb. fresh asparagus
1 med. onion, chopped
3 Tbsp. olive oil
1 1/2 cup rice
1/2 cup Lasorda Trebbiano
5 to 5 1/2 cup chicken broth, heated
to simmering
1/2 cup freshly grated Parmesan cheese
1/4 cup fresh chopped parsley
Ground black pepper

PREPARATION:

Trim and discard the woody base stems from the asparagus. Cut asparagus in 2" pieces. Chop the onion. Melt the butter in a large saucepan over medium heat. Sauté the onion until soft (2 to 3 minutes). Stir in the uncooked rice. Cook for 1 minute, stirring rice into butter and onions. Add the wine and bring to a boil, stirring constantly. When most of wine is absorbed, add the first 1/2 cup of chicken broth.

Cook rice at gentle boil, stirring frequently. Continue to add broth in 1/2 cup portions as it is absorbed until 5 cups of broth is used. After the initial 10 minutes of cooking time, add the asparagus. Use the last 1/2 cup of broth if rice still tastes too firm. When ready the risotto will have a creamy sauce. Remove the pan from the heat. Stir in remaining tablespoon of butter, Parmesan cheese, parsley and ground pepper. Serve at once.

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.

October 2005 Domaine Deshenrys, 2002. Coteaux du Languedoc. Drink through 2008.
Chardonnay, 2003. 14 Hands. Drink up.

October 2006 Zinfandel, 2004. Zen of Zin. Drink through 2009.
Chardonnay, 2005. Taft Street. Drink up.

October 2007 Serience Red, 2002. Zefina. Drink now and through 2010.
Sauvignon Blanc, 2005. Domaine de Nizas. 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
 #V1008E – Cuvee 384, 2005. Taria <i>"Smoke, spice, tobacco, plums"</i> Retail Price \$18.99 32% Discount		\$12.99/Each \$155.88/Case	
 #V1008F – Trebbiano, 2006. Lasorda <i>"White floral, mineral, fresh citrus"</i> Retail Price \$15.99 31% Discount		\$10.99/Each \$131.88/Case	
 #V1008G – Merlot, 2005. Saddle Lane <i>"Black plums, cassis, mulberry, roses"</i> Retail Price \$17.99 28% Discount		\$12.99/Each \$155.88/Case	
 #V1008H – Chardonnay, 2006. Festival '34 <i>"Tropical fruit, melon, vanilla"</i> Retail Price \$16.49 33% Discount		\$10.99/Each \$131.88/Case	
 #V908E – Tempranillo, 2003. Viña Herminia <i>"Fresh cherries, bitter chocolate, vanilla"</i> Retail Price \$19.99 35% Discount		\$12.99/Each \$155.88/Case	
 #V908F – Chardonnay, 2006. Glendonbrook <i>"Pear, grapefruit, fresh apples"</i> Retail Price \$15.99 31% 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, Office box. If an adult is not regularly at this address during normal UPS/Fed Ex/GSO
 NH, NM, NV, OH, OR, TX, WA, WI, WV, WY. Shipments cannot be made to a Post 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		\$34.98*	
20V	6 Bottles Assortment of recent selections		\$94.94*	
30V	12 Bottles (1 Case) Assortment of recent selections		\$184.88*	
4VQGP	4 Month Membership in THE VINTNERS SERIES Subscription: 2 Bottles every quarter for one year (8 bottles total)		\$124.92*	
5VGP	6 Month Membership in THE VINTNERS SERIES Subscription: 2 Bottles every other month for one year (12 bottles total)		\$184.88*	
VGP	1 Year Membership in THE VINTNERS SERIES Subscription: 2 Bottles each month for the next 12 months (24 bottles total)		\$364.76*	
SHIPPING AND HANDLING				
FOR EARLIER SELECTION ORDERS				
Number of Bottles	CA Shipping	Average Out of State Shipping	Sub-Total	
1 - 2	\$7.58	\$9.53	8.25% CA Sales Tax	
3 - 4	\$9.46	\$12.81	S & H	
5 - 6	\$11.46	\$17.41		
7 - 8	\$13.36	\$21.66		
9 - 10	\$14.71	\$24.76		
11 - 12	\$16.16	\$28.11		
Please call for shipping prices outside CA in states where permissible.				
				GIFT ORDERS TOTAL

*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®

The Alexander Valley is an American Viticultural Area one hour north of the Golden Gate Bridge. This beautiful corner of Sonoma County is home to 40 wineries, each with stunning views and ideal growing conditions. Many argue that this is the most perfect place in all of California for grape-growing.

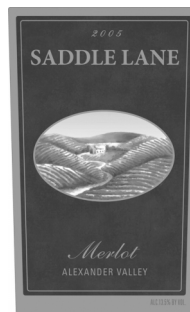
Cyrus Alexander was one of the first to recognize the region's wine potential. In 1840 he was hired to manage the Sotoyomo Ranch. As payment for his services, he received 9,000 acres where he built his home, built a tannery and a grain mill, and planted orchards and vineyards. After the Gold Rush, the area tripled in population, and more than 230 acres were planted in vineyards. In 1984, the formal recognition of American Viticultural Area was granted, and now there are over 15,000 acres of vineyards.

The region is gifted with hot days and cool nights. The

grapes have the opportunity to develop balanced acids, and the ripe small berries result in rich, soft tannins and lush, fruit flavors.

The Merlot grape is a great favorite among winemakers because it is easy to grow and ripens early, avoiding the autumn rains. It makes soft, beautifully flavored wine. It is the most planted grape in the entire Bordeaux region of France, and the third-most-planted grape in all of France (after Grenache and Carignane). It has the reputation for being the darling of red wines; it's easy to understand, delicious to drink, and readily available.

The Saddle Lane Merlot pours a dark garnet color. The nose burst with aromas of black plums, cassis, mulberry, roses and coconut. The palate is full-bodied with lush fruit, clove, oak tannins and cassis. The soft seamless finish makes this wine an ideal pairing with strong cheeses, roast meat, and hearty stews.



2005
SADDLE
LANE
Merlot
(mare-low)
Alexander
Valley
California

Color:
Deep garnet

Nose:
Black plums, cassis,
mulberry, roses,
coconut

Palate:
Full-bodied, lush
fruit, clove, oak
tannins, cassis, plum

Finish
Soft seamless finish

WOMC Rating
86 Points

CELLARING SUGGESTIONS

Enjoy now
through 2011

V1008G	Retail Price:	\$17.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$12.99/each
	28% Discount	\$155.88/case

THIS MONTH'S SELECTION #4

The Vintners Series

WINE OF THE MONTH CLUB®

Chardonnay reigns as the queen of white wines. We know her, and we love her. She can be very expensive, but Festival '34 is a special find of good quality and at a reasonable price.

Festival '34 Chardonnay celebrates the ending of the American Prohibition. Herbert Hoover called Prohibition "a great social and economic experiment with a noble purpose." On January 29, 1919, Prohibition began with the ratification of the 18th Amendment. Under the 18th Amendment, "intoxicating beverages," those with greater than 0.5% alcohol, were banned. It became illegal to make, sell, deliver, buy, sell, or possess alcohol. The 1920s were difficult times for America's young wine industry. Crime and black markets flourished. Finally, on December 5, 1933, the 21st Amendment gave rights to each state to decide if they would ban or restrict the purchase and sale of alcohol.

Prohibition was repealed. The first harvest after the lifting of Prohibition was 1934, and people celebrated across the country.

The grapes for Festival '34 were carefully selected from prestigious vineyards in Santa Barbara. Santa Barbara receives cool ocean breezes and fog from the Pacific which creates a maritime climate. Chardonnay loves this climate. The grapes were fermented in stainless steel. A small portion was fermented in old French barrels for just a hint of oak and added complexity. This is a quintessential Coastal California Chardonnay—fruity and friendly.

Festival '34 pours a bright yellow with hints of lime. The nose is bursting with tropical fruit, melon, and a touch of vanilla. The palate is soft, full-bodied and rich with papaya, citrus and butterscotch. This is a great pairing with Thai curry, sushi, crab cocktail and smoked cheeses.



2006

FESTIVAL '34

Chardonnay

(shar-doe-nay)

Central Coast California

Color:

Bright yellow
with lime

Nose:

Tropical fruit, melon,
vanilla

Palate:

Soft, full-bodied,
papaya,
butterscotch, citrus

Finish

Lingering elegant
finish

WOMC Rating
85 Points

CELLARING SUGGESTIONS

Drink now, chilled,
through 2009

V1008H Retail Price:	\$16.49/each
Special Member Price:	\$12.99/each
Reorder Price:	\$10.99/each
33% Discount	\$131.88/case