

NOVEMBER 2008

Wines Evaluated: 161

Wines Rejected: 153

Wines Approved: 8

Wines Selected: 4



The Vintners Series

WINE OF THE MONTH CLUB®

“Good wine praises itself.”

~DUTCH PROVERB

TOAD HALL, 2005. PINOT NOIR. CARNEROS, CALIFORNIA

Two generations of the Komes family take pride in making limited production high quality wine. What started out as a family hobby with 10 cases of Chardonnay, has grown to include this delicious and affordable Pinot Noir.

WILLAMETTE VALLEY VINEYARDS, 2007. RIESLING. WILLAMETTE VALLEY, OREGON

Creating elegant, classic cool-climate varietals is the mission and passion at Willamette Valley Vineyards. Determination and great talent have produced a wine of world-class quality and easily enjoyed with many different foods.

GRAN FAMILIA, 2006. RIOJA. RIOJA, SPAIN

This is top quality wine at an extraordinary price. Rioja is where Tempranillo calls home and Gran Familia makes a stunning example of the grapes true personality.

E MINOR, 2006. CHARDONNAY. BAROSSA VALLEY, AUSTRALIA

World famous Winemaker Stuart Bourne says, “The E Minor Chardonnay truly exemplifies our wine-making philosophy of using 100 percent Barossa fruit from our third and fourth generation growers, only selecting the best sites that deliver quality, value and consistency.” This is a great example of Chardonnay that is full of flavor and richness. Great with cream sauces!

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

This is great! I am having so much fun! We have really put together some wonderful wine and food baskets for this holiday season. Happy Holidays!

PS: My gift to you... "FREE SHIPPING" on everything in our New Gift Catalog!

Paul Kalemkiarian

FREE SHIPPING on Everything in our gift catalog!

THE GIFT THAT KEEPS ON GIVING

When you give the Wine of the Month Club membership the recipient receives a wonderful reminder of your generosity every month, not just once a year! For the cost of the wine, your co-worker, friend, or business contact will receive two great selections each month, delivered to their door with all the information inside the newsletter to make their enjoyment of the wines that much better. One call does it all!

CLASSY GIFT BASKETS

We have a wide assortment of beautifully arranged gift baskets that will fit any taste and budget. You can select food only, wine only, or food and wine combos. Avoid unpleasant traffic, crowds, parking and waiting. Don't worry about wrapping your gifts or the hassles of shipping and insurance. We do it all for you! Plus Free Shipping!

LOOKING GOOD

Your gift is carefully wrapped in a linen burgundy gift box and delivered with a hand-written gift card. When you send a Wine of the Month Club gift, the recipient receives a beautifully presented gift showing your thoughtfulness.

SAVE MONEY

You can be assured that your gift has a value beyond your actual cost. The purchasing power of the Wine of the Month Club is your guarantee that you will always be sending the best for less.

We will be shipping November and December wines early so you can have them in time for all your holiday gatherings. We encourage you to reorder as soon as possible to avoid the last minute rush.

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

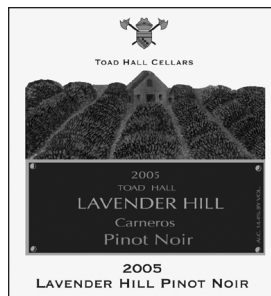
WINE OF THE MONTH CLUB®

Since 1984, the Komes family has been a prominent force in the California wine industry. John and Carrie own Flora Springs Winery as well as Toad Hall Cellars. Second generation Otto and Nat Komes continue the family tradition; making superior hand-crafted wines with limited production. Toad Hall Cellars is located in the beautiful Carneros district in California. The name Toad Hall comes from the famous children's book, "The Wind in the Willows", whose main character, Toad, affectionately reminded Carrie of her husband John.

Carneros-Los Carneros, meaning "The Rams" straddles the borders of Napa and Sonoma on the north coast near San Pablo Bay. During the day, the sun heats up the vineyards and mountainsides of Napa to the north and draws cool air and fog from the Bay. This fog over Carneros in the early afternoon keeps the temperatures quite moderate, making this area a cool-climate growing region. Cool and wind-whipped, with thin soils and little rainfall, Carneros, produces

wines with healthy acidity and moderate sugar levels. Not surprisingly, all of these factors add up to a place that is near-perfect for growing Pinot Noir. The Pinot Noir from Carneros is most noted for their tight structure and spicy berry flavors.

Lavender Hill Vineyard, true to its name, is not only covered with premium Pinot Noir vines, but with rows of lavender bushes. The air is sweet with the flowering lavender and it is apparent in the wine as well. The wine was bottled unfined and unfiltered after resting for 9 months in large Burgundy barrels half of which was new French oak. This added just the right amount of complexity to the ripe fruit. Toad Hall pours a medium-ruby red color. The aromas are captivating with black cherry, lavender, cocoa and red licorice. It is medium-bodied with soft, velvety tannins and complex red fruit flavors. The lingering fruity finish make this wine a great food pairing with roasted red meats, pasta with red sauce and fish with fig sauce. (See recipe on page 5.) Enjoy!



2005 TOAD HALL

Pinot Noir
(pee-no nwah)

**Lavender Hill
California**

Color:
Medium-ruby red

Nose:
Black cherry,
lavender, cocoa,
licorice

Palate:
Medium-bodied, soft
velvety tannins,
complex red fruit

Finish
Lingering fruity
finish

WOMC Rating
88 Points

CELLARING SUGGESTIONS

Drink now
through 2011

V1108E	Retail Price:	\$29.99/each
	Special Member Price:	\$16.99/each
	Reorder Price:	\$14.99/each
	50% Discount	\$179.88/case

THIS MONTH'S SELECTION #2

The Vintners Series

WINE OF THE MONTH CLUB®

Willamette Valley Vineyards is located south of Salem, in northwest Oregon. It surrounds the Willamette River. As a great source for water and agriculture, the valley was the destination of choice for many of the emigrants on the Oregon Trail. It is the cultural and political heart of Oregon and home to 70% of the population.

The vineyards were once a very industrious plum orchard which the Jory family dried and made into prunes. In the early 80's, Jim Bernau purchased the farm and cleared away the orchards now covered with scotch bloom and blackberry vines. He planted Pinot Noir, Chardonnay, Riesling and Pinot Gris. He hand-watered his vines with thousands of feet of hose, he studied at UC Davis and attended numerous seminars both here in the states and in France. He was determined to make world-class wine and was willing and able to do everything necessary.

He is described as intense, passionate, and wholly committed to making the best wines from Willamette Valley. "Our mission says Jim "is to grow cool-climate

varietals and create elegant, classy Oregon wines. As native Oregonians, we treasure our environment and use sustainable practices in growing and vinifying our grapes."

The winery team uses careful canopy management to allow the best sun hours on the ripening fruit. Each vineyard lot is fermented and barreled separately, sometimes as small as only 2 barrels. They have met the very strict standards for sustainable farming and in 1997, received there certification as LIVE and Salmon Safe. With his wine-making team, Forrest Klaffke, Don Crank III, and Efrén Loeza, Willamette Valley Vineyards hosts a proud and enthusiastic group of some of the most dynamic winemakers on the west coast. This Riesling pours a clear lime color with hints of silver. Vibrant fragrances of peach, pear, citrus and honeysuckle greet you on the nose. The palate is crisp, semi-sweet, and medium-bodied with apple flavors wrapped around steely acidity leading to a crisp clean finish. This is a good match with light cheeses, fowl with fruit chutney, prawns, and scallops.



2007
WILLAMETTE VALLEY
VINEYARDS



WILLAMETTE VALLEY • OREGON
RIESLING

2007

WILLAMETTE VALLEY VINEYARDS

Riesling
(reez-ling)

**Willamette
Valley
Oregon**

Color:

Clear lime with
silver tinge

Nose:

Vibrant peach, pear,
citrus, honeysuckle

Palate:

Crisp, semi-sweet,
medium-bodied,
steely acidity, apple,
star fruit

Finish

Crisp clean finish

WOMC Rating
88 Points

CELLARING SUGGESTIONS

Drink chilled
through early 2009

V1108F	Retail Price:	\$17.99/each
	Special Member Price:	\$12.99/each
	Reorder Price:	\$10.99/each
	39% Discount	\$131.88/case

ADVENTURES IN GOOD FOOD



If you cannot find red snapper, you can use sea bass. The sweet and sour flavors with the *Toad Hall Pinot Noir* are a combination worth savoring.

RED SNAPPER WITH SWEET AND SOUR FIG SAUCE

INGREDIENTS

3 small eggplants
Sea Salt
Freshly ground black pepper
4 Tbsp extra virgin olive oil
1 cup fresh wild mushrooms, chopped
1/4 cup chopped onion
2 cloves garlic, chopped
4 Tbsp red wine
2 Tbsp heavy cream
Pinch of chopped parsley
4 Red Snapper fillets (5-oz. each)
Pulp of 4 figs
2 Tbsp balsamic vinegar

PREPARATION:

Preheat oven to 350F.
Cut eggplants in half and sprinkle with salt and pepper. Drizzle with olive oil, wrap in aluminum foil and bake until tender, about 35 minutes.

Remove eggplants from foil. When cool enough to handle, scoop out flesh, chop and set aside in a bowl. Reserve hollowed-out eggplant skins.

Heat a medium skillet over medium high heat. Add 2 Tbsp olive oil. Add mushrooms and sauté 10 minutes, until browned. Remove from skillet and set a side. Add remainder of the olive oil to skillet. Add onion and garlic and cook over medium heat until soft. Add chopped eggplant, mushrooms, wine and season with salt and pepper. Add cream and chopped parsley. Stir to combine. Fill eggplant halves and keep warm until ready to serve.

Season fish fillets with salt and pepper. Heat 2 Tbsp olive oil in a large oven-proof skillet. When oil is very hot, add fish, skin side down for 2 minutes. Turn and sear other

side. While fish cooks, prepare fig sauce. Combine fig pulp and vinegar in a small bowl, adjusting amount of vinegar to taste. Season with salt and pepper and mix well. Place eggplant half in center of plate and place fish fillet on top. Pour 3 Tbsp fig sauce around eggplants and serve.

Yummy!

The pecan coating offers a unique change to these baked pork chops. Coupled with a glass or two of *E Minor Chardonnay* and it is a meal fit for a queen or king.

PECAN CRUSTED PORK CHOPS

INGREDIENTS:

2 cups pecans
1 tsp salt
1/4 tsp freshly ground pepper
1/2 cup all-purpose flour
3 eggs
6 (1-inch thick) pork chops
3 Tbsp. unsalted butter
Italian flat leaf parsley

PREPARATION:

Preheat oven to 350F.

Spread pecans on a baking sheet and bake until lightly toasted, about 5 minutes. Set aside to cool. Raise oven to 375F.

Chop pecans finely; combine in a shallow bowl with salt and pepper. Place flour in another shallow bowl. In a third bowl, whisk the eggs until well-blended. Dip each pork chop into the flour, then the egg and then the finely chopped pecans. In a large oven-proof frying pan, melt the butter over medium heat. Arrange the chops in a single layer on the pan. Cook, turning once, until golden on both sides, 5 to 6 minutes total. Place the frying pan in the preheated oven and bake until firm to the touch and pale pink when cut in the center, about 10 to 12 minutes. Do not let the nut coating to burn.

Garnish with parsley twigs and serve with rice and steamed vegetables.

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.

November 2005 Rivera, 2003. Rupicolo. Drink through 2008.
Fairhill Downs, 2004. Sauvignon Blanc. Drink now.

November 2006 Las Renas, 2005. Monastrell. Drink up.
Stuart Cellars, 2005. Viognier. Drink now.

November 2007 3 Trees, 2006. Pinot Noir. Drink through 2008.
Kiara, 2005. Sauvignon Blanc. Drink now.

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

EARLIER SELECTIONS



ITEM # & DESCRIPTION	QTY	MEMBER REORDER PRICE	TOTAL
 #V1108E – Pinot Noir, 2005. Toad Hall <i>"Black cherry, lavender, cocoa"</i> Retail Price \$29.99 50% Discount		\$14.99/Each \$179.88/Case	
 #V1108F – Riesling, 2006. Willamette Valley Vineyards <i>"Peach, pear, citrus, honeysuckle."</i> Retail Price \$17.99 39% Discount		\$10.99/Each \$131.88/Case	
 #V1108G – Rioja, 2006. Gran Familia <i>"Red stewed fruit, vanilla, leather, cedar"</i> Retail Price \$18.99 36% Discount		\$11.99/Each \$143.88/Case	
 #V1108H – Chardonnay, 2006. E Minor <i>"Melon, peach, English toffee"</i> Retail Price \$18.99 36% Discount		\$11.99/Each \$143.88/Case	
 #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	
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, WA, WI, WV, WY. Shipments cannot be made to a Post Office box. If an adult is not regularly at this address during normal UPS/Fed Ex/GSO 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®

Gran Familia Rioja is made at Castillo de Fuemayor winery in Rioja, Spain. The Rioja region is named for its location to the Rio Oja, which is a tributary of the Ebro River in Spain. It is south of the Cantabria Mountains and boasts a continental climate. The area is 75 square miles. There are 14,000 vineyards covering 123,000 acres. This is the homeland of Tempranillo, Granacha, Graciano, and Mazuelo grapes.

Rioja is known for its red wines. It is one of the best-known and most prestigious wine-producing regions of the world. The soil here is sand, limestone and alkaline-rich clay.

Castillo de Fuemayor is proud of their achievement for producing this award-winning and highly rated Rioja.

Winemaker, Alfredo Gonzalez is well-respected and known throughout Rioja and all of Spain for his eye for detail and passion for true expression of the fruit.

All the grapes for Gran Familia were hand-harvested. Fermentation took place in stainless

steel tanks at controlled temperatures and was followed by malolactic fermentation; then the wine rested for 4 months in American oak and 4 months in French oak before being bottled.

2006 was a very good year in Rioja. It began with a very hot summer followed by a wet September. Harvesting began in mid-October which ensured a long hang time for full sugar and acidity and full ripeness of the grapes. The Rioja region is known for its blending techniques. Tempranillo is usually blended with other red grapes for fullness and complexity. Gran Familia is 90% Tempranillo blended with 10% Graciano. Graciano is a red grape with low yield that is known for its delicate scent, deep red color and ability to age well. Gran Familia Rioja pours a dark rich red color. The aromas are first-class with ripe red stewed fruit, smoke, cedar and leather. The wine is light yet complex with creamy oak, soft fruit and a polished lingering finish. It is the perfect accompaniment to spicy Italian sausages or a grilled lamb steak.



2006

**GRAN
FAMILIA**

Tempranillo
(teh-prah-nee-ho)

Rioja, Spain

Color:

Dark rich red color

Nose:

Ripe red stewed
fruit, vanilla,
leather, cedar

Palate:

Light-bodied,
creamy oak, soft,
fruit red berries

Finish

Polished lingering
finish

WOMC Rating
87 Points

CELLARING SUGGESTIONS

Enjoy now
through 2011

V1108G	Retail Price:	\$18.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$11.99/each
	36% Discount	\$143.88/case

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THIS MONTH'S SELECTION #4

The Vintners Series

WINE OF THE MONTH CLUB®

The Barossa Valley Estate Vineyards are located throughout the Barossa Valley in South Australia. Barossa is located 40 miles south of Adelaide. It was named after the Barossa Ranges in memory of the British victory over the French in the Battle of Barossa in 1811. The wine industry is the major source of income in Barossa. It is most known for its old-vine Shiraz, but also makes rich, delicious Chardonnay, fragrant Riesling, Grenache and Cabernet Sauvignon.

The weather here is considered warm to moderately continental offering lots of sunshine hours and varying temperatures coupled with low humidity and rainfall. Combined with the brown loamy, earthen loam soils, the wines produced here are rich in mineral quality, richness and depth. Barossa Valley Estate highlights the true expression of the richness, character, weather and personality of the region.

Winemaker Stuart Bourne has made his mark throughout Australia and the world with his exquisite E&E Black Pepper Shiraz. This world-renowned and

multiple award-winning wine raised the standard for winemaking in Barossa Valley. E Minor is nicknamed 'a chip off the old block.' Bourne says, "Our philosophy is to assemble the small vineyard lots, like a jigsaw puzzle, in a stylistic blend that offers exceptional value with varietal and regional distinctiveness. E Minor is a testimony to the exceptionally close relationship that exists between us and our growers."

The Chardonnay is sourced from 25 vineyards across the valley. The grapes were picked early for freshness and acidity. Only the free run juice was fermented with aromatic yeast for fuller flavors and creaminess. The wine was then vacationed in used French barrels for 2 months. It has a soft yellow gold color. The nose is assertive with melon, peach, English toffee and vanilla bean. The palate is full-bodied, weighted with vanilla, ripe peach and zesty grapefruit. The finish is buttery and creamy. This is the perfect wine with Alfredo sauce, semi-hard cheeses, and pecan crusted pork chops. (See recipe on page 5).



2006

E MINOR

Chardonnay
(shar-doe-nay)

**Barossa Valley
Australia**

Color:
Soft yellow gold

Nose:
Melon, peach,
English toffee

Palate:
Soft, full-bodied,
weighty vanilla,
zesty grapefruit

Finish
Buttery creamy
finish

WOMC Rating
85 Points

CELLARING SUGGESTIONS

Drink chilled
through early 2009

V1108H	Retail Price:	\$18.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$11.99/each
	36% Discount	\$143.88/case