



The Vintners Series

WINE OF THE MONTH CLUB®

DECEMBER 2008

Wines Evaluated: 175

Wines Rejected: 167

Wines Approved: 8

Wines Selected: 4

Three be the things I shall never attain; envy, content, and sufficient Champagne."

~DOROTHY PARKER

**VIDA ORGANICA, 2007.
BRUT SPARKLING,
MENDOZA,
ARGENTINA**

The Zuccardi family is enriched with an ever-present innovative spirit and passion that drives them to find the highest quality possible from the soil. This sparkling wine was made to grace your table at every occasion.

**SANTA JULIA, 2007,
LATE HARVEST
TORRONTES.
MENDOZA,
ARGENTINA**

Torrontes shows its true colors in the soil and climate of Argentina. This late harvest is seductively sweet without cloying and

delicious as an aperitif or after dinner sipping with dessert.

**CAMINO REAL, 2006.
SYRAH. SANTA
BARBARA,
CALIFORNIA**

Camino Real (ree-all) Wines are cellar select blends of grapes grown from the Santa Barbara coast in California. This is special Syrah; full of vibrant fruit and spice to accompany your holiday roasts and cheese platters.

**TAPESTRY, 2008.
CHARDONNAY.
MCLAREN VALE,
AUSTRALIA**

McLaren Vale is one of the finest wine regions in Australia. It is famous for producing some of the best wines in the world. Tapestry is happy to share this wine with you and wishes you bounty and peace in the coming year.

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

I am so grateful for my members, customers and staff. We work very hard as an organization to bring you the best product we can for the best price we can. Each staff member has his/her responsibility to make sure you members are more than satisfied. So thank you to my staff and my members for without either of you, we would not know each other.

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



Familia Zuccardi is a family-owned and operated company founded in 1963.

Alberto Zuccardi and his son Jose' Alberto run a tight ship with vineyards in Vista Flores, Altamira, Maipu and Santa Rosa. These are all located in the district of Mendoza, Argentina. Their team of over 700 employees shares a common passion and vision, which is to produce outstanding wines with a commitment to quality and innovation. The winemaking team places a great deal of attention to the care of the grapes. The vineyard is the beginning of quality and they choose the best area for each variety, taking into account the soil, climate and irrigation systems. The soils of Mendoza are alluvial. Irrigation is necessary and the water in Mendoza comes from the defrosting of the snow in the spring that runs down from the Andes mountains. The Zuccardi's are experts at irrigation systems and have set the standards for concrete irrigation systems for Argentina. Vida Organica is made from 100% Chardonnay grapes from the

Santa Rosa vineyard. A half hour east of Mendoza, this is a desert area but their innovative irrigation system allows the grapes to be fully nurtured and ripen beautifully. The Zuccardi's have always believed in working with nature to produce their wines and Vida Organica is certified 100% organic.

Rodolfo Montenegro is the head wine maker at Zuccardi's since 1980. He oversees seven oenologists who look after twenty different grape varieties.

Vida Organica is made with the Traditional Method, that is, the same Methode used to make Sparkling wine in Champagne, France. It is fresh, lively and exciting. It pours a golden yellow with green hues with delicate and persistent bubbles. Apple, pear, banana, and pineapple aromas embellish the aromas with delicate yeast in the end. The palate brings delicate flavors; it is full-bodied with good balance and a long lasting finish. Try this wine with the scallop recipe on page 5 for a super treat.



SPARKLING WINE
Vida organica
CHARDONNAY
MADE WITH ORGANIC GRAPES BY FAMILIA ZUCCARDI
ARGENTINA

2007

**VIDA
ORGANICA**

Chardonnay
(shar-doe-nay)

**Mendoza
Argentina**

Color:
Golden yellow with
green hues.

Nose:
Apple, pear, banana,
soft yeast

Palate:
Medium-bodied,
fresh, pineapple,
granny smith apple

Finish
Long fruity finish

WOMC Rating
86 Points

CELLARING SUGGESTIONS

Drink now
through 2009

V1208E	Retail Price:	\$19.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	35% Discount	\$155.88/case

THIS MONTH'S SELECTION #2



Santa Julia is named after Jose' Alberto Zuccardi's only daughter. The Zuccardi family is dedicated first and foremost to their family but also to the winery. For over 40 years, Familia Zuccardi has produced wines of exceptional quality. Every wine at Familia Zuccardi is from estate grown, hand-picked fruit and boasts a state-of-the-art facility; there are over 1,400 acres under vine. They pride themselves on innovation. Successful experiments have included the first Viognier from Argentina as well as a Pinot Grigio. This late harvest Torrontes is the latest project the family has undertaken. In "the land of sun and good wine," as Argentina is known, the Zuccardi's grow all their vines under the parral system. The parral system trains the vines overhead into a series of green arches. This enables the vine leaves good access to solar rays, angled so that no more than two leaf layers occur, forming a true solar

screen. This guarantees high levels of polyphenols and anti-oxidants in the grapes. The grapes also benefit from ventilation, free of foliage, guaranteeing health and plenty of light. The parral system is conducive to organic farming practices which the family takes very seriously. Torrontes is a white grape that finds its home in Argentina. It is best known for its perfumed nose, much like a Gewurztraminer but without the spice. Santa Julia is special for it's pleasant, Muscat, clean aromas; like being near a waterfall.

The color is a soft yellow straw. The intense ripe fruits on the nose are complemented with dried apricots, orange skin and yellow roses. The palate is sweet, unctuous yet silky with balanced acidity, honey and orange peel. This is delicious with soft light cheeses, sorbet, fruit tarts and pancakes with Dulce de Leche. (See recipe on page 5).



TARDÍO
MENDOZA - ARGENTINA
FAMILIA ZUCCARDI

2007

**SANTA
JULIA**

**Late Harvest
Torrontes**
(tore-ahn-tez)

**Mendoza
Argentina**

Color:

Soft yellow straw

Nose:

Intense ripe fruits,
honey, dried
apricots, peach,
orange skin,
yellow roses

Palate:

Sweet, unctuous,
silky, balanced
acidity, honey,
orange peel

Finish

Complex long finish

CELLARING SUGGESTIONS

Drink chilled
through 2009

V1208F	Retail Price:	\$19.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	35% Discount	\$155.88/case

ADVENTURES IN GOOD FOOD



This is a simple yet tasty recipe that you can serve as a main course or as an appetizer before dinner with glasses of *Vida Organica Sparkling Brut* to wash them down. The blend of peppers is delicious hot or chilled as a relish.

VENEZIAN SCALLOPS WITH PEPERONATA

INGREDIENTS

2 lbs Alaskan Scallops
1 large onion
1/2 cup raisins
1/2 cup pine nuts
4 Tbsp butter
3 Tbsp flour
2 cups Half & Half
Salt

PREPARATION:

Preheat oven to 350F.

Sauté the sliced onions and the scallops in the butter over medium heat until golden brown, about 2-3 minutes. Add the flour and mix well. Add half & half, raisins, and pine nuts. Salt to taste. Lower heat and simmer until reduced by half. Serve over polenta and with Peperonata.

PEPERONATA:

1/4 cup olive oil
2 large onions, thinly sliced
1 large red bell pepper, thinly sliced
1 large green pepper, thinly sliced
1 large yellow pepper, thinly sliced
1 fresh sprig rosemary
1 Tbsp balsamic vinegar

Heat oil in heavy large skillet over medium-low heat. Add onions, bell peppers and rosemary and sauté until onions and peppers are very tender, about 40 minutes. Mix in vinegar. Season to taste with salt and pepper.

In Argentina, *Santa Julia Tardio* is enjoyed with Dulce de Leche Pancakes. Not the healthiest breakfast or dessert, but it is the holidays so enjoy yourself.

GRANDMA'S THIN PANCAKES

INGREDIENTS:

3 eggs
1 1/2 c. flour
1/2 tsp. salt
3 tbsp. butter, melted
2 c. milk
2 tsp. baking powder
3 tsp. sugar

DULCE DE LECHE:

2 quarts each goat or cow milk
2 cups cinnamon
1 cinnamon stick or 1 vanilla bean
1/2 tsp baking soda
1 Tbsp water

Use only whole milk.

In a heavy bottomed saucepan, combine milk, sugar and cinnamon or vanilla bean and bring slowly to simmer, stirring constantly. Be careful not to scorch the milk.

Dissolve the baking soda in 1 Tbsp water. Remove saucepan from heat and stir in the baking soda then return to heat. Continue simmering and stirring occasionally until the mixture begins to take on a caramel brown color and thickens to a syrupy consistency and is reduced to a fourth of the original, about 1 - 1-1/2 hours. Store refrigerated.

Serve over pancakes with a glass of Santa Julia Tardio; 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.

December 2005 St. Hilaire, 2002. Blanquette de Limoux. Drink up.
Moscatel Dulce, 2004. CM. Drink now.

December 2006 Brut, NV. Kenwood. Drink up.
Syrah Port. La Quinta. Drink through 2008.

December 2007 Charles Ninot, Sparkling Brut. Drink now.
Kalyra, NV. Black Muscat. Drink through 2010.

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
 #V1208E – Brut Sparkling, 2007. Vida Organica <i>"Apple, pear, banana, soft yeast"</i> Retail Price \$19.99 35% Discount		\$12.99/Each \$155.88/Case	
 #V1208F – Late Harvest Torrontes, 2007. Santa Julia <i>"Honey, dried apricots, orange skin, roses"</i> Retail Price \$19.99 35% Discount		\$12.99/Each \$155.88/Case	
 #V1208G – Syrah, 2006. Camino Real <i>"Dark fruit, blackberry, currants"</i> Retail Price \$17.99 33% Discount		\$11.99/Each \$143.88/Case	
 #V3108H – Chardonnay, 2008. Tapestry <i>"Stone fruit, mineral, lime, pears"</i> Retail Price \$17.99 27% Discount		\$12.99/Each \$155.88/Case	
 #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	
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 delivery hours, please specify a neighbor's, or office address, for the shipments.
 NH, NM, NV, OH, OR, TX, WA, WI, WV, WY. Shipments cannot be made to a Post

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	
	1 - 2	\$7.58	\$9.53	
	3 - 4	\$9.46	\$12.81	
	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.				
			Sub-Total	
			8.25% CA Sales Tax	
			S & H	
			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®

Camino Real is made at the William James Cellars in beautiful Santa Barbara. Santa Barbara is a region full of breathtaking views, mountains covered with giant oak trees, wild flowers, magnificent shorelines and, of course, world-class vineyards. No matter what time of year, the winemaking here is not only state-of-the-art but beautiful to observe in the beautiful surroundings. The area has east-west oriented coastal Santa Ynez and San Rafael mountain ranges with valleys that open directly to the Pacific Ocean. This unique topography forms distinct microclimates; the fog flows and ocean breezes make this one of the coolest viticultural regions in the state. The coolness allows the grapes to hang on the vines much longer which allows the flavors, tannins and acids to fully develop.

Camino Real Syrah was harvested from the prestigious Hampton Family Vineyards. The final wine was blended with 10% Grenache from Camp 4 Vineyards for added flavors and bright fruit. The grapes were crushed and

destemmed into open-top one and a half ton fermentors. At 52 degrees Fahrenheit the bins were inoculated with Syrah cultured yeast. This strain of yeast is specific for Syrah to enhance the spice, fruit, and aromas of the Syrah grapes. The wine was racked into 20% new French barrels and 80% neutral barrels for its second fermentation. The wine spent 22 months in barrels.

Winemaker, Jim Porter has fulfilled his dream and passion for winemaking over the past few decades. He loves the central coast and has studied the unique characteristics of soil and microclimates offered throughout the region. He settles only for the best; wines of distinction, superb quality, elegant yet easy to drink and afford. It pours a lovely dark purple black color. The nose is perfumed with dark-toned fruit, blackberry and currants. The palate is bold, fat and lush with juicy black fruit and soft tannins leading to a spicy lengthy finish. This wine will pair with roast, antipasti, a cheese course or meat sauce pasta.



2006

**CAMINO
REAL**

Syrah
(seer-ah)

**Santa Barbara
California**

Color:
Dark purple black

Nose:
Dark toned fruit,
blackberry, and
currants

Palate:
Bold, fat lush,
juicy black fruit,
soft tannins

Finish
Spicy lengthy finish

WOMC Rating
87 Points

CELLARING SUGGESTIONS

Enjoy now
through 2011

V1208G	Retail Price:	\$17.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$11.99/each
	33% Discount	\$143.88/case

1-800-949-WINE • www.wineofthemonthclub.com

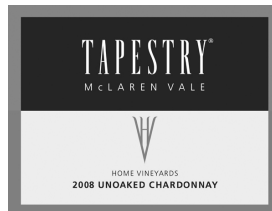
THIS MONTH'S SELECTION #4



In the past ten years, McLaren Vale has swept away their past "jug wine" reputation and has turned the wine making of this region into a world-class category. There are over 65 wineries in the area and 'the Vale' is basking in the limelight locally and internationally. Just 40 minutes from Adelaide, McLaren Vale has the warmth and feel of a country town, yet it is minutes from stunning coastline and beaches and is known for its hospitality, great food and wine. In the book, *The Wine Roads of Australia*, Author Susan Henly says, "It is an ideal spot and the ideal liquid inspiration; to try and figure out a way to live near this tiny piece of paradise between the voluptuous hills of wine and the aquamarine sea." I know some of us will never be able to do this, but instead, we can bring some of this beauty into our lives in liquid form, i.e. Tapestry Chardonnay.

McLaren Vale has the perfect Mediterranean climate; four seasons with little frost or drought. This is reliable and prosperous for farming grapes. McLaren Vale is where the sun meets the sea;

it is a place where small family wineries have garnered big awards for their wines; where wine industry icons call home and emerging legends are on the horizon. Winemaker, Jonathon Ketley is tops on the list. After a degree in Oenology, he worked with top winemakers in Australia and the United States. In 2001, he joined Tapestry and has put it solidly in the 'must-have' wine category. He insists on all McLaren Vale fruit; low yields with intense flavors. He believes that, "Wines should be made that truly express their varietal and character." With that in mind, the 2008 Tapestry Chardonnay was made with top quality, super ripe fruit and no oak. The complete stainless steel treatment of the grapes results in a wine that clearly shows off the flavors of Chardonnay fruit. The wine pours a rich yellow color. The nose is uplifting with stone fruit, chalk dust laced with fresh pears, and lime zest. The palate is fresh with apple acidity, mineral and soft fruit tannins. Delicious with ceviche, roast chicken, and charcuterie.



2008

TAPESTRY

Chardonnay
(shar-doe-nay)

McLaren Vale
Australia

Color:
Deep yellow

Nose:
Stone fruit, chalk
dust, pear, lime

Palate:
Fresh fruit, mineral,
apple acidity, soft
tannins

Finish
Refreshing long
finish

WOMC Rating
86 Points

CELLARING SUGGESTIONS

Drink now and
through 2010.

V1208H Retail Price:	\$17.99/each
Special Member Price:	\$14.99/each
Reorder Price:	\$12.99/each
27% Discount	\$155.88/case

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