

FEBRUARY 2009

WINES Evaluated: 244

WINES Rejected: 234

WINES Approved: 10

WINES Selected: 4

The Vintners Series

WINE OF THE MONTH CLUB®

We thought this quartet belonged in a barber shoppe.

Each one has its own voice and presents it so well. All sing on your tongue in perfect harmony.

PASO CREEK, 2006.

ZINFANDEL, PASO

ROBLES, CALIFORNIA

This is what it's all about. A big, buxom Zinfandel you can sink your teeth into along with sinking them into the charred steak you're enjoying with it. Stock up at this price.

SLIPSTREAM, 2007.

SAUVIGNON BLANC,

AUSTRALIA

We loved all the cool climate essences of this wine. From the gooseberry and white peach flavors to the searing acidity with that wonderful

grapefruit twang we hated to swallow. Swallowing the price was even easier.

MATANÉ, 2007.

PRIMITIVO, PUGLIA, ITALY

What a mouthful of wine! We loved the black fruit and spice on this Italian beauty and couldn't wait to get another sip. This is a wine with imposing food or on its own with someone who enjoys it as well.

MALOY O'NEILL, 2007.

CHARDONNAY, PASO

ROBLES, CALIFORNIA

Here is a Chardonnay that defies the definition. Clean and lemony with harmonious flavors of apple and pear with a hint of oak to let you know it's regal parentage. The perfect food Chardonnay at a perfect price.

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkarian

Just got in from the Fancy Food Show. Sandra and I worked hard for two days. What a show! This is how we start looking for NEXT year's gift basket items. In about three weeks we will start receiving samples. Samples of nuts, cheese, cookies, chocolate, olive oil...you name it. Then the Staff starts tasting and voting. Everyone gains 5 pounds, but in the name of presenting quality products to our members...it is worth it!

Salud!

A handwritten signature in pink ink that reads "Paul Kalemkarian".

Paul Kalemkarian

WHAT'S NEW THIS MONTH?

What will happen to the wine industry in 2009? There are rumors abound about which price range will get clobbered. Already the suppliers and wineries are concerned about the sales volume through the holidays. The restaurant sales of wine have certainly plummeted. The patron that purchased two-bottles at a restaurant now only purchases one bottle and the one bottle patron is only buying one glass. As far as the retail sales are concerned, you folks are in the right place at the right time. All indications are that \$5-\$9 wines are still strong and I can vouch for that. The line-up we have for the first quarter of 2009 is really great. And look for really great deals in our email specials. Here are wines that would sell in the retail stores for upwards to \$12 and you will get them for \$4.99-\$6.99.

Because of the slowdown in the restaurant sector, the wineries need to find ways to move bottles without damaging their brand (pricewise); they turn to us. This way they can sell large quantities, get the wine on the street, and even though we offer the wine below their normal asking price, only club members are privy to purchase the wine. Everybody wins.

By the way, if you haven't sent us your email address, call 800-949-9463 or email orders@womclub.com with your info and we'll get you on the list. We try to offer something once a week, but that depends on the deals we find.

Salud and keep up the great palate!

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:	Ed Masciana, Wine Author

THIS MONTH'S SELECTION #1



The 350-acre Paso Creek vineyard epitomizes the conditions here.

Soils are arid and rocky at best. Rain is incredibly rare. But the regular temperature swings are the real story. The abundant summer sun, along with heat that can hit the hundreds, gives the fruit the time necessary for massive flavor development. Then, like clockwork almost every evening, the fog funnels in from the Pacific Ocean through the Templeton Gap. Temperatures at night can drop as much as 60 degrees. And that's how the grapes get their signature structure, snappy acidity, and tranquil tannins.

On the terraced river basin of the Paso Creek vineyard a few miles east of the town, the Zinfandel vines sit atop a scenic bluff. The parched soils and sunshine give the grapes an added dimension. And, because the 2006 season was particularly raucous (spring lingered and late summer sweltered), the fruit ripened fast and furious. This is a big, full-bodied, frank, and forthright wine that somehow manages to retain a touch of its wild side. Exactly what you'd expect from Paso Robles.

Paso Robles was named for its local oak trees, El Paso de Robles: The Pass of the Oaks. The name was shortened to Paso Robles when California gained its independence from Mexico in the mid 1800s.

Today, Paso Robles is home to more than 170 wineries and 26,000 vineyard acres focusing on premium wine production. The distinct microclimates and diverse soils, combined with warm days and cool nights, make growing conditions ideal for producing more than 40 wine varieties from Cabernet Sauvignon and Merlot, to Syrah, Viognier and Roussanne, to Zinfandel, the area's heritage wine variety.

Zinfandel is a local favorite as it has been for some 30 years. This transplanted grape from Croatia by way of Southern Italy likes the climate and soil of Paso Robles very much. It's what accounts for the large, bramble flavors of raspberry, chocolate and black cherries. Our Paso Creek is everything it should be and then some. It's big and imposing, yet not over the top and not as high in alcohol as most. In other words, hot without being too hot and yet totally cool.



2006

PASO CREEK

Zinfandel
(zin-fuhn-del)

**Paso Robles,
California**

Color:

Dense magenta
bordering on black

Nose:

Raspberry jam with
swatches of cocoa
and dark chocolate

Palate:

Large and lovely
blackberry with
chocolate and
vanilla tones

Finish

The jam lingers and
slowly dissipates
as the fine tannins
take over

WOMC Rating
86 Points

CELLARING SUGGESTIONS

Drink now
through 2012

V209E	Retail Price:	\$21.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$13.99/each
	36% Discount	\$167.88/case

THIS MONTH'S SELECTION #2

The Vintners Series

WINE OF THE MONTH CLUB

Slipstream is a fanciful name originated by Epicurian wines in Washington State working exclusively with premium producers in Australia. The term slipstreaming is a technique in sports racing where competitors align in a close group in order to reduce the overall effect of drag or fluid resistance of the group. Especially when high speeds are involved, slipstreaming (or drafting) can significantly reduce the average energy expenditure required to maintain a certain speed.

We're not quite sure how that name relates to wine, or Sauvignon Blanc or even Australia, but we sure like the wine.

The fruit was sourced from a grower in the cool growing district of Pemberton in Western Australia. Pemberton is an excellent region for viticulture because of its combination of southern latitude and high altitude, which create a relatively cool climate. Low yields were emphasized to enhance the intense character of Sauvignon Blanc from this region. Dan Pannell, winemaker at Picardy wines, produced this Sauvignon Blanc using 100% tank fermentation to make a fresh, crisp style.

Picardy is one of Australia's leading premium boutique wine producers, established in 1993 in the Pemberton region of Western Australia.

Pemberton's mild weather is not only excellent for grape growing, but provides the perfect setting for a relaxing nature-based getaway.

Vines were first planted experimentally here in 1977 by the Department of Agriculture. Gloucester Ridge was the first commercial vineyard in Pemberton, planted in 1985. Since then, Pemberton has continued to develop and grow and has become widely acclaimed for its spectacular wines and beautiful scenery.

Pemberton is located approx 200 miles south of Perth. The region is predominantly a forested area with a scenic, undulating countryside. Summers are moderate with occasional hot days with cool evenings.

Sauvignon Blanc from this region takes on very exotic and exciting flavors and aromas similar to New Zealand. There is gooseberry and grapefruit flavors as well as that added zing from the crisp acids that make these wines very popular. We love the fresh, clean flavors and how well they marry with a myriad of equally exotic and even non-exotic dishes from seared ahi burgers with wasabi mayonnaise to steamed rock cod with cilantro and ginger or even Thai pad noodles. With great wine, everything tastes better.



2007

SLIPSTREAM

Sauvignon Blanc
(soo-ving-yawn blonk)

Australia

Color:
Bright yellow

Nose:
Grapefruit, slate and
pineapple

Palate:
Engaging tropical
and pineapple
flavors with hints
of gooseberry

Finish
Very clean with a
edge that tingles
the pallet

WOMC Rating
86 Points

CELLARING SUGGESTIONS

Drink now
through 2011

V209F	Retail Price:	\$17.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$11.99/each
	33% Discount	\$143.88/case

Unfortunately, the restaurant this meatloaf recipe came from closed years ago, but the recipe is to die for..

72 MARKET STREET MEATLOAF

INGREDIENTS:

Cooking spray
1 medium onion finely chopped
1 bunch green onions finely chopped
1 medium carrot finely chopped
1 celery stalk finely chopped
1/4 each red and green bell pepper finely chopped
4 cloves garlic finely chopped
2 tsp. salt
1 tsp. black pepper
1/2 tsp. white pepper
1/4 tsp. cayenne
1/2 tsp. cumin
1/4 tsp. finely grated nutmeg
3 eggs beaten
1/2 cup ketchup
1/2 cup whole or low fat milk
2 lbs ground beef
1 lb ground pork or turkey
3/4 cup fine breadcrumbs

PREPARATION:

Preheat oven to 375

Sauté vegetables in cooking spray until translucent. Cool for 1/2 an hour or refrigerate for 20 minutes.

Combine all seasonings with the ketchup, milk and eggs. Blend well. Add meat, vegetables and breadcrumbs and knead with hands until completely blended.

Place meat in baking dish and place baking dish into baking dish filled with boiling water until the water reaches half way up the side.

Cook for one hour and check that internal temperature reaches 140 degrees. If not cook another 20 minutes to proper temperature. Let rest for 20 minutes. Better the next day. Can't miss with the *Paso Creek Zinfandel*.

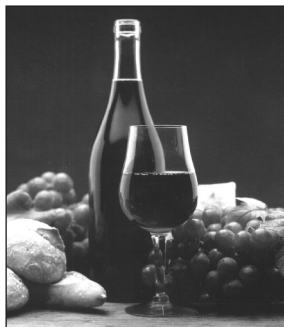
BAKED FISH WITH POTATOES

INGREDIENTS:

1 (2 lb.) whole red snapper or whole sea bass or fillets
Salt & pepper
2 1/2 lemons, halved
1 bunch fresh fennel leaves or 2 tsp. fennel seeds
1/2 cup butter or margarine
1 onion, thinly sliced
2 med. potatoes, peeled & very thinly sliced
2 tomatoes, peeled & quartered
1/2 cup Slipstream Sauvignon Blanc
3 tbsp. Pernod (liqueur)
Chopped parsley

PREPARATION:

Season fish inside and out with salt and pepper to taste and juice of 1/2 lemon. If fillets are used, sprinkle both sides with salt, pepper and lemon juice. Place fennel leaves or seeds inside fish or sprinkle over fillets. Melt butter in large skillet. Brown fish on both sides. Transfer fish and juices to 13 x 9 inch baking pan. Arrange onion and potato slices around fish and bake at 375 degrees for 30 minutes. Add tomatoes, pour wine over fish and sprinkle with Pernod. Bake 10 minutes longer or until fish flakes easily with fork and potatoes are done. Serve from baking dish or arrange fish on large platter with tomatoes, potatoes and onions. Pour juices over fish and sprinkle with parsley. Garnish with remaining lemon halves. Great with the *Slipstream Sauvignon Blanc*.



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.

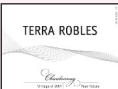
February 2007 Cabernet Sauvignon, 2003. Napa Girl. Drink through 2008.
Sauvignon Blanc, 2006. Cono Sur. Drink up.

February 2008 Cabernet Sauvignon, 2005. Kiara. Drink now thru 2009.
Pinot Grigio, 2006. Bargetto. 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
 #V209E – Zinfandel, 2006. Paso Creek <i>"Large and lovely blackberry"</i> Retail Price \$21.99 36% Discount		\$13.99/Each \$167.88/Case	
 #V209F – Sauvignon Blanc, 2007. Slipstream <i>"Grapefruit, slate and pineapple"</i> Retail Price \$17.99 33% Discount		\$11.99/Each \$143.88/Case	
 #V209G – Primitivo, 2007. Matane' <i>"Spicy with ripe plum and raspberry"</i> Retail Price \$18.99 26% Discount		\$13.99/Each \$167.88/Case	
 #V209H – Chardonnay, 2007. Maloy O'Neill <i>"Engaging tropical and pineapple flavors"</i> Retail Price \$17.99 27% Discount		\$12.99/Each \$155.88/Case	
 #V109E – Cab. Sauv., 2006. Napa Valley Wine Works <i>"Jammy, berry with coca and vanilla"</i> Retail Price \$19.99 30% Discount		\$12.99/Each \$155.88/Case	
 #V109F – Chardonnay, 2007. Terra Robles <i>"Pineapple and coconut scents abound"</i> Retail Price \$17.99 27% Discount		\$12.99/Each \$155.88/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 926-363-2597 (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		\$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

Neil and Maria Empson have been selecting Italy's finest wines for over thirty-six years. In February 2007, they were joined by their daughter, Tara Smeralda, fresh from her studies and a course in wine tasting at the Associazione Italiana Sommeliers.

Exactly one year later, the family visited some friends in the Salento peninsula, the southernmost portion of Puglia and Italy's easternmost area. Here is a land of geographic and cultural extremes and dramatic beauty stretching out between two seas. The Empsons fell in love with the dazzling, colorful landscape, lush, dark red soil bathed in Mediterranean sunlight and constantly windswept by the salty air currents of the Adriatic and Ionian seas.

This amazing palette of colors and sensations nurtures superb old vineyards and native varieties. When the Empsons tasted the silky, seductive, structured reds crafted by the winemakers at Matané they were instantly taken. They had to bring this wine back to the states to share.

When Neil & Maria began pioneering Italy's fine wine exports, the Italian potential

had barely been recognized, much less explored. Today, something very like that pioneering spirit has inspired Matané.

Our Primitivo from Matané is a classic old world grape with new world character. The grape itself is one of the few that is not indigenous to Italy. It was actually first cultivated in Croatia where it is known as Plavic Mali, a thick-skinned dark and imposing grape. The wine is not for the faint of palate. The origins of Primitivo have just become known in the last few years. We know that our own California Zinfandel is the same grape. But we always assumed that it came from Italy, which it did. But what we didn't know is that it did not originate there, but in Croatia.

The grapes are grown 330 feet above sea level near the Adriatic. The vines are packed into the vineyard at an unheard of density for California. A typical California vineyard would claim 500 to 750 vines per acre. Matané plants in excess of 2,000 vines per acre. There is little rainfall here so the grapes must compete for the little moisture and nutrients in the soil. This is what builds the character and dense flavors that make this wine a must for your cellar.



2006

MATANÉ

Primitivo
(Prim eh tivo)

Puglia, Italy

Color:
Dark purple

Nose:
Spicy with ripe
plum and raspberry

Palate:
A plum surge
with vanilla
accompaniment

Finish
Ripe black fruit
and spice

WOMC Rating
86 Points

CELLARING SUGGESTIONS

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through 2012

V209G	Retail Price:	\$18.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$13.99/each
	26% Discount	\$167.88/case

THIS MONTH'S SELECTION #4

The Vintners Series

WINE OF THE MONTH CLUB

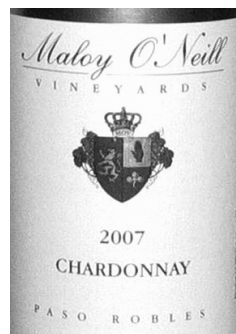
On the top of the hill just off Union Road you can spot a winery and a stone-sided, Burgundian tasting room. An elegant fountain first greets you as you enter the building. The heavy Old World styled wooden doors open to a grand European inspired room. Stained glass windows, Italian ceramics, original artwork, a fireplace, piano and unique merchandise fill the large space. At the far end is a hand-carved wooden tasting bar with a black marble counter top. You have arrived at Maloy O'Neill Winery.

Owners Shannon or Maureen O'Neill are usually on hand to serve their estate bottled wines. The lively yellow interior makes the room bright and airy. On their expansive patio is a second tasting bar surrounded by tables and chairs, a lush green lawn and views to the west. A breezeway separates the tasting room from the winery operation.

The vineyard was established in 1982 and provided fruit to Napa and Sonoma county wineries for years. The Irish winemaker, Shannon O'Neill, is also half

Italian and creates a number of wines, some of which are based on the wines from his mother's hometown of Gioi in south central Italy. He also produces enormous, inky black Syrah's, huge Zinfandels, big concentrated Cal-Ital & Bordeaux-Style blends and numerous other wines. Maloy O'Neill Vineyards is also known for producing multiple lots of Syrah, Cabernet Sauvignon, Zinfandel, Merlot and our classically styled Chardonnay. The resulting wines have different characteristics due to the diversity of vine ages, clones, microclimates and growing techniques.

Chardonnay is one of the four noble grape varieties. They are called noble because of their natural tendency to not over produce as is the case with all other grape varieties. The other three are Riesling, Pinot Noir and Cabernet Sauvignon. Chardonnay excels when grown in the cooler areas of premium grape growing areas like Napa and Sonoma. Ours is no exception. While showing the barest hints of pineapple and tropical fruit in the nose, it continues to impress even after swallowing.



2006 MALOY O'NEILL Chardonnay (shar-doe-nay) California

Color:
Bright yellow

Nose:
Pineapple and
coconut scents
abound

Palate:
Engaging tropical
and pineapple
flavors with touches
of guava

Finish
Delicately crisp

WOMC Rating
86 Points

CELLARING SUGGESTIONS

Drink now
through 2011

V209H	Retail Price:	\$17.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	27% Discount	\$155.88/case