

MARCH 2009

Wines Evaluated: 238

Wines Rejected: 224

Wines Approved: 14

Wines Selected: 4



The Vintners Series

WINE OF THE MONTH CLUB®

This month's wines are so good, we wish we could send you two bottles of each. They are all fairly limited in quantity, so don't delay in trying them—you may want to order more.

MALBEC (RESERVA), 2006. ALONSO VIDELA

This is another spectacular, vibrant wine from Argentina's Mariposa region. A full frontal assault of flavors that refuses to be swallowed. I can smell the steak on the grill as I type.

SAUVIGNON BLANC, 2007. SHANNON RIDGE

We like to think of this as an effortless wine. It just glides down leaving all these wonderful white nectarine and herbal flavors along the

way. Bet you can't drink just one glass.

CABERNET SAUVIGNON, 2003. MICHEL- SCHLUMBERGER

We wanted to feature this as the regular Vintner selection but the production was too limited. Just open one of these beauties with a prime rib, or a leg of lamb, and you'll see why we were so enthralled. This is what great Cabernet tastes like with a little bottle age from a terrific vintage.

CHARDONNAY, 2008. HERON'S NEST

South African wines are growing in reputation. This wine's flavor matches the beauty of its home vineyards. You Chardonnay lovers will go wild for this one.

INSIDE THIS MONTH

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A NOTE FROM YOUR CELLARMASTER



Paul Kalemkarian

I am having so much fun. This economy has jumpstarted my energy to be creative in finding wines and making new relationships with wineries and suppliers.

I have been to more tastings and met more "old-timers" that used to sell wine to my father. I even met salesmen who were in the streets selling to Dad who have already been President of the company and are now retired! Where does the time go? I can tell you that we are really ramped up for some great values, thanks to some old "family" friends.

Paul Kalemkarian

WHAT'S NEW THIS MONTH?

Green Announcement! Green Announcement! We were at the Fancy Food Show last month looking for items for next year's gift baskets and other synergetic items. We found some really fun things and now the samples are flowing in. We just received a large box of beef jerky! The big themes at the show were "organic" and "green." We're always interested in organic, especially since organic wines are so prolific now. Sustainable farming is the next big topic in organic wines. Our announcement this month is that we will no longer be using styrofoam inserts for our 6 or 12-pack bottle shipments. We have completely converted to recycled newspaper pulp products. (The only bottles we can't ship in pulp are the larger sparkling wine bottles, but we're working on that, too). So feel confident that all of our shipping packages can go right into your recycling container. Who knows? In a few months maybe you'll get a box made from the box you recycled a few months earlier!

I am working to keep the carbon footprint of The Original Wine of the Month Club as small as possible, and it's amazing to me the ingenuity that is created when engineers focus on a need. Westpak is the annual packaging show that we attend each year looking for new and innovative ideas to ship your wines. We have a new system in the works that I expect to have functioning in 30-60 days. It will cut 25,000 pieces of 8.5" x 11" paper out of the Wine of the Month Club waste stream. 25,000 pieces!!

I look forward to servicing you throughout 2009.

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



Alonso Videla was among the first Spanish conquerors who landed in Mendoza, Argentina. In 1562 he settled in the Cruz de Pietra area of Mendoza, near the Mendoza River, where he started the region's farming and cattle ranching activities.

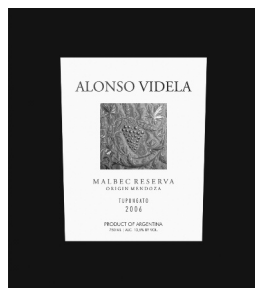
In 1898 a descendant of this noble Spanish conqueror built an austere, large house with thick, sun-dried clay bricks. It was considered to be very modern for the era and contained a magnificent underground wine cellar, which was converted to a winery in 1913. This winery was later purchased by the Vila family, Mendoza's best-known grape growing family. Recently, in 1997, the Vilas renovated the winery and modernized the equipment.

Keith LaVine, founder of Piaceri Wines, was introduced to proprietor Jose Vila while traveling in Mendoza. The two men discussed the idea of creating a distinctive wine that reflected the terroir of the Vila vineyards while respecting the heritage of the Mendoza area. They agreed to produce a very limited quantity of Alonso Videla Malbec Reserva from choice parcels of the family's vineyard.

Argentina's greatest wines are produced in the foothills of the snow-capped Andes Mountains. Alonso Videla Malbec Reserva is crafted from a vineyard that was planted over forty years ago in the Tupungato region of Mendoza. Its sandy soils produce four tons per acre which is half the average tonnage for the area. The vineyard is sustainably farmed. Sustainable agriculture focuses on the stewardship of today's natural resources, so that the future productivity of the land is not compromised. In these vineyards, one aspect of sustainable farming is to use no pesticides or herbicides.

The grapes are sorted, then pressed and fermented in steel tanks. After fermentation the wine is placed in new oak barrels which are a blend of French and American cooperage. The wine rests in the barrels for ten months, followed by ageing in bottles for an additional four months prior to release.

The Malbec grape is the darling of the Mendoza region. It's succeeded in Mendoza better than in any other region in the world, including its homeland of Cahors, France. We are thrilled to offer this limited release wine at an exceptional value.



Malbec
(mal-beck)

2006

**ALONSO
VIDELA**

**Mendoza,
Argentina**

Color:
Deep purple

Nose:
Black cherry
with swashes
of cinnamon

Palate:
Lush cherry with a
touch of spice and
black pepper

Finish
Smooth and
mouthfilling

WOMC Rating
86 Points

CELLARING SUGGESTIONS

Drink now
through 2011

V309E	Retail Price:	\$19.99 / each
	Special Member Price:	\$15.99 / each
	Reorder Price:	\$11.99 / each
	40% Discount	\$143.88 / case

THIS MONTH'S SELECTION #2



Clay and Margarita Shannon both grew up in California's wine country—Clay in the Healdsburg area in Sonoma County, and Margarita in St. Helena in Napa County. They met while working together at a Napa Valley winery. From there, they went on to build a vineyard development and management company. They've grown fruit for many wineries, and enjoyed tasting the contributions of their grapes in the wines of others. Still, they wanted the challenge to take just their grapes from bud break all the way to the bottle. They wanted to make enjoyable wines that tasted like perfectly ripe grapes on the day of harvest.

In the late 1980s they began working with wine grapes from Lake County and recognized the area's potential to grow great mountain fruit. Then, in 1995, they visited a magnificent mountain property about 35 miles north of the Napa county line. There was stunning beauty on the ridges, which were 2100 to 2400 feet above sea level. To the south sparkled the deep blue

waters of Clear Lake sheltered by Mount Konocti. The steep mountain ridges were cooled by the steady winds off Clear Lake, and from the snow-capped mountains just north.

The rugged, rocky volcanic soils promised to make the vines produce small berries with concentrated flavors. In addition to the deer, raccoons, quail, and bobcats that visited regularly, the Shannons also spotted bald eagles, and a mother bear and cubs. They were captivated by the land, and for the first three years they lived in a small cabin on the Caldwell ranch.

Their first vineyard on the ridge was Terre Vermeille, which is planted in Zinfandel, Cabernet Sauvignon, Barbera, and Sauvignon Blanc. Since then, they developed several additional vineyards and have put down their roots in the area.

Shannon's Sauvignon Blanc is a classic cool climate wine. Bold and intense flavors and that characteristic tang that finishes with mouth-popping clarity.



Sauvignon Blanc (sah-ving-yawn blonk)

2007

**SHANNON
RIDGE**

California

Color:
Light Straw

Nose:
Grapefruit and
gooseberry with
lime essence

Palate:
Lemon peel and
grapefruit abound
with a touch
of herbs

Finish
Grapefruit
and peach

WOMC Rating
88 Points

CELLARING SUGGESTIONS

Drink now
through 2010

V309F	Retail Price:	\$16.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$10.99/each
	35% Discount	\$131.88/case

ADVENTURES IN GOOD FOOD



These delicious fish cakes with coleslaw can be a delightful appetizer, or a light main course. Either way, serve them with a glass of slightly chilled *Shannon Ridge Sauvignon Blanc*.

FISH CAKES

INGREDIENTS FOR SAUCE:

- 2 ½ tsp freshly grated lemon peel
- 2 Tbs fresh lemon juice
- ½ cup mayonnaise
- ¼ cup chopped green onions
- 2 Tbsp sweet pickle relish
- 2 Tbsp prepared horseradish
- 2 Tbsp chopped fresh dill, divided

INGREDIENTS FOR SLAW:

- 1 8-ounce bag shredded cabbage for coleslaw
- 2 Tbsp lemon juice
- 1 Tbsp chopped fresh dill
- Salt and pepper

INGREDIENTS FOR FISH CAKES:

- 4 slices white sandwich bread
- 8 oz. mahi-mahi fish
- 1 large egg, lightly beaten
- ¼ cup chopped green onions
- 2 Tbsp olive oil

PREPARATION:

Mix lemon peel, 2 Tbs lemon juice, mayonnaise, ¼ cup green onion, relish, horseradish, and 2 Tbs dill in bowl to make sauce. Set aside.

Toss shredded cabbage, 2 Tbsp lemon juice, 1 Tbsp dill, and 3 Tbsp sauce in bowl. Season with salt and pepper.

Grind bread to fine crumbs in processor. Place 1 cup breadcrumbs in medium bowl. Place remaining breadcrumbs in 13"x9" baking dish. Using on/off turns, very coarsely chop fish in processor (do not form paste). Add fish to breadcrumbs in bowl; gently mix in egg, 1 Tbsp of the sauce, and ¼ cup green onion. Shape fish mixture into four 3 1/2-inch-round cakes; thickly coat with breadcrumbs in the baking dish. Heat oil in large non-stick skillet over medium heat. Add fish cakes; sauté until cooked through, about 2 minutes per side. Serve fish cakes with slaw and sauce.

Try this! This company dish makes a beautiful presentation and a fantastic pairing with *Alonso Videla Malbec*.

BEEF WITH BLEU CHEESE

INGREDIENTS:

- 5 ½ lbs. beef filet (tie crosswise at one inch intervals)
- Salt and pepper
- 2 Tbsp softened unsalted butter
- Bleu Cheese Sauce

BLEU CHEESE SAUCE:

- 3/4 cup Madeira
- 1 shallot, minced
- 1 cup heavy cream
- ½ cup beef broth
- 6 oz. bleu cheese, crumbled and softened
- 1 stick unsalted butter, softened
- Salt, cayenne, and paprika to taste

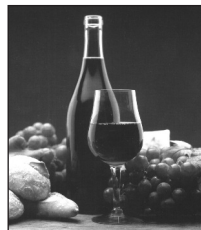
PREPARATION:

Season the beef with salt and pepper and rub with butter. Let stand at room temperature for two hours. Grill the filet over a bed of glowing coals about 3" from heat, turning it once, to desired doneness. Transfer the filet to a cutting board. Let it stand for 15 minutes and remove the string. While meat is resting, make the sauce.

In a saucepan combine the Madeira with the shallot; reduce the mixture over moderately high heat to about 2 tablespoons. Add cream and broth and reduce the liquid over moderate heat to about 1 cup. In a bowl, whisk together the cheese and butter until smooth. Whisk the cheese mixture, a little at a time, into the saucepan and simmer the sauce for 3 minutes. Strain the sauce through a fine sieve into a bowl and add salt and cayenne to taste.

Slice the filet crosswise into 6 equal medallions and place on plate. Pour sauce over medallions and sprinkle the sauce with paprika.

Serves six.



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.

March 2007 Kim Crawford, 2004. Merlot. Drink thru 2009.
Omaka Springs, 2006. Sauvignon Blanc. Drink now.

March 2008 Cabernet Sauvignon, 2004. Trewa. Still going.
Pinot Grigio, 2006. Tutu. 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
 #V309E – Malbec (Reserva), 2006. Alonso Videla <i>"Black cherry with swashes of cinnamon"</i> Retail Price \$19.99 40% Discount		\$11.99/Each \$143.88/Case	
 #V309F – Sauvignon Blanc, 2007. Shannon Ridge <i>"Grapefruit and gooseberry with lime essence"</i> Retail Price \$16.99 35% Discount		\$10.99/Each \$131.88/Case	
 #V309G – Cab Sauv, 2003. Michel-Schlumberger <i>"Blackberry, licorice and mushroom"</i> Retail Price \$25.99 50% Discount		\$12.99/Each \$155.88/Case	
 #V309H – Chardonnay, 2008. Heron's Nest <i>"Apple blossom and vanilla"</i> Retail Price \$14.99 26% Discount		\$10.99/Each \$131.88/Case	
 #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	
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, IN, MD, 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		\$44.99*	
20V	6 Bottles Assortment of recent selections		\$114.99*	
30V	12 Bottles (1 Case) Assortment of recent selections		\$215.99*	
4VQGP	4 Month Membership in THE VINTNERS SERIES Subscription: 2 Bottles every quarter for one year (8 bottles total)		\$164.99*	
5VGP	6 Month Membership in THE VINTNERS SERIES Subscription: 2 Bottles every other month for one year (12 bottles total)		\$244.99*	
VGP	1 Year Membership in THE VINTNERS SERIES Subscription: 2 Bottles each month for the next 12 months (24 bottles total)		\$484.99*	
SHIPPING AND HANDLING				
FOR EARLIER SELECTION ORDERS				Sub-Total
Number of Bottles	CA Shipping	Average Out of State Shipping		8.25% CA Sales Tax
1 – 2	\$7.58	\$9.53		S & H
3 – 4	\$9.46	\$12.81		GIFT ORDERS TOTAL
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 wrapping included.

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Card # _____ Exp.Date: _____ / _____
MONTH YEAR

Name (Please Print) _____

Signature _____

Shipping Address (We do not ship to P. O. Boxes) _____

City _____

State _____

Zip _____

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Phone (day) _____

Phone (evening) _____

E-Mail Address _____

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(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 special growing conditions of Dry Creek Valley give its wines character and elegance. The relatively cool growing season nourishes a distinctive balance in the Valley's grapes, ripening them slowly and evenly. Both red and white wine grapes retain a measure of acidity, lending themselves to making exuberant wines with lively flavors. The reds typically have healthy levels of tannins and wear them like a nicely tailored suit. Acidity provides freshness and lift; tannins provide immense flavor that seem to always bring a person back again and again. Both allow a wine to age handsomely.

Notched into the western edge of Dry Creek Valley like a small amphitheater, Wine Creek Canyon nicely sets the stage for ripening point. Michel-Schlumberger's rolling benches buttress the Canyon's northern hillsides, and generally slope south, an exposure that gives them a full day's worth of sun. At the same time, vineyards on these benches are closer to the ocean than most, since the Pacific is only seventeen

miles away. Shortly after five o'clock in the evening, the ocean air arrives, so during the ripening season Michel-Schlumberger's vineyards are among the first to cool down.

At the end of a working day, if you were to walk along the forest at the western edge of the vineyards, you would experience this change of climate firsthand. It is the time of day when the sun has closed upon the horizon and shadows are cast long over the vines. Most of those vines are still in sunlight, and should you step out into that light, you would feel the heat of a western day. But here in the shadows a distinctly cool and constant breeze has begun to flow out of the trees and into the vineyards. Its noteworthy cooling power goes a long way toward explaining how grapes in this little pocket canyon can ripen fully, and succulently, without losing their composure.

We lost our composure, however, when we tasted this blockbuster Cabernet. The wine is just beginning to mature and will make a great addition to your cellar.



**Cabernet
Sauvignon**
(cab-air-nay
so-ving-yawn)

2003

**MICHEL-
SCHLUMBERGER**

**Dry Creek,
California**

Color:
Deep garnet

Nose:
Blackberry, licorice,
and mushroom

Palate:
Rich, yet supple
with hints of cocoa
and spice

Finish
Lingers with soft
vanilla and
cranberry

WOMC Rating
92 Points

CELLARING SUGGESTIONS

Drink now
through 2011

V309G	Retail Price:	\$25.99 / each
	Special Member Price:	\$16.99 / each
	Reorder Price:	\$12.99 / each
	50% Discount	\$155.88 / case

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THIS MONTH'S SELECTION #4

The Vintners Series

WINE OF THE MONTH CLUB®

Heron's Nest Chardonnay is a relatively new project developed by Clos Malvern, one of South Africa's most prestigious wineries. The wine's name refers to an incredibly beautiful beach inlet on the Western Cape, not far from the finest vineyards in South Africa.

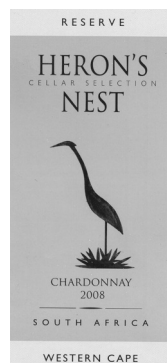
Seymour Pritchard bought the 23-acre Malvern Heights farm in 1969 from Colonel J. W. Billingham. Billingham named the farm after the rolling hills of Malvern in his native England. When winemaking came into Seymour's sights, France was still at the center of the wine universe, so Seymour Gallicized the name to "Clos Malverne."

By 1985 Clos Malverne was supplying its grapes to Stellenbosch Farmers' Winery. At that time, Jeremy Walker of Grangehurst, one of the finest wineries in South Africa, suggested to Seymour Pritchard that they make wine from Clos Malverne's grapes. The 1987 vintage was so encouraging that Pritchard decided to go into winemaking full-time. The 1988 Cabernet Sauvignon was the first release to the public, and a year later Walker joined as the full-time winemaker. A high point for Clos Malverne

occurred at the 2001 National Wine Show when their Cabernet/Merlot blend was crowned Champion. The wine was so popular that it later won the Grand Award as the year's most outstanding wine—red or white—in all of South Africa.

Clos Malverne is now a family business. Zaine Pritchard, Seymour's nephew, is the Managing Director. Sophia attends to the accounting. Mervyn Pritchard, Seymour's brother, oversees the farm's general well-being. Even Seymour's mother is involved, if in name only: Auret, their flagship wine, is her maiden name and Seymour's middle name.

South Africa may have the world's most perfect weather and soil for growing wine grapes. There is no frost, a long growing season, and classic soils. And, it almost never rains at harvest. In the 1970s, attention to apartheid and political upheaval prevented South African winemakers from adopting new farming methods and wine production at a time when the wine world was exploding with new ideas. Today the South African wine industry has fully recovered, as this classy Chardonnay will attest.



Chardonnay
(shar-doe-nay)

2008

**HERON'S
NEST**

South Africa

Color:
Bright yellow

Nose:
Apple blossom
and vanilla

Palate:
Ripe apple with
touches of peach

Finish
Lingering apple with
a touch of spice

WOMC Rating
86 Points

CELLARING SUGGESTIONS

Drink now
through 2010

V309H	Retail Price:	\$14.99/each
	Special Member Price:	\$12.99/each
	Reorder Price:	\$10.99/each
	26% Discount	\$131.88/case

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