

JULY 2009

WINES Evaluated: 256

WINES Rejected: 213

WINES Approved: 43

WINES Selected: 4

The Vintners Series

WINE OF THE MONTH CLUB®

We're kicking off summer with tried and true, new and

different, old and young and a few things in between. The Tierras Altas Malbec is one of those new world wines that kicks some serious palate. The Roshambo is another stunner from a wine with as much history as quality. Our alternates from Washington and Argentina will change your view of how you look at wines from these areas.

Salude!

CABERNET SAUVIGNON, 2007. TIERRAS ALTAS. MENDOZA, ARGENTINA

While we've featured and enjoyed so many Malbecs from Argentina, this is the first Cabernet in a while. It's a gem we couldn't pass up and know you'll feel the same way. The rest of the world better wake up or these guys will start eating their lunch...and dinner.

CHARDONNAY, 2007. ROSHAMBO. SONOMA, CALIFORNIA

We featured a stunning Sauvignon Blanc from these

people a few years ago and they certainly haven't lost their touch. Of course the fact that the owner is the granddaughter of legendary grape grower, Frank Johnson of Sonoma, doesn't hurt. Nice to know that some vineyards never change.

CABERNET SAUVIGNON, 2005. HYATT. YAKIMA VALLEY, WASHINGTON

Washington state produces a fraction of what California does, but what it does make is usually spectacular. Unfortunately, the people of Washington get most of it. So we are pretty excited to grab enough for ourselves and offer this stunning Cabernet this month. Don't wait too long. There's frightfully little of it around.

CHARDONNAY (UNOAKED), 2008. OMBU. MENDOZA, ARGENTINA

We see about as much Argentine Chardonnay as we do Washington wine so we grab it when we can. Just couldn't pass up this perfect unoaked and incredibly dry and crisp wine. It explodes in the mouth like few others we've tasted.

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkarian

July? Is this year just on cruise control? I can't believe we are ready to start selecting all the great foods for our Holiday gift baskets. Sandra and I went to the Fancy Food Show and found some great things for all of you...can't believe that was in January, it seems like yesterday. Did you taste the Olive Oil we featured in April? It was unreal. We will be stocking it on a regular basis.

Salud!

A red ink signature of Paul Kalemkarian.

Paul Kalemkarian

WHAT'S NEW THIS MONTH?

Well, they said it would happen. I was waiting. Though it took longer than I expected, it did happen. Wines are literally pouring through here. Wines that we could never touch before are touchable. Wines that were priced for the Limited Series have actually crept into the Classic Series. Brands that we have respected for years but would always be just out of reach are now in our grasp. And you folks will be the favored recipient...because here is the story:

As many of you know from our on-hold wine lecture or your own knowledge, wine-making is a cash intense business and the return on that cash can take 1-2 years minimum. You make a wine, age it and bottle it and then try and sell it...this cycle, depending on the age requirement of the wine, can take 30 months. Fast forward to 30 months and there is a recession in the midst and you have all this wine you made almost three years ago and nowhere to sell it. You are willing to discount the wine to move it, but you don't what the retail price butchered because hopefully next year (when the economy returns) you can get your regular price. Enter Wine of the Month Club.....They'll only sell it at a discount to members! The general public doesn't know that the price has been discounted. The winery gets the needed cash, the club gets a great wine, and you get the biggest benefit!

I have so many great wines to choose from for the next 6 months, I am having trouble selecting. Seriously, a winery representative just left our tasting room and I was ready to pump my fist in the air with excitement....an absolute gem at a price that makes everyone a winner. All three clubs, the Classic Series, the Vintners Series and the Limited Series are the benefactors of these great selections. Look at our exciting line-up in the next few months.

Salud!

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



Argentina produces approximately 130 million cases of wine each year, making it the 5th largest wine producer in the world, following France, Italy, Spain, and the United States. In 2005, Argentina had the 10th largest number of wine vineyard acres, demonstrating a relatively high yield per acre. In recent years, Argentinean growers have reduced yields, resulting in higher-quality grapes, and better-tasting wines. As a result, these wines have jumped in quality, while still being among the best values in the international market.

One of the leaders responsible for upgrading the quality of Argentina's wines is the Bodega Tierras Altas, owned and operated by the Arizu Vargas family. The winery's history began in the hands of Vicente Vargas Videla and Leoncio Arizu, who preserved the old vineyards located in Argentina's first designated viticulture regions of Vistalba and Carrodilla y Maipú. In 1999, Tierras Altas winery was started with the aim of producing internationally

renowned wines. The company is young, but their old vineyards and more than 50 years experience in the wine trade allow them to rely on the competent and "low profile" sentiment of putting their pride in the bottle.

Tierras Altas is located at the foot of the Andes near Luján de Cuyo. Sunny days, cold nights, altitude, and cooling winds make an ideal terroir for vineyards. There is low rainfall, yet the vineyards are irrigated by snow melt. With this perfect climate, the grapes are allowed to ripen fully, resulting in extraordinary aromas and superb flavors. The perfect combination of adequate natural features and craft work carried out by passionate human beings define the wines of Tierras Altas. Tierras Altas exclusively produces red wines, focusing on Malbec and Cabernet Sauvignon. The 2007 vintage pours a dark purple color with spice, black cherry and cranberry on the nose. This is a wonderful example of the winery's best work.



**Cabernet
Sauvignon**
(kab air nay
soe ving yahn)

2007

**TIERRAS
ALTAS**
**Mendoza,
Argentina**

Color:
Dark purple

Nose:
Spice, black cherry,
and cranberry

Palate:
Dense and
foreboding with
swashes of chocolate

Finish
Tight and extracted

WOMC Rating
87 Points

CELLARING SUGGESTIONS

Drink now
through 2012

V709E	Retail Price:	\$16.95/each
	Special Member Price:	\$15.98/each
	Reorder Price:	\$13.95/each
	17% Discount	\$167.40/case

THIS MONTH'S SELECTION #2



Roshambo Winery was started with the simple idea that serious wines became, well, a little too serious. The winery is owned by Naomi Brilliant, granddaughter of the late, great Sonoma County grape grower, Frank Johnson. The small, independent winery was named after the West Coast slang for the children's game, "Rock, Paper, Scissors."

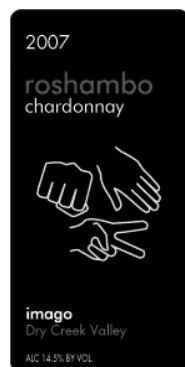
The grape growing history of the Dry Creek Valley goes almost 140 years. Early agriculture centered around wheat, hops, and livestock, but by 1870 French immigrants had established the first winery in the valley.

A century later, Frank Johnson, a career inventor and machinist, traded in his successful orthodontic equipment company for a simpler life in Sonoma County. Having grown up on a farm in upstate New York, he sought to become a gentleman farmer. He purchased an apple and prune orchard that hugged the Dry Creek and Russian River Valleys, knowing that this unique microclimate would be ideal for growing

grapes. He was right. Frank sold his fruit to some of the most highly acclaimed wineries, and was among California's first vineyard-designated grape growers. He took tremendous pride in his fruit, and dreamed of someday producing a family estate wine. Roshambo Winery is the fulfillment of that dream.

Frank Johnson Vineyards currently has 116 planted acres of vines at the very most southern edge of the Dry Creek Valley. The varietals include Pinot Noir, Chardonnay, Syrah, Merlot, and Sauvignon Blanc. The family is dedicated to Frank Johnson's vision, and they have begun replanting some portions of the vineyards.

In the 1970s, legendary winemaker Richard Arrowood, while working for Chateau St. Jean, printed the vineyard's name on his finest Chardonnays. As a result, Chardonnay from this vineyard is sought after and prized. Enjoy this Chardonnay from the wine-making family who first planted the vineyard, and who puts the full flavors of their harvest in every glass.



Chardonnay
(shar doe nay)

2007

ROSHAMBO
Sonoma,
California

Color:
Bright yellow

Nose:
White peach fused
with citrus notes

Palate:
Fresh ripe stone
fruit characters and
tropical nuances

Finish
Long and crisp with
citrus flavors

WOMC Rating
86 Points

CELLARING SUGGESTIONS

Drink now
through 2011

V709F	Retail Price:	\$18.95/each
	Special Member Price:	\$13.98/each
	Reorder Price:	\$12.49/each
	34% Discount	\$149.88/case

LAYERED MEATLOAF WITH BASIL-TOMATO SAUCE

Wine is to be enjoyed every day, around the table with the family and foods we know and love. Take the classic meatloaf, add a bottle of *Tierras Altas Cabernet Sauvignon*, and you have elevated the weekday meal to something very special

INGREDIENTS FOR MEATLOAF:

Day-old French bread
2 cups milk
1 lb. ground beef
1 sm. onion, finely chopped
½ tsp. garlic salt
Worcestershire sauce
Tabasco sauce
¼ tsp pepper
1 egg, lightly beaten
2-3 thin slices of ham
2-3 thin slices of turkey breast
½ cup cooked spinach, finely chopped

INGREDIENTS FOR MEATLOAF:

1 sm. can diced tomatoes, or 6 peeled Roma tomatoes, finely chopped
6 Tbs. butter
3 whole cloves garlic
6 tbsp. basil
1 Tbsp thyme
1 Tbsp tarragon

PREPARATION:

Soak 4 slices of bread in milk for an hour and squeeze excess milk out. Discard milk. Combine bread with meat, onion, garlic salt, pepper, egg, and a few shakes of Worcestershire and Tabasco. Mix by hand well. Lightly pack half of the mix into a standard loaf pan. Cut thin strips of ham and turkey and arrange them on the mixture, but not touching the sides of the loaf pan. Sprinkle lightly with spinach. Gently pack remaining half of the meat mixture on top. in the loaf pan. Place in a preheated 350° oven and bake for 1 hour.

While the meatloaf is cooking, brown the garlic cloves in the butter. Remove and discard the cloves. Add the tomatoes, basil, thyme and tarragon. Let simmer, uncovered, for 20-30 minutes.

When the meatloaf is done cooking, pour off the excess fat. Let rest 15 minutes before removing from the pan. Pour the sauce over slices of meatloaf.

SALMON WITH FENNEL

INGREDIENTS FOR MARINADE:

2 sprigs fresh parsley, minced
2 shallots or green onions, minced
1 Tbs chopped fresh fennel, or 1 tsp. dried, crushed fennel seeds
¼ tsp fresh ground pepper
½ tsp salt
¼ cup extra virgin olive oil
Juice of 1 lime
2 Tbsp Roshambo Chardonnay

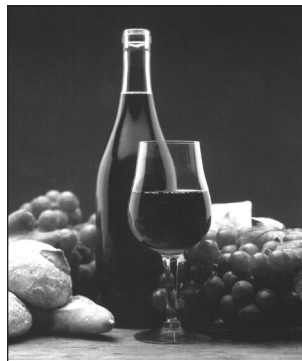
INGREDIENTS FOR FISH:

4-6 oz. salmon steaks or fillets about 1" thick at the thickest part
1 tbsp. chopped fresh fennel or 1 tsp. dried fennel seed

PREPARATION:

Combine parsley, shallots, fennel, pepper, oil, wine and lime juice in a shallow glass pie plate. Place fish in marinade and turn after 30 minutes. Leave on second side 15 minutes.

Oil grill racks. Put 1 tablespoon fennel over hot coals. Place fish on grill and cook for 5 minutes. Brush salmon with remaining marinade and turn. Continue cooking 2 to 3 minutes until fish flakes when tested with a fork. Serves 4. Serve with the *Roshambo Chardonnay*.



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.

June 2007 Chardonnay, 2005. Arroyo del Sol. Drink up.
Chianti, 2004. Ruffino Il Leo. Drink up.

June 2008 Valpolicella, 05. Villalta. Drink up.
Sauvignon Blanc, 07. Two Angels. 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
 #V709E – Cabernet Sauvignon, 2007. Tierras Altas <i>"Dense and foreboding with swashes of chocolate"</i> Retail Price \$16.95 17% Discount		\$13.95/Each \$167.40/Case	
 #V709F – Chardonnay, 2007. Roshambo <i>"Fresh ripe stone fruit and tropical nuances"</i> Retail Price \$18.95 34% Discount		\$12.49/Each \$149.88/Case	
 #V709G – Cabernet Sauvignon, 2005. Hyatt <i>"Very rich, concentrated cherry and spice"</i> Retail Price \$18.95 31% Discount		\$12.95/Each \$155.40/Case	
 #V709H – Chardonnay, 2008. Ombu <i>"Stone fruit and citrusy nuances"</i> Retail Price \$16.95 23% Discount		\$12.95/Each \$155.40/Case	
 #V609E – Cabernet Sauvignon, 2005. Old River <i>"Currant, black cherry and chocolate"</i> Retail Price \$19.99 25% Discount		\$14.99/Each \$179.88/Case	
 #V609F – Sauvignon Blanc, 2007. Hannah Nicole <i>"Meyer lemon and herbs"</i> Retail Price \$15.99 25% 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	
		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		\$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

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

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



Hyatt Vineyards, in the state of Washington, was established by Leland and Lynda Hyatt in 1983. Evolving from a modest estate vineyard surrounding the winery, Hyatt Vineyards has grown to 180 acres in four separate sites all within three miles of the original plantings. Each of the four different vineyards, Cherry Hill, Three Rocks, Roza Ridge, and the original Estate Vineyard display significantly distinct soils, elevations, and exposures. The varietals include Merlot, Cabernet Sauvignon, Syrah, Chardonnay, Riesling, Black Muscat, and Zinfandel. From the winery's first release in 1987, awards, medals and very favorable press have followed consistently year after year.

While California thinks its wines rival the great Bordeaux of France, it is actually Washington's climate that is more similar to Bordeaux. The Yakima and Columbia Valleys

are approximately the same latitude as Bordeaux. This accounts for two very important growing conditions. First, in the higher latitude the sun stays out longer during the critical growing season. Second, the low temperatures maintain the fruit's natural acidity, which allows longer bottle aging. In the spring of 2006, the very select micro-climate of the northern part of the Yakima Valley became an American Viticultural Appellation. Hyatt and Roza Ridge are in the center of this small appellation.

The Hyatt Winery is located in a beautiful natural setting. From Hyatt Winery, the views west and northwest showcase the two dramatic mountains of the Cascade Range, Mount Adams and Mount Rainier. Surely the dramatic scenery has inspired the grape growers, the winemakers, and all who created this delicious wine.



**Cabernet
Sauvignon**
(kab air nay
soe ving yahn)

2005

HYATT
Yakima Valley,
Washington

Color:
Deep purple

Nose:
Currant, black
cherry and chocolate

Palate:
Very rich and
concentrated cherry
with hints of leather
and spice

Finish
Long and
foreboding with
cherry and vanilla

WOMC Rating
89 Points

CELLARING SUGGESTIONS

Drink now
through 2012

V709G	Retail Price:	\$18.95/each
	Special Member Price:	\$15.95/each
	Reorder Price:	\$12.95/each
	31% Discount	\$155.40/case

THIS MONTH'S SELECTION #4

The Vintners Series

WINE OF THE MONTH CLUB

With 250 acres dating back 85 years, the Bodega Roca vineyards are 2300 feet above sea level in the premier winegrowing region of Mendoza, Argentina. San Rafael lies in the southern part of Mendoza, a high desert oasis, with low rainfall, intense sun, and mild nights. The climate is arid and dry, but fortunately, like Chile's Maipo Valley, the Mendoza vineyards are irrigated from rivers running down from the snowy peaks of the Andes Mountains. All this contributes to the slow maturing of the grapes, resulting in well balanced, complex wines.

The vineyards of this region are irrigated by two main rivers, the Diamante and the Atuel. The soils are sandy with scarce organic matter and low nitrogen levels. The most characteristic variety of this region is Chenin Blanc, which produces a fragrant and delicate wine. High quality Chardonnay comes from this area as well. San Rafael was the first area to establish Argentina's "appellation d'origine," which is similar to the French AOC and the Italian DOC laws that set standards for quality.

The grapes were hand-harvested to preserve them from oxidation and to maintain the fine fruit's expression. The juice was kept under pressure and the fermentation process was conducted at a low temperature. In order to preserve a lively acidity in the wine, the wine did not go through malolactic fermentation. This Chardonnay was also unoaked. Winemaker Alejandro Roca is clearly confident in the quality of his Chardonnay grapes, and has created a wine without artifice. The wine pours a golden color with green tones, fresh in the nose with tropical fruits that lead to a refreshing finish accented with citrus notes. Pair it with shrimp dishes, salads, or chicken empanadas.

And while you are drinking this wine, share this small tidbit of information. The winery is named after the Ombu tree. The Ombu tree has a large canopy and a shape that is recognizable from across the flat lands. It provided shelter to the gauchos, the "cowboys," who worked the grazing herds. Ombu wines also create a moment of rest and relaxation to enjoy with friends and family. Salud!



Chardonnay
(shar doe nay)

2008

OMBU
Mendoza,
Argentina

Color:
Pale yellow

Nose:
White nectarine
fused with lime

Palate:
Stone fruit and
citrusy nuances

Finish
Long and crisp with
citrus components

WOMC Rating
85 Points

CELLARING SUGGESTIONS

Drink now
through 2010

V709H	Retail Price:	\$16.95/each
	Special Member Price:	\$14.95/each
	Reorder Price:	\$12.95/each
	23% Discount	\$155.40/case