

SEPTEMBER 2009

WINES Evaluated: 260

WINES Rejected: 232

WINES Approved: 28

WINES Selected: 4

The Vintners Series

WINE OF THE MONTH CLUB®

We went to the four corners of the Earth to find these tremendous wines. It was worth the trip! Our selections this month are nothing short of amazing. An exotic Macabeo from Spain and a surprise Pinot Blanc from Canada are some of our great finds.

MERLOT, 2008. CORINTO. MAULE, CHILE

Start paying attention to Merlot from Chile. We haven't featured one for a while, and we were stunned when this beauty showed up during our Tasting Tuesday. This is one of the best we've poured in a very long time. Open the bottle about an hour before serving, and you'll be rewarded for your patience.

MACABEO, 2008. DON. LA MANCHA, SPAIN

This wine is a knockout! It has delicious, exotic flavors that keep pouring out of the glass and don't let up. One

taste and you'll be back for more. There's not many cases of this wine, so don't wait too long before reordering.

MALBEC, 2008. ARGENTO. MENDOZA, ARGENTINA

Here's another class act from Argentina that is just looking for an invitation to your summer barbecue. Put it on your guest list! Rich and extracted, yet still easy on the palate, this month's Malbec will delight even the most particular connoisseur.

PINOT BLANC, 2007. KONZELMANN, NIAGARA, CANADA

Yeah, I know. You're all going, Canada makes wine? Uh, well yeah and really great wines too. Take this to your favorite wine snob and tell them it's a Grand Cru Alsace Pinot Blanc. They won't even flinch until you take it out of the bag. Now that's what I call fun!

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

Seriously, September? Does that mean the Holidays are just around the corner? Good grief! Well, we actually have to start researching our gift baskets in the month of July. The good food items dry up quickly and the baskets themselves have to be ordered. I can say that I am proud of this year's catalog.... great items, great prices and all handpicked by myself and the staff here at Wine of the Month Club. Look for it soon.

Salud!

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

The new website is up! The new website is up! And not a minute too soon. Though it was tons of work, I enjoyed the process. I learned much about website design and programming. I learned some HTML, I learned about search engine logic, I learned about the Wine of the Month Club. Really. This process took us back 37 years to May of 1972 when my father wrote his first newsletter featuring the Simi Cabernet Sauvignon (kab-air-nay saw-veen-yawn) and French Chablis (sha-blee). No recipes, no member inquiry, no reorder page, just the two wines and the wine shop logo. I was intrigued by this and now you can go back and peruse from day one, each and every newsletter that the members of this club have received. Pretty cool. And what really warmed my thoughts was that all of the data input for the archived newsletters was done by my girls...or in other words, the founder's grand-daughters.

My kids needed summer work and the job market for even part time summer work is tough; the kids are competing with adults in the neighborhood looking for work. And here I was with 37 years of scanned newsletters residing on a disk somewhere in cyber land. "I have work, be there tomorrow at 8:30 am." I said to the two oldest. "After some negotiation, I settled on 10 am." As I looked at the task, I thought "How daunting," cut and paste, add HTML code, reformat, cut it here, and paste it there. I'm thinking, "These kids are never gonna get it." Oops! They got bored when I was explaining it to them because they thought I was too slow. They understood what I was saying before I finished saying it and they already knew some HTML from their Facebook experience. What a world these kids are growing up in...I was proud and disillusioned at the same time. I should know this stuff.

Regardless, it is great to have all these thoughts of my father's on record and available for everyone to read and see...Fun things for sure.

Take a look at www.wineofthemonthclub.com

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
(626) 303-2597

Online: www.WineoftheMonthClub.com

Newsletter written by: Ed Masciana, Wine Author

THIS MONTH'S SELECTION #1



Corinto was established in 2006 by winemaker Felipe Vial. The name Corinto pays homage to the town of Corinto in the Maule Valley. Check out the logo—it suggests the silhouette of a wineglass seen from above, at the moment one begins to sense the aromas and flavors of the wine.

Good wine starts in the vineyard, and Corinto Winery is dedicated to preserving the vineyards for future generations. Corinto Winery's concern for global warming led to their participation in the National Energy Efficiency Program's Technology Node project for quantifying their carbon footprint. The winery is now focused on becoming completely self-sustainable. Everything is recycled.

European *vitis vinifera* vines were brought to Chile by the Spaniards in the 16th century. Legend says that the conquistador Francisco de Aguirre himself planted the first vines. The vines most likely came from established Spanish vineyards planted in Peru, which included the common black grape. This was the grape that Hernán Cortés brought to Mexico in 1520, and it became known as the

"mission grape." Chile is widely planted in Pais, the descendant of the mission grape.

As Chile's wine industry has grown, so has the number of varieties. Other varieties, including Merlot, have replaced the acres of Pais. In the late 1990s, Chilean Merlot was being well received around the world. However, many wine experts wondered why it did not taste quite like a Merlot should. Studies showed that what was thought to be Merlot was actually Carménère, a Bordeaux vine thought to have been lost during the great European phylloxera plague. The geographical isolation of Chile protected its fields from the pest. In the last 20 years, the Carménère vines have been identified, and true Merlot vines have been planted. Merlot has become the "new" darling of Chile.

The Maule Valley's maritime climate and lush soils insure perfect ripening for this grape and the result is a soft and luxurious wine. This wine is ready to drink now. Its lush flavors are too good to wait for. This soft and supple wine will match most red meats, roast chicken, and hearty fish dishes. Serve slightly chilled.

Corinto
SELECTION

IN CHILE WE LOVE TO MAKE WINE AND
OFFER FRUITY, TASTY, HIGH-QUALITY
WINES TO BE SHARED IN GOOD
COMPANY WITH GREAT FOOD.
WE TAKE CARE TO SELECT THE BEST
GRAPES FROM THE DIVERSITY OF
CHILE'S CLIMATE AND VINEYARDS, SO
THAT YOU CAN BE CONFIDENT IN YOUR
CHOICE AND ENJOY THE EXPERIENCE!



2008
MERLOT
Central Valley
CHILE

WINE of CHILE

Merlot
(mare-low)

2008

CORINTO
Maule Valley,
Chile

Color:
Deep purple

Nose:
Currant, black
cherry and chocolate

Palate:
Very clean cranberry
and soft tannins

Finish
Long and
foreboding with
cherry and vanilla

WOMC Rating
88 Points

CELLARING SUGGESTIONS

Drink now
through 2012

V909E	Retail Price:	\$18.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$12.99/each
	31% Discount	\$155.88/case

THIS MONTH'S SELECTION #2



In La Mancha, Spain, the word Don means gift. It is a present, but it can also mean to bequeath a skill, wisdom, or quality. In the La Mancha region it is always related to the honoring of the "Ingenioso Hidalgo Don Quixote."

La Mancha is one of the few areas in Europe in which phylloxera did not destroy all the vines. What a gift! Thus, all the vines in La Mancha are planted on their own rootstock. The growers like to say that grapes from their own rootstock have more of the essence of the varietal.

Don was conceived as a high quality wine program by winemaker José Miguel García. He guides the winemaking process from vineyard management through fermentation, aging, and packaging. The Don vineyards are between seven and 40 years old. They are planted at an altitude of 1800 feet in limy, sandy soil with sun exposure an unprecedented 12 hours per day. The climate is dry and similar to the Mediterranean, which exposes the vines to water stress. Water stress

concentrates the juices, producing intense, powerful wines. The temperatures are extreme from day to night, varying as much as 50°. This ripens the grapes, yet helps the grapes keep their natural acidity.

The vineyard is semi-organic, which means the vines are not exposed to fertilizers or pesticides. The grapes are hand harvested and aggressively sorted, eliminating any fruit that is not perfect. Harvest takes place at the end of August for Macabeo, making it an early ripening grape that has fully captured its signature exotic peach and vanilla flavors. Unlike most white grapes, it's fermented with some skin contact, giving it an extractive mouth feel.

This is one of the most unique white grapes we have ever tasted. It is at once both exotic and familiar, offering complex notes and a juxtaposition of flavors seldom found in a wine from any area. It is truly special and will compliment a host of exciting dishes, including heavily buttered shell fish, sea bass, and imposing chicken creations. Serve slightly chilled.



Macabeo
(mack cob bayo)

2008

DON
La Mancha,
Spain

Color:
Deep golden

Nose:
Guava, lime and
butterscotch

Palate:
More guava along
with lime and peach

Finish
Full and extracted

WOMC Rating
88 Points

CELLARING SUGGESTIONS

Drink now
through 2010

V909F	Retail Price:	\$17.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$11.99/each
	33% Discount	\$143.88/case

ORANGE GARLIC TENDERLOIN OF BEEF

INGREDIENTS:

1 (6 lb.) beef tenderloin, well trimmed
3 cloves garlic, minced
1/2 cup Corinto Merlot
1 Tbsp. sugar
3 Tbsp. low sodium soy sauce
1/2 tsp. hot sauce
1 tsp. dried whole thyme
1/2 tsp. pepper
1/4 tsp. salt
1 bay leaf
Vegetable cooking spray
Orange slices
Fresh parsley sprigs

PREPARATION:

Trim fat from tenderloin. Pierce meat with fork in several places and rub with half the minced garlic. Combine remaining garlic, wine, sugar, soy sauce, hot sauce, thyme, pepper, salt, and bay leaf in a large zip top plastic bag. Add tenderloin; marinate in refrigerator 8 hours, turning bag occasionally. Remove tenderloin from bag, reserving marinade; discard bay leaf. Fold under 3" to 4" of small end. Place tenderloin on a rack coated with cooking spray; place rack in a shallow roasting pan. Brush reserved marinade over tenderloin. Insert meat thermometer into thickest portion of tenderloin.

Bake at 425° for 35 minutes or until meat thermometer registers 130° (rare) to 150° (medium), basting frequently with reserved marinade. Place tenderloin on a large serving platter; cover loosely with aluminum foil and let stand 10 minutes before slicing.

Garnish with orange slices and fresh parsley, if desired. Serve with a glass of Corinto Merlot or maybe even two!

Yield: 12 servings.

STUFFED CORNISH GAME HENS

STUFFING INGREDIENTS:

3 Cornish hens
Olive oil
1/2 onion, finely chopped
1/2 green pepper, finely chopped
3 slices bacon, fried crispy and crumbled.
Reserve bacon fat.
3 slices white bread cut into cubes
1/2 cup chopped walnuts
1 tsp. salt
1 tsp. thyme
1/2 tsp. sage
2 cloves garlic, crushed

SAUCE INGREDIENTS:

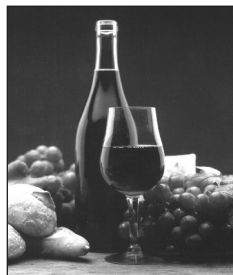
1/2 cup butter, melted
1/2 cup Don Macabeo
1/2 tsp. salt
1/2 tsp. sage
2 cloves garlic, crushed

PREPARATION:

Wash and pat dry game hens. Sauté onion, walnuts, and green pepper in bacon drippings. Add crumpled bacon, bread cubes, and rest of stuffing ingredients. Stir until blended, remove from heat and let cool enough to handle.

Loosely stuff hens and place in roaster pan. Combine sauce ingredients and pour over hens. Bake at 500° for 10 minutes. Reduce heat to 275° and bake 40 minutes; baste at least twice with sauce.

Turn off heat and cool hens in sauce for 15 minutes before serving. Serve with a refreshing glass of Don Macabeo. Serves 6.



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.

September 2007 Cabernet Sauvignon, 2004. Nomad. Drink now through 2010.
Chardonnay, 2003. Trewa. Drink now through 2010.

September 2008 Tempranillo, 2003. Vina Hermina. Still great
Chardonnay, 2006. Glendonbrook. Ready

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
 #V909E – Merlot, 2008. Corinto <i>"Currant, black cherry and chocolate"</i> Retail Price \$18.99 31% Discount		\$12.99/Each \$155.88/Case	
 #V909F – Macabeo, 2008. Don <i>"Guava, lime and butterscotch"</i> Retail Price \$17.99 33% Discount		\$11.99/Each \$143.88/Case	
 #V909G – Malbec, 2008. Argento <i>"Boysenberry, blackberry"</i> Retail Price \$18.99 31% Discount		\$12.99/Each \$155.88/Case	
 #V909H – Pinot Blanc, 2007. Konzelmann <i>"Clean pear with a silky texture"</i> Retail Price \$18.99 31% Discount		\$12.99/Each \$155.88/Case	
 #V809E – Aglianico, 2007 Carraia <i>"Currant, black cherry and leather"</i> Retail Price \$21.99 36% Discount		\$13.99/Each \$167.88/Case	
 #V809F – Torrontes, 2008. Inca <i>"White peach, 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	
		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	\$8.05	\$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.

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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

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Phone (day)

Phone (evening)

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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



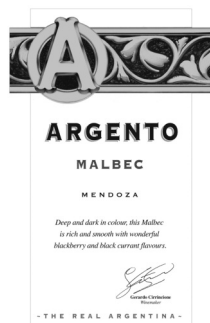
From its launch in 1999, Argento has grown to become the number-one-selling Argentinian wine brand in Europe, and it's now becoming very popular in the United States. Renowned for pioneering the modern Mendoza style, Argento delivers a rich, approachable Malbec with soft velvety tannins.

Argento and Argentine both come from the Latin word for silver. Argento also means all that is quintessentially Argentinian—the vineyards, the wines, and the people. This year the Argento brand celebrates its 10th anniversary. The wines are made at Bodegas Argento in the Rivadavia region of Mendoza. The Argento Wine Company uses the latest in vineyard and cellar technology to create wines which reflect characters typical of the Mendoza region of Argentina. They use fruit from high altitude, cooler climate vineyards which creates elegant wines with fruit-purity and finesse. These wines have broad appeal, but also reflect a strong sense of place and the outstanding quality of Argentina's wines.

Wine has been produced and consumed in Argentina since the 16th century when the Spanish settlers planted vineyards. In the 19th century there was a large wave of European immigrants. These families from Italy, Spain, and France brought new grape varieties, new cultivation techniques, and refined winemaking styles.

Argentines have always been significant consumers of wine. The wines produced from local vineyards were enjoyed at local tables, and they did not travel far. These were light and simple "table wines" for everyday drinking. Also, most producers were focused on quantity, not quality. Fortunately, in the last 30 years Argentina's wines have greatly improved in quality, and they are being exported to wine lovers around the world.

This superb Malbec is deep, dark violet in color with powerful aromas of black stone fruit and notes of chocolate. Blackberry and black currant fruit flavors with a touch of sweet spice lead into a long, lingering finish with ripe velvety tannins.



Malbec
(mal beck)

2006

ARGENTO
Mendoza,
Argentina

Color:
Dark purple

Nose:
Boysenberry,
blackberry

Palate:
Leather and earth
mixed with lots of
berries

Finish
Concentrated, tannic
with blackberry fruit

WOMC Rating
87 Points

CELLARING SUGGESTIONS

Drink now
through 2012

V909G	Retail Price:	\$18.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	31% Discount	\$155.88/case

THIS MONTH'S SELECTION #4



Konzelmann Estate Winery, Niagara's Exclusive Lakefront Winery, was established in Canada in 1984. Herbert Konzelmann chose the site on the shores of Lake Ontario due to the meso-climate, which is similar to the Alsace region in France. The wonderful balance of sun, soil, airflow and moisture conditions of this vineyard are ideal for the production of clean, delicate and fruity premium quality wines.

It's definitely worth a trip to visit the Konzelmann Winery Boutique and Tasting Bar and discover why they are heralded for providing one of the friendliest, informative and educational experiences in Niagara's wine country. All year round they offer a wide variety of over 30 different selections of quality wine for tasting and for purchase. Consequently, if you are looking for a particular favorite variety of wine or have an interest in discovering a new one, they may have it there for you.

Ontario's wine industry has grown and matured for nearly two hundred years. Stretching mostly across the southern part of the province, Ontario wineries take advantage of a temperate climate, enhanced

by the diversity of glacial soils and the moderating effect of the Great Lakes, to produce mature fruit and complex wines.

VQA denotes quality and label integrity for Ontario wines of origin. To appreciate a VQA wine, however, is to appreciate more than these important standards, for the inherent quality of these wines lies in a deep sense of place. Appellation of origin is an important marker of quality in the best of wine regions, reminding us of a wine's inherent tie to the earth, nature, our ecology, the hands that produce it, and the time and heart involved in making it. Wines that draw attention to these unique qualities - to a sense of place - resonate with wine lovers on a deep, emotional level. The VQA appellation system supports this experience and promises unique quality and diversity for Ontario wines of origin.

The great Pinot Blanc of Alsace is a natural here. It basks in warm days and cool nights where the high latitude allows the grapes a longer exposure to sun during the critical growing season. At its peak, there can still be daylight as late as 9:00 pm at night something no vineyard in the US can claim.



Pinot Blanc (peeno blonk)

2007

KONZLEMANN
Niagara, Canada

Color:
Golden

Nose:
Freshly cut pear
blossom, banana
and nectarine

Palate:
Very clean pear and
a silky texture

Finish
Rich and extracted
with zippy acidity

WOMC Rating
90 Points

CELLARING SUGGESTIONS

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through 2012

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	Special Member Price:	\$17.99/each
	Reorder Price:	\$12.99/each
	31% Discount	\$155.88/case