

OCTOBER 2009

WINES Evaluated: 226

WINES Rejected: 201

WINES Approved: 25

WINES Selected: 4

# The Vintners Series

WINE OF THE MONTH CLUB®

**B**lends, old friends and new finds could be the theme this month. We've selected two blends.

Each blend takes two grapes and builds one wine whose sum is better than its parts. Both are terrific. Then it's old-home time with an incredible wine from the Stags Leap's Hawk Crest label that Paul, Sr. featured many times in the 1970's. And, finally a new grape in an old area that is nothing short of spectacular.

**CABERNET SAUVIGNON/  
PETITE SIRAH, 2004.  
MENDOCINO FARMS.  
MENDOCINO, CALIFORNIA**

We don't know if it's the organic and biodynamic farming that makes this wine so good, or something else, but no matter. It's a winner and sure to please the most discriminating palate.

**CHARDONNAY/  
VIOGNIER, 2008.  
GRANFORT. LANGUEDOC-  
ROUSSILLON, FRANCE**

We were knocked out by this lovely and unusual blend. It really takes the best of both

grapes and makes them better. It will be perfect with grilled salmon.

**CABERNET SAUVIGNON  
(RED HILLS), 2005. HAWK  
CREST. CALIFORNIA**

This may not be one of those \$100 Stags' Leap wines, but it's way better than its price tag suggests. You can't ignore the pedigree of this wine. Don't hesitate.

**PINOT GRIGIO, 2008.  
ALBOLA. TUSCANY, ITALY**

Another Albola wonder graces our glass. These guys just know how to make wine and this unusual offering from Tuscany proves the point. Get as much as you can; it won't last long.

**December Shipment:** And now for a change in our December shipment. This December we will be sending you your regular preference of wines. Red and white... Reds only... Whites only. Our traditional sparkling and dessert wines will be available through the website and in an email special. Same great wine and same great service!

## INSIDE THIS MONTH

|                                                    |   |                         |   |
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Join us on the Web: [www.WineoftheMonthClub.com](http://www.WineoftheMonthClub.com)

## A NOTE FROM YOUR CELLARMASTER



Paul Kalemkarian

Well, here it is already. We have enclosed your 2009 Gift Catalog...I am so excited about the items this year. The monthly memberships are always a big hit on the gift giving trail...and the baskets this year are extraordinary. I went out and bought a few baskets from one of the big guys...objectively, the food items were lousy. And, they were all from the same source...in Fullerton somewhere. We taste literally hundreds of products to choose the handful that we select. Give with confidence with a gift from The Wine of the Month Club.

Salud!

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

Paul Kalemkarian

## WHAT'S NEW THIS MONTH?

I am writing this page on August 5, 2009. A writer from the Los Angeles Times just left our office after spending two hours with my father and I discussing the Wine of the Month Club and its beginnings. My father was in heaven. He told stories....and some good ones too. There was the Sutter Home story: On a wine trip with my mother and my father, they were making the rounds and stopped in at Sutter Home, remember this 1974 or so. And they entered the wine tasting room, small rustic hunter green building, inside, an older gentleman sitting behind the counter didn't move....a younger gentleman approached them. My folks tasted wines and had a nice chat. As my parents exited, the young man calls out for them to return. He says, "You seem to know what you are doing, can you taste something for me? I need your opinion." He pulls out a bottle of blush wine and my Father proceeds to taste it and makes the comment, "It is very good, it would seem like a beginner wine" and the young man says, "Yes, I like that, "a beginner wine." Well, turns out that the young man was Bob Trinchero and the wine was the first White Zinfandel ever produced. Sutter Home went on to make millions of cases of White Zinfandel.

And how about Jim Barrett of Chateau Montelana....a neighbor of my family growing up who decides to invest in a winery. As neighbors learned that Jim had become a winery owner, they wanted wine from him...one day he walked into my father's store "the birthplace of the Wine of the Month Club" and said "Paul, I am tired of folks asking me for more wine, could you carry my line so I have somewhere to point them to when they ask?" and my Father in a neighborly gesture obliged. Little did he or even Jim know, Chateau Montelana would go on to turn the French upside down by beating their best White Burgundies in their own tasting.

My Father's face was lit up as he conveyed these and other stories to the LA Times writer. It was great to have him so animated and interested in telling his stories. And what I really like, is that we are the only mail order wine service that can tell these stories...because we invented the idea and we are the original!

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:

|                               |                                                                            |
|-------------------------------|----------------------------------------------------------------------------|
| <b>WINE OF THE MONTH CLUB</b> | P.O. Box 660220, Arcadia, CA 91066                                         |
| Call:                         | 1-800-949-WINE (9463) or (626) 303-1690                                    |
| FAX:                          | (626) 303-2597                                                             |
| Online:                       | <a href="http://www.WineoftheMonthClub.com">www.WineoftheMonthClub.com</a> |
| Newsletter written by:        | Ed Masciana, Wine Author                                                   |

## THIS MONTH'S SELECTION #1



**O**wsley Brown III began working in the wine industry in 1993 at Napa Valley's Mayacamas Vineyards. Two years later he co-founded Chameleon Cellars. In 2000 he was introduced to Biodynamic® winегrowing. His great interest in Biodynamic® wines inspired him to launch Magnanimus Wine Group, a company dedicated to producing authentic and distinct wines that reflect not only a sense of place, but also the highest standards of quality and environmental stewardship.

The grapes for this blend of Cabernet Sauvignon and Petite Sirah come from the Heart Arrow Ranch located on the northern hillsides of Mendocino County, California. Joe and Julie Golden own and farm Heart Arrow with the help of longtime Biodynamic® viticulturist Jerry Yates. Less than sixty acres of the ranch are planted to red wine varietals, and all of those acres are farmed according to organic and Biodynamic® practices.

Through the Demeter Association, Biodynamic® certification has been available internationally since 1928, and in the United States since 1985. It's based on the teachings

of Dr. Rudolf Steiner, founder of the philosophy of anthroposophy. Fundamental to Biodynamic® farming is an expansive view of the farm as a system working within our larger world and universe. While organic certification may look at one specific crop or vineyard, Biodynamic® certification considers the entire farm. Its strict guidelines extend far beyond organic requirements to include biodiversity set-asides, insectaries, livestock integration, closed nutrient loops, and the use of homeopathic preparations for vineyard's soils and composts.

Our selected wine is a unique blend of Cabernet Sauvignon and Petite Sirah. Cabernet and Syrah blends are common in Australia and South Africa, but a blend with Petite Sirah is rare. Petite Sirah was once believed to be a clone of the great Syrah grape from the Northern Rhone because it has the rich flavors and deep, bluish color of Syrah. It's since been determined that Petite Sirah is actually the Durif grape from Southern France, and not related to Syrah at all. California has excellent success with Petite Sirah, as this selection will attest



### Cabernet Sauvignon/ Petite Sirah

(cab air nay  
soe ving yahn/  
peh teet sir ah)

2004

## MENDOCINO FARMS Mendocino, California

**Color:**  
Deep magenta

**Nose:**  
Blackberry, black  
cherry, and chocolate

**Palate:**  
Rich berry, earth  
and spice

**Finish**  
Berry with some  
licorice and vanilla

**WOMC Rating**  
**90 Points**

#### CELLARING SUGGESTIONS

Drink now  
through 2012

|        |                       |               |
|--------|-----------------------|---------------|
| V1009E | Retail Price:         | \$24.99/each  |
|        | Special Member Price: | \$16.99/each  |
|        | Reorder Price:        | \$12.99/each  |
|        | 48% Discount          | \$155.88/case |

## THIS MONTH'S SELECTION #2



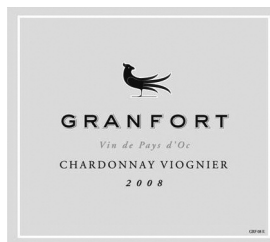
**G**ranfort is produced by La Croisade, which is named after a small hamlet located in the Languedoc region of southern France. Languedoc was an old province of France. Its name is derived from the phrase langue d'oc, where the word oc means yes. From the 13th century the name applied to the entire area in which the Languedoc, or Occitan language, was spoken. The Languedoc area is still the center of a distinctive culture in the south of France.

The boundaries of the old province of Languedoc generally encompassed the southwestern part of France that lies south of the Dardogne River and north of Gascony, the eastern Pyrénées, and the Mediterranean lowlands of France. The province stretched as far to the east as the Rhone River, a distance of approximately 125 miles.

The Languedoc is a large wine producing area. In the 1970s, the region typically

produced high-alcohol wines that were blended with wines from more prestigious appellations. A few winemakers decided to produce higher quality wines that could stand on their own. In the early years, these wines were a great bargain. They still are a good value, but wine lovers now recognize and seek out the wines from Languedoc.

In this warm Mediterranean area, the vines produce full-flavored wines. The parcels of vines for this wine are located around the small village of Argeliers, which offers a perfect terroir for the production of Chardonnay. Compared to the rest of France, the laws governing wine from Languedoc are a bit looser, thus we have an unusual blend of Chardonnay and Viognier. Chardonnay provides structure to the lighter-bodied Viognier. Viognier provides a fruity nose and aromas. The result is a delicious wine. Enjoy!



### Chardonnay/ Viognier

(shar doe nay/  
vee ohn yay)

2008

### GRANFORT Languedoc- Roussillon, France

**Color:**  
Slight golden hue

**Nose:**  
Apple, pear and  
spice

**Palate:**  
Rich tropical  
flavors with a  
hint of spice

**Finish**  
Apple and a hint  
of musk

**WOMC Rating**  
**90 Points**

#### CELLARING SUGGESTIONS

Drink now  
through 2010

|        |                       |               |
|--------|-----------------------|---------------|
| V1009F | Retail Price:         | \$16.99/each  |
|        | Special Member Price: | \$12.99/each  |
|        | Reorder Price:        | \$10.99/each  |
|        | 35% Discount          | \$131.88/case |

## ADVENTURES IN GOOD FOOD



### SHRIMP IN LIME- TARRAGON SAUCE

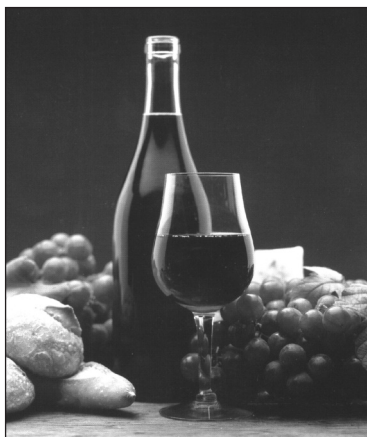
#### INGREDIENTS:

2 Tbs. butter  
2 Tbs. finely chopped onion  
1 clove garlic, minced  
Small dash red pepper flakes  
1/4 cup Granfort Chardonnay/Viognier  
2 Tbs. fresh tarragon, chopped  
2 cups chicken broth  
(If you have fish stock, use it!)  
3-5 Tbs. lime juice  
8 -10 large shrimp, shelled and deveined  
Angel hair pasta

#### PREPARATION:

Heat the butter in a saucepan over medium-high heat. Sauté the onion for 3 minutes, add the garlic and red pepper flakes, and sauté for another 2 minutes. Add the wine and cook until evaporated. Add the tarragon, chicken broth, and lime juice. Lower heat and simmer, covered, for 5 minutes. Add shrimp and simmer for 15 minutes if frozen, 5-8 minutes if fresh. Remove shrimp to a warm bowl, cover and keep warm.

Raise heat and boil sauce for 5 minutes or until reduced by half. If needed, thicken sauce with a bit of butter and flour stirred together. Taste sauce and adjust acidity with more lime juice if needed. (The sauce should be gently tart.) Return shrimp to pan to warm. Serve over angel hair pasta with a glass or two of the *Granfort Chardonnay/ Viognier*.



### ALL-SEASON STUFFED FLANK STEAK

#### STUFFING INGREDIENTS:

1 flank steak ( 1½ to 2lbs)  
1 medium onion, chopped  
1 clove garlic, minced  
1 rib celery, chopped  
2 Tbs. butter  
2 cups day-old bread cubes  
1/4 lb. ground pork  
1/2 tsp. red pepper flakes  
1 tsp. parsley flakes  
1/4 tsp. thyme  
1/4 tsp. marjoram  
1/2 tsp salt  
2 Tbs. vegetable oil  
1-1/2 cup low-salt beef broth  
1 cup Mendocino Farms Cabernet/  
Petite Sirah  
2 Tbs. corn starch  
1/2 cup water

#### PREPARATION:

Cut 1/2" diagonal deep slashes across the surface of steak (pound if desired). Sauté vegetables in butter and let cool. Add bread crumbs, pork, and seasonings. Knead with hands. Spread over steak. Add bread mixture, pat firmly, and roll up. Tie or secure ends with skewers. Brown meat in large skillet. Drain off drippings, add beef broth and wine. Simmer 1-1/2 - 2 hours, turn occasionally. Remove meat and strain broth if necessary. Combine corn starch with water. Stir until dissolved then add to broth. Cook until thickened. Serves 6. Great with the *Mendocino Farms Cabernet/Petite Sirah!*

## 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.*

October 2007 Serience Red, 2002. Zefina. Drink now and through 2010.  
Sauvignon Blanc, 2005. Domaine de Nizas. Drink up.

October 2008 Taria, 2005. Cuvee 384. Drink up.  
Trebiano, 2006. Lasorda. 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<br>REORDER<br>PRICE      | TOTAL |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|---------------------------------|-------|
|  <b>#V1009E</b> – Cab. Sauv./Pet. Sirah, 2004. Mendocino Farms<br><i>"Rich berry, earth and spice"</i><br>Retail Price \$24.99 <b>48% Discount</b>                                                                                                                                   |     | \$12.99/Each<br>\$155.88/Case   |       |
|  <b>#V1009F</b> – Chard./Viognier, 2008. Granfort<br><i>"Rich tropical flavors with a hint of spice"</i><br>Retail Price \$16.99 <b>35% Discount</b>                                                                                                                                 |     | \$10.99/Each<br>\$131.88/Case   |       |
|  <b>#V1009G</b> – Cab. Sauv., 2005. Hawk Crest<br><i>"Cherry with hints of earth and spice"</i><br>Retail Price \$19.99 <b>40% Discount</b>                                                                                                                                          |     | \$11.99/Each<br>\$143.88/Case   |       |
|  <b>#V1009H</b> – Pinot Grigio, 2008. Albola<br><i>"Apple essence with honeysuckle"</i><br>Retail Price \$16.99 <b>23% Discount</b>                                                                                                                                                  |     | \$12.99/Each<br>\$155.88/Case   |       |
|  <b>#V909E</b> – Merlot, 2008. Corinto<br><i>"Currant, black cherry and chocolate"</i><br>Retail Price \$18.99 <b>31% Discount</b>                                                                                                                                                   |     | \$12.99/Each<br>\$155.88/Case   |       |
|  <b>#V909F</b> – Macabeo, 2008. Don<br><i>"Guava, lime and butterscotch"</i><br>Retail Price \$17.99 <b>33% Discount</b>                                                                                                                                                             |     | \$11.99/Each<br>\$143.88/Case   |       |
| To order by phone call TOLL FREE <b>1-800-949-WINE</b> (1-800-949-9463)<br>Monday – Friday 8 am – 5 pm (Pacific Time)<br>To order by mail or fax please complete this order form.<br>Fax <b>626-303-2597</b> (24 hours a day)<br>Or mail to: <b>WINE OF THE MONTH CLUB</b> P.O. Box 660220, Arcadia, CA 91066<br>Or shop online at: <b>www.WineoftheMonthClub.com</b> |     | Sub-Total                       |       |
|                                                                                                                                                                                                                                                                                                                                                                       |     | CA Sales Tax                    |       |
|                                                                                                                                                                                                                                                                                                                                                                       |     | S & H*                          |       |
|                                                                                                                                                                                                                                                                                                                                                                       |     | <b>EARLIER SELECTIONS TOTAL</b> |       |

\*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<br>Subscription: 2 Bottles every quarter for one year (8 bottles total)        |                               | \$164.99* |                          |
| 5VGP                                                                    | 6 Month Membership in THE VINTNERS SERIES<br>Subscription: 2 Bottles every other month for one year (12 bottles total)   |                               | \$244.99* |                          |
| VGP                                                                     | 1 Year Membership in THE VINTNERS SERIES<br>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 |           | CA Sales Tax             |
| 1 - 2                                                                   | \$8.05                                                                                                                   | \$9.53                        |           | S & H                    |
| 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. |                                                                                                                          |                               |           | 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 \_\_\_\_\_

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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

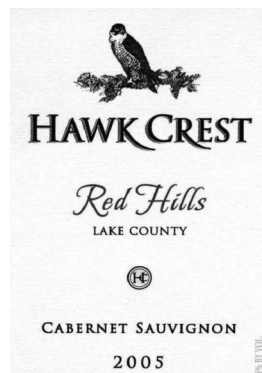
WINE OF THE MONTH CLUB

Warren Winiarski was born in Chicago, Illinois, in 1928. While studying in Italy, Winiarski acquired an appreciation for wine as a pleasant accompaniment to a meal. When he returned to the University of Chicago to complete his studies in political science, he also had a new interest in the science of winemaking. In the cramped quarters of faculty housing, he made his first wine using American-French hybrid grapes.

Winiarski held a good position as a lecturer at the University of Chicago. However, marriage and children brought thoughts of a different life. He and his artistic wife wanted to live in rural surroundings. In 1964 the family moved to California where he could fulfill the destiny of his family name. In Polish, "Winiarski" means "winemaker's son." At this time a spirit of excitement was growing in the Napa Valley. Winiarski apprenticed with Lee Stewart of the original Souverain Winery, and André Tchelistcheff of Beaulieu Vineyards. He spent his days working over wine vats, and his nights reading books about winemaking. In the late 1960s he became the assistant winemaker at the newly established Robert Mondavi Winery, and he also began to search for his own land.

Before wines were blended together for bottling, Winiarski made a point of tasting the various Cabernet Sauvignons from throughout the Napa Valley. In 1969, Winiarski tasted Nathan Fay's homemade 1968 Cabernet Sauvignon, made from grapes grown below the rocky promontory of Stags Leap palisades. He knew he finally had found the land where he could produce his own new classic Cabernet.

In the early 1970s, his Stag's Leap Wine Cellars was known only in the Napa Valley. At the now-famous 1976 Paris Tasting, Winiarski's 1973 Cabernet Sauvignon, the first wine produced at the new winery, bested four top-ranked Bordeaux entries, including first-growths Château Mouton-Rothschild and Château Haut-Brion. The tasting landed Stag's Leap Wine Cellars squarely among the ranks of the world's most noteworthy Cabernet producers, and placed Winiarski among the ranks of the world's most respected winemakers. It also fundamentally transformed how California wines were viewed worldwide. Hawk Crest was created as a value-oriented second label of the Stags Leap Winery. With each glass there echoes the legacy of the region and the winemakers who made it famous.



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

**2005**

**HAWK CREST  
California**

**Color:**  
Deep ruby red

**Nose:**  
Blackberry, licorice  
and chocolate

**Palate:**  
Cherry with hints of  
earth and spice

**Finish**  
Cherry and vanilla

**WOMC Rating**  
**89 Points**

### CELLARING SUGGESTIONS

Drink now  
through 2012

|        |                       |               |
|--------|-----------------------|---------------|
| V1009G | Retail Price:         | \$19.99/each  |
|        | Special Member Price: | \$16.99/each  |
|        | Reorder Price:        | \$11.99/each  |
|        | 40% Discount          | \$143.88/case |

## THIS MONTH'S SELECTION #4

# The Vintners Series

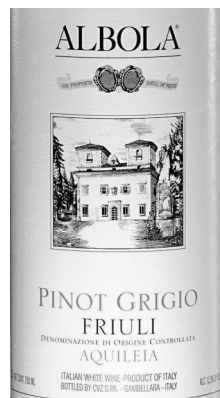
WINE OF THE MONTH CLUB

Castello d'Abola estate is located in Radda in Chianti. The beautiful countryside is rich in history and viticulture. Castles of serene beauty, hills born for vineyards, and wines of the highest quality: each of these elements is a part of the Chianti area. All of these characteristics are found at the Castello d'Abola estate.

The oldest buildings on the estate were built in the 12th century, when the property was owned by the noble Magnate of Monterinaldi. In the 1700s, the old turreted house, which originally had a defensive role, was incorporated into a new and elegant mansion. This was the country house of Pian d'Abola, and the front was further embellished by a park with cypress trees. A Chapel of Saint Giuseppe was built. It has a blue-gray sandstone altar on which an inscription tells about the demolition of the estate's oldest houses. Over the centuries, Castello d'Abola

has been owned by families who shaped Tuscan history: the Acciaiuoli, the Samminiati, the Pazzi, and the Princes of Ginori Conti. The Zonin family acquired the property in the 1970s.

Pinot Grigio is not normally grown in this area where red grapes dominate. However, many small producers, and even large ones, are adapting their vineyards and growing techniques to produce exceptional white wines, including this superb Pinot Grigio. Albola is such a respected name here, and their wines so highly prized, that we were confident that their wine would be first rate. We were right. This offering is a bit bolder and imposing than most Pinot Grigios. It is almost in a Chardonnay style, yet without an oak interference, and still displaying the grape's exotic flavor. Enjoy this wine with a light pasta or seafood.



**Pinot Grigio**  
(peeno gree gio)

**2008**

**ALBOLA**  
Tuscany, Italy

**Color:**  
Golden yellow

**Nose:**  
Guava, pear and  
roasted almonds

**Palate:**  
Apple essence with  
honeysuckle

**Finish**  
Very crisp with a  
touch of guava  
and lychee

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