

NOVEMBER 2009

WINES Evaluated: 263

WINES Rejected: 249

WINES Approved: 14

WINES Selected: 4

The Vintners Series

WINE OF THE MONTH CLUB®

I have fun every day here. Some days are more fun than others and picking this month's selections was about as much fun as I can have in a day. Each selection isn't just delicious, they're actually fun to drink, the kind of wines you look forward to serving. We think you'll feel the same.

**SYRAH, 2007.
DOMAINE LA BASTIDE,
CORBIERES, FRANCE**

Corbieres is in the South of France and in so many ways it is kind of a lost area to most wine drinkers. This is a shame because it just happens to be the best, and I mean the BEST value area in all of France. I'll put this wine up against any \$30.00 Cotes Rotie. It's just incredible.

**CHARDONNAY, 2008.
NAPA CELLARS, NAPA
VALLEY, CALIFORNIA**

We've been fans of this winery practically since the Wine of the Month Club was first established. The wines are even better today. This is classic Napa Valley Chardonnay with all the richness and elegance you want at a price you want even more.

**ZINFANDEL, 2006. BIANCHI,
PASO ROBLES, CALIFORNIA**

Here's a wine you just can't wait to drink. It is all of what great California Zin is and if you're like me, you can't ever get enough of it. Big and beautiful yet showing some class and elegance. Think Julia Child meets Audrey Hepburn.

**SAUVIGNON BLANC, 2008,
STONEBURN,
MARLBOROUGH, NEW
ZEALAND**

Another crisp, classy and delicious Sauvignon Blanc from New Zealand's Marlborough district that just keeps wowing us. This is one of the best we've tasted yet and is sure to delight any palate. Sings with shellfish!

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

THE VINTNERS SERIES NEWS	1	ADVENTURES IN GOOD FOOD	5
WHAT'S NEW THIS MONTH	2	TASTING NOTES	6
VINT. #1, SYRAH, 2007. DOMAINE LA BASTIDE	3	EARLIER SELECTIONS	7
VINT. #2, CHARDONNAY, 2008. NAPA CELLARS	4	GIFT ORDERS	8

Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkarian

By now I am probably in the back warehouse packing your gifts. I love it! I get a chance to hand make some wonderful baskets for you folks. It is a crazy time, but a good time. I really am blessed to have customers like you, as well as the employees I work with.

Salud!

A handwritten signature in dark ink, appearing to read 'Paul Kalemkarian'.

Paul Kalemkarian

WHAT'S NEW THIS MONTH?

Thank you for everything; thank you for your patronage and thank you for the opportunity to serve you. Each day I wake up and think, "It is great to have a job and to be able to go to work and make my customers happy." It is this attitude that drives my wife crazy. Of course, she wants all our customers and employees to be happy with Wine of the Month Club, but what makes her crazy is the ideas I come up with to do just that. For instance, I think it would be really cool to own a bowling alley. Not just a regular bowling alley, but one of the new "Gen Y" alleys....loud music, good food and oh, yeah, bowling. Why do I want one of those? Because, everyone is having a good time! And I think bowling is this cool retro Americana sport that seems to foster times of old and times of new. OK, maybe that is not our thing right now. Then I'll come up with another idea.... like, how about a BBQ restaurant. I mean real BBQ, not something from a bottle. Not a chain. A real smokehouse, pulled pork, beef brisket, rib joint. How much fun would that be to see people just savoring every bite. "You're crazy" she says...but she doesn't say "No!"

Well, for now, I love what I do and it isn't because of the alcohol...though that doesn't hurt. It is because I get to offer products and services that make you happy. Wines that are a great value. Wines that impress and if there is ever anything wrong, we get to fix it!

Wine is such a great subject. Add food and friends and nothing could be better. So thank you for the opportunity to serve you and we wish you the happiest of holidays.

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

Call: P.O. Box 660220, Arcadia, CA 91066
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



Chateau la Bastide is situated on the north end of the Appellation Corbieres, in the Aude County. Nestled in a green setting surrounded by maritime influences, this impressive chateau which had already been mentioned in topographical layouts of 1770 and refurbished several times, offers a unique character. The owners, Anne-Marie and Guilhem Durand, bought the property in 1989. They have particularly attached importance to the development of quality wines and the improvement of the vineyards by uprooting ordinary ones and replacing them with prestigious varieties.

This policy has proven to be very successful. Bastide is now ranked among the best in numerous international tastings in the U.S., Canada, England, Germany and other countries where 96% of the production is exported. As the name of the estate indicates, there is a superb bastide or country house located on the property which in the near future will offer guest rooms and a restaurant. A highly motivated staff works together to make top quality wines.

The wine was usually a blend of mostly Syrah and a

little Grenache. Since the 1994 vintage however it is now all Syrah. It certainly oozes with Syrah character from the deep purple, extracted color to the loads of fruit, ripe, soft tannins, and great texture, all due at least in part to not filtering.

Numerous Corbieres are flavored by a certain rusticity that considerably dries out in the mouth when they are consumed. The wines of Domaine la Bastide do not have this fault. Well to the contrary, they ally a distinct density to a true freshness, and their long and fruity finish is very enjoyable. Moreover, their prices seem very reasonable.

Although Syrah is a ubiquitous grape, it is best expressed in only a few locations, France, California, South Africa and Australia. In France it is the grape used for France's Hermitage and Côte Rôtie. In Australia and South Africa it is known as Shiraz.

In France, Syrah plantings were at 6,670 acres in 1968, and by 1988 it rose to 133,400 acres. An increase of twenty-fold. In Australia, Syrah is about 40% of its grape crop. A good percentage of that increase has come from the Corbieres region and environs.



Syrah
(see-rah)

2007

**DOMAINE
LA BASTIDE**
Corbieres, France

Color:
Deep purple

Nose:
Blueberry, game
and earth

Palate:
Earthy and gamey
with berry and
cherry

Finish
Almost thick with
lots of extract

WOMC Rating
91 Points

CELLARING SUGGESTIONS

Drink now
through 2012

V1109E	Retail Price:	\$19.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$13.99/each
	30% Discount	\$167.88/case

THIS MONTH'S SELECTION #2



Joe Shirley was born in Long Beach, California and raised in Napa Valley. He's that rare bird known as a California native. After high school, Joe headed back down south to earn his Bachelor of Arts degree in Exercise Physiology from Occidental College in Los Angeles.

Though enrolled in premed, a few wine tastings later caused him to rethink his chosen field. He left Occidental for UC Davis where he enrolled in fermentation science and the rest, as they say is history.

After college, Joe launched his winemaking career at Sonoma Cutrer in 1997. He joined Trinchero Winery in 1999 as Enologist and worked his way up the ladder to become winemaker in February of 2002 for Trinchero Family Selection and the Trinchero Napa wines.

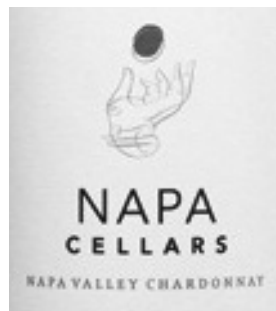
In 2007, Joe accepted the position as head winemaker for Napa Cellars. His extensive experience in crafting Napa Valley wines now lends to his wine-making efforts on pure varietal expression for the Napa Cellars wines.

Beyond the sensory-driven, artistic side of winemaking, Joe is also a leader in the technical aspects of his craft. His work on grape seed

tannins was published in the American Journal of Enology and Viticulture. Joe also did the research and was a co-author of a letter published in the Lancet (the British equivalent of the Journal of the American Medical Association) on the phenolic content of chocolate.

Joe makes his home in Napa with wife Monette and their two children. In his spare time he plays with his daughter Savannah, drives an old Datsun Roadster 1600 and does the NY Times Sunday crossword puzzle in pen. Joe once bowled a 252 game.

Napa Valley stretches 35 miles from Carneros to Calistoga and within that distance there are a great number of Mesoclimates and Microclimates. According to the UC Davis Heat Summation Index, Napa Valley has all four climate regions, allowing a diverse set of grapes to be grown. At Napa Cellars they aim to take advantage of the diverse vineyard climates for blending purposes. Year in and year out this allows them to make consistent quality wine because we can pick and choose the best grapes for their blend. Additionally, by blending grapes from different climates, they can balance fruit flavors with tannin structure and acidity.



Chardonnay
(shar doe nay)

2008

**NAPA
CELLARS**
Napa Valley,
California

Color:
Very pale yellow

Nose:
Fresh apple

Palate:
Slight with a hint of
spice

Finish
Apple and vanilla

WOMC Rating
89 Points

CELLARING SUGGESTIONS

Drink now
through 2010

V1109F	Retail Price:	\$20.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$12.99/each
	38% Discount	\$155.88/case

ADVENTURES IN GOOD FOOD



ANGEL HAIR WITH SHRIMP & SCALLOPS

A quick midweek entrée when you want something a little special; fresh seafood and tender zucchini cooked with garlic and white wine, then tossed with a delicate pasta.

INGREDIENTS:

8 ounces angel hair pasta or capellini
2 tablespoons olive oil
3 small zucchini (about 1 1/4 pounds),
each cut lengthwise in half, then thinly
sliced crosswise
8 ounces medium shrimp, shelled
and deveined
8 ounces sea scallops, each cut horizontally
in half
1 teaspoon freshly grated lemon peel
1/4 teaspoon coarsely ground black pepper
3 garlic cloves, minced
1/2 cup Napa Cellars Chardonnay
1 bottle (8 ounces) clam juice
3/4 cup loosely packed fresh parsley leaves,
chopped

PREPARATION:

Heat large saucepot of salted water to boiling over high heat; add angel hair and cook as label directs.

Meanwhile, in nonstick 12-inch skillet, heat 1 tablespoon oil over medium-high heat until hot. Add zucchini and cook 8 to 10 minutes, until tender and golden, stirring occasionally. Transfer zucchini to large serving bowl; set aside.

In same skillet, heat remaining 1 tablespoon oil. Add shrimp, scallops, lemon peel, pepper, and 1 teaspoon salt, and cook 2 minutes or just until seafood turns opaque throughout, stirring occasionally. Add garlic and cook 1 minute, stirring. Transfer mixture to bowl with zucchini.

Add wine and clam juice to skillet; heat to boiling. Reduce heat to medium; cook 2 minutes, stirring. Pour liquid over seafood mixture.

Drain angel hair. Add angel hair and parsley to bowl with seafood mixture and toss well to coat. Serve with a glass or two of *Napa Cellars Chardonnay*.

CHILI-CRUSTED FLANK STEAK

This gets its delectable spicy kick from a speedy garlic-and-chili-rub -- no marinating required!

INGREDIENTS:

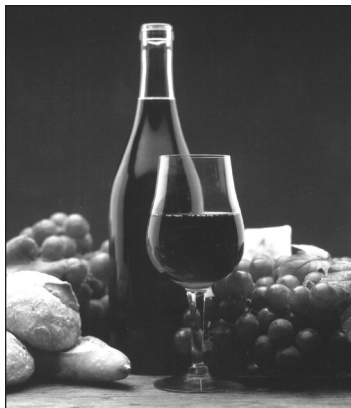
2 tablespoons chili powder
1 tablespoon brown sugar
1/4 teaspoon salt
2 tablespoons fresh lime juice
1 large garlic clove, crushed with
garlic press
1 beef flank steak (about 1 1/2 pounds)
3 large red onions (about 8 ounces each),
each cut into 6 wedges
1 tablespoon olive oil

PREPARATION:

In cup, mix chili powder, brown sugar, salt, lime juice, and garlic. Rub both sides of steak with chili-powder mixture. In medium bowl, toss red onions with olive oil.

Place steak and onions on grill over medium heat. Cook steak 15 to 20 minutes for medium-rare or until of desired doneness, turning steak once. Cook onions about 15 minutes or until browned and just tender, turning occasionally.

Transfer onions and steak to cutting board. Let steak stand 10 minutes to allow juices to set for easier slicing. Thinly slice steak and serve with grilled onions. Serve with a glass of *Domaine la Bastide Syrah*.



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.

November 2007 3 Trees, 2006. Pinot Noir. Drink now.

Kiara, 2005. Sauvignon Blanc. Drink now.

November 2008 Pinot Noir, 2005. Toad Hall. Drink or hold.

Riesling, 2007. Willamette Valley Vineyards. At its best.

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
 #V1109E – Syrah, 2007. Domaine la Bastide <i>"Blueberry, game and earth"</i> Retail Price \$19.99 30% Discount		\$13.99/Each \$167.88/Case	
 #V1109F – Chardonnay, 2008. Napa Cellars <i>"Fresh apple with a hint of spice"</i> Retail Price \$20.99 38% Discount		\$12.99/Each \$155.88/Case	
 #V1109G – Zinfandel, 2006. Bianchi <i>"Currant, blackberry and strawberry"</i> Retail Price \$19.99 35% Discount		\$12.99/Each \$155.88/Case	
 #V1109H – Sauvignon Blanc, 2008. Stoneburn <i>"Gooseberry and an underlying herbaceousness"</i> Retail Price \$17.99 33% Discount		\$11.99/Each \$143.88/Case	
 #V1009E – Cab. Sauv./Pet. Sirah, 2004. Mendocino Farms <i>"Rich berry, earth and spice"</i> Retail Price \$24.99 48% Discount		\$12.99/Each \$155.88/Case	
 #V1009F – Chard./Viognier, 2008. Granfort <i>"Rich tropical flavors with a hint of spice"</i> Retail Price \$16.99 35% 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.

☐ 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



It was Glenn Bianchi's lifelong ambition to produce ultra-premium wines with finesse and complexity. After searching throughout California for the finest terroir to satisfy his requirements, he chose 40 acres in Paso Robles. In 2000, Glenn planted varietals suitable for the Paso Robles terroir, built a state-of-the-art winery and a welcoming Tasting Room overlooking a serene Koi lake. Utilizing the best fruit from the estate vineyard and select vineyards throughout the Central Coast combined with the talents of Bianchi winemaker Tom Lane, Bianchi is producing acclaimed wines and establishing Bianchi as one of the premier wineries in Paso Robles.

The Bianchi family of wines ranges from the familiar favorites Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Merlot, Petite Sirah, Syrah and Zinfandel – to more unfamiliar gems such as Italian Refosco and Barbera.

The Bianchi family has a long history of involvement in the wine industry, dating back to 1974 when Glenn and his father, Joseph invested in a winery and vineyard on the banks of the San Joaquin river in the Central Valley of California.

Utilizing the most advanced farming and production technologies, the Bianchi family quickly grew to

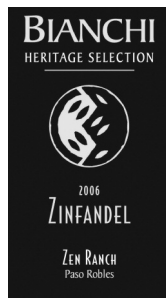
become an industry leader, producing award winning wines.

In pursuit of his lifelong ambition of producing ultra-premium wines, Glenn set his sights on finding a new vineyard and winery location. After searching throughout California he settled on Paso Robles. Glenn was impressed with the regions outstanding reputation for quality wines and its natural beauty.

In January of 2000, Bianchi purchased 40 acres of vineyards on the East side of Paso Robles and built a showcase winery, an spectacular hospitality center on the property.

Situated on a gentle rise, the new Bianchi Winery has a commanding view looking west over undulating vineyards dotted with ancient oaks. The state of the art stainless steel fermentation tanks provide the winemaker the latest computerized monitoring system and the option to make select, limited production wines. Similarly, the new barrel room for the French and American oak has the capacity to allow blending and aging of small lots.

Nestled in the estate vineyards, the facility rises above a waterfall fed lake that gently laps the stone terraces. The soaring glass walls take advantage of the peaceful surroundings from every angle.



Zinfandel
(zin fan dell)

2006

BIANCHI
Paso Robles,
California

Color:
Deep purple

Nose:
Currant, blackberry
and strawberry

Palate:
Very clean
strawberry and
soft tannins

Finish
Long and
foreboding with a
berry and vanilla
swash

WOMC Rating
89 Points

CELLARING SUGGESTIONS

Drink now
through 2012

V1109G	Retail Price:	\$19.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	35% Discount	\$155.88/case

THIS MONTH'S SELECTION #4



Stoneburn planted their vineyard in the central Wairau Valley in Marlborough in 1989. The soil is old riverbed, very stony with underlying loamy soil, producing relatively light crops but very flavorful fruit. They called the vineyard Stoneburn to reflect their North Otago and Scottish heritage and the vineyard's stony site. Their wines are fresh, lively, well balanced and sealed with a screw cap closure to preserve the full character of the wines.

This Sauvignon Blanc is 100% from Wairau Valley located in the famous Marlborough region of New Zealand. It shows classic grassy characters underpinned with hints of peppers and a zesty, tangy acid structure, supported by a mineral-like backbone. The finish is crisp and refreshing.

Well made Marlborough Sauvignon Blanc, is never heavy or demanding, but a light, balanced and refreshing style with a clean and racy spine. Ready now – into 2010 and fits well with light food. Great after work.

Grapevines were first planted in New Zealand around 1819. For the next 160 years nothing much happened. Then, around 1980, New Zealand began making wine that caused an

explosion in local demand while raising eyebrows in other countries. Between 1973 and 1983 wine production grew by a staggering 350% - a higher rate of growth than any other winemaking country during that period.

Most wine watchers feel that New Zealand has come further, faster than any wine producing area in the world. From making just barely enough wine of ordinary quality to supply its less-than-enthusiastic natives in the 1970s, to producing some of the most sought-after wines in the world just 20 years later is a success story indeed.

The grapes that go into making this wine were harvested in their prime from various sites within the Wairau Valley very early in the morning to preserve their freshness. The juice from these individual parcels were carefully fermented using favored commercial yeasts, and the resulting wine was then stabilized, filtered and bottled. Minimal intervention and careful handling from vine to wine retains the freshness and purity of the grape.

Best enjoyed with seafood, pasta, white meats and summer salads. Serve well chilled.



Sauvignon Blanc
(soe ving yahn blonk)

2008

STONEBURN
Marlborough,
New Zealand

Color:

Light straw with
hint of gold

Nose:

Gooseberry and
an underlying
herbaceousness

Palate:

Dry and crisp with
typical flavors of
gooseberry and
passion fruit

Finish

Tart and herbal with
good mouth feel

WOMC Rating
89 Points

CELLARING SUGGESTIONS

Drink now
through 2010

V1109H Retail Price: \$17.99/each
Special Member Price: \$13.99/each
Reorder Price: \$11.99/each
33% Discount \$143.88/case