

DECEMBER 2009

WINES Evaluated: 251

WINES Rejected: 230

WINES Approved: 21

WINES Selected: 4

The Vintners Series

WINE OF THE MONTH CLUB®

Touriga! Touriga! It's our new battle cry. In 37 years, the Wine of the Month Club has never featured a wine from this grape. Now we've selected two in one month. We're as surprised as you are. After tasting these wines, you'll wonder what took us so long. Not to take anything away from the exotic Gruner and lovely Viognier, but the two Tourigas are fun and delicious.

SHIRAZ / TOURIGA, 2005. VILLIERA. STELLENBOSCH, SOUTH AFRICA

Who comes up with this stuff? Touriga and Shiraz? Well, the winemaker should win a medal. And the wine should win a medal, too—a gold medal. This is a very exciting wine and a treat to serve.

GRUNER VELTLINER, 2008. MO VOLT. AUSTRIA

We have always loved this wine. It's a classic white grape that has been producing beautiful wines for centuries. We love Austria for its architecture and music, and now we can add this wine to our list. If this is your first Gruner, you'll start looking for it. Enjoy.

TOURIGA, 2006. QUINTA DO CORREIO. PORTUGAL

Now is the time for you to discover the dry red wines of Portugal. Where have you been, *meu amigo*? The Portuguese have been quietly enjoying Touriga for centuries, but they have not produced enough to share. Enjoy the purity of flavors and exotic components of this month's selection.

VIIGNIER, 2008. CONGRESS SPRINGS. LODI, CALIFORNIA

Viognier is becoming one of the hottest grapes in California as more people discover its engaging drinkability and how well it pairs with food. Curry is always a challenge, but Viognier is a match. Try with Asian cuisine, too.

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

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkarian

I have to say that I was looking forward to this year's Holiday Season. As crazy as it gets here, there is something in the air that makes it joyful. Being around here is not for the faint of heart. You have to be convicted to offering the best gift for your customers as possible. And I think we do just that.

Happy Holidays!

A stylized, handwritten signature in black ink, reading "Paul Kalemkarian".

Paul Kalemkarian

FREE SHIPPING on Everything in our gift catalog!

THE GIFT THAT KEEPS ON GIVING

When you give the Wine of the Month Club membership the recipient receives a wonderful reminder of your generosity every month, not just once a year! For the cost of the wine, your co-worker, friend, or business contact will receive two great selections each month, delivered to their door with all the information inside the newsletter to make their enjoyment of the wines that much better. One call does it all!

CLASSY GIFT BASKETS

We have a wide assortment of beautifully arranged gift baskets that will fit any taste and budget. You can select food only, wine only, or food and wine combos. Avoid unpleasant traffic, crowds, parking and waiting. Don't worry about wrapping your gifts or the hassles of shipping and insurance. We do it all for you! Plus Free Shipping!

LOOKING GOOD

Your gift is carefully wrapped in a linen burgundy gift box and delivered with a hand-written gift card. When you send a Wine of the Month Club gift, the recipient receives a beautifully presented gift showing your thoughtfulness.

SAVE MONEY

You can be assured that your gift has a value beyond your actual cost. The purchasing power of the Wine of the Month Club is your guarantee that you will always be sending the best for less.



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



Cousins Jeff and Simon Grier started the family-owned Villiera Wines outside Stellenbosch in 1983 and embarked on an extensive replanting of classic and local varietals. The introduction of hi-tech cellar facilities, combined with a unique wine business philosophy, launched Villiera into one of the largest private wineries in the South Africa.

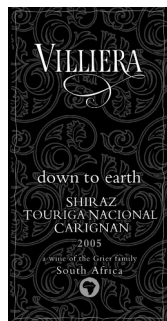
Award-winning winemaker Jeff Grier crafts a range of wines. His wines are characterized by a strong reflection of Villiera's unique terroir, along with the retention of each varietal's distinct aromas and flavors.

Viticulturist Simon Grier has always been a keen supporter of environmentally-friendly vineyard practices. The farm has not sprayed insecticides for the past ten years because they rely, in part, on a flock of 1000 Peking ducks to eat the bugs. The vineyard managers work hard to conserve water. Currently, they are planting 10,000 trees on the farm as part of a greening project. This philosophy has led to a vibrant eco-system on the farm, including huge flocks of guinea fowl and pheasant, as well as steenbok, grey mongooses, and the threatened blue crane. This eco-friendly approach is good for the

environment, and good for business, too. Because of their green practices, Villiera has been accepted as a supplier to Marks & Spencer in the UK and Woolworths in South Africa.

In 2006, Villiera Wines became a fully accredited member of the Wine Industry Ethical Trade Association. The association was instrumental in bringing together stake holders in wine and agricultural industries to promote ethical trade in the agriculture. WIETA's mission is to improve the working conditions of agricultural workers. The WIETA Code of Conduct prohibits child labor, excessive working hours, and unfair discrimination, while promoting a healthy and safe working environment and the right to a living wage.

Our selection is an exotic blend of two very different grapes. Shiraz, of course, is the showcase red of South Africa, crafted into many of the country's finest wines. We expected Shiraz. We did not expect to see Touriga in the blend. We were surprised that it was even grown in South Africa. Touriga Nacional is the flagship grape of Portugal where it provides the backbone and intensity in Port. What an inspired combination! You will love this wine.



Shiraz / Touriga
(she roz / tore riga)

2005

VILLIERA
Stellenbosch,
South Africa

Color:
Deep purple

Nose:
Currant, blackberry,
and earth notes

Palate:
Intense strawberry
and soft tannins

Finish
Long and
foreboding with a
berry and vanilla
swash

WOMC Rating
91 Points

CELLARING SUGGESTIONS

Drink now
through 2012

V1209E	Retail Price:	\$18.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$13.99/each
	26% Discount	\$167.88/case

THIS MONTH'S SELECTION #2



Manfred Bauer is the owner and CEO of Wein-Bauer, Inc., one of the leading importers of Austrian and German wines. Manfred personally travels the globe to bring to the marketplace special wines, beers, and spirits that are among the best in the world.

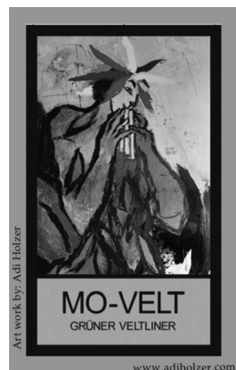
Born in Stockerau, Austria, Manfred spent most of his childhood and early years working in his father's winery. In 1980, he founded Wein-Bauer, Inc. located in Franklin Park, Illinois. For years, he traveled between Europe and the United States to lead and direct his business. In 1984, he and his wife Gaby relocated full-time to the United States to hands-on manage their quickly expanding import company. In 1988, he saw a need for a specialized distribution company, and he opened Wein-Bauer, Distribution, Inc.

Today, Wein-Bauer, Inc. and Wein-Bauer Distribution are run as separate companies and are heavy-hitters in the alcoholic beverage industry.

Items such as Turn Me Red from Austria, Turn Me Riesling from Germany have been very well received, and sales are exceeding expectations. Aside from their home office in Illinois, Wein-Bauer, Inc. has regional offices on both coasts, and in Wisconsin.

Today, Manfred, Gaby and their two teenage children live in Glenview, Illinois. Lately, they are kept quite busy with their son's sporting events as well as keeping active in cultural and charitable events throughout Chicago. Manfred is also a member of the European Wine Knighthood. Outside of work he enjoys skiing, reading, traveling, and playing racquetball.

Gruner Veltliner is a star wine of Austria. It is the most propagated grape there as well as the most popular. This is as it should be as it is one of the finest white wine grapes grown anywhere. It has the floral notes of Riesling and the backbone of Sauvignon Blanc. What more could you ask for?



Gruner Veltliner
(grooner velt liner)

2008

MO VELT
Austria

Color:
Golden straw

Nose:
Nectarine and slate

Palate:
Lovely nectarine,
lemon peel and lime

Finish
Crisp and clean
with a nectarine
jam component

WOMC Rating
90 Points

CELLARING SUGGESTIONS

Drink now
through 2012

V1209F	Retail Price:	\$16.99/each
	Special Member Price:	\$13.99/each
	Reorder Price:	\$11.99/each
	29% Discount	\$143.88/case

ADVENTURES IN GOOD FOOD



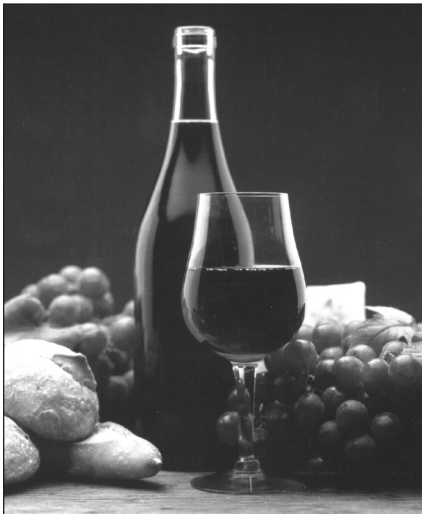
FOIL-WRAPPED FISH

INGREDIENTS:

- 1 - 2 large trout or bass (about 3 lbs)
- 1 each green & red pepper, chopped
- 1 onion, sliced
- 1-2 garlic cloves, sliced
- 1 tsp. salt
- 1/2 tsp. black pepper
- 1/2 tsp. white pepper
- 1/2 tsp. paprika
- 1/4 cup butter
- 1/4 cup Mo Velt Gruner Veltliner

PREPARATION:

Line a large baking dish with foil. Rinse fish, pat dry, and season. Place fish on foil. Top with peppers, onion, butter, and wine. Cover with foil and seal. Bake for about 25 minutes at 400°. Fish should be flaky with a soft touch. Serve with *Mo Velt Gruner Veltliner*. Serves 6.



GREEN PEPPER STEAK

INGREDIENTS:

- 1 lb. beef chuck or round, trimmed
- 1/4 cup soy sauce
- 1/4 cup vegetable oil
- 1 clove garlic
- 1/4 tsp powdered ginger
- 1 green pepper, coarsely chopped
- 1 bunch green onions, sliced
- 2 stalks celery, sliced
- 1 Tbs. cornstarch
- 1/2 cup chicken or beef stock
- 1/2 cup Villiera Shiraz/Touriga
- 2 tomatoes, cut up

PREPARATION:

Cut steak in 1/4" thick strips. Combine soy sauce, garlic, and ginger. Add beef. Toss to coat and set aside. Heat oil in frying pan on high heat. Add beef and quickly brown. Turn down heat. Cover and simmer 30-40 minutes. In a cup, mix cornstarch with stock and wine, then set aside. After beef is cooked, add vegetables. Stir-fry about 10 minutes until vegetables are tender-crisp. Add cornstarch mixture and cook until thickened. Remove from heat, then add tomatoes. Serve with a glass of *Villiera Shiraz/Touriga*

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.

December 2007 Charles Ninot, Sparkling Brut. Drink now.
Kalyra, NV. Black Muscat. Drink through 2010.

December 2008 Brut Sparkling, 2007. Vida Organica. Drink up.
Late Harvest Torrontes, 2007. Santa Julia. Drink or hold.

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
 #V1209E – Shiraz/Touriga, 2005. Villiera <i>"Currant, blackberry, and earth notes"</i> Retail Price \$18.99 26% Discount		\$13.99/Each \$167.88/Case	
 #V1209F – Gruner Veltliner, 2008. Mo Velt <i>"Nectarine and slate"</i> Retail Price \$16.99 29% Discount		\$11.99/Each \$143.88/Case	
 #V1209G – Touriga, 2006. Quinta do Correio <i>"Currant, blackberry and licorice"</i> Retail Price \$17.99 22% Discount		\$13.99/Each \$167.88/Case	
 #V1209H – Viognier, 2008. Congress Springs <i>"White peach, honeysuckle"</i> Retail Price \$15.99 25% Discount		\$11.99/Each \$143.88/Case	
 #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	
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

()

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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



From Quinta dos Roques comes this wonderful red wine under the brand of Quinta do Correio. Named after the old postal station in the foothill vineyards of the Serra da Estrela mountains, this red wine develops its well-rounded, rich fruit flavors from the Touriga Nacional grape.

In the northern center of Portugal, the Dão DOC in the Bieras Wine Region is one of the country's oldest and most famous wine regions, dating back to Roman times, where the grapes are grown in granite soils. Many vineyards are planted on south-facing slopes to take full advantage of the sun. The high plateau of the Dão enjoys hot, dry summers and very cold winters with good rainfall. The mountains shelter the vineyards, creating a unique micro-climate. Other than a few large estates like Roques, 90% of the vineyards are three acres or less, separated by small villages and pine forests.

Quinta dos Roques led a

revolution by producing the first group of seriously regarded Portuguese varietals. They have set the standard for all the wineries in the Dão. As a result, Roques was named Portugal's Producer of the Year for its 1996 varietals. The 1996 Touriga Nacional from Roques was acclaimed one of the ten best wines of the 20th century by *The Quarterly Review of Wines*.

About 40% of Quinta dos Roques' vineyards are planted in Touriga. Touriga is Portugal's best-known varietal. The small grapes produce very low yields, so the wine is often used as an important contributor for blends. It provides body and structure to the wine. It's the backbone of Port, as well as its body and soul. Fortunately, it's being used more frequently on its own—asserting its intense flavors as worthy of its own glass. Even so, you won't often find Touriga. We're glad to have found this unique and lovely wine.



Touriga
(Tore riga)

2006

**QUINTA DO
CORREIO
Portugal**

Color:
Deep purple

Nose:
Currant, blackberry
and licorice

Palate:
Intense berry, cherry,
cinnamon and soft
tannins

Finish
Long and
foreboding with
a berry and vanilla
swash

WOMC Rating
89 Points

CELLARING SUGGESTIONS

Drink now
through 2012

V1209G	Retail Price:	\$17.99/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$13.99/each
	22% Discount	\$167.88/case

THIS MONTH'S SELECTION #4



Congress Springs is one of the old guard wineries in California. Their first vintage was in 1976.

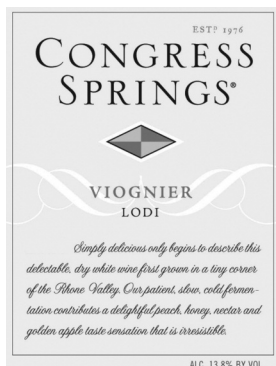
Congress Springs gradually became a respected and sought-after brand, achieving limited national distribution as the 70s gave way to the 80s. Their knowledge of wine and grape growing grew, and their zeal to make fine wines was unquenchable. Their 1985 Chardonnay became the most awarded wine in the United States with five Gold Medals, numerous Silver Medals, and many other awards. Their limited production of old vine Zinfandel grown on the property was hailed as one of the great Zinfandels of California. At the time, they were located in the little known appellation of the Santa Cruz Mountains.

They successfully revived an old Cabernet Franc vineyard and made a Pinot Blanc which, at its best, rivaled the finest Chardonnay. Their first Pinot Noir in 1978, was a Wine Spectator selection at the close of the decade. Their goals and standards today are the same ones that earned them accolades three decades ago. Their enthusiasm and

commitment are undiminished. Indeed, the best is yet to come.

Unlike the internationally favored grapes such as Chardonnay and Sauvignon Blanc, Viognier as a varietal only emerged from relative obscurity in the past twenty years. Cognoscenti knew it as a blending component for Syrah in the Rhone Valley's Cote Rotie and, almost more obscurely, as a stand-alone in the tiny, northern Rhone appellation of Condrieu. Now grown on limited acreage in California and elsewhere, Viognier has come to occupy a small but important niche in the greater world of wine.

This selection from the Lodi appellation has a lovely, pale green-straw color befitting its youthful age. This is a wine best consumed in the flower of its youth. The aroma suggests flowers, honey clover, and Chinese lychee. The fruit flavors are woven of ripe apple, pineapple, and a hint of tangerine. The palate is nicely round and supple with a finish of clean acidity. This refreshingly quaffable white wine should be consumed over the coming year.



Viognier
(Vee own yay)

2008

**CONGRESS
SPRINGS**
Lodi, California

Color:
Golden

Nose:
White peach,
honeysuckle

Palate:
Asian pear and
lychee

Finish
Clean and crisp

WOMC Rating
87 Points

CELLARING SUGGESTIONS

Drink now
through 2010

V1209H	Retail Price:	\$15.99/each
	Special Member Price:	\$12.99/each
	Reorder Price:	\$11.99/each
	25% Discount	\$143.88/case