

JANUARY 2010

WINES Evaluated: 234

WINES Rejected: 199

WINES Approved: 35

WINES Selected: 4

The Vintners Series

WINE OF THE MONTH CLUB®

We searched the globe to bring you this month's

wines. It was worth the trip. Starting with another blockbuster from Argentina, Sophenia is an age-worthy and exciting offering destined for a special meal. Our Infinity combination from California is absolutely thrilling to savor. Try it with lobster; it's heavenly. The classic blend from Delheim is one of the wines making us take a second look at South Africa. Finally, we travel to the Old World for Mistral, a very exciting Sicilian white wine.

CABERNET SAUVIGNON, 2007. SOPHENIA. ARGENTINA

Here is classic Cabernet at its best and it didn't come from California or Washington. No surprises here. Argentina keeps scoring and we keep bringing them home.

GRENACHE BLANC/ VIOGNIER, 2008. INFINITY. CENTRAL COAST, CA

This wine screams for shellfish. The exotic tropical notes and citrus flavors will jump out of the glass and make music in your mouth.

CABERNET/ SHIRAZ, 2007. DELHEIM. SOUTH AFRICA

Wineries like Delheim are making the rest of the world take a serious look at South African wine. This gem can grace any table in the world and hold its own. It has robust flavors that would match up nicely with a roast of lamb.

CATARATTO/ INZOLIA/ GRILLO, 2008. MISTRAL. ITALY

This wine pours beautifully in the glass, then delivers with exotic flavors and restrained nuance. After tasting this gem, your mind will forever link great white wines with Sicily.

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkarian

Whew....did you guys make it through the Holidays? I can't tell you how shocked I was when December 1st came around, then Christmas and now a New Year.

I wish nothing but prosperity for all of you in 2010; I know we could all use a tad! Interesting thing about wine: You can enjoy a bottle when you're up and taking on the world and enjoy a glass when things seem impossible.

A handwritten signature in purple ink that reads "Paul Kalemkarian". The signature is stylized with a large, flowing "P" and "K".

Paul Kalemkarian

WHAT'S NEW THIS MONTH?

I am so energized about 2010. We have had such great press in recent months. We were on TV in San Francisco in early December....don't say you haven't see the show? It is called View from the Bay with Spencer Christian and Janelle Wang. Great time and what a great audience. You can visit http://abclocal.go.com/kgof/channel?section=view_from_the_bay&id=5755208, then click on "Show Archive."

So let's get off topic a bit. I have become a social networker...no, not social worker, which is a noble profession for sure, but a social networker. Do you Twitter? No? OMG! Do you have a Facebook page? I do suggest you get one. And it isn't good enough to say, "I don't understand all this."

The other day my kids came home from college. One is a freshman, the other a sophomore. Both at USC. One of their first comments was, "Did you know that Mepa (grandpa) has a Facebook page?" Not, "School is great" or "The girls at the Sorority House are nice," it was a comment that my father-in-law has a Facebook page. No big deal I guess; after all, the largest growing segment of Facebook users is age 35+....but my father-in-law is 82! And he did it all by himself. I was sure that my brother-in-law or my nephews put him up to it...but no, he did it...and he has Facebook friends now!

The point is that this is the wave of communication. Email will be old one day and something will probably replace Facebook, but for now, Facebook is in and Twitter is on its way up. And now that Wine of the Month Club is on Facebook, I get it. From a personal standpoint, I have already reconnected with a dozen or so high school friends, let alone the new friends we have made through our Wine of the Month Club Facebook page.

I have been reading and doing some more reading, and my conclusion is that this method of communication is here to stay, so climb aboard and go for a ride!

Membership in *THE VINTNERS SERIES* is open to anyone with an interest in and an appreciation for superb wines... and excellent wine values. Membership is FREE. For more info write:

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

THIS MONTH'S SELECTION #1



Sophenia was founded with the goal of being the top winery in Argentina. To achieve this goal, owner Roberto Luka built the foundation for producing great wines. He brought together the finest people, vineyards, and facilities. In 1997 he founded Finca Sopenia, named after his daughters Sophia and Eugenia. He hired, as a consultant, the prestigious French winemaker Michel Rolland, who is internationally recognized as one of the finest winemakers in the world.

Finca Sopenia's vineyards were planted on 300 acres of the best virgin soil in Argentina. The land has a sandy and rocky structure with excellent drainage. The vineyards were planted with selected French clones, which were then grafted onto American rootstocks to protect against pests.

The vineyards are irrigated with waters from the Andes Mountains. The irrigation system was designed to grow small berries with a low production per vine.

The resulting wines have great complexity, high fruit concentration, and long cellar lives. Cabernet Sauvignon finds its clearest expression in these vineyards.

Harvest is only made by hand at dawn when the temperatures are cool. The first selection is made in the vineyard. Grapes are harvested in low-height boxes with a capacity of only 30 pounds each so as to avoid damage to the berries. A second selection is made at the entrance of the cellar. Only the best grape bunches are chosen for vinification.

The winery is equipped with the latest French technology related to the harvesting, crushing, pressing and vinification processes. The wines obtained are aged in French and American oak barrels, delivering wines of the highest complexity. Our selection is a fresh and vibrant expression of a youthful Cabernet complete with exuberance, bright flavors, and a touch of elegance.



**Cabernet
Sauvignon**
(Kab air nay
Soe ving yahn)

2007

SOPENIA
Argentina

Color:
Light magenta

Nose:
Blackberry, black
cherry, and chocolate

Palate:
Cherry with hints of
earth and spice

Finish
Very berry with
cherry and spice

WOMC Rating
90 Points

CELLARING SUGGESTIONS

Drink now
through 2012

V110E	Retail Price:	\$18.99/each
	Special Member Price:	\$16.99/each
	Reorder Price:	\$14.99/each
	21% Discount	\$179.88/case

THIS MONTH'S SELECTION #2



It all began thanks to a fortuitous, and life-changing, glass of 1945 Chateau Latour. Joshua Klapper still finds that wine exquisitely indescribable, but it solidified his determination to enter the world of the vine as a career. That glass of Latour was offered by a generous guest at Café Boulud where Klapper was one of the youngest 3-star servers in New York history. He went on to open Chef Daniel Boulud's DB Bistro Moderne, one of the most revered restaurants in New York.

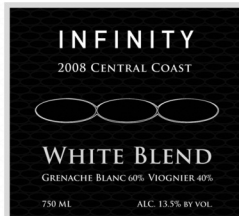
Moving west, he entered the USC Undergraduate School of Business at about the same time he joined the team at Sona Restaurant in Los Angeles for its November 2002 opening. Starting as a captain, he developed an incredible wine list and within six months was the restaurant's Wine Director. Currently, Sona has an unparalleled wine cellar and has earned the coveted Wine Spectator Grand Award.

During his time at Sona, Klapper became more and more passionate about the idea of making his own wines. The opportunity presented itself in 2005 when he was sourcing grapes from some of the Central Coast's most respected vineyards.

He bottled his first vintage in 2004, which included an elegant Pinot Noir, a sublime Syrah, and a beautifully anointed Chardonnay. Eager to get his hands dirty, Klapper also spent the entire 2006, 2007, and 2008 harvests in Santa Maria working at the Qupé and Au Bon Climat wineries where he experienced the often backbreaking but rewarding work of picking, crushing, punching down, and blending.

Having been mentored by great winemakers like Jim Clendenen and Bob Lindquist, he took over 100% winemaking duties at Infinity in 2008. With his knowledge about the intricate and often mysterious process that occurs between the time on the vine and the trip to the bottle, Klapper is striving to make better wines every year. "If I am not trying to get better all the time I feel I am actually getting worse," and wine is, as he says, "the endless love affair."

Our selection is a virtual fruit basket of exotic flavors. The Grenache Blanc offers the backbone and acidity along with its peach and grapefruit components while the Viognier adds it's stunning tropical, quince and lychee flavors. Awesome stuff!



**Grenache
Blanc/Viognier**
(Gren asch Blonk
Vee own yaj)

2008

INFINITY
Central Coast
California

Color:
Golden

Nose:
White peach,
honeysuckle

Palate:
Asian pear
and lychee

Finish
Clean and crisp

WOMC Rating
89 Points

CELLARING SUGGESTIONS

Drink now
through 2010

V110F	Retail Price:	\$15.99/each
	Special Member Price:	\$12.99/each
	Reorder Price:	\$11.99/each
	25% Discount	\$143.88/case

This isn't the easiest recipe for paella, but it is the best. Just don't overcook the fish! Remember, if you think it's not cooked enough, it is! Pull out the fish while it's still soft. It will keep cooking. Serve it with *Infinity Grenache Blanc/ Viognier*.

PAELLA

INGREDIENTS:

4 slices of bacon chopped finely
8 chicken thighs, boned and halved
2 raw lobster tails (6 oz each) shelled and chopped into 1" pieces
1/2 lb chorizo sausage cut into 1" pieces
1 lb. medium shrimp peeled and deveined
1 lb. red snapper cut into 1" pieces
1 red bell pepper, chopped
1 green bell pepper, chopped
1 medium onion, chopped
3 cups Arborio rice rinsed for 5 seconds
6 cups chicken stock
1 cup white wine
1 bottle clam juice and 2 cups fish stock
1/4 tsp. saffron threads
Butter
Olive oil
1/8 tsp. ground coriander
4 cloves garlic, coarsely chopped
2 bay leaves
1 package (10 oz) frozen peas
16 Littleneck clams, or 8 clams and 8 mussels
11 oz can stewed, chopped tomatoes
Pinch each of dried thyme, basil, and oregano to taste
2 tsp. capers
2 shallots finely chopped
2 lemons
1 cup pitted Kalamata olives, coarsley chopped
1/4 cup chopped parsley
Salt and pepper to taste

PREPARATION:

Heat stock in sauce pan until simmering. In a large paella pan sauté bacon, onion, shallots, half the garlic, and peppers in olive oil and butter. Remove bacon and vegetables and set aside.

Add more butter and olive oil. Add sausage and chicken and cook about 2 minutes, until not completely done. Add shrimp, lobster, and snapper about 1 minute. Do not completely cook the fish. Remove and set aside.

Add more butter and olive oil as needed. Return bacon and vegetables to pan and add rice. Sauté about 1 minute. Add 2 cups of stock to rice and stir slowly and continuously. Add stock as needed as it evaporates. Continue to stir. When rice is just barely cooked (about 15 minutes), add remaining ingredients except for the fish, saffron, and the other half of the garlic. Stir to incorporate and even out the ingredients. Pulverize half the saffron threads with a mortar and pestle. Ladle 1/2 cup of stock out of sauce pan. Add pulverized saffron and the threads of saffron to the 1/2 cup. Let steep for 1-2 minutes and add to rice.

While rice is cooking, take 2 cups stock from sauce pan and bring to boil in a separate pan or wok. Add remaining garlic. Reduce to simmer and add clams. Cover and shake pan every 30 seconds for 2 minutes. Clams should barely begin to open. Remove with tongs and place opening side up around rice. Add enough stock from wok or saucepan so that it becomes visible around the rice grains. Season with salt and pepper. Cover and put in preheated 350° oven for 10-12 minutes. Check fish and chicken for doneness, sprinkle with parsley and serve with lemon wedges right out of the pan. Serves 8.

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.

January 2008 Zinfandel, 2005. Bargetto. Drink through 2010.
Chardonnay, 2004. Victoria Street. Drink up.

January 2009 Cabernet Sauvignon, 2006. Napa Valley Wine Works. Still great.
Chardonnay, 2007. Terra Robles. Drink up.

Need Another Binder? When your binders bulge with newsletters,
just call us and we'll send you additional binders.

EARLIER SELECTIONS



ITEM # & DESCRIPTION	QTY	MEMBER REORDER PRICE	TOTAL
 #V110E – Cabernet Sauvignon, 2007. Sophenia <i>"Black berry, black cherry, chocolate"</i> Retail Price \$18.99 21% Discount		\$14.99/Each \$179.88/Case	
 #V110F – Grenache Blanc/Viognier, 2008. Infinity <i>"White peach and honeysuckle"</i> Retail Price \$15.99 25% Discount		\$11.99/Each \$143.88/Case	
 #V110G – Cabernet/Shiraz, 2007. Delheim <i>"Plum, earth and chocolate"</i> Retail Price \$15.99 18% Discount		\$12.99/Each \$155.88/Case	
 #V110H – Cataratto/Inzolia/Grillo, 2008. Mistral <i>"Honey, pear and roasted almonds"</i> Retail Price \$12.99 15% Discount		\$10.99/Each \$131.88/Case	
 #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	
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 _____

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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.

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GIFT #	THE VINTNERS SERIES GIFT MEMBERSHIPS	QTY	PRICE	TOTAL
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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

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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



In South Africa, high up on the southwestern slopes of the Simonsberg Mountain, there is the land known as Drie Sprong. A long time ago, an employee of the Dutch East India Company lived on this land, and it was his job to fire a cannon from the peak directly above the property. (The peak is appropriately named Kanonkop.) The cannon was the third in a relay from Cape Town, via Koeberg, and it signaled the arrival of foreign vessels in Table Bay. The villagers of the surrounding areas would then hurry to Cape Town to trade with visitors or defend the town against attack. It is at this property that the Sperling and Hoheisen families have established the strong foundations, known to people worldwide as Delheim.

The Sperling's family commitment to conservation was inspired by Delheim's founder Hans Hoheisen. The Hoheisen name is synonymous with one of the biggest land donations ever in the history of the World Wildlife Fund (WWF). In 1990 Hoheisen donated 30,000 acres on the Kruger National Park's western border to WWF. It was on part of this land that the Southern African Wildlife College was later constructed.

For more than 45 years, WWF has been protecting the future of nature. The world's leading conservation organization, WWF works in 100 countries and is supported by 1.2 million members in the United States and close to 5 million members globally. WWF's unique way of working combines global reach with a foundation in science, action at every level from local to global, and the delivery of innovative solutions to meet the needs of both people and nature.

South Africa's Grasslands is a major water source for many South Africans, but is also the ideal landscape for agricultural activities. Therefore the World Wide Fund for Nature (WWF-SA) is working with land users in the Enkangala Grasslands area to ensure this important water factory is better managed and conserved to continue providing this essential service for future generations.

This month's selection, the Delheim Cabernet Sauvignon/Shiraz, features black cherry and plum aromas, backed with notes of vanilla and spice. The wine is well-balanced, lingers on the palate and will complement spicy dishes, meat and especially Italian food.



**Cabernet
Sauvignon/
Shiraz**
(Cab air nay
Soe ving yahn /
She raz)

2007

**DELHEIM
Stellenbosch
South Africa**

Color:
Deep magenta

Nose:
Plum, black cherry,
earth and chocolate

Palate:
Blackberry with
hints of earth,
leather, and spice

Finish
Very berry with
cherry and vanilla

WOMC Rating
90 Points

CELLARING SUGGESTIONS

Drink now
through 2012

V110G	Retail Price:	\$15.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	18% Discount	\$155.88/case

THIS MONTH'S SELECTION #4

The Vintners Series

WINE OF THE MONTH CLUB

When it comes to wine, Sicily is where it's happening in Italy. Lots of great wines come from the island's innumerable grape varieties. Nearly 25% of Italy's 650 million cases come from Sicily. Most of these wines are superb because new wine technologies, backed by confident financial investors, have improved the island's vineyards and wineries. It's exciting to watch and wonder what great wines are now in the vineyard.

Our selection comes from the Azienda Agricola Vasari, one of the first producers in Sicily to adopt the demanding requirements of the European Community for Organic Farming. The vines are planted on the most fertile soils of the estate facing west at an altitude of 800 to 1000 feet above sea level. The planting density is 1700 vines per acre, more than twice the density of most California vineyards. The vines are heavily pruned so that each vine produces only a handful of very fine grapes. This low productivity per vine ensures wines of great quality. The wines are made exclusively

from the finest indigenous Sicilian grapes, including Cataratto, Inzolia and Grillo.

The Cataratto grape is indigenous to western Sicily, and it's the second most-planted vine in the region. In blends it's often used to bring high notes to the wine. It's used primarily for making the famed Marsala wines of Sicily. Inzolia, also an indigenous grape of Sicily, is considered the finest white varietal of the region. Its blend with Cataratto gives freshness, nuttiness, and a finely scented character to the wine. Grillo is a unique grape that can stand the heat of Sicily. It's also used to make Marsala, adding floral flavors and citrus notes.

The beauty of this blend is that it was aged in stainless steel tanks or completely neutral oak barrels. No oak is imparted in the wine. This preserves the intricate flavors of these exotic grapes. The wine drinker can enjoy the wine, and reflect on the grapes and the vineyards rather than the wine room and the barrels. This pleasantly soft white wine will take you to exotic places.



**Cataratto/
Inzolia/Grillo**
(Kat ah ratto/
In zolia / Gee yo)

2008

MISTRAL
Sicily, Italy

Color:
Golden

Nose:
Honey, pear, and
roasted almonds

Palate:
Lovely pear nuance
with honeysuckle

Finish
Very crisp with a
touch of guava

WOMC Rating
89 Points

CELLARING SUGGESTIONS

Drink now
through 2010

V110H	Retail Price:	\$12.99/each
	Special Member Price:	\$11.99/each
	Reorder Price:	\$10.99/each
	15% Discount	\$131.88/case