

AUGUST 2010

WINES Evaluated: 320

WINES Rejected: 300

WINES Approved: 20

WINES Selected: 4

The Vintners Series

WINE OF THE MONTH CLUB®

We didn't plan on only featuring wines from

Napa and Portugal this month. It just turned out that way and doesn't look like we're going to get any complaints. The beauty here is that we visit some old favorite grapes and some new favorite ones as well.

SYRAH, 2005. EAGLE EYE, NAPA, CALIFORNIA

Just pure Napa fruit as it was meant to be. Richly flavored and delicately textured to let you know its pedigree, but still keep its balance. The perfect BBQ wine or age for another year or two and allow it to pick up additional nuance.

SAUVIGNON BLANC, 2007. SLINGSHOT, NAPA, CALIFORNIA

Here's a classic Sauvignon Blanc that will thrill any wine

lover. Lots of great peach and nectarine fruit with the tangy citrus finish that keeps you asking for more. Don't wait too long to ask as this one will be gone quickly.

TOURIGA, 2008. CARTA, PORTUGAL

Occasionally a great producer will take this classic Port varietal grape and make an amazing red table wine from it. This one is a perfect example. Almost impossible to describe as there is that hint of flavor you associate with Port except without the sweetness. A great wine!

MALVASIA, 2009. QUINTA DO CORREIO, PORTUGAL

We also tend to associate this flavorful grape with sweet wines as well. But when it's made in a dry style, it can take you back into wondering what it is. It won't take long to get it though. It's a wonder all by itself.

INSIDE THIS MONTH

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A NOTE FROM YOUR CELLARMASTER



Paul Kalemkarian

June is gone, July is gone. My memory is gone. What happened to the first half of the year? I have to start thinking about Christmas!

It is all good though; I am happy to be working and providing my members with great wine values and learning about their palates.

So many French and Italian wines are coming in, now that the Euro has gone down in value. Look for some good values on these wines soon.

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

Paul Kalemkarian

WHAT'S NEW THIS MONTH?

Many of you watch us on Facebook. I love the relationship building and information exchange that FB offers. So many people in my generation (I am 51) think that it is a colossal waste of time. I believe just the opposite.

It is actually a very efficient way to communicate and stay abreast of whatever you are interested in...yes, it can become a distraction, but used with discipline, it is a great communication vehicle.

Well, if you have been "listening," you know that my oldest daughter, Sara, and my middle daughter, Lisa, both went overseas to aid orphans and counsel high school kids. Sara went to Romania, Armenia, and Poland (where she is as I write this). She is only allowed one Skype every two-weeks. We heard from her once while in Romania, once while in Armenia and we will hear from her this Sunday (July 11th) and that will be it until she returns on July 23rd. Two full months travelling these three countries reaching out to kids....I am absolutely astounded at her courage.

Lisa was in Kenya doing primarily the same thing. She was gone for two weeks in Nairobi. Thank God for digital cameras...I would not have wanted to process her 800 photos the "old school" way. The photos she brought of the children are amazing. The joy in their faces and the smiles never end. There was one infant who had never seen a Caucasian...you should have seen her face. The animals, the domiciles, all what you would expect from a National Geographic special. And my kid was in the mix! I told her how proud I was of her courage and desire and then I freely admitted that in the summer of my college freshman year, I was flipping hamburgers at a beach hut in Palos Verdes (of course, working at the wine shop as well.) Oh well, next time.

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

The Vintners Series

WINE OF THE MONTH CLUB

Eagle Eye is owned by Bill & Roxanne Wolf, Napa Valley growers of grapes and Italian varietal olives for oil. They also run the Wine Institute Educational Trust to train wine tasters, wine grape and olive growers, culinary professionals and artists. Eagle Eye was created to make small quantities of high quality wine from the Napa Valley. Their goal was to produce fruit forward wines that were approachable in their youth, but still aged well when properly stored. From our vantage point, they've succeeded incredibly well.

Roxanne is an artist whose original art adorns the Eagle Eye labels. Each varietal has a different piece of art chosen to reflect the wine in the bottle. Since moving to the Napa Valley in 1989 from the east coast, she heartily embraced the lifestyle by attending wine auctions and events, visiting wineries, learning about wines and loving the ambiance. Her husband also became enthralled with the lifestyle and both decided to take the leap themselves.

Bill worked for 30+ years in the food service industry. He was a chef in his early years and progressed to Vice President of operations

before he left the ARAMark Corp. in 1996. His father taught him organic farming as a youngster in a small community outside of Pittsburgh, PA. This ignited his passion for food and wine and led to his desire to grow grapes and olives and make them into wine and oil. In 1999 they purchased the ranch and have been working on their "dreams come true" ever since.

Bill and Roxanne grow Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Syrah and Malbec. Their Estate Extra Virgin Olive Oil is grown from Tuscan Varietal olives and is certified "Extra Virgin" by the California Olive Oil Council and bears the seal.

To help them achieve their wine making objectives, they use two different winemakers. The first is John Gibson who has been making wines for 20 years for the likes of Stags Leap, Vine Cliff and many others. They keep each varietal separate during barrel aging and then take the separate varietals to White Cottage Ranch winery where the owner/winemaker, Dennis John, works with them to develop their final blends. Roxanne, Dennis and Bill will then spend up to 90 days to make each blend.



Syrah
(See-rah)

2005

EAGLE EYE
Napa Valley,
California

Color:
Dark purple

Nose:
Blueberry, game
and earth

Palate:
Earthy and gamey
with berry and
cherry

Finish
Game and blueberry

WOMC Rating
90 Points

CELLARING SUGGESTIONS

Drink now
through 2012

V810E	Retail Price:	\$27.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$13.99/each
	50% Discount	\$167.88/case

THIS MONTH'S SELECTION #2

The Vintners Series

WINE OF THE MONTH CLUB

Slingshot is a family effort shepherded by James Stewart, one of Napa Valley's next generation winemakers and a group of young men and women assuming central roles in the winery. James joins his peers in focusing on issues surrounding sustainability, preservation, labor practices and maintaining a family-owned business. Slingshot reflects his ambition to preserve a vital family enterprise and practice meaningful land stewardship while producing unpretentious fine wine.

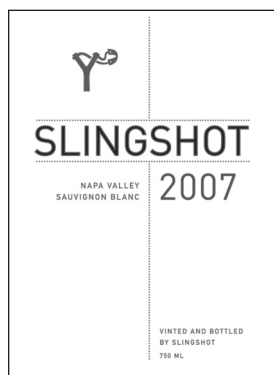
All Slingshot wines begin with premium Napa Valley fruit, much of it harvested from their own Juliana Vineyards. The rest is sourced from other choice locations in the valley. Slingshot doesn't compromise when it comes to grapes because they are committed to giving their customers sophisticated, approachable wines at great prices.

Consulting winemaker Stephen Test brings more than a quarter century of winemaking experience to his work at Slingshot. A graduate of the UC-Davis Master's program in Viticulture and Enology, Steve honed his skill practicing the classic, hand-crafted winemaking methods that have proven so successful with Napa Valley

wines. Former director of winemaking at Merryvale Vineyards, he now manages the winemaking duties at Slingshot as well as his own Stephen Test Wines brand.

Napa Valley is the most famous grape growing area in the United States and is primarily known for Cabernet Sauvignon. What most people don't realize is that it is a perfect area for growing Sauvignon Blanc as well. This grape likes sparse soils and a warm climate and gets it all right here. The very hot summers in Napa ripen Sauvignon Blanc evenly and completely like very few other areas in the world. The proof is in the taste and our Slingshot is one of the best we've tasted in some time.

Sourced from grapes grown near their Juliana Vineyard, this wine is characterized by slight floral and melon notes typical of ripe Sauvignon Blanc. The blend includes Semillon, which contributes hints of fig to the flavor and a feeling of richness in the mouth. Partial fermentation in French oak barrels brings the wine complexity and a touch of vanilla. This is the perfect treatment for Sauvignon Blanc as it can pick up too much oak when left too long in the barrel. Slingshot's approach is just right.



Sauvignon Blanc
(Soe ving yahn Blonk)

2007

SLINGSHOT
Napa, California

Color:
Light golden

Nose:
Citrus and melon

Palate:
Floral and
melon notes

Finish
Touch of vanilla

WOMC Rating
90 Points

CELLARING SUGGESTIONS

Drink now
through 2011

V810F	Retail Price:	\$22.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	43% Discount	\$155.88/case

ADVENTURES IN GOOD FOOD



POSOLE

Serving size: 6

Preparation Time: 30 minutes

Cook Time: 2 hours

INGREDIENTS:

2 pounds pork shoulder, cut into
1-inch chunks

1 teaspoon salt

Freshly ground pepper

1 teaspoon ground cumin

1 teaspoon dried oregano, plus more
for garnish

1 to 2 tablespoons canned chipotle
chiles in adobo sauce puréed with
4 tablespoons water

Two 30-ounce cans hominy

1 bay leaf

2 medium onions, 1 finely chopped,
1 diced

2 large garlic cloves, chopped

1 bunch of cilantro, stemmed,
plus 2 tablespoons chopped

6 radishes, thinly sliced

1 large or 2 small ripe Hass avocados,
diced

2 limes cut into wedges

Corn tortillas, warmed in the oven

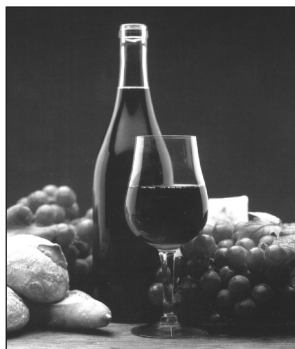
PREPARATION:

In a large, heavy saucepan or enameled cast-iron casserole, combine the pork, salt, pepper, cumin, oregano and chipotle puree (to control the spiciness, start with 1 tablespoon; you can always add more later). Add the liquid from the canned hominy along with the bay leaf and enough water to just cover the meat (about 2 cups). Bring the soup to a boil and skim off any foam that comes to the surface. Reduce the heat, add the finely chopped onion and cook the soup, covered, at a low simmer for 1 hour.

Add the hominy to the soup, turn the heat up a little and cook, uncovered, at moderately low heat until the pork is tender and the liquid has thickened slightly but is still soupy, about 50 minutes. (Posole is typically eaten with a spoon. If the soup becomes too thick, you can add water to recover that delicious broth.) Ten minutes before the soup is done, stir in the chopped garlic. Before serving, add the chopped cilantro.

Assemble dishes of cilantro leaves, diced onion, dried oregano, sliced radishes and diced avocado; let guests garnish their own steaming bowls of posole. Serve with the lime wedges (for squeezing over the posole) and the warm tortillas on the side.

Serve with a yummy glass of *Eagle Eye 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.







August 2008 Petite Sirah, 2005. Huntington. Still great.
Sauvignon Blanc, 2006. Kennedy. Drink up.

August 2009 Aglianico, 2007. Carraia. Still awesome.
Torrantes, 2008. Inca. Drink up.

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just call us and we'll send you additional binders.

EARLIER SELECTIONS



ITEM # & DESCRIPTION	QTY	MEMBER REORDER PRICE	TOTAL
 #V810E – Syrah, 2005. Eagle Eye <i>"Blueberry, game and earth"</i> Retail Price \$27.99 50% Discount		\$13.99/Each \$167.88/Case	
 #V810F – Sauvignon Blanc, 2007. Slingshot <i>"Floral and melon notes"</i> Retail Price \$22.99 43% Discount		\$12.99/Each \$155.88/Case	
 #V810G – Touriga, 2008. Carta <i>"Currant, blackberry and cherry"</i> Retail Price \$18.99 26% Discount		\$13.99/Each \$167.88/Case	
 #V810H – Malvasia, 2009. Quinta do Correo <i>"Pear and green apple"</i> Retail Price \$17.99 28% Discount		\$12.99/Each \$155.88/Case	
 #V710E – Merlot/Zinfandel, 2007. Pinnacle Ridge <i>"Plum, cranberry and earth"</i> Retail Price \$18.99 32% Discount		\$12.99/Each \$155.88/Case	
 #V710F – Pinot Gris, 2009. Ventana <i>"Guava, pear and roasted almonds"</i> Retail Price \$17.99 33% 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.

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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*	
6VGP	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			Sub-Total	
Number of Bottles	CA Shipping	Average Out of State Shipping	CA Sales Tax	
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3 - 4	\$10.46	\$13.81		
5 - 6	\$12.46	\$18.41		
7 - 8	\$14.36	\$22.66		
9 - 10	\$15.71	\$25.76		
11 - 12	\$17.16	\$29.11		
Please call for shipping prices outside CA in states where permissible.			GIFT ORDERS TOTAL	

*Gift wrapping included.

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MONTH YEAR

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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

Producing and commercializing a special range of wines with great distinctiveness often requires a preparedness to lay aside the conventional methods and accepted conventions of viticulture, winemaking and marketing. Carta is a modern story of how two young enterprising wine industry specialists combined their talents for grape growing and wine-making with a natural flair for presenting wines that immediately appeal to consumers. Their success is even more noteworthy because they have achieved this without owning their own vineyards or winery.

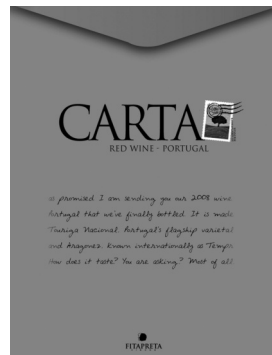
Portuguese winemaker António Maçanita and resident English viticultural consultant, David Booth met for the first time in early 2004. Over the next few months a close friendship developed and when the opportunity came up to buy some very special grapes from a special vineyards that David was managing, a partnership was born. António was able to rent excess fermentation capacity in a local winery and the business rapidly took shape.

The distinctive, rich and complex wines Carta produces are the result of applying their special skills and huge personal attention to every detail at every point in the production chain. From vineyard site selection,

grape growing, harvesting, fermentation, maturing, label design, marketing and distribution the two partners leave no stone unturned.

Their concept of managing vineyards acknowledges that minor differences in soil and slope naturally occur across even very small areas of each vineyard and have a measurable effect on the grape's tannins and aromas. This can be observed, measured and tasted in the vineyard. Once the zones in the vineyard are identified, they are managed as distinct blocks of homogenous grapes and are harvested separately to produce wines that display distinct differences in quality and style.

From some of the best vineyards in the region, grapes for this selection were selectively hand picked into small harvest boxes and transported to the winery by refrigerated trucks. Using out-of-the-ordinary vinification methods for the region, fermentation was allowed to occur using natural yeast without the addition of cultured yeasts. An additional 20-day maceration took place to allow the release of all the desirable aroma and flavor compounds from the grapes. Half of the wine was aged for nine months in French oak barrels and the rest in stainless steel tanks giving the wine incredible balance and nuance.



**Touriga
(Tor Eega)**

2008

**CARTA
Portugal**

Color:
Deep magenta

Nose:
Currant, blackberry
and cherry

Palate:
Very clean grapey
and cherry with
soft tannins

Finish
Long and
foreboding with
a berry and
vanilla swash

WOMC Rating
90 Points

CELLARING SUGGESTIONS

Drink now
through 2012

V810G	Retail Price:	\$18.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$13.99/each
	26% Discount	\$167.88/case

THIS MONTH'S SELECTION #4

The Vintners Series

WINE OF THE MONTH CLUB

From Portugal's famous Quinta dos Roques Dão comes this wonderful white wine at a very modest price. Named after the old postal station in the foothill vineyards of the Serra da Estrela mountains, this wine reflects the sense of fun and enjoyment displayed in the whimsical postage stamp label.

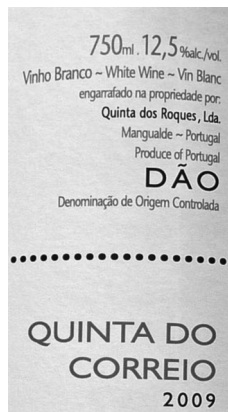
Quinta do Correio makes up the finest one-third of Roques 100 acres of vineyards that spread out over 12 plots on the estate. The grapes pick up a hint of the aroma and flavor of the surrounding pine forests and eucalyptus trees. About 75% of the vineyards are devoted to red grape varietals, dominated by the classic Port varietals, Touriga Nacional, Roriz, Alfrocheiro, Tinta Mencia, Tinto Cão and Tinta Pinheira. The remaining 25% are white varietals predominately Encruzado, Malvasia Fina, Bical and Cercial.

Total wine production from the vineyards averages 16,000 cases, which are bottled under Quinta dos Roques and Quinta do Correio labels. The Correio labels, perforated around the edges like an oversize postage stamp, reflect the sense of fun in naming it

after a former old postal station, now a pile of building stones in the vineyard, and in producing a wine that is ready to drink in its fresh youth without ageing in oak.

In the northern center of Portugal, the Dão is one of the country's oldest and most famous wine regions, dating back to Roman times. Grapes are grown on very granitic soils forcing the vines to struggle for water and nutrients. Many vineyards are planted on south facing slopes to take full advantage of the sun. Sheltered by mountains, creating its own microclimate, the high plateau of the Dão enjoys hot, dry summers and very cold winters with good rainfall. Other than a few estates like Roques, 90% of the vineyards are two acres or less, separated by small villages and pine forests.

At the heart of this blend are the region's best white varietals. The bright papaya-lemon flavor of the powerful Encruzado combine with Malvasia Fina, Cerceal and Bical, delivering Bosc pear and Granny Smith apple flavors. Crisp, smooth and well-rounded, here is the perfect summer wine to match with light salads and appetizers.



Malvasia
(Mal vah zia)

2008

**QUINTA DO
CORREIO**
Dao, Portugal

Color:
Golden

Nose:
White peach,
honeysuckle

Palate:
Pear and
green apple

Finish
Clean and crisp

WOMC Rating
91 Points

CELLARING SUGGESTIONS

Drink now
through 2011

V810H Retail Price: \$17.99/each
Special Member Price: \$14.99/each
Reorder Price: \$12.99/each
28% Discount \$155.88/case