

OCTOBER 2010

WINES Evaluated: 363

WINES Rejected: 312

WINES Approved: 51

WINES Selected: 4

The Vintners Series

WINE OF THE MONTH CLUB®

This is one of those months where the stories are almost as interesting as the wines. In all these cases, it's all about soil. Terroir thought it was so important they named their wine after it. Each selection is made by committed artisans who took risks to realize their dream. We're glad they did. All of these wines are in short supply and won't last long. Try them soon so you can order more before they're all gone. I may drink all the Gaglioppo myself!

**CABERNET/ MERLOT, 2007.
AUDELSSA, SONOMA
VALLEY, CALIFORNIA**

How hard can this be? Just take one of California's best winemakers, growing low yield grapes on an incredible mountain vineyard, and voilà! Great wine! Gee, why didn't I think of that?

**SAUVIGNON BLANC, 2009.
TERROIR, MARLBOROUGH,
NEW ZEALAND**

We like Ant Moore and we've

never met him. He's our kind of winemaker, crazy to the core. Crazy about his passion and there's no argument about the wines. This is a real gem and one of the standouts from a standout area.

**GAGLIOPPO, 2007.
SAN FRANCESCO,
CALABRIA, ITALY**

The sound of this grape rolls off the tongue with the same sensuousness as the wine. Words like regal, opulent and enticing come to mind, but words cannot describe the sublime flavors here. It could become your new favorite grape.

**MALVASIA, 2009.
DAMA DE TORO,
TORO, SPAIN**

Forget fashion; let's just make a great wine with what we have, even if it's not fashionable. Well, bravo! Malvasia wants to be sweet, but when forced to, it can make a lovely wine of beauty and balance that will enhance any dish.

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

Summer is over?! What summer? I don't know about you, but I really didn't get a vacation. I took a few days here and there but no real vacation. Funny thing is, I don't mind. I really enjoy my work and not because I taste wine for a living but because I get to serve members like you. So...to you I say "thanks," you give me work.

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

I hope this newsletter finds you busy and healthy. I feel good (lost 25 lbs). The other day I surprised an old friend who I grew up with by attending a lunch that he had scheduled with a mutual friend. We had a great laugh. His mother was in attendance as well and she just couldn't stop saying, "You look so great" (she is 84 so don't think telling my wife is going to matter), continuing "You need to tell Billy what you did because he needs to lose weight too." A couple of hours later I was still with "Billy" and we were in our friend's office and he admits, "Seriously, Paul, you need to tell me what your diet is." Without a comment, I reached for a yellow sticky pad and wrote down my secret, folded the paper and handed it to him. As his 13 year old son looked over his shoulder to see what I wrote they both began to laugh....as I had written, "Eat Less!" Too funny! Actually, I explained that I did not diet; I made a lifestyle change; whole grain foods, brown rice, less red meat, no deliberate butter or sugar, one plate of food at dinner and the only after dinner snacks I eat are vegetables or fruit. There is no rush and it took me 6 months and I have not changed weight in the ensuing 6 months. Funny thing is...now when people ask what I did... I just tell them what the doctor told me to do... eat better.

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

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Online:

Newsletter written by:

P.O. Box 660220, Arcadia, CA 91066

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(626) 303-2597

www.WineoftheMonthClub.com

Ed Masciana, Wine Author

THIS MONTH'S SELECTION #1

The Vintners Series

WINE OF THE MONTH CLUB®

There is viticulture, and then there is extreme viticulture.

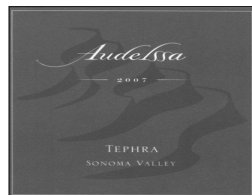
Sometimes the most distinguishing element of a vineyard is the intense nature of its site. Audelssa Estate has one of the most distinctive vineyard sites in California. Cascading some 1,200 vertical feet down the Sonoma slope of the Mayacamas Mountains, this fascinating hillside location shows extreme diversity over 80 planted acres. Its southwest facing perch on the Sonoma side of Mount Veeder provides an amazing view of San Francisco and wines that are elegant, complex and sophisticated.

Dan and Jeanne Schaefer began to plant vines on this site in 1990 after searching exhaustively for the ideal conditions in which to grow world-class Cabernet Sauvignon. During the vineyard's formative years, Audelssa's wines were made by Richard Arrowood, considered one of the finest winemakers in the state, at his nearby facility. It was decided that Audelssa would benefit from producing their wines in a more artisanal fashion, enabling them to capture the essence of the terroir. His dream, albeit unorthodox, was to produce Audelssa's Bordeaux and Rhone wines in the Burgundian wine-

making tradition in order to create the most graceful and seductive expressions of this special place.

Dan, Jr. and Gloria Schaffer took over winemaking in 2002 and together they examined the complex, hillside vineyards. They noted the two soil types that span the acreage, rhyolite and basalt, and intuitively felt that each must influence the grapes in powerful and unique ways. Immediately after the 2002 harvest it was evident to all who tasted them that the wines made from the different soils were vastly different. The one thing they shared in common was a smooth, silky texture that is best attributed to the gentle approach taken in the winery.

Audelssa is an abridgement of the Schaefer daughters' names. It is a winery that truly echoes its circumstances. The dramatic vineyards are inimitable, thanks to restrictions on the development of hillside vineyards that went into effect in Sonoma County in 2000. Even the label reveals an image that could either be the extreme elevation or the strong winds that blow intensely over the terrain. These forceful conditions ultimately produce Audelssa wines. A worthy goal of a winery with moxie.



**Cabernet
Sauvignon/
Merlot**
(Kab air nay
Soe ving yahn/
Mare low)

2007

AUDELSSA
**Sonoma,
California**

Color:
Deep magenta

Nose:
Blackberry, black
cherry, earth and
chocolate

Palate:
Blackberry with
hints of earth,
leather and spice

Finish
Blueberry with
cherry and vanilla

WOMC Rating
90 Points

CELLARING SUGGESTIONS

Drink now
through 2012

V1010E	Retail Price:	\$25.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	50% Discount	\$155.88/case

THIS MONTH'S SELECTION #2

The Vintners Series

WINE OF THE MONTH CLUB®

Ant Moore wasn't sure about putting his name on the front of a bottle of wine. It seemed a bit egocentric. But faced with the prospect of naming a wine after another tree, river, rock or mountain and then trying to define what made his wine unique, his name seemed a fair choice. Then, the obvious came into play. Like all winemakers, Ant knows the value of terroir, the physical characteristics of the vineyard in which the grapes are planted. Nothing has as much impact on the wine as the soil, also known as terroir. And, thus, the name.

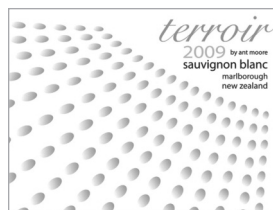
The vineyards are situated in the Waihopai, Awatere and Upper Wairau areas of Marlborough, New Zealand. Each of these regions has its own micro-climate and terroir that provide a unique personality to the vineyards and its grapes. Ant purchased the land and converted it into vineyards. He has made it his home where he can keep an eye on the ever-changing activity that happens in the vineyards.

Ant Moore wines are generally more restrained with minerality, complexity and great balance. Control and hands-on management of the vineyards and the

winemaking process, creates rich wines, with ripe flavors, texture and fresh lifted aromas, signatures of the Marlborough terroir. After almost 10 years of making high quality and high profile Sauvignon Blanc in Marlborough, Terroir is his first true estate wine. He planted the vines, tended them, and harvested the fruit to produce these handcrafted wines. With control over every step of the process, he has produced a wine that is elegant and powerful, intense and balanced.

The buzz on Sauvignon Blancs from this region has been growing logarithmically for the last 20 years. New Zealand, and especially Marlborough, owns the category worldwide. It's quite a testament that all one must do is put a great product out there and eventually the public will find it

Tropical island fruits, melon, guava, lemon, peach and passion fruit with Marlborough famous herbal freshness abound. For a Sauvignon Blanc, this wine is very complex with fruit and secondary fermentation characteristics. It is soft and easy to drink with a variety of nuances emerging from the long clean finish.



Sauvignon Blanc (Soe ving yahn Blonk)

2009

TERROIR Marlborough, New Zealand

Color:
Light golden

Nose:
White peach and
grapefruit

Palate:
Fresh herbs,
gooseberry and lime

Finish
White peach and
citrus notes

WOMC Rating
90 Points

CELLARING SUGGESTIONS

Drink now
through 2011

V1010F	Retail Price:	\$19.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	35% Discount	\$155.88/case

*P*aella, it's a lot of work, but worth it. Serve with a glass of either *San Francisco Gaglioppo* or *Terroir Sauvignon Blanc*.... yummy all the way around!

PAELLA

INGREDIENTS:

- 4 slices of bacon or pancetta, chopped finely
- 8 chicken thighs, boned and halved, or legs with the bottom half chopped off. (If legs are used add 2 minutes to time.)
- 2- 6oz. raw lobster tails shelled & chopped into 1" pieces
- 1 1/2 lb chorizo or spicy sausage cut into 1" pieces
- 1 lb. medium shrimp peeled and deveined
- 1 lb. red snapper or sea bass 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 sec.
- 6 cups chicken stock,
- 1 cup white wine or Vermouth,
- 1 bottle clam juice and 2 cups fish (or fish and shrimp stock combined) all added together (referred to as "stock") OR mix Knorr lobster with Minors clam and chicken base with 8 cups water.
- Saffron threads (as much as you can afford) about 1/4 tsp.
- Butter
- Olive oil
- 1/4 tsp. coriander seeds, ground or 1/8 tsp. ground coriander
- 4 cloves garlic, coarsely chopped
- 2 bay leaves
- 1 package (10 oz) frozen peas or 1 lb fresh peas, shelled
- 16 Littleneck clams, or 8 clams and 8 mussels
- 11 oz can stewed, chopped tomatoes or 4 fresh, seeded & peeled
- Healthy pinch each of dried thyme, basil and oregano to your taste
- 2 tsp. capers
- 2 shallots finely chopped

2 lemons

- 1 cup pitted Kalamata olives, coarsely chopped
- 1/4 cup chopped parsley
- Salt and pepper to taste

PREPARATION:

Heat stock in sauce pan until simmering. Set medium heat under a large paella pan. Add butter and olive oil. Sauté the bacon, onion, shallots, half the garlic and peppers. Remove 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. Must not be completely cooked. Remove and set aside.

Add more butter and olive oil as needed. Return pepper and onion mixture to pan and add rice. Sauté about a minute. Add 2 cups of stock to rice and stir slowly, but continuously. Add stock as needed as it evaporates. Continue to stir. When rice is just barely cooked (about 15 minutes) add rest of ingredients except fish, saffron and other half of the garlic. Stir to incorporate and even out the ingredients. Pulverize half the saffron threads with a mortar and pestle or a spoon and a dish. Scoop 1/2 cup of stock out of sauce pan and add the pulverized saffron and rest of the threads. 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 rest of 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 kernels. Taste for salt and pepper and add as needed. 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.

Prep time: 30 minutes. Cooking time: 45 minutes. 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.

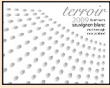
October 2008 Taria, 2005. Cuvee 384. Drink up.
Trebiano, 2006. Lasorda. Ready.

October 2009 Cab/Petite Sirah, 2004. Mendocino Farms. Drink or hold.
Chardonnay/Viognier, 2008. Granfort. 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
 #V1010E – Cab./Merlot, 2007. Audelssa <i>"Blackberry, black cherry, earth and chocolate"</i> Retail Price \$25.99 50% Discount		\$12.99/Each \$155.88/Case	
 #V1010F – Sauvignon Blanc, 2009. Terroir <i>"White peach and grapefruit"</i> Retail Price \$19.99 35% Discount		\$12.99/Each \$155.88/Case	
 #V1010G – Gaglioppo, 2007. San Francisco <i>"Bing cherry and roasted hazelnuts"</i> Retail Price \$18.99 32% Discount		\$12.99/Each \$155.88/Case	
 #V1010H – Malvasia, 2009. Dam de Toro <i>"Musk oil and honeysuckle"</i> Retail Price \$18.99 32% Discount		\$12.99/Each \$155.88/Case	
 #V910E – Malbec, 2008. Monte Olivar <i>"Cherry, strawberry and spice"</i> Retail Price \$18.90 37% Discount		\$11.90/Each \$142.80/Case	
 #V910F – Chardonnay, 2007. Jean D'Aosque <i>"Fresh apple 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, MI, 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

Number of Bottles	CA Shipping	Average Out of State Shipping
1 - 2	\$9.05	\$10.53
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.

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 _____

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(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

The Vintners Series

WINE OF THE MONTH CLUB®

The vines of San Francesco enjoy the welcoming sea breeze in the morning and the hot Calabria sun in the afternoon. Calabria is at the toe of the boot of Italy in the most southern and western area in the country. It is still owned and operated by the Siciliani family who has had an impressive number of famous ancestors in art, politics, law and music.

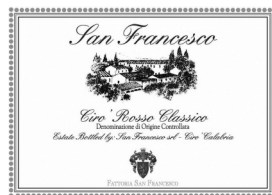
San Francesco was originally a monastery founded in 1578 with vineyards and olive groves planted around it. This property was condemned in 1770 by an ordinance of Ferdinand IV for reasons unknown, and the monastery, including the vineyards and winery, were auctioned off to Don Benedetto Siciliani. The wines of San Francesco are still produced here and the property is the centre of the agricultural activity, and the residence of the Siciliani family.

The ancient Cirò wines from San Francesco are now considered modern. In order to preserve the family tradition of wine-making, Francesco Siciliani adopted as a trade-mark of his winery, the coat of arms of

this noble family, a lion climbing a three-top mountain on an azure background. After working in the family's winery and accumulating a great store of experience, he finally succeeded in creating his own high-technology estate.

The 18,000 square foot facility, of which 6000 square feet is underground, produce over one million bottles of wine a year. Fattoria San Francesco decided to concentrate on quality instead of quantity by following the grapes along their entire cultivation process. They then monitor every part of the fermentation and aging process right up to the final bottling. San Francesco's commitment to quality gave a new respect for this land, so long dimmed by winemakers caring about the quantity and not the quality of the product, and helped raise the overall quality of the wines produced here.

Gaglioppo is one of those grapes that you taste for the first time and wonder where it's been all your life. It's love at first sip. The enticing flavors linger until the little bite at the end tells you this wine won't let go. It is original. It is exciting. It is so Italian.



Gaglioppo
(Gal yoppo)

2007

**SAN
FRANCESCO**
Calabria, Italy

Color:
Rich ruby

Nose:
Bing cherry and
roasted hazelnuts

Palate:
Voluptuous cherry
and charred meat

Finish
Warm and generous
with hints of dark
cherry

WOMC Rating
90 Points

CELLARING SUGGESTIONS

Drink now
through early 2011

V1010G	Retail Price:	\$18.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	32% Discount	\$155.88/case

THIS MONTH'S SELECTION #4

The Vintners Series

WINE OF THE MONTH CLUB®

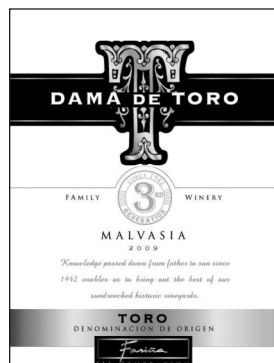
In 1941, Salvador Fariña decided to head to Casaseca de las Chanas in the southern part of the province of Zamora in Spain (an area called Land of Wine), in search of a better life for his family. It came about at the suggestion of a friend he had met during military service and proved to be a life-changing decision. Here, the land and vineyards in particular are called Tierra del Vino, which is today part Toro wine classification and also part Tierra del Vino de Zamora classification. Upon arriving in the village, Salvador quickly saw the potential for vineyards and began to plant and buy old vines. It was an unsure and risky proposition but soon paid off.

His son, Manuel Fariña, has long been considered the founding father of Toro and the brand Fariña is synonymous with the Toro region all over the world. A deeply principled man, he has fought all his life to realize his dream, to make the quality of wine he knew his land was capable of producing and to share it with the world. Manuel Fariña inherited the passion for the land and wine from

his father. He grew up around the vineyards and winery and was predestined to follow in his father's footsteps.

He became the first president of the regulating body which controls the production laws of the region, and proceeded to institute changes that would improve the quality of all the wines of Toro. His first change was to bring the harvest forward by almost a month. For hundreds of years the harvest began on the 12th October in Toro thus leading to heavy and very alcoholic wines. Manuel realized that people wanted softer wines and that the high alcohol was not a characteristic of the Tinta de Toro grape, just a consequence of harvesting too late.

It took the rest of the region almost another 20 years to get up to speed. It is on the back of his efforts that new producers have been drawn to the region and the region now has gained internationally and nationally the recognition it deserves. Malvasia normally makes a sweet wine, but when finished dry, its vibrant flavors match beautifully with food.



Malvasia
(Mal vazia)

2009

**DAMA DE
TORO**
Toro, Spain

Color:
Light golden

Nose:
Musk oil and
honeysuckle

Palate:
Pear, apple and
honeysuckle

Finish
Clean and crisp with
a touch of apricot

WOMC Rating
90 Points

CELLARING SUGGESTIONS

Drink now
through early 2011

V1010H Retail Price:	\$18.99/each
Special Member Price:	\$14.99/each
Reorder Price:	\$12.99/each
32% Discount	\$155.88/case