

NOVEMBER 2010

WINES Evaluated: 280
WINES Rejected: 250
WINES Approved: 30
WINES Selected: 4

What's New This Month?

see page 2

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.com*

The Vintners Series

WINE OF THE MONTH CLUB®

Heading into the last months of the year is proving to be more exciting than we imagined. So many great wines to choose from starting with our stunning 10 Knots Rhone blend that is guaranteed to just sing with Thanksgiving fare. For our white wine fans, you won't believe your taste buds with our sultry Valley of the Moon selection. Rounding out is yet another gorgeous Chianti and what is turning out to be our favorite wine from Chile, Sauvignon Blanc.

**SYRAH/ MOURVEDRE/
GRENACHE (ATLANTIS),
2006. 10 KNOTS, PASO
ROBLES, CALIFORNIA**

Here is the best California rendition of Chateauneuf du Pape we've tasted in years and at less than a third the price. It's just a mouthful of fun and frolic with fruit oozing out of every sip.

**PINOT BLANC, 2009.
VALLEY OF THE MOON,
SONOMA, CALIFORNIA**

One wonders why this wine isn't on everybody's favorite list. It sure hits the mark for easy drinking, yet challenging flavors sure to delight the pickiest of drinkers.

**CHIANTI CLASSICO, 2005.
LAMOLE, TUSCANY, ITALY**

This is simply great Chianti from a great producer and a great year. Are you following the point here? Absolutely can't miss. Don't miss out on this one.

**SAUVIGNON BLANC, 2009.
CASAS DEL BOSQUE,
CASABLANCA, CHILE**

Clean and engaging, yet showing some power along with the grace and style. Lovely flavors abound here.

HOLIDAY SPARKLERS:

*Check out our sparkling wine
selection online...perfect for
the Holidays!*

INSIDE THIS MONTH

THE VINTNERS SERIES NEWS	1	ADVENTURES IN GOOD FOOD	5
WHAT'S NEW THIS MONTH	2	TASTING NOTES	6
VINT. #1, SYR./MOURVED/GREN. (ATLANTIS), 2006. 10 KNOTS	3	EARLIER SELECTIONS	7
VINT. #2, PINOT BLANC, 2009. VALLEY OF THE MOON	4	GIFT ORDERS	8

Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

This is crazy. I have been flying around all over the country speaking here and speaking there. And it isn't about wine, though somehow it always seems to sneak into the conversation. I have been asked by marketers and web designers to speak on behalf of our email specials. Seems they have caught the attention of someone. Look out for the next blockbuster!

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

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

Around the time you are reading this, we are knee deep in ribbons, candy, baskets, wine, food items, and accessories! Because it is that wonderful time of the year where as Bill Murray puts it in the movie *Scrooged*.... "For just a few hours a year, we can all be who we hope to be" and he goes on to say, "but it doesn't have to be that way....you can want this feeling all the time!"

Send the gift that keeps on giving.... a Wine of the Month Club Gift Subscription.... and toast to your good taste.

When you give a Wine of the Month Club gift 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 associate will receive two great selections each month, delivered to their door. One call does it all! Your recipient's first month's gift is delivered in a beautiful burgundy linen gift box with your personal gift message.

Gorgeous Gift Baskets – Corporate or Personal

We have a wide assortment of magnificently arranged gift baskets that will fit any taste and any budget. Need a custom basket? Since all of our baskets are "made-to-order," we can include any corporate or personal item you wish. Give us a call and talk to a gift consultant and we'll explain just how simple it really is for you to send a gift basket to family, friends, and business associates.

Give the gift that is distinctive, attractively presented, and appropriate for every kind of celebration!

Visit us at www.wineofthemonthclub.com or call our Order Department at (800) 949-9463 today!

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



Avid wine drinkers and sailors can set sail for Sextant Wines in California's Central Coast as they will share two loves of the owners. "Navigate... Explore... Discover" perfectly describes owner Craig Stoller's philosophy. Those who follow are not disappointed.

After graduating from Cal Poly and learning the family business at Sunridge Nurseries, a well-established company that cultivates grape rootstock, Craig took over the vineyards and greenhouses at the nursery and was fortunate to be a part of a household where wine was an everyday part of life and also a career. His father, Glen, handed him a stack of wine country maps and customer lists one day and told him to go meet the people. The more Craig explored, the more he fell in love with the industry.

In 2003, Craig and his wife, Nancy, purchased a 114-acre property in Templeton where they began to grow the grapes found in their favorite grape growing area, the Rhone Valley of France. Their varietals include Viognier, Marsanne, Mourvedre, Roussanne, Syrah, and Grenache

The property included Windemere Winery, noted

for its award-winning Chardonnay and Pinot Noir, and a small winemaking facility on Higuera Street in San Luis Obispo, which is now their tasting room. A second tasting room is in the works overlooking the Edna Valley. Last year, Craig and Nancy began entering their wines into competitions and are receiving positive reviews. Robert Parker, Jr. rated the first three Zinfandels he tasted 88, 89, and 90. Sextant, 10 Knots, Windemere—three great reasons to navigate, explore, and discover Sextant Wines.

Rhone varieties are the focus under the 10 Knots label and Paso Robles is the perfect place to grow them. These grapes need lots of sun to ripen evenly and one thing Paso Robles has is lots of sun. Conversely, they also need cool nights to help retain the natural acids so that those big, buxom flavors carry through from beginning to grand and glorious finish. This grape combination is considered the "Holy Trinity" of the Southern Rhone and particularly its most famous village, Chateaneuf du Pape. They certainly have made their mark here.



**Syrah/
Mourvedre/
Grenache**
(See rah/More ved ra/
Gren ahsh)

2006

10 KNOTS
**Paso Robles,
California**

Color:
Deep purple

Nose:
: Currant, blackberry
and black pepper

Palate:
Very clean grape
and licorice flavors
with blueberry and
soft tannins

Finish
Long lasting with
the earth and berry
flavors lingering
on and on

WOMC Rating
91 Points

CELLARING SUGGESTIONS

Drink now
through 2012

V1110E	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 #2

The Vintners Series

WINE OF THE MONTH CLUB

Gary Heck's roots in American wine go back to Repeal when Grandfather Adolf Heck reestablished the Cook's Imperial champagne brand for the American Wine Co. in St. Louis, Missouri. His son, Adolf L. Heck, learned wine-making at the Gelsenheim Institute in Germany. In 1951, he came to California and managed the Italian Swiss Colony Winery at Asti with his brother Paul.

In 1954, the brothers bought Korbel Champagne Cellars. So Gary Heck, Adolf's son, grew up, you might say, with bubbles in his mouth. He began his full-time career at Korbel in 1965 and has worked in all areas of winery operations, from assistant office manager to his present position as president and chairman of the board.

If you want to talk about California sparkling wine, Gary Heck is the guy to call. Heck is owner, president and chief executive officer of Korbel Cellars, grew up in the business, but the business has grown up with him as well. At Korbel, Heck produces what is consistently one of California's best bubbliies at a very reasonable price.

Not only have Korbel sales grown under Heck's leader-

ship, the quality has also steadily improved, still without break-the-bank prices. Sparkling wine isn't Heck's only game. Korbel brandy has also been a quality and value leader, and in the past few years he has added three premium Sonoma County wineries, Lake Sonoma, Kenwood and Valley of the Moon thus creating Heck Estates as well as an award-winning mini-brewery at Korbel.

This traditional Alsatian-style wine is a blend of grapes from vineyards that are located in the Russian River Valley and the Southern Sonoma Valley. Both viticulture areas have deep alluvial soil and a cool climate due to the moderating influence of the Pacific Ocean and the San Pablo Bay. These cool micro-climates are responsible for preserving the crisp acidity and fresh fruit character of the wine. The 2009 Pinot Blanc was whole-cluster pressed into stainless steel tanks and fermented at cool temperatures to preserve the varietal character.

Inviting aromas of honeysuckle, peach and lychee nut abound here. Integrated and rich fruit flavors of pear, apple and nectarine lead to a lengthy finish balanced with zesty acidity.



Valley of the Moon
Pinot Blanc

Pinot Blanc
(Peeno Blonk)

2009

**VALLEY OF
THE MOON**
**Sonoma,
California**

Color:
Golden in color

Nose:
Freshly cut pear
blossom, banana and
nectarine

Palate:
Pear and peach

Finish
Rich and extracted
with zippy acidity

WOMC Rating
90 Points

CELLARING SUGGESTIONS

Drink now
through 2012

V1110F	Retail Price:	\$19.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	35% Discount	\$155.88/case

COD STEW

The most important part of the dish is how you deal with the salted cod. I am sending my recipe which has worked best for me when I make codfish cakes. Instead of making into cakes, you could sauté ingredients and then add a can of tomatoes and an equal amount of chicken stock. Season to taste and serve. I wouldn't cook the codfish too long as it could get a little tough.

INGREDIENTS:

1-1/4 to 1-1/2 lb piece of salted cod fish
1 small green pepper coarsely chopped
1 small onion coarsely chopped
6 large cloves of garlic coarsely minced
1 Tbls. capers
1 medium red potato. Peeled, steamed and cubed 1/4" square.
1 bunch of parsley finely chopped
1-28 oz. can of peeled, chopped tomatoes
2-cups of homemade, de-fatted, low salt chicken stock
Olive oil, salt, pepper.

PREPARATION:

Put cod fish in cold water. Change water twice a day for two days. Can be done at room temperature or in refrigerator. On the third day, remove from water and pick through with fork to remove any bones.

Put salted cod in simmering water for 2 minutes, drain. Shred cod in bowl, chopping large pieces. Sauté onion and green peppers for about 3 minutes in olive oil until slightly soft. Add garlic and potatoes. Sauté for about a minute more. Add remainder of ingredients, parsley last. Bring to a simmer. Adjust for salt and pepper and serve.

In other recipes, you may have had black olives in there too or some other specific ingredient. This is a simple dish and probably has a lot of variations, so don't worry about it. Serve with a glass of *Valley of the Moon Pinot Blanc*.

ORANGE/GARLIC TENDERLOIN OF BEEF

INGREDIENTS:

1 (6 lb.) beef tenderloin, well trimmed
3 cloves garlic, minced
1/2 cup 10 Knots Atlantis Wine
Syrah/Mourvedre/Grenache
1 Tbsp. sugar
3 tbsp. low sodium soy sauce
1/2 tsp. hot sauce
1 tsp. dried whole thyme
1/2 tsp. pepper
1/4 tsp. salt
1 bay leaf
Vegetable cooking spray
Orange slices
Fresh parsley sprigs

PREPARATION:

Trim fat from tenderloin. Spear meat in several places and rub with half the minced garlic. Combine remaining garlic, 1/2 cup 10 Knots Atlantis, 1 Tbsp. sugar, 3 tbsp. low sodium soy sauce, 1/2 tsp. hot sauce, 1 tsp. dried whole thyme, 1/2 tsp. pepper, 1/4 tsp. salt, 1 bay leaf, in a large zip top plastic bag. Add tenderloin; marinate in refrigerator 8 hours, turning bag occasionally. Remove tenderloin from bag, reserving marinade; discard bay leaf.

Fold under 3" to 4" of small end. Place tenderloin on a rack coated with cooking spray; place rack in a shallow roasting pan. Brush reserved marinade over tenderloin. Insert meat thermometer into thickest portion of tenderloin.

Bake at 425 degrees for 35 minutes or until meat thermometer registers 130 degrees (rare) to 150 degrees (medium), basting frequently with reserved marinade. Place tenderloin on a large serving platter; cover loosely with aluminum foil and let stand 10 minutes before slicing.

Serve with a glass of *10 Knots Atlantis Syrah/Mourvedre/Grenache*.

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.






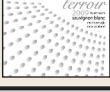
November 2008 Pinot Noir, 2005. Toad Hall. Ready.
Riesling, 2007. Willamette Valley Vineyard. Drink up.

November 2009 Syrah, 2007. Domaine la Bastide. Drink now.
Chardonnay, 2008. Napa Cellars. Drink now.

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 – Syrah/Mourved/Gren. 2006. 10 Knots "Currant, blackberry and clean grapes" Retail Price \$19.99 35% Discount		\$12.99/Each \$155.88/Case	
	#V110F – Pinot Blanc, 2009. Valley of the Moon "Freshly cut pear blossom and nectarine" Retail Price \$19.99 35% Discount		\$12.99/Each \$155.88/Case	
	#V110G – Chianti Classico, 2005. Lamole "Earth, licorice and spice" Retail Price \$22.99 43% Discount		\$12.99/Each \$155.88/Case	
	#V110H – Sauv. Blanc, 2009. Casas del Bosque "White peach and citrus" Retail Price \$18.99 32% Discount		\$12.99/Each \$155.88/Case	
	#V101E – Cab./Merlot, 2007. Audelssa "Blackberry, black cherry, earth and chocolate" Retail Price \$25.99 50% Discount		\$12.99/Each \$155.88/Case	
	#V101F – Sauvignon Blanc, 2009. Terroir "White peach and grapefruit" Retail Price \$19.99 35% 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.

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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)		\$166.49*	
5VGP	6 Month Membership in THE VINTNERS SERIES Subscription: 2 Bottles every other month for one year (12 bottles total)7		\$247.99*	
6VGP	1 Year Membership in THE VINTNERS SERIES Subscription: 2 Bottles each month for the next 12 months (24 bottles total)		\$490.99*	
SHIPPING AND HANDLING				
FOR EARLIER SELECTION ORDERS			Sub-Total	
Number of Bottles	CA Shipping	Average Out of State Shipping	CA Sales Tax	
1 - 2	\$9.05	\$10.53	S & H	
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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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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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



Tenuta Lamole di Lamole has a total area of 141 hectares, extending over woodland, vineyards and olive groves. 120 acres are planted to vine at elevations of 1,000 to 1,500 feet above sea level, most with a southern exposure in some of the most exciting sites in the Lamole area. Planting densities range from 1,000 vines per acres in the older vineyards to 2,100 vines per acre in more recently planted sites. This is as much as six times the density of an average California vineyard.

Why is this important? Mainly because each plant now only has to produce a fraction of grape clusters to yield the same amount of grapes per acre. Vineyards planted densely, can actually produce more tons of grapes per acre of better fruit than sparsely planted vineyards. The vineyards planted with greater spacing can be harvested by machine, thus saving labor. The densely planted vineyards can only be harvested by hand, an expensive procedure, but also assures only the finest quality clusters are being harvested.

Tenuta Lamole di Lamole is located in the municipality of Greve in Chianti. It stands

on a natural terrace overlooking the valley of the Greve stream, a gently sloping southwest-facing plateau sheltered to the north-east by Mount San Michele. The Mount offers natural protection from for the cold northerly winds and is partially exposed to warm westerly breezes blowing off the Tyrrhenian Sea.

Annual rainfall is about 24 inches a year, most of which falls in the late autumn and spring. As a result, the grapes often ripen under water stress. By virtue of its elevation, Lamole makes up for most of that lack of rainfall with generally cooler temperatures, better ventilation, more hours of sunlight, but at a lower temperature, and a final stage of grape ripening in the latter half of September and early October that takes place under ideal weather conditions.

This is the heart of Chianti Classico country, near the boundary separating the provinces of Florence and Siena. It is what accounts for many of the finest Chiantis produced here and is why this area has been so heralded for hundreds of years. Here is a perfect example of why this region is so revered.



Chianti Classico
(Key ahnti Classico)

2005

LAMOLE
(Lah molay)
Tuscany, Italy

Color:
Magenta

Nose:
Earth, licorice and
spice

Palate:
Leather and tar
mixed with cherries

Finish
Elegant and
engaging cherry
and earth

WOMC Rating
91 Points

CELLARING SUGGESTIONS

Drink now
through early 2012

V1110G	Retail Price:	\$22.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	43% Discount	\$155.88/case

THIS MONTH'S SELECTION #4



For many years, Juan Cuneo Solari, an Italian immigrant's son, dreamed of having his own vineyards to produce the best quality wines. At a time when the Chilean wine industry was pursuing quantity more than quality, Mr. Cuneo sought out several properties to found his premium vineyards and winery. In 1993, he founded his winery, Casas del Bosque in the Casablanca Valley. He was one of the first to plant in the area and became one of the few family wineries of the valley.

The ancient pine and olives woods and the small dispersed and abandoned houses, were the key factors in determining the location of the wineries and the manor house, giving the name to Casas del Bosque, or Houses of the Woods.

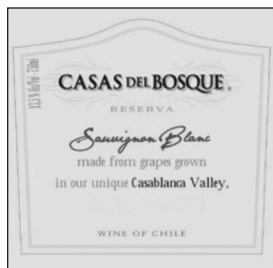
Casas del Bosque is located 55 miles from Santiago, the capital of Chile, and 25 miles from one of the principal ports of Chile, Valparaiso. It is considered a family boutique winery exclusively oriented to the production of high quality wines. Casas del Bosque has its own vineyards in the Casablanca Valley, a privileged place for premium wine production. It guarantees that their entire grape production and all

its treatment is carefully handled and controlled by the winery thus assuring the highest quality possible.

Currently, Casas del Bosque has 600 acres of vines making it a mid-sized operation by Chilean standards. Their production reaches 75,000 cases per year. Working with small quantities makes it possible to maintain the practices necessary to produce the best quality wines. Most of the vines are 35 years old which accounts for the intensity of the wines they create.

Their vineyards have a modern drip irrigation system that supplies itself the water originating from subterranean wells. Each block, depending on the type, soil and climate, has a different water management treatment. This assures individual vine management, something unheard of in most vineyards.

Casas del Bosque is known for their incredible Sauvignon Blanc. It is why we totally were mesmerized by it. While Chile is still best known for their reds, it's interesting to note that we have been seduced by more Sauvignon Blancs than all the reds put together. This one may be the best yet.



Sauvignon Blanc (Soe ving yahn Blonk)

2009

CASAS DEL BOSQUE Casablanca, Chile

Color:
Very light straw

Nose:
White peach
and citrus

Palate:
Fresh herbs and lime

Finish
Tart and herbal

WOMC Rating
90 Points

CELLARING SUGGESTIONS

Drink now
through early 2011

V1110H	Retail Price:	\$18.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	32% Discount	\$155.88/case