

WORD
ON THE STREET

*What others are saying
about our selections!*

August 2005 Selection:

Estrada Creek Zinfandel

"What a great tasting wine!"

*This wine has been seen on
several wine lists for
\$35.00 and \$40.00. Our
re-order price is \$6.99.*

*It's good to be a member,
don't you think?*

FOR MEMBERS ONLY...

*Can't find it?
Gotta have it?*

We source wine from all over the world. We find special vintages for birthdays, anniversaries, and all your special occasions. We also have access to old and rare cellars. Let us help you find a rare wine. Call or e-mail us with your rare wine specifications and let us do the work. We can't guarantee we'll find it, but we can guarantee a great effort.



*Discover the Limited Series
now and receive a set of Swarovski
Crystal Wine Charms FREE!*

Here's a charming idea for your next party or dinner. Slip one of these attractive wine charms around the stem of each person's glass. Designed with a wine theme, each charm is different so your guests will know they aren't mistakenly picking up someone else's glass. Made from pewter and world-famous Swarovski crystal beads from Austria, the charms are yours FREE just for trying the Limited Series. A \$24.95 value.

Join now and receive a set of Swarovski Wine Charms free.

☐ **Sign me up for THE LIMITED SERIES**

Each month \$40.00 plus tax and \$6.97 shipping & handling.
(Outside of California, slightly higher.)

2 bottles each month. Free membership, guaranteed wines, cancel anytime.

☐ Red wine only. (Slightly higher) ☐ White wine only. ☐ One red, one white.

Please fill out information on the last page of this Order Form.

LIMITED SERIES TOTAL

NEWS FROM
WINE OF THE MONTH CLUB

Since 1972

February 2006

Wines evaluated last month: 174

Rejected: 160

Approved: 10

Selected: 4

**A Message from
the President**

see page 2

**Send us your e-
mail address!**

Send to: Karen@womclub.com

**Home Wine Tasting
Parties!**

see page 11

Gift Assortments

see page 9

**Member
Application for a
Friend**

see page 15

February is noted for being the season of love. Here at the Wine of the Month Club we have lots of love to share with you. We love searching for the wines; we love tasting the wines; and mostly, we love passing these special wines on to you. Enjoy this month's selections.

REGULAR SERIES:

**2004 Grove Street
Sauvignon Blanc, Lake
County, California**

When you're looking for the perfect wine for appetizers or Thai food, this is the wine to reach for. It's clean, crisp and refreshing. Delicious!

**2002 Deakin Estates,
Cabernet Sauvignon,
Victoria, Australia**

The wines from Australia just keep getting better and better. Deakin Estate is 100%

Cabernet and full of mouth-filling flavors of black plums, chocolate and mint. Stock up on this one!

LIMITED SERIES:

**2002 Lake Sonoma
Cabernet Sauvignon,
Alexander Valley,
California**

The grapes used for this wine are grown in the most exclusive vineyards in the Alexander Valley. The gravelly soils add a distinct flavor. Have plenty of this on hand for BBQ.

**2003 Stacked Stone,
Syrah, Paso Robles,
California**

Don Thiessen produces some of the finest grapes from the Paso Robles Appellation. The Stacked Stone Syrah is full-bodied, jammy and peppery. A great match with chili or pasta bolognese.

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkarian

A Note From Your Cellarmaster

The new digs are really working out. Though they might be temporary, the flow seems to be smooth and seamless. Our new tasting room touts a swirling sink and we are averaging 60 wines each Tuesday as the wine representatives continue to bring us great wines (and some not so great).

As I am tasting, I am logging each wine into our tasting database. The computer is set just above the swirling sink so I can access it with ease. It is work, work, work on Tuesday's around here.

If you are nearby, stop in and taste and we'll give you a tour.

Until then, Salud!

Paul Kalemkarian

Whew.....I didn't think I was going to get this in. Not because I had writers block, nothing of that nature. Mainly because I had knee surgery last week and I was out of it. Well, it wasn't entirely my fault. My pharmacist filled my pain reliever prescription with potassium. Here I am treating my dire pain with not Vicodin but potassium! Anyway, I am better today, thank you.

The year 2005 was a very interesting year for wine and the Wine of the Month Club. We saw a huge level in quality differences in the samples we tasted. I mean there were wines where you just want to tell the guy, "Get out!" And then there were wines where you wanted to tell the guy, "Look I've been doing this for a long time, you need to raise your prices." (Naturally, I would only say that after we make a deal for you folks.)

And so far this year, the sampling has been incredible. All three Clubs are doing well in regards to good wines in their price ranges, but I seem to be tasting more wines in the Regular Series price range than last year at this time. I have once again run into the problem that I am tasting so many great wines, I am afraid to make an early commitment on the chance I won't have a spot for that cellar star (eg., the Havens Merlot).

Enclosed in this month's newsletter is last year's recap. It is always so interesting to me when I read this...to notice trends as the year went by. We ended up sampling 2726 wines and choosing 52 wines between the three clubs. And tasting all these wines really is no easy task...some of it is really junk!

Take a look at last year's recap, I think you will find it quite interesting.

Membership in **THE WINE OF THE MONTH CLUB** and **THE LIMITED SERIES** is open to anyone with an interest in and an appreciation for superb wines, as well as 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: Elizabeth Schweitzer, Master Sommelier

1 • 800 • 949 • WINE • www.wineofthemonthclub.com

SIGN UP A FRIEND AND... RECEIVE A SET OF SWAROVSKI WINE CHARMS

To join the **WINE OF THE MONTH CLUB**, just fill in and return this **NEW MEMBER ACCEPTANCE FORM**

☐ **YES.** Sign me up for the **Wine of the Month Club** and then send me my first month's selection of two specially chosen wines. I understand that each month I will receive additional wines but I may cancel my membership at any time with no further obligation. My monthly cost for the two-bottle wine selection will be \$18.45 (one red and one white) plus sales tax and \$6.97 for shipping and handling. (Outside California, slightly higher.) **MUST BE OVER 21 YEARS OLD TO ENROLL.**

Each month, you will receive two specially selected wines, one red and one white. However, if you would prefer **ONLY WHITE** or **ONLY RED** (slightly higher), please check the appropriate box below. You will receive two identical bottles of selected red or white wine each month. ☐ I prefer **WHITE WINE** only. ☐ I prefer **RED WINE** only.

PAYMENT Prices subject to change.

BY CREDIT CARD — Charge my monthly wine purchase to my credit card, and enclose the copy of the invoice in my monthly wine shipment.

☐ American Express ☐ Discover ☐ MasterCard ☐ VISA

Card # Exp. Date / /

BY CHECK — Please bill me monthly. Enclose the invoice in my shipment of wine. I understand the next month's selection will not be sent until I pay the current one. I am enclosing the required one month's deposit of \$26.94 which you will apply to my final shipment should I decide to cancel.

Check # Amount \$  Signature (NECESSARY FOR CREDIT CARD ORDERS)

Name (Please Print)

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, IL, MO, ND, NE, NH, NM, NV, OR, WV. Shipments cannot be made to a Post Office box. If an adult is not regularly at this address during normal United Parcel Service/Federal Express delivery hours, please specify a neighbor's, or office address, for the shipments. Mail this enrollment to: **WINE OF THE MONTH CLUB**, PO Box 660220, Arcadia, CA 91066

**All WINE OF THE MONTH CLUB
wines are fully guaranteed.
You may cancel your
membership at any time.**

**Call toll-free
1-800-949-WINE
8 am - 5 pm PST
or fax 24 hours 626-303-2597
www.WineoftheMonthClub.com**

TASTING NOTES

Sauvignon Blanc, 2004. Grove Street		Cabernet Sauvignon, 2002. Deakin Estates	
Date Tasted _____	Color _____	Date Tasted _____	Color _____
Nose _____		Nose _____	
Taste _____		Taste _____	
Tracking Notes _____		Tracking Notes _____	
Date _____	Comments _____	Date _____	Comments _____
Date _____	Comments _____	Date _____	Comments _____
Date _____	Comments _____	Date _____	Comments _____

Wine of the Month Club Cellar Notes

A report on how previous Wine of the Month Club Selections are faring with age. Obtained from actual tastings on wines under cellar conditions and/or vintner, importer or wholesaler surveys.

- February 2002 Sauvignon Blanc, 2000. Pedroncelli. Drink up.
Bordeaux, 1997. Chateau Malrome. Drink now.
- February 2003 Syrah, 2001. Oakhurst. Drink now.
Sauvignon Blanc, 2002. Hamilton Cellars. Drink now.
- February 2004 Chardonnay, 2002. Joliesse Reserve. Drink now.
Shiraz, 2001. Enrico Mercuri. Drink now or hold.
- February 2005 Merlot, 2000. Sonoma Creek. Drink now or hold.
Chardonnay, 2002. Kangaroo Ridge. Drink up.

MEMBER INQUIRY

The answer to this is a circle of reasons which leads us back to the same place. The noble vines from which the finest wines are made come from grapes with distinct flavor components. These grapes have a great affinity for fermentation, oxidation, and ageing processes that are involved with creating wine. Some of these prized grapes are the cabernet sauvignon, pinot noir, riesling, chardonnay, and sauvignon blanc. There are over 10,000 different strains of vines, so there are plenty of flavors and characteristics to contend with. The most important feature of the wine is its balance between acid and sugar levels. Grapes love controlled fermentation, but if either the sugar or the acidity is low, the wine will

What is it about the grapes that make so many different flavors of wine? - M.G., Temecula, CA

not ferment cleanly and will taste flat. This acid/sugar level begins at the time the grapes are picked. This level is different depending on the climate conditions of each vintage year. Our fascination with wine, besides the physiological effects, is due to the diversity of flavors, the art of the winemaking, the many different varietals, the various soils, the weather, the yeasts used during fermentation, the effects of oak barrels, and, of course, the winemakers' skills. We love

these elements and many more when we are considering and tasting wine.

Over 800 years ago at the School of Salerno, in the Regimen Health Class, the five F's were proposed for the enjoyment of wine: "Si bona vina cupis, quinque haec laudantur in illis: Fortia, formosa, et fragrantia, frigida, frisca."

"If you desire good wines, these five things are to be praised in them: Strength, beauty, fragrance, coolness and freshness."

Each glass holds its certain fascination, so continue to explore and enjoy.

WINE OF THE MONTH CLUB DOMESTIC SELECTION

Grove Street Winery was established in 1988 in the historic

Sonoma Valley town of Healdsburg, California. The winery has been producing highly acclaimed wines from the heart of this world-renowned region ever since. Grove Street Winery was purchased by Peter T. Paul in 1999. By using the finest grapes available from growing appellations surrounding Healdsburg, Grove Street has garnered accolades and gold medals from the nation's most prestigious wine competitions. Today, Grove Street is one of the few 100% family-owned wineries in California. Peter T. Paul purchased the winery with a vision to offer the best wines from Sonoma County for less than twenty dollars a bottle. The ownership of Grove Street Winery reinforces his philosophy of making winemaking fun. Mr. Paul is also a gourmet cook and loves to entertain, so he always has plenty of Grove Street wines on hand. He is also very involved with raising funds and contributing money to charitable organizations in the Bay Area for

underprivileged children and their families. The winemaker, Mikael Gulyash, has over 20 years experience in winemaking. He formerly made wine for B.R. Cohn, Jordan and King Estates wineries. Gulyash's winemaking philosophy stresses balance and finesse with minimal input. His wines are made with his unique style with traditional winemaking methods. Lake County's ideal climate and altitude make it an ideal place for grapes to grow. Not only are the grapes of excellent quality, but few pests can tolerate the climate. Lake County does not have moth pests, leafhoppers, mites, and no confirmed cases of Pierce's Disease. 2004 was an excellent growing year, and the heat was modified due to the afternoon breezes the vineyard receives off Clear Lake. The Grove Street Sauvignon Blanc has a light yellow color with a hint of green. The nose is clean and bright with smells of pineapple, banana, and pears. On the palate, the wine is dry, crisp and clean with fresh acidity and fruit flavors. This wine is a perfect aperitif and will also complement fresh spicy foods, such as Thai and Japanese.



**2004
Grove Street**

Sauvignon Blanc
(saw-veehn-yawn-blah)

**Lake County
California**

Color: Light yellow.

Nose: Clean, pineapple, banana, pears.

Flavor: Dry, crisp, pears, apples.

Mineral finish.

CELLARING SUGGESTIONS

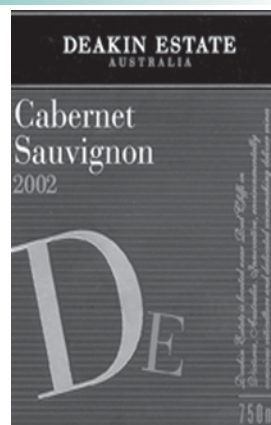
Drink now.

206A	Regular Price:	\$12.99/each
	Special Member Price:	\$8.49/each
	Reorder Price:	\$6.99/each
	46% Discount:	\$83.88/case

WINE OF THE MONTH CLUB IMPORTED SELECTION

Behind the scenes at Deakin Estate is an experienced and enthusiastic team. From the vineyard to the winery and inside to the operations department, there is a strong sense of commitment and innovation. The Australian spirit of openness, good humor and integrity unite and contribute to the ultimate success of Deakin Estate wines. Winemaker Dr. Phil Spillman and Vineyard Manager Craig Thornton deliver the high quality wines that have made Deakin Estate so popular. The vineyard and winery complex is at Red Cliffs near Mildura, the valley of North West Victoria. The Mildura region was transformed into an agricultural oasis in the 1880's. Alfred Deakin, a former Prime Minister of Australia, encouraged California's Chaffey Brothers to bring their expertise to the vast inland valley of the Murray River. Since then, the region has become one of Australia's most productive and prosperous sources of high quality produce including citrus, olives and, of course, grapes. There are 865 acres under vine and the weather is warm and sunny. The Deakin Estate wines were launched in

1994 and can now be found in 28 countries around the globe. In 2002, the winery received a Water Award for their water conservation practices. The team at the winery are leaders in innovative vineyard techniques such as partial root zone drying, canopy management and yield monitoring. The Deakin Estate Cabernet Sauvignon is a versatile red wine. This easy drinking Cabernet is simply a good wine; no pretensions, just solid great tasting wine at a bargain price. It is made of 100% Cabernet Sauvignon. The color is deep red with pink tinges. The nose is inviting with intense fruit aromas of black currant, berries, mint, and chocolate. The palate is dry and mouth-filling with dark berries. There are earthy and meaty hints with some black plums, a touch of cabernet herbaceousness and the distinct frame of American oak. The finish is lengthy with soft, dry tannins. This is delicious and easy drinking now, but this wine will improve for up to 3 years. The Deakin Estate Cabernet Sauvignon is an excellent accompaniment to red meat dishes, pastas and cheeses. See our recipe for Pot Roast Piemontese on page 13, Adventures in Good Food. Enjoy!



2002

Deakin Estate

Cabernet Sauvignon
(ka-bur-nay
saw-veehn-yawn)

North West Victoria
Australia

Color: Deep red with pink tinges.

Nose: Black currant, mint, chocolate.

Palate: Dry, full-bodied, black plums, herbaceous.

Lengthy, tannic finish.

CELLARING SUGGESTIONS

Drink now or
cellar for three years.

206B	Regular Price:	\$12.99/each
	Special Member Price:	\$9.96/each
	Reorder Price:	\$7.99/each
	38% Discount:	\$95.88/case

ADVENTURES IN GOOD FOOD



The **Grove Street Sauvignon Blanc** will pair beautifully with the cumin and cucumbers in this easy-to-make dish. Raita is a cold yogurt-based condi-

ment in Indian cuisine.

PASTA RINGS IN SPICY CUCUMBER RAITA

Serves 6 to 8.

2 medium-sized cucumbers, peeled, seeded, and coarsely grated
2 tbsp. minced yellow or white onion
2 cups plain yogurt
1 clove garlic, minced or pressed
2 green onions, chopped
1 small tomato, finely chopped
2 tbsp. freshly squeezed lemon juice
2 tbsp. finely minced fresh mint
2 tsp. ground cumin
Freshly ground black pepper
Salt
1 pound anellini pasta rings (or elbow)
Fresh mint or parsley sprigs (garnish)
Cucumber slices (garnish)

Preparation:

1. Combine grated cucumber and onion in small bowl. Sprinkle with salt and let stand for 10 minutes. Drain and squeeze dry.
2. Whisk yogurt until creamy smooth. Add cucumber mixture, garlic, green onions, tomato, lemon juice, minced mint, cumin, salt and pepper to taste and mix thoroughly. Chill as long as overnight.
3. Cook pasta in 4 quarts boiling water until very al dente. Drain and rinse well in cold water, then drain again. Place in

a large bowl and cool to room temperature, stirring occasionally to prevent pasta from sticking together.
4. Combine pasta with yogurt mixture. Garnish with mint or parsley sprigs and cucumber slices.

POT ROAST PIEMONTESE

Serves 6 to 8.

4 to 5 lb. beef rump roast
1/4 lb. precooked ham, sliced into thin strips
4 strips bacon
2 cloves garlic, minced
2 medium onions, minced
2 stalks celery, minced
2 medium carrots, thinly sliced
2 cups Deakin Estate Cabernet
1 tsp. salt
1/4 tsp. pepper
1 sprig fresh rosemary

Preparation:

Lard (wrap) roast with ham strips. Line casserole or Dutch oven with bacon strips. Add meat; brown on all sides over high heat (about 10 minutes). Add remaining ingredients. Cover and simmer, turning meat occasionally, about 3 hours or until tender. This is best served with gnocchi on the side or buttered tagliarini.



Gift Assortments

*Celebrate any occasion with special gifts for friends,
family and business associates.*

*Visit our website at www.wineofthemonthclub.com
for gift baskets, gift memberships and various wine assortments.*

*Give a Wine of the Month Club special gift and you will be
the "toast" of the celebration!*

Wine Appreciation Classes

*Third Wednesday of each month.
For info, call 1-800-949-9463.*

MEMBER COMMENTS

*"What a great deal! Four wines for
under \$21.00, plus tax and shipping?
I would spend way more at Vons or
BevMo." T.M., Los Angeles, CA*

*"The Vintners' wines have been
absolutely fantastic! Thanks as always
for selecting such great wines!" J.H.,
Los Angeles, CA*

*"James Estate Shiraz... I cannot wait
to try it, especially at that price! You
guys ROCK!" I.L., South Lake Tahoe,
CA*

*"Palio Vecchio Merlot is one of the
best Merlots for the money that we
have ever tasted!" R. W., Urbandale,
IA*



LIMITED SERIES SELECTION

The most important aspect of Lake Sonoma Winery is location, location, location. Because the location of where grapes are grown is most critical to the final outcome of any wine, the philosophy at the winery is simple: "You cannot make great wine from mediocre grapes." The mission at the winery is to produce premium, Sonoma County sub-appellation and vineyard specific wines from Alexander Valley and Russian River Valley that taste great and do not cost a lot. The winery is located in Healdsburg, in the heart of beautiful Dry Creek Valley in Sonoma County, California. The valley has distinctive growing conditions which set it apart from other regions in the area. The area experiences coastal cooling in the late afternoon during

the summer, but the fog rarely enters the valley until after nightfall. As a result, the vines receive long hours of sunshine needed to bring the grapes to full maturity. The soils are primarily gravel and sandy loam. Deep, well-drained and fertile, this soil produces good crops of extremely flavorful grapes. The grapes for Lake Sonoma Cabernet were crushed and fermented warm, pumping juice from the tank bottom over the cap on a regular basis. The wine settled in stainless steel tanks and was then racked to 60 gallon French and American oak barrels for 28 months. The color is dark purple. On the nose are classic nuances of cassis and currants. The wine is dry, full-bodied and rich with black fruit and a hint of cocoa. Perfect with any grilled meats.



2002

Lake Sonoma

Cabernet Sauvignon
(ka-bur-nay
saw-veehn-yawn)

Alexander Valley
California

Color: Dark purple.

Nose: Cassis, currants.

Palate: Dry, full-bodied,
black fruit, cocoa.

Long fruity finish.

CELLARING SUGGESTIONS

Drink now
or cellar for 2-3 years.

L106C	List Price	\$37.50/each
	Special Member Price:	\$21.99/each
	Reorder Price:	\$17.99/each
	52% Discount:	\$215.88/case



LIMITED SERIES SELECTION

Stacked Stone Cellars began in 1999. The owner, Don Thiessen, had established a reputation of the finest wood-working available. He wanted to unite his love of fine craftsmanship to a love of wine. He named the winery Stacked Stone after the elaborate stacked stones landscaping on the grounds where his wine is made. Stacked Stone Cellars produces some of the finest grapes from the Paso Robles Appellation. Paso Robles, California, is located half-way between Los Angeles and San Francisco. Paso Robles is one of the fastest-growing premium winery regions in California. Hot days with coastal breezes cool the vineyards in the evening. The first grapes were planted here in 1797 by the Spanish Conquistadors and Franciscan missionaries. Don decided to grow his grapes on the west side of Paso Robles. The west side Paso Robles' soils and climate are unique and perfect for his ideal of Syrah. The calcareous, chalky soils are unusual to California. The rainfall is much heavier than on the east

side of Paso Robles. The vineyards take advantage of these rains by "dry farming," using no irrigation. It is this unique combination of unusual chalky soils, abundant rainfall, and the rough, rocky high elevation that challenges the vines into producing small berry clusters of extremely concentrated fruit. Each bottle of Stacked Stone Cellars wine is hand-crafted with an aim of perfection. The motto at the winery is, "Every glass exemplifies our commitment of excellence." After one sip you will have agree. The color is a very dark purple violet. The nose is ripe with hints of black cherries, cassis, earth, bacon fat, smoke and coffee bean. On the palate it is dry, rich, and full-bodied. The flavors are complex, like the nose, with lots of dark fruit, a touch of peppery spice and smoked meat. It is nicely balanced, has good structure, soft tannins and the finish is warm and lingering. This is a wine to be enjoyed now but will also cellar for 3-5 years. Be sure to stock up so you can see how it improves. This is great wine with stews and soups, or any recipe with meat. Cheers!



2003

Stacked Stone

Syrah
(seer-rah)

Paso Robles
California

Color: Dark purple
violet.

Nose: Pepper, smoked
meat, dark fruit.

Palate: Dry, full-bodied,
soft tannins, cassis.

Warm lingering finish.

CELLARING SUGGESTIONS

Drink now
or cellar for two years.

L106D	List price	\$24.00/each
	Special Member Price:	\$17.99/each
	Reorder Price:	\$13.99/each
	42% Discount:	\$167.88/case



LIMITED SERIES TASTING NOTES

Cabernet Sauvignon, 2002. Lake Sonoma

Syrah, 2003. Stacked Stone

Date Tested _____ Color _____

Date Tested _____ Color _____

Nose _____

Nose _____

Taste _____

Taste _____

Tracking Notes

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

CELLAR NOTES

A report on how previous LIMITED SERIES are faring with age. Obtained from actual tastings on wines under cellar conditions and/or vintner, importer or wholesaler surveys.

- February 2002 Chablis, 2000. Domaine Geneves. Drink up.
Cairanne, 1998. Max Aubert. Drink through 2008.
February 2003 Cotes du Rhone, 2000. Chapoutier. Drink through 2008.
Pinot Noir, 2001. Mietz. Drink through 2008.
February 2004 Shiraz, 2002. Mitolo Jester. Drink through 2008.
Cabernet Sauvignon, 2001. Peralta. Drink through 2006.
February 2005 Merlot, 2001. Gloria Ferrer. Drink through 2006.
Chardonnay, 2001. Buehler. Drink through 2006.

MEMBER UPCOMING EVENTS

Wine Dinners

If you are interested in a Wine of the Month Club dinner in your area, please contact **Susan@womclub.com**
or call her at 1-800-949-9463

Home Wine Tasting Parties

Many members have asked us about both our wine tasting parties and about conducting wine seminars. So, in combining the two ideas we have introduced the *Wine of the Month Wine Tasting Parties*.

If you live in Southern California, or will be visiting here soon, and are interested in hosting a home wine tasting party, please call Susan at The



WINE OF THE MONTH CLUB

Total Order Information

SHIPPING INSTRUCTIONS FOR GIFT ORDERS

Please ship Gift # _____ to: Name (please print) _____

Address _____
(We do not ship to P. O. Boxes)

City _____ State _____ ZIP _____

Special note on gift card: _____

Please ship Gift # _____ to: Name (please print) _____

Address _____
(We do not ship to P. O. Boxes)

City _____ State _____ ZIP _____

Special note on gift card: _____

Attach another sheet of paper to list other recipients.

All WINE OF THE MONTH CLUB gifts are guaranteed to arrive
in perfect condition... gift boxed... and with a gift card.

ORDERING INSTRUCTIONS

GIFT ORDER TOTAL		Check enclosed for
WOMC EARLIER SELECTIONS TOTAL		\$ _____.
LIMITED SERIES MEMBERSHIP		Make check payable to:
LIMITED SERIES EARLIER SELECTIONS TOTAL		Wine of the Month Club.
8.25% CA Sales Tax		Charge my:
Shipping and Handling		VISA Mastercard
GRAND TOTAL		AmEx Discover

Card # _____ Exp. Date ____/____/____

Name (Please Print) _____ Signature _____

Shipping Address (We do not ship to P. O. Boxes)

City _____ State _____ Zip _____

Phone (day) _____ Phone (evening) _____ E-Mail Address _____

GIFT ORDERS	SHIPPING AND HANDLING				
	CA Shipping	FOR EARLIER SELECTION ORDERS Out-of-State Shipping	Number of Bottles	CA Shipping	Average Out of State Shipping
Gift #10G & LOG	\$6.75	\$8.80	1-2	\$6.75	\$8.25
Gift #20G	\$10.95	\$16.90	3-4	\$7.95	\$10.30
Gift #30G	\$15.65	\$27.60	5-6	\$10.95	\$15.25
Gift #4GP & 4QGP	\$27.00	\$35.20	7-8	\$12.85	\$18.55
Gift #5B, 5BGP	\$40.50	\$52.80	9-10	\$14.20	\$21.15
Gift #6GP & LGP	\$81.00	\$105.60	11-12	\$15.65	\$24.15

Please call for shipping prices outside CA in states where permissible.

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



LIMITED SERIES

EARLIER SELECTIONS

ITEM #	DESCRIPTION	REGULAR PRICE/UNIT	DISC.	QTY.	MEMBER REORDER PRICE/CASE/EACH	TOTAL
L206C	Cabernet, 2002. Lake Sonoma "Cassis, currants, cocoa"	\$37.50	52%		\$215.88/cs \$17.99/ea	
L206D	Syrah, 2003. Stacked Stone "Black pepper, mineral"	\$24.00	42%		\$167.88/cs \$13.99/ea	
L106C	Chardonnay, 2003 Bennett "Vanilla, tropical fruit, apple"	\$18.99	15%		\$191.88/cs \$15.99/ea	
L106D	Syrah, 2001 Vina Robles "Ripe cherries, walnuts"	\$22.99	34%		\$179.88/cs \$14.99/ea	
L1205C	Prosecco, NV. Fantinel "Jasmine, gardenia, toast"	\$24.99	28%		\$215.88/cs \$17.99/ea	
L1205D	Port, 2000 Presidential "Nuts, plums, chocolate"	\$21.99	31%		\$179.88/cs \$14.99/ea	
L1105C	Cabernet, 2002 James Judd & Son "Grape preserves, cedar, anise"	\$33.99	44%		\$227.88/cs \$18.99/ea	
L1105D	Syrah, 2003 Finca La Linda "Smoke, cedar, black pepper"	\$13.50	18%		\$131.88/cs \$10.99/ea	
L1005C	Cabernet Sauvignon, 2001 Piatelli "Blackberry, cassis, herbs"	\$22.95	21%		\$215.88/cs \$17.99/ea	
L1005D	Nero d'Avola, 2003 Kudyah "Peppery, spicy, earthy"	\$21.95	22%		\$203.88/cs \$16.99/ea	
L905C	Rosso, 2003 Boci "Plum, spice, currants"	\$28.50	36%		\$215.88/cs \$17.99/ea	
L905D	Cabernet Sauvignon, 1998 Anterra "Black fruit, tobacco, herbs"	\$21.99	36%		\$167.88/cs \$13.99/ea	
L805C	Malbec, 2003 Del Mundo "Wild strawberry, pepper"	\$34.00	61%		\$155.88/cs \$12.99/ea	
L805D	Cabernet, 1999 Stefano "Dried raspberry, currants"	\$35.00	60%		\$167.88/cs \$13.99/ea	
L705C	Zinfandel, 2003 Solaris "Cherries, currants, soft spice"	\$22.99	40%		\$167.88/cs \$13.99/ea	
L705D	Gavi, 2003, Podere Vignavecchio "Apple, melon, almonds"	\$20.99	43%		\$143.88/cs \$11.99/ea	

You must be a Limited Series Member

Sub-Total

to order Limited Series wines.

8.25% CA Sales Tax

S&H

TOTAL



WINE OF THE MONTH CLUB

EARLIER SELECTIONS

ITEM #	DESCRIPTION	REGULAR PRICE/UNIT	DISC.	QTY	MEMBER REORDER PRICE/CASE/EACH	TOTAL
206A	Sauvignon Blanc, '04 Grove Street "Pineapple, banana, pears"	\$.99	%		\$.88/cs \$.99/ea	
206B	Cabernet Sauvignon, '02 Deakin "Black currant, mint, chocolate"	\$.99	%		\$.88/cs \$.99/ea	
106A	Merlot, 1998/99. Havens "Red cherry, cola, plum"	\$22.50	60%		\$107.88/cs \$8.99/ea	
106B	Sauvignon Blanc, 2004. Deakin "Tropical fruit, pear, citrus"	\$11.99	41%		\$83.88/cs \$6.99/ea	
1205A	Sparkling, N.V. la Delizia "Tangerine, peach, citrus"	\$14.99	46%		\$95.88/cs \$7.99/ea	
1205B	Syrah Port, 2004. Bodega de Leon "Nuts, plums, chocolate"	\$12.99	46%		\$83.88/cs \$6.99/ea	
1105A	Chardonnay, 2003 Wisteria "Apple, nectarine, tropical"	\$15.99	56%		\$83.88/cs \$6.99/ea	
1105B	Merlot Blend, 2003 Quarry Road "Chocolate, red berries, cassis"	\$14.99	46%		\$95.88/cs \$7.99/ea	
1005A	Cabernet, 2004 Canyon Oaks "Blueberry, vanilla, currants"	\$13.99	50%		\$83.88/cs \$6.99/ea	
1005B	Sauvignon/Semillon, '04 Newen "Garden herbs, melon, dill"	\$11.99	50%		\$71.88/cs \$5.99/ea	
905A	Chardonnay, 2003 Fusee "Meyer lemon, caramel, apple"	\$9.99	40%		\$71.88/cs \$5.99/ea	
905B	Cabernet/Malbec, 2004 Postales "Red fruit, pepper, plum"	\$16.25	50%		\$95.88/cs \$7.99/ea	
805A	Zinfandel, 2002 Estrada Creek "Cherry, blackberry, plum"	\$14.99	53%		\$83.88/cs \$6.99/ea	
805B	Chardonnay, 2004 Oakhurst "Cherry blossoms, apples."	\$13.49	55%		\$71.88/cs \$5.99/ea	
705A	Pinot Grigio, 2001 Oak Grove "Pears, honey, oranges"	\$10.99	46%		\$71.88/cs \$5.99/ea	
705B	Bonarda, 2003 Poggio "Blackberry, smoked meat, anise"	\$11.99	42%		\$83.88/cs \$6.99/ea	

Sub-Total

8.25% CA Sales Tax

S&H

TOTAL



WINE OF THE MONTH CLUB

GIFT ORDERS

GIFT #	WINE OF THE MONTH CLUB GIFT MEMBERSHIPS	QTY	PRICE	TOTAL
10G	2 Bottles Current club selections		\$21.46*	
20G	6 Bottles Assortment of recent selections		\$56.88*	
30G	12 Bottles (1 Case) Assortment of recent selections		\$113.76*	
4GP	4 Month Membership in WINE OF THE MONTH CLUB Subscription: 2 Bottles (current Club Selections) each month for 4 months (8 bottles total).		\$75.34*	
4QGP	4 Month Membership in WINE OF THE MONTH CLUB Subscription: 2 Bottles every quarter for one year (8 bottles total).		\$75.34*	
5GP	6 Month Membership in WINE OF THE MONTH CLUB Subscription: 2 Bottles (current Club Selections) each month for 6 months (12 bottles total).		\$111.26*	
5BGP	6 Month Membership in WINE OF THE MONTH CLUB Subscription: 2 Bottles (current Club Selections) every other month for 6 months (12 bottles total).		\$111.26*	
6GP	1 Year Membership in WINE OF THE MONTH CLUB Subscription: 2 Bottles (current Club Selections) each month for 12 months (24 bottles total).		\$219.02*	
LOG	2 Bottles (LIMITED SERIES) Current selections.		\$43.50*	
LGP	1 Year Membership in THE LIMITED SERIES Subscription: 2 Bottles (current Limited Series selections) every month for the next 12 months (24 bottles total).		\$483.50*	

WINE OF THE MONTH CLUB 2005 GIFT BASKETS

TOCB TOUCH OF CLASS

Basket includes: One bottle of 2002 ESTRADA CREEK ZINFANDEL, Wine and Cheese Crackers, Camembert Cheese, Assorted Hard Candies. Delivered in a wooden wine caddy suitable for display.

#TOCB \$44.99 + \$3.71 CA Sales Tax+\$11.00 Shipping & Handling
(\$15.00 outside CA)

\$44.99

WCB WINE CELEBRATION BASKET

Basket includes: One bottle of 2004 POSTALES CABERNET/MALBEC, Santa Barbara Olives, Zesty Cheddar Cheese Spread, Wine and Cheese Crackers, Honey Mustard Sourdough Nuggets, Camembert Cheese, Cutting Board Paddle, Cheese Spreader, Assorted Hard Candies. Delivered in a copper wine bucket.

#WCB \$49.99 + \$4.12 CA Sales Tax+\$14.00 Shipping & Handling
(\$19.50 outside CA)

\$49.99

VIP THE VIP BASKET

Basket includes: One bottle of 2002 AGUSTINOS MERLOT, one bottle 2004 OAKHURST CHARDONNAY, Wine and Cheese Crackers, Zesty Cheddar Cheese Spread, Camembert Cheese Spread, Summer Sausage, Fontazzi Popcorn, Honey Mustard Sourdough Nuggets, Torn Ranch Honey Roasted Peanuts, Mrs. Mays Cashew Crunch, Parmesan Bruschetta Crackers, Brent and Sam's Gourmet Cookies, Nathan's Crips, Almond Roca, Lindt Assorted Truffles, After Eight Dark Chocolate Biscuits, Harry & David Milk Chocolate Bars, Stahmann's Pecan Brittle, Demitasse Minis, Mrs. Beasley's Chocolate Chip Cookies, Assorted Hard Candies. Delivered in a large rectangular basket with liner.

\$111.00

#VIP - \$111.00 + \$9.16 CA Sales Tax+\$14.00 S&H (\$19.50 outside CA)

Add this amount to GIFT ORDER TOTAL on line 1 on Order Form on page 10 GIFT ORDERS TOTAL

- 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.
- Shipments are made by United Parcel Service and are guaranteed to arrive in perfect condition.
- All recipients must be 21 years or older.
- 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.

*Gift wrapping included.