



NEWS FROM

WINE OF THE MONTH CLUB

Since 1972

March, 2006

Wines evaluated last month: 211

Rejected: 193

Approved: 12

Selected: 6

What's New This Month

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

New Member Application for a Friend

see page 15

Emily Dickinson wrote, "March is the month of expectation." The holidays are over; we can fully relax. We wonder, "What will March bring?" The March selections will truly surpass your expectations for drinking enjoyment and value. Starting this month, check out our Limited Series special insert pages for alternate selections. Expect and get more from your Wine of the Month Club.

REGULAR SERIES

2001 Armstrong Ridge Merlot; Sonoma County, California

We selected this wine because it meets all our expectations for a great Merlot—and then some. It's generous with delicious, soft berry fruit, and silky tannins. It's paired with a great price, too. Rarely seen, this wine is normally priced at more than \$20 per bottle. Enjoy!

2004 Apalooza Mendoza White; Mendoza, Argentina

We've come to expect wonderful wines from

Argentina. In this selection, the local grape, Torrontes, is blended with Chardonnay for a 110% palate pleaser. Its rich fruit, and touch of mineral and oak, make it a soul mate for many foods.

LIMITED SERIES

2004 X-Winery Red Blend; Lake County, Paso Robles, Napa, California

X marks the spot for this extraordinary bottle of wine at an excellent price! We're ecstatic to bring you this blend of four grape varieties. It's approachable now, and also a good candidate for cellaring.

2001 Bridlewood Syrah; Central Coast, California

The Syrah grape is full of possibilities; you can never grow tired of it. The Bridlewood Syrah we've chosen for March is jammy, and peppery with gutsy, chewy tannins. This wine screams for BBQ and grilled tri-tip. The added bonus of Carignane, Cabernet Sauvignon and Mourvedre in the blend makes for a great drinking bottle of wine.

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A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

I am so energized. I can't say that it has always been true, but I get up in the morning and look forward to coming to work. Of course, you're going to say, "...but you taste wine for a living. How hard is that?" And you are right, at least one day a week. You see Tuesday is tasting day and that can be a good day. However, we only approve 15% of what we taste and only buy 2%. Or in other words, 85% of the wines we taste we don't care for. 85%! Thank goodness for the 15%! And so, my enthusiasm to come here everyday is based on 15% of my work once a week, and you know what? I think that is pretty good!

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

In Europe there is the notion (and organization) that promotes "slow food." That's right, "slow food!" Getting my drift...the antithesis of fast food, America's favorite meal. For our family, we just started softball season. All three of my girls, Sara 16, Lisa 14, and Lena 12, play. It isn't hard to guess that we have softball virtually everyday and sometimes twice a day. Dinnertime during the next few months gets hectic and the usual fallback position is to eat out, eat quickly and get to homework or whatever. Last week Sandra, my wife, tells me "This year we are going to do it different, we're going to eat at home and work at making it happen." So for the last two weeks, Sandra has prepared dinner that we have enjoyed as a family. Here is the funny rub; we are currently in a house that we are getting ready to remodel. And instead of using the oversized dining room, we have gathered around the family room coffee table for dinner. The typical low coffee table that you need to slide your knees under to eat from (kinda like a Japanese restaurant.) Can I tell you something? This informal setting (the TV off, of course) has stimulated so much conversation that Sandra and I have rethought the remodel in order to make sure we can continue this mode. As I sat down to write this column, I reflected on our trip to Italy two years ago where we had a home and shared many homemade dinners in the part of the world where "slow food" is the norm and not the exception. I say let's make it the norm here in America, let's slow down and enjoy our meals and our time together. Let's make "fast food" obsolete. A funny note; the other day I set out to find some corned beef. Our local market didn't have any and Whole Foods (which has the best) was also sold out as well. In my mind, I was visualizing markets where they might have it, and do you know that I visualized myself standing in line at the meat market in Lago de Garda, Italy. Do you think I have fond memories of that place? Anyway, slow down, enjoy your food and wine. Live life!

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... and excellent wine values. Membership is FREE. For more info write:

WINE OF THE MONTH CLUB

Or call:

FAX:

Visit us at:

P.O. Box 660220, Arcadia, CA 91066

1-800-949-WINE (9463) or (626) 303-1690

(626) 303-2597

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DOMESTIC SELECTION

When you want to be an everyday wine drinker, you need to be a bit of a detective. There are so many wineries with so much juice, that many quality wines are being made by the big producers as "second labels." The quality of these second labels is good, and sometimes better than the "first label." For example, Mondavi makes the Papio label, and now Kenwood is making Armstrong Ridge.

Kenwood, founded in 1970, is one of the most noted and respected wineries in California. Kenwood is committed to producing premium wines that reflect Sonoma County's finest vineyards, and the true character and style of the region's grape varieties. Kenwood has earned the reputation for crafting wines that offer consistent high quality and outstanding value at every price level. Armstrong Ridge Merlot is made with the same meticulous attention that all the Kenwood wines receive. Winemaker Bob Stashak has thirty-one years experience in winemaking, with a passion for making wines that are elegant as well as

easy to drink. He specializes in wines that are versatile, matching well with a wide variety of foods. "I want to bring out fruit flavors harmoniously, without over statement," he says. "Wines should be complex, with many layers of character, but not over bearing. I want to make wines that people come back to enjoy, just like a favorite supper." The vineyards for the Armstrong Merlot are located in the Sonoma, Dry Creek, and Alexander Valleys. The cooler Sonoma Valley fruit is blended with the warmer Dry Creek and Alexander Valley fruit to create a wine that is ripe, supple and well-proportioned.

We think that you will agree that this is a wonderfully approachable Merlot, easy to drink and deliciously priced. The color is a rich purple. The nose has lush, fruit aromas of black plums, black cherries and a hint of vanilla. The palate is dry, rich with black fruit and kissed with hints of mint and vanilla. The finish is soft and lingering. This very drinkable Merlot is an ideal complement to grilled salmon, leg of lamb or Filet with Merlot Sauce. (See recipe on page 13.)



2001

**Armstrong
Ridge**

Merlot
(mare-low)

**Sonoma County
California**

Color:
Rich purple

Nose:
Lush, fruit, black
plums, vanilla

Palate:
Dry, rich with
fruit, mint

Soft lingering finish

CELLARING SUGGESTIONS

Drink now or
cellar one more year

306A	Regular Price:	\$14.99/each
	Special Member Price:	\$9.99/each
	Reorder Price:	\$7.99/each
	47% Discount	\$95.88/case

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IMPORTED SELECTION

Mendoza, the heart of the growing Argentinean wine industry, lies on the west side of Argentina, about 100 miles east of Santiago, Chile. The Andes Mountains separates these cities, contributing to the beautiful setting and the diverse geography that make the region ideal for vineyards. There is the cold mountain climate with snow during the winter, and the warm climate of the plains during the summer. The region has little rainfall, but is well irrigated with run-off from the mountains. The altitude of the mountains causes the wet winds from the Pacific Ocean to provide humidity to the area. When the air crosses the flat lands, it turns into dry hot winds, called the Zonda winds. This is the classic continental climate grapes love.

Apalooza is a new project founded by Jean-Michel Arcaute of Bordeaux, France. Jean-Michel Arcaute was twice elected "winemaker of the year" by The Wine Advocate for his achievements at Chateau Clinet, La Croix de Casse, Beau Soleil, and many others. His creative energy is now focused in Mendoza, one of

the best locations for grape growing. With his reputation preceding him, Michel is enjoying the fruits of his labors making great tasting wines that are world-class in quality with down-to-earth prices. We all love Chardonnay, and when it's blended with Argentina's prolific Torrontes grape, the result is a wine that will soon become a household favorite. Apalooza Blanco is a great white alternative and will work with many foods. The color is a light, golden yellow. The nose is assertive with cherry blossoms, gardenia and citrus. The palate is dry, medium-bodied, with a distinct mineral flavor coupled with the citrus fruit notes found on the nose. The finish is fresh and lingering.

Argentinean cuisine is a mixture of Spanish and Italian. Empanadas are common throughout the country. These pastries are stuffed with chicken, beef, cheese, or vegetables. They're fried or baked, and served as appetizers or a main course. See our recipe for Vegetable Empanadas in Curry Dough on page 13 for an exquisite pairing for the Apalooza Mendoza White. Cheers!



2004

**Apalooza
Mendoza
White**

**Chardonnay
Torrontes**
(shar-doe-nay
Tore-ahn-tehz)

**Mendoza
Argentina**

Color:
Light, golden yellow

Nose:
Cherry blossoms,
gardenia, citrus

Palate:
Dry, mineral, citrus

**Fresh lingering
finish**

CELLARING SUGGESTIONS

Drink while
young and fresh

306B

Regular Price:	\$9.99/each
Special Member Price:	\$8.46/each
Reorder Price:	\$6.99/each
30% Discount	\$83.88/case



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LIMITED SERIES

SELECTION

Be bold and on the cutting edge. Use the latest wine-making research and technology and overlay it with traditional winemaking techniques to coax into eXistence consumer friendly wines of eXcellence and value that make them eminently desirable. Oh, and have fun doing it!" That is the motto and company mission statement at X Winery founded in 2000 in St. Helena, California. Why the X? The winery's staff had fun holding a contest to name the winery. Brand X, Generation X, eXcellent, and X Files were all tossed out. They narrowed the list to three names, then each person put an X next to his or her favorite name. After looking at the list they realized that they liked just the X the best! The marketing department claims that the winery's unique name "conveys a sense of the innovation we use to deliver a superior product at great prices and it's hard to forget, easy to pronounce, and nearly impossible to misspell!" We couldn't agree more. But, more than that, the wine is

incredibly delicious and is priced to fill our niche.

Today the winery has expanded into three facilities in St. Helena, Napa, and American Canyon. Despite its rapid growth, it has remained true to its goal of providing a strong quality/price dynamic for all the wines it bottles. The grapes for Red X are sourced from Lake County, Paso Robles, and Napa County. In the bottle is a unique blend of Cabernet Sauvignon, Syrah, Merlot, and Petite Syrah. This is a complex and full-bodied wine worthy of ageing. It's a great match for beef stew, pepperoni pizza, and grilled meats. The color is a brilliant dark ruby red. The nose bursts with rich cherry, black berry, blueberry and cassis. On the palate, you are greeted with well-integrated tannins, a note of coffee, deep, ripe fruit, and good acidity. The finish lingers with fruit and soft tannins. Although approachable now, it's worth cellaring for two to five years. This is a wine with a flavor profile worth two or three times the price.



2004

X Winery Red Blend

**Cabernet
Sauvignon
Syrah
Merlot
Petite Syrah**

(ka-bur-nay saw-
veehn-yawn
seer-ah
mare-low
peh-teet seer-ah)

Sonoma County California

Color:
Brilliant, dark
ruby red

Nose:
Rich cherry, black-
berry, cassis

Palate:
Well-integrated
tannins, coffee,
ripe fruit

Lingering fruity
finish

CELLARING SUGGESTIONS

Drink now or
cellar 2 to 5 years

L306C	Regular Price:	\$18.99/each
	Special Member Price:	\$16.99/each
	Reorder Price:	\$14.99/each
	21% Discount	\$179.88/case

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LIMITED SERIES

SELECTION

Bridlewood Estate Winery is a lushly landscaped, landmark mission-style wine estate in the unparalleled Santa Barbara wine country. The Bridlewood property was formerly one of Santa Barbara's premier equestrian rehabilitation facilities. In 1998, Cory Holbrook renovated the property to become an estate winery, yet retained the property's architectural charm. Before purchasing the property, he ran a successful floral business. Later, he turned his passion, winemaking, into his new business. His aim has always been to make wines which are delicious to drink and yet easy to afford. Besides making this awesome Syrah, he also makes Cabernet Sauvignon, Merlot, Chardonnay, and Zinfandel. The Bridlewood Estate Winery now produces 30,000 cases on 105 acres in the Santa Ynez Valley of Santa Barbara County.

The Bridlewood Syrah is a wine made with grapes sourced from the Central Coast of California. The Central Coast is a region which stretches from Santa Barbara in the south to

Contra Costa in the north. The region is generally warm, except for some areas near the sea. The Bridlewood Syrah is designed to blend the flavors from warm regions with those from cooler climate regions, to enhance fruit profiles, texture, and structure. Within hours of picking, the cold fruit is destemmed without crushing. The wine is then cold soaked for seven days and punched down two to three times per day. The wine is co-fermented with Viognier grapes for added aromas. The skins are left on and macerated for full color extraction. After settling for 72 hours, the wine is racked into small French and American oak barrels for 18 to 24 months. The end result, the Bridlewood Syrah, is a beautifully balanced wine with complexity and exciting flavors. The color is a dark, inky purple. The nose opens with smoke, cedar, chocolate, dark berries and tar. The palate is full of soft chewy tannins, rich, dark fruit flavors, chocolate and some earthy notes. The finish is clean and long. The moderate acidity and alcohol will allow this wine to improve with one to two years in your cellar.



2001

Bridlewood

Syrah

(seer-ah)

**Central Coast
California**

Color:

Dark, inky purple

Nose:

Smoke, cedar, chocolate, dark berries

Palate:

Dry, chewy tannins,
dark fruit,
earthy notes

Clean and
long finish

CELLARING SUGGESTIONS

Drink now or cellar
for one to two years

L306D Regular Price: \$24.99/each
Special Member Price: \$22.99/each
Reorder Price: \$19.99/each
20% Discount \$239.88/case



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LIMITED SERIES

EARLIER SELECTIONS

ITEM #	DESCRIPTION	REGULAR PRICE/ UNIT	DISC.	QTY.	MEMBER REORDER PRICE/ CASE/EACH	TOTAL
L306C	Red Blend, 2004. X Winery <i>"Rich cherry, blackberry, cassis"</i>	\$18.99	21%		\$179.88/cs \$14.99/ea	
L306D	Syrah, 2001. Bridlewood <i>"Smoke, cedar, chocolate"</i>	\$24.99	20%		\$239.88/cs \$19.99/ea	
L306E	Grillo, 2004. DiGiovanna <i>"Lemon, lime, wild flowers"</i>	\$16.49	27%		\$143.88/cs \$11.99/ea	
L306F	Chardonnay, 2004. Rockbare <i>"Ripe Pear, honeyed peach"</i>	\$16.49	27%		\$143.88/cs \$11.99/ea	
L206C	Cabernet, 2002. Lake Sonoma <i>"Cassis, currants, cocoa"</i>	\$37.50	52%		\$215.88/cs \$17.99/ea	
L206D	Stacked, 2003 Stacked Stone <i>"Black pepper mineral"</i>	\$24.00	42%		\$167.88/cs \$13.99/ea	
L106C	Chardonnay, 2003. Bennett <i>"Vanilla, tropical fruit apple"</i>	\$18.99	15%		\$191.88/cs \$15.99/ea	
L106D	Syrah, 2001. Vine Robles <i>"Ripe cherries, walnuts"</i>	\$22.99	34%		\$179.88/cs \$14.99/ea	
L1205C	Prosecco, NV. Fantinel <i>"Jasmine, gardenia, toast"</i>	\$24.99	28%		\$215.88/cs \$17.99/ea	
L1205D	Port, 2000. Presidential <i>"Nuts, plums, chocolate"</i>	\$21.99	31%		\$179.88/cs \$14.99/ea	
L1105C	Cabernet, 2002 James Judd & Son <i>"Grape preserves, cedar, anise"</i>	\$33.99	44%		\$227.88/cs \$18.99/ea	
L1105D	Syrah, 2003. Finca La Linda <i>"Smoke, Cedar, Black Pepper"</i>	\$13.50	18%		\$131.88/cs \$10.99/ea	
L1005C	Cabernet Sauvignon, 2001. Piatelli <i>"Blackberry, cassis, herbs"</i>	\$22.95	21%		\$215.88/cs \$17.99/ea	
L1005D	Nero d'Avola, 2003. Kudyah <i>"Peppery, spicy, earthy"</i>	\$21.95	22%		\$203.88/cs \$16.99/ea	
L805C	Malbec, 2003 Del Fin Del Mundo <i>"Wild strawberry, pepper"</i>	\$34.00	61%		\$155.88/cs \$12.99/ea	
L805D	Cabernet, 1999 Santo Sefano <i>"Dried raspberry, currants"</i>	\$35.00	60%		\$167.88/cs \$13.99/ea	

You must be a Limited Series Member

Sub-Total

to order Limited Series wines.

8.25% CA Sales Tax

S&H

TOTAL





REGULAR SERIES

EARLIER SELECTIONS

ITEM #	DESCRIPTION	REGULAR PRICE/UNIT	DISC.	QTY.	MEMBER REORDER PRICE/CASE/EACH	TOTAL
306A	Merlot, 2001. Armstrong Ridge <i>"Lush, ripe plums, mint"</i>	\$14.99	47%		\$95.88/cs \$7.99/ea	
306B	Mendoza White, 2004. Apalooza <i>"Flowers, mineral, citrus"</i>	\$9.99	30%		\$83.88/cs \$6.99/ea	
206A	Sauvignon Blanc, 04. Grove Street <i>"Pineapple, banana, pears"</i>	\$12.99	46%		\$83.88/cs \$6.49/ea	
206B	Cabernet Sauvignon, 02. Deakin <i>"Black Currant, mint, chocolate"</i>	\$12.99	38%		\$95.88/cs \$7.99/ea	
106A	Merlot, 1998. Havens <i>"Red cherry cola, plum"</i>	\$22.50	60%		\$107.88/cs \$8.99/ea	
106B	Sauvignon Blanc, 2004. Deakin <i>"Tropical fruit, pear, citrus"</i>	\$11.99	41%		\$83.88/cs \$6.99/ea	
1205A	Sparkling, NV. La delizia <i>"Tangerine, peach, citrus"</i>	\$14.99	46%		\$95.88/cs \$7.99/ea	
1205B	Syrah Port, 2004. Bodega De Leon <i>"Nuts, plums, chocolate"</i>	\$12.99	46%		\$83.88/cs \$6.99/ea	
1105A	Chardonnay, 2003. Wistera <i>"Apple, nectarine, tropical"</i>	\$15.99	56%		\$83.88/cs \$6.99/ea	
1105B	Merlot Blend, 2003. Quarry Road <i>"Chocolate, red berries, cassis"</i>	\$14.99	46%		\$95.88/cs \$7.99/cs	
1005A	Cabernet, 2004. Canyon Oaks <i>"Blueberry, vanilla, currants"</i>	\$13.99	50%		\$83.88/cs \$6.99/ea	
1005B	Sauvignon/Semillon, 04. Newen <i>"Garden herbs, melon, dill"</i>	\$11.99	50%		\$71.88/cs \$5.99/ea	
905A	Chardonnay, 2003. Fusee <i>"Meyer lemon, caramel, apple"</i>	\$9.99	40%		\$71.88/cs \$5.99/ea	
905B	Cabernet/Malbec, 2004. Postales <i>"Red fruit, pepper, plum"</i>	\$16.25	50%		\$95.88/cs \$7.99/ea	
805A	Zinfandel, 2002. Estrada Creek <i>"Cherry, blackberry, plum"</i>	\$14.99	53%		\$83.88/cs \$6.99/ea	
805B	Chardonnay, 2004. Oakhurst <i>"Cherry, blossoms, Apples"</i>	\$13.49	55%		\$71.88/cs \$5.99/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		\$21.95*	
20G	6 Bottles Assortment of recent selections		\$58.85*	
30G	12 Bottles (1 Case) Assortment of recent selections		\$114.20*	
4GP	4 Month Membership in WINE OF THE MONTH CLUB Subscriptions: 2 Bottles (current Club selections) each month for 4 months (8 bottles total).		\$77.30*	
4QGP	4 Month Membership in WINE OF THE MONTH CLUB Subscriptions: 2 Bottles every quarter for one year (8 bottles total).		\$77.30*	
5GP	6 Month Membership in WINE OF THE MONTH CLUB Subscriptions: 2 Bottles (current Club selections) each month for 6 months (12 bottles total).		\$114.20*	
5BGP	6 Month Membership in WINE OF THE MONTH CLUB Subscriptions: 2 Bottles (current Club selections) every other month for 6 months (12 bottles total).		\$114.20*	
6GP	1 Year Membership in WINE OF THE MONTH CLUB Subscriptions: 2 Bottles (current Club selections) each month for 12 months (24 bottles total).		\$224.90*	
LOG	2 Bottles (LIMITED SERIES) Current selections		\$43.50*	
LGP	1 Year Membership in WINE OF THE MONTH CLUB Subscriptions: 2 Bottles (current Limited Series selections) every month for the next 12 months (24 bottles total).		\$483.50*	

WINE OF THE MONTH CLUB 2006 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, Ron 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 Briggie, Demitasse Minis, Mrs. Beasley's Chocolate Chip Cookies, Assorted hard Candies. Delivered in a large rectangular basket with liner. #VIP + \$111.00 + \$9.16 CA Sales Tax + \$14.00 Shipping & Handling (\$19.50 outside CA)			\$111.00	

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.





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 _____

SHIPPING AND HANDLING

GIFT ORDERS	FOR EARLIER SELECTION ORDERS				
	CA Shipping	Out-of-State Shipping	Number of Bottles	CA Shipping	Average Out-of-State Shipping
Gift #10G & LOG	\$6.97	\$9.02	1 - 2	\$6.97	\$9.02
Gift #20G	\$10.95	\$16.90	3 - 4	\$7.95	\$11.30
Gift #30G	\$15.65	\$27.60	5 - 6	\$10.95	\$15.65
Gift #4GP & 4QGP	\$27.88	\$36.08	7 - 8	\$12.85	\$18.55
Gift #5B, 5BGP	\$41.82	\$54.12	9 - 10	\$14.20	\$21.15
Gift #6GP & LGP	\$83.64	\$108.84	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

TASTING NOTES

RED BLEND, 2004. X WINERY

Date Tested _____ Color _____

Nose _____

Taste _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

SYRAH, 2001. BRIDLEWOOD

Date Tested _____ Color _____

Nose _____

Taste _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

CELLAR NOTES

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

- March 2002 Chateaunuef du Pape, 1999. Gardine. Drink now.
Cabernet Sauvignon, 1998. Owens Estate. Drink now.
- March 2003 Syrah, 1999. McDowell Reserve. Drink now.
Cabernet Sauvignon. 1997. St. Michel. Drink now.
- March 2004 Rosso del Montalcino, 2001. Casanova di Neri. Drink or hold one year.
Tempranillo, 1998. Gandia. Drink now.
- March 2005 MC2, 2001. Rymill. Drink or hold.
Bordeaux, 2000. Chateau Haut-Bellevue. Hold two more years.

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 CLUB 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 1-800-949-9463 or email Susan@womclub.com



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

"We have only been members for a couple of months now and really enjoy it. We have been in somewhat of a rut lately, purchasing the same types of wine and have not ventured out of our select favorite wines. This certainly gives us the opportunity to do so now. Just a note to say thank you for your service."

J.B AND J.B, LA CROSSE, WI

"Great wine selections and wonderful service. I have REALLY enjoyed your club for these past years. Keep up the great selections."

M.E., SUNNYVALE, CA

"What a great email deal! Four wines for under \$21.00 plus tax and shipping! I'd spend more at Vons or BevMo."

T.M., LOS ANGELES, CA

ADVENTURES IN GOOD FOOD

Filet Mignon is an elegant cut of beef, best prepared with a Merlot sauce and served with a glass of Armstrong Ridge Merlot.

BEEF FILET WITH MERLOT SAUCE

Serves 6.

INGREDIENTS:

1 bottle Armstrong Ridge Merlot
2 cans low-sodium chicken broth
1 can beef broth
2 Tbs. unsalted butter, softened
1 Tbs. all-purpose flour
1 Tbs. olive oil
6 six-ounce filets of beef tenderloin
1/4 cup chopped shallots
1 Tbs. chopped garlic
1 tsp. fresh thyme
Freshly ground pepper to taste

PREPARATION:

In a heavy sauce pan over high heat, combine wine, chicken broth and beef broth. Bring to a boil, and cook until mixture is reduced to 2 cups, about an hour. (This can be prepared a day ahead—cover and refrigerate.)

In a small bowl, mix butter and flour. Heat one tablespoon olive oil in a large skillet over medium heat. Sprinkle steaks with salt and pepper, and sauté until medium-rare, about 4 minutes per side. Transfer steaks to a plate.

Stir shallots, garlic and thyme into skillet. Add 2 cups reduced wine mixture to skillet. Bring mixture to a boil scraping up any browned bits. Whisk in butter mixture until smooth. Boil sauce until thick enough to coat a spoon, about 2-3 minutes.

Serve with boiled potatoes and a glass of Armstrong Ridge Merlot.

Discover Mendoza White of Argentina with these delicious empanadas, an Argentinian specialty.

VEGETABLE EMPANADAS IN CURRY DOUGH

Serves 6.

INGREDIENTS:

3 cups all-purpose flour
1 Tbs. salt
1 Tbs. curry powder
5 Tbs. solid vegetable shortening
5 Tbs. chilled butter
1 egg
1/4 cup water

2 Tbs. vegetable oil
1 onion, chopped
1 jalapeno or Serrano chili, seeded, chopped
1 large garlic clove, chopped
1 tsp. ground cumin seeds
Pinch of ground nutmeg
1 large tomato, peeled, seeded, chopped
1 cup fresh or frozen corn kernels
1 pound chopped fresh Swiss chard
1 cup diced red bell pepper



PREPARATION:

Sift flour, salt and curry powder into medium bowl. Add shortening and butter and cut in using fingertips until mixture resembles coarse meal. Whisk egg and water in small bowl to blend. Add mixture to dough by tablespoonfuls until dough is firm. Turn

dough out onto lightly floured surface. Knead gently and briefly. Wrap dough in plastic and refrigerate 1 hour to rest.

Heat oil in heavy large skillet over medium high heat. Add onion and sauté until translucent, about 5 minutes. Add jalapeno, garlic, cumin and nutmeg and stir 1 minute. Add tomato, corn, chard, and red bell pepper. Cook until vegetables are tender and almost all liquid evaporates, about 5 minutes. Season to taste with salt and pepper. Cool completely.

Preheat oven to 375°. Roll out dough on lightly floured surface. Cut dough in to 6 inch diameter circles. Gather scraps into a ball. Roll scraps and cut out more circles.

Place tablespoons filling in center of each circle, leaving half inch border on all sides. Brush border with water. Fold circle over filling, creating a half-moon shape. Press edges with tines of fork to seal. Make a small slit in top of each empanada to allow steam to escape.

Place empanadas on parchment-lined baking sheet. Bake until pastry is golden brown, about 30 minutes. Serve warm with a glass of the Mendoza White.

TASTING NOTES

MERLOT, 2001. ARMSTRONG RIDGE

Date Tested _____ Color _____

Nose _____

Taste _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

MENDOZA WHITE, 2004. APALOOZA

Date Tested _____ Color _____

Nose _____

Taste _____

Tracking Notes

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.

March 2002	Shiraz, 1999. Jules Wile. Drink or hold. Touriane, 2000. Chateau de Poce. Drink now.
March 2003	Viognier, 2001. McDowell. Drink now. Rosso del Salento, 2001. Greppo. Drink now or hold.
March 2004	Petite Sirah, 2002. Story Ridge. Drink or hold 2 years. Chardonnay, 2002. Rothbury Estate. Drink now.
March 2005	Sauvignon Blanc, 2001. Emmolo. Drink now. Merlot, 2002. Agustinos. Drink or hold.

MEMBER INQUIRY

Walk in to any wine shop and you may see Chardonnay wine for \$7.00 next to one for \$25.00. At Wine of the Month Club, our job is to research and taste wines to determine if the price differences truly reflect the quality of the wines. First, consider that the vineyards and the grapes have the greatest impact on the cost of the wine. For example, real estate in the Napa Valley is far more expensive than in other areas of California. The size of the vineyard, and the laws limiting production per acre, can affect supply. In the marketplace, a scarcity of a highly desired wine can drive up prices. Cost also depends on the varietals. Chardonnay costs more per ton than, say, Sauvignon Blanc grapes. Pinot Noir grapes from a pristine growing area like

*Why are some wines
so very expensive
and others
(like yours) not? –
B. M., CULVER CITY, CA.*

Santa Rita Hills will cost more than Pinot Noir grapes from Sonoma. The farm equipment, and the winemaking equipment, are capital investments that are the same regardless of the size of the operation. So, a winery which produces more wine can benefit from economies of scale. Next, the Winemaster will make many important decisions, including the quality of the oak barrels, and whether they are new or used. He or she will oversee the handling of the grapes during the entire process.

The better and more expensive wines usually involve more handling, such as hand selecting individual grapes and hand sorting, with human involvement throughout the entire winemaking process. Then, some wines spend more time in the barrel, and as we know, time is money. Finally, packaging (bottles, labels, and corks), marketing, and distribution impact the wine's final price. The Wine of the Month Club purchases such a large amount of cases that we can pass the savings on to our members. The \$7.00 bottle of Chardonnay may be a good value—or it may not—but our members can be assured that we've researched and tasted the difference. Our members will always receive a great wine at a great price. Cheers!

WORD ON THE STREET

*What others are saying
about our selections!*

March 2006 Selections:

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. Special vintages for birthdays, anniversaries, you name it. We also have access to old and rare cellars. Let us help you find a rare wine. Call or email 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



Add this amount to Limited Series MEMBERSHIP
TOTAL on line ③ on Order Form, page 10



LIMITED SERIES

SELECTION

In the vast universe that is Italian wine, the wines from Sicily are still shy to the general public. For a wine-making culture which is four thousand years old, it is time to put the wines from Sicily in the forefront. Sicily accounts for one sixth of all wine making in Italy, although most of these wines never leave the island. Sicily's climate, sun, and rocky soil make it ideal for growing grapes with texture and unique flavors. Thanks to the innovation of new generations of vintners, Sicilian wines are becoming a connoisseur's choice for moderately priced wines that are very drinkable.

Born to German mother and a Sicilian father, Gunther and Klaus Di Giovanna are the great grandsons of Don Toto who planted the first vineyards on the property in 1860. Along with internationally renowned enologist, Ricardo Cotarella, they make all their wines "hands on" through the entire production process. Following in the family tradition, they still cultivate and make wines with unwavering pride and dedication.

The family conducted an in-depth examination of the different micro-climates and soils on the property. With careful testing and cloning they found the vines best suited to each region. The efforts are now their five single vineyards sites, each one specified for only certain varietals.

Grillo (greel-loe) grape has been around for thousands of years. This varietal is so ancient that it was used in Julius Caesar's favorite wine, the luscious Mamertino of Messina. It is used as the primary grape for making Marsala. Grillo shines on its own as well. There is a real personality to this wine. It has the weight of Chardonnay, but the freshness of a Sauvignon Blanc. The color is transparent bright gold. The nose is attractive and forward with citrus lemon and lime, a gentle whiff of wildflowers, and notes of honey and almond. The palate is weighty, but crisp and clean with a touch of mineral and snappy citrus. The finish is long and delicate. It is good with just about any fish or light seafood pasta with scallops, shrimp and salmon seasoned with tarragon.



2004

Di Giovanna

Grillo

(greel-loe)

**Agrigento
Sicily**

Color:
Bright gold

Nose:
Citrus lemon, lime,
wild flowers, honey,
almond

Palate:
Weighty, crisp, clean,
mineral, citrus

Long delicate finish

CELLARING SUGGESTIONS

Drink now or
cellar one more year

L306E	Regular Price:	\$16.49/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$11.99/each
	27% Discount	\$142.88/case

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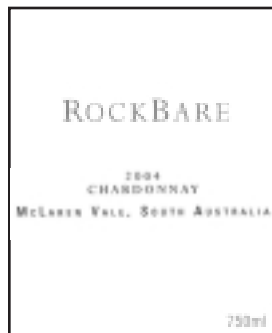
LIMITED SERIES

SELECTION

The key to understanding the Rockbare label is to understand the region McLaren Vale located in South Australia. McLaren Vale is a region entrenched with history, fine wine and fine food. Only half hours drive south of Adelaide, it is one of Australia's oldest winemaking regions. The topography of the region in undulating and contains many different micro-climates. The soils vary from terra rossa, light loam with clay, rendzina and sandy with clay. Most of the region offers a Mediterranean climate, warm sunny days with fresh breezes from the Gulf of St. Vincent to cool the summer heat. Long dry summers and cool air from Mount Lofty make McLaren Vale one of the most reliable wine regions in Australia and over ninety wineries rely on this.

Tim Burvill is one of those people that love to make wine from McLaren Vale grapes. His relationships with grower's guarantees he has his choice of the best

grapes the area has to offer. He uses a winemaking process without a lot of handling or manipulation. He says, "The idea is to get the best grapes and let the fruit speak for itself; the concept is simple." He kept the label simple, but the wines are simple great! Tim gained a lot of experience making one of Australia's most expensive and premium Chardonnay wines at Yattarna. When he created the Rockbare label in 2000, he made a conscious decision to incorporate his skills to make a wine with very little oak but with an awful lot of care. The result is a wine that is complex and fruit forward. Look at the beautiful yellow gold color! The nose is loaded with ripe pear, honeyed peach, zesty citrus fruit, apple blossom and orange rind... The palate sings of serious fruit intensity and has bright, lively acidity and finesse. The finish is soft and delicious. Pair it with trout, salmon or pasta in a light cream sauce.



2004

Rockbare

Chardonnay
(seer-ah)

McLaren Vale
Australia

Color:
Yellow gold

Nose:
Ripe pear, honeyed
peach, apple
blossom,
orange rind

Palate:
Intense fruit, lively
acidity

Soft delicious finish

CELLARING SUGGESTIONS

Drink now while
young and fresh

L306F	Regular Price:	\$16.49/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$11.99/each
	27% Discount	\$143.88/case

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