



NEWS FROM

WINE OF THE MONTH CLUB

Since 1972

May, 2006

Wines evaluated last month: 171

Rejected: 120

Approved: 51

Selected: 4

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

MAY you be in heaven a full half hour before the devil knows you're dead.

MAY your hand be stretched out in friendship but never in want.

MAY you live as long as you want and never want as long as you live.

MAY you get all your wishes but one, so you have something to strive for.

MAY splinters never point the wrong way as you slide down the banister of life.

REGULAR SERIES

2001 Sonoma Creek; Cabernet Sauvignon, California

Can we ever get tired of Cabernet? We sure don't and this wine is just our cup of tea (Oops, I mean, just our glass of wine). Soft tannins yet full of classic cassis and blackberry fruit, we found an immediate favorite. Perfect for everyday drinking yet will age in your cellar as well.

2005 St. Lucas; Torrontes, Mendoza, Argentina

Distinctive and seductive, the Torrontes grape is taking the world by storm. See for yourself why this grape from Argentina is fast becoming everyone's favorite. Made with care and passion, this wine is sure to be a crowd-pleaser.

LIMITED SERIES

2004 Domaine Martin Schaezel; Pinot Blanc, Ammerschwyr, Alsace

Ammerschwyr is a town in Alsace rich in history as well as one of the foremost wine-producing towns in Alsace. Dynamic and biodynamic, this is high-class wine at a very regular price.

2003 Bates; Rosso, Mendoza, Argentina

The influx of Argentinean wines is staggering. One Tuesday last month, 75% of the wines I tasted were from Argentina. And why not? The wines are great and have become great value. Here is an example of a Bordeaux blend that forced me to contain my excitement when negotiating for you.

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

April was crazy. I put on a charity golf tournament and casino night, Sandra put on a charity fashion show. We believe in helping charity. Of course, between my wife's, my mother-in-law's, and mine, I might go broke. Nonetheless, we think it is important to help when and wherever we can. And charity starts at home. We teach our kids that others are not as fortunate and that others don't have large and supportive families like we have been blessed with, it is good to give. So with that, I am grateful for what I am privileged to do!

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

Can you imagine? I arrived home from work the other night and Sandra says, "I would really like a glass of wine" and of course, being that she is my biggest wine critic, I look for something that I know she will like. What did I find? Nothing. Nada. Zippo. Not only did I not find anything that she would like, all I could find in the red wine category was a 3-liter bottle of Chateau Sovereign Cabernet Sauvignon. Boy, did I feel like a jerky husband. Subsequently, I brought home a case of one of our selections. And as we have gone through this case, I reaffirmed the phrase, "Variety is the spice of life!" Too many people get hooked on a particular wine and never seem to stray. It got to the point where I would reach into the case anticipating that I was drinking the same thing I drank the night before. No...Folks, this is important. Reach out to the wine world and try new things. I think you will find that your palate will open up to the wonderful spectrum of flavors out there. Not only is life too short to drink bad wine, it is too short to drink the same thing! Soon we will be bringing you an opportunity to purchase the great wines that we taste but cannot feature for one reason of another.....Salud!

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

www.WineoftheMonthClub.com

DOMESTIC SELECTION

Quality wine-making begins in the vineyard. Starting in the 1500's, French winemakers experimented with plantings in different areas, and through trial and error found the perfect match between environments. In the new world, winegrowers are realizing more and more the importance of improved wine quality through this concept. This "concept" of terroir, incorporates the site and location which includes all the facets of a region with particular wine characteristic. The soil, rocks, mountains, sunlight, rain fall, vineyard practices, pruning, and the winemaker's artistry are some of the factors taken into account.

Sonoma Valley, separated from Napa Valley by the Mayacamas Mountains to the east, has a cooler, more maritime climate that allows the fruit to mature slowly with more acidity and greater intensity of flavor and color. The soils are a combination of ash, volcanic rock, chalk, and clay with a high mineral content.

The Sonoma Creek Cabernet Sauvignon was made with grapes from these Northern California vineyards. The rugged Sonoma Coast, the summer heat, and the cooling breezes provide

grapes with mature, complex flavors. The Kautz family owns Sonoma Creek and is committed to sourcing premium grapes from only the very best vineyards Sonoma County has to offer. They have over four decades of growing wine grapes and two decades of producing award-winning wines. John Kautz was born in Lodi, California and founded his farming operation in 1952. He was the first to plant Chardonnay grapes in the Lodi area. Today, the Kautz family is the 8th largest family-owned and operated winery in California. You will discover after one sip that their wine reflects outstanding quality and, yet, an unbelievable price. Sonoma Creek believes that great wines are made in the vineyard. Their wines are ready for immediate drinking but will steadily improve with a few years in your cellar.

This youthful Cabernet Sauvignon has a bright, ruby color. The bouquet mixes black berries, plum, eucalyptus, and a hint of oak. The palate is smooth with integrated oak, black currants, cassis, and mild tannins. The finish is fresh and lingering. Sonoma Creek should be enjoyed with a hearty steak, prime rib or have a glass with a seductive dark chocolate dessert. (*see page 13*) Cheers!



2001

**Sonoma
Creek**

**Cabernet
Sauvignon**

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

California

Color:
Bright ruby

Nose:
Blackberry, plum,
eucalyptus

Palate:
Smooth, integrated
tannins

Finish:
Soft lingering

CELLARING SUGGESTIONS

Enjoy now or
over the next few years

506A	Retail Price:	\$12.99/each
	Special Member Price:	\$10.49/each
	Reorder Price:	\$8.99/each
	31% Discount	\$107.88/case

IMPORTED SELECTION

Torrontés is Argentina's most distinctive indigenous white grape varietal. The Torrontés (tore-ahn- TEZ) grape was first planted in the Galician region of northwest Spain many hundreds of years ago. This same grape immigrated to Argentina where it was adopted as their own. Torrontés flourishes in the climate and mountains of Argentina. The main thing to remember about the Argentinean Torrontes is it's strongly, perfumed character. If you have ever had a Gewürztraminer (guh-VERTS-trah-mee-ner) wine, then you will have an idea of this distinct aroma. Torrontes is almost obnoxious in its assertive aroma expression; much like a woman wearing too much floral perfume in a small room. Let's remember that this wine is nothing like Chardonnay or Sauvignon Blanc. It is an adventure-some, cult-like wine that will force you to re-think your run-of-the-mill white wine drinking habits.

Rich in a 100-year old tradition, St. Lucas Torrontes is produced in the Barrancas

region of Argentina, in the northern Mendoza Valley, along the foothills of the Andes Mountains. The unique pebbly soil and the arid climate make this a perfect garden for Torrontes grapes to grow. This region is known all over the world for producing some of the most coveted grapes in terms of consistency and quality.

The St. Lucas Torrontes is as expressive as it is delicious! The wine is a rich, lime yellow with hints of silver. The very forward nose is brimming with floral, lemon custard, passion fruit, Muscat, and overripe peaches. In the mouth it has similar fresh, ripe flavors, with tropical citrus fruit, a hint of mineral, and a mild, pleasing acidity. It is nicely balanced with a clean finish. With such distinctive and overpowering flavors, food matching could be challenging. The acidity will cut through buttery, creamy dishes, and the tropical fruit flavors will temper a spicy dish such as Asian, Indian and Sushi recipes. Or enjoy it by itself, as an aperitif and ignite some 'torrential' conversation.



2005

St. Lucas

Torrontes
(tore-ahn-tez)

Mendoza
Argentina

Color:
Light yellow with
lime flecks

Nose:
Apricot, passion
fruit, rose petals

Palate:
Off-dry, rich,
tropical fruit, good
acidity

Finish:
Soft fruity finish

CELLARING SUGGESTIONS

Drink within the year
slightly chilled

506B

Retail Price:	\$11.99/each
Special Member Price:	\$7.96/each
Reorder Price:	\$5.99/each
50% Discount	\$71.88/case



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LIMITED SERIES

SELECTION

Domaine Martin Schaetzel has been producing wines since 1803. Another family owned and operated winery (aren't all the best ones?), Jean Schaetzel took over the estate from his uncle Martin and now he and his wife Bea run the Domaine. Jean is in charge of the viticultural and oenological side while Bea handles administration. The Domaine covers 13 hectares (about 33 acres), which are all farmed biodynamically. The concept of biodynamic farming dates back to the 1920's. In a sense, biodynamic is an extreme form of organic farming, which avoids chemical fertilizers and relies more on nature. Some of the techniques sound eclectic and obscure, yet they are a philosophy of farming that's thousands of years old. The system believes that energy; lunar cycles, people, plants, animals, and stars are connected and affect each other.

Jean Schaetzel is obsessed with these qualities. He is a man driven to make pure, clean, balanced wines that express a sense of place.

Many believe that Schaetzel crafts some of the finest wines in Alsace. We think that you will agree.

The Pinot Blanc grape is a clone of Pinot Gris, which is a clone of Pinot Noir. The leaves, clusters and berries are so similar to Chardonnay that many vineyards have both varieties growing in the same vineyards, thus the misleading name of Pinot Chardonnay, although Chardonnay is not of the Pinot family. Pinot Blanc does have its own identity and personality; a light perfumed nose, floral and fresh. The grape responds well to the same techniques used for Chardonnay such as barrel fermentation and full malolactic. This magnificent wine sports a clear, pale lime-yellow color. The nose is delicate and floral with lemony notes. The palate is dry, slightly spicy with a round lemony flavor, hazelnut, and hints of vanilla and mineral. The finish is clean and dry. This wine would be great with light summer foods and soups. See our recipe on page 13 for Cold Cucumber, Potato and Mint Soup. Enjoy!



2004

**Domaine
Martin
Schaetzel**

Pinot Blanc
(pee-no blah)

Alsace

Color:
Brilliant pale
lime-yellow

Nose:
Light, floral, vanilla

Palate:
Lush, creamy,
hazelnut, vanilla,
toast

Finish:
Round soft finish

CELLARING SUGGESTIONS

Drink now through 2007

L506C	Retail Price:	\$19.99/each
	Special Member Price:	\$18.99/each
	Reorder Price:	\$14.99/each
	25% Discount	\$179.88/case

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LIMITED SERIES

SELECTION

The plethora of Argentinean wines that are reaching the US market is staggering. There are so many wines coming here, that there are wholesalers that only sell Argentinean wines. Many of the wines are mediocre and many are quite reasonable. In fact, we have featured the value-oriented wines in the Regular Series. I am quite leery of more expensive South American wines. It seems one of the main benefits of those wines is their price quality ratio as their labor and manufacturing costs are low. So when a reasonable expensive Argentinean wine comes along, it seems I am anxious to be more critical. Couldn't do it with this one.

The French varietals do well in Argentina. And because it isn't French soil, the Argentines have more flexibility in blending grapes to reach a desired result. Here is an example of

blending what otherwise would be Bordeaux varietals with a grape of the south of France. Traditionally, only Cabernet Sauvignon, Merlot, Petit Verdot, Malbec, and Cabernet Franc are allowed in Bordeaux. Syrah, Carignane, Mourvedre, and many other grapes are the grapes of the south.

The Bates Vineyard is at 1250 meters above sea level (just over 1/2 mile) in the San Carlos growing district. The district boasts moderate maximum temperatures and cool dry nights. The average age of the vines to produce this wine is 70 years. A low yield of 8000 kilos/hectare provides concentrated grapes of great density and extraction.

Malbec for color and nose, Merlot for complexity and life, and Syrah for the nose and fruit make this wine a great example of Argentinean wine making. Salud!



2003

Bates

**Malbec, Merlot,
Syrah**
(mehl-beck, mare-low,
seer-ah)

**Mendoza
Argentina**

Color:
Bright ruby red

Nose:
Extracted black fruit,
spice

Palate:
Medium body with
long finish of mature
plum

Finish:
Fresh, long

CELLARING SUGGESTIONS

Drink now or
cellar for 3 years

L506D	Retail Price:	\$21.99/each
	Special Member Price:	\$20.99/each
	Reorder Price:	\$15.99/each
	27% Discount	\$191.88/case

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LIMITED SERIES

EARLIER SELECTIONS

ITEM #	DESCRIPTION	REGULAR PRICE/UNIT	DISC.	QTY.	MEMBER REORDER PRICE/CASE/EACH	TOTAL
L506C	Pinot Blanc, 2004. Martin Schaezel <i>"Hazelnut, vanilla, marigold"</i>	\$19.99	25%		\$179.88/cs \$14.99/ea	
L506D	Rosso, 2003. Bates <i>"Ruby red, extracted fruit, spice"</i>	\$21.99	27%		\$191.88/cs \$15.99/ea	
L406C	Cabernet Sauv., 2003. Goundrey <i>"Blueberry, cocoa, smoke"</i>	\$19.95	20%		\$191.88/cs \$15.99/ea	
L406D	Merlot, 2000. Fife <i>"Dark inky red, blueberry"</i>	\$23.95	30%		\$202.80/cs \$16.90/ea	
L406E	Sylvaner, 2005. Rancho Sisquoc <i>"Honeydew, sweet pear, spice"</i>	\$14.95	27%		\$131.40/cs \$10.95/ea	
L406F	Chardonnay, 2003. Sandoval <i>"Dry, lush, caramel, apple pie"</i>	\$16.49	16%		\$167.40/cs \$13.95/ea	
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. Di Giovanni <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	Syrah, 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. Vina Robles <i>"Ripe cherries, walnuts"</i>	\$22.99	34%		\$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	
L1005D	Nero d'Avola, 2003. Kudyah <i>"Peppery, spicy, earthy"</i>	\$21.95	22%		\$203.88/cs \$16.99/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
506A	Cabernet Sauv., 2001. Sonoma Creek <i>"Blackberry, plum, eucalyptus"</i>	\$12.99	31%		\$107.88/cs \$8.99/ea	
506B	Torrontes, 2005. St. Lucas <i>"Aromatic, passion fruit, melon"</i>	\$11.99	50%		\$71.88/cs \$5.99/ea	
406A	Viognier, 2005. Steel Creek <i>"Dry, rich, pear, peach"</i>	\$10.99	37%		\$83.88/cs \$6.99/ea	
406B	Carmenere, 2005. Gracia <i>"Dark spices, black pepper"</i>	\$12.99	39%		\$95.88/cs \$7.99/ea	
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	
106C	Merlot, 1999. 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	

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

PINOT BLANC, 2004. MARTIN SCHAEZEL

Date Tested _____ Color _____

Nose _____

Taste _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

ROSSO, 2003. BATES

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.

- May 2002 Chardonnay, 1999. Persidio. Drink up.
Red Blend, 1998. Girard. Drink through 2009.
- May 2003 Naoussa, 2000. Boutari. Drink through 2006.
Pinot Noir, 2000. Robert Stemmler. Drink through 2007.
- May 2004 Merlot, 2000. Terroir Napa Valley. Drink through 2006.
Pinot Blanc, 2002. Konzelman. Drink now.
- May 2005 Zinfandel, 2000. Franus. Drink now.
Petite Sirah, 2002. Clanon. Drink now or hold 2 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



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ADVENTURES IN GOOD FOOD

It was suggested to try some chocolate with the **Sonoma Creek Cabernet Sauvignon**. This recipe is to 'die' for.

DEATH BY CHOCOLATE

Serves 12.

INGREDIENTS:

8 oz. dark semisweet chocolate
(40-50% cocoa)
2/3-cup butter
1-cup sugar
4 eggs
4 heaped Tbsp. all-purpose flour
4 Tbsp. unsweetened cocoa powder
1-1/2 tsp. baking powder or 1 tsp.
baking soda
1 tsp. vanilla extract
4 Tbsp. sour cream

INGREDIENTS FOR FROSTING:

2/3-cup heavy cream or whipping cream
9 oz. semisweet dark chocolate

PREPARATION:

Preheat oven to 350F.

Line a circular 10-inch cake tin with grease-proof or other non-stick paper and grease the tin. (Note: Cake will rise 3 inches and collapse somewhat when cooled. If your cake tin is less than 10 inches wide and 3 inches tall, use two cake tins.)

Break the chocolate into small pieces and melt it with butter over hot water.

Beat the eggs with sugar then mix with flour, cocoa powder, baking powder and vanilla extract.

Slowly fold in the melted butter and chocolate and the sour cream.

Bake at 350F until a wooden pick inserted in center comes out clean, about 50 minutes.

Cool the cake, remove the crusted surface on the top of the cake, and cut in half, horizontally.

FROSTING:

Heat two-third cups of heavy cream or whipping cream in a sauce pan.

Remove from heat, add 9 oz. of finely chopped dark semisweet chocolate, stir until smooth, and let it cool until it thickens.

Use one-third of the frosting between the two layers, one-third on top, and the rest around the cake. Put the cake into the fridge for one hour or more to harden the frosting.

The cake should be room temperature when ready to serve.

The **Schaetzel Pinot Blanc** is as refreshing as a summer breeze and so is this cooling recipe to accompany your wine.

COLD CUCUMBER, POTATO AND MINT SOUP

Serves 6.

INGREDIENTS:

1/2 cup (half stick) unsalted butter
1 large onion, chopped
4 large cucumbers, peeled, seeded, chopped
1 pound boiling potatoes, peeled, chopped
4 cups canned low-salt chicken broth
1/2 cup plus 2 Tbsp. half and half
1/2 cup finely chopped fresh mint
3 Tbsp. red wine vinegar
1/2 tsp. white pepper
Fresh mint sprigs for garnish

PREPARATION:

Melt butter in heavy saucepan over low heat. Add chopped onion; cover and cook until translucent, stirring occasionally, about 15 minutes. Increase heat to high. Add cucumbers, potatoes and broth and bring to boil. Reduce heat, cover and simmer until potatoes are tender, about 30 minutes. Cool.

Puree soup in batches in blender or processor until smooth. Strain soup into large bowl. Cover and chill until cold, about 8 hours.

Stir half and half, chopped mint, vinegar and white pepper into soup. Season with salt. (Can be prepared 1 day ahead; cover and refrigerate.)

Pour into mugs and garnish with mint sprigs.



TASTING NOTES

CABERNET SAUVIGNON, 2001. SONOMA CREEK

Date Tested _____ Color _____

Nose _____

Taste _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

TORRONTES, 2005. ST. LUCAS

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.

- May 2002 Merlot, 1999. Pedroncelli. Drink through 2007.
Pinot Blanc, 2000. Laetitia. Drink up.
- May 2003 Chardonnay, 2001. Painted Hills. Drink now.
Pinot Noir, 1998. Bouchaine. Drink now.
- May 2004 Cabernet Sauvignon, 2002. Lakeville Cellars. Drink through 2010.
Viognier, 2001. Equus. Drink up.
- May 2005 Viognier, 2004. Green Bridge. Drink now.
Tempranillo, 2003. Blason. Drink through 2006.

MEMBER INQUIRY

This is an excellent question and especially with wedding season just around the corner. The standard wine bottle, 750 ml, has 25.4 ounces of juice. A restaurant pour is usually 6 ounces, but for larger gatherings such as a wedding, 5-ounce pours are generally the rule. So, you can expect 5 glasses per bottle. Champagne bottles also have 25.4 ounces of juice in them, but for a toast, you need only fill about 60%, which is a little over half a glass so you could get 6-7 glasses per bottle. Don't over pour for the toast; after the toast there are always dozens of barely touched glasses. People have a sip, set it down and go back to their other drink. So, it is wise to go for the inexpensive bubbly

My question is concerning planning for alcohol consumption at a wedding. How many glasses of wine are there per bottle? How many Champagne toasts are there per bottle? Is it ok to give guests only one red and one white or should we offer more choices?

Thanks for your help.

— M.W., NAPERVILLE, IL

for toasts that take 100 glasses or more. There is a general rule for how much to buy: Expect 1.5 drinks per person, per hour, and then split that up between all the drinks being served, i.e. beer, liquor, and wine. The trick

is finding what your crowd will drink and how much. Are they beer people? Do they love wine? Offering one red and one white is perfect. If one meal is meat and the other chicken, you are covered. A standard mix for 140 guests would be one, maybe two, kegs of beer. Each keg serves 175 cups. Six cases of wine, three red and three white, two cases of 'toasting' bubbly and 4-5 bottles of 'good' Champagne. Stock the bar with standard liquor and mixes and maybe a 'theme' drink. If you are a wine lover, stash a few bottle of the "good stuff" by your table. We are happy to assist you with all your choices, so keep us in the loop and good luck!

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 2 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 2 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 when 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, OH, OR, TX, WV, WY. 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**

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

DOMESTIC SELECTION

Their mess-up is your benefit. This Sonoma Creek Merlot was substituted at the last moment because the Cabernet showed up with an illegal label. Though I loved the Cabernet Sauvignon, this Merlot was out of our price range when I first tasted it. Because the winery sent us mislabeled Cabernet, they offered us the Merlot for the same price! Enjoy!

Quality winemaking begins in the vineyard. Starting in the 1500's, French winemakers experimented with plantings in different areas, and through trial and error found the perfect match between environments. In the new world, winegrowers are realizing more and more the importance of improved wine quality through this concept. This "concept" of terroir, incorporates the site and location which includes all the facets of a region with particular wine characteristic. The soil, rocks, mountains, sunlight, rain fall, vineyard practices, pruning, and the winemaker's artistry are some of the factors taken into account.

Sonoma Valley, separated from Napa Valley by the Mayacamas Mountains to the east, has a cooler, more maritime climate that allows the fruit to mature slowly with more acidity and greater intensity of flavor and color. The soils are a combination of ash, volcanic rock, chalk, and clay with a high mineral content.

The Sonoma Creek Merlot was made with grapes from these

Northern California vineyards. The rugged Sonoma Coast, the summer heat, and the cooling breezes provide grapes with mature, complex flavors. The Kautz family owns Sonoma Creek and is committed to sourcing premium grapes from only the very best vineyards Sonoma County has to offer. They have over four decades of growing wine grapes and two decades of producing award-winning wines. John Kautz was born in Lodi, California and founded his farming operation in 1952. He was the first to plant Chardonnay grapes in the Lodi area. Today, the Kautz family is the 8th largest family-owned and operated winery in California. You will discover after one sip that their wine reflects outstanding quality and, yet, an unbelievable price. Sonoma Creek believes that great wines are made in the vineyard. Their wines are ready for immediate drinking but will steadily improve with a few years in your cellar.

This youthful Merlot has a dense garnet color. The bouquet mixes blueberries, tobacco, cedar and black plum. The palate is full bodied with integrated vanilla (oak), cassis, and a hint of blackberries at the end finishing with medium tannins. The finish is lingering with a drying character. Sonoma Creek should be enjoyed with a hearty steak, prime rib or have a glass with a seductive dark chocolate dessert. (See page 13) Cheers!



2003

**Sonoma
Creek**

Merlot
(Mare-low)

**Sonoma County
California**

Color:
Bright garnet

Nose:
Blueberries,
plum, cedar

Palate:
Full bodied,
integrated tannins

Finish:
Slight tannic
lingering finish

CELLARING SUGGESTIONS

Enjoy now or
over the next few years

506C

Retail Price: \$12.99/each
Special Member Price: \$10.49/each
Reorder Price: \$8.99/each
31% Discount \$107.88/case

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