



NEWS FROM

WINE OF THE MONTH CLUB

Since 1972

February, 2007

Wines evaluated last month: 125

Rejected: 106

Approved: 19

Selected: 8

What's New This Month

see page 2

Send Us Your e-mail Address!

*send to:**Diana@womclub.com*

Home Wine Tasting Parties & Winemakers Dinner in Las Vegas!

see page 11

Gift Assortments

see page 9

New Member Application for a Friend

see page 15

"One kind word and a glass of wine can warm three winter months."

REGULAR SERIES

2005, Crooked Limb, Chardonnay

Do you know the way to San Jose? Just south of San Jose' is San Martin, home of Crooked Limb Winery and Vineyards. Everyone's favorite grape, here is another Chardonnay that is outstanding at an unbelievable price.

2006, Flagtree, Merlot/Malbec/ Cabernet Sauvignon

Taste the magic and mystery from the south of the world. Flagtree is committed to producing only the best quality wines with consistency and passion. This blend will keep you warm this winter.

LIMITED SERIES

2002, Encierra, Cabernet Sauvignon

Encierra is a story about tradition. The family pioneered winemaking in

the Colchagua Valley and continues with pride and passion to make superb wines for the international market at very reasonable prices.

2003, Kenneth Volk, Merlot

The man, the myth, the legend – Kenneth Volk. Kenneth has been making wine for almost three decades with zeal and intelligence. We are proud to bring you his 2003 Merlot and hope you enjoy every sip.

2004, Lugana, Costaripa

Three generations of wine-making bring us this refreshing and delicious Trebbiano from Italy. The Vezzola brothers are passionate about their skills and make big flavored wines from their small estate in Lombardy.

2004, Trewa, Chardonnay

Chilean wines have become first-choice among connoisseurs in less than a decade. Made with care for seven generations, Trewa Chardonnay is delicious and high quality for the price. Enjoy!

INSIDE THIS MONTH

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

Wow! What a year. Enclosed is our annual recap of the previous years selections. I get a big kick out of seeing this each time we produce it.

Wine is such a great subject. Just looking at these names tantalizes my palate. Each one an individual that represents its region well. You know, I think I'll go home and have a glass of... sorry... that is a secret!

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

Well folks.....I have uncovered my desk and crawled out through the piles of papers and requests. It was a huge pleasure serving you folks during the Holidays and by all of the accolades, the Wine of the Month Club was well received by your friends, relatives and business associates.

On a different note, join us in **Las Vegas!!!** Our first 2007 Wine of the Month Club Members dinner is set for March 16, 2007 in Las Vegas! And not only is it a celebration of the New Year, but Mrs. Kalemkiarian's birthday! So please join us at Giorgio's at the Mandalay Bay for a 4-course meal that Chef Nico Chessa is conjuring up just for us. There is only seating for 65 people and we have already sold 16 seats. They go fast and this is going to be a fun one! Call us at (800) 949-9463 to make your reservation. The cost is \$65.00 per person plus tax and 18% gratuity; that includes the aperitif wine, the 4-course meal with paired wines, dessert and dessert wine. It really is a bargain and you know that the wines will be great! So come join the fun!

Membership in *THE WINE OF THE MONTH CLUB* is open to anyone with an interest in and an appreciation for superb wines... and excellent wine values. Membership is FREE. For more info write:

WINE OF THE MONTH CLUB	P.O. Box 660220, Arcadia, CA 91066
Or call:	1-800-949-WINE (9463) or (626) 303-1690
FAX:	(626) 303-2597
Visit us at:	www.WineoftheMonthClub.com
Newsletter written by:	Elizabeth Schweitzer, Master Sommelier

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DOMESTIC SELECTION

Crooked Limb Winery and Vineyards is a new project based in the San Martin area, just south of San Jose. This area has been home to fine wine grapes since the late 1800's. There are ancient, head-pruned vines producing Petit Sirah and Zinfandel on the property. The famed Mt. Madonna Vineyards, home to award-winning Petit Sirah wines is a close neighbor as are a handful of other well known, boutique brands. The Chardonnay fruit for this wine was sourced from family-owned and operated vineyards in two primary areas: southern Monterey County and the Sacramento Delta region. Monterey fruit has traditionally shown ripe pear, apple and vanilla qualities, while the Delta area vineyards offer broad buttery flavors with a noticeable trace of lengthening acidity in the mouth. Combined together, this California blend is a pleasing taste experience. A small portion of fruit from Crooked Limbs 30 to 40 year old vineyards in Paso Robles was also added to round out the flavor spectrum. A

combination of small and large oak cooperage was used to age this wine in the outstanding 2005 vintage. Small French oak barrels and larger American oak uprights were used for 8 to 10 months of barrel age and were periodically racked from one type of barrel to another for added complexity. About half the final lot underwent malolactic fermentation and about a third was barrel fermented for traditional "central coast" richness. We are very pleased with this initial offering of 2005 Crooked Limb Chardonnay. The color is a pale golden yellow. The nose is classic Chardonnay fruit with tropical fruit, green apples, peaches and butter. The palate is soft and creamy with ripe fruit, round buttery flavors and lots of ripe fruit. It is a remarkably well balanced wine that is drinking well today, though it may improve with age for an additional year or two—gaining bouquet and dimension. Try this wine with blackened sea bass, seafood salads and mild cheeses or appetizers.



2005
Crooked Limb
Chardonnay
 (shar-doe-nay)
California

Color:
 Pale golden yellow

Nose:
 Tropical fruit,
 green apples,
 peaches, butter

Palate:
 Complex, soft,
 creamy, ripe fruit

Finish:
 Round buttery
 finish

CELLARING SUGGESTIONS

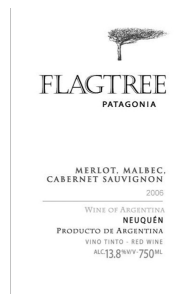
Drink now
 through 2009

207A	Retail Price:	\$11.99/each
	Special Member Price:	\$8.99/each
	Reorder Price:	\$5.99/each
	50% Discount	\$71.88/case

IMPORTED SELECTION

Covering almost the entire southern half of South America, Argentina is the world's eighth largest country. Argentina is home to some of the world's tallest mountains, expansive deserts, waterfalls and diverse land ranging from wild and remote to the metropolis of Buenos Aires. Deep in the south lays the area known as Patagonia and the Lake District. South of the Rio Colorado, the climate here is considered desert although the temperatures range from mild to freezing and the land varies from river valleys to giant ice-capped Andes. The valleys support enormous flocks of sheep, vegetables, and fruit and, of course, grapevines. Here at the end of the world is where Flagtree wine is made. The winery began in 1999 on land that no one thought could grow much. Huge investments were made and the world's most complex irrigation canal was laid to water the vines from the mountain water. The dry, desert weather brings with it constant moderate winds and these were battled with

wind breaks and nets to keep the young vines from being damaged. These are very determined wine-makers and the results are spectacular. By 2000, the first vintage was released to rave reviews and since then, the wines have won awards around the globe including Shangai and the United States. These warm, continental growing conditions are great for Merlot, Malbec and Cabernet Sauvignon. They are able to achieve full ripeness without worry about frost or moisture. Malbec is almost synonymous with Argentina. It shows its true colors in this country. This careful blend of these three classic varieties is a real treat. It pours an intense red ruby color from the glass. The nose is enticing with bright red fruit, raspberry, marmalade, some hints of floral and vanilla. The palate is soft and round, with an explosion of fruit and spice with smoke and cherry. This wine can be enjoyed now or cellared for two years. Try a glass with our Macaroni n' Cheese recipe (page 13) or any meat recipes.



2006
Flagtree
Merlot/Malbec/
Cabernet
Sauvignon
 (mare-low/
 mahl/beck/ka-bur-nay
 saw-veehn-yawn)

Neuquen
Patagonia
Argentina

Color:
 Intense ruby red
Nose:
 Forward red fruits,
 raspberry,
 marmalade, floral

Palate:
 Medium-bodied,
 round, well-
 balanced, vanilla,
 smoke

Finish:
 Lingering finish

CELLARING SUGGESTIONS

Enjoy now
 through 2009

207B	Retail Price:	\$13.99/each
	Special Member Price:	\$9.99/each
	Reorder Price:	\$7.99/each
	43% Discount	\$95.88/case



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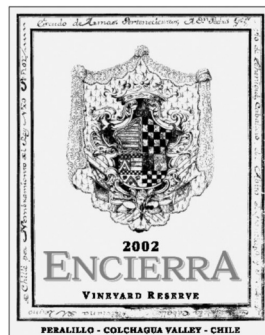


LIMITED SERIES

SELECTION

The legacy of Encierra dates back to 1765. The Eyzaguirre-Echenique family was among the pioneers of wine-making in Chile. Miguel Echenique and his son Gabriel brought the first cuttings from France to the Colchagua Valley and set the standard for fine wine-making in this valley. They named their wine Encierra which is the Spanish word for "enclosure" after the small valley where their vineyards grow. In 1947, the family invested in state-of-the-art technology and constructed a new winery. In 1970, the family again up-graded and began to introduce new grape varieties and planted more acres of vines. The family and their team of experts believe that the key to quality wine production lies in the soil. They are committed to nurturing the land and giving back to it as much as possible to avoid future damage. Every bottle

made at Encierra tells the story of many dedicated, passionate generations of wine making. Intense care and an acute eye for detail are made at every step of the winemaking process. From the soil, the vines, harvesting the fruit at the right time, blending, ageing and bottling; the family is involved every step of the way. The proof is in the pudding (I mean, the bottle). This 2002 Encierra Cabernet Sauvignon is hand-harvested and then aged 12 months in French oak. For added complexity, there are splashes of Carmenere, Merlot and Syrah added. The wine exudes a bright red burgundy color. The aromas are of dark fruit, spice, hints of cedar and blackcurrant. The palate is balanced, with complex flavors of plum, red berry, raisin, and integrated oak and soft tannins. The finish is long and elegant. This is a wine that will pair nicely with meats, rich sauces, and deep, after-dinner discussions.



2002

Encierra

**Cabernet
Sauvignon**

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

**Colchagua
Valley
Chile**

Color:
Red burgundy

Nose:
Dark fruit, spice,
hints of cedar,
blackcurrant

Palate:
Complex flavors of
plum, red berry,
integrated oak

Finish:
Elegant finish

CELLARING SUGGESTIONS

Drink now
through 2010

L207C	Retail Price:	\$26.99/each
	Special Member Price:	\$22.99/each
	Reorder Price:	\$19.99/each
	26% Discount	\$239.88/case

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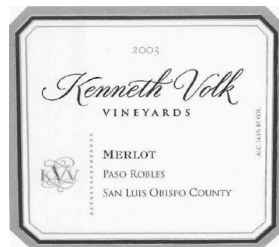
LIMITED SERIES

SELECTION

Merlot is a wine for all seasons and gets constant attention. Naturally fruitier than Cabernet Sauvignon, quicker to ripen, and easy to pronounce, its popularity knows no bounds. The 1980's brought a plethora of Merlot wine to the market. Some of it was so generic it could not be recognized as Merlot. Yet it maintained its reputation as a soft, fruity wine, easy to drink and easy on the budget. Kenneth Volk has been making wine for over thirty years and has seen trends come and go. He loves Merlot and makes Merlot from the best Merlot vines in California. Templeton and western portions of Paso Robles have consistently proven to be California's finest areas for growing merlot. Merlot needs a long growing season to develop fruit maturity. This area has warm daytime temperature for building fruit-driven grapes, while the cool mornings maintain acids and a low PH so important for Merlot. Under-ripe and over-

cropped Merlot can lean toward smells of green beans and asparagus, Volk insists only on full-fruit maturity before harvesting to play down these vegetable qualities. "At Kenneth Volk Vineyards we believe that consistently complex, interesting wines are achieved through comprehensive and execution in the vineyard. The winemaking process should support and enhance the excellent flavor of well-tended grapes," says Kenneth. At Kenneth Volk Vineyards, their goal is to create multifaceted wines that are delicious to drink. We think he succeeded with this Merlot.

His Merlot is a dark purple red color. The nose is fruit forward with plum, ripe berry, fig and mocha. The palate is full-bodied with soft, integrated tannins, tastes of plums, fig, mocha and lots of ripe berry fruit. This is a wine to be enjoyed anytime and will pair with beef dishes as well as pasta and chicken Kiev.



2003

Kenneth Volk

Merlot

(mare-low)

Paso Robles California

Color:
Dark purple red

Nose:
Plum, berry,
fig, mocha

Palate:
Full-bodied,
integrated oak,
purple plums,
fig, soft smooth
tannins

Finish:
Rich lengthy finish

CELLARING SUGGESTIONS

Drink now or
hold 2-3 years

L207D	Retail Price:	\$19.99/each
	Special Member Price:	\$16.99/each
	Reorder Price:	\$14.99/each
	26% Discount	\$179.88/case



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LIMITED SERIES

EARLIER SELECTIONS

ITEM #	DESCRIPTION	REGULAR PRICE/UNIT	DISC.	QTY.	MEMBER REORDER PRICE/CASE/EACH	TOTAL
L207C	Cabernet Sauvignon, 2002. Encierra <i>"Dark fruit, spice, cedar, blackcurrant"</i>	\$26.99	26%		\$239.88/cs \$19.99/ea	
L207D	Merlot, 2003. Kenneth Volk <i>"Plum, berry, fig, mocha"</i>	\$19.99	26%		\$179.88/cs \$14.99/ea	
L207E	Lugana, 2004. Costaripa <i>"Apples, pear, cherry blossom, jasmine"</i>	\$18.99	22%		\$179.88/cs \$14.99/ea	
L207F	Chardonnay, 2004. Trewa <i>"Tropical fruit, ripe melon, fig, oak"</i>	\$25.99	39%		\$191.88/cs \$15.99/ea	
L107C	Cabernet Franc, 2003. Napa Redwood <i>"Plums, black cherry, spicy oak"</i>	\$34.99	43%		\$239.88/cs \$19.99/ea	
L107D	Syrah, 2002. Mandolin <i>"Blueberry, black currant, raspberry"</i>	\$17.99	34%		\$143.88/cs \$11.99/ea	
L107E	Riesling, 2005. Sander <i>"Peaches, pear, lime"</i>	\$18.99	22%		\$179.88/cs \$14.99/ea	
L107F	Pinot Blanc, 2005. Sander <i>"Ripe apple, floral, buttery"</i>	\$15.99	26%		\$143.88/cs \$11.99/ea	
L1206C	Brut Reserve, N.V. Bailly-Lapierre <i>"Apple, pear, mineral"</i>	\$29.99	47%		\$191.88/cs \$15.99/ea	
L1206D	Recioto of Barbera, 2004. Bonny Doon <i>"Raisins, pecan pie, raspberry"</i>	\$29.99	47%		\$191.88/cs \$15.99/ea	
L1206E	Malbec, 2005. Dona Paula <i>"Toasted oak, plum, baked cherry"</i>	\$18.99	27%		\$167.88/cs \$13.99/ea	
L1206F	Riesling, 2004. Chateau des Charmes <i>"Floral, mineral, lime, lemon"</i>	\$18.99	27%		\$167.88/cs \$13.99/ea	
L1106C	Syrah, 2003. La Filice <i>"Earthy, dark black berry, smoke"</i>	\$17.99	17%		\$179.88/cs \$14.99/ea	
L1106D	Merlot, 2003. Red Horse Ranch <i>"Damson plums, blueberry, chocolate"</i>	\$25.99	31%		\$215.88/cs \$17.99/ea	
L1106E	Riesling, 2005. Jana <i>"Lychee nut, granny smith apples, honey"</i>	\$17.99	28%		\$155.88/cs \$12.99/ea	
L1106F	Chardonnay, 2005. Donati <i>"Papaya, vanilla, delicious apples"</i>	\$19.99	20%		\$191.88/cs \$15.99/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
207A	Chardonnay, 2005. Crooked Limb "Green apples, peaches, butter"	\$11.99	50%		\$71.88/cs \$5.99/ea	
207B	Merlot/Malbec/Cab. Sauvignon, 2006. Flagtree "Raspberry, marmalade, floral"	\$13.99	43%		\$95.88/cs \$7.99/ea	
107A	Merlot, 2005. Canyon Oaks "Berry fruit, plums, toasted walnuts"	\$11.99	50%		\$71.88/cs \$5.99/ea	
107B	Bairrada, 2005. Alianca "Herbal, lemon, floral"	\$9.99	40%		\$71.88/cs \$5.99/ea	
1206A	Brut, N.V. Rime' "Grapefruit, lemon, green apple"	\$19.95	60%		\$95.88/cs \$7.99/ea	
1206B	Muscat Canelli, 2005. Maddalena "Creamy apricot, pears, honey"	\$10.99	45%		\$71.88/cs \$5.99/ea	
1206C	Malbec, 2004. Wild Gaucho "Tobacco, truffles, Morello cherries"	\$11.99	51%		\$71.88/cs \$5.99/ea	
1206D	Colombard, 2005. Colombelle "Citrus, floral, sweet melon"	\$10.99	36%		\$83.88/cs \$6.99/ea	
1106A	Merlot, 2004. Kinderwood "Blackberry, spice, ripe fruit, vanilla"	\$11.99	34%		\$95.88/cs \$7.99/ea	
1106B	Sauvignon Blanc/Chardonnay, 2006. Flagtree "Citrus, green herbs, honey"	\$9.99	40%		\$71.88/cs \$5.99/ea	
1006A	Chardonnay, 2005. Bliss "Green apple, pear, butter"	\$11.00	46%		\$71.88/cs \$5.99/ea	
1006B	Cabernet Sauvignon/ Merlot, 2005. Southern Most "Black cherry, toasty oak, cinnamon"	\$12.00	25%		\$107.88/cs \$8.99/ea	
906A	Cabernet Sauvignon, 2002. Brutocao "Dark chocolate, black fruit, cedar"	\$19.99	50%		\$119.88/cs \$9.99/ea	
906B	Torrontes, 2005. Fantelli "Yellow roses, cherry blossoms, lychee"	\$12.99	54%		\$71.88/cs \$5.99/ea	
806A	White Merlot, 2005. Cardiff "Watermelon, cotton candy, cherry"	\$10.99	45%		\$71.88/cs \$5.99/ea	
806B	Shiraz, 2003. Rosenthalum "Plum, black currant, berry"	\$19.99	60%		\$95.88/cs \$7.99/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 2007 GIFT BASKETS

CPB THE CROWD PLEASER <i>Let everyone savor the flavors of our biggest basket. Plenty to go around for all to enjoy!</i> Basket includes: One bottle of 2003 Rosenblum Shiraz, one bottle of 2005 Sycamore Lane Chardonnay, Thatcher's Popcorn, Artisan Breadsticks, Sourdough Truffles, Upper Crust Cookies, Savannah Cookies, Kara's All American taffy, Kara's assorted Chocolate Bars, Greek Gourmet Kalamata Olive Spread, Mississippi Cheese Straws, Homestyle Peanuts, Dillions Peanut Brittle, Lady Walton Cookies, Stuffed Gourmet Olives, Upper Crust Crostini, Nicolettes Cookies, Malto Bella Malt Balls, Classic Vanilla Caramels, Starr Ridge cookies, assorted hard candies. Delivered in a large oval basket. #CPB \$114.00 + \$9.98 CA sales tax + \$14.00 Shipping & Handling (\$19.50 S&H outside CA)		\$114.00	
WCPB WINE AND CHEESE PICNIC <i>This gift allows you to take the celebration with you. Everything you need to create your own special picnic.</i> Basket includes: One bottle of 2002 Domaine St. George Cabernet, one bottle of 2006 Sycamore Lane Chardonnay, Northwood's Cheese with Shiraz, Starr Ridge crackers, assorted hard candies. Delivered in our insulated double wine tote complete with cheese board, knife and corkscrew. #WCPB \$49.95 + \$4.37 Ca sales tax + \$8.50 Shipping & Handling (\$10.50 S&H outside CA)		\$49.95	
SOMSPEC SOMETHING SPECIAL <i>Chic and simple this gift will make anyone feel special.</i> Basket includes: One bottle of 2002 Brutocao Cellars Cabernet Sauvignon, Kara's Chocolate bar, Starr Ridge cookies, assorted hard candies. Arrives in a rectangular wicker basket. #SOMSPEC \$19.95 +\$1.75 CA sales tax + \$7.50 Shipping & Handling (\$9.50 S&H outside CA)		\$19.95	

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

1. All wine assortments, as well as the first month of WINE OF THE MONTH CLUB membership, will be handsomely gift boxed. A card will be attached with your greeting.
2. Shipments are made by UPS/Fed Ex and are guaranteed to arrive in perfect condition.
3. All recipients must be 21 years or older.
4. If any of the items to be included is out of inventory, we guarantee that we will substitute a product of equal or superior quality. Call us for weekend delivery.

*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

CABERNET SAUVIGNON, 2002. ENCIERRA

Date Tested _____ Color _____

Nose _____

Taste _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

MERLOT, 2003. KENNETH VOLK

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.

February 2003 Cotes du Rhone, 2000. Chapoutier. Drink through 2008.
Pinot Noir, 2001. Mietz. Drink through 2007.

February 2004 Shiraz, 2002. Mitolo Jester. Drink through 2008.
Cabernet Sauvignon, 2001. Peralta. Drink now.

February 2005 Merlot, 2001. Gloria Ferrer. Drink now.
Chardonnay, 2001. Buehler. Drink now.

February 2006 Cabernet Sauvignon, 2002. Lake Sonoma. Drink now.
Syrah, 2003. Stacked Stone. Drink through 2007.

MEMBER UPCOMING EVENTS

COMING MARCH 16, 2007!!!

Las Vegas Wine Tasting Dinner!

GIORGIO'S AT MANDALAY BAY

Friday, March 16, 2007

Call us at (800) 949-9463 to make your reservation now!

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 are living in Southern California or the Reno area, and are interested in hosting a home wine tasting party, please call us at **1-800-949-9463** or send an email to **Jenny@womclub.com**

1-800-949-WINE • www.wineofthemonthclub.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!

MEMBER COMMENTS

"Thanks for always being our wine source for new and now our favorite wines!"

S.M., MANSFIELD, IL

"I have been in other wine clubs but you guys are the best."

C.P., SPARKS, NV

"I love cooking with wine. Sometimes I even put it in the food!"

S.M., FARRAGUT, IA

"Thank you for your excellent service and nice wine selections! It's always fun to see what you get to open in each shipment!"

E.S., FARGO, ND

"I really value my Wine of the Month Club membership. Great wine at an excellent price. You take the guesswork out of finding great wine."

B.H., CHINO HILLS, CA

ADVENTURES IN GOOD FOOD

The colder months make us crave comfort food. Nothing is better than Mac n' Cheese. This recipe pairs great with both red and white wines.

BEST-EVER MAC N' CHEESE

Serves 10

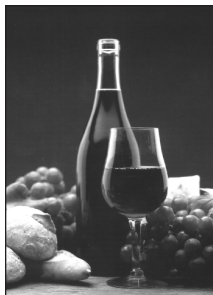
INGREDIENTS:

1/2 cup panko bread crumbs
1 tsp. melted butter
1/2 cup butter
1/2 cup flour
5 cups milk
1/2 tsp. dry mustard
1/4 tsp. white pepper
1/4 tsp. cayenne pepper
1/8 tsp. nutmeg
1 tsp. salt
1 bay leaf
4 cups shredded mild cheddar cheese
3 cups shredded Swiss Gruyere cheese
1 pound large macaroni shells
(chioccioline or conchiglie)
1/2 cup heavy cream

PREPARATION:

Heat oven to 350 degrees. Toss the bread crumbs with the melted butter on a small baking pan. Toast the bread crumbs until lightly browned, about 10 minutes. Set aside to cool.

In a large saucepan, heat the butter over medium heat until melted, and then stir in the flour. Heat and stir until smooth and bubbling, about 2 minutes. Remove from heat and whisk in the milk. Add the dry mustard, white and cayenne pepper, nutmeg, salt and bay leaf. Heat and stir to boiling, then reduce the heat to a slow simmer and cook 30 minutes, stirring occasionally. Remove the bay leaf. Stir in 3 cups of the cheddar and all the Gruyere until melted. Pour the sauce over the cooked macaroni in a large bowl, stirring until all of the macaroni is coated.



Pour the macaroni into a well-buttered 9 x 13 inch casserole dish. Drizzle heavy cream around the edges of the casserole. Sprinkle the remaining 1 cup cheddar cheese then the toasted bread crumbs. Cover with aluminum foil. Bake 20 minutes. Remove the foil and bake an additional 10 minutes. Put under preheated broiler for 5 minutes. Serve piping hot.

This simple yet heart-warming recipe will stave off the chill of February with a glass of red wine.

CANNELLINI BEANS IN HERBED TOMATO SAUCE

Serves 4-6

INGREDIENTS:

2 cups dried cannellini beans
8 fresh sage leaves
1 tomato, cored and halved
Salt and fresh ground pepper
1/4 cup extra-virgin olive oil
3 garlic cloves, minced
2 cups crushed canned plum tomatoes with juices
Pinch of crushed red pepper flakes

PREPARATION:

Pick over beans, discarding any misshapen beans and stones. Rinse the beans and drain. Place in a large bowl, add water to cover generously and let soak overnight.

Drain the beans, rinse well and place in a large saucepan. Add 7 cups water and bring to a boil over medium-high heat. Add 4 of the sage leaves and the tomato halves. Reduce the heat to a gentle simmer and cook, uncovered, until the beans are tender, about 2 hours. Season with salt, and then drain the beans. Remove and discard the sage leaves and tomato halves. In a large pot over medium heat, warm the olive oil. Add the garlic, the remaining 4 sage leaves, the canned tomatoes with their juices and the red pepper flakes and cook until simmering, about 5 minutes. Stir in the beans, bring to simmer and cook, uncovered, stirring occasionally, for about 15 minutes. Taste and adjust seasonings with salt and pepper. Serve immediately.

TASTING NOTES

CHARDONNAY, 2005. CROOKED LIMB

Date Tested _____ Color _____

Nose _____

Taste _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

MERLOT/MALBEC/CAB. SAUVIGNON, 2006. FLAGTREE

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.

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 through 2007.

February 2005 Merlot, 2000. Sonoma Creek. Drink now.

Chardonnay, 2002. Kangaroo Ridge. Drink now.

February 2006 Sauvignon Blanc, 2004. Drink now.

Cabernet Sauvignon, 2002. Deakin Estates. Drink through 2007.

MEMBER INQUIRY

This is a difficult question. Each taster has different likes and dislikes. It is hard for even the most experienced tasters to separate their personal preferences for the sake of evaluation. Part of it has to do with what each taster feels is important in the wine. For instance, since most old world wines are labeled by region instead of varietal, "typicity" is a very important point. A taster of Bordeaux may downgrade a wine from Pomerol that you and I love just because it does not taste like a classic Pomerol. For most of us, if we like

What are some of the factors "wine tasters" look for in a "great" wine?

— E. M., LAS VEGAS, NV.

Cabernet Sauvignon or Merlot, in the case of the Pomerol example, we don't really care where it comes from as long as we like the taste of the wine. Great wines have some assets which should be discussed when tasted. They should look, smell and taste "true to form", i.e. if the wine looks and smells like Riesling but is

actually Sauvignon Blanc, this is considered a flaw. If, on the other hand, it looks, smells and tastes like a great Cabernet Sauvignon, but comes from Argentina, it doesn't matter – it is still Cabernet Sauvignon and not Pinot Noir. Great wines hold promise; the nose should deliver on the palate, the palate should linger on the finish. This is only a primer. The best thing to do is taste as many wines as you can and simply enjoy them for their individual personalities.

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 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
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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!*

July 2006 Selections:

Coppola Sauvignon Blanc

*This wine has been seen on
the wine list at Z Tejas
Southwestern Grill in
Nevada for \$38.95 a bottle!*

*Also at Smiths grocery store
for \$15.99 a bottle.*

Our reorder price is \$5.99.

*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

Another wonderful Italian wine! Will it ever end? This one is from one of the northernmost areas' of Italy which still has a Mediterranean climate. The Garda Classico and Lugana appellations lie between the Garda Lake and Brescia. Here is a rolling landscape dotted with lemon trees, olive groves, cypress trees and vineyards of great charm and tranquility. Costaripa is owned by two brothers, Mattia and Imer Vezzola. The property dates back to 1896. Grandfather, Mattia Sr, was instrumental in putting the wines from Moniga del Garda on the map. His son, Bruno encouraged his two sons to study oenology and passed on a lifetime of passion and experience. As the second generation was followed by a third, the winery gathered momentum and strength. The location has well-ventilated, sloping vineyards that face the lake and the rising sun. The name Costaripa means "gentle

slope," for this superb exposure. Costaripa's top priority is to maximize the local potential by nurturing the native grapes such as Gropello, Marzemino and Trebbiano di Lugana.

Trebbiano grows easily and is planted throughout Italy. It is also grown in France as Ugni Blanc in the Midi, as St. Emilion in Cognac and is the main grape used to make some of the world's finest brandy. The wines from Trebbiano are light, crisp and easy to drink. The Vezzola brothers partly ferment the juice in small oak barrels for more complexity. The wine is a pale yellow color with flecks of green. The nose is intense and fragrant with apples, pear, jasmine, cherry blossom. The palate is dry, crisp, and rich with elegant fruit, balanced crispness and a touch of vanilla. It finishes clean and crisp. What a perfect wine for appetizers, light pasta dishes, goat cheese omelets or Asian dishes.



2004

Costaripa

**Trebbiano
di Lugana**
(treh-bee-ah-no)

**Lombardy
Italy**

Color:

Pale yellow with
green tints

Nose:

Fragrant apples,
pear, cherry blossom,
jasmine

Palate:

Delicate, balanced
acidity, fresh fruit,
apple, pear, touch
of vanilla

Finish:

Clean dry finish

CELLARING SUGGESTIONS

Drink now

L207E	Retail Price:	\$18.99/each
	Special Member Price:	\$16.99/each
	Reorder Price:	\$14.99/each
	22% Discount	\$179.88/case

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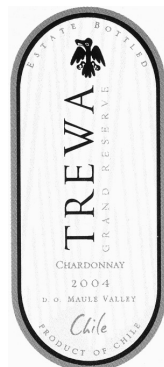
LIMITED SERIES

SELECTION

The Gabella family has been making and growing wine in the Maule Valley of Chile since 1825. Vina Trewa is still family-owned and family-controlled. It only started making wine under its own name in 1985. Before then, the estate provided grapes to other leading Chilean wineries for over a century. Six generations later, the estate owns 1235 acres and produces six estate-bottled varietals. 6th generation, Alberto del Pedregal runs the operation with finesse and skill. The winery is modern and state-of-the-art. Chile is free of the root louse phylloxera and most other vine diseases. Vines free from diseases can produce healthy fruit far longer than in a country using grafted rootstocks. Some of Trewa Cabernet Sauvignon vines were planted 85 years ago and still yield a small, but rich crop! Their vines are planted 2000 feet above sea level in the heart of the transversal Maule Valley, which runs east to west from the Andes Mountains to the Pacific Ocean. With hot summer days, cool nights and extremely clean air, the

grapes achieve the perfect balance of sugar and acid. The Maule Valley is located just south of Santiago, Chile's capital city. Although wine has been made here since the early 16th century, it has only been in the past ten years or so that Chilean wines have gained worldwide recognition and popularity. The wines taste great and are very affordable. Says Alberto, "Our mission is to completely satisfy our customer's needs by supplying the highest quality range of wines, utilizing cost efficient production processes, providing excellent customer service based on strong principles and values passed down through the generations."

The 2004 Trewa Chardonnay is a medium golden color. The nose is uplifting with tropical fruit, ripe, rich melon, butter, fig and subtle oak. The palate is complex, full of rich, ripe fruit, spice, butter, tropical fruit and balanced acidity. The finish lingers. This is a reliable, all-purpose Chardonnay to pair with all your gatherings.



2004

Trewa

Chardonnay
(shar-doe-nay)

Maule Valley
Chile

Color:

Medium golden
yellow

Nose:

Tropical fruit, butter,
ripe melon, fig,
subtle oak

Palate:

Dry, medium-
bodied, dominate
ripe fruit, round,
buttery, ripe melon,
vanilla

Finish:

Warm rich finish

CELLARING SUGGESTIONS

Drink now or
through 2008

L207F	Retail Price:	\$25.99/each
	Special Member Price:	\$16.99/each
	Reorder Price:	\$15.99/each
	39% Discount	\$191.88/case

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WINE OF THE MONTH CLUB

LAST YEAR'S SELECTIONS ~ 2006

Wines evaluated last year: 1933

Rejected: 1580

Approved: 337

Selected: 72

2006 was another great trip around the globe with our wine selections. We hope that you had a great journey!

SPARKLING

- 1206A Rime Brut, NV ~ Grapefruit, lemon, green apple.
 L1206C Bailly-Lapierre Brut Reserve, NV ~ Apple, pear, mineral.

SAUVIGNON BLANC

- 106B Deakin, 2004 ~ Tropical fruit, pear, citrus.
 206A Grove Street, 2004 ~ Pineapple, banana, pears.
 706B Coppola, 2004 ~ Tropical fruit, pears, figs.
 L606F Allan Scott, 2004 ~ Citrus, lime, melon.
 L706F Phantom Rivers, 2003 ~ Grapefruit, lime, melon.
 L806E Marlborough, 2003 ~ Limes, mandarin, white pepper.

CHARDONNAY

- 606A Sycamore Lane, 2005 ~ Fresh apples, pear, peach.
 1006A Bliss, 2005 ~ Green apple, pear.
 L106C Bennett ~ Toast, granny smith apples, vanilla.
 L206F Sticks, 2004 ~ Nectarine, peaches, savory oak.
 L306F Rockbare, 2004 ~ Ripe pear, honeyed peach.
 L406F Sandoval, 2003 ~ Lush, caramel, apple pie.
 L706C Tin Pony, 2003 ~ Creamy peach, toasty oak.
 L1006E Martin Alfaro, 2004 ~ Grilled pineapple, vanilla.
 L1106F Donati, 2005 ~ Papaya, vanilla, delicious apples.

OTHER WHITES

- 306B Apalooza, Mendoza White, 2004 ~ Flowers, mineral, citrus.
 406A Steel Creek, Viognier, 2005 ~ Honeysuckle, melon, lime.
 506B St. Lucas, Torrontes, 2005 ~ Apricot, passion fruit, roses.
 806A Cardiff, White Merlot, 2005 ~ Watermelon, cotton candy, cherry.
 906B Fantelli, Torrontes, 2005 ~ Yellow roses, cherry blossom, lychee.
 1106B Flagtree, Chard/Sauvignon Blanc, 2006 ~ Citrus, green herbs, honey.
 1206D Colombelle, Colombard, 2005 ~ Citrus, floral, sweet melon.
 L206E Konzelmann, Riesling, 2002 - Peaches and flint.
 L306E Di Giovanna, Grillo, 2004 ~ Lemon, lime, wild flowers.
 L406E Rancho Sisquoc, Sylvaner, 2005 ~ Honeydew, sweet pear, spice.
 L506C Martin Schaezel, Pinot Blanc, 2004 ~ Hazelnut, vanilla, marigold.
 L606D Norfolk Rise, Pinot Gris, 2005 ~ Pear, musk, exotic fruit.
 L806F Houghton, Sauv Blanc/Semillon, 2005 ~ Herbaceous, melon, smoky.
 L906E Willm Domaine, Pinot Gris, 2004 ~ Fresh pear, smoky peaches, quince.
 L906F Zenaida Cellars, Chard/Viognier, 2005 ~ Flowery, oranges, almond, vanilla.
 L1006F Grego, Malvar, 2004 ~ Fresh lime, almond, orange.

- L1106E Jana, Riesling, 2005 ~ Lychee nut, granny smith apples, honey.
L1206F Chateau des Charmes, Riesling, 2004 ~ Floral, mineral, lime.

DESSERT

- 1206B Maddalena, Muscat Canelli, 2005 ~ Peach, apricot, floral.
L1206D Bonny Doon, Recioto Barbera, 2004 ~ Raisins, pecan pie, raspberry.

ZINFANDEL

- L806D X Winery, Amazin, 2004 ~ Anise, black pepper, brambleberry.
L906C 2820 Wine Company, 2003 ~ Ripe red apples, cranberry, raspberry.

SHIRAZ / SYRAH

- 806B Rosenblum, Shiraz, 2003 ~ Plum, blackcurrant, berry.
L106D Vina Robles, 2001 ~ Ripe cherries, dark chocolate.
L206D Stacked Stone, Syrah, 2003 ~ Black pepper, mineral.
L306D Bridlewood, Syrah, 2001 ~ Smoke, cedar, chocolate.
L1106C La Filice, Syrah, 2003 ~ Earthy, dark blackberry, smoke.

MERLOT

- 106A Havens, Merlot, 1998 ~ Red and black cherry, mocha.
106C Havens, 1999 ~ Red cherry cola, plum.
306A Armstrong Ridge, 2001 ~ Lush ripe plums, mint.
506C Sonoma Creek, 2003 ~ Blueberries, plum, cedar.
1106A Kinderwood, 2004 ~ Ripe fruit, spice, blackberry.
L406D Fife, 2000 ~ Inky red, blueberry.
L706D Monticello, 2003 ~ Black licorice, olive, vanilla.
L906D Lucas & Lewella, 2001 ~ Tea, earth, spice, black cherry.
L1006D Grayson, 2005 ~ Black cherry, toasty oak, cinnamon.
L1106D Red Horse Ranch, 2003 ~ Damson plums, blueberry, chocolate.

CABERNET SAUVIGNON

- 206B Deakin, 2002 ~ Mint, chocolate, currants.
506A Sonoma Creek, 2001 ~ Blackberry, plum, eucalyptus.
606B Feudo Arancio, 2003 ~ Black currant, spices, black plums.
706A King Fish, 2004 ~ Black plums, cedar, currants.
906A Brutocao, 2002 ~ Cedar, black fruit, chocolate.
L206C Lake Sonoma, 2002 ~ Cassis, currants, cocoa.
L406C Goundrey, 2003 ~ Blueberry, cocoa, smoke.
L1006C Finca Koch, 2001 ~ Cassis, dark chocolate, blackberries.

RED BLENDS

- 1006B Southern Most, Cab / Merlot, 2005 ~ Black cherry, toasty oak, cinnamon.
L306C X Winery, 2004 ~ Rich cherry, blackberry, cassis.
L606C Fife, Scarlet, 2000 ~ Sweet cherry, cassis, dark chocolate.
L606E Parador, 2000 ~ Blackberry, smokey, sage.

OTHER REDS

- 406B Gracia, Carmenere, 2005 ~ Dark spices, black pepper.
1206C Wild Gaucho, Malbec, 2004 ~ Tobacco, truffles, morello cherry.
L506D Bates, Rosso, 2003 ~ Red extracted fruit, spice.
L706E Vina Salceda, Tempranillo blend, 2002 ~ Spice, wood, red cherry.
L806C Finca Sobreno, Tempranillo, 2003 ~ Sandalwood, spice, vanilla.
L1206E Dona Paula, Malbec, 2005 ~ Toasted oak, plums, baked cherry.