



NEWS FROM

WINE OF THE MONTH CLUB

Since 1972

May 2007

Wines evaluated last month: 157

Rejected: 142

Approved: 15

Selected: 6

What's New This Month

see page 2

Send Us Your e-mail Address!

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

Home Wine Tasting Parties!

see page 11

Gift Assortments

see page 9

New Member Application for a Friend

see page 15

A little madness in the Spring, is wholesome even for the King."

EMILY DICKENSON

REGULAR SERIES

2005, CheapSkate, Meritage. California

CheapSkate's Miser Meritage is quaffable and delicious with a price to make your jaw drop. Cheap Skate wines are not cheap on quality, just price. This blend is perfect for your after-taxes dinner party.

2006, Martin Fierro, Chardonnay / Torrontes. San Juan, Argentina

Blends of Chardonnay and Torrontes are becoming a trademark for Argentina. Full of the lush tropical flavors of Chardonnay, and

balanced with the acidity and fragrance of Torrontes, this wine is hard to resist.

LIMITED SERIES

2003, Cosentino, Syrah. Napa Valley, California

Syrah is a particular, demanding grape. It cannot be grown everywhere. However, Mitch Cosentino knows exactly where this grape thrives. His wine is a perfect example of Napa Valley Syrah. Lush and fruity, it's the wine for grilled meats and stews.

2002, Koonowla, Cabernet Sauvignon. Clare Valley, Australia

There is so much to like about this wine. We love that it's bottled with a screw cap so that we can pour a glass to savor now, and easily recap it for tomorrow. This is a great Cabernet at a great price.

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

Folks, we are going to have to live with screw caps! Currently about 50% of the wine I taste is in screw caps...wines from \$9.00 to \$30!

I think they are here to stay!

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

We do a lot of research here. Constantly looking for wine related information. Keeping an eye on what is happening both in the vineyard and in the marketplace. One thing has remained true for all these years, 35 to be exact. You and I want good value. After it is all said and done, it is what's in the bottle that counts. Label changes, bottle changes, story lines, vineyard practices and the like doesn't mean a thing until you open the bottle. The more wine I taste, the more obvious it becomes that they will put in the bottle whatever they make....good or bad.

One of the other facts that we have found through our research, is that we have the most comprehensive and voluminous wine TV sites.... check it out at www.wineofthemonthclub.tv and watch us taste your favorite wines and talk about other aspects that affect your wine experience.

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

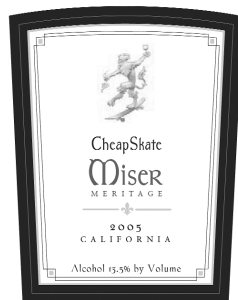
CheapSkate has six rules to make wine by: 1. Make only stunningly good wines; 2. Sell them at outrageous value; 3. Use humor and honesty; 4. Let the wine sell itself; 5. Use smart and inexpensive packaging with lots of creative thought; 6. Foster long-term relationships with both growers and consumers.

CheapSkate Winemaker Clark Smith has been making wine since 1971. His approach is sensible, imaginative, and savvy. Here's what he has to say about his budget-minded Miser project: "These are seriously good wines, made in classic styles for progressive-minded people. What we love to do is to make beautiful wine and to sell it for almost nothing. The catch is, we don't make very much, so only those savvy enough to know will buy everything we make."

CheapSkate's Miser is a Meritage (rhymes with "heritage"), a Bordeaux-style blend with lots of Cabernet Sauvignon, some Cabernet Franc, and a bit of Merlot. To be designated as Meritage, a wine must meet the following standards: 1. It

must be a blend of two or more Bordeaux grape varieties—for red wines these are Cabernet Franc, Cabernet Sauvignon, Carmenere, Gros Verdot, Malbec, Merlot, Petite Verdot and St. Macaire. No more than 90% of any single variety be used; 2. It must be the winery's best wine of its type; 3. It must be produced and bottled by a U.S. winery from grapes that carry a U.S. appellation; 4. Its production must be limited to a maximum 25,000 cases per vintage. CheapSkate is an official member of the California Meritage Society and is proud to be the lowest-priced member. The grapes are sourced from prestigious vineyard sites in Lodi and surrounding areas. This is a poor man's Opus One, and tasting is believing.

The color is a deep red. The nose is full of ripe fruit, herbs, chocolate, tobacco, and tarragon. The palate is quaffable with deep flavors of ripe red fruit, soft tannins, and dark chocolate. The finish lingers like a \$60 bottle. You saved some money with this bottle. Spend it on rib eye steaks or spicy sausages to serve with your glass of Miser Meritage.



2005
CheapSkate
Miser
Meritage
Cabernet
Sauvignon,
Cabernet Franc,
Merlot
 (ka-bur-nay
 saw-veehn-yawn/
 ka-bur-nay frahnc/
 mare-low)

California

Color:
 Deep red

Nose:
 Ripe fruit, herbs,
 chocolate, tobacco,
 tarragon

Palate:
 Dry, medium-
 bodied, soft tannins,
 dark chocolate

Finish:
 Balanced and
 lingering

CELLARING SUGGESTIONS

Drink now through 2008

507A	Retail Price:	\$15.99/each
	Special Member Price:	\$9.99/each
	Reorder Price:	\$6.99/each
	56% Discount	\$83.88/case

IMPORTED SELECTION

When an Italian man immigrates to a new country, he looks to fill his wine glass. When Don José Borbore immigrated from Italy to Argentina in 1936, he wanted to feel at home, so he planted grapes and started a winery. He soon gained a reputation for producing interesting, good wines, especially his licorice wine. The historic Borbore Winery has outlived two major earthquakes and the political upheavals that almost destroyed the country's wine industry. In 2000, the Pulenta family bought the winery. The family has a long winemaking tradition in the region. They have renovated and upgraded the winery, and incorporated new vinification systems. They are ready to make the most of their winery's reputation by producing quality wines for the world market.

The vineyards are located in San Juan, Argentina, at the

foothills of the Sierras de Pie de Palo, in the Tulum Valley. It's north of Mendoza, and it's a warmer climate than the other growing regions of Argentina. Torrontes is a grape that thrives in the warmth and soils of San Juan. Chardonnay also loves the sun, which promotes fresh fruit with good acidity.

Vintage 2006 is one of the best on record for the San Juan region. The grapes were destemmed, crushed, drained quickly, and chilled. There is no malo-lactic, and no oak influence. This is ultimate everyday drinking wine at good price

The 2006 Martin Fierro Chardonnay/Torrontes has a clear and pale yellow color. The nose is fresh with peach, lychee, and guava. It's full-bodied with flavors of ripe citrus, lychee, and spice. It has a lingering, crisp finish. This wine is ideal with rich foods, Asian food, and a simple dish such as Onion Tart. (See page 13.)



2006

Martin Fierro

**Chardonnay/
Torrontes**
(shar-doe-nay/
tore-ahn-tehz)

**San Juan
Argentina**

Color:
Clear, pale yellow

Nose:
Fresh, peach,
lychee, guava

Palate:
Full-bodied, ripe
citrus, lychee, spice

Finish:
Lingering crisp
finish

CELLARING SUGGESTIONS

Enjoy now through 2007

507B	Retail Price:	\$12.99/each
	Special Member Price:	\$8.99/each
	Reorder Price:	\$5.99/each
	54% Discount	\$71.88/case



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LIMITED SERIES

SELECTION

Cosentino Winery has been a staple in the California wine community for 25 years. The winery has an unblemished reputation for producing ultra-premium wines with passion and skill. Mitch Cosentino is the heart and soul of all these award-winning hand-crafted wines. He began making wine in small lots in 1980 in Modesto, California. In 1990, he moved to Napa Valley and founded Cosentino. His hands-on, old world approach to winemaking sets him apart. The use of labor intensive punched cap fermentation, hand selecting grapes, and his complete "micro" approach to winemaking give all the Cosentino wines a unique signature. All his wines are exceptional; he currently makes 13 different varietals. His keen eye for selecting fruit and his awesome palate for blending are unparalleled in the industry.

Mitch chooses his wine-making team with the same high standards. Jason Fisher studied oenology at UC Davis and worked at Grace Family Vineyards. Dan Newlan has made more

than 40 award-winning wines for Cosentino. Jeff Labard worked for Fess Parker. Together they are a force to be reckoned with. Their passion and skills mesh perfectly. They are inspired by Mitch Cosentino's artistic approach to winemaking. Each year the production is different. Why? "I let the wines speak for themselves, based on the quality and yield of the vintage. I want the art developing the business, explains Mitch, "not the business creating art."

Syrah is a tasty treat which can vary in style from light to lush. The grape is an ancient varietal dating back to Roman times. It is the same grape used for the great wines of the northern Rhone Valley and is also known as Shiraz in Australia.

Cosentino Syrah is a deep black red color. The nose is ultra fruity with black fruit, red meat, and spice. The palate is full-bodied with ripe fruit flavors, minerals, currant, and black pepper. The finish is endless. Open this with prime rib, BBQ ribs or lamb shanks. Delicious!



2003

Cosentino

Syrah

(seer-ah)

**Napa Valley
California**

Color:

Dark inky red

Nose:

Minerals, black fruit,
red meat, spice

Palate:

Dry, full-bodied, ripe
deep fruit, currant,
rhubarb, spicy

Finish:

Endless finish

CELLARING SUGGESTIONS

Drink and savor
now through 2011

L507C	Retail Price:	\$23.50/each
	Special Member Price:	\$19.99/each
	Reorder Price:	\$15.99/each
	32% Discount	\$191.88/case

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LIMITED SERIES

SELECTION

The Clare Valley is one of Australia's oldest wine regions. In the 1840s immigrants from Poland, Ireland, and England settled the area and planted vineyards. Their now-historic buildings give character to the region, and today's wineries are also part of their legacy.

Clare Valley is a beautiful natural setting with a rolling topography. The climate is moderate continental, that is, cool to cold nights and warm to hot summer days. There's a lot of rainfall in the winter. The dry hot summers ensure that the vines experience few fungal diseases. The soil varies from red clay to brown over rocks. Because of the diversity of topography and soils, Riesling, Semillon, Merlot, Shiraz, and Cabernet Sauvignon are all successfully grown in the Clare Valley. There are now more than 40 wineries in the region. Most are small boutiques making exceptional wines.

Koonowla was established in 1892. In 1926, most of the winery was destroyed by a tragic fire. Nonetheless, Koonowla continued to

make wines over the years, although in very limited amounts. In 1999, Andrew and Booie Michael bought the homestead. They renovated and upgraded Koonowla to transform it into one of the largest and most technically advanced wineries in the district. Kudos to them! We're happy to enjoy the fruit of their labors.

The Cabernet Sauvignon is grown in terra-rosa (red clay) soil. To ensure vine health and ripeness, Koonowla uses mulching, crop sowing, and foliar wires to achieve even ripening. All the grapes are hand-picked. Chief Winemaker, Andrew Hardy keeps a watchful eye on the entire process.

The 2002 Koonowla Cabernet Sauvignon is dark black red from extended maceration. The nose displays classic Cabernet qualities such as smoke, cassis, milk chocolate, and ripe plums. The French oak is soft on the palate and the fruit is warm with sweet berries and soft tannins. The finish is long and inviting. This wine is a wonderful dinner companion. Enjoy.

KOONOWLA

Cabernet Sauvignon
2002
Clare Valley

750ML

ALC. 13.5% BY VOLUME

2002

Koonowla

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

**Clare Valley
Australia**

Color:
Black red

Nose:
Smoky, cassis, milk
chocolate, ripe
plums

Palate:
Dry, full-bodied,
warm, bacon, sweet
berries, soft tannins

Finish:
Long and soft

CELLARING SUGGESTIONS

Enjoy now and
through 2012

L507D	Retail Price:	\$22.50/each
	Special Member Price:	\$19.99/each
	Reorder Price:	\$15.99/each
	29% 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
L507C	Syrah, 2003. Cosentino <i>"Black fruit, minerals, rhubarb"</i>	\$23.50	32%		\$191.88/cs \$15.99/ea	
L507D	Cabernet Sauvignon, 2002. Koonowla <i>"Smoky, cassis, sweet berries"</i>	\$22.50	29%		\$191.88/cs \$15.99/ea	
L507E	Chardonnay, 2005. Pavilion <i>"Pear, apple, lemon, oak"</i>	\$13.99	15%		\$143.88/cs \$11.99/ea	
L507F	Chardonnay, 2005. Chanson Viré Clessé <i>"Floral, jasmine, nutmeg, pears"</i>	\$22.00	45%		\$143.88/cs \$11.99/ea	
L407C	Pinot Noir, 2003. York Mountain <i>"Red fruit, cinnamon, toffee"</i>	\$19.99	25%		\$179.88/cs \$14.99/ea	
L407D	Cabernet Sauvignon, 2003. Kunde <i>"Black cherry, chocolate, bell peppers"</i>	\$24.99	24%		\$227.88/cs \$18.99/ea	
L407E	Chardonnay, 2006. Haras <i>"Citrus, mineral and pineapple"</i>	\$16.99	24%		\$155.88/cs \$12.99/ea	
L407F	Chard/Sauv Blanc/Viognier, 2005. La Poule Blanche <i>"Ripe tropical fruit, citrus"</i>	\$14.99	20%		\$143.88/cs \$11.99/ea	
L307C	Chianti Classico, 2003. Casale dello Sparviero <i>"Wild berries, sweet lilac, dried cherry"</i>	\$24.95	32%		\$203.88/cs \$16.99/ea	
L307D	Sauvignon Blanc, 2005. Torea <i>"Herbal, ripe lime, red pepper"</i>	\$19.95	35%		\$155.88/cs \$12.99/ea	
L307E	Cabernet Sauvignon, 2004. X-Winery <i>"Black cherry, subtle oak, coffee"</i>	\$21.95	28%		\$191.40/cs \$15.95/ea	
L307F	Pinot Grigio, 2005. Durandi <i>"Apricot, lemon, floral"</i>	\$16.95	30%		\$143.88/cs \$11.99/ea	
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	

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
507A	Miser Meritage, 2005. CheapSkate "Ripe fruit, herbs, tobacco, chocolate"	\$15.99	56%		\$83.88/cs \$6.99/ea	
507B	Chardonnay/Torrantes, 2006. Martin Fierro "Fresh peach, lychee, guava"	\$12.99	54%		\$71.88/cs \$5.99/ea	
407A	Chardonnay, 2004. Peralta. "Grapefruit, tropical fruit, ripe apple"	\$13.99	57%		\$71.88/cs \$5.99/ea	
407B	Cab/Shiraz/Merlot, 2004. Gum Bear "Fresh plum, spice, floral"	\$12.99	47%		\$83.88/cs \$6.99/ea	
307A	Petite Sirah, 2005. Copper Fish "Ripe red fruit, spice, sweet oak"	\$13.99	50%		\$83.88/cs \$6.99/ea	
307B	Sauvignon Blanc, 2006. Monkey Puzzle "Forward citrus, parsley, granny smith apple"	\$10.99	45%		\$71.88/cs \$5.99/ea	
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	

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

SYRAH, 2003. COSENTINO

Date Tested _____ Color _____

Nose _____

Taste _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

CABERNET SAUVIGNON, 2002. KOONOWLA

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 2003 Naoussa, 2000. Boutari. Drink now.
Pinot Noir, 2000. Robert Stemmler. Drink through 2007.
- May 2004 Merlot, 2000. Terroir Napa Valley. Drink now.
Pinot Blanc, 2002. Konzelman. Drink now.
- May 2005 Zinfandel, 2000. Franus. Drink now.
Petite Sirah, 2002. Clanon. Drink through 2007.
- May 2006 Pinot Blanc, 2004. Martin Schaetzel. Drink now.
Rosso, 2003. Bates. Drink through 2007.

MEMBER UPCOMING EVENTS

WINE DINNERS!!!

**If you are interested in a
Wine of the Month Club dinner in your area
please contact Diana@womclub.com or
call her at (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 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 **Diana@womclub.com**

1-800-949-WINE • www.wineofthemothclub.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

*"Love the club....never had a bottle of
wine that I have not enjoyed!"*

K.W., BERKLEY, CA

*"I'm just learning about wines. Wine of
the Month Club has been a great help."*

C.V., GAULEY BRIDGE, WV

*"Your descriptions are great and very
enticing. No doubt we were impressed."*

E.T., ALBUQUERQUE, NM

*"Love the selections and variety....
I would never otherwise get to
experience them."*

T.K., EL CAJON, CA

*"I'm happy to recommend WOMC
to everyone I know with an interest
in wine!"*

C.R., MOUNTAINVIEW, CA

ADVENTURES IN GOOD FOOD

This is a simple yet flavorful recipe that will pair beautifully with the *Martin Fierro Chardonnay/Torrontes* as well as the *Pavilion Chardonnay*. Serve this tart alongside a salad with creamy dressing and warm bread.

ONION TART

INGREDIENTS:

1 - 9" pastry pie crust, unbaked
3 cups thinly-sliced onions
3 Tbsp. sour cream
3 eggs
3 tsp. butter
4 oz. Gruyere cheese, grated
Sugar
Salt and pepper

PREPARATION:

Preheat oven to 375°.

In a sauté pan over medium heat, melt the butter and sauté the onions until golden.

In a mixing bowl, beat the eggs with the sour cream. Add to the onions. Season with salt, pepper, and a splash of sugar. Remove from heat.

Prick the pie shell with a fork. Pour the onion mixture into the pie crust. Bake for 25-30 minutes.

Remove from oven 10 minutes before end of baking time and sprinkle with the Gruyere cheese. Bake for an additional 10 minutes. Serve warm.

Traditionally, red wines are paired with meat. However, the *Cosentino Syrah* will complement the spices in this grilled fish recipe. It's a nice change of pace in wine pairing.

GRILLED SPICED FISH

INGREDIENTS:

4 red snapper or orange roughly fillets
1 Tbsp. olive oil
2 Tbsp. paprika
1 tsp. salt
1 tsp. onion powder
1 tsp. garlic powder
1/2 tsp. cayenne pepper
1/2 tsp. white pepper
1/2 tsp. each oregano, basil, and thyme

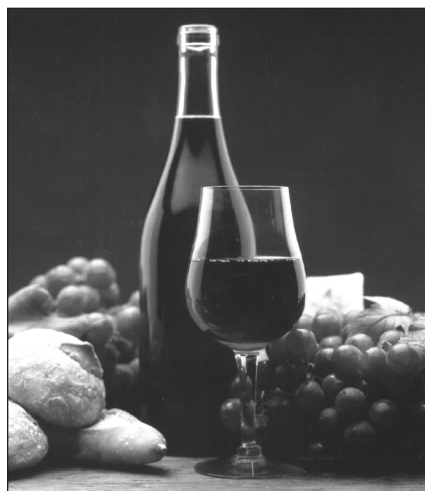
PREPARATION:

Before lighting grill, rub the rack with oil. Heat grill to medium heat.

Brush fish with oil.

In a small bowl, combine the spices. Sprinkle the seasonings over the fish and press into both sides of each fillet. Cover and refrigerate for 30 minutes.

Grill fillets, covered, for 3-4 minutes on each side or until fish flakes with a fork. Serve immediately with grilled vegetables and rice.



TASTING NOTES

MERITAGE, 2005. CHEAPSKATE MISER

Date Tested _____ Color _____

Nose _____

Taste _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

CHARDONNAY/TORRONTES, 2006. MARTIN FIERRO

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 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 now

May 2005 Viognier, 2004. Green Bridge. Drink now.

Tempranillo, 2003. Blason. Drink now.

May 2006 Merlot, 2003. Sonoma Creek. Drink through 2007.

Torrontes, 2005. St. Lucas. Drink now.

MEMBER INQUIRY

You will want to keep your wines in a temperature controlled place at about 60°F. Ideally, there should be no light, no vibration, and a bit of humidity. If your house has a basement or underground cellar, that can work. If you are on the east coast, your basement or cellar should stay cool in the summer months as well. On the west coast, we depend on temperature-controlled units to help our wines survive the endless summer heat we have.

I want to start a wine collection. How do I keep the wine and do I need to rotate them?

Thank you.

- P. MICHAELS, GREAT PLAINS, NY

They range in price depending on size, but it's a wise investment if you're serious about storing wines for any length of time. As you start to accumulate wine, you may get 100 bottles or more. Some could lay down for 10 to 15 years, others for 3 to 5 years, and some are opened the

night they're brought home! With that many bottles being stored, you should open some of the ageing wines to see how they're doing. There is nothing sadder than opening a bottle you've been saving only to find that it's past its prime. So go to your cellar now and pull some corks and pour some glasses. It's interesting to see how the wines are doing. Remember, the whole point of buying wine is to drink and enjoy wine. You can always buy more. Have fun!

SIGN UP A FRIEND AND...

RECEIVE A SET OF SWAROVSKY 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 \$18.98 (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!*

**November 2006
Vintners Series:**

**Stuart Cellars
Viognier, 2005**

*It's a hit! Editors at Wine
Enthusiast Magazine have
bestowed a coveted 90-point
rating on the Stuart Cellars
2005 Viognier!*

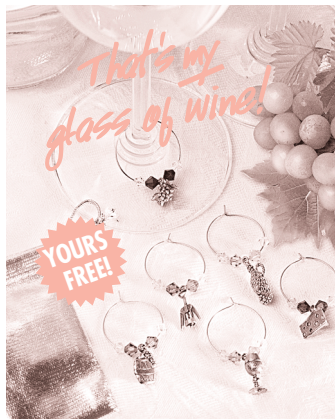
*You tasted it in
November 2006!*

*Our Members are on
the cutting edge!*

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

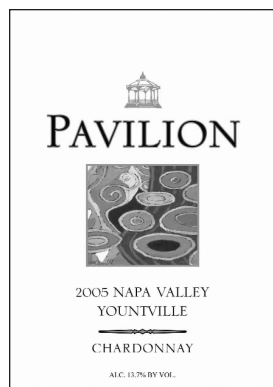
SELECTION

A h h h . . . Chardonnay. Can we ever get enough of this magical grape? When pressed, most of us will agree that we love drinking it. Chardonnay grapes, grown all over the world, make wines ranging from light, fruity, and un-oaked to wines rich, creamy, and oaky. The many styles of Chardonnay make it easy to pour a glass for every occasion.

Pavilion Winery is a state-of-the-art facility which has strong relationships with the top wine growers in Napa Valley. Their ability to obtain top-quality grapes ensures that they can create consistently high-quality Chardonnay at incredibly good prices. Bob Pepi and Brian Mox are Pavilion Winery's winemakers. Bob Pepi is known for his accomplishments at the Pepi Winery, where he made wine with his father until the

winery was sold in 1994. In addition to making Pavilion wines, he consults in Argentina, Colorado, as other projects in California. Brian Mox studied Enology at UC Davis and was instrumental in setting up the Laird Family Estate. He also worked at Etude Winery with the well-known winemaker Tony Soter. Brian is also actively involved in other wine-making projects throughout California. Both Bob and Brian agree that keeping active in the industry gives them better insight and an edge in making better wines.

The 2005 Pavilion Chardonnay has a rich golden yellow color. The nose is fruit forward with apple, lemon, pear, and toasty oak. The palate is dry with ripe fruit, balanced acidity, and soft French oak. The finish is smooth and lingering. Try this wine with our Onion Tart recipe on page 13.



2005 Pavilion Chardonnay (shar-doe-nay) Yountville California

Color:
Golden yellow

Nose:
Fresh fruit, pear,
apple, lemon,
oak toast

Palate:
Dry, ripe fruit,
tropical fruit flavors,
refreshing acidity

Finish:
Smooth and long

CELLARING SUGGESTIONS

Enjoy now
through 2007

L507E	Retail Price:	\$13.99/each
	Special Member Price:	\$12.99/each
	Reorder Price:	\$11.99/each
	15% Discount	\$143.88/case

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LIMITED SERIES

SELECTION

Unfortunately, when some people hear “burgundy wine” they think of inexpensive red wines in large bottles. Actually, “Burgundy” refers to a region of France. Wines made in France are labeled by the region from which they come. The Mâcon growing district is located in the French region called “la Bourgogne” in French, “Burgundy” in English.

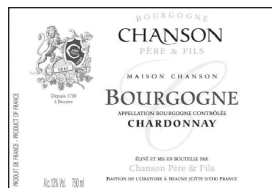
Burgundy is one of the smallest wine regions in the world. It stretches just 30 miles long and one mile wide. It's divided into five regions: Chablis, Cote de Nuits, Cote de Beaune, Chalonnaise, and Maconnaise. Each region has many micro-climates, slopes, exposures, and soils. Amazingly, two vineyards side by side will grow grapes that are very different in flavor and quality.

The Maconnaise region has 42 villages that are allowed to print their name on their wines' labels. Viré is village that consistently makes great wine. Clessé is known for wines of perfume and

finesse. The climate is dry with a Mediterranean influence from the south. The soil is uniquely clay with limestone.

Chanson was founded in 1750 and has always been one of the five grand shippers of Burgundy wines. (The other four are Latour, Bouchard, Jadot, and Drouhin.) Chanson owns some of the most coveted vineyards in the area. As it has for over 200 years, Chanson still vinifies and cellars its wines in its bastion. “The temperature of the bastion never varies,” explains General Manager Gilles de Courcel, “We use only the best cuvees and we never hurry the process. This is how we maintain the freshness, purity and fragrance of our wines.”

The 2005 Chanson Viré Clessé Chardonnay is pale gold. The nose is elegant with floral, jasmine, and nutmeg. The palate is soft, dry, and well balanced with pears, a touch of chalk and hint of floral. The finish lingers. This is a great appetizer wine to pair with lighter foods and goat cheese.



2005

**Chanson Viré
Clessé**

Chardonnay
(shar-doe-nay)

**Mâcon
France**

Color:
Pale gold

Nose:
Floral, jasmine,
minerals, nutmeg

Palate:
Dry, soft, fresh,
well-structured,
floral, pears

Finish:
Lingering

CELLARING SUGGESTIONS

Drink now through 2007

L507F	Retail Price:	\$22.00/each
	Special Member Price:	\$15.99/each
	Reorder Price:	\$11.99/each
	45% Discount	\$143.88/case

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