



NEWS FROM

WINE OF THE MONTH CLUB

Since 1972

June 2007

Wines evaluated last month: 268

Rejected: 245

Approved: 23

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

It is the month of June, the month of leaves and roses, when pleasant sights salute the eyes and pleasant scents the noses."

~NATHANIEL PARKER WILLIS

REGULAR SERIES

2006, Oak Grove, Pinot Grigio. California

Oak Grove is a small premium producer of hand-selected grapes in California's North Coast. There were only 4,000 cases of this delicious wine made.

2002, Vizcaya, Cabernet Sauvignon. Mendoza, Argentina

The Vizcaya family has been making quality wines for four generations. Enjoy this wonderful wine from

Argentina's premier wine region.

LIMITED SERIES

2003, Nugan, Durif. South East, Australia

Nugan Durif is a big, boldly structured red wine from Manuka Grove at the Nugan Estate. This is a big hit for all you lovers of full-throttle, muscular, dark fruit wines. It should cellar for at least a decade.

2002, Barnadown Run, Shiraz. Heathcote, Australia

Turning the world upside down, Barnadown Shiraz displays all the characteristics we love about Shiraz: rich, peppery fruit and lots of black fruit. This wine is a keeper—no, a drinker—no, a keeper—you decide!

INSIDE THIS MONTH

WINE OF THE MONTH CLUB NEWS	1	ORDER FORMS	7-10
WHAT'S NEW?	2	UPCOMING EVENTS	11
REG. PINOT GRIGIO, 2006. OAK GROVE	3	MEMBER COMMENTS	12
REG. CABERNET SAUVIGNON, 2002. VIZCAYA	4	ADVENTURES IN GOOD FOOD	13
LTD. DURIF, 2003. NUGAN	5	REGULAR & LTD TASTING NOTES	11, 14
LTD. SHIRAZ, 2002. BARNDOWN RUN	6	WORD ON THE STREET	16

Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

Summertime is here. Something special is at hand when the sun stays out longer and a cool sip of wine on the veranda helps you slow down and decompress. We have such great wines in store for you and special vintages from all over the world.

Salud!

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

Our special sale on several wines from our Regular, Vintners and Limited Series will begin **JULY 1, 2007 AND END JULY 31, 2007**. We are giving you advance notice on the sale so that you can review the list and check it twice. Remember which wines were your favorites and then get ready to order these great wines at fantastic prices before they are gone forever!

For this promotion only, we are allowing all members from the Regular, Vintners and Limited Series to mix and match any combination of wines from any series. Take advantage of this promotion to try something new or bring an old favorite home.

Remember, first come first serve!

The asterisk "*" means very limited quantities.

Item	Description	Regular Price	Sale Price
V506F	Sauvignon Blanc, 2004. Compass	\$15.99	\$6.99
L906D	Merlot, 2001. Lucas & Lewellen	\$22.99	\$9.99
V906F	Muscadet, 2004. Cht de la Preuille	\$14.99	\$7.99
L906C	Zinfandel, 2003. 2820 Wine Company	\$21.99	\$11.99
V906E	Nero d' Avola/Cab Sauv. 2004. Rapitala	\$18.99	\$11.99
L107C	Cabernet Franc, 2003. Napa Redwoods Estate	\$34.99	\$15.99*
806A	White Merlot, 2005. Cardiff	\$10.99	\$1.99
L107D	Syrah, 2002. Mandolin	\$17.99	\$10.99*
906B	Torrontes, 2005. Fantelli	\$12.99	\$4.99
1006A	Chardonnay, 2005. Bliss	\$11.00	\$4.99
1006B	Cab. Sauv./ Merlot, 2005. Southern Most	\$12.00	\$6.99
1206A	Sparkling, NV. Rime'	\$19.95	\$5.99
1206B	Muscat Canelli, 2005. Maddalena	\$10.99	\$4.99
207B	Merlot/Malbec/Cab., 2006. Flagtree	\$13.99	\$5.99

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

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

DOMESTIC SELECTION

Pinot Grigio is made from the varietal Pinot Gris. It's a mutation of the Pinot Noir grape, and it grows best in cool climates. In France, it's at its best in Alsace where it's also known as Tokay d'Alsace. In Germany it's called Rulander when it's sweet and Grauburgunder when it's dry. In Italy, it grows best in the northeast—Alto Adige, Friuli, and Lombardy. In California, it grows well in the northern coastal areas, and it produces a wine very much in the Italian style.

There are three distinct styles of Pinot Grigio. The first is youthful and vibrant with crisp acidity and soft mineral flavors. The second is more complex with herbaceousness, minerals, floral and fruity notes. These wines tend to be more full-bodied. The third style of Pinot Grigio has a pale copper color with more complex aromas, and flavors of nuts, minerals and citrus.

The 2006 Oak Grove Pinot Grigio is a style that falls somewhere between the first and second categories. The grapes are sourced from southern Monterey County near the Arroyo Seco River. The vines grow in a rich volcanic soil. The vineyards enjoy foggy mornings and plenty of mid-day sunshine. The resulting harvest has regional character and Pinot Grigio typicity.

The color is very pale straw. The nose is fresh with apricot, citrus, and pear. The taste is clean and lush with hints of mineral, grapefruit, lemon, and green apple. The finish lingers with healthy acidity.

This food-friendly Pinot Grigio will pair extraordinarily well with seafood and light pasta dishes. It will also be good with veal cutlets. (See recipe on page 13.)



2006 RESERVE

2006

Oak Grove

Pinot Grigio
(pee-no gree-jee-oh)

California

Color:
Very pale straw

Nose:
Fresh apricot,
citrus, pear

Palate:
Dry, lush, mineral,
grapefruit, lemon,
green apple

Finish:
Clean, acidic

CELLARING SUGGESTIONS

Drink now,
well-chilled

607A	Retail Price:	\$12.99/each
	Special Member Price:	\$8.99/each
	Reorder Price:	\$5.99/each
	54% Discount	\$71.88/case

IMPORTED SELECTION

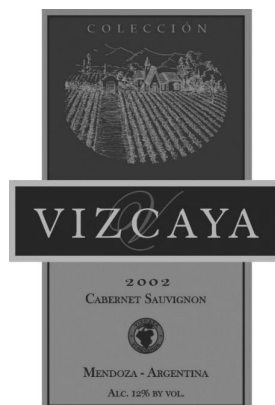
Argentina's geography creates the perfect stage for the skills of the Vizcaya winemasters. Their vineyards are located in the foothills of the Andes Mountains. The mountains experience a huge variance between day and night time temperatures; the days are sunny and warm, and the nights are cool and crisp. This allows for gradual ripening of the fruit and an increased hang time to achieve full ripeness. The vineyards are 3000 to 5000 feet above sea level. Two thousand feet of vertical variance gives the farmers the opportunity to select small plots ideal for growing specific varietals. The soil of these vineyards is full of boulders and large pebbles, covered with soil.

Gonzalo and Marcelo Vizcaya love Argentina. They're dedicated to making

wines that best represent the majestic mountains and rich vineyards of their country. To this end, they founded the Mendoza Wine Society to support and market wines and products from Mendoza, Argentina.

The 2002 Vizcaya is 100% Cabernet Sauvignon. Winemaker Oscar Roberto Lana has achieved a smooth wine with balanced tannins and a great fruity mouth-feel.

The color is a brilliant ruby. The nose is complex with lots of red fruit smells and oak smells of walnuts and hazelnuts. The palate is full-bodied with sweet, jammy fruit and integrated soft wood tannins for just the right amount of complexity. It finishes long and lush. This wine is ideal with red meats, game, and aged cheeses.



2002

Vizcaya

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

**Mendoza
Argentina**

Color:
Brilliant ruby color

Nose:
Complex red fruits,
walnuts, hazelnuts

Palate:
Full-bodied, well-
balanced tannins,
sweet jammy fruit

Finish:
Long, lush

CELLARING SUGGESTIONS

Enjoy now through 2011

607B	Retail Price:	\$12.99/each
	Special Member Price:	\$9.99/each
	Reorder Price:	\$6.99/each
	46% Discount	\$83.88/case



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



LIMITED SERIES

SELECTION

Nugan Estate Wines is a legacy of one man's vision and a tribute to a family's continued dedication. It all began in Valencia, Spain, where Alfredo Nugan began a fruit export business. By the 1940s, through innovation and strict quality controls, the business became a top supplier of superior produce to Australia, and then to the world. Eventually, Nugan decided to live in Griffith, South Australia, where sunshine and water allowed him to grow produce year-round. In the 1970s the company expanded into producing juices. In the 1990s the Nugan Group planted vineyards and began selling grapes. Today, the family has moved into the business, science, and art of world-class winemaking.

Senior Winemaker Daren Owens holds a degree in Wine Science and has been with the winery since 2000. When he started, the winery was operating out of an old

juice plant with just three tanks and six wine barrels. Today's winery is a state-of-the-art complex capable of crushing 10,000 tons of grapes and holding more than 2000 barrels. The company successfully navigated this transition by believing in "hard work, innovation, and 100% commitment to the future."

The Durif grape is also known as Petite Sirah in the Rhone Valley of France. Aussies proudly label it as "Durif." Once overlooked for more mainstream varietals, Durif is becoming increasingly popular. All the grapes for the Nugan Durif are sourced from their own vineyards.

The color is a dense inky red. The nose is exclusively Durif with earthy tones, cloves, cinnamon, black berries, and allspice. The palate matches the nose with intense flavors of chocolate, and soft chewy tannins. The finish lingers. This is a wine to be enjoyed with Indian spiced lamb, beef stews, and game dishes.

Nugan Estate wines are crafted to reflect the unique characteristics of Australia's finest wine growing regions.



NUGAN
ESTATE

MANUKA GROVE
VINEYARD
DURIF

2003

750ml

2003

Nugan

Durif
(dur-reef)

**South East
Australia**

Color:

Dense crimson

Nose:

Earthy, cloves,
cinnamon, ripe
black berry

Palate:

Dry, full-bodied,
soft chewy tannins,
fresh raspberries,
chocolate, earth

Finish:

Elegant and long

CELLARING SUGGESTIONS

Drink or cellar
through 2017

L607C	Retail Price:	\$25.99/each
	Special Member Price:	\$20.99/each
	Reorder Price:	\$15.99/each
	39% Discount	\$191.88/case

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





LIMITED SERIES

SELECTION

The region of Heathcote, Australia, boomed with the gold rushes of the 1850s. Agriculture—cattle, sheep, wheat, barley, and tomatoes—replaced gold as the driving force of the economy. Today the rush is in the vineyards and wineries, boosting employment, sales, and tourism throughout the region.

Barnadown owner and winemaker Andrew Mills operated his own textile business for twenty-five years. He left the city to fulfill a dream of country living and winemaking. He trained under the great David "Duck" Anderson of Wild Duck Creek. Andrew dreamed that he could "make small batches of red wine that would gain recognition as some of the best wine coming from Heathcote." He took charge of his dream by personally hand-harvesting the grapes, and overseeing the fermentation, racking, and ageing in French oak barrels.

Barnadown Winery is located on the western slopes of the

Mt. Carmel Range.

The climate and the soil of Heathcote are strongly influenced by the Mt. Carmel mountain range. The mountains provide a tunnel for the cooling south to south-east winds that blow throughout the growing season. The result is a lower temperature so the grapes have more hang-time to achieve optimal ripeness. Thanks to the hillside location, rainfall is even through most of the year. The soil is mostly Cambrian Clay Loam, also known as Terra Rosa, a thick red clay soil.

The Barnadown 2002 Shiraz has a deeply saturated ruby purple color. The nose is complex with black pepper, cherry fruit, and dark plums. The palate is dense and chewy with mouth-filling cassis, black berry, smoke, pepper and earth flavors. The generous finish indicates a wine that will cellar for at least 7 or more years. Enjoy this wine with sausages, steak and meat lasagna.



2002

**Barnadown
Run**

Shiraz
(shear-ahz)

**Heathcote
Australia**

Color:
Deep ruby, purple

Nose:
Black pepper, cherry,
dark plums

Palate:
Dense, chewy,
mouth-filling cassis,
blackberries, smoke,
pepper, earth

Finish:
Generous

CELLARING SUGGESTIONS

Should drink well
for 7-9 years

L607D	Retail Price:	\$22.99/each
	Special Member Price:	\$18.99/each
	Reorder Price:	\$15.99/each
	31% Discount	\$191.88/case



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



LIMITED SERIES

EARLIER SELECTIONS

ITEM #	DESCRIPTION	REGULAR PRICE/UNIT	DISC.	QTY.	MEMBER REORDER PRICE/CASE/EACH	TOTAL
L607C	Durif, 2003. Nugan. <i>"Earthy, cloves, black cherry"</i>	\$25.99	39%		\$191.88/cs \$15.99/ea	
L607D	Shiraz, 2002. Barnadown Run <i>"Black pepper, cherry, dark plums"</i>	\$22.99	46%		\$191.88/cs \$15.99/ea	
L607E	Riesling, 2005. Villa Maria <i>"Off-dry, delicate fruit and floral"</i>	\$15.99	19%		\$155.88/cs \$12.99/ea	
L607F	Trebbiano, 2005. Villa Medoro <i>"Dry, fresh, mineral, floral, and pears"</i>	\$15.99	19%		\$155.88/cs \$12.99/ea	
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	

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
607A	Pinot Grigio, 2006. Oak Grove <i>"Fresh apricot, citrus, pear"</i>	\$12.99	54%		\$71.88/cs \$5.99/ea	
607B	Cabernet Sauvignon, 2002. Vizcaya <i>"Red fruit, floral, cinnamon"</i>	\$12.99	46%		\$83.88/cs \$6.99/ea	
507A	Miser Meritage, 2005. CheapSkate <i>"Ripe fruit, herbs, tobacco, chocolate"</i>	\$15.99	56%		\$83.88/cs \$6.99/ea	
507B	Chardonnay/Torrontes, 2006. Martin Fierro <i>"Fresh peach, lychee, guava"</i>	\$12.99	54%		\$71.88/cs \$5.99/ea	
407A	Chardonnay, 2004. Peralta. <i>"Grapefruit, tropical fruit, ripe apple"</i>	\$13.99	57%		\$71.88/cs \$5.99/ea	
407B	Cab/Shiraz/Merlot, 2004. Gum Bear <i>"Fresh plum, spice, floral"</i>	\$12.99	47%		\$83.88/cs \$6.99/ea	
307A	Petite Sirah, 2005. Copper Fish <i>"Ripe red fruit, spice, sweet oak"</i>	\$13.99	50%		\$83.88/cs \$6.99/ea	
307B	Sauvignon Blanc, 2006. Monkey Puzzle <i>"Forward citrus, parsley, granny smith apple"</i>	\$10.99	45%		\$71.88/cs \$5.99/ea	
207A	Chardonnay, 2005. Crooked Limb <i>"Green apples, peaches, butter"</i>	\$11.99	50%		\$71.88/cs \$5.99/ea	
207B	Merlot/Malbec/Cab. Sauvignon, 2006. Flagtree <i>"Raspberry, marmalade, floral"</i>	\$13.99	43%		\$95.88/cs \$7.99/ea	
107B	Bairrada, 2005. Alianca <i>"Herbal, lemon, floral"</i>	\$9.99	40%		\$71.88/cs \$5.99/ea	
1206A	Brut, N.V. Rime' <i>"Grapefruit, lemon, green apple"</i>	\$19.95	60%		\$95.88/cs \$7.99/ea	
1206B	Muscat Canelli, 2005. Maddalena <i>"Creamy apricot, pears, honey"</i>	\$10.99	45%		\$71.88/cs \$5.99/ea	
1206D	Colombard, 2005. Colombelle <i>"Citrus, floral, sweet melon"</i>	\$10.99	36%		\$83.88/cs \$6.99/ea	
1106B	Sauvignon Blanc/Chardonnay, 2006. Flagtree <i>"Citrus, green herbs, honey"</i>	\$9.99	40%		\$71.88/cs \$5.99/ea	
1006	Cabernet Sauv/Merlot, 2005. Southern Most <i>"Tobacco, truffles, Morello cherries"</i>	\$12.00	25%		\$107.88/cs \$8.99/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**

- 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 UPS/Fed Ex 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		Make check payable to: Wine of the Month Club.
LIMITED SERIES MEMBERSHIP		Charge my:
LIMITED SERIES EARLIER SELECTIONS TOTAL		VISA Mastercard
8.25% CA Sales Tax		AmEx Discover
Shipping and Handling		
GRAND TOTAL		

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

DURIF, 2003. NUGAN

Date Tested _____ Color _____

Nose _____

Taste _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

SHIRAZ, 2002. BARNADOWN RUN

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.

June 2003 Merlot, 2001. Muirwood. Drink now.
Merlot, 1999. Artesa. Drink through 2008.

June 2004 Cabernet Sauvignon, 2000. Flora Springs. Drink or hold.
Bordeaux, 2001. Chateau de Terrefort. Drink or hold through 2011.

June 2005 Chardonnay, 2002. Whitford. Drink now.
Barbera d' Asti, 2000. Firesteed. Drink through 2007.

June 2006 Red Blend, 2000. Fife. Drink or hold.
Pinot Gris, 2005. Norfolk Rise. Drink up.

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.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

"We are very pleased! So happy we joined!"

W.T., SAN JOSE, CA

"Enjoy all your wines. Discontinued a more expensive wine club because yours is so good!"

P.C., CLOVERDALE, CA

"Your club is simply the best! I'm so lucky to taste all of these great wines!"

K.R., COLORADO SPRINGS, CO

"I didn't think I liked red wine until I joined your club. I try all your wines knowing they are all guaranteed....I have never send one back!! You taught me to love and appreciate red wine!"

C.W., VILLA PARK, IL

"We love your club. Keep it coming! We look forward to our shipment each month."

R.N., FOOTHILL RANCH, CA

ADVENTURES IN GOOD FOOD

Oak Grove Pinot Grigio will match perfectly with these Veal Cutlets. The Parmesan will add complexity.

VEAL PARMESAN

INGREDIENTS:

1-1/2 cups dry, unseasoned bread crumbs
1 cup, plus 4 tablespoons grated parmesan cheese
1 tablespoon each minced fresh parsley and basil
1 teaspoon salt
1/2 teaspoon ground black pepper
2 large eggs
1 teaspoon water
1/2 cup all-purpose flour
8 veal scallops (cutlets)
1/3 cup olive oil
1-1/2 cups tomato sauce
8 slices mozzarella cheese

PREPARATION:

Position a rack in the center of the oven. Preheat the oven to 350 degrees. Combine the breadcrumbs, 1/2 of the Parmesan cheese, fresh herbs, salt and pepper in a pie plate. Set aside. In a shallow mixing bowl, whisk the eggs and water. Set aside. On a plate, spread the all-purpose flour. Coat the veal scallops with the flour and shake off the excess.

Dip in the egg mixture then coat with breadcrumb mixture patting with your fingers to make the crumbs adhere.

Heat olive oil in the large skillet over medium high heat. Add the veal and sauté until lightly browned, 2 to 3 min.

Using tongs turn the cutlets and cook an additional 2 to 3 min more, adding more oil if the pan looks dry. Remove the veal to a plate and blot with paper towels. Lightly oil a baking pan. Spoon 1/2 of the tomato sauce into the pan. Arrange the veal over the sauce. Sprinkle with 4 tsp. of the Parmesan cheese. Cover with remaining tomato sauce. Top with mozzarella slices and the remaining Parmesan cheese. Cover the pan with aluminum foil and bake until heated through 20 to 30 min.

If you wish to brown the top, remove the foil and run the dish briefly under a broiler.

*Tender lamb with fragrant spices will pair beautifully with the *Nugan Durif*. Serve with Basmati Rice.*

INDIAN SPICED LAMB

INGREDIENTS:

4 lamb leg steaks, fully trimmed
Salt, pepper, and olive oil
Spice mix and garnish

SPICE MIX:

1 Tbsp. olive oil
20 small garlic cloves, peeled and bruised
10 cardamom pods
2 cinnamon sticks
1 tsp. cumin seeds
1 small onion, finely chopped
2 large tomatoes, cored and diced
1-1/2 tsp. garam masala
2 cups chicken broth
Salt and pepper

GARNISH:

1 red pepper, diced and sautéed
1 green pepper, diced and sautéed
Ginger, fresh and finely sliced
Coriander (cilantro), fresh and chopped

PREPARATION:

Season lamb with salt and pepper. Sear in oil over high heat until cooked as desired. Set aside, keep warm.

Heat 1 Tbsp oil in pan over medium heat. Add garlic, cardamom, cinnamon and cumin and cook for about 1 minute. Add onion and cook for 1-2 minutes. Add ginger and tomato and continue to sauté slowly for 5 more minutes. Reduce heat. Add garam masala and broth and heat through.

Serving: Slice lamb across the grain, combine with the sauce, and heat through. Place a portion of rice onto serving dish. Spoon the lamb and sauce over the top and garnish with sautéed peppers, ginger and fresh coriander.



TASTING NOTES

PINOT GRIGIO, 2006. OAK GROVE

Date Tested _____ Color _____

Nose _____

Taste _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

CABERNET SAUVIGNON, 2002. VIZCAYA

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.

June 2003 Sauvignon Blanc, 2003. Castle Rock. Drink now.

Cabernet Sauvignon, 1999. Cardiff. Drink up.

June 2004 Sauvignon Blanc, 2003. Gracia. Drink up.

Syrah, 2001. Vina Cochagual. Drink now.

June 2005 Merlot, 2001. Palio Vecchio. Drink through 2007,
Semillon/Chardonnay, 2002. Banrock Station. Drink now.

June 2006 Chardonnay, 2005. Sycamore Lane. Drink now.

Cabernet Sauvignon, 2003. Feudo Arancio. Drink through 2007.

MEMBER INQUIRY

Forty years ago, toys from Japan and wines with screw caps were cheap imitations of the real deals. You know about the toys—now you can get with the program about screw cap bottles.

First, let's talk about cork. Cork is a remarkable product of nature. It's light and flexible and water resistant. It's been the standard closure for bottles for nearly 400 years. (Dare we say good, but old technology?) Some winemakers believe that

*Is there a way
to get over the stigma
of screw cap wines?*

—E. KILPATRICK; LONG BEACH, CA

cork lets air in the bottle, which helps age the wine. (Some scientists disagree.) Some wine buyers still cling to the "screw top means cheap wine" theory. So, given traditions and reputations, most reds and most high-end whites are still bottled with cork—for now.

Wine industry experts estimate that within five years, 70% of wines from the New World will have screw caps. Screw caps are inexpensive. They're easy to open. They're easy to close. They don't slip into the bottle and break into pieces. They protect the wine when corks can fail. Screw caps are fine.

Be confident. Be assured. Screw tops are now appearing on the best bottles, and at the finest tables. Cheers!



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, WI, 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

Villa Maria is a family owned and run winery in Marlborough, New Zealand. Founded by George Fistonich in 1961, Villa Maria has been winning awards both nationally and internationally since the early 1980s. Wine Spectator named Villa Maria one of the world's top 50 wine producers.

Villa Maria was the first major wine company to declare themselves a "cork free zone." Using only Stelvin screw cap closures, they pioneered the screw cap movement. George Fistonich believes, "The screw cap offers consistency to the wines and it is one of the contributing factors to our success."

The talented people at Villa Maria realize that good winemaking begins in the

vineyards. Much of their time and energy is spent on continually improving the vineyards through strong vineyard management. The vineyards for the 2005 Riesling are in both the Awatere and Wairau Valleys of Marlborough. The grapes are hand harvested when they are perfectly ripe and clean. The grapes went through a long, cool fermentation to ensure the delicate fruit and floral notes were retained. The wine was then gently fined and filtered locking in the intense flavors.

The 2005 Villa Maria Riesling shows a brilliant lime color. The nose is youthful and fresh with smells of citrus, lemon, lime, and floral notes of orange blossoms. The palate is off-dry, and medium bodied with delicate fruit and balanced acidity. Enjoy!



2005

Villa Maria

Riesling
(reez-sling)

Marlborough
New Zealand

Color:
Brilliant lime

Nose:
Youthful citrus fruit,
lemon, lime, orange
blossom

Palate:
Off-dry, delicate
fruit and floral

Finish:
Refreshing

CELLARING SUGGESTIONS

Enjoy now while
young and fresh

L607E	Retail Price:	\$15.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	19% Discount	\$155.88/case

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



LIMITED SERIES

SELECTION

Villa Medoro was founded in 1996 by Della Loggia and the Morricone families. It is located in the town of Atri in the Marche (mahr-KAY) region of Italy. Villa Medoro is creating a name for the Marche region, as the winery has invested in technology, equipment, and renovations to produce wines of exceptional quality.

Villa Medoro has two of the leading winemakers in the Montepulciano region: Romeo Taraborrelli and Riccardo Cotarella. They work in concert with grower Federica Medoro to grow, select and make a Trebbiano that some claim is the best in all of Italy.

Trebbiano enjoys the reputation as "Italy's most

planted white grape." It's a grape that gives good yields. Trebbiano is the base for most Italian white wines, often blended with Malvasia Bianca. In France this grape is used to make Cognac, and it is called Saint Emilion or Ugni Blanc. Trebbiano is fresh and fruity with good acidity.

This summery wine pours straw yellow. The nose is soft with floral and dried fruit. There is a hint of almond. The palate is dry, clean, and fresh with a hint of mineral and pears. The finish is long and invites you back to the glass for another sip. This is an ideal wine for appetizers, salads and grilled chicken.



*Trebbiano
d'Abruzzo*
2005

DENOMINAZIONE DI ORIGINE CONTROLLATA

2005

Villa Medoro

**Trebbiano
d'Abruzzo**
(treh-bee-ahn-no)

**Marche
Italy**

Color:
Straw yellow

Nose:
Flowery, dried
fruits, almonds

Palate:
Dry, fresh, mineral,
floral, pears

Finish:
Long and lasting

CELLARING SUGGESTIONS

Drink now through 2007

L607F	Retail Price:	\$15.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	19% Discount	\$155.88/case

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