



NEWS FROM

WINE OF THE MONTH CLUB

Since 1972

March 2008

Wines evaluated last month: 279

Rejected: 259

Approved: 20

Selected: 8

What's New This Month?

see page 2

Send Us Your e-mail Address!

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

Is this cool or what?

LOG ONTO

www.

wineofthemonthclub.com

and click on

"Live Help" and you will
be connected right here
to one of our
Membership Service Reps!

Gift Assortments

see page 9

New Member Application for a Friend

see page 15

March goes in like a lion, out like a lamb. This month's wines will suit all the moods and menus of March.

REGULAR SERIES

Yellow Bird, 2006.
Chardonnay,
California

From a legendary history of great wine-making, comes this food-friendly and delicious Chardonnay. Always a favorite, this Yellow Bird Chardonnay is a sure fire winner.

PKNT, 2005. Merlot,
Central Chile

From the central region of Chile, this Merlot is made with fruit-forward and jammy

flavors, perfect with roast meats and hard cheeses.

LIMITED SERIES

Rocca Di Sodone, 2002.
Chianti Classico, Tuscany

Rocca di Sodone has emerged again with an award-winning Chianti, and we are thrilled to share it with you. This is special wine for drinking now but it will also keep in your cellar.

Ashford Court, 2005.
Chardonnay, Los
Carneros, California

This wine shows why Los Carneros is known for its delicious Chardonnay. No cellar is complete without a great Chardonnay, and this is it.

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

Here we go folks. I am just excited about what is happening here... come along for the ride. You are going to enjoy it!

Salud!

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

I am sort of a "feet first" kind of person. I consider myself fairly logical and with some common sense. I analyze data and try to make good decisions. Often I will still do what my gut says in the face of what the data might suggest. Though I don't get the opportunity to speak to all of you, I do speak to some of you on occasion (my phone line is always open for members to call) and I have accumulated some great ideas and thoughts to better serve the membership. So starting this month you will see some changes. Most notably in this newsletter you will see a 100-point Wine of the Month Club rating scale (see page 11 for the rating descriptions). One comment I have always made about the 100-point ratings that are out there is that they don't depend on their ability to rate wines to sell them. In other words, they just rate, I have to rate and choose. If I don't choose well, I won't stay in business! So, it is with great pleasure that we release our 100-point scale to you.

As well, you will soon be able to look up each and every wine that we taste. So if you are interested in seeing what we have tasted and what we liked and didn't like, it will all be online. I can keep writing about all the great changes we are making... but one at a time.

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

Or call:

FAX:

Visit us at:

Newsletter written by:

P.O. Box 660220, Arcadia, CA 91066

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

(626) 303-2597

www.WineoftheMonthClub.com

Elizabeth Schweitzer, Master Sommelier

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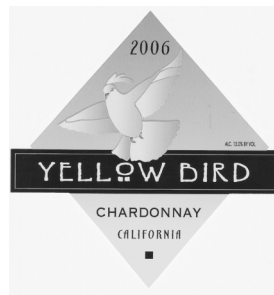
DOMESTIC SELECTION

Yellow Bird Chardonnay is the latest success story from Adler Fels Winery.

Adler Fels was founded in 1979 by David and Ayn Coleman. They very quickly established the winery as a producer of award-winning wines from Sonoma County. Most success stories are based on a creative and pioneering spirit and Adler Fels is no exception. David implemented innovations that would become industry standards. He created the first gold foil label used on his wine bottles. He invented the adjustable top fermentation tank, which is now used throughout the industry. He was also the first to make custom labels and allow his customers to make custom blends. The philosophy then is the same as it is now: "To grow and make great wines from the best grapes possible, to establish long-term relationships with growers, and to serve the customers." The winery clings to a core belief: "To produce well-balanced, elegant wines with intense varietal character, and to deliver them at great values to the trades and the consumer."

Winemaker Harry Parducci is a third generation member of one of Sonoma Valley's pioneering winemaking families. His grandfather established Valley of the Moon Winery in 1939. His experience covers over thirty years of making wines at Valley of the Moon, Kenwood, and Chateau Diana. Harry oversees the grape harvest, winemaking, blending, and bottling. He is knowledgeable, talented, and experienced, yet he's open to new ideas.

Yellow Bird Chardonnay is Harry Parducci's latest innovative project. This Chardonnay is sourced from some of his finest vineyards in California. It's styled to be drinker-friendly, fresh, and versatile. The color is a bright gold yellow. The nose is clean and fresh with up-front tropical fruit, green apple, pear, and citrus. The flavors are clean and bright with lush tropical fruit, crisp acidity, and a lingering finish. This recipe will be perfect with pasta, salads, and baked polenta. (Try our recipe on page 13.) Enjoy!



2006

Yellow Bird

Chardonnay
(shar-doe-nay)

California

Color:
Bright golden yellow

Nose:
Fresh tropical, green apple, pear, citrus

Palate:
Crisp acidity,
full-bodied, lush,
tropical fruit

Finish:
Lingering finish

WOMC Rating
88 Points

CELLARING SUGGESTIONS

Drink now
through 2008

308A	Retail Price:	\$11.99/each
	Special Member Price:	\$8.99/each
	Reorder Price:	\$6.99/each
	42% Discount	\$83.88/case

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IMPORTED SELECTION

Central Chile is home to most of the country's population. The capital city, Santiago, is in central Chile, and the area is the heart of the country's economic, political, and cultural life. The region is blessed with natural beauty. The Andes Mountains are a spectacular backdrop to a land stretching to the Pacific Ocean. The air is crisp and clean. The weather is ideal for winegrowing with hot summers, cool falls, and mild, short winters. Winemaking began with the Spanish Conquistadors in the 16th century. At first, the wines were simple table wines. Today's wines from Chile are exquisite, well-made, and a good value for consumers.

Winemaker Alex Rubio travels throughout the United States and Europe promoting his and other Chilean wines. He is a gifted

and knowledgeable winemaker. Not only is he known for making award-winning wines such as his Merlot, Sauvignon Blanc, and Chardonnay but also for his charity work and sense of humor. The name of his 2005 Merlot should give you a chuckle. Pknt is a play on the word picante, which is Spanish for spicy. Alex wants this wine to spice up your mealtime. You'll have a few delicious comments about this Merlot once you taste it.

The wine pours a dark purple color. The nose is engaging with soft plum, red berry fruit, and just a slight hint of oak. It is medium-bodied and juicy with flavors of ripe black fruit, and round with soft tannins. The finish is lingering. Pair this Merlot with baked ham, pasta with meat sauce, and beef stew.



2005
PKNT
Merlot
(mare-low)
Central Valley
Chile

Color:
Dark purple

Nose:
Soft plum, berry
fruit

Palate:
Medium-bodied,
juicy black fruit, soft
tannins

Finish:
Juicy long finish

WOMC Rating
85 Points

CELLARING SUGGESTIONS

Drink now
through 2010

308B	Retail Price:	\$12.99/each
	Special Member Price:	\$10.49/each
	Reorder Price:	\$7.99/each
	39% Discount	\$95.88/case



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LIMITED SERIES

SELECTION

Chianti is Italy's most famous wine. Some of us may remember the old days, when it was popular for its basket-bottle, which, when empty, became a candle holder. These bottles are still readily available for old times sake, but Chianti has come a long way, baby. These wines have improved immensely in the past ten to fifteen years.

The Tuscan region in central Italy is famous for its olives, cypress trees, and beautiful hilltop villages washed in sunset colors. But it's the wines that truly capture the spirit of the region and the name—Chianti. Only wines from the Chianti regions of Tuscany, Italy, can be called Chianti. Now, think Chianti and think Sangiovese. Chianti wines are made primarily from the Sangiovese grape, and often blended with Canaiolo, Trebbiano, or other grape varieties. Sangiovese makes a strong, bold wine reminiscent of dried red

cherries with a hint of toast.

At Rocca di Sodone they believe that great wines are born in the vineyard, but it is in the cellar that they mature and develop their individual character. They have installed a modern "vat hall" for their stainless steel fermentations and it's all computerized. This is an ancient cellar with ultra-modern technologies. The atmosphere in the cellar is naturally perfect for ageing the wines in casks and barriques.

Rocca di Sodone spent 15 months in barrels and 12 months in the bottle before it was released. The result is a wine with a deep ruby color. The nose is strong with hints of spice, bay leaf, and ripe plum, dark fruit, and vanilla. It is dry, full-bodied, and well-balanced with chewy fruit tannins and a long finish. This is a great match with pizza, eggplant parmigiano and lentil soup. (Try our recipe on page 13.)



2002

**Rocca di
Sodone
Chianti
Classico**

**Sangiovese /
Colorino /
Cabernet
Sauvignon**
(san-gee-oh-veh-say /
koh-lor-eeen-o /
ka-bur-nay
saw-veehn-yawn)

Tuscany, Italy

Color:

Deep ruby red

Nose:

Dark fruit, ripe
plum, spice, vanilla

Palate:

Dry, meaty, well-
balanced, chewy
fruit tannins

Finish:

Chewy, long finish

WOMC Rating
86 Points

CELLARING SUGGESTIONS

Drink now
through 2011

L308C	Retail Price:	\$22.99/each
	Special Member Price:	\$19.99/each
	Reorder Price:	\$15.99/each
	30% Discount	\$191.88/case

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LIMITED SERIES

SELECTION

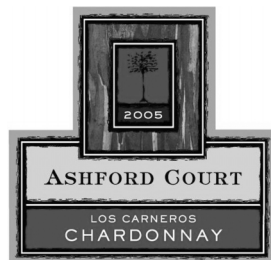
One of the world's premiere wine growing regions, Los Carneros is located 40 minutes from San Francisco. Los Carneros (The Sheep) overlaps the southern parts of both Napa and Sonoma Valleys. In 1983 it became one of the first designated American Viticultural Areas (AVA) because of its distinct micro-climate and terroir. Los Carneros is a cool climate appellation known for its Chardonnay and Pinot Noir. The San Francisco Bay creates the fog, wind, and moderate temperatures in the area. Because of this long, cool growing season, the grapes mature slowly and evenly. The soil here is dense and shallow with high clay. These soils impact the vines by providing nutrients and water that sustain growth without over-development.

Chardonnay is a grape that transforms itself from country to country, from region to region, and from vintage to vintage. It can rule

many vineyards, and for this reason it's considered one of the world's "noble" grape varieties. Most Chardonnays are delicious and food friendly, so it's a wine that always demands our attention.

The Los Carneros AVA Chardonnays are wines marked by smoothness and elegance. One defining trait is a suede-like texture with citrus, good acidity with some herbal greenness and healthy oak. Ashford Court is in keeping with the Los Carneros tradition by producing another delicious, affordable, and elegant Chardonnay.

Ashford Court Chardonnay has a bright yellow color. The nose is open with ripe, juicy apples, and assertive tropical fruit. It is lush, full-bodied with creamy papaya, vanilla, and grapefruit. The finish is clean and lingering. Serve this with pasta in cream sauce, tomato basil soup, grilled goat cheese sandwiches, or grilled whitefish.



2005

Ashford Court

Chardonnay
(shar-doe-nay)

**Los Carneros
California**

Color:
Bright golden yellow

Nose:
Ripe, juicy apples,
ripe tropical fruit

Palate:
Lush, vanilla,
creamy, papaya,
grapefruit

Finish:
Clean and lingering

WOMC Rating
87 Points

CELLARING SUGGESTIONS

Drink now
through 2008

L308D	Retail Price:	\$22.99/each
	Special Member Price:	\$19.99/each
	Reorder Price:	\$15.99/each
	30% 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
L308C	Chianti Classico, 2002. Rocca di Sodone <i>"Dark fruit, ripe plum, spice, vanilla"</i>	\$22.99	30%		\$191.88/cs \$15.99/ea	
L308D	Chardonnay, 2005. Ashford Court <i>"Ripe, juicy apples, tropical fruit"</i>	\$22.99	30%		\$191.88/cs \$15.99/ea	
L308E	Grenache, 2005. Lafage <i>"Plum, dark cherry, pepper, spice"</i>	\$19.99	25%		\$179.88/cs \$14.99/ea	
L308F	Chardonnay, 2005. Mossback <i>"Pear, lime, chalk"</i>	\$16.99	35%		\$155.88/cs \$12.99/ea	
L208C	Pinot Noir, 2006. Bangin Red <i>"Bing cherry, silky, red rose"</i>	\$21.99	27%		\$191.88/cs \$15.99/ea	
L208D	Tempranillo, 2006. Caño <i>"Black fruit, plums, spicy oak"</i>	\$22.99	35%		\$179.88/cs \$14.99/ea	
L208E	Viognier, 2005. Kitfox <i>"Ripe apricot, peach cobbler, buttery"</i>	\$16.99	23%		\$155.88/cs \$12.99/ea	
L208F	Chard/Semillon/Verdelho, 2006. Stickleback <i>"Citrus zest, gooseberry, passion fruit"</i>	\$16.99	23%		\$155.88/cs \$12.99/ea	
L108C	Pinot Noir, 2005. Montoya <i>"Black licorice, rose petals, red fruit"</i>	\$21.99	27%		\$191.88/cs \$15.99/ea	
L108D	Cabernet/Merlot, 2003. Camelback <i>"Ripe mulberry, red currant, cedar"</i>	\$22.99	30%		\$191.88/cs \$15.99/ea	
L108E	Pinot Grigio, 2006. Totino <i>"Apple, pear, mineral"</i>	\$17.99	28%		\$155.88/cs \$12.99/ea	
L108F	Chardonnay, 2006. Domaine Jean Bousquet <i>"Guava, honeydew, butterscotch"</i>	\$17.99	28%		\$155.88/cs \$12.99/ea	
L1207C	Sparkling Brut, NV. Moingeon 1415 <i>"Floral, citrus, light toast"</i>	\$21.99	14%		\$227.88/cs \$18.99/ea	
L1207D	Banyuls, NV. L'Etoile <i>"Grilled hazelnut, tobacco, dark plums"</i>	\$19.99	25%		\$179.88/cs \$14.99/ea	
L1207E	Cabernet Sauvignon/Merlot, 2004. Taltarni <i>"Black cherry, coffee, licorice"</i>	\$18.99	21%		\$179.88/cs \$14.99/ea	
L1207F	VMR, 2006. The Black Chook <i>"Apricot, honeysuckle, nectarine"</i>	\$17.99	22%		\$167.88/cs \$13.99/ea	

You must be a Limited Series Member

Sub-Total

to order Limited Series wines.

8.25% CA Sales Tax

S&H

TOTAL





REGULAR SERIES

EARLIER SELECTIONS

ITEM #	DESCRIPTION	REGULAR PRICE/UNIT	DISC.	QTY.	MEMBER REORDER PRICE/CASE/EACH	TOTAL
308A	Chardonnay, 2006. Yellow Bird "Green apple, pear, citrus"	\$11.99	42%		\$83.88/cs \$6.99/ea	
308B	Merlot, 2005. Pknt "Soft plum, black fruit, berry"	\$12.99	39%		\$83.88/cs \$6.99/ea	
208A	Merlot, 2002. Spinner Red "Dusty road, ripe cherries, smoke"	\$18.99	58%		\$95.88/cs \$7.99/ea	
208B	Chardonnay, 2006. St. Lucas "Green melon, cherry blossom, sour apples"	\$10.99	36%		\$83.88/cs \$6.99/ea	
108A	Chardonnay, 2006. Cardiff "Peach, green apple, vanilla"	\$12.99	46%		\$83.88/cs \$6.99/ea	
108B	Cabernet Sauvignon, 2004. Checkered Cab "Mulberry, woodspice, mint"	\$14.99	53%		\$95.88/cs \$7.99/ea	
1207A	Sparkling Brut, NV. Toso "Yeasty, buttered toast, apple"	\$13.99	43%		\$95.88/cs \$7.99/ea	
1207B	Port, NV. Montonico "Black currant, caramel, plum"	\$15.99	57%		\$83.88/cs \$6.99/ea	
1207C	Merlot, 2006. Le Tresor "Cigar box, blueberry, walnuts"	\$11.99	25%		\$107.88/cs \$8.99/ea	
1207D	Chardonnay, 2006. Le Vie "Floral, peaches, almonds"	\$11.99	34%		\$95.88/cs \$7.99/ea	
1107A	Cabernet Sauvignon, 2003. Napa Girl "Ripe red berries, vanilla, cassis"	\$21.99	60%		\$107.88/cs \$8.99/ea	
1107B	Sauvignon Blanc, 2006. Veramonte "Stone fruit, citrus, herbs"	\$12.99	47%		\$83.88/cs \$6.99/ea	
1007A	Chardonnay, 2004. Napa Girl "Green apple, lemon, spice"	\$19.99	65%		\$83.88/cs \$6.99/ea	
1007B	Nero d'Avola / Merlot 2005. Epicuro "Strawberry, black berry, smoke"	\$14.99	54%		\$83.88/cs \$6.99/ea	
907A	Cabernet Sauvignon, 2004. Chateau Peralta "Cranberry, cassis, leather"	\$15.99	50%		\$95.88/cs \$7.99/ea	
907B	Chardonnay (Unwooded), 2004. Gum Bear "Tropical fruit, pear, melon"	\$11.99	58%		\$59.88/cs \$4.99/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		\$22.98*	
20G	6 Bottles Assortment of recent selections		\$61.99*	
30G	12 Bottles (1 Case) Assortment of recent selections		\$120.38*	
4GP	4 Month Membership in WINE OF THE MONTH CLUB Subscriptions: 2 Bottles (current Club selections) each month for 4 months (8 bottles total).		\$81.42*	
4QGP	4 Month Membership in WINE OF THE MONTH CLUB Subscriptions: 2 Bottles every quarter for one year (8 bottles total).		\$81.42*	
5GP	6 Month Membership in WINE OF THE MONTH CLUB Subscriptions: 2 Bottles (current Club selections) each month for 6 months (12 bottles total).		\$120.38*	
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).		\$120.38*	
6GP	1 Year Membership in WINE OF THE MONTH CLUB Subscriptions: 2 Bottles (current Club selections) each month for 12 months (24 bottles total).		\$237.26*	
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 2008 GIFT BASKETS

THE ULTIMATE PARTY

If you really want to "WOW" them, this is the gift to send. This is our largest basket collection. It has 3 bottles of wine and arrives in a gorgeous X-large copper bucket. They will remember you long after the wine and food are gone with this one.

Basket includes: one bottle of 2005 Copper Fish Petite Sirah, one bottle 2006 Monkey Puzzle Sauvignon Blanc, one bottle NV Rime Sparkling wine, Dillon's Peanut Brittle, Campagna Mediterranean Spread, Northwoods Hot Pepper Cheese, Northwoods Wisconsin Cheddar Cheese, Ferdies Gourmet Peanuts, Mrs. Calls Carmel/Chocolate dipped Pretzel, Sourdough Bruschetta Bags, Picholine Olives, California Treats Popcorn, Mrs. Calls Caramels, Rural Route White Fudge and Almond Popcorn, Dolcetto Wafer Rolls, Star Ridge Bread Sticks, Jordan's Pita Chips, Summer Sausage, assorted hard candies. Delivered in a large round copper wine bucket.

#UPB \$139.95* + \$14.00 shipping and handling (\$19.50 outside CA)

\$139.95

SNACK ATTACK

At home or at the office this basket of scrumptious snacks is sure to please everyone.

Basket includes: one bottle 2004 Gum Bear Shiraz, 2006 Oak Grove Pinot Grigio, Ferdies Gourmet Peanuts, Chocolate Biscotti Triangle, Torn Ranch Dark Chocolate Bar, Mr. Calls Caramels, Jordan's Cheddar Buds, Kara's fruit sours, Partners Gourmet Crackers, East Shore Pretzels, Picholine Olives, Angelina's Butter Cookies, California Gourmet White Cheddar Popcorn assorted hard candies. Delivered in a medium sized oval basket with handles.

#SNAB \$65.95* + \$14.00 Shipping and Handling (\$19.50 outside CA)

\$65.95

ELEGANT TASTE

This beautifully adorned wine caddy delivers an elegant and thoughtful gift. They will open up and enjoy!

Basket includes: one bottle: 2002 Vizcaya Cabernet Sauvignon, 2006 Tunnel of Elms Chardonnay, San Francisco Chocolate Factory Chocolates, Dolcetto Pastry and assorted hard candies. Arrives in a stylish wine caddy.

#ETB \$49.95* + \$8.50 Shipping and Handling (\$10.50 outside CA)

\$49.95

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		\$ _____.
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

CHARDONNAY, 2006. YELLOW BIRD

Date Tested _____ Color _____

Nose _____

Taste _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

MERLOT, 2005. PKNT

Date Tested _____ Color _____

Nose _____

Taste _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

CELLAR NOTES

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

March 2004 Petite Sirah, 2002. Story Ridge. Drink up.
Chardonnay, 2002. Rothbury Estate. Drink now.

March 2005 Sauvignon Blanc, 2001. Emmolo. Drink now.
Merlot, 2002. Agustinos. Drink up.

March 2006 Merlot, 2001. Armstrong Ridge. Drink now.
Mendoza White, 2004. Apalooza. Drink up.

March 2007 Petite Sirah, 2005. Copper Fish. Drink thru 2008.
Sauvignon Blanc, 2006. Monkey Puzzle. Drink up.

WOMC WINE RATING SCHEDULE

95-100: *Classic in all senses. Nose, mouth feel, varietal indications.*

91-94: *Quality wine with redeeming value. Worth every penny.*

83-90: *Great value for the quality. Great example of what the wine should be considering terrior, grape and price.*

80-82: *For the price and quality, the wine is good but no over redeeming value.*

70-79: *Poor value for the price and not even worth the alcohol content.*

69 or Less: *If you dump it, you'll be charged for toxic clean-up.*



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

"This (Napa Girl Cabernet Sauvignon) is just a FABULOUS wine and easily worth the retail value if not more!"

S.A., REDONDO BEACH, CA

"Thanks for always sending excellent choices!"

M.A., UNIVERSAL CITY, CA

"I don't know which I like better, your wines or your prices!"

R.B., KANSAS CITY, MO

"I love your club! You've allowed me to experience wines I would never have before this club!"

A.T., WENTZVILLE, MO

"Member since 1999 with no intention of ever canceling. That should tell you how much I have loved my membership!"

S.C., TABERNASH, CO

ADVENTURES IN GOOD FOOD

This creamy soup is perfect for a chilly evening. Paired with a glass or two of *Rocca di Sodone Chianti Classico* and you will be warmed to the core.

CREAMY LENTIL SOUP

INGREDIENTS:

1 lb. lentils, rinsed, picked over and drained
2 Tbsp. olive oil
1 cup onion, chopped
1/2 cup prosciutto, chopped
2 celery stalks, chopped
1 carrot, chopped
1 russet potato, peeled and chopped
2 Tbsp. tomato paste
10 cups beef broth
Salt and pepper to taste
Additional olive oil

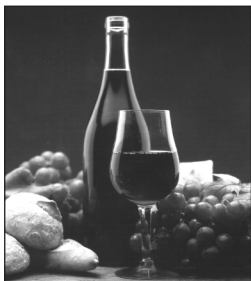
PREPARATION:

Place lentils in large pot of boiling water with enough water to cover by 2". Cook 20 minutes. Remove, drain and set aside.

In a large pot combine olive oil, onion, prosciutto, celery, and carrot and cook on medium for 5 minutes. Add potato, tomato paste, broth, and lentils. Bring to boil, then reduce heat and simmer for 20 minutes, or until lentils and potatoes are soft.

Remove the soup from heat. Allow to cool slightly, then puree small batches in a blender or food processor.

Return the creamed soup to the pot. Season with salt and pepper. Serve warm, drizzled with a taste of olive oil. Serves 6 to 8.



This is a classic and comforting meal. A glass of *Yellow Bird Chardonnay* will make it perfect.

BAKED POLENTA WITH FONTINA AND TOMATO SAUCE

INGREDIENTS FOR SAUCE:

2 Tbsp. olive oil
1 cup onion, chopped
1/2 cup celery, chopped
1/2 cup carrots, chopped
3 garlic cloves, minced
1 28-oz. can peeled whole tomatoes with basil in juice
1 Tbsp. fresh Italian parsley, chopped
1-1/2 tsp. dried oregano
1/2 cup fresh basil, chopped

INGREDIENTS FOR POLENTA:

1 tsp. salt
1 cup polenta
2 cups grated Fontina cheese (8 oz.)

PREPARATION:

Sauce - Heat olive oil over medium heat. Add onion, celery, carrot and garlic. Sauté 5 minutes. Add tomatoes with juice, parsley and oregano. Reduce heat and simmer to 3 cups, gently breaking up tomatoes, for about 15 minutes. Add basil. Season with salt and pepper. (Can be made 3 days ahead. If made ahead, refrigerate.)

Polenta - Bring 4 cups water and salt to boil. Gradually whisk in polenta. Reduce heat and simmer until thick and cooked through, stirring often, about 10 minutes.

Assemble - Brush 8x8x2 baking dish with olive oil. Layer: sauce, polenta, cheese; sauce, polenta, cheese; sauce on top. Let stand two hours at room temperature. Bake at 350° until heated through, about 25 minutes. Let polenta stand 10 minutes, then serve.

TASTING NOTES

ROCCA DI SODONE, 2002. CHIANTI CLASSICO

Date Tested _____ Color _____

Nose _____

Taste _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

ASHFORD COURT, 2005. CHARDONNAY

Date Tested _____ Color _____

Nose _____

Taste _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

WINE OF THE MONTH CLUB CELLAR NOTES

A report on how previous WINE OF THE MONTH CLUB Selections are faring with age. Obtained from actual tastings on wines under cellar conditions and/or vintner, importer or wholesaler surveys.

- March 2004 Rosso del Montalcino, 2001. Casanova di Neri. Drink up.
Tempranillo, 1998. Gandia. Drink now.
- March 2005 MC2, 2001. Rymill. Drink.
Bordeaux, 2000. Chateau Haut-Bellevue. Drink thru 2008.
- March 2006 Red Blend, 2004. X-Winery. Drink now.
Syrah, 2001. Bridlewood. Drink now.
- March 2007 Chianti Classico, 2003. Casale Dello Sparvierio. Drink.
Sauvignon Blanc, 2005. Torea. Drink up.

MEMBER INQUIRY

To saber a bottle of Champagne means to slice off the top of the bottle, including the cork, with a large sword. Legend has it that in Napoleon's time, the brave Calvary soldiers would lop the tops off the bottles as they rode through Champagne with their large sabers as it was too difficult to wrestle the corks out while riding. True or not, it makes for a dramatic and fun moment for your occasion. It is actually quite easy to do. Keeping safety in mind first, remember that a bottle of Champagne has as much pressure as a bus tire. Even without sabering, always open the bottle away from persons and windows, mirrors and chandeliers as the cork could

*What
does it mean
to saber a bottle? ,
-D.S., PORTLAND, OR*

fly out suddenly and cause serious injury.

First, the Champagne must be very cold. This keeps the cork from flying out after removing the cage and the colder the bottle, the neater the glass will fracture. The cork should not face the crowd or yourself and persons should stand clear of the swing of the saber. Strip the foil from the neck of the bottle and remove the wire cage from

around the cork. Keep your thumb on the cork until you are ready. Find the vertical seam running up the bottle. Hold the bottle, seam facing up, cork pointing away from everyone. Grasp the saber and lay the blade flat on the bottle just below the shoulder. Slide the blade over the shoulder and up the neck making two firm touches where the seam meets the collar. Using a swift and firm motion, sweep the blade up along the bottle and follow through so the blade travels off the bottle along with the cork and collar. Do not hit the bottle just slide the blade along; the pressure will discharge any fragments. "Un, deux, trois! Sabre le Champagne!"

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 \$19.48 (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 \$27.44 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

Domaine Lafage is located in Cotes de Roussillon in the south of France. Roussillon is one of the oldest viticultural areas of France. The land is characterized by extremely steep hillsides rising above the villages. The vineyards are at high altitudes with soils of schist, red clay, and gneiss. The vineyards are remote and can only be accessed by tractors and off-road vehicles. After harvest, the growers regularly rebuild the terraces because of the extensive erosion from drainage. In the past ten years, this region has seen vast improvements both in the quality and quantity of wines produced.

Domaine Lafage wines are made by a husband and wife team.

Jean-Marc Lafage is only in his thirties, yet he has 15 years of world-class wine-

making experience. He selects only the finest grapes from several parcels throughout Roussillon. The grapes are hand-harvested. They are vinified separately and then blended before bottling. Jean-Marc is always looking for freshness and expressive aromas for his wines. He bottles his wines unfiltered.

This Grenache is unfiltered, and also un-oaked, which enhances the fruit aromas and flavors. Its has a freshness not found in other wines from Southern France. The color pours a deep, purple red. The nose shows off with aromas of plum, dark cherry, pepper, and spice. The wine drinks smooth and well balanced with a mouthful of plum, cranberry, and earthy truffle flavors. This wine is a true value. It's well-priced. You could order several bottles, drink it with your dinner, and not break the bank.



2005

**Domaine
Lafage**

Grenache Noir
(greh-nash nawah)

**Vin de Pays des
Cotes Catalane
France**

Color:
Deep purple red

Nose:
Plum, dark cherry,
pepper, spice

Palate:
Smooth,
approachable, plum
cranberry earthy

Finish:
Earthy, long finish

WOMC Rating
87 Points

CELLARING SUGGESTIONS

Drink now
through 2010

L308E	Retail Price:	\$19.99/each
	Special Member Price:	\$18.99/each
	Reorder Price:	\$14.99/each
	25% Discount	\$179.88/case

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LIMITED SERIES

SELECTION

The crew at Mossback embraces a common goal:

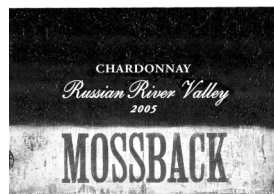
"Produce wines we love to drink at prices we don't mind paying." Mossback is an old-fashioned word for farmer. The name also reflects the mossy rocks and tree trunks that dot the Russian River Valley.

The Giguiere family is dedicated to the land they have farmed for generations. Lane and John have worked the business from all angles. They've been ranch hands and sheep herders, and now they're running a wine business. "I love the energy of the wine business. It's a product that brings people together and you get to enjoy it with food and friends," says Lane. John was instrumental in opening RH Phillips Winery in 1983 that was part of his family

farm. He grew the company and watched it go public in 1995. Their success continues with Mossback.

The Russian River Valley is a cool growing area in California. The Mossback Chardonnay is based on the style of Chardonnays grown in Chablis, France, which is another cool region known for its Chardonnay. The wine was fermented in stainless steel and bottled without oak to retain its acidity and intense fruit quality.

The wine has a light yellow color with hints of lime. The nose is subtle with pear, lime, and chalk. The palate is soft, crisp, and rich with mineral and grapefruit. This is un-oaked Chardonnay at its finest and will pair beautifully with seafood, shellfish, Caesar salad, and Asian foods.



2005

Mossback

Chardonnay
(shar-doe-nay)

**Russian River
Valley
California**

Color:
Light yellow
with lime

Nose:
Pear, lime, chalk

Palate:
Soft, crisp,
grapefruit, mineral

Finish:
Crisp, citrus finish

WOMC Rating
81 Points

CELLARING SUGGESTIONS

Drink now
through 2008

L308F	Retail Price:	\$19.99/each
	Special Member Price:	\$16.99/each
	Reorder Price:	\$12.99/each
	35% Discount	\$155.88/case

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