



NEWS FROM

WINE OF THE MONTH CLUB

Since 1972

April 2008

Wines evaluated last month: 281

Rejected: 260

Approved: 21

Selected: 6

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

"The first of April is the day we remember what we are the other 364 days of the year."

-MARK TWAIN

REGULAR SERIES

Bangin Red, 2005.**Red Blend, California**

This is lip-smacking wine with an unbelievable price! With fruit sourced from some of the best vineyards in Napa and the North Coast, it is guaranteed to put a smile on your face. What a gem!

Andeluna, 2005.**Chardonnay.****Argentina**

Great vineyards growing classic varietals, world-class winemakers, combined with passion and inspiration make the

perfect environment for making Andeluna wine. This is classic Chardonnay and sure to become a favorite.

LIMITED SERIES

**Luigi Bosca, 2003. Syrah.
Maipu Argentina**

Nature plays a central role in the creation of all great wines in the world. The climate, soil, and topography are perfect here for making one of the finest Syrah wines in Argentina.

Estancia, 2005.**Chardonnay, Monterey,
California**

We never get tired of great Chardonnay. Estancia has brought us an exceptional wine with great stone fruit flavors and tropical notes to pour with appetizers and throughout the meal.

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Join us on the Web: www.WineoftheMonthClub.com

A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

As I write this I am recovering from surgery. Nothing too serious but requires recovery. The problem is my recovery note says, "No alcohol for 24 hours." "Wine too?" I asked. "Yes, wine is alcohol" the nurse responded. Well, apparently she hasn't heard....For many of us, "Wine is Life"

Salud!

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

Well, as I let out bits and pieces of the "New Wine of the Month Club" I am happy to say I have more to divulge.

First, we have cut over our new member service software and things went reasonably smooth. Having owned a software company in the past... I know that it never goes exactly as planned. But we are up and running and working out the kinks. This software will provide more information to service you and your needs. It is very exciting.

We have already implemented our 100 point rating scale. What always makes me laugh is that we have not only been rating wines since 1972, but we stake our business on the fact you will like them. The magazines and the like only rate...whether you like them or not isn't of their concern. So, we are bringing you the best of both worlds. Check the rating under each wine description.

Yesterday I was notified by our scanning company that newsletters from 1989 through 2001 were available to retrieve. So currently we have 1972 through 2001 coming online. We are days away from our new website becoming active; that is, being able to see every newsletter and wine that we have chosen since 1972. You will also be able to look into my tasting database and see the wines (and their ratings) that we are tasting almost on a real time basis.

Folks, this is just the tip of the iceberg. Wine of the Month Club is producing the most relevant and topical wine site on the web.

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

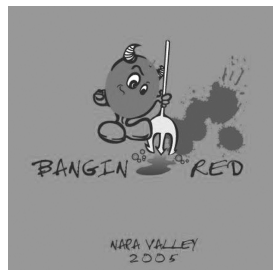
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DOMESTIC SELECTION

Paul Hobbs has justly earned his reputation as a pioneer, trendsetter, trailblazer and prospector. He was one of the first California winemakers to focus on single-vineyard wines. He also set the standards for making unfiltered wines with native yeasts. His winemaking is rooted in old world techniques coupled with modern ideas and innovations. "I was told, a long time ago, that the key to good winemaking is paying attention," claims Hobbs. To follow his career is to see that he has paid plenty of attention, at the university of Notre Dame studying botany, at UC Davis studying enology, at Robert Mondavi, Opus One, Simi, Catena in Argentina Vine Cliff, Chalone, Lewis and at his own winery Paul Hobbs Winery. The wines he makes, Crescendo, Bangin Red, and the wines under his own name are the result of years of perseverance, patience and a continuing adventure with wine. Paul says, "It is

my great fortune that the wines I make with my dedicated team have appealed to many people around the globe.'

Bangin Red "Red Blend" is an unusual and delicious blend of grapes used in Hobb's single vineyard wines. This blend consists of 45% Cabernet, 19% Merlot, 19% Cab Franc, 9% Petit Verdot, 5% Malbec and 3% Zinfandel. Red Blend uses the 'left-over' grapes to create this most creative wine. It is a testament to great value, great quality and, of course, great flavors that only a gifted winemaker could provide. The wine pours a rich dark red color. The nose is ripe with fruit-forward aromas of raspberry, chocolate covered cherries, mocha and spice. On the palate it is medium-bodied with fine tannins, soft vanilla, cocoa, berry and cedar. The long lasting finish will keep this wine going into 2010. Serve with pepperoni pizza, grilled burgers or meatloaf. (See recipe on page 13.)



2005

Bangin Red Red Blend Napa Valley California

Color:
Bright dark red

Nose:
Ripe, fruit-forward,
chocolate covered
cherries, mocha

Palate:
Medium-bodied,
fine tannins,
soft vanilla, cocoa,
berry, cedar

Finish:
Long lasting finish

**WOMC Rating
87 Points**

CELLARING SUGGESTIONS

Drink now
through 2010

408A	Retail Price:	\$16.99/each
	Special Member Price:	\$9.99/each
	Reorder Price:	\$7.99/each
	53% Discount	\$95.88/case

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IMPORTED SELECTION

Andeluna Cellars is owned by international businessman

H. Ward Lay. Ward Lay inherited his business savvy from his father the late Herman W. Lay, founder of Frito Lay and CEO of PepsiCo. He lives mostly on his 200,000 acre cattle ranch in Patagonia, Argentina. He serves as a delegate to the United States and North America for Argentine Tourism. He understands quality and brings his experiences and resources to Andeluna wines. He believes that, "great wines require more than superior grapes; they require world-class winemaking, state-of-the-art facilities and outstanding people."

Andeluna Cellars sits at the foot of the great Andes Mountains in Mendoza. The 48,000 square foot winery is surrounded by some of the finest quality vineyards in all of Argentina. Mendoza has a long and romantic wine growing history. It is

known as the "Tierra del sol y del buen vino" or country of sun and good wine. Mendoza also is home to the prestigious School of Agriculture. The 3,000 to 5,000 foot elevations combined with alluvial sandy soil, mountain snowmelt, and almost constant sunshine with cool nights are among the ideal growing conditions for perfect grapes. Andeluna is a great example of the quality in Mendoza that is putting Argentina on the map as the place for cultivating world-class wine.

Andeluna Chardonnay pours a soft yellow color. The nose is rich with tropical fruit, fig, honey, smoked nuts, floral and herbs. The palate is dry, full-bodied and loaded with exotic mango, peach, spice, and soft vanilla oak. The finish is gripping and lingering. What a great wine to pair with roast chicken or grilled pork chops.



2005

Andeluna
Chardonnay
(shar-doe-nay)

Argentina

Color:
Soft yellow

Nose:
Tropical fruit, fig,
honey, smoked nuts,
floral, herbs

Palate:
Dry, full-bodied,
exotic mango, peach,
spice, vanilla oak

Finish:
Gripping lingering
finish

WOMC Rating
85 Points

CELLARING SUGGESTIONS

Drink now
through 2009

408B	Retail Price:	\$12.99/each
	Special Member Price:	\$9.49/each
	Reorder Price:	\$6.99/each
	46% Discount	\$83.88/case



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LIMITED SERIES

SELECTION

Argentina is the world's fifth largest wine-producing country. Mendoza has more vines planted than Australia and New Zealand combined. Until the 1990's most of the wine was not exported because the people there drank 90% of it. It is a country populated by wine-loving Spanish, German, Italian and British immigrants. As international interest in the wines of Argentina grows, so does the quality. You would be hard-pressed to find any wine from Argentina that is not drinkable or not affordable.

Luigi Bosca is a pioneer and legend in the Argentine wine world. His work and involvement began with the Arizu family, who has been a staple in the wine industry since 1883. Luigi Bosca

gained recognition in 1984 when his wines won awards on the international market. He enlarged and improved his winery. His work is highly respected in Argentina and Europe and now, the United States. The winery is always cutting edge and thinking into the future while holding the traditions of the past. Bosca makes old world wines that meet new world standards, all from Mendoza. This Syrah is an intense purple color. The aromas invite with black plum, currants and hints of chocolate.

It is dry, medium-bodied with ripe, firm tannins surround by spice and black pepper. Try this wine with grilled meat or beef stew.



Luigi Bosca

2003

Luigi Bosca

Syrah
(seer-ah)

Argentina

Color:
Intense purple

Nose:
Black plum,
currants, hint of
chocolate

Palate:
Dry, medium-
bodied, ripe, firm
tannins, spice,
black pepper

Finish:
Long finish

WOMC Rating
89 Points

CELLARING SUGGESTIONS

Enjoy now
through 2010

L408C	Retail Price:	\$25.99/each
	Special Member Price:	\$21.99/each
	Reorder Price:	\$17.99/each
	31% Discount	\$215.88/case

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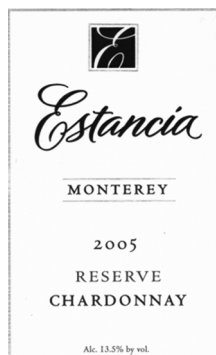
LIMITED SERIES

SELECTION

Estancia roughly translates from the Spanish word for "estate". Founder Augustin Huneeus believes that the best wines capture the essence of their place of origin. Huneeus had been making wine for 25 years when he came to California in 1985 to make wine at Franciscan Vineyards. In 1986, he purchased the former Paul Masson vineyard ranches in Soledad and established Estancia winery.

The 1,200 acre Pinnacles Vineyard is located in Soledad, in the heart of the Salinas Valley in Monterey County. The vines sit on a frost-free bench land above the valley. The vines are cooled by morning and evening fog but are far enough away from the Monterey Bay to get warmth from the sun; this is ideal growing conditions for cool climate varietals such as Chardonnay and Pinot Noir.

The winemaking team of Scott Kelley and Chris Todd share the responsibilities and challenges that go with making great wine. Scott knew he wanted to be a winemaker since he was 17 and began his career as brew master for Carmel Brewing Co. in Salinas then at Mondavi as winemaker. Chris has been winemaker at Smith & Hook, Woodbridge and Blenheim in New Zealand. Together they use their talents and skills to make world-class wine where technology meets tradition. The Chardonnay pours a light straw gold color. The nose is crisp with pear, passion fruit, fig, fresh baked pie crust and hazelnut. The flavors are lemon custard, vanilla, guava, crème brulee and toasty oak. There is a soft mineral finish. This would pair nicely with grilled fish topped with a creamy lemon-herb dressing (see page 13 for recipe).



2005

Estancia

Chardonnay

(Shar-doe-nay)

Monterey California

Color:

Light straw gold

Nose:

Pear, passion fruit,
fig, fresh baked
piecrust

Palate:

Dry, medium-
bodied, lemon
custard, vanilla,
guava

Finish:

Soft mineral finish

WOMC Rating
86 Points

CELLARING SUGGESTIONS

Enjoy now
through 2009

L408D	Retail Price:	\$22.99/each
	Special Member Price:	\$17.99/each
	Reorder Price:	\$13.99/each
	39% Discount	\$167.88/case

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LIMITED SERIES

EARLIER SELECTIONS

ITEM #	DESCRIPTION	REGULAR PRICE/ UNIT	DISC.	QTY.	MEMBER REORDER PRICE/ CASE/EACH	TOTAL
L408C	Syrah, 2003. Luigi Bosca <i>"Black plum, currants, chocolate"</i>	\$25.98	31%		\$215.88/cs \$17.99/ea	
L408D	Chardonnay, 2005. Estancia <i>"Pear, passion fruit, fig, pie crust"</i>	\$22.99	39%		\$167.88/cs \$13.99/ea	
L408E	Cabernet Sauvignon, 2004. Vina Robles <i>"Sweet fruit, blueberry, toasty oak"</i>	\$22.99	22%		\$215.88/cs \$17.99/ea	
L408F	Sauvignon Blanc, 2007. Vina Robles <i>"Herb, dried apricots, cantaloupe, lemon"</i>	\$16.99	24%		\$155.88/cs \$12.99/ea	
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	

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
408A	Red Blend, 2005. Bangin Red <i>"Chocolate covered cherries, mocha, berry"</i>	\$16.99	53%		\$95.88/cs \$7.99/ea	
408B	Chardonnay, 2005. Andeluna <i>"Fig, honey, exotic mango"</i>	\$11.99	58%		\$83.88/cs \$6.99/ea	
308A	Chardonnay, 2006. Yellow Bird <i>"Green apple, pear, citrus"</i>	\$11.99	42%		\$83.88/cs \$6.99/ea	
308B	Merlot, 2005. Pknt <i>"Soft plum, black fruit, berry"</i>	\$12.99	39%		\$95.88/cs \$7.99/ea	
208A	Merlot, 2002. Spinner Red <i>"Dusty road, ripe cherries, smoke"</i>	\$18.99	58%		\$95.88/cs \$7.99/ea	
208B	Chardonnay, 2006. St. Lucas <i>"Green melon, cherry blossom, sour apples"</i>	\$10.99	36%		\$83.88/cs \$6.99/ea	
108A	Chardonnay, 2006. Cardiff <i>"Peach, green apple, vanilla"</i>	\$12.99	46%		\$83.88/cs \$6.99/ea	
108B	Cabernet Sauvignon, 2004. Checkered Cab <i>"Mulberry, woodspice, mint"</i>	\$14.99	53%		\$95.88/cs \$7.99/ea	
1207A	Sparkling Brut, NV. Toso <i>"Yeasty, buttered toast, apple"</i>	\$13.99	43%		\$95.88/cs \$7.99/ea	
1207B	Port, NV. Montonic <i>"Black currant, caramel, plum"</i>	\$15.99	57%		\$83.88/cs \$6.99/ea	
1207C	Merlot, 2006. Le Tesor <i>"Cigar box, blueberry, walnuts"</i>	\$11.99	25%		\$107.88/cs \$8.99/ea	
1207D	Chardonnay, 2006. Le Vie <i>"Floral, peaches, almonds"</i>	\$11.99	34%		\$95.88/cs \$7.99/ea	
1107A	Cabernet Sauvignon, 2003. Napa Girl <i>"Ripe red berries, vanilla, cassis"</i>	\$21.99	60%		\$107.88/cs \$8.99/ea	
1107B	Sauvignon Blanc, 2006. Veramonte <i>"Stone fruit, citrus, herbs"</i>	\$12.99	47%		\$83.88/cs \$6.99/ea	
1007A	Chardonnay, 2004. Napa Girl <i>"Green apple, lemon, spice"</i>	\$19.99	65%		\$83.88/cs \$6.99/ea	
1007B	Nero d'Avola / Merlot 2005. Epicuro <i>"Strawberry, black berry, smoke"</i>	\$14.99	54%		\$83.88/cs \$6.99/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.





Attach another sheet of paper to list other recipients

Or shop online at:
www.WineoftheMonthClub.com





LIMITED SERIES

TASTING NOTES

SYRAH, 2003. LUIGI BOSCA

Date Tested _____ Color _____

Nose _____

Taste _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

CHARDONNAY, 2005. ESTANCIA

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.

- April 2004 Cotes du Rhone, 2001. Louis Bernard. Drink up.
Pinot Noir, 2002. Solaris. Drink now.
- April 2005 Pinot Noir, 2003. Hill of Content. Drink now.
Salice Salentino, 2000. Gladiator. Drink up.
- April 2006 Cabernet Sauvignon, 2003. Goundrey. Drink or hold.
Merlot, 2003. Fife. Drink through 2009.
- April 2007 Pinot Noir, 2003. York Mountain. Drink up.
Cabernet Sauvignon, 2003. Kunde. Drink through 2010.

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

Cooking this meatloaf in a free-form loaf instead of a bread pan allows for more flavorful crust which will taste great with the *Bangin' Red Red Blend*.

MEAT LOAF

Serves 6

INGREDIENTS:

3 slices white bread
1 large carrot, finely chopped
1 celery stalk, strings removed,
finely chopped
1/2 medium onion, roughly chopped
2 garlic cloves, smashed
1/2 cup fresh flat leaf parsley leaves
1/2 cup plus 3 Tbsp ketchup
4 and half tsp dry mustard
8 oz ground pork
8 oz ground veal
8 oz ground round
2 large eggs, beaten
2 tsp kosher salt
1 tsp ground pepper
1 tsp hot red pepper sauce
1/2 tsp chopped rosemary
2 Tbsp packed dark brown sugar
1 Tbsp olive oil
1 small red onion, chopped

PREPARATION:

Preheat oven to 400. Remove crusts from bread; place in the bowl of food processor. Process about 10 seconds. Transfer to mixing bowl. *Do not use dried bread crumbs; they make the loaf rubbery.

Place carrot, celery, yellow onion, garlic and parsley in food processor. Process about 30 seconds. Transfer to the bowl with the bread crumbs. Add 1/2 cup ketchup, 2 tsp dry mustard, the pork, veal, beef, eggs, salt, pepper and hot sauce. Using clean hands knead together; do not over mix, just enough to get it into shape. Set a wire baking rack in a 12 x 17-inch baking pan. Cut a 5x 11-inch piece of parchment paper and place over center of rack so loaf does not fall through. Using hands, form elongated loaf on the

parchment. Place 3 Tbsp ketchup, the remaining mustard and brown sugar in a bowl. Mix until smooth. Using pastry brush, brush the glaze over the loaf. Place the oil in medium saucepan over high heat. When the oil is smoking, add the red onion. Cook stirring occasionally until soft and golden. Add 3 Tbsp water and cook until most of the water has evaporated. Sprinkle the onion over the meatloaf. Bake 30 minutes, and then sprinkle rosemary needles on top. Continue baking to 160 in center of loaf, about 25 minutes more. Let cool on the rack about 15 minutes before serving.

Not only will this dressing complement the *Estancia Chardonnay*, it is also nonfat and delicious.

CREAMY LEMON-HERB DRESSING

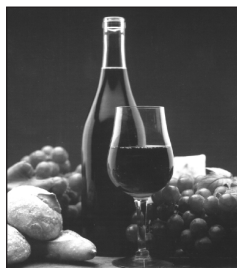
Makes 1 cup

INGREDIENTS FOR SAUCE:

2 tsp grated lemon zest
1 Tbsp fresh lemon juice
2 Tbsp snipped chives
1 Tbsp chopped fresh basil
2 Tbsp chopped fresh dill
1 Tbsp chopped fresh tarragon
8 oz silken tofu
1 Tbsp Dijon mustard
1 Tbsp white wine vinegar
Salt and ground pepper to taste

PREPARATION:

Place ingredients in blender or food processor until smooth and creamy. Season with salt and pepper and serve over your favorite fresh greens.



TASTING NOTES

RED BLEND, 2005. BANGIN RED

Date Tested _____ Color _____

Nose _____

Taste _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

CHARDONNAY, 2005. ANDELUNA

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.

- April 2004 Sauvignon Blanc, 2003. Peralta. Drink now.
Shiraz, 2001. Deakin Estate. Drink up.
- April 2005 Napa Red, 2001. Palio Vecchio. Drink now.
Sauvignon Blanc, 2004. Catamayor. Drink now.
- April 2006 Viognier, 2005. Steel Creek. Drink up.
Carmenere, 2005. Gracia. Drink now.
- April 2007 Chardonnay, 2004. Peralta. Drink up.
Cab/Shiraz/Merlot, 2004. Gum Bear. Drink now.

MEMBER INQUIRY

Wines kept for more than a few weeks somehow need to be kept in proper conditions or as close as we can get them to it. Considering that we all do not have ideal cellars or enough room, but want to have a cache of wines on hand. Here are some rules we can follow to ensure that our wines are resting peacefully. The ten rules of wine storage: #1. The wines need to be kept still, dark and at a constant temperature. Wine hates fluctuations in temperature more than being stored at the wrong temperature. Ideally, 41-64F is a good range. Fluctuations should be gradual and within 10 degrees. #2. Light is not good. Block the light from a window and be sure to turn off the light in the room or closet. #3. Cleanliness is Godliness and

I am interested in starting up a wine collection. Can you please advise me of storing and keeping the wine?

-J.L., PORTLAND, OR

is true for wines also. Clean the storage area thoroughly and disinfect to remove molds and insects. #4. Humidity should be 75 - 80%. Too much can rot the labels, boxes and corks. Too little and the corks can dry out. You can add humidity with a pan filled with gravel and water. #5. Air circulation can happen naturally through the walls if they are brick. It is important that room has some

airflow. #6. Vibrations are not good. Keep the wines away from machinery or busy roads. Put the bottles inside racks or tubes to protect them from this. #7. Organize using tags or labels so it is easy to find wines. #8. Easy access makes getting bottles without moving one bottle to get to another. Think ahead. #9. Angle your wines horizontally to keep the corks moist and place the labels facing up. #10. Selection is important. Have several different categories of wines. Some should be everyday drinking wines, some should be for the next year or two and some should be for the long haul or special occasion. It is fun and practical to have wines stored at your home. They will reward you some pleasing moments later on.



SIGN UP A FRIEND AND...

RECEIVE A SET OF SWAROVSKI WINE CHARMS

To join the WINE OF THE MONTH CLUB, just fill in and return this
NEW MEMBER ACCEPTANCE FORM

☐ YES. Sign me up for the Wine of the Month Club and then send me my first month's selection of two specially chosen wines. I understand that each month I will receive additional wines but I may cancel my membership at any time with no further obligation. My monthly cost for the two-bottle wine selection will be \$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.*



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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.*

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☐ 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

Hans Nef is a Swiss entrepreneur who founded Vina Robles in 1996. The estate is located in Paso Robles California. Hans realized his life-long dream when he planted vineyards on his property in 1997. His mission has always been to grow the finest grapes possible.

Winemaker, Matthias Gubler is a perfectionist. He is meticulous at every step of the winemaking process. He says, "I am not afraid to experiment since that is the only way to achieve the very best possible." He spends a lot of time in the vineyards and is constantly working with the viticulturists to fine-tune the program. He keeps the yields low and all the grapes are hand-picked and hand-sorted. The clusters are gently crushed

and then cool fermented to preserve the fresh fruit quality which, he believes, is the hallmark of their wines. The Cabernet Sauvignon grapes are from the Huerhuero (where-where-o) Vineyard. The area is covered with blonde sand over limestone and clay and is cooled in the afternoon by Pacific breezes that blow through the Templeton Gap in the Santa Lucia Mountains. This is 85% Cabernet Sauvignon and 15% Petit Verdot. It pours a deep dark cherry color. The aromas are intense with dark sweet fruits, blueberry, and hints of toasty oak. It is supple, full-bodied with ripe full fruit, blueberry, cherry, and integrated wood tannins. The medium long finish shows excellent balance. Drink with roast meat and strong cheeses.



2004

Vina Robles

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

**Paso Robles
California**

Color:
Deep dark cherry

Nose:
Dark sweet fruit,
blueberry, toasty oak

Palate:
Full-bodied, ripe
fruit, cherry, cassis,
rich oak

Finish:
Balance medium
finish

WOMC Rating
86 Points

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through 2011

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	Reorder Price:	\$17.99/each
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LIMITED SERIES

SELECTION

When the wines are this good, we cannot

resist sharing them with you. Vina Robles brought is this Sauvignon Blanc and it is delicious! This is Sauvignon Blanc from five acres on the Jardine Vineyard in Paso Robles. Jardine is several miles north

of the Huerhuero Vineyard and is home to the first vineyards planted at Vina Robles. The Sauvignon Blanc vines from this vineyard are known for their incredible perfumed aromas. The harvest begins in late August and all the grapes are hand-picked in the cool morning. The wine is fermented in temperature controlled stainless steel

tanks. This helps to maintain the acidity and fragrance in the wine. After fermentation, the juice is transferred to small tanks for four months and stirred 'on the lees' to soften the wine and give texture to the wine. This is Sauvignon Blanc that is clean and fresh with no malolactic fermentation.

The color is clear, light pale yellow with hints of lime. The nose is assertive with herbs, dried apricots, ripe cantaloupe and peaches. The palate is creamy and concentrated with lemon, dried fruits, peaches and herbs. The finish is crisp and lingering. This is great wine to drink with appetizers and then to a main course of grilled whitefish or chicken.



2007

Vina Robles

Sauvignon Blanc
(saw-veehn-yawn blahn)

**Paso Robles
California**

Color:
Light pale yellow
with lime

Nose:
Herb, dried apricots,
ripe cantaloupe,
peach

Palate:
Concentrated,
creamy, peach,
lemon, dried fruit

Finish:
Crisp finish

WOMC Rating
84 Points

CELLARING SUGGESTIONS

Drink now
through 2008

L408F	Retail Price:	\$16.99/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
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