

6-Bottle
Club Series

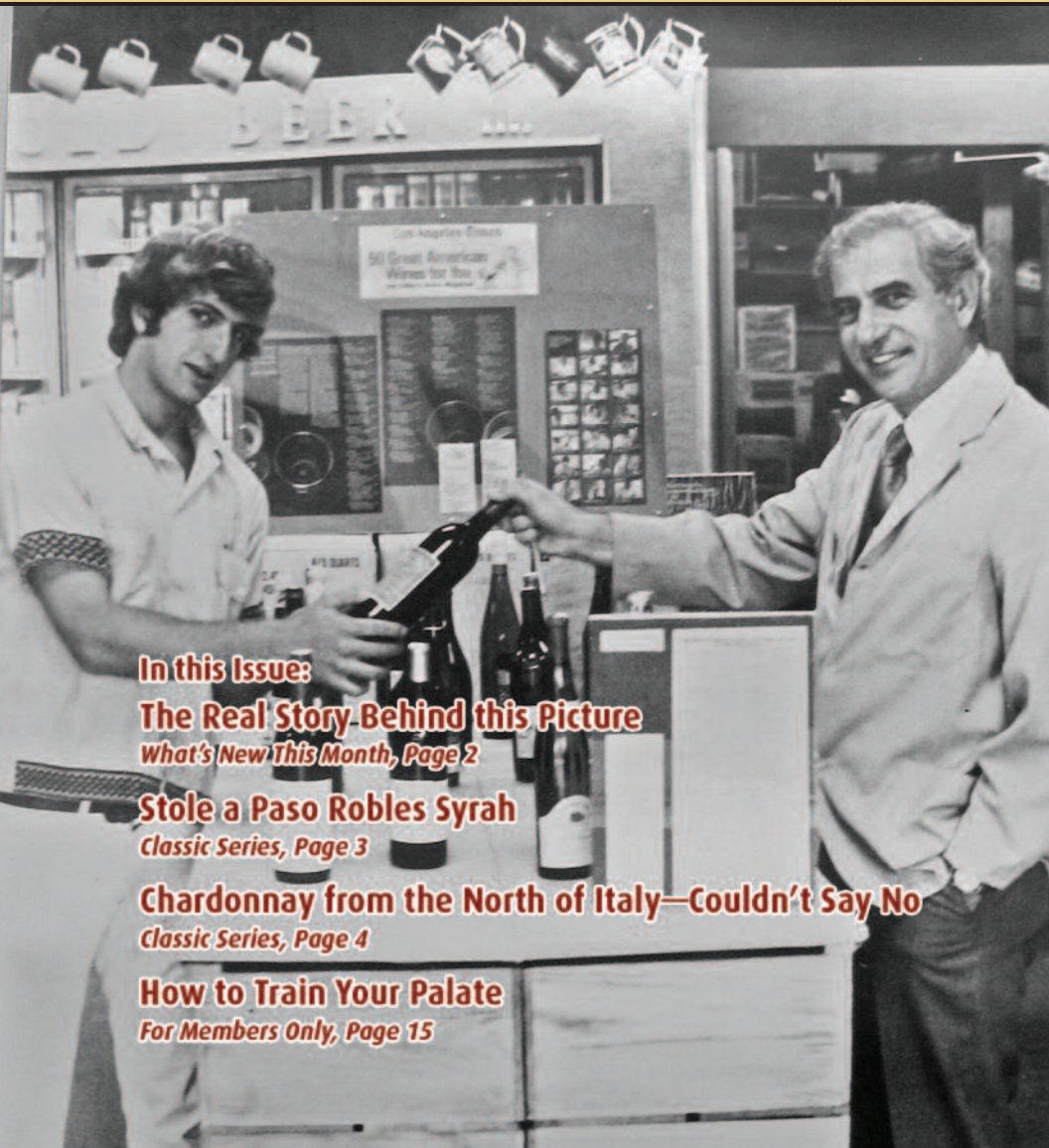
Wine of the Month Club®

The Tasting Room

Love wine... Learn wine... Speak wine...

Wines evaluated last month: 322 • Rejected: 271 • Approved: 51 • Selected: 10

JULY/AUGUST 2011



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A Note From Your Cellarmaster



Yesterday I came to the office to make a gift for a dinner party we were attending. When I arrived there was an older man parked in front of the store. As I exited my car a gentleman in the passenger side yells, "Hey, got any wine you don't like in there?" "Not today," I replied politely. "Are you sure?" was his comeback. "Yes, I am sure." Then I started thinking: Wines I don't like...why would I have wines I don't like here...? We have methods to get rid of the wines I don't like here...go to www.vimeo.com/11685891 and see for yourself!

Paul Kalemkiarian

Paul Kalemkiarian

What's New This Month?

I remember when this front cover photograph was taken. Of course, I was on duty at the time. My responsibilities were stock boy, delivery boy, cashier, basket maker, display maker and son. Seems like my dad got a bargain at \$2.50/hour. Actually, I probably wasn't the model employee, though I did work my shifts and make a difference.

Though we are standing in front of what was to become the "Wine of the Month Club" display, my interest was more in the product range behind us in the photograph: the beer cooler. I did begin my lessons on wine at that age, though (this photo is from approximately 1974 or so). One other thing I did: Each Thursday I would go up into this makeshift loft we built and set up the wine tasting for that week. Usually, 9-10 wines, each brown bagged and each setting had a scoring sheet and pen. This was the night that my father and his customers (those that made a reservation—it

was quite the event!) chose not only the Wine of the Month Club wines...but the store wines as well.

What I remember of that picture day was that Dad had this photographer there and I don't remember the reason...but my dad says, "Let's take a picture" and my attitude was, "Why, c'mon, Dad. I don't want to take a picture." "Take a picture, now!" was his reply. You can see he is even wearing his pharmacy smock (having just come from next door). My dad was always the guy that had his camera or movie camera to document whatever event he was at. The only pictures I have of my base-

ball career are from him. The only movies of our family vacations are from him. And the only documentation that we have of the great history of this company are from him...thanks, Dad. I take back my attitude from that day....

PK Jr.



INSIDE THE TASTING ROOM THIS MONTH

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The Winemakers Syrah was made as part of the PBS reality series "The Winemakers," which starred Austinite Ross Outon as one of 12 contestants competing for the chance to start their own wine brand. It's a 2007 California red called "Winner's Wine," with a whimsical label that suggests one "remove label only after finale."

After shooting the first episode in which contestants spent a long day harvesting grapes and getting to the winery, Outon returned to Austin and predicted that he would win the contest. His competition included a teacher, a restaurateur and a former lawyer. He won and for good reason.

Outon's wine is most definitely evocative of Paso Robles, California, with most of the grapes grown in the region: Grenache, Mourvèdre, Petite Sirah and Zinfandel. The growers learned many years ago that this area was better suited for these grapes and the results have proven so.

With a greater day-to-night temperature swing than any

other appellation in California, distinct micro-climates, diverse soils and a long growing season, Paso Robles is a unique wine region blessed with optimal growing conditions for producing premium and ultra premium wines. More than 40 wine grape varieties are grown in Paso Robles, ranging from Cabernet Sauvignon and Merlot to Viognier and Roussanne and Syrah, the area's heritage wine varietal.



One distinguishing factor of Paso Robles is the abundance of highly desirable limestone and calcareous-rich soils found throughout the region. Due to a geologic uplift, chalky limestone shale is plentiful in Paso Robles's west-side hills, where dense clay-based soils combine with relatively plentiful rainfall to make it possible for some vines to be dry-farmed without supplemental irrigation. East of the Salinas River are gently rolling hills, many of which are also rich in limestone, and are covered with sandy, loamy soils. Our selection is a large, buxom offering which screams for roast duck in a chipotle sauce.



Syrah
(See rah)

2007

Winemakers
Paso Robles, California

Color:
Deep purple

Nose:
Currant, blackberry and black pepper

Palate:
Very clean and grapey with licorice and soft tannins

Finish:
Long and foreboding with a berry and vanilla swash

Drink now
through 2012

WOMC RATING
92 Points

ITEM #: 711R1

Retail Price: \$17.99/each

Member Price: \$10.98/each

Reorder price: \$7.99/each

56% Discount



Chardonnay

(Shar doe nay)

2010

Mezzacorona

Veneto, Italy

Color:

Pale

Nose:

Green apple
and spice

Palate:

Apple, pear and
cinnamon

Finish:

Very crisp with a
touch of guava

**Drink now
through 2012**

**WOMC RATING
91 Points**

ITEM #: 711W1

Retail Price: \$12.99/each

Member Price: \$10.98/each

Reorder price: \$6.99/each

46% Discount

Mezzacorona cultivates its own grapes in the heart of the Dolomites

along the Italian Alps. Every field is planted with single varietals and only 100% single varietal wines are produced from the property. The climate of the Italian Dolomites is characterized by a warm Mediterranean influence from the south and crystal clear sunlight. A fresh and wild breeze blows from the over 400 lakes and numerous glaciers of the surrounding mountains, peaking at over 9,000 feet. It is the ideal environment to create elegant, vivid and crispy varietal wines.



The state-of-the-art wineries of Mezzacorona and the expertise of over 100 years of winemaking tradition make this powerhouse winery one of the premier organizations in the world of wine. Mezzacorona boasts the most modern oenological equipment available today. The winery is used for crushing and vinifying grapes produced by its 1,300 growers. They have been and continue to be the perfect example of excellence in wine production.

Vinification occurs in steel tanks at controlled temperature. The whole process is constantly monitored by a team of experienced oenologists who manage every phase of production from the fermentation and organic evolution to the pumping over and the aging of the wine. The steel tanks, casks, barrels and bottling lines are extremely sophisticated and a symbol of modern oenological facility.

Pinot Grigio and Chardonnay dominate the Dolomites and Mezzacorona is well-known as the premier producer of these varietals. Chardonnay especially is a delight in this region. It is never aged in oak, ergo the flavors accent the natural personification of the grape with its nuanced pear and apple components along with a touch of spice and pineapple.

This well-endowed selection is a perfect rendition of its type from the Veneto. It's one of the few wines we've tried that is perfectly lovely on its own, but would be a kindred spirit to gnocchi with a basil cream sauce or crab salad.

The Producer for Destinos is Cooperativa La Remediadora. This is a cooperative owned by about 30 grape growers in the region of "La Mancha," giving La Remediadora some of the best grapes from the area. Winemaker Julian Martinez started his studies in Ciudad Real, and then made his way through southern France and the Tuscany region in Italy, before coming back to La Remediadora in La Mancha, his home region. They currently produce over 1,000,000 cases of wine annually.



The grapes of the Destinos wines come from the region of "La Mancha" in the central part of Spain. This area is one of the oldest and largest grape producing regions in the world, giving great quality to the sorted grapes, and reaching the consumer with a fresh premium wine at a great price.

The Destinos Red is 50% Tempranillo and 50% Syrah fermented in stainless steel tanks and then bottled to get the characteristics and freshness typical of these varieties from La Mancha.

The vineyards are composed of 3,500 acres of grapes with soil ideal for producing spectacular wine. The cold winters and hot, dry summers are favorable for grape-growing, bringing freshness and inspiration to the wines.

La Mancha is an ideal area for growing grapes because the yield per acre is low. The versatility of their land has enabled them to introduce a vast variety of grapes from around the world without problems, complementing the indigenous grapes Airen and Tempranillo.

La Mancha is also the largest wine region in the world with over 1,000,000 acres of vineyards. This unique blend of Syrah and Tempranillo brings out the best of both grapes. Tempranillo is the workhorse red of Spain producing its greatest reds in Rioja and Ribera del Duero. Syrah is a relative newcomer here, but its gamey infusion of flavors makes a hearty offering to match with shredded pork tacos or burgers.



Syrah/Tempranillo

(See RAH Temp rah NEEYO)

2009

Destinos
La Mancha, Spain

Color:
Deep red

Nose:
Earth, licorice and black cherry

Palate:
Ripe plum, leather and earth

Finish:
Concentrated and tannic with plum, blueberry and white pepper

Drink now
through 2012

WOMC RATING
92 Points

ITEM #: 711R2

Retail Price: \$14.99/each

Member Price: \$10.98/each

Reorder price: \$7.99/each

47% Discount

DESTINOS
Crusados

SPAIN 2010

Macabeo
(Mack cob bayo)**2010****Destinos**
*La Mancha, Spain***Color:**
Deep golden**Nose:**
Guava, lime and
butterscotch**Palate:**
More guava along
with lime and peach**Finish:**
Full and extracted**Drink now**
through 2011**WOMC RATING**
91 Points**ITEM #: 711W2****Retail Price:** \$12.99/each**Member Price:** \$10.98/each**Reorder price:** \$6.99/each**46% Discount**

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Destinos Macabeo is one of the few single varietal Macabeo wines in the world. It is crisp and playful, with emerging flavors of tropical fruit and citrus making it fresh and well-balanced. Made from 100% Macabeo grapes grown on 30-year-old bush vines high in the mountains, this wine is made in the typical Spanish style of white wines with no barrel aging.

The Producer for Destinos is Cooperativa La Remediadora. This is a cooperative owned by about 30 grape growers in the region of "La Mancha," giving La Remediadora some of the best grapes from the area. Winemaker Julian Martinez started his studies in Ciudad Real, and then

made his way through southern France and the Tuscany region in Italy, before coming back to La Remediadora in La Mancha, his home region. They currently produce over 1,000,000 cases of wine annually.

Macabeo is similar to and sometimes confused with Viura, the workhorse white grape of Spain. It shares the gripping acidity with Viura, but with a more delicately nuanced fruit component including guava and peach nectar. Together with the varietals

Parellada and Xarel-lo it is used in the production of the sparkling wine via the traditional method (called méthode Champenoise) in the world.

Our selection is a lovely rendition integrating the sparse soil in which it is grown with warm climate to produce a wine that is imposing, yet delicate at the same time. Perfect with raw oysters, ceviche or hamachi.



Earlier **CLASSIC SERIES** favorites at **REORDER** prices!

	Item #	Wine Name	Reg Retail Price	Reorder Price	Case Price
	711R1	Syrah, 2007. Winemakers "Very clean and grapey with licorice and soft tannins"	\$17.99	\$7.99	\$95.88
	711W1	Chardonnay, 2009. Mezzacorona "Apple, pear and cinnamon"	\$12.99	\$6.99	\$83.88
	711R2	Syrah/Tempranillo, 2009. Destinos "Ripe plum, leather and earth"	\$14.99	\$7.99	\$95.88
	711W2	Macabeo, 2010. Destinos "More guava along with lime and peach"	\$12.99	\$6.99	\$83.88
	811R1	Nero di Troia, 2010. Colle Petrito "Leather and earth mixed with lots of berries"	\$14.99	\$7.99	\$95.88
	811R2	Tempranillo, 2010. 2 Copas "Rich plum and cherry with vanilla and leather"	\$13.00	\$7.99	\$95.88
	811W1	Chenin Blanc, 2009. Vinum "Fresh melon, pear and lime"	\$13.00	\$6.99	\$83.88
	811W2	Sauvignon Blanc, 2008. Sol de Chile "Slight with a hint of spice"	\$13.00	\$6.99	\$83.88
	511R1	Merlot, 2009. Alma de Chile "Dense cherry and a touch of smoke"	\$15.99	\$8.99	\$107.88
	611EMT	Merlot, 2005. Lapis Luna "Big mouth feel with soft tannins"	\$15.00	\$5.99	\$71.88
	211W1	Chardonnay, 2009. Santa Barbara Crossing "Rich, citrus and green apple"	\$11.99	\$6.99	\$83.88
	411W1	Chardonnay, 2010. Sol de Chile "Slight with a hint of spice"	\$12.99	\$6.99	\$83.88



Nero di Troia

(Neero de Troya)

2010

Colle Petrito

Apulia, Italy

Color:
Dark purple

Nose:
Earth, blueberry and
tart cherry

Palate:
Leather and earth
mixed with lots
of berries

Finish:
Concentrated, tannic
with blueberry fruit

Drink now
through 2015

WOMC RATING
92 Points

ITEM #: 811R1

Retail Price: \$14.99/each

Member Price: \$10.98/each

Reorder Price: \$7.99/each

47% Discount

Colle Petrito is a cooperative of wineries in the Apulia region of Southern Italy that specializes in the knowledge of advanced vineyard and winery techniques, environmental protection and a deep respect for the historical traditions of Puglia enology. Technological innovation and research are the principle keys that outline the activities of Colle Petrito wineries.

For years, Colle Petrito concentrated on growing white grapes such as Malvasia, Trebbiano, Fiano and Moscato di Trani, but recently it has been paying great attention to the production of Nero di Troia, Aglianico, Montepulciano, Primitivo, Merlot and Cabernet Sauvignon.

The best grapes of Colle Petrito are labeled as Troia, a blend of Aglianico, Merlot and Cabernet Sauvignon. The harvesting period lasts about three months. The first harvested grapes in the area are Chardonnay which is vilified toward the middle of the month of August, Primitivo, Pinot Bianco and finally toward the month

of October are the heralded Troia.

Apulia produces more wine than any other Italian region usually making up around 17% of the national total. It also competes with Sicily for first place as grape producer. For a long time much of the wine made here was shipped north to Turin where it was used to make Vermouth, or to France where it was used to give

structure to French wines when the local harvest was either poor or insufficient. In recent years, Pugliese vintners have changed their views and tastes and

are pursuing wines that effectively balance sweetness, acid, alcohol content and density.

Our selection is a testament to these new views. Gone are the flat, vapid flavors of overripe grapes to be trucked to the north and beyond. Delicacy and decency are now the order of the day. Here we find lovely currant and blueberry touches that could handle roast chicken or even grilled salmon.



In 1962 Don Silvestre Hinojosa planted 275 acres in Mendoza, Argentina's Valley of Uco. The stony and sandy ground of Tunuyán, Mendoza, allows for excellent drainage of underground water coming from ice melting off the Andes Mountains. At 2,600 feet above sea level it is one of the best wine regions of Mendoza. These wines are born with a perfect environment for slow grape ripeness with a mild day and night temperature variation between 68°F and 77°F.



On this land, they combine the character of the vineyards with family tradition and artisan work. Here the sun is closer and the moon and the stars are brighter than anywhere else. Here is where the finest expression of the vines is reached. This prose may sound like hyperbole, but there is more basis in fact here than pomp and circumstance. The fact is that because of the high elevation and latitude, there is sunlight on the vineyards up until way past when other vineyards are dark.

This allows slow, as in very slow, maturation of the grapes without the typically associated heat.

We've been influenced by California winemakers to believe that heat is good for grapes. The fact is, it's the light from the sun, not the temperature, that grapes thrive on most. Light produces photosynthesis and more than anything else it's that photosynthesis that matures the sugars in the grapes while retaining the grapes' natural acids. Acid is a very important component in wine. It's what carries the flavors

from the front to the back of the mouth.

These perfect conditions reign in Mendoza. When coupled with the rolling hills, sun exposure and exceptional soils, we have a viticultural winner. Tempranillo is our favorite Spanish grape by far, and this beauty is changing the way we think about it in Argentina. Try it with lamb chops and mint pesto.



Tempranillo

(Temp rah NEEO)

2010

2 Copas

Mendoza, Argentina

Color:

Magenta

Nose:

Black currents, leather and plum

Palate:

Rich plum and cherry with vanilla and leather

Finish:

Lovely black fruit with lots of spice

**Drink now
through 2013**

**WOMC RATING
92 Points**

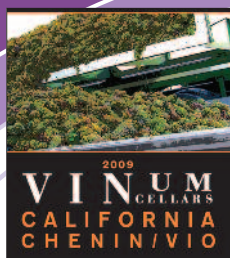
ITEM #: 811R2

Retail Price: \$13.00/each

Member Price: \$10.98/each

Reorder Price: \$7.99/each

39% Discount



Chenin Blanc

(Shenin Blanc)

2009

Vinum
Clarksburg, California

Color:
Pale

Nose:
Melon, pineapple
and citrus

Palate:
Fresh melon, pear
and lime

Finish:
Clean, crisp
and citrusy

Drink now
through 2012

WOMC RATING
93 Points

ITEM #: 811W1

Retail Price: \$13.00/each

Member Price: \$10.98/each

Reorder Price: \$6.99/each

46% Discount

Vinum Cellars is a small California Winery well-known for producing wines of the highest quality. The grapes are selected from premium coastal and cool climate growing areas within California. The wines are made by hand in small batches to allow the varietal character of each wine to express itself. Clarksburg is a special North Sacramento Delta in the Sierra Foothill wine grape appellation located near the Sierra Mountains. The area receives cool afternoon breezes from the San Francisco Bay that moderate the warm daytime temperatures.

The winery is a collaboration of winemakers Richard Bruno and Chris Condos, who first became friends while they were students at UC Davis. They share a long-standing passion for Chenin Blanc and fondness for the more obscure grape varieties.

After graduation, Chris went to work for Pine Ridge as an Enologist, and Richard went to Bonny Doon as their distiller. Shortly thereafter, their friendship was solidified over Chenin Blanc

with the creation of their first wine, "Pointe Blanc." Currently the Vinum Cellars team is working with over 14 grape varieties from the Sierra Foothills, El Dorado and San Benito Counties to Napa Valley.

Of the 110 acres of Chenin Blanc, 30 acres were planted to keep up with the increased demand and have yet to come into production. Clarksburg is the ideal climate for Chenin Blanc due to the warm days and the cool evenings, from the marine influences of the Sacramento River and its tributaries.

During the springtime, they are busy leaf-pulling which allows air movement through the canopy, increasing fruit character.

This is a clean, crisp offering with superb varietal presence. Touches of melon and pineapple apply the luscious fruit component which is balanced by the zippy, grapefruit-like acidity in the finish. Mesmerizing with challenging dishes from Chinese chicken salad to roast pork and even oysters on the half shell.



Sol de Chile lies in the heart of the Maule Valley, 250 miles south of Santiago, the capital of Chile. The town of Villa Alegre is known for its historical colonial houses and churches, for the orange trees that adorn the main street of the town and the tree-lined avenues.

The winery is equipped with state-of-the-art technology, allowing it to produce wines that surpass the expectations of the most demanding consumers. Each stage in its production process is submitted to strict quality-control supervision so as not to overlook any detail in the winemaking process.



The first vine stocks were brought to Chile by the Spanish priests in 1548. A few years later the first vineyards were planted and produced the first harvest in 1551. It was not until the mid-nineteenth century that Chile saw a significant transformation of its wine-making industry when a number of wealthy families introduced top-quality vine stocks such as Cabernet Sauvignon, Sauvignon Blanc, and Chardonnay.

In the 1940s, Chilean wines grew in popularity, then faded somewhat with governmental restriction on production and the nationalization of many wineries. In the 1980s, Chilean wines again hit the worldwide market, becoming an inexpensive way to enjoy wine. The quality of the wines caught the eye of many French and American winemakers such as Spain's Miguel Torres, France's Baron de Rothschild and Chateau Lafite, and the U.S.'s Robert Mondavi among others, and today, with foreign capital and joint ventures, Chile's wines are reaching an ever wider and more demanding audience.

Chile has made great strides in both quality and awareness with their Cabernets and Merlots. But it has been the Sauvignon Blancs that have consistently and completely enthralled us. They are so consistently delicious it boggles the mind. Here is yet another one that has it all. The freshness is a delight and will sing with scallops, soar with sea bass and challenge chicken cordon bleu.



Sauvignon Blanc (Soe ving yahn Blonk)

2008

Sol de Chile
Maule Valley, Chile

Color:
Very pale

Nose:
Fresh apple

Palate:
Slight with a hint of spice

Finish:
Apple and vanilla

Drink now
through 2012

WOMC RATING
92 Points

ITEM #: 811W2

Retail Price: \$13.00/each

Member Price: \$10.98/each

Reorder Price: \$6.99/each

46% Discount



Merlot (Mare-low)

2009

Alma de Chile
Aconcagua Valley, Chile

Color:
Bright red

Nose:
Black cherry
and vanilla

Palate:
Dense cherry and a
touch of smoke

Finish:
Spicy fruit finish with
cherry and vanilla

**Drink now
through 2014**

WOMC RATING
92 Points

ITEM #: 511R1

Retail Price: \$15.99/each

Member Price: \$9.99/each

Reorder price: \$8.99/each

44% Discount

Alma de Chile wines are bottled by San Esteban in the foothill of the Andes mountains, with the same commitment to excellence that began the Rojas family tradition. By lowering yields and harvesting riper grapes, the Carmeneres, Cabernets, Merlots, Chardonnays (and, released in 2007, Sauvignon Blancs and Syrahs) produced at the winery are well structured, with fine balance and harmony and a very long finish. These wines have been awarded Gold, Silver and Bronze medals in competitions in Europe. The Rojas family has joined the Vicente family to produce 20,000 cases per year of a Private Reserve Wine, geared to the highest quality under the label of Alma de Chile.

Alma de Chile, literally translated as "Soul of Chile," is truly embodied in the Alma wines. The unique tasting grapes grown in the foothills of the Andes mountains of the Aconcagua

Valley give these hand-crafted Private Reserve wines, that have been aged in French and American Oak barrels, a perfect balance for a long smooth velvety finish.

There are now over 20,000 acres of Merlot planted in Chile. This major Bordeaux red grape made its way to

Chile in the mid-19th century, but didn't become truly popular here until the early 1990s. "Chilean Merlot," as it was known, had a unique spicy, green-peppery characteristic that was later

discovered to be due to a stowaway in the vineyard. Carmenere, a fellow Bordeaux grape that had long been forgotten in France, was found among the Merlot in 1994.

Our selection offers bright red color. Dense cherry, smoke and vanilla flavors. Smooth and supple with a spicy fruit finish. Try it with veal or even turkey dishes.



Lapis Luna literally translates in Latin to “moonstone” but the playful version lists it as “blue moon.” The owners were so confident of the quality of their wines that their moniker became “wines like these come along once in a blue moon.” It certainly works out that way as they are relentless in their vision to create distinctive wines that will have an allure not unlike that of the pull of the moon on the tides. They have delighted us with superb Merlots, Cabernets, Old Vine Zinfandels, Petite Sirahs and Chardonnays. You won’t have to wait for the next blue moon to enjoy the best California has to offer from the Wine of the Month Club.



Lapis Luna was founded in 1999 when two friends—Michael Florian, who was the marketing director of the Hess Collection Winery, and Bruce Wise, who was the chief financial officer of the Hess Collection—decided to form a company and launch the new brand.

A third partner, Sal Nuccio, entered a short time later.

Sal was born in Palermo, Italy, and had been in the grocery business for over thirty years. Together they formed a triumvirate of seasoned wine professionals which took the wine business by storm with their unique names and labels followed by exceptional wines.

This selection represents an amazing value. We’re talking Napa Valley Merlot here, the most famous wine region in the US. Next is the absolutely perfect 2005 vintage which produced wines of power and grace seldom seen even in Napa. Wines of similar pedigree would fetch three to four times the price. It helps being at the right place at the right time.

The wine features generous, mouth-filling grape and black fruit components with soft, elegant tannins and a stunning finish. Great with a fillet in just a touch of béarnaise. It is perfect now, but will continue to delight for several more years.



Merlot
(Mare-low)

2005

Lapis Luna
Napa, California

Color:
Magenta

Nose:
Currant, black cherry and cocoa

Palate:
Very clean cranberry and soft tannins

Finish:
Long and foreboding with cherry and vanilla

Drink now
through 2013

WOMC RATING
91 Points

ITEM #: 611 EMT

Retail Price: \$15.00/each

Member Price: \$9.99/each

Reorder price: \$5.99/each

60% Discount

facebook

www.facebook.com/WineoftheMonthClub



63,129*
people like this

Weekly Facebook Giveaway

We're giving away a \$50 Wine of the Month Club Gift Certificate every week.
See our Facebook page and enter today!

JOIN THE CONVERSATION



Wine of the Month Club

Tonight I had a Ripasso from the Valpolicella (northern Italy)...Wine is relatively new to the America....our industry only dates to the late 1800's. Wine grapes have been grown for thousands of years and Italy is right there when it comes to tenure of wine grapes. Here are some of the famous districts of Italy and some interesting facts.<http://www.wineofthemonthclub.com/product/215>



76 people like this.



Anne Rowland Trussell Going back to Italy next march. Mainly Venice and Rome. Need good revs on wine and restaurants if you have any!!!! Love, love, love me some Italy!!!

June 1 at 9:45pm · Like



Amy Clay I'll be in tuscany, the cinque terre and venice in august. I'll take some wine suggestions too if you got em.

June 2 at 4:07am · Like



Michael Picco Valpolicella is divine! Amazing wine! Enjoy!

June 2 at 6:14am · Like



Wine of the Month Club Really good stuff....and you know...I just like to savor the depth....I try to enjoy a glass before eating...just to get all the nuances.

June 2 at 7:38am · Like



David Hawkins living in stuttgart in the late '80s, we made it to laka garda many times and i really enjoyed the lugana.....crisp and smooth to my taste...

June 2 at 10:00am · Like



Wine of the Month Club Love Lake Garda....and Luganas are wonderful!!! did a post on those wines awhile back.

June 2 at 10:59am · Like



Michael Picco It breathes well, doesn't it? I love it with sausage and pasta. Keep up the good work!

June 2 at 12:27pm · Like



Rose McCormick I had no idea that the wine industry is so new to the U.S....learn something new everyday!

June 2 at 3:14pm · Like

*At the time of press.

Q *"Do you have any suggestions to train my palate to taste wine?"*

~ G.M., Detroit, MI

A. There is a process to training the palate for tasting wine. But, I have to warn you that it is an endless road. Most importantly, you will need to train your sense of smell. The nose knows. Most of what we taste is directly related to what we smell. Training your sense of smell is easy and endless. Let's start with basic descriptors such as strawberries; smell blackberry jam and a bowl of strawberries and then recognize it the next time you put your nose in a glass of Pinot Noir. Notice the smell of new leather seats or walk into a store that sells leather and then remember it when you get a whiff of Cabernet Sauvignon. When you are cooking, make an extra effort to identify the smell of bell peppers, dill, asparagus, cayenne pepper, lemon peel, olives, and mushrooms just to name a few. I am naming just smells in the food group. How about nature? There are so many different flower smells: gardenia, red rose, pink rose, cherry blossom, jasmine, fresh cut grass and earth. Once you recognize these smells you will taste them in the glass. It's fascinating and fun! All these and a million other smells and flavors will keep you on the wine tasting path for many a year to come.

Q *"I want to start a wine collection. How do I keep the wine and do I need to rotate them? Thank you."*

~ D.R., San Diego, CA

A. You will want to keep your wines in a temperature controlled place at about 60°F. Ideally, there should be no light, no vibration, and a bit of humidity. If your house has a basement or underground cellar, that can work. If you are on the east coast, your basement or cellar should stay cool in the summer months as well. On the west coast, we depend on temperature-controlled units to help our wines survive the endless summer heat we have. They range in price depending on size, but it's a wise investment if you're serious about storing wines for any length of time. As you start to accumulate wine, you may get 100 bottles or more. Some could lay down for 10 to 14 years, others for 3 to 5 years, and some are opened the night they're brought home! With that many bottles being stored, you should open some of the aging wines to see how they're doing. There is nothing sadder than opening a bottle you've been saving only to find it's past its prime. So go to your cellar now and pull some corks and pour some glasses. It's interesting to see how the wines are doing. Remember, the whole point of buying is to drink and enjoy wine. You can always buy more. Have fun!

Gifts & More

A. Classic Series Gift Membership

The gift that makes everyone smile, this IS the club that started it all—I mean really started "wine to your door." The founding feature of Wine of the Month Club is the Classic Series. First shipment arrives in a handsome burgundy linen gift box and is accompanied by a personalized gift card.

4 Months: \$136.49 (plus applicable state taxes)

6 Months: \$199.89 (plus applicable state taxes)

12 Months: \$388.79 (plus applicable state taxes)

Shipping & handling included*



B. Vintners Series Gift Membership

The most recent addition to our family at Wine of the Month Club, the Vintners Series gives your gift recipient an opportunity to experience wines in a price range that offers a wider variety of grapes and growing regions. First shipment arrives in a handsome burgundy linen gift box and is accompanied by a personalized gift card.

4 Months: \$174.49 (plus applicable state taxes)

6 Months: \$259.89 (plus applicable state taxes)

12 Months: \$514.79 (plus applicable state taxes)

Shipping & handling included*

C. Limited Series Gift Membership

If your gift recipient appreciates the delicate subtleties of a fine premium wine, the exceptional special occasion selections you'll find in the Limited Series are bound to please. First shipment arrives in a handsome burgundy linen gift box and is accompanied by a personalized gift card.

4 Months: \$219.49 (plus applicable state taxes)

6 Months: \$318.89 (plus applicable state taxes)

12 Months: \$643.79 (plus applicable state taxes)

Shipping & handling included*



*Shipping included for shipments going to contiguous US states.
Call for Alaska, Hawaii and/or other US territories.

Visit our website at www.WineoftheMonthClub.com
for gift baskets, gift memberships and various
wine assortments.

Osso Buco

Ingredients:

8 shanks of veal, each about
12 ounces, ideally about 2 or
3 inches thick, marrow intact
Sea salt and pepper
Flour, for dredging
2 tablespoons butter
4 tablespoons olive oil
4 ounces pancetta, cut into lardons
2 carrots, peeled and chopped
2 stalks celery, chopped
2 yellow onions, chopped
3 cloves of garlic, minced
 $\frac{3}{4}$ cup chopped canned tomatoes
3 bay leaves
3 cups Corinto Sauvignon Blanc
2 cups veal stock, or more as needed
Salt and pepper to taste

For the gremolata:

Grated zest of 3 lemons
Grated zest of 1 orange
4 tablespoons flat-leaf parsley,
very finely chopped
3 cloves garlic, finely minced



Preparation:

Preheat oven to 300 degrees. Pat shanks dry with paper towels, season liberally with salt and pepper. Spread flour on a plate.

Melt butter with oil in a large skillet over low heat. Add pancetta and cook until it begins to render its fat. Add carrot, celery, onion and garlic and cook, stirring occasionally, until the vegetables are soft and the onion is translucent. Remove with a slotted spoon and reserve.

Increase heat to medium-high. Dredge shanks in the flour and give them a little shake to remove excess flour before transferring to the skillet and browning on all sides. You will either need to do this in two skillets or two batches.

Place browned veal and vegetable-pancetta mixture into a Dutch oven. Add tomatoes, bay leaves, wine, and stock. Depending on the saltiness of your stock, you may need to season shanks with additional salt. If shanks do not fit in one layer in your cooking vessel, increase amount of wine and stock so as to submerge meat.

Bring to a simmer, cover and transfer to oven. Bake for 2½ hours.

Bring osso buco to room temperature then chill in refrigerator overnight. The day of serving, remove the osso buco from the refrigerator; skim the layer of fat that will have formed on the surface and discard. This will leave a more intense and less fatty sauce.

Preheat the oven to 300 degrees. Bring the osso buco to a simmer over medium heat. Transfer to the oven and reheat until ready to serve—at least 1 hour, can be longer. This is a dish that rewards long, slow cooking.

At this point, check for seasoning. If you want to reduce sauce, remove shanks and boil sauce down until it thickens.

Right before serving, make the gremolata by grating the zest and mincing parsley and garlic. With your fingers, toss these ingredients together in a little bowl. Sprinkle this liberally on each shank once plated.

Enjoy with a glass of **Winemakers Syrah!**

Ham Tart

Ingredients:

Pastry Dough

3 cups unbleached all-purpose flour

$\frac{2}{3}$ cup water

$\frac{1}{3}$ cup extra-virgin olive oil

1 teaspoon salt

Filling

5 cups (2½ pounds) fresh ricotta

14 large eggs

$\frac{3}{4}$ pound good quality cooked ham or mortadella, diced

1 tablespoon plus 2 teaspoons minced fresh marjoram

$\frac{1}{2}$ teaspoons salt

2 teaspoons freshly ground black pepper

Pinch of cumin seeds

Instructions:

For the pastry:

In a bowl, quickly mix together the flour, water, oil and salt. Transfer the mixture to a work surface. Briefly work the dough with your fingertips until it forms a ball. Divide into two balls, one slightly larger than the other (one third to two thirds); shape balls into flattened disks, wrap separately in plastic, and refrigerate for 30 minutes.

Remove the dough from the refrigerator. On a lightly floured work surface, roll the larger piece to a 14 $\frac{1}{2}$ -inch round, $\frac{1}{8}$ -inch thick. Transfer to an 11-inch springform pan, pressing into edges and leaving a $\frac{1}{4}$ -inch overhang.

For the filling:

Preheat the oven to 350 degrees. In a bowl, combine the ricotta, 7 of the eggs, ham, marjoram, salt, and pepper; spoon into the prepared crust. With the back of a tablespoon, create 6 deep egg-shaped indentations in the filling. One at a time, crack an egg into each indentation.

Roll the remaining dough into an 11-inch round. Cover the top of the tart with dough; pinch together the edges and trim any excess dough. Whisk together the remaining egg with 1 tablespoon water. Brush the top of the tart with the egg wash and sprinkle with a pinch of salt and cumin seeds. Bake tart, rotating halfway through, until top is puffed up and golden, 55 to 60 minutes. Cool in pan on a wire rack for 10 minutes, then remove from the pan and cool on rack to room temperature.

Serve with a glass of *Destinos Macabeo*. Enjoy!



- Tasting Journal -

Wine: _____ Color: _____ Date _____

Tasting Comments: _____

Overall Rating: _____ (1-100)

Wine: _____ Color: _____ Date _____

Tasting Comments: _____

Overall Rating: _____ (1-100)

Wine: _____ Color: _____ Date _____

Tasting Comments: _____

Overall Rating: _____ (1-100)

Wine: _____ Color: _____ Date _____

Tasting Comments: _____

Overall Rating: _____ (1-100)

THE CORKBOARD



Congratulations to Rob Lahaie from Asheville, North Carolina, winner of our Quarterly Drawing!

Enjoy that 3-liter bottle of 2006 L'Oratoire Châteauneuf-du-Pape, Rob!

Look what I found at a chain store for \$56.99, sold at Wine of the Month Club for \$39.00!

The deals are always around at Wine of the Month Club—in fact, this one sold out in record time!



For the first time since 2002, the Wine of the Month Club had a modest increase of 99 cents per bottle. Reorder prices will remain the same substantial discount, as will our shipping costs, which are the lowest in the industry. We continue to offer the very best value in the wine club world, along with the very best guarantee.

Membership in the Wine of the Month Club is open to anyone with an interest in and appreciation for superb wines...and excellent wine values. Membership is FREE.

Wine of the Month Club

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