

FEBRUARY 2011

WINES Evaluated: 320
WINES Rejected: 300
WINES Approved: 20
WINES Selected: 4

What's New This Month?

see page 2

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The Vintners Series

WINE OF THE MONTH CLUB®

We literally stretched out to the corners of the world to

bring you these beauties. From South Africa to Temecula to Chile. The Boland Pinotage is another amazing rendition of this undermined grape that we think will be at the tip of everyone's tongue, not to mention in their glasses. We've always loved Thornton's sparkling wines, but this Gewurztraminer was as much a delight as it was a surprise.

Speaking of surprises, how about a Malbec from Chile? As you'll taste, their neighbors aren't the only ones who can tame this grape. And finally another South African gem that will curl your tongue without bending your budget.

PINOTAGE, 2010.
BOLAND CELLARS,
PAARL, SOUTH AFRICA

We love the spicy, engaging

fruit and beautiful integration of oak and tannins in this first class offering.

GEWURZTRAMINER,
2008. THORNTON,
TEMECULA, CALIFORNIA

Luscious without being effusive, this is what this elusive grape is all about. A perfect foil for those Valentine oysters.

MALBEC, 2008. CALCU,
CALCHAGUA, CHILE

Yes, Virginia, this Malbec comes from Chile. Guess the Chileans got tired of the Argentines stealing all the press. Well this wine will steal some press of its own and for good reason.

CHARDONNAY, 2010.
RIEBEEK, SWARTLAND,
SOUTH AFRICA

Pure and focused, here is what Chardonnay is supposed to taste like. Lovely, fruit basket flavors here and a tingle to keep you wanting more.

INSIDE THIS MONTH

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A NOTE FROM YOUR CELLARMASTER



Paul Kalemkiarian

It is amazing to me how many wines are out there. You would think that eventually we would have to start from the beginning. But they just keep coming! The other day I tasted an Auxerrois! I could have sworn that I had never had one prior... Wrong. When I went to log the tasting in the database, up came another Auxerrois that I had tasted from another winery. Auxerrois is a sister to Chardonnay and a cousin to Pinot Blanc.

A handwritten signature in red ink that reads "Paul Kalemkiarian".

Paul Kalemkiarian

WHAT'S NEW THIS MONTH?

I am dying here. Softball and baseball season are just around the corner and for the first time in 12 years I have nothing to do. My kids have played through their years. I don't have a youth team and I opted out of the high school freshman assistant coach's job. That was tough.

Though I was asked by the head freshman coach to help once or twice a week, I declined. I declined for one main reason. Sure, the time is part of it; the freshman practice from 5:30 pm -8:30 pm (which I think is too long), so it really wasn't taking away from my work. The main reason was philosophical.

You see, having a child go through the entire youth sport process (7-18 years old), I can look back with fresh eyes and get a clearer understanding of the purpose. The fact I can teach a 14 year old girl to recognize a curveball or hit to the opposite field doesn't amount to a hill of beans when it comes to her challenges later in life. I am reasonably confident that while she totes three kids through the mall later in life, her hitting skills will not be a factor. What will be a factor are the life lessons she learned through the process. Discipline, perseverance, work ethic, camaraderie, friendship, relationships, teamwork, nutrition, exercise, etc...all these micro-lessons are embedded during their youth.

What is really interesting as I watch my kids, I can almost pick out instances where a current event in their life or situation is a repeat of something they learned on the field. And what I now enjoy is teaching coaches to coach the way I had to learn on the fly.

There is an organization named the Positive Coaching Alliance out of Stanford University. It is a network of trained coaches that are hired to lecture all over the country to youth sport coaches in all disciplines: Softball, baseball, football, lacrosse, basketball, gymnastics...you name it. And not only lecturing to coaches, but there are parent programs too. If you are involved with youth sports, look up www.positivecoach.org for more information on getting us to your next meeting.

Membership in *THE VINTNERS SERIES* 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:

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Newsletter written by: Ed Masciana, Wine Author

THIS MONTH'S SELECTION #1

The Vintners Series

WINE OF THE MONTH CLUB

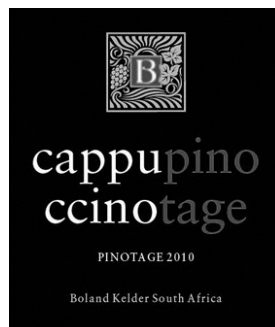
In the New World almost everyone can theoretically claim superior terroir since there is no regulation over the claim. Boland prefers to focus on the merits of what they call "regionality." The concept of being a regional specialist can only become a competitive advantage if you have an intimate knowledge of the region. For more than 6 decades Boland has been working in the Paarl region of South Africa with its many different microclimates and soils.

Their efforts have obviously showed up in their incredible wines. Paarl is one of the oldest and most revered wine producing areas in South Africa. Paarl, which means 'pearl' in Dutch, is a wine producing district in the Western Cape with the town by the same name as its hub. It is located at a distance of about 37 miles north-east of Cape Town and north of another important wine region of Stellenbosch. The region is home to KWV (Ko-operatiewe Wijnbouwers Vereniging van Zuid Afrika) or the South African Co-operative Wine Growers' Association, as well as some of the best known wine estates in South Africa.

The overall climate in Paarl is warm with a Mediterranean influence. Vines and quality of wines are influenced by this climate as well as the three different kind of soils found within the region, sandy soils along the Berg river, decomposed granite on the mountain slopes and shale in its north-east.

Pinotage, the Cape's own crossing of Pinot Noir and Cinsault, is becoming increasingly popular and was the single most planted new red vine variety in the last decade. Unfortunately, as its popularity grew, too many producers sacrificed quality for quantity by allowing the vines to over produce and make mediocre wines. When production is limited, as it is with Boland, the results are an incredible, world class offering that is unique in the world of wine.

Our selection is a classic example of this varietal. It exhibits the spicy, seductive flavors of Pinot Noir balanced with the earthy components of Cinsault, one of the principle grapes in Chateaufort du Pape. Try this selection with anything from roast chicken to lamb shanks.



Pinotage
(Peeno ta)

2010

BOLAND
Paarl, South
Africa

Color:
Deep magenta

Nose:
Blackberry, black
cherry, coffee and
cocoa

Palate:
Blackberry with
hints of earth,
leather and spice

Finish
Very berry with
cherry and vanilla

WOMC Rating
91 Points

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V211R1	Retail Price:	\$21.00/each
	Special Member Price:	\$14.99/each
	Reorder Price:	\$12.99/each
	38% Discount	\$155.88/case

THIS MONTH'S SELECTION #2

The Vintners Series

WINE OF THE MONTH CLUB

Nestled in the heart of the Temecula Valley Wine Country, Thornton Winery opened in 1988 as one of the top producers of Sparkling wine in California. The winery combines old world style with new world taste to create award-winning and premium varietal wine. The expensive Méthode Champenoise process is used here because it has proven to be the best for producing fine quality Sparkling Wine.

The winery was founded by John McBride Thornton who was born and raised in Long Beach, California. He received a B.A. from Pomona College and an M.B.A. from Harvard Business School. Commissioned in the U.S. Navy Reserve, he served two years aboard a destroyer picket ship off Korea and the Formosa patrol. His final rank was lieutenant.

From the beginning, Thornton Winery has utilized skills perfected in blending Méthode Champenoise Sparkling Wine and then applied them to the new premium varietal still wines in 1993. The result: more awards and medals. Over the years, some very unique premium varietal wines have been added to the product line. These varietals emulate classic wine styles of the Mediterranean and Rhône regions.

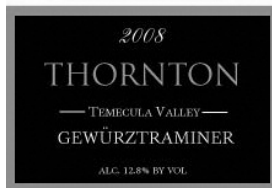
Thornton Winery favors producing wine that is exciting for its freshness, bursting with flavor and

showcasing the distinct characteristics of the varietals included in the blend using whole cluster pressing, extensive blending, barrel aging, and different vinification techniques.

Thornton Winery's old world charm and grace are most apparent when visiting the winery in Temecula. The winery, an elegant French-style chateau overlooking the graceful vineyards of the Temecula Valley, highlights Café Champagne, a breathtaking Fountain Terrace, Herb Gardens, Gift Shop, and Champagne Lounge.

Thornton Winery's Café Champagne restaurant is a Four Star Award-Winning Gourmet establishment featuring Contemporary Fusion Cuisine. The winery is the perfect venue for the widely popular, Champagne Jazz concert series, scheduled from April through October. Nationally renowned, Contemporary Jazz artists perform in the winery's intimate, outdoor setting.

This is the first Gewürztraminer we've tried from Temecula and needless to say, it's a winner. It's hard to find this grape made well outside Alsace because its large floral and musky components can overtake its delicacy and rob its acidity. Fortunately, Thornton has done a masterful job of retaining these elements and producing a classic rendition that would be just the ticket with shrimp curry.



Gewurztraminer
(Geh vertz tra meener)

2008

THORNTON
Temecula,
California

Color:
Golden

Nose:
Musk, honeysuckle

Palate:
Asian pear, musk
oil and
honeysuckle

Finish
Clean and crisp

WOMC Rating
91 Points

CELLARING SUGGESTIONS

Drink now
through 2011

V211W1 Retail Price: \$25.00/each
Special Member Price: \$14.99/each
Reorder Price: \$13.99/each
44% Discount \$167.88/case

THAI STYLE CRAB CAKES

INGREDIENTS:

6 medium raw shrimp, shelled, washed and deveined
1 teaspoon nam pla (fish sauce)
1 pound fresh lump crab meat, picked over for cartilage
1 egg
1/4 cup chopped scallion
1/4 cup chopped cilantro
1 fresh chili, preferably Thai, minced
1 teaspoon minced fresh ginger
Salt and freshly ground black pepper
2 to 3 tablespoons bread crumbs, preferably fresh

About 1/2 cup all-purpose flour for dredging

Peanut or vegetable oil as needed

Lime wedges for serving.

PREPARATION:

Purée shrimp in a food processor (smaller is better) until you have a smooth paste, or chop and mash by hand. Add fish sauce. In a bowl, mix the shrimp purée, crab meat, egg, scallion, cilantro, chili, ginger and salt and pepper; add just enough bread crumbs to stiffen mixture a bit. Refrigerate mixture until you are ready to cook; it will be easier to shape into cakes if you refrigerate it for 30 minutes or more.

Season flour with salt and pepper. Fill bottom of a large skillet with oil and place over medium-high heat. Shape crab meat mixture into cakes 1 inch thick and as wide as you want. Dredge each in flour, and cook in heated oil, adjusting heat as necessary and turning once (very gently), until golden brown on both sides, about 5 minutes a side. Serve with lime wedges and *Thornton Gewurztraminer*.

RISOTTO WITH WILD MUSHROOMS

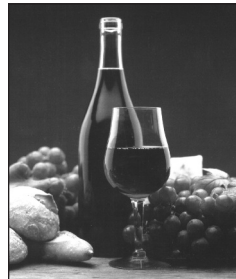
INGREDIENTS:

1 cup rice, preferably Vialone Nano (a type of rice similar to Arborio). If not available use Arborio.
3-4 cups homemade chicken stock
2 med. shallots, minced
2 Tbs. butter
1 oz. dried porcini mushrooms
1/2 cup good quality imported provolone cheese, grated
Pinch of thyme
Salt and pepper to taste

PREPARATION:

Heat the stock until barely simmering, but not boiling. Sauté the shallots in 1 Tbs. butter until translucent. Briefly rinse the rice in cold water (about 3 sec.) This removes the excess starch. Add the rice to the shallots. Add the mushrooms to the stock. Sauté the rice for about a minute. Add the stock to the rice at about 1/2 cup at a time. It's okay if some of the mushrooms get in too. Continue to stir the rice for the entire cooking time, adding stock as it is absorbed. It should take about 20 minutes for the rice to be cooked, but not too soft. There should be a bit of a bite to it. When rice is finished add remaining tablespoon of butter and cheese. Salt and pepper to taste and serve immediately. You can add 5 oz. of lamb or pork per person to make a main course. Serve with a glass of *Calcu Malbec*.

Serves 4 as a side dish, 2 as a main dish.



TASTING NOTES



WINE:

Date Tested _____

Color _____

Nose _____

Tasted _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

WINE:

Date Tested _____

Color _____

Nose _____

Tasted _____

Tracking Notes

Date _____ Comments _____

Date _____ Comments _____

Date _____ Comments _____

THE VINTNERS SERIES CELLAR NOTES

A report on how previous VINTNERS SERIES Selections are faring with age.

February 2009 Zinfandel, 2006. Paso Creek. Drink now.
Sauvignon Blanc, 2007. Slipstream. Drink up.

February 2010 Merlot, 2007. Frosted Cake. Drink up.
Riesling, 2008. Lucas and Lewellen. Going...drink up.

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EARLIER SELECTIONS

The Vintners Series

WINE OF THE MONTH CLUB

ITEM # & DESCRIPTION	QTY	MEMBER REORDER PRICE	TOTAL
 #V211R1 – Pinotage, 2010. Boland Cellars <i>"Blackberry, black cherry, coffee and cocoa"</i> Retail Price \$21.00 38% Discount		\$12.99/Each \$155.88/Case	
 #V211W1 – Gewurztraminer, 2008. Thornton <i>"Musk, honeysuckle"</i> Retail Price \$25.00 44% Discount		\$13.99/Each \$167.88/Case	
 #V211R1 – Malbec, 2008. Calcu <i>"Boysenberry, blackberry"</i> Retail Price \$19.00 31% Discount		\$12.99/Each \$155.88/Case	
 #V211W1 – Chardonnay, 2010. Riebeek <i>"Fresh apple and guava with a hint of spice"</i> Retail Price \$18.00 27% Discount		\$12.99/Each \$155.88/Case	
 #V111R1 – Merlot, 2009. MSH Cellars <i>"Savory blackberry with hints of raspberry"</i> Retail Price \$18.99 31% Discount		\$12.99/Each \$155.88/Case	
 #V111W1 – Chardonnay, 2008. First Press <i>"Slight apple with a hint of spice"</i> Retail Price \$17.99 33% Discount		\$11.99/Each \$143.88/Case	
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 926-303-2397 (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		Sub-Total	
		CA Sales Tax	
		S & H*	
		EARLIER SELECTIONS TOTAL	

*For shipping and handling charges, see other side.

Check # _____ in the amount of \$ _____ enclosed (made payable to Wine of the Month Club)

Please charge total to my: Discover Visa Mastercard American Express

Card # _____ Exp. Date: _____ / _____
MONTH YEAR

Name (Please Print) _____ Signature _____

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City _____ State _____ Zip _____

() () _____

Phone (day) _____ Phone (evening) _____ E-Mail Address _____

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10V	2 Bottles Current club selections		\$44.99*	
20V	6 Bottles Assortment of recent selections		\$114.99*	
30V	12 Bottles (1 Case) Assortment of recent selections		\$215.99*	
4VQGP	4 Month Membership in THE VINTNERS SERIES Subscription: 2 Bottles every quarter for one year (8 bottles total)		\$166.49*	
5VGP	6 Month Membership in THE VINTNERS SERIES Subscription: 2 Bottles every other month for one year (12 bottles total)		\$247.99*	
6VGP	1 Year Membership in THE VINTNERS SERIES Subscription: 2 Bottles each month for the next 12 months (24 bottles total)		\$490.99*	

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FOR EARLIER SELECTION ORDERS			CA Sales Tax
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1 - 2	\$9.05	\$10.53	GIFT ORDERS TOTAL
3 - 4	\$10.46	\$13.81	
5 - 6	\$12.46	\$18.41	
7 - 8	\$14.36	\$22.66	
9 - 10	\$15.71	\$25.76	
11 - 12	\$17.16	\$29.11	
Please call for shipping prices outside CA in states where permissible.			*Gift wrapping included.

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1. All wine assortments, as well as the first month of WINE OF THE MONTH CLUB membership, will be handsomely gift boxed. A card will be attached with your greeting.
2. Shipments are made by United Parcel Service and are guaranteed to arrive in perfect condition.
3. All recipients must be 21 years or older.
4. If any of the items to be included is out of inventory, we guarantee that we will substitute a product of equal or superior quality. Call us for weekend delivery.

THIS MONTH'S SELECTION #3

The Vintners Series

WINE OF THE MONTH CLUB

In the local *Mapuche* language, Calcu means "magician."

And indeed, winemakers Alejandro Jofre and Ricardo Rivadeniera have created four magical wines emphasizing the diversity and distinctive flavors of Chile's Colchagua Valley. Like the bull on the label and Salvador Amenábar, the talented young artist who painted him, Calcu wines are exuberant and full of possibility, with each vintage revealing a different aspect of the Colchagua Valley's dynamic character.

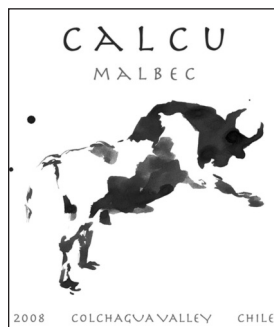
There are approximately 271,000 acres of vineyards in Chile. About 80 miles south of Chile's capital, Santiago, is the Rapel Valley, also part of the "Valle Central" designation. A well-regarded sub-region of Rapel is the Colchagua Valley. Carmenère, Merlot and Cabernet do well there. The Rapel has vines spread over slightly more than 30,000 acres, approximately 60% in red varieties.

The Colchagua valley is starting to look like a true, great wine valley. It has extensive vineyards on both the valley floor and hillsides with increasing numbers of side valleys being developed. It appears as though several impressive wines will emerge in the future from Colchagua.

Originally a common grape in Bordeaux, Malbec has lost popularity there as one of the five grapes allowed there. Fortunately, it's found other places to flourish, especially Argentina and now Chile.

Malbec is used in small amounts in Bordeaux to add color and tannin. In Cahors, where it is also known as "cot," the grape makes wines there that are full bodied and able to mature. These wines are dark and gamey, but delicious. They like to call it the "black" wine of Cahors." But it's quick rise in popularity can be attributed to Argentina. Here, Malbec has hit its stride as the grape produces spicy wines reminiscent of blackberries and chocolate, with a velvety texture.

This juicy, well balanced and food-friendly Malbec has excellent natural acidity and soft, sweet tannins. Barrel ageing gives it complexity and elegance. It has a deep and bright red-violet color. In the nose, it is very intense and perfumed, with very good aromatic definition. Floral, red berry along with some graphite notes prevail. In the mouth has a medium structure, with soft and sweet tannins, as well as acidity that makes it fresh, juicy and balanced. Pair with chicken, grilled chops or salmon.



Malbec
(Mal beck)

2008

CALCU
Colchagua, Chile

Color:
Bright red-violet
color

Nose:
Boysenberry,
blackberry

Palate:
Leather and earth
mixed with lots
of berries

Finish
Concentrated, sweet
tannins with
blackberry fruit

WOMC Rating
90 Points

CELLARING SUGGESTIONS

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V211R2	Retail Price:	\$19.00/each
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THIS MONTH'S SELECTION #4

The Vintners Series

WINE OF THE MONTH CLUB

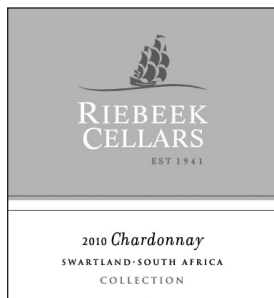
Corporal Pieter Cruythoff, a scout of Jan van Riebeeck, founded the Riebeeck Valley in 1661. Impressed by the single standing mountain, he called it Kasteelberg ("Castle Mountain") commemorating the Castle of Good Hope in Cape Town, the fortress of Commander Jan van Riebeeck. The twin towns, Riebeeck Kasteel and Riebeeck West, established at the foot of Kasteelberg, are therefore also suitably named after Van Riebeeck.

The Riebeeck Valley is a mecca of wonderful wines, exceptional food and exquisite art where tourists and locals alike are forever tempted into spending more time than allowed. The serene valley falls in the bigger Swartland region which is called the 'bread basket' of South Africa for its grain production, while it is further internationally acclaimed for its high quality wines and olive products. With various hotels and fine-dining restaurants as well as true country hospitality, the Riebeeck Valley has become a very popular tourist destination. The ultimate charm of Riebeeck is however in its people and their commitment and passion for wine.

Riebeeck Cellars, established in 1941, is situated in Riebeeck Kasteel at the foot of

Bothma's Kloof Pass. This medium-sized winery on the western coast of the Cape Province of South Africa sources its grapes from the fertile Riebeeck Valley and the slopes of the mountain where the climate is very similar to the Mediterranean. Through the years as vineyard practices developed, grapes were planted in soil and at slopes best suited to them. These well-tended vineyards enable the production of high quality wines which makes Riebeeck Cellars the choice of wine buyers internationally. Well-known both in South Africa and abroad, Riebeeck Cellars manages a variety of brands for various countries.

There are over 300,000 acres of Chardonnay planted throughout the world. South Africa's 22,000 represents a small part, but it plays a very large part in the production of "unoaked" Chardonnay. As oak was taking over the world of Chardonnay, South Africa realized it has to do something different to compete and has succeeded quite well. As is this month's selection, most of the Chardonnay's from here see no oak, therefore expressing more of the land and the grape. You'll find lovely, pure fruit flavors here to match a variety of fish and fowl dishes.



Chardonnay
(Shar doe nay)

2010

RIEBEEK
Swartland, South
Africa

Color:
Pale gold

Nose:
Fresh apple and
guava

Palate:
Rich pineapple with
a hint of spice

Finish
Apple and vanilla

WOMC Rating
90 Points

CELLARING SUGGESTIONS

Drink now
through 2012

V211W2 Retail Price: \$18.00/each
Special Member Price: \$14.99/each
Reorder Price: \$12.99/each
27% Discount \$155.88/case