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# The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS



## MARTIN'S JOURNAL

**Get ready for a  
Gwhirlwind trip to  
some of the worlds  
great winelands.**

This issue of *The Grapevine* takes you to the smallest sub-appellation of Bordeaux, to the vast stretches of vineyards in South Australia, and to the Zinfandel capital of the world — California's own Dry Creek Valley in Sonoma County.

Our "Appellation Showcase" feature explains what makes the wonderful red wines of Pomerol so wonderful. Our "Wine Touring Tips" feature focuses on the Australian winelands north of Adelaide. And our "Wineries of Distinction" department introduces you to one of the great makers of Zinfandel — Quivira Vineyards.

And that's just some of the fascinating, delicious reading you'll find in this issue. As always, I hope you enjoy your newsletter... but most of all, I hope you enjoy your featured wine selections.

*Martin Stewart Jr.*

## City of Napa's Flooding Could Not Have Come at a Better Time

By Robert Johnson

***The pictures you  
may have seen on  
CNN or Fox News  
were reminiscent of  
New Orleans last year  
after the levies failed.***

Downtown Napa, situated at the south end of the world-famous Napa Valley winegrowing region, was inundated with water. In some places, the water was as much as four feet deep. Up valley, virtually all of the flatland vineyards were submerged, and reporters used the phrase "widespread damage" in their descriptions.

Post-storm reports from the local farmers and vintners were much different, however. Yes, there was damage, but mostly to small structures that house farming equipment. Some roads also needed minor repairs once the flood waters receded. But the grapevines emerged virtually unharmed.

"News reports and front page photos showed vineyards under water, but the water quickly receded," said Daryl Sattui of Napa Valley's V. Sattui Winery. "In fact, the roads were closed for less than a day."

And what about the grapevines, without which there can be no

Napa Valley wines? Warren Winiarski of Stag's Leap Wine Cellars put it bluntly and succinctly: "The vines are not taking on water now — there is no root activity. The floods will have been inconsequential for the vineyards."

Indeed, the timing of the storms and flooding was the key to the amazing lack of damage to the vineyards. "The vines are in a dormant state at present," noted winemaker Brooks Painter. "They can withstand weeks of sitting water without damage to the vines or to the fruit they'll produce next vintage. Think of a sleeping bear hibernating in the midst of the coldest winter storm. The vines are slumbering and won't reawaken until they again feel the warmth of spring."

Still, the impact on local businesses and residents was substantial, with property damage estimates — mostly centered in the downtown Napa area — at between \$50 million and \$100 million.

What can wine lovers do to help? Plan a visit to Napa Valley this year and support Napa's innkeepers, restaurateurs and other small-business owners.

Robert Johnson can be reached at [Robert@vinesse.com](mailto:Robert@vinesse.com).



### OUR MISSION:

To uncover and bring you wine gems from around the world, which you're not likely to discover on your own, and which enhance your wine enjoyment.

### YOUR GRAPEVINE TEAM:

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-  Random giveaways of wine and accessories
-  Wine Finders Reward — identify a future wine selection and earn a reward
-  Perfectly matched recipes for featured wine selections



**You say Shiraz. I say Syrah. And we're both right!**

As you probably know, the two names are synonymous; they describe the same winegrape. Syrah first became popular in the Rhone Valley of France. Later, Aussie vintners embraced the variety, but called it Shiraz.

In California, a handful of farmers and vintners have been growing and making Syrah for generations. But it was only after Australian Shiraz started making significant gains in the American marketplace that widespread plantings of Syrah were undertaken in the Golden State.

Lately, Syrah has been hailed as "the next Merlot." As many of the vineyard plantings of the 1990s begin to produce wine-worthy fruit, growers and winemakers alike are betting that the American public will embrace it just as it

embraced Merlot in the late 1980s and early '90s.

I don't know if Syrah/Shiraz will ever be as popular as Merlot, even after the verbal tongue-lashing Merlot endured in the movie "Sideways." But I do know that more and more top-quality Syrah/Shiraz bottlings are finding their way to the tasting room at Vinesse headquarters where our tasting panel meets regularly to select the wines that we share with our club members.

It's interesting to me that the big spike in popularity we've seen in recent years is attributable almost as much to the style of Australian wine-making as to the variety itself.

Quality-minded Aussie winemakers of the late 20th and early 21st centuries focus on the fruit first, and make wines that emphasize fruit flavors over terroir or oak. French Syrah is much more earthy in style, and California renditions tend to strike a happy medium.

And consumers love them all. How could this be?

I think it's because Syrah/Shiraz is both rustic and elegant — like James Bond would



be in a Stetson.

We feature Syrah/Shiraz fairly often in our various clubs. If and when a bottle arrives at your home, do not shake it and do not stir it. Simply pour it in a glass, and enjoy it.



# Exploring the Lifestyle of Wine & Food

*Since the early 1900s, the great locomotive of Australia's wine industry has been South Australia.*

This is where you'll find the most famous growing districts outside of the Hunter Valley — the Barossa Valley and Coonawarra — as well as many of the country's largest wine estates. South Australia produces more than half of Australia's annual total, and that's because there's so much good fruit with which to work there.

Much of the production comes from huge tracts of vineyards along the Murray River, an area known as the South Australia Riverland. The scenery is reminiscent of California's Central Valley: flat, parched scrubland, with thousands of acres of irrigated vineyards on brownish-red alkaline soils.

However, it is the great winegrowing regions around the capital city of Adelaide that have really set the tone



## TOURING TIPS

for South Australia winemaking.

The area's first vineyards were planted by Englishmen during the 1830s. Twenty years later, an influx of German immigrants established vineyards in a region north of Adelaide that they dubbed the Barossa Valley. The Barossa and the South Vales (valleys) gave the city two distinctive wine regions within easy range.

The Barossa's red and grey-brown soils offer little fertility, so yields tend

to be low, resulting in wines of distinctive power. Little wonder, then, that Australia's most famous wine — Penfolds Grange — is produced there.

The region's well-preserved heritage has been a catalyst for the continued development of a wide range of arts and crafts, including cooperage. Heritage music festivals, gourmet weekends and a balloon regatta are just some of the attractions that keep tourists and locals coming back year after year.

To this day, the Barossa Valley retains its distinctive German charm, while the Southern Vales area has the atmosphere of an English country shire.

These two districts — along with the beautiful, tradition-filled Clare Valley northwest of the Barossa — form the historical core of South Australia's great winegrowing heritage. But there also is much excitement about newer cool-climate districts such as Coonawarra, Padthaway and the Adelaide Hills, where Cabernet Sauvignon, Shiraz, Riesling, Chardonnay and Pinot Noir are being made to challenge the finest produced anywhere.

South Australia's excellent quarantine system has kept phylloxera out quite effectively, and most vines are planted on their own roots. Consequently, there are a number of old vineyards still in existence, many of which produce Australia's most famous variety, Shiraz (a.k.a. Syrah).

Adelaide makes a great home base for exploring the wineries of South Australia, where the tasting rooms are referred to as "cellar doors." Also, many of the wineries offer their own accommodations — ideal for visitors seeking a "wine immersion" experience.

*For detailed information on South Australia's wine country, visit [SouthAustralia.com](http://SouthAustralia.com).*



## SOUTH AUSTRALIA

## APPELLATION SHOWCASE

***If there is one word that can be used to sum up France's wine-growing region of Bordeaux, it would be "greatness."***

Just let the word roll off your tongue, and you feel as if you're in for a memorable wine-drinking experience.

There are several sub-appellations within Bordeaux, and among our favorites is the smallest: Pomerol.

Situated north of Libourne, Pomerol is home to mostly family-owned vineyards which, like the appellation itself, are generally quite small. You'll find both estate-grown bottlings as well as appellation blends, and in virtually all cases, the winemaking standard is extremely high.

The most famous of the Pomerol chateaux are situated in an eastern sector of the appellation known as the "plateau of Pomerol." Chateau Petrus, as an example, sits on an island of clay that's rich with iron — ideal for growing fine Merlot and Cabernet



Franc grapes.

In fact, it is the widespread use of Merlot — as opposed to Cabernet Sauvignon — that gives the wines of Pomerol their smooth suppleness and early accessibility. It can take the Cabernet-based wines of Bordeaux upwards of a decade to reveal all of their engaging aromas and flavors, whereas the Merlot-based bottlings of Pomerol are ideal for drinking at about age 5. That said, they also can be aged for up to 20 years with little risk of going over the hill before opening.

Pomerol wines — defined by their ripe red fruit, dried fruit and licorice notes — also are extremely food-friendly. They can be enjoyed with everything from game meat to roasted

turkey, and from veal to a special French treat:

pears in wine. One word of warning when seeking out Pomerol wines:

Unlike in California, where the weather plays a minor factor in wine quality from year to year, vintages are very important. The weather in France is predictably unpredictable, and that has an impact on the wines.

In Pomerol, the truly outstanding recent vintages worth persuing include 2003, 2000, 1998, 1995, 1990, 1989 and 1985. The double-edged sword of buying Pomerol: While the older wines should require no additional aging, they also tend to be much more expensive.

## VINESSE STYLE

***Wine lovers also tend to be aficionados of fine chocolate, because both wine and chocolate provide extremely satisfying sensory experiences.***

In a recent issue of *Sunset* magazine — which focuses on gardening, food and travel in the Western United States — a few California-based chocolatiers were cited as dependable suppliers of high-quality confections... sweet treats for Valentine's Day, or any day.

*Sunset* describes the chocolates of Jin Patisserie (shown below) as "painted jewels" that "explode with exotic, Asian-accented flavors such as mango-basil and jasmine." Among the flavors offered are ginger, caramel clove, and pandan ("a leaf that tastes a little like a spicy vanilla bean").

Charles Chocolates produces "charming, handcrafted, small-batch sweets" that pair top-quality chocolate "in exquisite proportion with flavors such as Earl Grey and peanut praline." Favorite flavors: raspberry hearts, and bittersweet peanut butterflies.



Further information on these confection masters is available online at [JinPatisserie.com](http://JinPatisserie.com) and [CharlesChocolates.com](http://CharlesChocolates.com).





## Have a Beef? How to Enhance Your Steak Dinner

***Take a look at that picture. Unless you're a vegetarian, your mouth just has to be watering. We'll wait a moment so you grab a napkin and wipe off your chin...***

Are you back? Okay, now we have a question for you: When it comes to selecting a wine to accompany that beautiful cut of beef, what is wrong with this picture?

The answer is right on top. We're talking about the asparagus spears.

Of all the side dishes typically offered by steakhouses to accompany their prime cuts of beef, none is more challenging to pair with wine than asparagus. Its flavor is so assertive that it simply overpowers almost any wine one could imagine, including big, hearty reds.

A meal at a steakhouse need not be an exercise in wine-matching frustration, however. Allow us to offer a few tips to help you maximize your culinary experience...

### THE BEEF

Chances are if you like steak, you really can't go wrong with the cut you select. In a top-notch steakhouse, no matter what adjectives adorn the menu — dry-aged... corn-fed... prime... Angus — you can assume that the meat will be excellent.

That doesn't mean you should be shy about asking questions to make

sure you get what you want. When you're paying upwards of \$45... or more... for a meal, you get to call the shots.

### CONDIMENTS

When it comes to topping your steak with some sort of sauce, again, you're the boss. But keep in mind that the sauce likely will end up being the dominant flavor. So the question becomes: Do you really want a \$3 bottle of steak sauce to be what you taste when you're eating a \$45 hunk of meat?

Just as a great chef would prefer that you taste his creation before dousing it in salt, the person preparing your steak is working to bring out the maximum flavor from the beef. A good steak doesn't need sauce.

Our suggestion: Save the sauce for the next time you grill hamburgers at home.

### THE SIDES

While the meat is the main attraction at high-end steakhouses, the side dishes can make for hearty meals all by themselves. But as we mentioned at the outset, they also can complicate wine pairing.

French fries. No problem. Twice-baked potatoes. No problem. Asparagus. Problem. Creamed

spinach. Minor problem.

Even if the sides match beautifully with the steak, they may not be complementary to the wine.

What to do? You do have a few options.

We all know someone who eats each item on his dinner plate separately. All the peas, then all the tuna casserole, then the biscuit. When you select a side that presents a wine-pairing challenge — such as asparagus or spinach — we suggest enjoying it separately,

all at once. You could even ask the server to bring it out before the steak, a la a salad or appetizer.

Another option is to have the steak and side served together, but to be aware of the order in which you're ingesting the items in front of you. Take a bite of asparagus, then a bite of steak, then a sip of wine.

That way, the dominant flavor in your mouth before tasting the wine will be the meat.

### THE WINE

Red. Cabernet Sauvignon, Merlot, Zinfandel or Shiraz. 'Nuff said.

Finally, remember that food and wine matching is not rocket science. At a good steakhouse, you're going to have a great meal. But if you follow the tips we've outlined, you could have a *great* meal.



## American Cellars Wine Club



Many of these wines are hand-crafted gems produced by little known or small wineries. Or they are very limited production wines that the major buyers wouldn't touch because there simply wasn't a large enough supply. But they all are compelling wines, and ones the average wine lover wouldn't find anywhere else... unless they happened upon the winery... or were a close personal friend of the winemaker.

**Each shipment includes:**

2 or 4 bottles of the best finds from around the world  
Wine facts plus detailed Wine Tasting Notes & Ratings  
Vinesse Newsletter

**Wine Color Mix:** Reds, Whites, or Mixed

**Frequency:** Approximately monthly

**Price:** Only \$12 avg. per bottle + shipping

## California Treasures Wine Club



This Club's featured wines all come from California. About half come from wineries in California's esteemed Napa and Sonoma counties. Others come from the award-winning boutique wineries of the Central Coast region — like those found in the Santa Ynez Valley or the Santa Maria Valley of Santa Barbara County.

We also seek out great wines from not so well known areas of California — like the Sacramento River Delta, the Arroyo Seco District of Northern Monterey County... even a small vineyard we found just west of Yosemite National Park.

**Each shipment includes:**

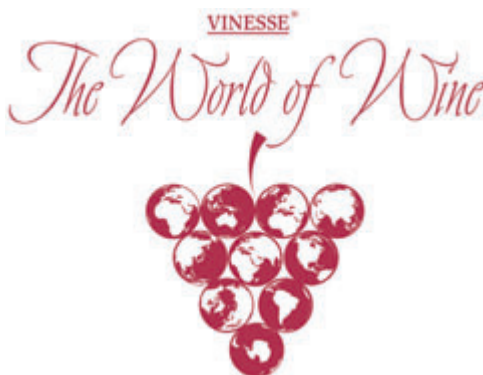
2 or 4 bottles of the best finds from California  
Wine facts plus detailed Wine Tasting Notes & Ratings  
Vinesse Newsletter

**Wine Color Mix:** Reds, Whites, or Mixed

**Frequency:** Approximately every other month

**Price:** Only \$12 avg. per bottle + shipping

## The World of Wine Club



You're invited on an incredible wine adventure! The World of Wine transports you to six of the finest wine-producing countries in the world every year. Taste the most exquisite boutique wines each country has to offer... sample each country's rich winemaking history... and collect some souvenirs.

**Each shipment includes:**

6 bottles of specially selected wines  
Wine facts plus detailed Wine Tasting Notes & Ratings  
Vinesse Newsletter  
Complimentary Souvenir

**Wine Color Mix:** Reds, Whites, or Mixed

**Frequency:** 6 times per year

**Price:** \$99 per shipment + shipping



## ***Elevant Society***

The Elevant Society is a connoisseur's service that provides super-premium wines. These are wines that may be cellared, but they are mature upon arrival, ready for immediate enjoyment. Such quality wines, of course, carry a higher price, and membership in the Elevant Society is not for everyone.

**Each shipment includes:**

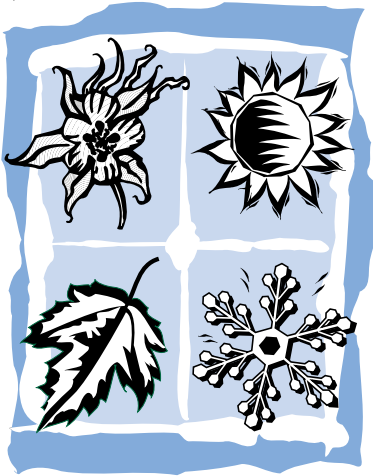
2 or 4 bottles at a time  
Wine facts plus detailed Wine Tasting Notes & Ratings  
Vinesse Newsletter

**Wine Color Mix:** Big, Bold Reds Only

**Frequency:** Approximately monthly

**Price:** Only \$69.99 avg. per shipment + shipping

## *Four Seasons*



## ***Four Seasons Wine Club***

Each Four Seasons sampler features wines paired for best enjoyment with the foods of that season — Spring, Summer, Fall, Holiday and Winter.

For example, our Summer Sampler includes four wines particularly suited for barbecues, picnics, or stand-alone summer sipping. Our Fall Sampler features specially-selected wines to complement hearty, harvest-time dishes. Wine “gems” from around the world, all specifically chosen by our tasting panel as the absolute best wines for the season. Each Four Seasons sampler also includes a complimentary surprise gift that is related to the season's wines.

**Each shipment includes:**

4 bottles at a time  
Wine facts plus detailed Wine Tasting Notes & Ratings  
Vinesse Newsletter  
Surprise Gift

**Wine Color Mix:** Reds, Whites, or Mixed

**Frequency:** 4 times per year, plus a special holiday shipment

**Price:** Only \$89.95 avg. per shipment (shipping included)

## ***Light & Sweet Club***

Not every wine drinker likes their wines completely “dry.” Our newest club is just the thing for fans of “off-dry” (read: sweeter) wines. These delicate, delectable wines are a touch sweeter, a bit lighter — and for many people — more *fun* to drink. This delightful selection of white wines may occasionally sparkle, may occasionally blush with light pink and may tickle with a touch of effervescence. They will always be light, and kissed with sweetness. Your Light & Sweet Club wines will come from around the globe (virtually every wine producing region makes their own special rendition) and our Light & Sweet Club will bring them all right to your door!



**Each shipment includes:**

2 bottles of light & sweet wines  
Wine facts plus detailed Wine Tasting Notes & Ratings  
Vinesse Newsletter

**Wine Color Mix:** Mostly white — occasionally blush/pink

**Frequency:** Approximately every other month

**Price:** Only \$12 avg. per bottle + shipping



### RAMONA IS OFFICIAL

Southern California has a new American Viticultural Area: the Ramona Valley. The U.S. government granted appellation status at the beginning of the year, making the specified area of San Diego County the 162nd in the country. Ramona Valley is a 139-square-mile area of primarily rural land that surrounds the town of Ramona. It currently boasts 20 vineyards. “Before Prohibition, this region was home to hundreds of acres of quality wine grapes,” noted Bill Schweitzer of the Ramona Valley Vineyard Association. “Now that research has improved the control of various insects and diseases, we are really enthused about the opportunities an AVA gives us.”

### YOU ARE TRENDY

A study commissioned by the Wine Institute finds that wine drinkers



exhibit traits that put them on the leading edge of trends. Wine consumers stand out from the U.S. population in several ways and, in general, are more likely to:

- be open to new experiences.
- follow their own path in life.
- be information-savvy and confident consumers.
- desire intangibles, experiences and emotions.
- have their life priorities in order.
- eschew brands as badges.

In addition, wine consumers — especially women, who account for the majority of wine purchases in most price segments — enjoy wine in small, intimate gatherings, and choose it for reasons that speak to enhancing an experience.



### TURIN FOR TOURISTS

Hosting the Olympic Games often has the effect of transforming once-quiet towns into bustling tourist attractions. If the 2006 Games motivate you to visit Turin, in the northwest sector of Italy, you won't be disappointed by the mix of fine food, wine, music and general culture. One must-stop for a wine lover: the Piedmontese wine bar

known as Tre Galli, located at 25 Via Sant'Agostino. It provides visitors with a genuine “taste of a place.”

### TOO MUCH SUCCESS?

It's human nature to get carried away with success, and that may be what has happened with winemaking in Australia. As Aussie wine brands grew in popularity in the United States and around the world, many of the large companies invested in new vineyard plantings to meet the perceived demand. Now, however, it appears some have gone too far, as recent harvests have seen tons and tons of ripe grapes go unpicked. One option being considered is a “vine retirement plan,” which would result in less-popular varieties being “pulled up” over time.

### UNUSUAL PAIRINGS

Guacamole with Riesling? That's one of the food-and-wine pairing suggestions found in the January issue of *Sunset* magazine. Others:

buttery popcorn and a California Blanc de Blanc, cheeseburgers and Petite Sirah, a Reuben sandwich and Pinot Noir, and Baked Alaska and a sweet Muscat.

### QUOTE DU JOUR

Third generation winemaker Dave Rafanelli, on the earlier-than-ever harvests in California's Dry Creek Valley: “All of these modern vineyard techniques allow growers to

ripen the grapes to higher maturity. The window for picking Dry Creek Valley Zinfandel has moved ahead 15 to 20 days, due to what is being done in the vineyards to hasten and get more even ripening within clusters and vineyards.”

## Being Green

To support California's Sustainable Winegrowing Program, the U.S. Department of Agriculture's Natural Resources Conservation Service awarded a \$475,000 matching fund grant for the development of air and water quality innovations. This will include the establishment of air quality and water quality demonstration sites throughout California to showcase innovative technologies and practices. “Consumers will appreciate our efforts in being responsible stewards of the land and good neighbors, while maintaining the long-term viability of businesses that contribute significantly to the state's economy,” said Robert Koch of the Wine Institute, the public policy advocacy group for 800 California wineries. “The Sustainable Winegrowing Program represents a great legacy to pass on to future generations of winegrowers, and can serve as a model for other agricultural commodities.”





## Quivira Vineyards Crafts Wines That Are Legendary

*If Quivira Vineyards founders Holly and Henry Wendt have heard the question once, they've heard it a thousand times: "What does the name 'Quivira' mean?"*

Well, the name (*pronounced Kee-Veer-Ah*) was selected because the Wendts not only are wine lovers, but also are historians and map collectors. And some research they did into California history revealed the Quivira legend.

After the conquest of the Aztec kingdom, the Spanish found it easy to believe that kingdoms of similar wealth could be found to the north. In 1540, Francisco Vasquez de Coronado set out from Mexico City along the present Arizona-New Mexico border to find and claim them for Spain.

The lack of gold among the Zuni and Hopi tribes discouraged him, but he was lured on by the tales of an Indian named Turk, who described a kingdom to the north called Quivira, where everyone

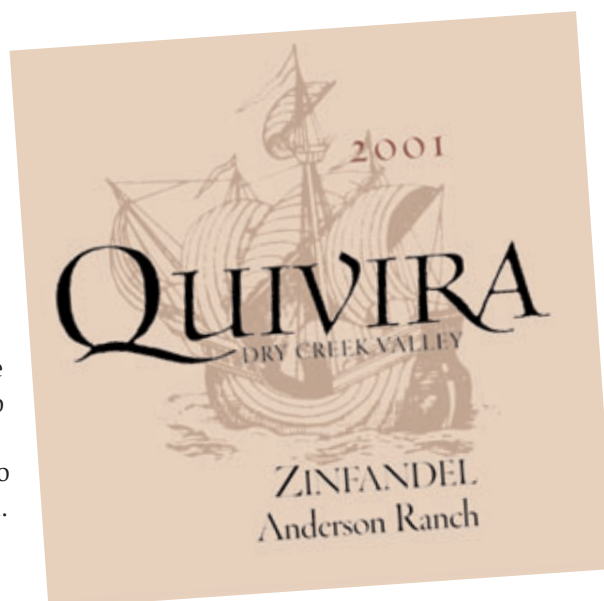
ate from gold dishes.

The legend was born. When Juan Rodriguez de Cabrillo sailed up the coast of California two years later, neither the fact that Coronado had searched 1,000 miles to the east, nor that Turk had confessed under torture to making up the story as a ruse to lead the Spaniards away from his home, deterred his expedition from reporting that they had discovered the true location of Quivira.

For centuries, the legend of Quivira grew and lured explorers to the West. It was described as a land not only wealthy, but cultured and sophisticated. Between 1569 and 1752, it appeared on European maps positioned just to the north of "Capo de San Francisco," near a large river.

And that's just where you can find it today — "it" being the winery that the Wendts named after the Quivira legend.

Specifically, Quivira Vineyards is located 75 miles north of the Golden Gate Bridge in Sonoma County's Dry Creek Valley. The 90-acre estate is dedicated to producing handcrafted, estate-grown wines from varieties known to excel in Dry Creek — in particular, numerous renditions of zesty Zinfandel.



*Quivira Vineyards is open daily, except major holidays, from 11 a.m. to 5 p.m. Call 800-292-8339 for directions.*



## WINE A TO Z

**Pulp.** The soft, fleshy part of the grape, which is filled with juice.

**Quivira.** One of the leading producers of Zinfandel in California. Located in Sonoma County's Dry Creek Valley.

**Reserva.** The Spanish designation for a wine produced only in exceptional years. Red Reservas must be aged for a minimum of one year in oak barrels.

**Starter.** Term used for commercial yeasts that are used to initiate fermentation of grape juice into wine.

**Tenuta.** Italian for estate or holding. It's not unusual for Italian wineries to incorporate the word in their name. Example: Tenuta San Guido.

**Ue.** A softer, lighter, more accessible type of Grappa, made by distilling actual grapes instead of pomace. Also a good word to keep in mind when playing Scrabble and lacking a Q.

**Vin Gris.** A very pale French rosé wine, typically light gray in hue.

**Weinstube.** German term for a wine tavern. Not a fancy restaurant, but rather a casual place where friends meet to share simple food, good wine and conversation.

**Yield.** A measure of how much tonnage a vineyard produces. Generally speaking, high yields are associated with low-quality, watered-down wines, while low yields are associated with high-quality, concentrated wines.



## SHRIMP SCAMPI

This delicious, easy-to-make dish matches beautifully with Pinot Grigio, and also pairs well with Sauvignon Blanc. It makes 3-4 servings, depending on your appetites.

### Ingredients

- 2 tablespoons unsalted butter
- 2 tablespoons olive oil
- 1-1/2 lbs. large shrimp, peeled
- 4 large garlic cloves, minced
- Juice of one lemon
- 1/4 cup dry white wine
- Salt and pepper to taste
- Chopped fresh parsley

### Preparation

1. Heat the butter and oil in a large skillet over medium-high heat.
2. Add the shrimp, and sauté until they begin to turn pink, tossing several times.
3. Add the garlic, and sauté an additional minute.
4. Add the lemon juice and white wine, and reduce for about 1 minute.
5. Add the salt, pepper and parsley. Toss well and serve immediately.

## CRAB CIOPPINO

Here's a recipe that matches well with white wines such as Gewurztraminer as well as red wines such as Shiraz. It makes 4 servings.

### Ingredients

- 1/4 cup extra virgin olive oil
- 1/2 cup onions, minced
- 6 cloves garlic, minced
- 2 cups tomato sauce or spaghetti sauce
- 1 cup Gewurztraminer
- 1 cup clam juice
- 1/4 teaspoon red pepper flakes
- 1-1/2 lbs. Dungeness crab meat
- 8 large shrimp, peeled and deveined
- 16 mussels
- 8 day boat scallops
- Salt and pepper, to taste

### Preparation

1. In a large pot, heat the olive oil and sauté the onions for 2 minutes.
2. Add the garlic, and sauté until it turns golden.
3. Add wine, and cook for 2 minutes, then add tomato sauce or spaghetti sauce, clam juice and red pepper flakes.
4. Simmer for 10 minutes.
5. Add all seafood and cook until mussels open and scallops and shrimp are done, about 5 minutes.

# Special Deals on Special Wines

## from the Cellar

### WHITE WINES Member Price

2003 Vinesse White Zinfandel .....	\$11.99
2004 Thorton Moscato .....	\$12.99
2003 Tenuta Ca Bolani PG .....	\$12.99
2004 Big Ass Chardonnay.....	\$14.99
NV Loridos Brut .....	\$18.00
2004 Trou de Bonde Pinot Blanc.....	\$29.99

### RED WINES Member Price

NV Stella Rosa.....	\$15.99
2000 Konzelmann Ice Wine Vida.....	\$16.00
2003 Leaping Lizard Grand Reserve Cabernet Sauvignon .....	\$19.99
2000 Rocking Horse Merlot (Napa) .....	\$22.00
NV Quinta do Noval Ruby Port.....	\$23.99
Firestone Whisper Ranch Merlot Magnum .....	\$59.95

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# WINE SALE!

While supplies last...

Please fill in your choices of wines so you'll have them handy when you call. Or send them to us via mail or fax.

QUANTITY	ITEM	PRICE

Member # _____				Date _____		Subtotal \$ _____ Sales Tax \$ _____ Delivery \$ _____ <b>Total</b> \$ _____  <b>Delivery Charges</b> \$13.99 for each half case \$19.99 for full case  Please allow 7-10 days for delivery
Name _____				Daytime Phone Number _____		
Company (if office delivery) _____				Evening Phone _____		
Delivery Address _____						
City _____		State _____	Zip _____	E-Mail _____		
Charge my: <input type="checkbox"/> American Express <input type="checkbox"/> Visa <input type="checkbox"/> Mastercard <input type="checkbox"/> Discover <input type="checkbox"/> Card on File						
Card Number _____				Exp. Date _____		
Signature (Required) _____						
<input type="checkbox"/> Check Enclosed, Payable to: Vinesse						

### Members Can View Their Account Online

For full details about your account, including your personal shipment history, charge amounts, and more, please visit [www.Vinesse.com](http://www.Vinesse.com) and log on via the "Your Account" link at the top right.

### Vinesse

822 Hampshire Rd., Suite E, Westlake Village, CA 91361 • email [vinesse@vinesse.com](mailto:vinesse@vinesse.com)

**MAIL TODAY, FAX TO 805-496-4311,  
OR CALL TOLL-FREE: 800-823-5527.  
HOURS: MONDAY-FRIDAY 8AM TO 5PM PST**