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The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS



MARTIN'S JOURNAL

We've all heard
the old saying:
"There are no dumb
questions." Well...

After the movie "Sideways" became a surprise hit, many Santa Ynez-area wineries were inundated with first-time wine country visitors. Among them were our friends at Babcock, and in a recent edition of their winery newsletter, they shared some of the, er, unique questions their tasting room personnel received.

Among our favorites:

- What are your stainless steel tanks made of?
- What kind of grapes are in Chardonnay?
- Is this facility functional?

We're not sure whether those questions were asked before or after a few wines had been sampled, but they're certainly worth pondering.

When it comes to our club members, there really are no dumb questions. Honest! And to prove it, we're now giving you an opportunity to ask anything you'd like about wine. Log on to Vinesse.com/ask and fill out the form.

We promise to get back to you quickly. We also promise not to laugh.

It's Not Too Late to Toast New Year: 2006 or 4704

By Robert Johnson

This greeting may
be a little late,
but that makes it no
less heartfelt: *Gung
Hay Fat Choy!*

Roughly translated, that means: Have a prosperous new year! Chinese New Year, that is, which began on January 29 and was celebrated for two weeks thereafter, climaxing with the traditional Lantern Festival.

The Chinese New Year commences with the first new moon of the lunar calendar. According to an ancient tale, the Chinese New Year celebration began when an evil monster (as contrasted with a friendly monster, we assume) came down from the mountains to annoy the commoners on New Year's Eve. To scare away the monster, people decorated their doors and walls with red banners, since the color red was believed to have protected against evil. Firecrackers, gongs and drums

also were used to scare the monster away.

Today, we're pretty sure there is no such monster, but the firecrackers and various noisemakers continue to be used as part of a fun folk tradition. Hey, it's as good a reason as any for a party!

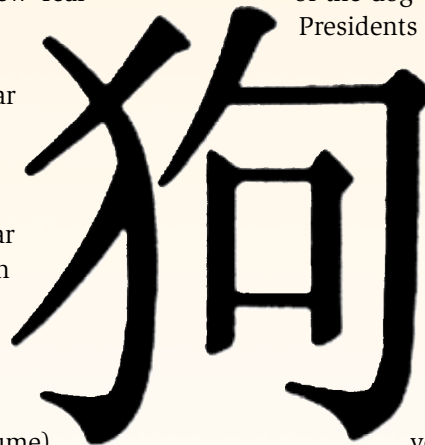
Those born in the year of the dog — 1910, 1922, 1934, 1946, 1958, 1970, 1982, 1994 or 2006 — are said to be honest and faithful, but also stubborn to a fault.

Among those born in the year of the dog — or *bingxu* — are Presidents Clinton and "W,"

singers Madonna and Prince, actors Alec Baldwin and Matt Damon, and gazillionaires Donald Trump and Steven Spielberg. Supposedly, "dogs" are born old and get younger as they age.

If you missed this year's celebration in late January and early February, why not plan a party of your now? Pick up your favorite Chinese take-out, open a bottle of off-dry or semi-sweet wine such as Muscat Canelli or a blush... and toast the new year.

The year 4704, that is.



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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.

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Chief Operating Officer (aka "The Buck Stops Here"):

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- 🍷 Wine tasting as a participant on VINESSE's Gold Medal Award Panel
- 🍷 Free subscription to VINESSE's Cyber Circle Community
- 🍷 Members-only savings, including *Food & Wine* subscriptions, dining out, gourmet food and tickets to the hottest events
- 🍷 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



Here's the bottom line: One day, no matter what we eat or don't eat, we're all going to die.

On that happy note, let me begin this month's column by saying I try to eat a healthful diet. The problem is that doctors, scientists and government officials keep changing their minds about the meaning of "healthful." One day tuna is good for you, the next it's not. One day caffeine is good because because it improves mental sharpness, the next day it's bad because it raises blood pressure.

Once you sort through all the contradictions, I guess the best advice is the advice we've heard all our lives: "Everything in moderation."

That applies to fish, and it applies to wine. So on those occasions when fish is the main course, it's good to know what kind of wine to pour alongside it.

For many years, tuna was far and away

America's most popular fish choice. But partially because of the concerns over mercury content, it has dropped to No. 2 behind shrimp. And in third place you'll find my personal favorite: salmon.

Since this is my column, let's begin with salmon. Whether it's fresh, fresh-frozen or canned, Alaskan salmon — which accounts for 95 percent of all commercially-caught salmon in the United States — lends itself to a variety of menu selections, whether as a stand-alone entrée or a complementary side dish.

As with all entrees, the preparation will influence the wine selection. If the fish is drenched in a flavorful sauce, you'll need to match the wine to that sauce. However, if the salmon is simply grilled, there's only one wine to choose: Pinot Noir. If poaching is the prep method of choice, I'd opt for a nice Chardonnay.

What about shrimp and other shellfish? Sauvignon Blanc is a great partner; Pinot Gris or Pinot Grigio also can work quite well.

And with tuna — which has a very assertive flavor — I'd go with Sauvignon Blanc, Chenin Blanc or a nice Rosé.

We're only on this earth for a short time, so I believe in making the most of it. So the next time you dine on fish, don't forget the wine!





TOURING TIPS

Cabin fever. It hits different people in different locales at different times.

But at some point each year, it hits. And the best prescription for this affliction, as far as we're concerned, is to get in the car or board a plane and head for a wine festival.

There is no shortage of such events in the United States. They range from small-town, several-hour gatherings to multi-day, multi-event extravaganzas. At least once each year, we like to share some of our favorite fests with you, and as many parts of the country finally begin to thaw out following a long winter, we think now's a great time.

We'll list a bunch of events, and include some observations on a handful. Think of this as a window-shopping list to help you select the best cure for cabin fever...

• **Monterey Wine Festival.** Monterey, Calif. March 30-April 1.

• **Santa Barbara County Vintners' Festival.** Los Olivos, Calif. April 6-10.

• **Boston Wine Festival.** More of a dinner series than a festival, but worth a visit to sample chef Daniel Bruce's fabulous cuisine at the Boston Harbor Hotel, alongside some wonderful wines. Call ahead for a complete schedule of events and to make reservations before traveling. Continues through April 7.

• **Dallas Wine & Food Festival.** Dallas, Texas. May 3-7.

• **Taste Washington.** The state's premier wine event, taking place in Seattle on April 8 (with another edition June 11 in Spokane).

• **Pittsburgh Wine Festival.** Includes a wine-and-chocolate night, as well as a series of dinners in private homes. May 3-6.

• **New Orleans Wine & Food Experience.** Yes, the show will go on this year in the Big Easy. May 24-28.

• **Food & Wine Classic.** The magazine's annual event in beautiful Aspen, Colo., features dozens of seminars on topics ranging from "The Cheese Course" to "Piedmont's

Most Profound Wines." And for those who can't make it, event organizers will provide podcasts of some events. Now we just need the folks at Apple to develop an iPod that delivers not only sound and pictures, but also aromas and flavors. June 16-18.

• **Sonoma Showcase of Wine & Food.** Sonoma County, Calif. July 13-15.

• **Vintage Ohio.** An opportunity to taste wines made somewhere other than California, Oregon or Washington. A "coffeehouse" tent will feature live jazz music, and several wine-and-food pairing seminars will be staged on the festival grounds in Kirtland, Ohio. Aug. 4-5.



For Further Information

Monterey Wine Festival
888-814-9463

Santa Barbara Co. Vintners' Festival
805-688-0881

17th Boston Wine Festival
888-660-9463

Dallas Wine & Food Festival
214-741-6889

Taste Washington
206-667-9463

Pittsburgh Wine Festival
412-281-2682

New Orleans Wine & Food Experience
504-529-9463

Aspen Food & Wine Classic
877-900-9463

Sonoma Showcase of Wine & Food
800-939-7666

Vintage Ohio
800-227-6972

APPELLATION SHOWCASE

One of the nation's largest viticultural areas is California's Central Coast, which stretches from San Francisco County in the north to Santa Barbara County in the south.

An average of 25 miles wide, the area encompasses some 4 million acres — 90,300 of which are planted to winegrapes — and is home to 360 wineries.

This month, we focus on San Luis Obispo and Santa Barbara counties, which comprise the southernmost district of the Central Coast American Viticultural Area.

There are 26,400 acres of winegrapes planted in San Luis Obispo County and 17,900 in Santa Barbara County; together, they make up 6.3 percent of the total state winegrape crush.

The No. 1 winegrape variety in San Luis Obispo County is Cabernet Sauvignon, with 8,600 acres. Merlot is second with 4,000 acres. In Santa Barbara County, Chardonnay is the predominant grape with 8,000 acres, and Pinot Noir follows with 2,900 acres.

The city of Paso Robles, 20 miles inland from the Pacific Ocean, is in San Luis Obispo County, half-way between San Francisco and Los Angeles. The area is characterized by warm, clear days, and generally is unencumbered by clouds, fog or severe winds. Nighttime temperatures drop by approximately 40 degrees, cooled by a marine layer that moves over the region after sunset. In wine country, fog is a good thing.

Proximity to the ocean, orientation of the numerous canyons and valleys, and varying elevations produce diverse macroclimates, allowing production of both cool- and warm-loving winegrape varieties — both reds and whites.

In Santa Barbara County, the north-south coastal range of mountains abruptly turns to run almost east-west for 50 miles, framing the valleys in a unique transit to the Pacific Ocean. This is the only stretch of land from Alaska northward to Cape Horn southward constituting an east-west traverse.

The unique topography allows the flow of fog and ocean breezes to shape distinct microclimates, and makes the region one of the coolest viticultural areas in California. However, warmer daytime temperatures in the inland areas allow a wide variety of grapes to be grown. Terrain and climates vary widely, from steep, wind-swept hillsides to rolling inland valley vineyards where summer temperatures often reach the century mark.

SOUTHERN CENTRAL COAST



VINESSE STYLE



Just 35 miles from New Zealand's Auckland Airport, the Hotel du Vin offers the wine lover a "total immersion" wine experience.

Nestled amidst the native New Zealand bush and vines of Firstland Vineyards, Hotel du Vin offers 5-star accommodations in one of the most picturesque and relaxed environments to be found anywhere in the island country. It seamlessly melds the peace and quiet of a country resort with the character of Europe's destination hotels.

In addition to the world-famous New Zealand hospitality, guests can enjoy winery tours and tasting opportunities, spa treatments, restful chalets and superb dining.

Visit during New Zealand's summer or fall months, and your dining choices may include South Island salmon wrapped in prosciutto and topped with spiced mango salsa, or herb-crusted rump of Canterbury lamb.

For further information, visit HotelDuVin.co.nz, or call +64-9-233-6314.



Putting the ‘Fun’ Back in Sampling Wine

Whether you’re visiting a winery’s tasting room for the first time or making a return trip, following certain fundamental guidelines will help assure a good time is had by all.

In fact, we probably should call these guidelines “FUNDamentals,” because wine tasting need not be as daunting or intimidating as it is for some. Review these tips just before your next wine-tasting adventure, then take a deep breath and enjoy yourself...

1. Soap and water only, please. Your fellow visitors will thank you for not drenching yourself in after-shave or perfume before hitting the wine trail. Aroma is a very important part of the tasting experience, and you don’t want your own aroma to overpower that of the wine. It’s the same reason smoking is prohibited in most wine bars.

2. Tasting fees. Back in the day, most wineries offered complimentary samples of their wines that were in the marketplace at the time. Some still do, but they are becoming ever more rare. Today, you can expect to pay anywhere from \$3 to \$10, and sometimes more for tastes of limited-

release, “premium” wines. That’s the bad news. The good news is that some wineries will include a logo glass in their tasting price. The better news is that many wineries follow this unwritten rule: If the customer buys a bottle of wine, the tasting fee will be waived. Fees were established not so much to help the tasting room’s bottom line, but to discourage

rather to serve as palate cleansers between different types of wine. So eat up; just don’t overdo it.

4. Join the bucket brigade. A winery’s tasting room may be the only place on earth — other than a baseball dugout — where it’s perfectly acceptable to spit. Experienced tasters will swirl a sip of wine around in their mouth to experience all of its flavor,

and then spit it out so as not to be adversely affected by the alcohol. Most wineries place “spit buckets” on their tasting counters for this very purpose. So spit away; just make sure you hit the bucket, please.

5. Speak up. As with most pursuits, wine tasting has its own language. Sometimes that language can be as daunting as Chinese or Russian, so don’t be afraid to ask questions. If the person behind the counter says something you don’t understand, ask them to explain it. (*In this issue’s “A-to-Z” department, we feature several words that are commonly used to describe wine.*)

6. Buy what you like. Don’t feel obliged to purchase a bottle at each stop on your trip — especially if you’re being charged tasting fees at every turn. You’re under no obligation. On the other hand, don’t expect a big discount on single-bottle purchases. Price breaks usually are offered for case (12-bottle) purchases, and occasionally for half-case (six-bottle) purchases.



people from using the rooms merely as sources of “free booze.” So if you run across a wine you really like, buy a bottle — and you just may see the tasting fee “forgotten.”

3. Cleansing your palate. Many wineries provide various combinations of bread, crackers and cheese for their tasting room visitors. These are not meant to be “free meals,” but

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

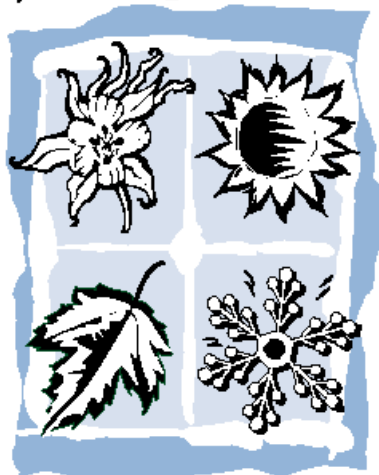
Wine Color Mix: Big, Bold Reds Only

Frequency: Approximately monthly

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

Four Seasons Wine Club

Four Seasons



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

**WATERGATE? HERE'S
A REAL SCANDAL**

Perhaps it was because he was born in California. Perhaps it was because he simply enjoyed the finer things in life. Whatever the reason, it wasn't unusual for President Richard Nixon to be served different wines at state dinners than his guests were poured. Different... and better. While President Nixon sipped on Chateau Margaux, others were served less famous... and less expensive... bottlings.

**YES, YOU ARE
WHAT YOU DRINK**

While governmental restrictions prevent us from discussing the health benefits of wine in these pages, we *can* tell you about a recent survey conducted by Danish scientists — that would be scientists from Denmark, not chefs experimenting with pastry dough. They found that wine drinkers were more inclined than beer drinkers to buy healthful foods. Whereas beer drinkers typical-



ly noshed on cold cuts, chips, sausages and sodas, wine drinkers would more likely chow down on olives, fruits, vegetables, poultry, low-fat milk and lean meat.

**THERE'S SAFETY (AND
FUN) IN SMALLER SIPS**

Among those who purchase wine at restaurants, bars and clubs, nearly three in four purchases — 74 percent, to be precise — are by the glass. The popularity of by-the-glass purchases is attributed to the U.S. consumer's desire for "safe adventure": opportunities to be bold and take chances without going overboard. Those who are generally more confident and risk-taking find by-the-glass purchases ideal for experimentation.

**AVOIDING KATRINA'S
TRICKLE-DOWN**

We tend to think that only New Orleans felt the wrath of Hurricane Katrina, because that is the city we see most often on the cable news networks. But in reality, dozens upon dozens of towns were badly damaged, and hundreds of others have felt the negative economic impact of the disaster. So it's more important than ever to support Louisiana and Gulf Coast businesses as the region struggles to rebound. With that in mind, be aware that about an hour outside New Orleans, you'll find two very good wineries: Pontchartrain Vineyards in Bush (985-892-9742), and Landry Vineyards in Folsom (985-294-7790),

both in St. Tammy Parish. If you're planning a trip to the south, consider adding those two estates to your itinerary.

**ANTINORI HEADS
FOR THE HILLS**

The headquarters and cellars of Marchesi Antinori are moving from their venerable digs in Florence, Italy, to the Florentine countryside. The new site: Bargino, in the hills above Florence. The Antinori family had been at its historic location for 26 generations.

**STOP THE PRESSES
AND STOP AT PRESS**

Rare is the upscale, popular restaurant that doesn't, at least in a subtle way, rush its customers to make way for another group of diners. Speed of table turnover is directly related to profits in the restaurant biz. But you'll never get the bum's rush at Press, a new restaurant in the Napa Valley town of St. Helena that seeks to emulate the leisurely, European-style dining experience. "We want to create a home away from home," says chef Keith Luce, whose menu includes dry-aged beef, whole roasted chicken, leg of lamb and other delights prepared on a custom, wood-burning grill and rotisserie. Make a reservation by calling 707-967-0550, and then plan to stay a while.

QUOTE DU JOUR

"Wine is a magician, for it loosens the tongue and liberates good stories."

— Homer



Being Green

Growers of winegrapes in the Lodi-Woodbridge appellation have become the first grape growers in California to be certified for sustainable growing practices. "Unlike 'do no harm' certification programs that consist mainly of practices that should not be used, the 'Lodi Rules' program requires growers to use a wide range of sustainable practices that result in continual improvement of all aspects of their farming operations," says Cliff Ohmart, research director for the Lodi-Woodbridge Winegrape Commission and the person who spearheaded the years-long effort to start the program. Protected Harvest, a non-profit group that independently certifies farmers' use of stringent environmental growing standards, has endorsed the Lodi standards.



A Taste of Wine History Beckons in Downtown L.A.

Through the years, *Vinesse* has featured more bottlings from the San Antonio Winery than from any other wine estate.

The reason for this can be summed up in one word: Quality.

Vintage after vintage, San Antonio produces an amazing array of wines, under a variety of labels and at a number of price points, that deliver pleasurable drinking — whether as part of a festive meal, or sipped solo in an easy chair with a good book or movie.

San Antonio was one of the first wineries in the city of Los Angeles, founded in 1917, and today it is the last one remaining. Nestled in the shadows of skyscrapers and just blocks from the buzz of freeways, a slice of California history continues to thrive under the watchful eyes of the Riboli family.

San Antonio used to grow grapes in large quantities in Los Angeles, but today it owns extensive vineyard land in Monterey County to the north, and also sources grapes from respected growers — and long-time

family friends — throughout the state.

When the weather is warm, guests can enjoy picnic-style dining under grape-ivy arbors. Regardless of the weather, visitors and locals alike flock to the winery's Maddalena Restaurant — named for the family matriarch — which offers both Italian and American fare at reasonable prices.

And, of course, visitors can sample the winery's latest releases in the family's friendly and well-stocked tasting room.



But if you can't make it to downtown Los Angeles, do not despair.

Vinesse will continue to feature San Antonio wines for as long as they continue to meet our high standards of quality. And given the Riboli family's track record, that figures to be for a long, long time.



(Visitors to San Antonio can dine, taste, tour and shop.)



WINE A TO Z

Astringent. A quality in wine that provides a puckery sensation — usually the result of tannin being present. This is a sensation that is to be expected in young red wines.

Balance. When a wine's residual sugar (dryness or sweetness), total acidity and flavor are properly proportioned. While a balanced wine is the goal of every vintner, it is an obsession with Australian winemakers, most of whom define their bottlings by their balance.

Complex. A complimentary term for a wine of great character and balance. Typically will offer an array of aromas and flavors, as opposed to just one or two dominant impressions.

Delicate. A term used to describe a wine that is light in style, without intense flavors, but pleasant and elegant.

Earthy. Refers to the dusty character of some wines, based on the soil in which the grapes were grown. When too intense, it can be a negative. When subtle, it can add to a wine's complexity.

Flowery. A term used to describe a wine with an aroma of flowers. Most often, a flowery wine will be reminiscent of white flowers.

Grapy. A wine that smells or tastes more like fresh grapes than wine. Often found in hybrid varieties grown in cold-weather climates.



The Grapevine COOKBOOK



SPICY PESTO PASTA

Here's a party dish that pairs beautifully with crabmeat dishes and wines such as Sauvignon Blanc or others made in a refreshing style. It makes 16 servings.

Ingredients

- 2 lbs. dried penne pasta
- 2-3 Tbsp. extra virgin olive oil
- 1 1/4 cup sun-dried tomatoes packed in oil, cut in julienne strips
- 1 1/2 cups grated Asiago cheese

Pesto Ingredients

- 3 large garlic cloves, peeled
- 1/2 cup pine nuts
- 2/3 cup Parmigiano-Reggiano, coarsely grated
- 1 tsp. salt
- 1/2 tsp. ground black pepper
- 3 cups loosely packed fresh basil
- 2/3 cup extra virgin olive oil

Cream Sauce Ingredients

- 3 cups heavy cream
- 1 1/2 cups Sauvignon Blanc or other refreshing white wine
- 1/4 tsp. cayenne pepper
- 1/2 tsp. salt

Preparation

1. Cook pasta in a large pot of rapidly boiling, well-salted water over high heat. When pasta is al dente, drain in a large colander, toss with olive oil and set aside.
2. To make pesto, use steel blade, and then with food processor running, drop in garlic and finely chop.
3. Stop motor and add nuts, cheese, salt, pepper and basil. Process until finely chopped.
4. With motor running, add oil, blending until incorporated. Scrape into large mixing bowl.

5. To make cream sauce, reduce wine to 1/2 cup in large sauce pan. Add heavy cream, salt and cayenne pepper to wine and reduce to about 1 1/2 cups.
6. Allow cream sauce to cool, then fold into pesto and combine well.
7. In a very large bowl, combine cooled pasta and creamy pesto sauce. Fold in dried tomato strips, then place in a lightly oiled 9 1/2 X 14 1/2 X 2 rectangular baking dish.
8. Top with Asiago cheese and bake at 350 degrees for 25 to 30 minutes.

SEARED FLANK STEAK WITH SALSA VERDE

This entrée matches beautifully with Syrah, and makes 4 servings.

Ingredients

- 2/3 cup flat-leaf parsley leaves
- 1 garlic clove, minced
- 6 anchovy fillets
- 2 tablespoons drained capers
- 1 teaspoon red wine vinegar
- 1/2 cup plus 1 tablespoon extra-virgin olive oil
- 1 lb. flank steak

Preparation

1. In a food processor or blender, pulse the parsley, garlic, anchovies, capers and vinegar until coarsely chopped. With the machine on, slowly pour in 1/2 cup of the oil and mix until blended.
2. In a large nonstick skillet, heat the remaining oil until almost smoking. Season the steak and add it to the skillet. Cook the steak over moderately high heat until well seared outside and still pink inside, 5 to 6 minutes per side for medium rare. Transfer to a cutting board and let stand for 5 minutes. Carve the steak across the grain into thin slices. Serve with the salsa verde.

E-mail us your favorite wine-friendly recipe. If we feature it, your next VINESSE shipment is on us. Send the recipe to: vinesse@vinesse.com

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

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

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 Occasions*

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 Westlake Village, CA 91361
 www.vinesse.com



www.vinesse.com/ask



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 \$ _____ Total \$ _____ Delivery Charges \$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 and log on via the "Your Account" link at the top right.

Vinesse

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OR CALL TOLL-FREE: 800-823-5527.
HOURS: MONDAY-FRIDAY 8AM TO 5PM PST**