

Volume 15
Number 13

©Vinesse Wine Club 2007
SKU 10910

The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS



MARTIN'S JOURNAL

Looking back at the past year, it was a mixed bag for your friendly neighborhood wine club (that would be us).

On the down side, we saw price hikes in some markets where wine gluts had kept prices low for a couple of years. While that's good news for winery owners, it's not quite so positive for consumers. That said, I honestly think that prices in certain categories were exactly where they should be, so I'll chalk it up to the law of supply-and-demand.

Another downer involved all the time and energy we've had to spend keeping track of legislation and legislators around the country. There still are laws on the books that protect distributors at the expense of consumers, so we'll continue to make our voices heard where they need to be.

On the positive side, the wine clubs of Vinesse continue to thrive, and for that, I have you to thank. So, let me close by saying, very simply and sincerely: *Thank you.*

Martin Stewart Jr.

Found in Translation: Great Food and Affordable Wine in Tokyo

By Robert Johnson

When on the road for Vinesse, I'm often frustrated by restaurant names.

Specifically, some of the names I encounter in the local *Yellow Pages* when trying to find a place to eat dinner. For instance: Victor's.

(Or any other name.) Unless Victor's runs an ad telling me what kind of restaurant it is, I have no idea whether its specialty is French, Italian, Russian or pancakes.

But in Tokyo, where I spend a week each September, it's much less of a problem — even with the sometimes-daunting language barrier. When I ask the hotel concierge to translate a restaurant's name, the answer often will be along the lines of Yummy Bakery or Finest Fish or Best Teriyaki.

But my favorite has to be a restaurant called Porterhouse Steaks, recommended to me last

year by some Japanese friends.

On my visit, I could have opted for a New York strip or filet mignon or ribeye, but when at Porterhouse Steaks, one eats the 21-oz.

Porterhouse. It was cooked to precisely medium-rare, and it may have been the best steak I've ever had. And each succulent bite was washed down with a delicious

French wine I'd never heard of.

The moral of the story: When traveling, don't depend on the phone book to find a good place to eat. Ask a local. And, if necessary, ask them to translate.

A footnote: When I made my first trip to Japan in 2000, wine was purchased and consumed primarily as a status symbol. As such, it was extremely

expensive. Now, more and more restaurants are adding wine service, and most are selecting bottles that are affordable. Wine enjoyment should be inclusive, not exclusive, and that's a lesson Japanese restaurateurs and diners have learned and embraced in a relatively short period of time.



Read more by Johnson in "Editor's Journal" on VinesseTODAY.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.

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
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
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
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Some people swear by the concept of blending wine, while others swear at it.

Those in the latter category typically are fans of single-variety (and, often, single-vineyard) wines. They are people who want to get a real "sense of a place" when they taste wine. And there's nothing wrong with that.

However, there's also

nothing wrong with blending. In fact, over the years, I've become a big proponent of that practice because I've seen so many cases in which blending resulted in superior wines.

A good friend of mine used to be the winemaker for Simi Vineyard in Sonoma County. He's a big executive now, but he still gets his fingers purple in the cellar. And he always has been a big fan of blending, for these five reasons:

1. To give a wine better balance or make it more attractive than its individual ingredients.

2. To make a standard wine that is reasonably constant in character and quality during repeated years of production. This is the approach taken, quite successfully, by Kendall-Jackson.

3. To make a wine at lower cost than

would be otherwise possible.

4. To make a new type of wine. The Australians, for instance, are among the most adventurous blenders, bringing us Sem-Chard, a blend of Semillon and Chardonnay grapes, among other unique combinations.

5. To compensate for variances in grape quality due to poor vineyard conditions. Many winegrowing regions, notably Bordeaux, are apt to have disruptive weather, including spring frosts and harvest rains, which can severely limit the size and quality of the crop. In addition, different varieties have a slightly different growth cycle with budding, flowering, setting and ripening a week or two apart. This disparity in ripening times can be enormously useful in spells of bad

weather, for not all the vines will suffer the same negative impact due to their different stages of maturity — and blending makes it possible to produce a high-quality wine from these various ingredients.



So, exactly how does the blending process take place? There are variables here, as well, according to my friend. Winemakers may:

- Blend different varietals.
- Blend grapes from different vineyards.
- Blend wines from different vintages.
- Blend by mixing and matching different varietals from a variety of vineyards.
- Blend wines that have received different vinification.
- Blend wines from different casks or barrels.

It's much like a painter who utilizes not only an array of colors from his palette, but also various types of brushes. In that sense, blending wine truly is an art.



WINE A TO Z

Oechsle. Measure of sugar concentration in grape juice or must, utilized in Germany.

Pressing. Important white wine-making operation involving pressing the juice out of the skins. The quality of the resulting juice depends on how hard the grapes were pressed.

Quatro. A wine brand produced by Don Sebastiani & Sons.

Residual Sugar. The amount of unfermented sugar left in a wine after fermentation is complete.

Skin. Part of the grape that contains most flavor compounds, pigments and tannins.

Topping Up. Cellar operation of filling barrels regularly.

Ullage. The head space between wine and the top of a container such as a barrel or bottle. If it is excessive, it can cause oxidation.

Vigor. Degree of a grapevine's natural tendency to sprout leaves.

APPELLATION SHOWCASE

PRIORAT, SPAIN

The remote, rocky hills of the Priorat region are the birthplace of intense, minerally red wines that many avid collectors consider to be Spain's most elite.

The distinctive slate-and-quartzite soil (locally called *llicorella*), an abundance of sunshine and an energetic group of young winemakers have earned the region a reputation as one of Spain's most innovative. The area's pristine natural beauty and long history make it a fascinating place to explore on a food-and-wine tour.

Mile after mile of hilly terrain, slate soil and leafy green vineyards fill this rural region in southern Catalunya, which is situated just two hours from Barcelona, yet feels a world away.

Most of the vineyards, by necessity, are planted on steep terraces, similar to those found in Portugal's Douro Valley. The terraces climb the hill-

sides in neat, curving rows that almost seem drawn onto the land. On the steepest slopes, they are like enormous staircases, creating a pretty picture but back-breaking work for those who have to pick the grapes by hand (machine harvesting is all but impossible).

The land is demanding, but it's also the ideal place to expose the most interesting characteristics of indigenous grapes such as Garnacha and Carinena, as well as international varieties such as Syrah, Cabernet Sauvignon and Merlot.

Priorat's best wines are concentrated and full of character, thanks to the very low yields produced by the region's harsh conditions. Those low yields, in addition to the intense manual labor required, conspire to make Priorat wines some of the most expensive in Spain. They are also, in the eyes of many, among the best wines produced in the country.

Expressive, fresh and less oaky than many Spanish reds, Priorat wines have earned a devoted following in Spain and beyond.



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Vinesse created the Elevant Society to meet members' demands for super-premium wines. While virtually all members of the original American Cellars Wine Club were very satisfied with their monthly selections, some wanted more, and they were willing to pay for it.

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VINESSE STYLE

MONTICELLO WINE TRAIL LODGING

Thomas Jefferson didn't have much luck growing wine-worthy grapes around his Monticello estate.

Today, however, the Monticello Wine Trail — which meanders through the Piedmont countryside near Charlottesville, Virginia — is home to 25 vineyards that produce very good grapes and very good wines (Petit Verdot being the star variety, in the opinion of many).

National Geographic Traveler recently toured the area, and offered readers ideas on four stylish places to stay when exploring the Monticello Wine Trail. Here are excerpts from the magazine's recommendations...

• **Clifton Inn:** Guests are welcomed with homemade cookies and decanters of Port in their rooms. Set on 100 acres of gently rolling hills, the 18-room inn underwent a major renovation four years ago that gave a warm, contemporary feel to the property without sacrificing its historical charm. The sunny rooms are appointed with exposed wood beams, antiques and Turkish rugs, as well as modern flourishes like multi-head showers, high-speed Internet, Molton Brown toiletries, and Mascioni linens and robes. *From \$225; cliftoninn.net.*

• **Keswick Hall at Monticello:** Ensnconced on 600 acres in the shadow of the Blue Ridge Mountains, the Keswick Hall estate is a throwback to the days of the landed gentry. Built as a private home in 1912, the Italianate villa was restored as an Orient-Express hotel in 1999. Guests can play the 18-hole Arnold Palmer-designed golf course, peruse the library's large book collection, enjoy a game of snooker, or relax by the infinity-edge pool with its mountain views. *From \$415; keswick.com.*

• **Boar's Head Inn:** Back in the 1730s, the property that is now the Boar's Head Inn was a modest retreat that took in westward travelers for a meal, a pint, and a place to sleep. That's long gone, but its Virginia hospitality remains, and the Boar's Head Inn now is widely known as a tennis and golf resort. Guest rooms include working fireplaces, and balconies overlook the 573-acre meandering estate. *From \$149; boarsheadinn.com.*

• **1804 Inn at Barboursville Vineyards:** Strategically located between Monticello and James Madison's Montpelier, the 1804 Inn sits on the 1,000-acre Barboursville estate, the 19th-century home of Governor James Barbour and site of the area's first successful vineyard (now known for its Cabernet Franc). The three-room inn has terraces with views of the vineyard. *From \$325; the 1804 inn.com.*

BEING GREEN

Doug Tunnell is one of an increasing number of Oregon winegrowers who practices ecologically minded farming techniques. "People thought I was pretty crazy when I began farming organically back in 1990," says the proprietor of Brick House winery. "Now you look around and everyone is growing fruit in a sustainable way." Indeed, 43 percent of Oregon's 14,000-plus vineyard acres are certified as sustainable, organic or biodynamic. Not only are these practices gentle on the earth, many winemakers believe they result in brighter, more flavorful wine.



Scent Sensations

Where do those fruit aromas in wine come from? Do they add different kinds of fruit juice to the barrels? Shouldn't wine smell like grapes?

Those are just a few of the questions we receive here at Vinesse headquarters on a regular basis. Club members read the descriptions included with their Tasting Notes, and wonder how and why our tasting panel members detect aromas ranging from apple to blackberry, and from coconut to pomegranate.

First of all, wine can be made from just about anything that can be fermented. Especially in the Midwest and Northeast, where average air temperatures and the number of annual sunny days can make winegrape growing a challenge, many vintners focus on fruit wines. They ferment everything from apples to cherries to blueberries, and produce some very tasty (and usually quite sweet) wines.

But do makers of traditional wines add fruit juice to their grape wines? As a general rule, no. Oh, some have tried, but the results almost always indicate that one try was enough.

So, where do those fruit aromas in wine come from? In truth, from our



minds. They serve as a way of differentiating one wine from another, and of helping wine drinkers identify certain qualities they either enjoy or dislike.

An experienced taster — such as a judge in a wine competition, or a member of the Vinesse tasting panel — is able to zero in on very specific aroma nuances very quickly. But as I've taught beginning wine appreciation classes through the years, I've found this to be the greatest challenge for most newcomers to wine.

If you have trouble identifying fruit aromas (and, by extension, flavors) in wine, try this little trick: Keep a list of

fruits next to you as you smell and taste, and refer to it as you attempt to describe the fruit impressions. It's much easier to suggest ideas to yourself — to run lists of possibilities through your head — than to try to think of

fruit aromas on your own.

Use the lists that follow as starting points, and start sniffing!

- **Fruit Aromas in White Wines** — apple, baked apple, apricot, banana, coconut, fig, grapefruit, lemon, lime, litchi, melon, dried orange peel, pear, baked pear, pineapple.

- **Fruit Aromas in Red Wines** — blackberry, baked blackberry, black currant, blueberry, boysenberry, cherry, baked cherry, cranberry, dried orange peel, plum, pomegranate, stewed prunes, raspberry, baked raspberry, strawberry.

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— Robert Johnson

Vinous Adventures in the Willamette Valley

During the spring and summer growing seasons, roadside stands dot country lanes, and farmers' markets appear in the historic towns of Oregon's Willamette Valley.

Covered bridges beckon drivers to explore the many back roads, and the valley's flat terrain and temperate climate make it a favorite for hikers and cyclists, who also enjoy the paved paths in the college towns of Eugene and Corvallis.

But even with all of its magnet-like features, the main reason most people visit the Willamette Valley today is to experience Oregon's version of "wine country." Indeed, for one week each summer, the town of McMinnville becomes the Pinot Noir capital of the world as it plays host to the International Pinot Noir Celebration at the prestigious Linfield College.

McMinnville makes a great home base for a Willamette Valley wine adventure, as it's home to numerous locally-owned motels and B&Bs, in addition to various national lodging chains. The town is tucked away in the wine region of Yamhill County, and it seems as if there's always something going on in this community of around 30,000.

A tour of downtown McMinnville reveals restored, historic buildings from the turn of the 20th century, which now serve as modern wine bars, unique shopping boutiques, and fine restaurants such as the



TOURING TIPS

acclaimed Bistro Maison. The town also is home to the vineyard-surrounded Evergreen Aviation Museum, featuring more than 40 historical aircrafts including the famous "Spruce Goose."

Nearby are more than 200 wineries, more than half of which are open to



the public on a regular basis (many of the others open only on designated holiday weekends). Any variety with "Pinot" in its name (Pinot Noir, Pinot Gris, et al) is certain to be memorable, and most estates make a number of other varieties as well.

History buffs flock to the town of Albany, home to neighborhoods dotted with everything from Queen Anne Victorian homes to Craftsman Bungalows. Antique shops abound, a fitting complement to the museums and more than 700 historic buildings.

Don't miss Albany's historic carousel, a menagerie of hand-carved animals designed by Terry Whitlatch of "Star Wars" fame, and the Dentzel American Carousel Museum, featuring animals and carousel memorabilia from the Dentzel family's extensive collection.

In Eugene, small-town charm meets the excitement of a big city with a great mix of arts and culture. This is the city to visit for concerts, plays, upscale shopping and, of course, Oregon Ducks football.

It's known as the "World's Greatest City of the Arts and Outdoors," and visitors in mid-June can view the Owen Rose Garden — home to more than 6,500 roses — when it's in jaw-dropping, breathtaking full bloom.

Willamette Valley also hosts festivals devoted to flowers. During March and April, the Wooden Shoe Bulb Festival in Woodburn offers 30 acres of tulips. In August and September, the Dahlia Festival takes place at Swan Island Dahlias in Canby.

And for lovers of all things artistic and historic, Corvallis plays

host to Da Vinci Days over the third weekend of July. There's music, entertainment, creative contests, exhibits and hands-on activities for all ages.

Trappers and farmers established some of the earliest permanent set-



lements in the Willamette Valley region in the early 1800s, and some turned to farming because of the fertile soil. In 1843, an overland migration arrived via the Oregon Trail.

Today, the Willamette Valley remains a vibrant agrarian wonderland with an abundance of farms, crops and vineyards. And those vineyards are producing wines of world-class quality, making a trip to Oregon's heartland a must for any wine lover.

For Further Information

McMinnville/Evergreen
Aviation Museum
yamhillvalley.org

Albany Tourism/
Carousel Museum
albanyvisitors.com

Eugene Tourism/
Owen Rose Garden
eugene.travel

Flower Festivals
mthoodterritory.com

Corvallis Tourism/
Da Vinci Days
visitcorvallis.com

Willamette Valley
Tourism/Winery Info
oregonwinecountry.org



Groth: The Napa Wine Estate That Almost Wasn't

It's pretty safe to say that Dennis and Judy Groth believe in the concept of fate.

In 1981, the Groths were very close to realizing their dream of purchasing a premium vineyard in the heart of California's North Coast wine country — specifically, Sonoma's Les Pierres Vineyard, world-renowned for its exceptional Chardonnay grapes. But at the last minute, the deal fell through.

"The moment that everything changed was when the phone rang and (realtor and grape farmer) Ren Harris told me I had to drive over the hill before I made any final decision," Dennis Groth recalls. "Judy and I took his advice and drove from Sonoma to Napa via the Oakville grade.

When we reached the top, we stopped and looked down on a spectacular sea of vineyards. The vineyard we bought from Ren is one we saw at that moment, and every time we drive over the grade, we think of that day."

The vineyard they saw is in the heart of the Oakville appellation and had been planted to Cabernet Sauvignon over a three-year period beginning in 1972. Justin Meyer and Ray Duncan, two legends in the Napa Valley, had done the planting, and some of the grapes had found their way into acclaimed Silver Oak bottlings.

"It was a life-changing investment for us," Groth adds. "We were not grape farmers, but we were serious wine consumers who loved and had consumed our fair share of Napa Valley Cabernet Sauvignon over the years."

Ben Benson joined the family business in 1982 and has managed the vineyard ever since. Extensive replanting since 1996 has helped Groth maintain its high ranking among Napa Valley estates.

Today, in addition to the flagship Cabernet, Groth makes exceptional Chardonnay and Sauvignon Blanc.

The estate is open to visitors by appointment only for tours, tasting or both. The fee is \$10, which is refunded with the purchase of wine. For reservations, call 707-944-0290.



Quotes Du Jour

■ *The late Abigail Van Buren, long-time “Dear Abby” advice columnist, on aging wine:*

“Wisdom doesn’t automatically come with old age. Nothing does — except wrinkles. It’s true, some wines improve with age. But only if the grapes were good in the first place.”

■ *An excerpt from The Sun Also Rises, by Ernest Hemingway:*

“This wine is too good for toast-drinking, my dear. You don’t want to mix emotions up with a wine like that. You lose the taste.”

■ *Tim Mondavi, on one method of wine shopping:*

“Unfortunately, a lot of people taste with their pocketbooks.”

■ *Robert Burton, writing in The Anatomy of Melancholy (and with apologies to our female club members):*

“I may not here omit those two main plagues and common dotages of human kind, wine and women, which have infatuated and besotted myriads of people; they go commonly together.”

Q AND A

I’m trying to start my wine tasting, and am barely able to tell the full extent of a good wine. Do you have any information on classes or meetings in local areas around the states to help with tasting and learning about wine?

— Nathan Buck

A great resource for wine lovers and newcomers to wine alike is the website localwineevents.com. It’s billed as “the world’s largest food and drink calendar,” and it enables visitors to search a comprehensive database of event listings, first by state, and then by region or city. This should be ideal for your needs, assuming there are events scheduled in your area. By the way, this also is a great resource for travelers, as the website includes listings for numerous countries in addition to the United States.

I would like to know what it is about red wines that causes headaches the next day. I can drink three to four glasses of a

white wine and feel fine the next day. But three to four glasses of a red wine, and I almost always awake with a headache. Also, is there something that may prevent the headaches if I would like to enjoy several glasses of the red?

— Mitch Monte

Everybody is different, but there are three possible causes that are most likely: 1. You may be ingesting too much alcohol. Most doctors recommend one to two glasses per day, not three or four. 2. Red wine generally has a higher alcohol level than white wine. 3. Red wine contains a higher level of sulfites, to which some people are very sensitive. To help avoid those headaches, assuming sulfites are not the problem, always drink a lot of water when you’re drinking wine. This helps dilute the alcohol, to some degree, and also keeps you well hydrated. Alcohol-related headaches often are caused, at least in part, by dehydration.



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HEALTH STUDIES: ONE SIZE DOESN'T FIT ALL

Keeping track of health-related news as it relates to alcohol consumption can be a daunting task. Over the past 20 years, far more studies have pointed to the positive impact of wine consumption — particularly red wine consumption — than to the negative impact. So, when a recent Kaiser Permanente study pointed to a slightly increased risk of breast cancer among women who drink, we took the news in stride. Ultimately, this study — like dozens of others — underscored the concept of “all things in moderation.” Here’s what Dr. Arthur Klatsky, a senior consultant in cardiology at Kaiser Permanente’s division of research and co-author of the breast cancer study, had to say: “People are buffeted all around with news on alcohol. They hear one thing one week, and another thing the next week. The essence of the issue is that one size doesn’t fit all.”

SO, HOW DOES ONE DEFINE ‘MODERATION’?

Heavy drinking usually is defined as three or more servings of alcohol in a day. Moderate drinking involves one serving per day for women, or

two per day for men. For wine, a serving is defined as a 4-oz. glass (compared to a 12-oz. serving of beer or a 1-oz. shot of hard liquor).

PROTECTING THE PASO ROBLES NAME

In future years, the Paso Robles area of California’s Central Coast winegrowing region figures to be subdivided into even smaller American Viticultural Areas. For that reason, local growers are backing a bill in the California Assembly that would require wineries to continue printing “Paso Robles” on their labels, in addition to the names of the sub-appellations. “What we want to do is protect the brand equity that’s been built in the Paso Robles name,” said Stacie Jacob of the Paso Robles Wine Country Alliance.



BEST SPANISH LIST IN THE BAY AREA?

Just miles from California’s North Coast wine country, Joe Hargrave has put together a nearly-exclusive Spanish wine list at Laiola restaurant in San Francisco.

Spanish and California cuisine comprise the menu, which includes such sigh-inducing dishes as warm Monterey Bay sardines atop baby carrots, purple cauliflower, fennel and red and yellow bell peppers... Frog Hollow peach, wrapped in Spanish ham and served with a mound of arugula... and thinly sliced roast leg of lamb with sweet garden peas and cipollini onions. On the day of our visit, only two of the 110 selections on the wine list were from California, which could make Laiola’s the most extensive Spanish wine list in the entire San Francisco Bay area. Dinner is served daily from 6 p.m., but no reservations are accepted. For directions, call 415-346-5641.

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SCALLOPED SALMON

Pinot Noir and salmon are made for each other. Here's a different take on salmon that's both delicious and Pinot Noir-friendly. It makes 8 servings, and is even more flavorful on the second day.

Ingredients

- 1/2 cup chicken broth
- 2 eggs, slightly beaten
- 1 tablespoon minced onion
- 1 (16-oz.) can salmon, drained
- 2 cups seasoned stuffing croutons
- 2 tablespoons parsley flakes
- 1/2 teaspoon dry mustard
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup cheddar cheese, grated
- 1/2 cup milk
- Vegetable sauce (see below)

Vegetable Sauce Ingredients

- 2 tablespoons all purpose flour

- 1/4 teaspoon salt
- Dash of pepper
- 1 cup milk
- 1 cup green peas

Preparation

1. Combine chicken broth with eggs, milk, parsley, onion, mustard, salt and pepper. Stir in salmon, croutons and cheese.
2. Turn mixture into a 9-inch pie pan.
3. Bake uncovered at 350 degrees for about 30 to 40 minutes. Serve with vegetable sauce (see below).

Sauce Preparation

1. Combine all ingredients except peas, and cook until bubbly in a saucepan, about 2 minutes.
2. Add green peas on top.

SOLE MEUNIÈRE

Here's a fabulous recipe that matches perfectly with Riesling. It makes 4 servings.

Ingredients

- 2 lbs. filet of sole
- Flour
- 4 tablespoons butter
- Salt and white pepper
- 2 lemons, quartered
- 1/4 cup fresh lemon juice

Preparation

1. Season fish with salt and white pepper. Flour lightly on both sides.
2. In a nonstick skillet, melt 2 tablespoons butter until bubbling but not brown. Add the fish and cook over medium-low heat for 5 minutes. Turn the filets and brown the other side until done (thick filets may need to be turned a second time).
3. Remove fish to a warm platter or individual plates and sprinkle with lemon juice and minced parsley.
4. Add the rest of the butter to skillet and heat until foaming and golden brown. Pour butter over the fish. Garnish with lemon quarters.

Light
& Sweet

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- Wines that are lighter in style, sometimes sparkle, occasionally blush, and are simply fun to drink.
- Wines selected from top regions around the world.

EACH SHIPMENT INCLUDES:

- 2 bottles of delicious light-and-sweet wines
- Detailed Tasting Notes for each featured wine
- Latest edition of The Grapevine newsletter

WINE COLOR MIX:

Mostly White; Occasionally Blush/Pink or Sparkling

FREQUENCY:

Approximately Every Other Month

PRICE:

Only \$12 Average Per Bottle Plus Shipping

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CELLAR SPECIALS

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2006 Silver Creek White Table Wine	\$12.99
2005 Cross Creek California Chardonnay	\$12.99
2006 Silver Pony California Sauvignon Blanc	\$12.99
2003 Domaine Valensac Sauvignon Blanc	\$13.99
2005 Cielo Pinot Grigio, Della Provincia di Pavia, Italy	\$15.99
2005 Big Ass Chardonnay	\$16.99
2006 Terranoble Maule, Chile Vineyard Selection Sauvignon Blanc	\$16.99
2005 Botromagno Gravina Bianca, Puglia	\$18.99
2005 Hope Estate Verdelho, Hunter Valley, Australia	\$18.99
2005 La Playa Cochagua, Chile Late Harvest Sauvignon Blanc	\$19.99
2005 Kono Baru South East Australia Riesling	\$19.99
2005 Kenneth Volk Santa Barbara County, California Chardonnay	\$25.99

RED WINES Member Price

2004 Sparrow Creek California Merlot	\$12.99
2004 Rio Linda Lake County Cabernet Sauvignon	\$12.99
2002 Chateau Bel-Air France Lalande-de-Pomerol	\$14.00
2004 TerraNoble Vineyard Selection Merlot, Maule, Chile	\$16.99
Stella Rosa Piedmont, Italy Sparkling Red Wine	\$16.99
2003 Torrevieja Malbec Reserva, Mendoza, Argentina	\$17.99
2005 Don Rodolfo Cafayatte, Argentina Malbec	\$18.99
2004 Preludio Syrah, Mendoza, Argentina	\$20.99
2003 Axel Colchagua Valley, Chile Syrah	\$21.99
2005 Spinyback Nelson, New Zealand Pinot Noir	\$21.99
2005 Waterbrook Syrah, Colombia Valley, Washington	\$32.99
1999 Château Pomeaux Pomerol	\$40.00

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QUANTITY	ITEM	PRICE

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