

Volume 2
Number 3
Fall Bonus Shipment

©Vinesse Wine Club 2007
SKU 10612

The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS

VINESSE

Hot

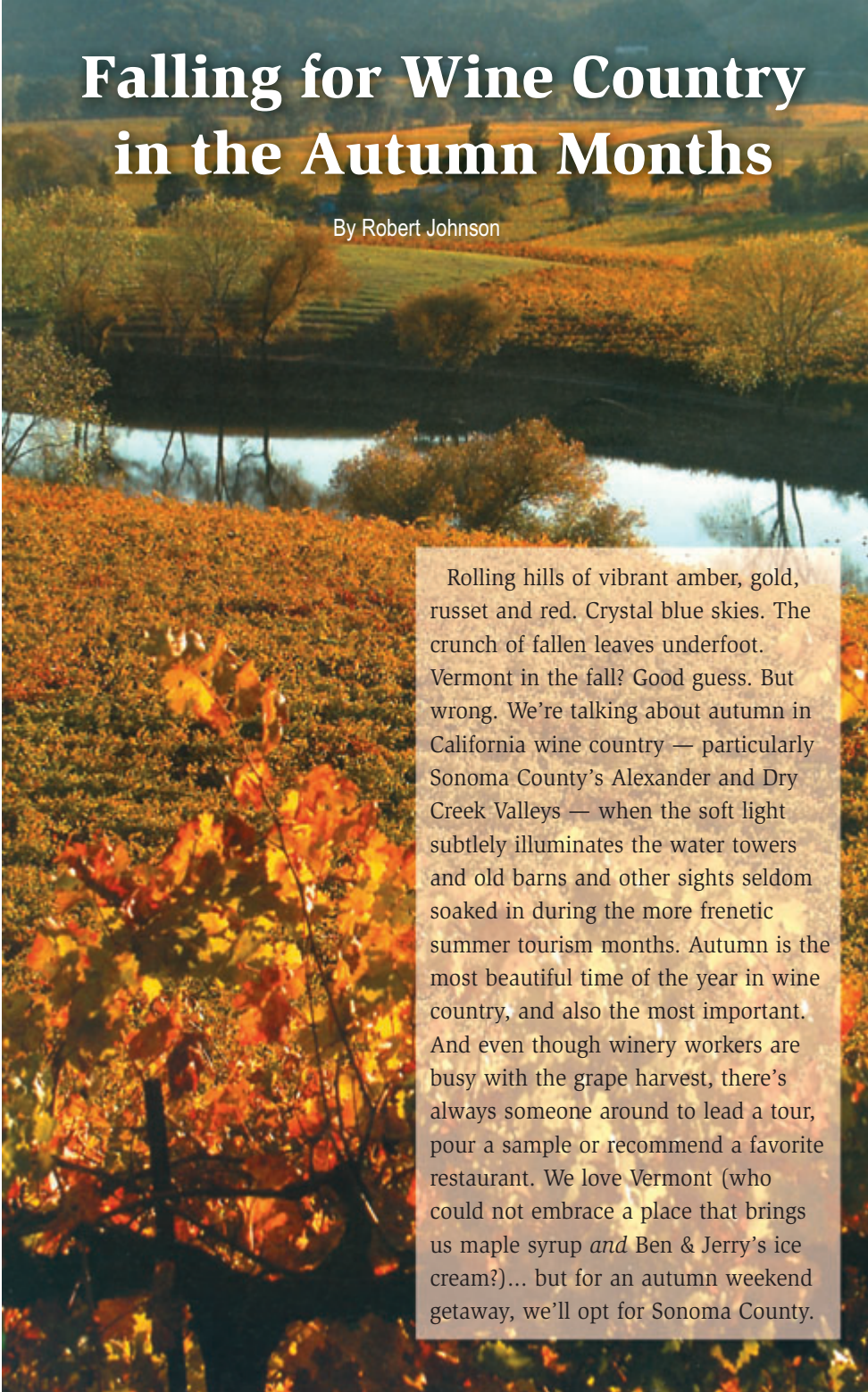
L I S T

1 Hot Event: Okanagan Fall Wine Festival. More than 165 events are planned in conjunction with this year's festival, held at venues throughout British Columbia's Okanagan Valley. From Sept. 28 through Oct. 7, visitors can indulge in wine lunches and dinners, special tastings, vineyard tours and much more. If you can't make it this year, make a note of the tentative 2008 dates: Oct. 2-12. Info: owfs.com.

2 Hot Table: Scorch Grillhouse & Wine Bar. Don't be surprised if owners Tony Puche and Luis Vargas greet you at the door of this culinary escape in north Miami Beach. It's a neighborhood restaurant — not part of a chain — where tourists are greeted as warmly as regulars. You could make a meal out of two or three starters (we love the homemade crab cakes and Santa Fe quesadillas), but then you might miss the Scorch steak, "About to Be Famous" baby back ribs, or the customizable shrimp kebob — none over \$20. Reservations: 305-949-5588.

Falling for Wine Country in the Autumn Months

By Robert Johnson



Rolling hills of vibrant amber, gold, russet and red. Crystal blue skies. The crunch of fallen leaves underfoot. Vermont in the fall? Good guess. But wrong. We're talking about autumn in California wine country — particularly Sonoma County's Alexander and Dry Creek Valleys — when the soft light subtly illuminates the water towers and old barns and other sights seldom soaked in during the more frenetic summer tourism months. Autumn is the most beautiful time of the year in wine country, and also the most important. And even though winery workers are busy with the grape harvest, there's always someone around to lead a tour, pour a sample or recommend a favorite restaurant. We love Vermont (who could not embrace a place that brings us maple syrup *and* Ben & Jerry's ice cream?)... but for an autumn weekend getaway, we'll opt for Sonoma County.

Robert Johnson can be reached at 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:

Intrepid Wine Enthusiast, Chief Taster and Winehound:

Martin Stewart

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

Lawrence D. Dutra

Editor:

Robert Johnson

Wine Steward:

Katie Montgomery

The Grapevine is published by Vinesse, 822 Hampshire Road, Suite E, Westlake Village, CA 91361; 1-800-823-5527. Copyright by Vinesse, LLC. Printed in USA.

No responsibility is assumed for loss or damage to unsolicited materials.

CHARTER MEMBER BENEFITS:

-  *The Grapevine* Newsletter
-  Premium wine selections at members-only prices
-  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

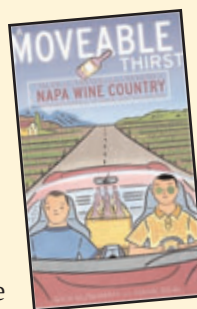


U.K. REQUIRES BAR TO POUR MORE WINE

Here in the United States, ever more restrictive drunk driving laws are forcing people to cut back on their alcohol intake when dining out. In the United Kingdom, however, the government is forcing the Wonder Bar in central London to *increase* the size of its wine pours. The bar had been offering 25-ml. and 75-ml. "taste" portions, so customers could sample an array of wines. But British laws call for pours of 125-ml., 175-ml. or multiples thereof. "We certainly didn't set out to break the law," Wonder Bar's Ewan Venters told the BBC, "but it seems regulation has not kept pace with technology or with what people wish to learn about wine by tasting small sips."

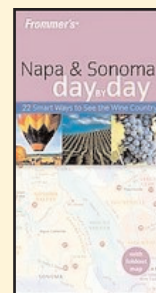
ty of the wine. Reportedly, quality control measures have been implemented, so President Vladimir Putin has decided to allow imports to resume.

TWO NEW GUIDES TO WINE COUNTRY AVAILABLE



Recommended late summer/early fall reading: *A Moveable Thirst*, written by Rick Kushman and Hank Beal. The best friends visited and rated all 141 public tasting rooms in Napa Valley, and turned their observations into a book. It's part

Frommer's and part *Bill & Ted's Excellent Adventure*, and it makes for a fun read. Speaking of *Frommer's*, the travel publisher also has come out with a new guidebook: *Napa & Sonoma Day By Day*.



MAKING IT DIFFICULT TO HATE THE FRENCH

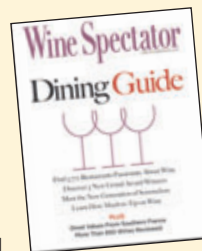
To commemorate the town's 125th anniversary, each household in Laurens, Iowa, has received a bottle of wine from the residents of Laurens, France. It's no mere publicity stunt, as the Iowa town has a population of 1,305. An 11-member delegation from France delivered the gift in mid-July.

WINE ONCE AGAIN IS FLOWING INTO RUSSIA

A 16-month ban on Moldovan wine has been lifted by the Russian government. The ban had a tremendous impact on the Moldovan wine industry, which previously had shipped 80 percent of its product to Russia. The reason cited for the ban: the perceived poor quali-

'SPECTATOR' UNVEILS 2007 RESTAURANT AWARDS

Hungry? The August 31 issue of *Wine Spectator* lists 3,955 dining spots that have received plaudits in the magazine's annual Restaurant Awards competition. Of the nearly 4,000 restaurants cited, only 76 received "Grand Awards," which recognize both the diversity and the size of restaurant wine cellars — typically 1,500 selections or more.





How to Get the Most Out of Every Glass

Even those of us who enjoy wine on a regular basis can benefit from an occasional “refresher course” in the basics of wine consumption.

It can be as easy as 1. uncork (or unscrew) bottle... 2. pour wine in glass... 3. drink wine. But to get the absolute greatest degree of enjoyment out of every glass of wine, a few basic tips can make all the difference...

1. After opening a bottle — even one from a very recent vintage — allow the wine to sit for a minute. This gives the wine an opportunity to commingle with the air, something to which it has been denied access for many months or many years. Just like the first cold wind of autumn can be a shock on our system, the first few seconds after a wine bottle is opened can be just a tad volatile.

2. After pouring a glass of wine, give it a good swirl. This, too, will help the wine “aerate,” a process that releases all of its (hopefully) wonderful aromas and flavors. How much time it takes for the wine to reveal its

array of aroma and flavor nuances will vary from variety to variety, vintage to vintage, and even bottle to bottle. Older wines may need a little time to “pull themselves together,” while younger vintages may need some time to “unwind.” (When dining out, have your bottle opened immediately; by the time you’ve perused the menu and decided what to eat, and then given the wine a



good swirling, it will be ready to drink.)

3. Glassware matters. The larger the opening at the top of the wine glass, the better able we are to identify and enjoy the subtle aromas of the wine. Many BYOB restaurants utilize very small glasses with very narrow tops, and for that reason, it’s a good idea for you not only to BYOB, but also to BYOG — bring your own glass.

4. Some wine enthusiasts think of savoring wine as almost a religious experience. We don’t go quite that far, but we do believe in savoring. Taking some time to not only drink a glass of wine... but also to smell it, to let it linger in the mouth, and to pay attention to its finish... can truly enhance the overall wine-drinking experience.

Quotes Du Jour

■ *This observations is credited to the Bishop of Seville, circa the 7th century:*

“I have enjoyed great health at a great age because every-day since I can remember, I have consumed a bottle of wine, except when I have not felt well. Then I have consumed two bottles.”

■ *Observed Clifton Fadiman, host of the radio program, “Information Please,” which concluded a 14-year run in 1952:*

“If food is the body of good living, wine is its soul.”

■ *Napoleon, demonstrating knowledge of things other than war:*

“Clearly, the pleasures wines afford are transitory, but so are those of the ballet or of a musical performance. Wine is inspiring and adds greatly to the joy of living.”

■ *Former New York Mayor Fiorello La Guardia, in a rather philosophic moment:*

“I am certain that the good Lord never intended grapes to be made into grape jelly.”



SCALLOP CEVICHE WITH AVOCADO PUREE

Is it possible to pair a “Tex-Mex” dish with a white wine such as Chardonnay? You bet! Try this recipe, which delivers plenty of flavor, yet doesn’t overpower the wine.

Ingredients

- 1/3 cup plus 2 tablespoons fresh lime juice
- 1/2 cup fresh orange juice
- 1 tablespoon cider vinegar
- 5 tablespoons chopped fresh cilantro
- 1 large jalapeno pepper, sliced thin
- 1/2 small red onion, sliced into thin rings
- 1/4-lb. bay scallops
- 1 blood orange
- 1 lime
- 1 ripe avocado
- Kosher salt and fresh ground black pepper
- Tostitos Scoops (or similar)

Preparation

1. In a medium bowl, combine 1/3 cup lime juice, orange juice, vinegar, 2 tablespoons of cilantro, jalapeno and half of the red onion. Cut scallops in half crosswise. Stir the scallop halves into the marinade. Cover and refrigerate for 16 to 24 hours, stirring once or twice.
2. Section the blood orange and lime, removing membranes. Cut each section into 2 or 3 smaller pieces. Place the pieces in a small bowl. Add remaining 3 tablespoons of cilantro to the bowl. Set aside.
3. When ready to assemble, peel the avocado, cut it into chunks, and place in the bowl of a food processor. Add the remaining 2 tablespoons of lime juice and puree until smooth, about 20 seconds. Season with salt and pepper to taste. Place the avocado puree in a re-sealable plastic bag.

4. Strain the liquid from the ceviche. Cut each scallop into quarters. Set aside. Cut off a corner of the plastic bag. Pipe about 1 teaspoon of avocado puree into each corn cup. Top with 2 pieces of the scallops, and garnish with citrus and cilantro mixture. Serve immediately.

GRILLED RIBEYE WITH BLUE CHEESE BUTTER

This tasty recipe makes 4 servings, and is a perfect complement to Merlot, Cabernet Sauvignon, or red blends.

Ingredients

- Four 10-oz. boneless ribeye steaks
- 8 whole shallots
- 1/8 cup olive oil
- 1/4 cup butter, unsalted
- 1/8 cup blue cheese

Preparation

1. Place butter and blue cheese in mixing bowl. Let sit until they attain room temperature.
2. Whisk until thoroughly mixed.
3. Place butter on a sheet of plastic wrap and roll into a log shape, about 1 inch in diameter.
4. Refrigerate for at least 2 to 3 hours.
5. Place shallots and oil in a small ovenproof pan or bowl.
6. Cover tightly with aluminum foil, and bake at 400 degrees for 15 minutes, or until carmelized.
7. Remove from oven, strain oil, and place on plate so that shallots are not touching.
8. Grill ribeyes for 5 minutes per side for medium-rare, or to your desired doneness.
9. Top with shallots and 2 slices of compound butter, and serve.