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The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS



MARTIN'S JOURNAL

Who needs a calendar to keep track of the seasons when you have a neighborhood drug-store to do it for you?

I happen to frequent Walgreens, simply because there seems to be one on every street corner. But all of the chain drugstores are basically the same.

The day that the Halloween decorations come down, the Christmas decorations go up. The day that the Christmas decorations come down, the Valentine's Day decorations go up.

We're exposed to pink hearts and Cupid's arrows for such an extended period that no man has an excuse for forgetting Valentine's Day. (In my experience, women don't need the continual re-enforcement.)

So, men of the wine clubs of Vinesse, let this be one more reminder that not just Valentine's Day, but the entire month of February, is all about romance. And there is no more romantic gift than a special bottle of Vinesse wine.

Martin Stewart Jr.

Matching Food and Wine: Beginning of a New Era?

By Robert Johnson

Pairing wine with food can be as simple or as complicated as you care to make it.

Although a contrarian book became a best-seller some years ago, the classic advice of "red wine with beef and white wine with chicken or fish" is easy to remember and generally safe.

But for the adventurous, a more focused approach can render pairings that are both enjoyable and memorable — culinary experiences that you'll cherish and talk about for years.

Recently, a number of chefs and sommeliers got together in Chicago for an "outside-the-box" experiment in wine-and-food pairing. Because the current wine boom is being fueled by enthusiastic twenty-somethings, the goal was to identify pairings that may never have been considered by (older) traditionalists.

For many years, a chef would create a dish, and the sommelier would do his best to find a complementary bottle from the restaurant's cellar. There wasn't much communication or cooperation.

Now, more chefs are listening to

their sommeliers and adjusting their culinary creations to the nuances of specific wines. In such scenarios, everybody wins — the food, the wine and, most importantly, the diner.



Because you're a member of one of the wine clubs of Vinesse, you're a wine enthusiast. If you're also an established or aspiring "foodie," you'll find some of the "new" pairings discovered by the Chicago "think-and-drink tank" to be downright inspiring. And in keeping with the

theme, here's some unconventional advice: *Do* try these pairings at home...

• **Dish:** herbed crepes filled with goat cheese and a confit of olives and roasted peppers. **Wine:** Chardonnay.

• **Dish:** smoked-in-the-shell oysters. **Wine:** Pinot Noir.

• **Dish:** raw carrot ribbons lightly tossed in extra virgin olive oil and sprinkled with Himalayan pink salt. **Wine:** Pinot Noir.

• **Dish:** soft, buttery chanterelles. **Wine:** Chardonnay. **Dish:** darker, earthier velvet piopinis. **Wine:** Pinot Noir.

• **Dish:** rich, buttery acorn squash. **Wine:** Chardonnay. **Dish:** olive oil-roasted butternut squash. **Wine:** Pinot Noir.

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

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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



What will we be eating with our wine in 2007? A survey conducted by the National Restaurant Association provides some fascinating predictions.

Consumers drive trends like bite-size desserts, which took the nation by storm in the second half of 2006, says



Nancy Kruse, president of The Kruse Company in Atlanta. "Both consumer demographic changes, like the aging of the baby boomers or the growth of the ethnic population, and consumer lifestyle or attitudinal shifts, like the growing respect for the culinary profession and the impact of television chefs, impact food trends," she adds.

The NRA's list of food trends "provides a perfect mirror of what's hot today," notes Kruse, whose company analyzes restaurant industry trends. The hot items "all address key consumer demands/expectations: ethnic foods, premium products, products perceived to have healthful benefits, flavorful foods," she says. "These are all long-term trends, not fads, and will impact menu research and development well into the future."

Another trend that appears to have staying power is the increased use of locally grown produce, which ranks as the second-hottest item on the NRA's list.

"Local is the new food frontier," says Renee Brooks Catacalos, co-publisher of the *Local Mix* newsletter and the

RealPeopleEatLocal.com website, which provide information on locally grown foods in the Mid-Atlantic region.

According to Catacalos, U.S. Department of Agriculture statistics show that farmers' markets have grown more than 110 percent since 1994, allowing greater access to local produce and expanding consumer awareness. "Chefs are at the leading edge of the local-foods movement. They have pushed consumer awareness of local farms and produce by touting the local 'pedigrees' of their ingredients.

"I think there's also a little bit of a 'big bang' effect going on in American culinary culture," adds Catacalos. "As Americans' interest in gourmet food took off in the last half of the 20th century, it was all about expansion and tasting everything the world had to offer. Now, the American palate is pulling back and looking at what's grown here in a more sophisticated manner."

More chefs and local farmers are working together to satisfy consumers' appetite for fresh, homegrown foods. Farmers who work directly with chefs will "tweak their harvests in ways that support the chefs' visions," notes Catacalos.

"Farmers will take risks to try growing more delicate and unusual crops if they know they have a guaranteed market for them."

That promises to make restaurant menus more intriguing, and wine pairing an even more interesting — and rewarding — pursuit.

Top 20 Culinary Trends of 2007

- Bite-size desserts
- Locally grown produce
- Organic produce
- Flatbread
- Bottled water
- Specialty sandwiches
- Asian appetizers
- Espresso/specialty coffee
- Whole-grain bread
- Mediterranean cuisine
- Pan-seared items
- Fresh herbs
- Latin American cuisine
- Exotic mushrooms
- Salts
- Grilled items
- Pomegranates
- Grass-fed items
- Free-range items
- Pan-Asian cuisine



WINE A_{TO}Z

Vinification. The process of winemaking from the harvesting of the grapes in the vineyard through bottling.

Wine Steward. An easier-to-pronounce description of a sommelier — a person who helps restaurant patrons select a bottle of wine to enjoy with their meal.

Xynisteri. One of the main grape varieties, along with Mavron, used to make the famous dessert wine of Cyprus known as Commandaria.

Yeasty. A bread-like aroma often found in wines, such as Champagne, that have undergone a secondary fermentation.

ZAP. Initials of Zinfandel Advocates and Producers, a group of wine lovers and winemakers who enjoy the Zinfandel variety.

Ammerschwih. A wine town in Alsace.

APPELLATION SHOWCASE

COLUMBIA GORGE

Oregon and Washington have a new place to call “wine country.”

In 2004, the Columbia Gorge obtained official American Viticultural Area status. The appellation is located about 60 miles east of Portland, and includes land in Washington as well. The official growing area comprises Hood River and Wasco counties in Oregon, and Skamania and Klickitat counties in Washington.

The Columbia Gorge is a narrow corridor where cool, maritime air from the ocean is met by hot, rising air from the eastern interior desert. As a result, grape growing conditions vary, especially from east to west.

Due to differences in climate in the various regions, numerous grape varieties can be grown within this small appellation. Chardonnay, Pinot Noir, Gewurztraminer, Syrah and Cabernet Sauvignon are among the varieties that fare especially well in the

Columbia Gorge.

Visitors starting out from Portland should follow I-84 into the majestic Columbia River Gorge. Several wineries are located in or near the towns of Hood River and The Dalles. For a tour of wineries, orchards and farms, take the Hood River Fruit Loop.

Highway 14 on the Washington side of the Gorge is a scenic route that follows the north side of the Columbia

River, and it leads to several wineries that produce high-quality wines.

Besides boasting spectacular scenery, the Columbia Gorge is a mecca for outdoor aficionados. The area draws windsurfers to the Columbia, and numerous hiking trails provide another great way to take in the scenery. You won't want to miss Multnomah Falls and the

Vista House at Crown Point on the Oregon side, or the Columbia Gorge Interpretive Center and the Maryhill Museum on the Washington side.

All are great ways to experience and learn about this new slice of “wine country” in the scenic Pacific Northwest.



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SOCIETY™

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IS IT FOR YOU?**

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

LUXURY TRAVEL

“Luxury travel is growing, and what’s driving this more than anything are Baby Boomers who have the time and the money to go.”

So says Allen Kay of the Travel Industry Association, who adds that customized trips typically range from \$4,000 to \$12,000, with some — such as a 20-day excursion Down Under — pushing \$20,000.



A number of companies offer wine-themed trips. Among them is Artisans of Leisure, which organizes expeditions covering the food and wine of France, the wine of New Zealand, and the food and wine of Australia.

“We believe that cuisine is a highlight of travel,” says founder Ashley Isaacs Ganz, “and we have carefully designed our culinary tours to include exclusive experiences that best capture the unique food, wine and culinary traditions of each destination.”

Travelers can experience the best of authentic local cuisine through:

- A variety of dining experiences and venues, including chef’s tables, private dining clubs, private homes (with local families), street vendors and Michelin-starred restaurants.
- A variety of cooking classes... from private to group, demonstration to hands-on, one-hour to all-day... to learn how to select and prepare local ingredients, and to learn how cuisine reflects the local culture, climate and geography.
- Behind-the-scenes tours of bakeries, wineries, farms, orchards and artisan food workshops.
- Visits to the best specialty markets, gourmet shops, farmers and other food sources.
- Wine tasting at acclaimed vineyards.
- Reservations at renowned restaurants.
- Private touring of the cultural highlights of each region, with an emphasis on local culinary specialties and traditions.

“Our customers have done their research, and they want the best,” Ganz says. “They want to see the major attractions, but they want more depth and more authenticity.”

Just as Vinesse provides exclusive access to “insider” and “under the radar” wines, companies such as Artisans of Leisure can open the door to travel adventures that everyday travelers would never get to experience.

BEING GREEN

California’s Sustainable Winegrowing Alliance released a scorecard late last year showing a 24 percent increase since 2004 in the number of California wineries and vineyard businesses working to adopt “green” practices. Some 1,165 participating vineyards were evaluated by self-reporting, representing 33 percent of California’s 522,000 acres of wine grapes. About 18 percent of respondents said they are using more lower-risk insecticides, while 44 percent are using more predatory mite releases.



Alcohol's Non-Anonymous Role

Sometimes we get so caught up in the romance of wine that we can forget it's an alcoholic beverage.

In American culture, not all alcoholic beverages are created... or experienced... equally. Mass-produced beers tend to be guzzled more often than they're savored. Tequila is "thrown back" for an instant buzz. Rum is a favored ingredient in sweet drinks that are yummy to sip but can pack quite a punch when their cumulative impact finally is felt.

One ingredient that wine shares with all of these drinks is alcohol. But in wine, alcohol plays a much different role than it does in stronger adult beverages.

When the natural sugar in grape pulp comes in contact with yeasts, alcohol is created. Riper grapes contain more natural sugar, and the higher concentration of sugar will generate a higher level of alcohol in the finished wine. This is why grapes earmarked for dry sparkling wines are among the first to be picked each harvest season, and those grown for sweet dessert wines are the last to be brought in.

Alcohol impacts wine in numerous ways besides sweetness, however.

We often speak of a wine's texture, and that's largely determined by the alcohol level. Higher alcohol wines are rounder, richer and more supple; lower alcohol wines are lighter and more refreshing. Cabernet Sauvignon and (red) Zinfandel, as examples, have much higher alcohol levels than Riesling and Pinot Grigio. All are wonderful wines, but each possesses its own unique charm.

Alcohol also contributes to a wine's aroma. If there's too much — and "too much" varies considerably from variety to variety — the wine can take on a "hot" aroma. It may even cause a slight burning sensation in the nose, much like whiskey, vodka and other stronger alcoholic beverages can.

That "hotness" can be felt on the palate as well, making an overly alcoholic wine unpleasant to swallow. Adding food to the

equation can mitigate that experience to some degree, but a well-balanced wine will always be more enjoyable than one with too much alcohol.

In fact, balance is the real key to crafting an enjoyable and (pleasantly) memorable wine. When a wine's alcohol, acid and tannin are perfectly balanced, the world is a beautiful... not to mention romantic... place.

A well-balanced wine will always be more enjoyable than one with too much alcohol.

Four Seasons



WINES THAT MATCH THE SEASON.

Summer — wines for barbecues, picnics or just for sipping. Fall — wines for hearty, harvest-time dishes. You get the idea. All wines are selected by our Tasting Panel to pair beautifully with the foods you love.

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Improving Your Dining Odds in Las Vegas

In Las Vegas, anything goes — or so the city's casino owners would like you to believe.

While certain acts presumed to be legal in “Sin City” actually are not, the “anything goes” mindset *does* apply to the local dining scene.

Venture to the old downtown area, where the neon that once defined the entire city still flickers brightly, and you can chow down on \$2 shrimp cocktails (skimpy on the shrimp, but generous on the sauce) and \$8 (after-midnight) cuts of prime rib.

Head over to Joel Robuchon at the Mansion, inside the MGM Grand near the southern end of The Strip, and a 16-course meal will set you back \$360... not including wine, tax or tip.

If you'd rather save your hard-earned money for the gaming tables, but desire something a bit more satiating than sauce-soaked shrimp,



TOURING TIPS

Vegas also has an array of dining destinations for you. And since most of us fall within that mid-range of culinary persuasions, we thought we'd share a few of our favorites with you — all of which offer wine lists ranging from satisfactory to outstanding...

- **Commander's Palace** — Cajun and Creole cuisine can be challenging when it comes to wine pairing, and so it is at this restaurant, which is

patterned after the Brennan family-owned original in New Orleans. However, if you stick to lighter whites with the spicy fare, or more robust reds with the not-so-fiery dishes, you'll do just fine. The restaurant did not win an award from *Wine Spectator* because it downplays its wine list.

- **Bradley Ogden** — If you've ever had the pleasure of dining at the Lark Creek Inn in Larkspur, California, you may be familiar with this restaurant's namesake, who earned his reputation as a top American chef there. The entrees can stretch the budget a bit, but the appetizer menu offers more affordable choices that are just as taste-tempting. Our favorite: kurobuta pork, accented by sweet potatoes, figs, and a king crab salad with an amazing sweet-and-sour dressing.

- **AquaKnox** — If there were any doubt that you were about to dine in a seafood restaurant, the “water wall” adjacent to the entrance should end the confusion. The nautical theme carries over to the blue and silver tones throughout the space, delighting the eyes with each turn of the head. But you don't (necessarily) go to a restaurant to look around; you go there to eat. And AquaKnox delivers the goods (and the seafood). Don't miss the mussels, served in a white wine broth with a dusting of tarragon.

- **Daniel Boulud Brasserie** — In “old” Las Vegas, casinos tempted tourists with low-priced meals, knowing they'd more than make up any lost margins via the slot machines. But in the “new” Las Vegas, food service has become a profit center for the casinos, which makes management willing to pay big bucks in order to attract big-name chefs. That's the story of this French restaurant, named for the New York City chef who developed it. Yes, the original DB burger —





Commander's Palace, located inside the Aladdin Resort, is an off-shoot of the New Orleans original.

with foie gras, black truffle, sirloin and short ribs — is available. Dine before 7 p.m., and take advantage of the value-priced (\$48) prix-fixe menu.

• **Il Mulino New York** — Another clone of a Big Apple legend, this restaurant is known for its complimentary appetizers and Italian specialties. The wine list, while well-selected, is a bit on the expensive side, so eat here *after* you've won that progressive jackpot.

For Reservations

(All in Area Code 702)

Commander's Palace
Aladdin Resort
892-8272

Bradley Ogden
Caesars Palace
731-7410

AquaKnox
The Venetian Resort
414-3772

Daniel Boulud Brasserie
Wynn Resort
248-3463

Il Mulino New York
Forum Shops at
Caesars Palace
492-6000



The Ferrer Family Brings a Taste of Spain to Carneros

In 1982, the Ferrer family, proprietors of Freixenet USA, purchased 250 acres of land in Sonoma County's Carneros wine district.

There, they planted vineyards with the traditional sparkling wine grapes, Pinot Noir and Chardonnay. Four years later, their state-of-the-art winery, Gloria Ferrer Champagne Caves, opened to the public. The winery was named after José Ferrer's beloved wife.

In the Ferrer family, women have always played an important role. José's mother, Dolores, ran their winery in Spain for many years after her husband died in the Spanish Civil War. So it's no surprise that José named this winery for Gloria.

Gloria Ferrer Champagne Caves has produced some of the world's most honored and acclaimed sparkling wines, winning more than 100 gold medals in the last five years alone. The estate was the first in Carneros to specialize in sparkling wine, and helped establish the region as a center of quality winemaking.

José wanted to build a winery that would remind him of his home in Catalonia, Spain. That's why there are red tiles on the roof, thick walls that are the color of the Spanish plains, and hacienda-style archways.

The winery now cultivates 385 acres in Carneros, and produces a range of both sparkling and still wines. With the expansion of the estate vineyard holdings, Merlot and Syrah have been planted where their affinity with the land is clear.

Visitors to the winery will notice the unique Spanish tapestries and antiques, and a tour of the facility — with its state-of-the-art, man-made caves — will unlock the secrets of the classic méthode Champenoise process.

The estate's wines are available for sampling, accompanied by a Catalan tapa of roasted and spiced almonds, either in the expansive tasting room or outdoors on the Vista Terrace, which overlooks the estate vineyards and the southern Carneros appellation.



Quotes Du Jour

■ *Christine Hanna of Sonoma County's Hanna Winery on the 2006 harvest:*

"You got what you paid for. This was the year of the vineyard manager, and you really had to be on top of your vineyard."

■ *French vintner Yves Grassa, who has upset numerous countrymen by embracing modern technology and turning his back on many of the country's winemaking traditions:*

"I didn't start with any prejudices. France is not my only culture, and I think sometimes tradition can be nothing more than a habit."

■ *Allan Sichel, who may not agree with Grassa's opinion on tradition:*

"Wine is a living thing. It is made, not only of grapes and yeasts, but of skill and patience. When drinking it, remember that to the making of that wine has gone not only the labor and care of years, but the experience of centuries."

■ *Wine lover Len Evans, with some good advice:*

"You have only so many bottles in your life; never drink a bad one."

Q AND A

I've heard that the Niebaum-Coppola winery in Napa Valley has closed. Is this true?

Not true. Francis Ford Coppola has simply changed the name to Rubicon Estate, and is moving his movie memorabilia to a separate facility. Lots of people visited the winery just to see the memorabilia; now, Coppola hopes, they'll come for the wine.

I just received my first shipment of wine. The information was great and appreciated. I would like to pass on an idea that I used with my information and tasting notes for each wine. I cut out both of the notes together, folded down the center, and then cut out for the bottle neck on both. Now I have the information about the wine and the tasting notes on the bottle. I would forget the tasting notes long before I'd use the wine.

— Rip Wilkinson

Dear Rip: Thanks for sharing your idea with your fellow club mem-

bers. Another option for those who'd like to reference *all* of the information contained in our wine stories and associated notes is to save the full pages in a binder.

Why do so many of the wines I receive from the club have the identical rating of 90 points?

The wine clubs of Vinesse use a 100-point grading scale because it's easy to understand. When selecting the wines to feature in our various clubs, the Vinesse tasting panel considers only bottlings that receive a minimum composite score of 86 points. However, the goal is to feature as many wines as possible that garner 90 points or more. Featured selections with slightly lower scores are still exceptional wines, and are chosen for their unusual or unique qualities.

Have a wine related question? Go to www.vinesse.com/ask and ask away. We'll feature selected questions and answers here in The Grapevine.



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BUT DID HE GET A KISS FROM VANNA?

It's too bad Michael Marble, who lives in suburban Portland, Oregon, doesn't drink wine. It cost him \$25,000 on the TV game show, "Wheel of Fortune." Marble earned more money than the other two contestants on the "Wheel" show on which he appeared, which qualified him for the bonus round. That puzzle's theme: "Food and Drink." For 10 seconds, Marble stared at a board that looked like this:

C _ A _ L _ S

As wine drinkers across America shouted, "Chablis!" at their television



screens, Marble stood silent. Then the buzzer sounded. Reflects Marble: "I will forever look at a wine menu and see a \$25,000 bottle of wine, because that's how much I lost."

WHAT WOULD YOU PAY FOR AN EMPTY BOTTLE?

Christie's of Manhattan recently auctioned off props, costumes and other memorabilia from the "Star Trek" television and movie franchise.

Included were two empty wine bottles from the "family estate" of Captain Jean-Luc Picard that appeared in "Star Trek: Nemesis." Before the auction, it was estimated that they'd attract a winning bid of somewhere between \$500 and \$700. The actual selling price: \$6,600. Yes, we said that the bottles were *empty*. You can never tell what a "Trekkie" might do.

ALL ABOARD CHILE'S 'TREN DEL VINO'

The Napa Valley isn't the only region that has its own "wine train." In Chile, one can travel from Santiago to the Colchagua Valley winegrowing area on the *Tren del Vino*. For about \$97, the excursion includes a two-hour bus ride, another two hours on the train with local wines to drink, a visit to a local winery, plus lunch (with more wine) in Santa Cruz.

A CAPITOL IDEA: AFFORDABLE WINE

Good meals in Washington, D.C., don't come cheap since so many people there are on expense accounts. And the prix-fixe menus at Eric Ziebold's CityZen restaurant, inside the Mandarin Oriental Hotel, follow the norm, ranging in price from \$75 to \$90 — not including wine. However, Ziebold throws us non-connected folks a bone by featuring a very reasonably-priced wine list. In fact, the price/quality ratio may be the best in a city where wining-and-dining values are few and far between.

WHY WE'LL NEVER SEE PROHIBITION AGAIN

According to a 25-page report issued by the Wine Institute, the California wine industry has an annual impact of \$51.8 billion on that state's economy, and a \$103 billion impact on the U.S. economy. It accounts for 759,000 jobs across the nation.

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BUTTERNUT SQUASH SOUP

Try this delicious, soul-warming recipe with Chardonnay. It makes 6 servings.

Ingredients

- 2 1/2 lbs. butternut squash, peeled, seeded and diced into 1/2-inch pieces
- 4 cups chicken stock
- 1/2 cup half and half
- 1/4 cup Chardonnay
- 2 T olive oil
- 1 T butter
- 2 tart apples, peeled, cored and diced
- 1 yellow onion, diced
- 1 tsp. rosemary, chopped
- 2 tsp. thyme, chopped
- 1/4 tsp. curry powder
- 1/8 tsp. ginger powder
- 1/2 cup sour cream
- 1 T lime juice
- 3 T chives, chopped

Preparation

1. Heat butter and olive oil in 5-quart saucepan over medium-high heat. Add squash and onion, and cook for 6 minutes, stirring occasionally.

2. Add wine and cook for 1 minute. Add apple, broth, rosemary and thyme. Reduce to a simmer, cover and cook for 30 minutes.
3. Puree in a blender, adding ginger, curry powder and half and half. Return to saucepan and heat to serve.
4. Mix sour cream and lime juice in a separate bowl.
5. Garnish soup with a dollop of sour cream mixture, adding a sprinkle of chopped chives.

SAGE-ROASTED TURKEY BREAST

Try this tasty recipe with Chardonnay or Pinot Noir. It makes 6 servings.

Ingredients

- 6-lbs. fresh turkey breast
- 1/2 cup butter, unsalted and softened
- 1 T sage, chopped
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 4 whole sage leaves
- 1/4 cup olive oil
- 4 cups chicken broth
- 2 T Chardonnay
- 4 T flour

Preparation

1. Pre-heat oven to 350 degrees. Rinse turkey and pat dry.
2. Combine butter, sage, salt and pepper. Gently separate the skin from the breast meat. Put half of butter mixture under skin on each side of the breast, adding the sage leaves. Pull skin back over meat as much as possible.
3. Place the breast on a rack in a shallow roasting pan, and brush with olive oil during the roasting process. Roast for 90 minutes, or until juices run clear (180 degrees on a meat thermometer). Remove turkey breast from pan and let rest for 15 minutes, reserving pan and juices.
4. Place the reserved pan and juices over low heat. Stir in flour, whisking to a smooth consistency, and cook for 3 minutes.
5. Slowly add Chardonnay and then the chicken broth. Cook for 3 to 5 minutes, and serve warm atop or alongside turkey breast.

Light & Sweet

THE FASTEST-GROWING CLUB IN VINESSE HISTORY!

- A club for people who enjoy a touch of sweetness in their wines.
- Wines that are lighter in style, sometimes sparkle, occasionally blush, and are simply fun to drink.
- Wines selected from top regions around the world.

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- 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

WHITE WINES Member Price

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2005 Sparrow Creek California Chenin Blanc	\$12.99
2006 Tierra del Fuego Argentina Blanco	\$13.99
2005 Tarrica California Pinot Grigio	\$14.99
Sinatra Santa Barbara County Chardonnay	\$15.00
2006 Santa Julia Mendoza Argentina Organica Chardonnay	\$15.99
NV Il Conte d'Alba Moscato d'Asti	\$16.99
2005 Kalyra Santa Ynez Valley Sauvignon Blanc	\$16.99
2005 Adler Fels California Gewurztraminer	\$17.99
2005 Pedroncelli Dry Creek Valley Zinfandel Rosé.....	\$18.00
2005 Don Rodolfo Cafayate Valley, Argentina Torrontes.....	\$18.99
2005 Golan Heights Isreal Moscato.....	\$18.99
2005 Hermanos del Villar Rueda, Spain Ipsum	\$18.99

RED WINES Member Price

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2003 Chevere! Valle Central, Chile Cabernet Sauvignon.....	\$18.00
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2003 Novella Paso Robles Petite Sirah	\$20.99
2002 Gran Fuedo Navarra, Spain Crianza	\$20.99
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Chateau Reynella Old Cave 12 year Old Tawny Port	\$27.99
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2003 Dom. Maxime Chomel.....	\$28.99

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postcards for our health.*

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