

Volume 1
Number 6

©Vinesse Wine Club 2007
SKU 10218

The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS



MARTIN'S JOURNAL

As I write this, I'm just back from Vinality, easily the largest wine conference and trade show on Earth.

Obviously, I was not alone. I was one of 144,000 attendees from more than 100 countries. In the 11 buildings used in Verona to house the event, 4,200 exhibitors offered more than 50,000 wines to taste.

No, I did not taste all of them. But our wine finders and Vinesse tasting panel members did manage to try around 5,100, as they sought out bottlings that might fit in one or more of our clubs. As you might imagine, it took a good deal of advance planning to get to all of the exhibitors we wanted to see.

Was it worth it? You bet. And you'll be enjoying the fruits of our labor in the months to come.

Personally, I'm glad Vinality is over for another year. Attending is an exhilarating but absolutely exhausting endeavor... but *somebody* has to do it.

Cheers!

Martin Stewart Jr.

Not Every 'Corked' Bottle Is a Completely Lost Cause

By Robert Johnson

Nothing is more disappointing than opening a bottle of wine that you've been saving for a special occasion, only to discover that it is "corked."

The evidence of a corked bottle does not take a trained "nose." If you're familiar with the "aroma" of old gym socks or wet cardboard, you can detect a "corked" bottle of wine. What you're actually smelling is trichloroanisole, or TCA.

In the past, there has been only one thing to do with a corked bottle of wine: pour it down the sink. (Okay, you might also consider throwing it against the wall in despair, but then you'd have a real mess on your hands... and still no drinkable wine.)

But according to Brian Smith, president of a company called Vinovation that is experimenting

with a variety of possible "cures" for "corked" wine, bottles with relatively minor cork taint may be salvageable.

Here's how: Tear off a 1-foot-square piece of Saran Wrap (or other polyethylene wrap), wad it up, and place it in a glass pitcher. Then pour the tainted wine over the wrap.

For the next 10 minutes or so, gently swirl the wine in the pitcher so it's completely exposed to the plastic wrap. If this doesn't get the unwanted smell out of the wine, repeat the process with a fresh piece of Saran Wrap. Then pour the wine into another container.

According to Smith, polyethylene absorbs TCA like a sponge. We've tried it with a few store-bought bottles that turned out to be "corked," with positive results.

Until all bottles are topped with screw caps — unromantic though they may be — this process offers a viable solution to the occasional "corked" wine.



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



Kangaroos, move Over. If McWilliam's Wine has its way, the first thing Americans think of when they hear "Australia" won't be 'roos, but wine.

According to a McWilliam's-commissioned survey of U.S. consumers, there is considerable room for an educational effort as a whopping 81 percent of Americans first think of kangaroos or The Outback when asked about the land Down Under.



Furthermore, less than 5 percent of survey respondents currently think of winemaking expertise when asked about Australia. And that's a shame, because Aussie vintners have been making top-quality wines for a long time.

The aforementioned survey also revealed the following perceptions about Australia and U.S. consumer wine preferences:

- Significantly more survey respon-

dents report they generally drink more wine than beer (52 percent vs. 29 percent).

- When asked which single factor is most important in selecting wine, respondents favored taste first (66 percent), followed by price (20 percent), brand familiarity (11 percent), country of origin (2 percent), and wine rating/award status (less than 1 percent).

- While more than half of survey respondents (52 percent) reported they've never tried wine from Australia, more people said they'd like to try wine from "Down Under" over wine from any other country (Australia, 65 percent; Chile, 60 percent; Spain, 59 percent; Italy, 58 percent; and France, 55 percent).

- An extraordinarily high number of survey respondents (86 percent) said they did not realize Australia has a longer history of winemaking than the U.S.

- Overwhelmingly, an outdoor porch or veranda was identified as the perfect location to enjoy a glass of wine and share conversations and stories with friends and family (57 percent), followed by dining room/kitchen (16 percent), restaurant/bar or family room (each 14 percent).

Frequent wine drinkers are much more apt to feel that knowing the history of the wine producer or a story about the wine from the winemaker would make a wine more enjoyable than those who are occasional or seldom wine drinkers.

Here in the Vinesse wine cellar, we taste literally thousands of wines each year in search of the relatively small handful of bottlings that will be featured by our clubs. We use surveys such as this one as guideposts, and we share a number of Australian wines with club members over the course of any given year.

We doubt kangaroos will take a backseat to wine anytime soon when it comes to top-of-mind Down Under awareness, but it's good to know that more and more people are thinking about Aussie vino.



WINE A TO Z

Meritage. California wines that are blends of the grape varieties used in Bordeaux. Contrary to what some restaurant servers may tell you, the word rhymes with “heritage.”

Non-Vintage. When used in conjunction with Champagne, it refers to a blend of several vintages. (Thus, “multi-vintage” would be a more accurate term.)

Off-Dry. Designation for a wine that is just barely sweet. On the wine label, if “residual sugar” is listed, it would be in the 1-2 percent range.

Press. A device used to exert pressure on grapes in order to extract their juices.

Quatriemes Crus. Medoc “fourth growths,” as determined by the 1855 classification of Bordeaux.

Rosato. The Italian term for a Rosé wine.

Split. A small bottle containing 187.5-ml. of wine.

APPELLATION SHOWCASE

SNAKE RIVER VALLEY

It's official: Idaho has its first American Viticultural Area, and it's called the Snake River Valley.

In early March, the Alcohol and Tobacco, Tax and Trade Bureau approved the 8,263-square-mile appellation. But it's not just Idaho vintners that are celebrating. Because the appellation also dips into eastern Oregon, the Snake River Valley also is the 16th AVA in the “Beaver State.”

As defined by the governmental agency, the Snake River Valley winegrowing area stretches across 12 counties in Idaho and two in Oregon. Presently, there are 15 wineries, 46 vineyards and 1,107 acres of grapevines in the AVA, which became official on April 7.

From an historic quality standpoint, most of the top vineyards in this new

appellation are situated west of Boise, near the cities of Nampa and Caldwell.

What makes the region unusual, and thus eligible for AVA status? Its high elevation, as most of the vineyards sit anywhere from 2,000 to 3,000 feet above sea level. Warm summer days and cool evenings help ensure ripe fruit with amazing acidity, even though the growing season is relatively short. Because of that characteristic, the region is best known for white wines such as Riesling, Gewurztraminer and other defined-by-their-acid varieties. That said, classic Bordeaux and Rhone varieties also are successfully being made by such wineries as Ste. Chapelle, Sawtooth, Hells Canyon, Koenig and others.

Even if you're not familiar with Idaho wines, you've probably heard of Ste. Chapelle. It's owned by the giant Constellation Brands, and produces around 150,000 cases per vintage.

Even with a short growing season, warm summer days and cool evenings help ensure ripe, amazing fruit.



**THE ONE THAT
STARTED IT ALL!**

- Hand-crafted gems produced by little known or small estates
- Limited-production bottlings
- Under-the-radar wines you won't find in supermarkets

EACH SHIPMENT INCLUDES:

- 2 or 4 bottles from all over the wine world
- Detailed Tasting Notes for each featured wine
- Latest edition of The Grapevine newsletter

WINE COLOR MIX: Reds, Whites, or Both — Your Choice!

FREQUENCY: Approximately Monthly

PRICE: Only \$12 Average Per Bottle Plus Shipping

TO LEARN MORE ABOUT THIS CLUB, GO ONLINE TO WWW.VINESSE.COM OR CALL 800 - 823 - 5527.



SOCIETY™

**IT'S NOT FOR EVERYONE.
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.

EACH ELEVANT SOCIETY SHIPMENT INCLUDES:

- 2 or 4 bottles — your choice — of super-premium wines, mostly big and bold red varieties or blends
- Detailed Tasting Notes for each featured wine
- Latest edition of The Grapevine newsletter

FREQUENCY:

Approximately Monthly

PRICE:

\$69.99 Average Per Shipment Plus Shipping

TO LEARN MORE ABOUT THIS CLUB, CALL 800 - 823 - 5527 OR VISIT WWW.VINESSE.COM.

VINESSE STYLE

THE SCHOKOLADENMUSEUM

The best aroma floating through the air in the German city of Cologne is... chocolate.

Each year, more than 600,000 people visit The Schokoladenmuseum, affectionately known to locals as the Mmmmmuseum. It's a museum

devoted to all-things-chocolate, and takes gourmands on a journey through 3,000 years of chocolate-making history.

Chocolate lovers will learn about the secrets of chocolate, the worship of cocoa by natives of Central America, cocoa plantations in West Africa and modern-day chocolate production. Located alongside the Rhine River in a three-level complex that formerly was a factory, the museum offers a stroll through a replicated tropical jungle, up-close views of roasting and milling

machines, a replica of an old-time grocery store with antique vending machines, and examples of vintage china that was developed specifically for hot chocolate.

Standard guided tours are available throughout the day, and special group tours can be arranged, covering topics ranging from the medicinal uses of chocolate to the erotic role of chocolate in society.



After the museum tour, visitors can choose from a large variety of sweet treats, such as dipping a cookie into the museum's chocolate fountain, or chocolate cakes in the café. There's also a continuously-playing film about chocolate production and promotion,

and a gift shop packed with — well, you know what it's packed with.

Admission is \$7.65, a small price to pay for a few hours of chocolate bliss. To learn more about Cologne's chocolate museum, visit the facility's website at: schokoladenmuseum.com

BEING GREEN

When Mike Benziger decided to convert the Benziger Family Winery's vineyards to biodynamic farming in 1996, he recruited consultant Alan York. "Since Alan is the foremost authority on biodynamic viticulture, he was a natural fit for us," Benziger says. "We wanted our vines here to be more expressive of the local environment, and believed in the biodynamic strategy of farming the entire property, not just the vineyards or production areas. Alan's expertise is in farming an entire site." York began by collecting information about the property — from soil health to climate to natural resources — as a baseline for the transition. Next, he determined the pace of the transition, and helped Benziger educate staff members about the purpose of biodynamic farming and how it ultimately would affect the wines. With York's help, Benziger has consistently achieved biodynamic certification by the Demeter Association.



The Ash Approach to Grilling

John Ash has written the book... several of them, in fact... about food. The acclaimed author also holds strong opinions about food-and-wine pairing.

With the grilling season kicking into full gear, we thought it might be helpful to share some of Ash's thoughts on the subject, particularly as it applies to wine.

"When you think about the foods on the grill, you realize there's often a lot going on," he says. "Typically, we use marinades and rubs with heat from chiles; acid from citrus, vinegar or wine; and sweetness from sugar, honey or molasses. Then we pile on smoky flavors from the flame, along with additional sauces and condiments. All of this activity can defi-

nately be a challenge to wine."

What to do?

"My advice is to serve wines that aren't going to add a big bag of [their own] flavors to the mix," Ash says.

In other words, it's best to choose wines that complement the food, rather than clashing with it. That means leaving big, oaky Chardonnay and tannic Cabernet Sauvignon on the wine rack, and opting for other varieties.

Among whites, try Riesling, Gewurztraminer, Chenin Blanc, Muscat or Viognier. Among reds, uncork or unscrew Pinot Noir, Sangiovese (which defines Chianti wines) or Zinfandel.

Adds Ash: "I'd serve any red ever so slightly chilled," meaning after 15 to 30 minutes in the refrigerator. "Chilling red wines can make them more enjoyable on a hot day," particularly with barbecued fare.



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.

EACH SHIPMENT INCLUDES:

- 4 bottles of specially-selected wines
- Detailed Tasting Notes for each featured wine
- Latest edition of The Grapevine newsletter
- A special surprise gift

WINE COLOR MIX:
Reds, Whites, or Mixed

FREQUENCY:
4 times per year, plus a special holiday shipment

PRICE:
\$89.95 Average Per Shipment Plus Shipping

TO LEARN MORE ABOUT THIS CLUB, CALL 800 - 823 - 5527 OR VISIT WWW.VINESSE.COM.

Wining, Dining & Sightseeing in Newport Beach

Mourning the mid-season cancellation of “The O.C.”? Even if you never watched the once-hot Fox series, you’re probably familiar with the city in which it was set: Newport Beach, California.

Nestled between Huntington Beach and Laguna Beach along California’s southern Central Coast, Newport Beach is unique because of its harbor, within which are seven picturesque islands. More than 9,000 boats call the harbor home.

Because it’s one of the richest communities in the country, Newport Beach is home to dozens of upscale restaurants, most of which take wine service very seriously. That means you can enjoy all that the city has to offer by day, and then look forward to a memorable wine-focused meal in the evening.

For an authentic beach town experience, stay at the Balboa Inn, located on historic Main Street, just steps from the ocean, on the Balboa Peninsula. The inn has 34 rooms, including a honeymoon suite and an ocean-view suite. If you’d like to vacation with friends, adjoining rooms can be combined to form a three-bedroom suite. And the room rates, which vary by season, include a sumptuous breakfast.

The Balboa Peninsula, just a few blocks wide, is home to a number of unique shops, antique stores and the famous Balboa Pavilion, from which boat tours depart daily. Plans call for the historic Fun Zone amusement park to be redeveloped, but for the time being, you can still stroll through the area, take a ride on the Ferris



TOURING TIPS

wheel, and test your skills on an array of arcade games.

Cannery Village, an eight-square-block neighborhood at the entrance to the peninsula, once was home to the area’s commercial fishing fleet and associated businesses. Today, it’s an artists’ center with lots of galleries, shops and restaurants.

Other cultural options in Newport include the Orange County Museum

of Art and the Newport Harbor Nautical Museum. The Museum of Art chronicles California’s art history through educational programs and changing exhibits. The Nautical Museum showcases model ships and model engines, and its interactive displays and short movies document the evolution of yachting.

For the conservation-minded, a visit to the Upper Newport Bay Ecological Reserve & Nature Preserve is a must-stop. It was created in 1975, and the Interpretive Center provides information about the estuary where fresh and salt water meet.

In the mood for some shopping? Fashion Island, an open-air retail center, is home to more than 200 stores, not to mention 40 restaurants and a seven-screen movie theater.

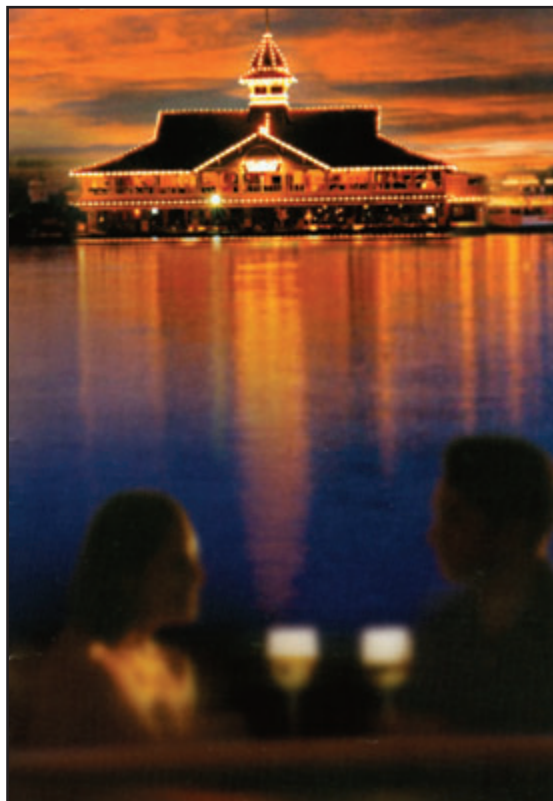
After you’ve shopped until you’re ready to drop, it’s time to eat, and Newport Beach offers a seemingly endless array of choices.

Prime steaks and fresh seafood are the specialties at 21 Oceanfront, which, as its name implies, also offers breathtaking ocean views. Guests can choose from among 270 wine offerings to enhance their dining experience.

Amelia’s has been a favorite among locals for 45 years. Located on Balboa Island, a short ferry ride across the harbor from the peninsula, it serves up delectable pastas and exquisite seafood, including a signature dish featuring linguini and bay scallops. The impressive wine list offers numerous bottles to enhance the fabulous cuisine.

Just minutes from Fashion Island in the Corona del Mar neighborhood, The Bungalow Restaurant features USDA Prime steaks, fresh seafood and a complementary wine list. Guests can dine inside in oversized velvet booths, or outside in the new heated garden.

And for a taste of Newport Beach culinary history, make a reservation



at The Arches, which has been serving discerning local diners for 84 years. From its award-winning Caesar salad to its renowned Beef Wellington, and from its flavorful Bouillabaisse to its tender lamb chops, the menu at The Arches offers an array of choices — and more than 175 wines.

For Further Information

Balboa Inn

105 Main St.
Balboa Peninsula
949-675-3412

O.C. Museum of Art

850 San Clemente Dr.
Newport Beach
949-759-1122

**Newport Harbor
Nautical Museum**

151 E. Pacific Coast Hwy.
Newport Beach
949-675-8915

**Upper Newport Bay
Ecological Reserve
and Nature Preserve
Interpretive Center**

600 Shellmaker Rd.
Newport Beach
949-640-6746

Fashion Island

401 Newport Center Dr.
Newport Beach
949-721-4753

21 Oceanfront

2100 W. Oceanfront
Newport Beach
949-673-2100

Amelia's

311 Marine Ave.
Balboa Island
949-673-6580

The Bungalow

2441 E. Coast Hwy.
Corona del Mar
949-673-6585

The Arches

3334 W. Coast Hwy.
Newport Beach
949-645-7077



What Makes a Pinot Noir Great? 'Mac' Has a Clear 'Vision'

There's a lot that's unusual about Vision Cellars, a winery founded in 1997 in the Sonoma County town of Windsor.

For one thing, it produces a highly-acclaimed Pinot Noir from a little-known growing region of California's North Coast: Marin County. For another, it's run by an African-American — a circumstance that, sadly, remains highly unusual in the wine industry.

Meet Edward Lee McDonald (Mac, to friends), who likes to say that his family has been in the adult beverage business for generations. In the early 20th centu-

ry, he says, his family produced Texas moonshine.

But at Vision Cellars, the product is completely legitimate and of much higher quality. That quality, in part, can be traced to the winery's size.

Vision Cellars would be considered a "boutique" winery, as it produces a few more than 2,000 cases of wine per year. Because McDonald makes a number of bottlings, the individual case count is microscopic — 198 cases for the aforementioned Marin County Pinot... 154 cases for a single-vineyard Pinot from Mendocino County... 120 cases for a Rosé-style blend of Syrah and Grenache.

Several of the wines have found their way into high-end restaurants, including New York's Jean George and San Francisco's Rubicon. That's a high compliment, because it means the wines are perceived by some of the world's top chefs as food-friendly.

So what makes a good Pinot Noir? According to McDonald, it's "a wine that is balanced all the way around, with medium alcohol. I like Pinot Noir to pick up everything — black-berry, floral, wild cherries, wild-flower honey, vanilla — and to finish with luscious tannins."



Quotes Du Gour

■ *French dramatist Alexander Dumas (1824-1895) on the role of wine in dining:*

“Wine is the intellectual part of the meal; meats are the material part.”

■ *Legendary California vintner Robert Mondavi, from, Harvests of Joy:*

“Wine to me is passion. It’s warmth of heart and generosity of spirit. Wine is art. It’s culture. It’s the essence of civilization and the art of living.”

■ *Greek Philosopher Plato (427-347, B.C.) on the value of wine in life:*

“Nothing more excellent or valuable than wine has ever been granted by the gods to man.”

■ *Acclaimed violinist Itzhak Perlman on wine in his life:*

“I’m an amateur, but I’ve started to become really gung-ho on the subject. I love the adventure of taste.”

Q AND A

I would like to plan a trip to the Napa Valley area. Do you have any suggestions? I feel that when I travel it’s best to ask the experts when it comes to planning my itinerary. Should I take a tour, or just rent a car and meander on my own? I’ve enjoyed all the wines that you have sent me since I joined a couple of years ago. Thanks so much.

— **Jilayne Paley**

If you’ve never been to California’s North Coast wine country before, it can be a daunting task to plan an itinerary. There are almost too many wineries from which to choose. (Okay, we suppose that’s a “good problem.”)

Let’s begin with your budget: If cost is no object, then Napa Valley is the place to go. It’s brimming with high-end accommodations, including world-class resorts. A simple Google search using “Napa lodging” will hook you up with dozens

of websites that you can use to find just the type of place you’re looking for. However, if you’d like to save a few bucks (freeing up more of your budget for a few great meals), we strongly suggest heading a little farther west and visiting Sonoma County. There, you’ll find virtually all of the national lodging chains, as well as numerous bed-and-breakfast inns that won’t break your bank. WineCountryInns.com is a good resource for the “Sonoma side.” We also prefer Sonoma because the people are a bit more down to earth, and the tasting tariffs are much more reasonable — if a tasting fee is charged at all.

While using a tour company can be a convenient way to visit multiple wineries, we recommend striking out on your own. Some wineries are less welcoming to tour groups, and as you’ve probably discovered when traveling, some of the best “discoveries” are purely serendipitous.



EACH SHIPMENT INCLUDES:

- 2 or 4 bottles of the best finds from California
- Detailed Tasting Notes for each wine
- Latest edition of The Grapevine newsletter

FEATURED WINES MADE IN CALIFORNIA EXCLUSIVELY!

- Napa
- Sonoma
- Santa Ynez
- Monterey
- Sacramento Delta
- Amador County
- Mendocino
- ... and More!

WINE COLOR MIX:

Reds, Whites, or Both — It’s Your Choice!

FREQUENCY:

Approximately Every Other Month

PRICE:

Only \$12 Average Per Bottle Plus Shipping

TO LEARN MORE ABOUT THIS CLUB, GO ONLINE TO WWW.VINESSE.COM OR CALL 800 - 823 - 5527.



CUTE LABELS DON'T SELL WINE

Many wineries — especially the bigger ones — spend untold thousands of dollars on packaging in hopes of catching the collective eye of the consumer. Yet according to a study by the Adams Beverage Group, packaging ranks last among the factors that influence wine purchases at retail. In order, the key driving forces are wine type or variety, followed by price, brand, origin and vintage.



THERE'S NO PLACE LIKE HOME

Here's an absolutely amazing statistic: More than 60 percent of consumers have tried a wine from their home state. Such an activity would not even have been possible for many people up until a few years ago, but now all 50 states — yes, including Alaska — are home to bonded wineries. Nearly 1,000 new wineries opened for business in North America last year, further stretching the definition of "wine country."

KENWOOD SPA KNOWS HOW TO RUB IT IN(N)

Want to pamper yourself the next time you go to California's North Coast wine country? Then head for the Kenwood Inn, a 30-room boutique villa nestled amid the vineyards of the Sonoma Valley. There, among the treatments available is the Sauvignon Massage. "In Hawaii, you can get a hot lava rock massage," Kenwood Inn Spa Director Debra Burquez told MSNBC. "In Sonoma, it makes sense to do wine-based treatments. There's something about doing wine tastings in the day and getting a soothing vine bath at night that makes visiting here so special." *Luxury Spa Finder magazine* ranks the Kenwood spa sixth in the entire world, while *Food and Wine magazine* calls it, "the best wine country retreat in all of California." To learn more, visit kenwoodinn.com.

TASTE BEFORE YOU HIT THE WINE ROUTE

A great way to get away from the crowds of Monterey's Cannery Row is to slip inside a shop called "A Taste of Monterey," tucked into a second-floor space in a 90-year-old building on the Row. There, while looking out on the Pacific Ocean and the "local" seals and otters, you can taste an array of wines for a \$5 fee. Most of the selections come from Monterey-area wineries, and many visitors use the tasting to plan a trip to some of the nearby estates.

NO VINO SHORTAGE AT VALENTINO

To the list of great restaurant wine lists, add Valentino in Santa Monica, Calif. Piero Selvaggio's flagship restaurant offers a wine list with 2,500 selections, which means you'll have plenty of great choices to accompany the "extravaganza menu." Go early, plan to stay late, and bring lots of money. For reservations, call 310-829-4313.

VINESSE®

The World of Wine



JOIN US FOR AN INCREDIBLE WINE JOURNEY!

Each Shipment Takes You
to a Different Corner
of the Wine World!

Taste Exquisite Boutique
Wines... Savor Each
Country's Winemaking
Tradition... and Collect
Some Souvenirs!

EACH SHIPMENT INCLUDES:

- 6 bottles of specially selected wines from one country or region of the wine world
- Detailed Tasting Notes for each featured wine
- Latest edition of The Grapevine newsletter
- A special souvenir

WINE COLOR MIX:
Reds, Whites, or Mixed

FREQUENCY:
6 times per year

PRICE:
\$99 Per Shipment
Plus Shipping

TO LEARN MORE ABOUT
THIS CLUB, CALL 800 - 823 - 5527
OR VISIT WWW.VINESSE.COM.



GRENOBLE-STYLE SALMON

This recipe, which matches beautifully with Chardonnay or Pinot Noir, makes 4 servings.

Ingredients

- 1-1/2 T canola oil
- 2 slices bread, cut into 1/2-inch croutons (appx. 1 cup)
- 4 fresh salmon fillet steaks (appx. 6-7 ounces each)
- 1/2 t sea salt
- 1/4 t black pepper
- 4 T of 1/4-inch pieces lemon flesh
- 2 T capers, drained
- 2 T chives, minced
- 2 T unsalted butter
- 1 T red wine vinegar

Preparation

1. In a nonstick skillet, heat oil until hot, but not smoking. Add croutons and cook for 2 minutes, stirring occasionally until nicely browned. Transfer croutons to bowl and set aside.
2. Sprinkle salmon fillets on both sides with salt and pepper, then place

skin side down in hot skillet. Cook, uncovered, for 3 minutes over medium to high heat, then cover and cook for 2 additional minutes.

3. Place fillets skin side up on a warm platter, and sprinkle with croutons, lemon pieces, capers and chives.
4. Discard any fat remaining in skillet, then add butter and cook over medium heat until it's light brown. Add vinegar, shaking the pan to mix it in. Pour mixture over the salmon fillets, and serve immediately.

MUSTARD-CRUSTED RACK OF LAMB

Try this tasty recipe, which serves 4 or more, with Cabernet Sauvignon, Merlot, Syrah or a red blend containing any of the aforementioned varieties.

Ingredients

- 1-1/2-lbs. rack of lamb, trimmed
- 3/4 t salt
- 1/2 t black pepper
- 1 T vegetable oil
- 2 T Dijon mustard
- 2 t garlic, minced

- 1/4 cup seasoned bread crumbs
- 1 T grated Parmesan

Preparation

1. Season lamb on all sides with salt and pepper.
2. Heat a medium skillet over high heat, and when hot, add vegetable oil. When oil is almost smoking, add the lamb and brown well on all sides (about 6 minutes). Transfer lamb to a plate and set aside to cool.
3. Preheat oven to 450 degrees F. Using back of a spoon, spread mustard evenly over all sides of lamb. Spread minced garlic in the same manner.
4. In a small mixing bowl, combine bread crumbs and cheese, tossing to thoroughly combine. Spread bread crumb mixture all over lamb, pressing so the crumbs adhere to the meat.
5. Place lamb on a baking sheet and bake 12-15 minutes for medium-rare. Let sit for 10 minutes before carving and serving.

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.

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

TO LEARN MORE ABOUT THIS CLUB, GO ONLINE TO WWW.VINESSE.COM OR CALL 800 - 823 - 5527.



CELLAR SPECIALS

WHITE WINES Member Price

NV II Cont d'Alba Moscato d' Asti	\$16.99
2005 Olivias Choice California Chardonnay	\$17.99
2005 Three Muses White blend	\$17.99
2005 Barclay Brothers Chenin Blanc.....	\$17.99
2005 Sweetwater California Chenin Blanc.....	\$17.99
2005 Nathans Run California Chardonnay	\$17.99
2005 Fusee California Chardonnay	\$17.99
2005 Avelina Semillion/Sauvignon Blanc	\$19.99
2005 Guy Harvey Sauvignon Blanc	\$22.99
2005 Big Ass Chardonnay	\$22.99
2005 Guy Harvey Chardonnay	\$22.99
NV Duval Leroy Brut Champagne	\$45.99

RED WINES Member Price

NV Stella Rosa Sparkling Rosso	\$16.99
2004 Cantine Spinelli Montepulciano d'Abruzzo	\$17.99
2004 Big Ass Napa Zinfandel.....	\$17.99
2005 Big Ass Cabernet Sauvignon	\$17.99
2003 Chateau Faure-Beausejour, Fronasac, Bordeaux.....	\$20.99
2005 Spinyback Pinot Noir.....	\$21.99
2004 Grove Street Merlot	\$21.99
2004 Guy Harvey Merlot	\$22.99
2003 Guy Harvey Cabernet Sauvignon	\$22.99
2004 Brick Road Shiraz	\$23.99
2004 Preludio Malbec	\$24.99
2004 Firestone Santa Ynez Valley Merlot Magnum	\$50.99

**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**

*We don't print those
postcards for our health.*

*Here at Vinesse, we care about your opinion.
What you think about our featured wine
selections matters to us. That's why we
include a "comment card" in every shipment.
Fill it out and return it to us, or go online to:
www.vinesse.com/rateit*

rate-it

Because your opinion counts.



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 Number _____		
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						

As a Member, You Can View Your 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

822 Hampshire Rd., Suite E, Westlake Village, CA 91361 • email vinesse@vinesse.com

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