

Volume 16
Number 13
©Vinesse Wine Club 2008
SKU 12074

The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS



MARTIN'S JOURNAL

Every year as the holidays approach, we get questions from members about how to make that most festive of drinks, Hot Mulled Wine.

So, this year, I thought I'd preempt those inquiries and share my favorite recipe for that potent potable right here, right now.

You'll need 2 cups of bottled water, 2 whole cinnamon sticks, 1/4 cup of sugar syrup (that's 2 tablespoons of sugar dissolved in a quarter-cup of water), 2 bottles of red wine, 1/2 cup of Cognac, and some lemon twists.

Bring the water, cinnamon and syrup to a boil in a large, non-aluminum pan, then add the wine and heat slowly until hot. Stir in the Cognac and remove from the heat. Finally, add a lemon twist to each serving.

This recipe makes about 12 servings.

What kind of wine? I'd suggest a full-bodied red, such as Cabernet Sauvignon, Merlot, Syrah or Pinot Noir — preferably, one that's not too "oaky."

Cheers!

Martin Stewart Jr.

Holiday Gift Ideas for Wine Lovers... Present and Future

By Robert Johnson

Since you're reading this, chances are you're a wine lover... or the significant other of a wine lover.

Buying a holiday gift for a wine lover can be daunting, since personal taste plays such a prominent role in wine enjoyment.

With that mind, we offer a few gift ideas that should please anyone who is "into" wine... or getting into wine...

• *What to Drink With*

What You Eat is a comprehensive reference guide for matching food and wine. Tapping an "advisory board" composed of prominent chefs and sommeliers, authors Karen Page and Andrew Dornenburg offer dozens of great ideas, some you've heard before, some not. This is a book you will want to keep handy, whether you're preparing for Friday night pizza or a more formal sit-down

dinner.

• *A Taste of Wine* is a wine journal and record book featuring double pages to list 25 of your favorite wine tasting experiences, including the vintage, vineyard, appearance, taste, balance and occasion — all the important information needed to spark

pleasant memories.

There also is space to add comments and to adhere the wine label.

• Get away from it all with a wine country weekend. Exceptional inns and B&Bs in the Napa Valley include the Napa Inn (800-435-1144), Hennessey House (707-226-3774), Villagio Inn & Spa

(800-351-1133), Glass Mountain Inn (877-968-9400), The Pink Mansion (800-238-7465), Shady Oaks Country Inn (707-963-1190) and Adagio Inn (888-823-2446).

• Give the gift of wine with a Vinesse wine club membership. Our customer service representatives will be happy to help you select the right club for the right person. Call 800-823-5527 to get the wine flowing.



Check out "Editor's Journal" every Monday 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.

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



Party Planning Made Easy

“Everybody have fun tonight... Everybody Wang Chung tonight...”

Oops... sorry. I must have been having an '80s flashback. Seems to happen every time I start thinking about party planning. And now that the holiday season is upon us, I'm afraid I'm going to be singing that tune... at least in my mind... a lot.

There are two basic considerations when planning a party that includes wine: 1) the number of guests, and 2) the type of appetizers you plan to serve. The first will help you determine how many bottles to have on hand; the second will help you choose the types of wine.

Fortunately, for those who may be mathematically challenged as I am, determining the bottle count is pretty easy. Basically, for each two guests, you'll want to have one bottle of wine on hand.

Each bottle provides four or five glasses of wine — depending on the size of your pour — which means, on average, each guest will be able to enjoy just over two glasses. Obviously, designated drivers muddy the math a little bit, so adjust your bottle count

accordingly.

Always have Chardonnay and Cabernet Sauvignon on hand, but beyond those two popular varieties, the “wine list” is up to you.

If you're serving caviar — whether it's appa, whitefish, salmon, osetra or sevruga — you should have sparkling wine chilled down. It needn't be as expensive as the caviar; a nice Italian Prosecco would work just fine.

Paté provides abundant pairing possibilities, depending on the type. With duck truffle paté, try Merlot, Zinfandel, Syrah/Shiraz, Pinot Noir or Gewurztraminer. With a fresh vegetable paté, consider Pinot Grigio, Chardonnay or Sauvignon

Blanc (in addition to Cabernet).

Mushroom-spinach puff pastries make fun party fare, and taste great with a Brut-style sparkling wine, Merlot or a fruitful (not oaky) Chardonnay.

And let's not forget cheese. Rather than trying to come up with precise cheese-and-wine pairings, I strongly suggest the smorgasbord approach. If you select 10 different types of cheese to serve, then also choose 10 different types of wine, and let your guests do their own mixing and matching.





Oaky. Describes the aroma or flavor of oak in a wine. This comes from aging the wine in oak barrels.

Perfumed. Refers to a delicate bouquet, often with a hint of sweet flowers. Wines with a big impression of flowers are referred to as floral.

Quaffer. An easy-drinking wine that can be enjoyed by itself (i.e., without the need for food). Many wines featured by the Light & Sweet Wine Club fall into this category.

Round. Describes a wine that is well balanced in body, fruit and tannins.

Spicy. General term to describe aromas and flavors such as anise, cinnamon, cloves, mint and pepper in a wine. It does not infer "hotness."

Terroir. A French word used to describe a winegrowing area's or a specific vineyard's soil, climate and farming methods.

APPELLATION SHOWCASE

RUSSIAN RIVER VALLEY

California's Sonoma County is blessed with a number of exceptional areas for winegrowing, including the Russian River Valley.

The valley's climate is sculpted by the regular intrusion of cooling fog from the Pacific Ocean a few miles to the west. Much like the tide, it ebbs and flows through the Petaluma Wind Gap and the channel cut by the Russian River.

The fog usually arrives in the evening, often dropping the temperature 35 to 40 degrees from its daytime high. It retreats to the ocean the following morning.

This natural air conditioning allows the grapes to develop full flavor maturity over an extended growing season — often 15 to 20 percent

longer than neighboring areas — while retaining their life-giving natural acidity.

With more than 15,000 acres planted to grapevines, there is a broad range of wines from the Russian River Valley. Cool climate-loving varietals thrive there, and the Chardonnay and Pinot Noir bottlings in particular are renowned around the world.

But other grapes that you may not expect also express themselves beautifully in the region, providing bright and rich wines. These include Zinfandel, Merlot, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Pinot Gris and Gewurztraminer.

The climate plays a key role in this diversity, and so do the various types of soil found in the valley. It all adds up to the Russian River Valley being one of California's most dependable wine quality capitals.



**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

BILTMORE



***I**t is America's largest home, and it is home to America's most visited winery. It is Biltmore, located in Asheville, N.C.*

Building Biltmore was an architectural undertaking that took six years to complete. Modeled after three 16th-century French chateaux, it would include 250 rooms, 34 bedrooms, 43 bathrooms and 65 fireplaces, spread across 4 acres of floor space. It was a project of the Biltmore family, which emerged as one of America's wealthiest families at the beginning of the 19th century.

Celebrated architect Richard Morris designed the home, while the grounds of the 125,000-acre estate were designed by Frederick Law Olmsted — perhaps best known for creating New York's Central Park.

George Vanderbilt officially opened the home to family and friends on

Christmas Eve in 1895. Today, the Inn on Biltmore Estate enables visitors to stay on the grounds and enjoy exquisite accommodations, relaxed elegance and fine dining. There's a daily afternoon tea, and guests receive complimentary transportation around the estate. Each year, special packages are offered during the Thanksgiving, Christmas and New Year's holiday periods (call 800-411-3812 for information).

For wine lovers, no visit to Biltmore is complete without sampling the estate winery's white, red, rosé and sparkling wines. Tasting is available throughout the day, and behind-the-scenes guided tours are offered twice daily. Also offered each day are red wine and chocolate seminars.

From its winery to its inn, and from its 250 acres of gardens to its 11 unique shops, Biltmore exudes class at every turn.

BEING GREEN

Eighty percent of California vineyard managers have used sustainable farming practices on at least part of their acreage during 2008, according to a recent survey of wine industry professionals. And 46 percent say they have been or plan to be marketing their grapes as "sustainable" or "organic" this year and/or next. Leaders surveyed added that the industry needs to do a better job of educating consumers about the "green" efforts being made by growers.



Whispering Sweet Somethings

We may be “good” all year long, but when holiday time rolls around, it’s almost impossible not to succumb to at least one or two sweet treats.

And why not? Unless there are health issues, why should there be deprivation if there ultimately is no reward? Plus, in the interest of curbing unemployment, keep in mind that the folks at Baker Square and Cheesecake Factory are counting on you.

Fortunately, there are a number of wines that pair nicely with the decadent desserts of the season.

Let’s begin with pumpkin pie. Its distinctive flavor matches beautifully with sweet sparkling wines. Finding a sweet sparkler requires a little bit of knowledge because many such wines include the words “extra dry” on their labels. Other words to look for include “sec,” “demi-sec” and “doux.”

A sweet sparkler also is a good choice to accompany desserts with buttery crusts, English toffee and

custard tarts.

Noticeably sweeter on the “sugar spectrum” are late harvest wines, made from grapes that were left on the vines well past the regular harvest, allowing their sugar levels to skyrocket. “Nectar-like” is a phrase you often hear in conjunction with these elixirs, which require a bit of density in their pairing partners.

The best match? It’s tough to beat cheesecake topped with berries (pick your favorite), but carrot cake is another tasty option. With late harvest Zinfandel, a piece of high-quality dark chocolate is almost sinful.

Chocolate and its various iterations (including mocha or

cupcakes) find their real soul mates in Port, the sweet wines of Portugal that are fortified with brandy. Port also goes well with anything nutty, including pecan pie.

And what about wines that exhibit just a hint of sweetness? Since they typically have bright fruit flavors, pair them with fruit-based desserts — apple pie, a peach tart, pear slices with a dollop of whipped cream, or pineapple upside-down cake.



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.

Many adults head to Epcot in Orlando for the holidays. It's Disney's "adult" amusement park, and a big part of its allure is the food and wine.

Epcot, the second theme park of Walt Disney World, opened on Oct. 1, 1982. It covers 260 acres and is almost twice the size of the first Orlando park, known as the Magic Kingdom.

The main entrance brings you into Future World. As its name implies, this is where the latest technological offerings are located. You'll find exhibits that focus on ocean life, the land and our environment, imagination, health, energy, communication, space exploration and transportation. Think of it as Disneyland's Tomorrowland area on steroids.

For a completely different experience, Epcot's World Showcase features 11 attractions, each representing a different country, encircling a lagoon. You'll be immersed in the culture of each country as you explore the shops, ride the rides, view the movies and taste the cuisine. To add to the authenticity, many of the "cast members" are from the country represented, and are happy to share their heritage with visitors.

Among Orlando area residents, the real attraction at Epcot's World Showcase is the food. Thousands purchase season passes to the park simply to be able to dine there whenever they wish, perhaps taking in a fireworks or light show as well before they depart. Epcot may be the only theme park on Earth where the food competes with the rides.

For some nine years beginning in 1998, the restaurant lineup at Epcot went virtually unchanged. This year and last, however, a number of changes have been made. New restaurants have been introduced, one has seen its menu completely overhauled, and others have



TOURING TIPS

been remodeled to create more "immersive experiences."

And here's the best news of all for wine lovers: Disney takes wine seriously. The wine lists you'll encounter at several of the World Showcase restaurants are world-class in every way, and all are well thought out in terms of including selections that pair nicely with the particular cuisine.

To help you plan a wining-and-dining vacation at Epcot, let's take an armchair tour of the World Showcase restaurants...

- **Bistro de Paris** — This gourmet restaurant, with French cuisine and a romantic ambience, features pan-seared

lobster, rack of lamb and filet mignon. Its second-floor location offers a gorgeous view of Epcot, and its wine list includes many French bottlings.

- **Les Chefs de France** — France is a culinary capital, so it only makes sense that the "France" section of Epcot would have two fine dining establishments. Here, authenticity rules, from the atmosphere to the *croque monsieur*, and from the *salade Nicoise* to the various gourmet main dishes.

- **Le Cellier Steakhouse** — This is the place to enjoy Canadian cuisine, as defined by the various regions of our neighbor to the north. The environment is inspired by the castle wine cellars of the grandest of Canadian chateaux: Frontenac and Laurier. Le Cellier is a steak lover's paradise, but it also offers a handful of seafood specialties.

- **Nine Dragons Restaurant** — The rich Asian interior (carved wood figures and Chinese lanterns abound) is complemented by inventive cuisine: Cantonese, Mongolian, Szechuan, Hunan and Kiangche. In a word: sumptuous.

- **Restaurant Marrakesh** — Taste the flavors of Morocco in signature dishes such as roast lamb, couscous, brochette of chicken and shish kabob.

• **Rose & Crown** — This quaint dining hall offers English “pub grub,” including fish and chips, and shepherd’s pie.

• **San Angel Inn** — Modeled after a hacienda that dates back to 1692, this authentic Old Mexico-style rancho is *not* the place to go if you’re seeking Taco Bell-style Mexican fare. However, if it’s grilled tenderloin of beef, grilled shrimp or Mahi-Mahi you seek, you’ll be satiated by the subtle flavors infused into these and other dishes.

• **Teppan Edo** — The communal ritual of Teppan-yaki style cooking is the star of this “show,” as artful chefs chop and stir-fry fresh fish, meat and vegetables on grills at your table. Celebrating a special occasion? Opt for Wagyu or Kobe beef.

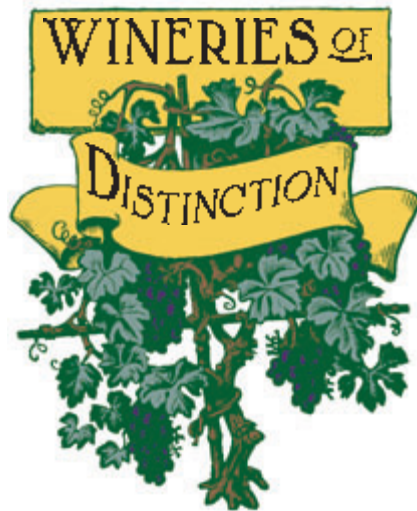
• **Tutto Italia Ristorante** — This casually elegant restaurant offers regional specialties from across Italy, and guarantees freshness by making bread, pastries, mozzarella and pasta on-site. The wine list, of course, leans heavily toward Italian selections.

• **Biergarten Restaurant** — It’s Oktoberfest every day at this restaurant in the German pavilion, as its traditional buffet offers an all-you-can-eat extravaganza of bratwurst, weinkraut, rotisserie chicken, roasted pork and more.

Each year, usually from late September through early November, Disney ups the culinary ante by staging the Epcot International Food & Wine Festival. In addition to the usual park activities, guests can explore marketplaces featuring regional food and wine, learn from renowned chefs and winemakers at special programs and demonstrations, and enjoy the sounds of the “Eat to the Beat” concert series.

Stop by the Wonders Bar at the festival’s welcome center for a glass of bubbly, then hit the Stockpot shop on the way out to pick up a culinary souvenir.

And if you book a room on the Disney property, the resort’s transportation system will get you back safe and sound... so you can get rested for another day of Disney “adult” fun.



Simi Gains from Reeder’s ‘Full Circle’ Journey

Simi Winery, in Northern Sonoma County, was founded by brothers Giuseppe and Pietro Simi in 1876.

But its modern history really began in 1979 when Zelma Long became the winemaker and set the course for bringing the estate and cellar into the 20th century.

Simi’s knack for attracting talented vintners continued when Frenchman Michel Rolland accepted a consulting role, when New Zealand wine star Nick Goldschmidt succeeded Long, and when Chateau St. Jean’s Steve Reeder succeeded Goldschmidt.

“When you think of the great wineries of Sonoma County, Chateau St. Jean and Simi are at the top of the

list,” Reeder says. “In fact, I’ve lived across the street from Simi for many years, and have thought it would be just a matter of time before I worked here.”

After a brief stint of winemaking in California, Reeder moved to the East Coast for 10 years. In 1992, he went to Kendall-Jackson, and in 1994 he and his family moved to Healdsburg, to return home. In 1997, he became winemaker and director of operations for Chateau St. Jean.

Now at Simi, Reeder has come full circle and has satisfied his aspirations of living up to his Sonoma beginnings. “I’ve returned to Healdsburg and the Alexander Valley, where I started 26 years ago,” he notes.

And Simi is benefiting from his experience.

“A lot of what we do at Simi is based on tradition, enhanced with cutting-edge innovation,” Reeder explains. “The philosophy has always been to maintain the quality and style that we’re recognized for, while at the same time improve our methods for growing grapes and crafting wines to reflect the

experience and knowledge we are accumulating, and have been throughout the winery’s 125-year history.”

Simi offers a guided tour that provides a glimpse of the estate’s colorful past, as well as an informative look at present winemaking

methods. Tours begin daily at 11 a.m. and 2 p.m., and the Simi visitor center may be reached at 800-746-4880. Daily hours for wine tasting are from 10 a.m. to 5 p.m.



Quotes Du Jour

■ *Harry Waugh, on the future of California winemaking:*

“In California wine has only been made seriously for about a hundred years, but the progress that has been made is staggering. Certainly, the future is bright, for the finest oenologists in the world reside there.”

■ *Marvin Shanken, Editor and Publisher of Wine Spectator magazine, on the accessibility of wine knowledge:*

“Wine is often thought of as a sophisticated and intimidating subject, but with the right tools anyone can develop an understanding and appreciation for fine wine.”

■ *H. Warner Allen, on how a bit of knowledge enhances wine enjoyment:*

“Our joy of the world is increased by an understanding of the artistic pleasure that a great wine can give, and a great wine cannot be fully appreciated without some knowledge of its composition.”

■ *Dom Perignon, upon taking his first sip of Champagne:*

“Come quickly! I am tasting the stars!”

Q AND A

There’s a restaurant we visit two or three Friday nights each month because it has fabulous fish-n-chips. We’ve tried all three Chardonnays on their wine list, but none of them match up well, at least to our taste.

What other kind of wine should we try?

Sauvignon Blanc matches well with most types of white fish, the typical type used for fish-n-chips. But an even better match would be white sparkling wine — be it Champagne from France, Prosecco from Italy or a bubbly from California. That goes for almost any fried food, including Japanese tempura.

We eat a lot of fish, and know that Pinot Noir goes great with

salmon. Are there any other fish we could try with Pinot?

Yes. Another great match is grilled tuna.

A wine bottle that’s sealed with a screw cap is inferior to one that’s sealed with a cork, right?

Wrong. Actually, a better answer would be: not necessarily. More and more wineries are replacing corks with screw caps, even on their top-of-the-line bottlings. And that’s not the only trend in wine

packaging. In the future, glass bottles could be replaced by soft containers. It’s already happening, although most examples thus far have been for wines at the low end of the price spectrum.

More and more wineries are replacing corks with screw caps.

Have a question about wine? Log on to VinesseTODAY.com and click on “Ask a Wine Question.”



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.



DEMAND FOR BUBBLY ON THE INCREASE

Champagne houses in France are predicting a substantially lower yield this year. Regis Camus, *chef de cave* at Piper-Heidsieck, said that while he is confident of quality, yields will be down by 10 percent. Roederer and Taittinger suggested the same, with Chardonnay the main reason for the drop. While Pinot Meunier grapes will be “quite concentrated” and the Pinot Noir is “looking good,” Camus said, the same could not be said for Chardonnay. Camus added that global demand for Champagnes made exclusively or predominantly from Chardonnay would likely push prices up.



STERLING INTRODUCES ORGANIC WINE LINE

Sterling Vineyards has unveiled a new line of organic wines from Mendocino County. Winemaker Malcolm Seibly, with 30 years of winemaking experience, produced these wines from fruit grown in the organic Beckstoffer, Guinness McFadden and Patianna vineyards in the Mendocino area, known for industry-leading organic farming techniques. “Across the country, interest in organic foods and concern for the environment has become a priority for many people,” Seibly said. “Sterling has long been interested in environmental sustainability for our industry, and our commitment to this has only increased.” Organic farming emphasizes precise timing and

traditional practices such as cultivating symbiotic plants to aerate and nourish the soil, and attracting favorable insects such as ladybugs for pest control and bees for pollination.

VINE DISEASE SPREADS ACROSS FRANCE

A fatal fungus that attacks grapevines is becoming increasingly prevalent across the wine regions of Bordeaux, Gascony and the Charente. The disease, a fungus called Esca (known more commonly as vine measles, or vine cancer), attacks the woody parts of the vine, eventually killing the entire plant. Very little is known about its origin, how it spreads, or its likely progression. Although it affects vines all over the world, this year there has been a sharp rise in reported cases of Esca in southwest France. There have been calls for an agricultural emergency to be declared in the area, and demands for state aid to replant the affected vines. “You can literally see the vines withering before your eyes,” a winemaker in Gascony told a local newspaper.

SOARING COSTS IMPACT GRAPE GROWERS

At LangeTwins Winery & Vineyards, the family is seeing their business fuel costs soar from about \$250,000 four years ago to more than \$1 million by the end of this season. Many petroleum- and mineral-based fertilizers, pesticides and insecticides also have more than doubled in cost since last year.

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.



The Grapevine COOKBOOK



SCALLOPS WITH CAMELIZED ONIONS

The sweetness of the onions makes this dish a great match for an oak-aged Chardonnay. It also pairs nicely with Pinot Grigio and Sauvignon Blanc. This recipe makes 4 servings.

Ingredients

- 5 tablespoons olive oil (divided)
- 3 large garlic cloves, minced
- 2 large onions, thinly sliced
- 1/3 cup premium sake
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 1 1/3 lbs. large scallops
- 1 1/2 tablespoons sherry wine vinegar
- 3 tablespoons fine bread crumbs
- 2 tablespoons fresh parsley, minced

Preparation

1. Heat 2 tablespoons olive oil in medium frying pan and sauté garlic and onions over low heat until golden brown, stirring often (about

40 minutes).

2. Add sake, increase heat to medium, and cook until sake is almost evaporated. Season with salt and pepper.
3. Transfer onions into 4 individual shells or ramekins. Place scallops in a bowl. Sprinkle sherry wine vinegar over scallops and marinate 30 minutes. Place scallops on top of onions. Sprinkle with bread crumbs, remaining olive oil and parsley.
4. Just before serving, place scallops under preheated broiler for 4 to 5 minutes, or until scallops are opaque and crumbs are golden.

BERRY-MUSCAT WINE GOBLETS

Here's an easy-to-make dessert recipe, submitted by member Annette Borysiewicz, that yields 4 servings.

Ingredients

- 1 cup white grape juice
- 1 envelope unflavored gelatin
- 2 tablespoons sugar

- 1 cup Muscat wine
- 1 1/2 cups strawberries, sliced 1/4-inch thick
- 1/3 cup blueberries, rinsed

Preparation

1. In a 2- to 3-quart pan, mix grape juice, gelatin and sugar. Stir over medium heat until gelatin and sugar are dissolved (3-4 minutes).
2. Remove from heat and add wine. Nest pan in a bowl of ice water, and stir often until mixture is cold and mounds slightly on a spoon (about 20 minutes).
3. Remove pan from ice water and stir in strawberries and blueberries.
4. Spoon mixture equally into wine glasses. Chill air-tight until gelatin mixture is firm to the touch (at least 1 hour, and up to a day).
5. Top with your favorite whipped topping and enjoy.

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

2007 Arkel Mendoza, Argentina Torrontes	12.99
2006 La Jolla Lake County Sauvignon Blanc.....	12.99
2007 Mayfield California Chardonnay.....	12.99
2006 Congress Springs Lodi Viognier	12.99
2006 Proyecto Catalonia, Spain Cu4tro Blanco	14.49
2007 La Playa Limari Valley, Chile "Block Selection Reserve" Sauvignon Blanc	14.49
2006 Forefathers Marlborough, New Zealand Sauvignon Blanc	18.99
2006 Martin Codax Rias Baixas, Spain Albarino	20.99

RED WINES

Member Price

2005 El Tiburon California Cabernet Sauvignon	12.99
2005 The Acrobat Mendocino County Malbec.....	12.99
2006 Lone Oak California Syrah.....	12.99
2007 Cielo Delle Venezie, Italy Merlot	14.49
2005 Evans & Tate Margaret River, Australia Cabernet Sauvignon	16.49
2005 Vampire Paso Robles Cabernet Sauvignon	18.99
2005 Gran Familia Rioja, Spain Red Wine	19.99
2007 "Devil's Corner" Tasmania, Australia Pinot Noir.....	24.99

**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 _____	<table><tr><td>Subtotal</td><td>\$ _____</td></tr><tr><td>Sales Tax</td><td>\$ _____</td></tr><tr><td>Delivery</td><td>\$ _____</td></tr><tr><td>Total</td><td>\$ _____</td></tr><tr><td colspan="2">Delivery Charges</td></tr><tr><td colspan="2">\$14.67 for each half case</td></tr><tr><td colspan="2">\$21.60 for full case</td></tr><tr><td colspan="2">Please allow 7-10 days for delivery</td></tr></table>	Subtotal	\$ _____	Sales Tax	\$ _____	Delivery	\$ _____	Total	\$ _____	Delivery Charges		\$14.67 for each half case		\$21.60 for full case		Please allow 7-10 days for delivery	
Subtotal	\$ _____																	
Sales Tax	\$ _____																	
Delivery	\$ _____																	
Total	\$ _____																	
Delivery Charges																		
\$14.67 for each half case																		
\$21.60 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**