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The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS



MARTIN'S JOURNAL

One of the great lessons I was fortunate to learn early in life is to be grateful for what I have.

Growing up, I didn't always get the special toy I wanted for Christmas, and I didn't always get the big hit to win the baseball game. But I had a great family and I had a lot of fun playing ball, and my parents taught me that focusing on what I didn't have, instead of what I had, was pretty unproductive.

I carry that lesson with me to this day. I am extremely grateful for the opportunity to share my life's passion with so many wonderful people — the men and women who work for the wine clubs of Vinesse, and members like you who make it all possible.

The holiday season provides the impetus for this type of soul searching, but I can honestly tell you that I am grateful each and every day I get to spend at the Vinesse office or in a winery's cellar.

Happy New Year... and cheers!

Martin Stewart Jr.

Let's Make 2009 an Even Better Wine Year Than 2008 Has Been

By Robert Johnson

Ten resolutions for the new wine year ahead...

1. Resolve to venture outside your vinous comfort zone. If you're a Chardonnay drinker, try Sauvignon Blanc or Chenin Blanc or Pinot Grigio or some other white variety. If you're a Merlot drinker, give Cabernet Sauvignon or Zinfandel a try. Your palate will thank you.

2. Resolve to try new food-and-wine combinations. Don't be afraid to experiment. If you like it, it's the right combination.

3. Resolve to recycle your wine bottles. Twenty years from now — perhaps sooner — “soft” packaging will replace bottles as the “delivery containers” of wine. In the meantime, we all can do our part by making sure the wine bottles of today aren't simply dumped into landfills.

4. Resolve to make a cork board. Rather than throwing away the cork after opening a bottle, turn it into something useful.

5. Resolve to read a wine-related book. From educational treatises to tales of intrigue, there's a book out there that will enhance your enjoyment of wine.

6. Resolve to teach your children about responsible drinking.

Studies show that children of responsible wine drinkers are less likely to “binge” when the

opportunities to do so eventually present themselves.

7. Resolve to take a “wine country” vacation.

It doesn't have to be Napa or Bordeaux. The “wine country” experience is within just a few hours of every American citizen.

8. Resolve to introduce one “non-believer” to the wonders of wine. Sharing, after all, is in the spirit of the season.

9. Resolve to attend a wine dinner at a local restaurant. Do this for yourself. You deserve it.

10. Resolve to cook a meal with your significant other at least once per week. It's cheaper than a restaurant wine dinner, and a great way to spend quality time with the one you love.





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:

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-  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



Will the hot culinary trends of 2008 continue into the new year, or will they run out of gas and give way to "the next big things"?

Only time will tell, but some top trends of the year gone by could prove to be very good for wine lovers. I'd like to share five — selected by 1,200 chefs who are members of the American Culinary Foundation — and tell you about my own wine experiences with them.

1. Grass-fed items. When cattle is grass-fed, the result is leaner beef that's higher in omega-3 fatty acids. That means there's less need for antibiotics for the cows. Leaner beef always is a good thing from a dietary perspective, although it doesn't necessarily impact flavor all that much. So it's not so much a matter of switching to a different wine variety in order to create the perfect match; rather, I enjoyed pairing grass-fed beef with wines that were made with sustainable farming practices. It was my way of "being green" when eating out.

2. Ethnic fusion cuisine. Just about all food is ethnic, when you think about it. For instance, in Japan, American food (whatever that is)

would be considered ethnic. That said, I ran into some very interesting culinary meldings this year. Among my favorites: Latin American and Indian, which gave a different spice twist to traditional Latin American fare. When the meat was white, it was great with Gewurztraminer or Viognier. When it was red, Syrah seemed to work the best.

3. Asian entrée salad. Each chef has his own "take," but my favorite salad of the year was a cobb with miso-slathered grilled chicken, quail egg and a soy-ginger vinaigrette. There was only one wine to serve with that flavorful dish: sparkling.

4. Small plates/tapas/mezze.

Whatever you call them, smaller was better in 2008, and the spectrum of flavors when you



order several dishes can be quite wide. The best wines to serve with this type of smorgasbord: Sauvignon Blanc and Merlot.

5. Bite-size desserts. The obvious pairing partners would be dessert-style wines, but I'm still looking for a restaurant that offers a flight of sweet wines in a serving size (say, an ounce-and-a-half per) to match the sweet bites.



Ullage. The small pocket of air in the bottle between the top of the wine and the cork. Most wines today are bottled for immediate consumption, so the ullage should be minimal.

Vinifera. Vine species of European origin. Almost all of the best wines are made from vinifera grapes.

Whole bunch pressing. Process of crushing grapes with their stems still attached. The stems act as conduits, helping with drainage.

XYZ. A line of Zinfandel wines that was introduced a few years ago by Sonoma County's Geyser Peak Winery.

Yeast. A microscopic unicellular fungi responsible for the conversion of sugars in must to alcohol.

Zymology. The science of fermentation.

APPELLATION SHOWCASE

BUTTE COUNTY, CALIF.

The beginning of specialty farms in California's Butte County chronicles the development of California's agricultural industry and its diversity of crops and progressive farmers.

While county history is steeped with tales of immigrants searching for gold, it soon became apparent that the true wealth of the region is its farmland. Now, visitors can follow the Sierra Oro Farm Trail and visit farmers and grape growers who have changed how America eats and drinks.

For many Americans in the mid-1800s and early-1900s, the first almonds, walnuts, olives, peaches, oranges or kiwi they tasted were grown along the Sierra Oro Farm Trail. And today, that trail leads

to eight wineries as well.

The trail begins 60 miles north of Sacramento. Pinpoint the towns of Oroville and Chico on a map, and you'll be in the right area. A good time to visit is right after the fall harvest, when the Sierra Oro Passport Weekend is held. Dates for 2009 have not yet been announced, but in 2008, the Passport Weekend followed another popular local

event: Johnny Appleseed Days. Taking in both events would provide a thorough "taste" of the region.

Not all wineries along the Sierra Oro Farm Trail are open daily, so if you plan to visit at some other time of the year, it's best to call ahead. You'll find a list of wineries, with contact information, at sierraoro.org.

Butte County may not be on your "wine country" radar screen, but it's worth searching out.

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grape growers
have changed
how America
eats and drinks.



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PRICE:

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VINESSE STYLE

POPS FOR CHAMPAGNE

It has been called Chicago's most elegant live music club. It's unquestionably the nation's most acclaimed Champagne bar.

It is Pops for Champagne, which opened in 1982 in the Windy City's Lakeview neighborhood, and two years ago relocated to the historic Tree Studios building on State Street in the downtown River North neighborhood.

The uniquely designed space encompasses two floors. At street level, the main bar offers more than 125 sparkling wines, full bar service, a raw bar and shared plates (oysters, king crab, lobster), and a dessert menu. During the early evening hours, downtown workers congregate for drinks before heading home. Later in the evening, Pops doubles as a romantic spot for local couples and a must-see



destination for visitors to the city.

Those in the know head downstairs to the basement level, where live jazz entertainment is featured... and the sparkling wine continues to flow. It's not unusual to see couples sip Champagne, nibble on caviar and soak in the sounds for hours at a time.

Although Pops specializes in Champagne, those who prefer more potent potables will be impressed by the selection of spirits, cordials, cognacs and scotches from around

the world. And wine lovers who prefer flavor to fizz may select from a well-

selected list of still table wines.

Pops does not enforce a strict dress code, but it's definitely a place to see and be seen.

For additional information, call 312-266-POPS, or visit popsforchampagne.com.

BEING GREEN

The Winegrowers Sustainable Trust is a voluntary group of Washington winegrowers that have embraced a covenant with environmental, economic and social sustainability concurrent with their production of grapes and wine. Its mission is to develop and implement a sustainable vineyard management program, synonymous with the Walla Walla Valley. Sustainable winegrowing is a holistic system of recognized cultural production methodologies that employ environmentally-friendly and socially responsible viticultural practices that respect the land, conserve natural resources, support biodiversity, exercise responsible relationships with workers, neighbors and the community, and provide continuing economic and biological vineyard viability.



Chocolate Talking Points

People are beginning to talk about chocolate the same way they talk about wine.

And that makes sense, since both are among life's great pleasures — and are being served together by more and more restaurants. Among the more popular pairings: dark chocolate with Port, and chocolate cake with fruit-forward Zinfandel.

Here are a few fascinating facts about chocolate that you can use to impress your friends... over a glass of wine, of course...

- Africa produces 70% of the world's cocoa crop, most of it from the Ivory Coast.
- 3.6 billion pounds of chocolate candy were consumed in the U.S. in 2007. Allow us to do the math: That's 12 pounds per person.
- The U.S. ranks 12th in the world in per capita chocolate consumption. The top three are Switzerland, the United Kingdom and Germany.
- Cocoa cultivation has been traced back to the Olmec civilization (1500-400 B.C.) in what is now Honduras.



Later, the Mayans and Aztecs used cacao beans as currency and made chocolate into a hot, spicy drink reserved for warriors, nobility and priests.

- Of the people who buy chocolate for themselves, 67% do so because they're having a chocolate craving.
- Dark chocolate can be healthy for your heart. It contains high levels of flavanoids, antioxidants that can help reduce bad cholesterol and improve blood flow to lower blood pressure.
 - Chocolate does not contain much caffeine, contrary to popular belief. The average serving of milk chocolate has less than a cup of

decaf coffee. But chocolate does contain theobromine, which is a stimulant.

- Chocolate has not been proven to be an aphrodisiac. It contains tryptophan, which is a building block of serotonin, as well as phenylethylamine, a chemical released when people fall in love. But the amounts in chocolate are too small to have any measurable effect on desire, researchers say. (Hey, nothing is perfect.)

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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FREQUENCY:
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America's Burgundy: The Willamette Valley

Oregon's Willamette Valley stretches about 120 miles from south Portland to Eugene.

It's home to the University of Oregon in Eugene and Oregon State University in Corvallis, and is chock-full of scenic back-country roads, historic towns and covered bridges. During the spring and summer growing seasons, roadside stands dot the country lanes and farmers' markets appear throughout the area.

This is Oregon's most diverse agricultural region. Its fertile soil and ample rainfall produce nuts, all kinds of berries and tree fruits, hops for beer-making and, of course, winegrapes.

In 1965, David Lett of Eyrie Vineyards was the first to plant Pinot Noir in the Willamette Valley, earning him the moniker "Papa Pinot." Soon after, Dick and Nancy Ponzi started Ponzi Vineyards, followed by Dick Erath and his Erath Vineyards. Each took a chance on a notoriously difficult grape requiring challenging growing conditions (warm days, cool nights... not too hot, not too cool).

Today, the region is home to more than 200 wineries, many of which produce incredible Pinot Noir. The Willamette Valley also turns out impressive Pinot Gris, Pinot Blanc, Chardonnay and Gewurztraminer.

Buffered from Pacific storms on the west by the Coast Range, the valley follows the Willamette River north to south for more than a hundred miles.



TOURING TIPS



To the east, the Cascade Ranges draw the boundary between the Willamette Valley's misty, cool climate and the drier, more extreme climate of eastern Oregon.

At its widest point, this long, broad valley spans 60 miles. In ideal years, the maritime climate provides the best conditions possible for growing Pinot Noir. In lesser years, fall rains can be tricky and malicious, causing reactions among winemakers ranging from minor hair pulling to outright despair. In this matter, the Willamette Valley compares favorably with the Burgundy and Alsace regions of France.

Accommodations around the Willamette range from national chain hotels and motels to more personal bed-and-breakfast inns.

The Black Walnut Inn is set amid the Red Hills of Dundee, and offers a spectacular view of the Cascade Mountains. It's surrounded by the 12-acre Black Walnut Vineyard and a 20-acre forest.

The Brookside Inn on Abbey Road provides an authentic Pacific Northwest experience. It's situated on 22 shaded acres with ponds, waterfalls and walking trails.

Breakfast is a culinary experience,

with menus inspired by top Northwest chefs and featuring the best local ingredients.

You'll find the McMenamins name on unique restaurants, pubs and inns all over the Portland area, including in the Willamette Valley town of McMinnville.

McMenamins Hotel Oregon offers 42 cozy guest rooms, a Cellar Bar serving regional wines and a Rooftop Bar specializing in handcrafted ales.

Unique dining opportunities abound in the valley, offering everything from traditional French cuisine to taste-tempting Northwest fare.

The Joel Palmer House is perhaps the region's best known restaurant. It's housed in an historic Southern Revival home, and was included in the book, *1,000 Places to Go Before You Die*. Its wine list features a wide array of Oregon bottlings, and its menu is both innovative and

exciting.

At Nick's Italian Café, the a la carte menu is supplemented by a five-course Northern Italian dinner. And if you'd like to see what an older Oregon Pinot Noir tastes like, this is the place to go.

A favorite among locals is The Dundee Bistro, owned by the Ponzi family and featuring Willamette Valley cuisine (definition: local, fresh and imaginative). If your time for winery touring is limited, be aware that The Dundee Bistro offers more than a dozen local wines by the glass.

From its awe-inspiring scenery to its world-class wine estates, and from its comfy accommodations to its eclectic culinary delights, the Willamette Valley has become the very essence of "wine country." And for fans of Pinot Noir, it's vinous nirvana.

For Further Information

Black Walnut Inn

Dundee • 866-429-4114
blackwalnut-inn.com

Brookside Inn on Abbey Road

Carlton • 503-852-4433
brooksideinn-oregon.com

McMenamins Hotel Oregon

McMinnville • 888-472-8427
mcmenamins.com

The Joel Palmer House

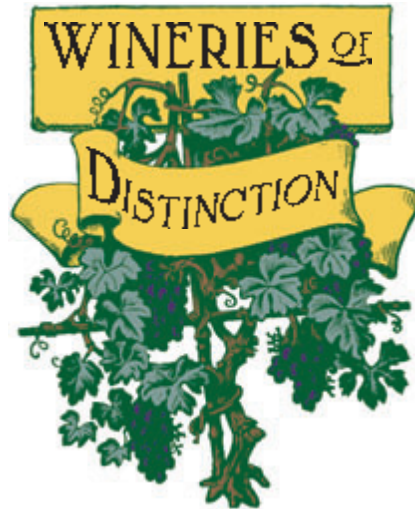
Dayton • 503-864-2995
joelpalmerhouse.com

Nick's Italian Café

McMinnville • 503-434-4471
nicksitaliancafe.com

The Dundee Bistro

Dundee • 503-554-1650
dundeebistro.com



For Pinot Noir Fans, Domaine Serene Is a Must-See Estate

A passion and commitment to produce the world's best Pinot Noir led Grace and Ken Evenstad not to Burgundy, but to Oregon in 1989.

There, in the Dundee Hills of the northern Willamette Valley, they founded Domaine Serene. Today, they own three vineyard estates totaling 462 acres, and have planted approximately one-third of the land to Pinot Noir and Chardonnay.

Growing Pinot Noir is one thing. Making great Pinot Noir wine is another. How do the Evenstads do it?

As you might expect, it begins in the vineyard, where environment-friendly, sustainable practices are embraced.

"Our farming practices are designed to produce very low crop levels for concentrated flavors," Ken explains.

"Our 14-year average is just 1.7 tons per acre. All of our grapes are hand-picked and hand-sorted on a conveyor belt so that all imperfect fruit can be removed."

Domaine Serene keeps all of its small lots separate, which provides lots of flexibility and blending options when it comes time to bottle. There is no fining or filtering, so the true flavors of the grapes shine through in the finished wines. Aging in small French oak barrels for 14 to 18 months lends further complexity.

"There is minimal intervention and only gentle gravity-flow movement of wine from beginning to end," Evenstad adds.

All of that care in the vineyard and the cellar has resulted in a great deal of critical acclaim. In the 17th annual *Wine & Spirits* magazine restaurant poll, Domaine Serene was named the maker of the most popular Oregon

Pinot Noir in the country. Critic Robert Parker proclaimed Domaine Serene to be one of only two "outstanding" makers of Pinot Noir in Oregon. Writer Anthony Dias Blue declared Domaine Serene as "the Chateau Lafite of Oregon."

The estate's flagship wine is known as "Evenstad Reserve," and the 2004 bottling is the 15th vintage. Domaine Serene also makes single-vineyard renditions of Pinot Noir, as well as a Yamhill County cuvee. And its Chardonnay is among the finest made in Oregon.

Domaine Serene is open five days per week, and charges \$15 for a tasting of current releases. A special V.I.P. tour, which includes a tasting of five special wines accompanied by a selection of cheeses, is available for \$40, and requires a reservation.

For further information, call 503-864-4600.



Quotes Du Jour

Now that we've selected the next President of the United States, we thought we'd share some thoughts on wine from a few other notable politicians.

■ "Wine makes daily living easier, less hurried, with fewer tensions and more tolerance." — Benjamin Franklin

■ "No nation is drunken when wine is cheap; and none sober where the dearness of wine substitutes ardent spirits as the common beverage. It is, in truth, the only antidote to the bane of whiskey." — Thomas Jefferson

■ "Mrs. Nixon is in charge of the White House. I leave it to the experts. I try to stay out of it unless I have to. Sometimes, for an important state dinner, I'll pick a wine. I do know something about wines."

— Richard Nixon

■ "My only regret is that I did not drink more Champagne."

— Lord Maynard Keynes

Q AND A

We're going to be entertaining several times this holiday season, and serving a good deal of sparkling wine. Every time I watch the World Series or the Super Bowl, they always show the winning team "spraying" everybody with Champagne. We'd actually like to drink the wine. Is there a way to avoid that spray?



Absolutely. What you've seen on TV is the result of Champagne bottles that have been shaken; the result would be the same with any carbonated beverage (just ask any 4th-grader who has handed a friend a can of well-shaken root beer). Follow these

steps, and you should have no problem...

1. Remove the foil from the top of the bottle.
2. Put a dish towel in your hand, then place your hand on the top of the cork.
3. With your other hand, remove the wire.
4. Pressing down firmly with your "towel hand," slowly turn the cork in one direction and the bottle in the other direction. The force of the carbon dioxide will help push the cork out, so it's

important you hang onto it firmly so it doesn't go flying.

Removed properly, the cork will make a sound that more resembles a quiet "poof" than a loud "pop."

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



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ASSESSING YOUR WINE ASSESSMENT

“One of the most insidious myths in American wine culture is that a wine is good if you like it,” writes Karen MacNeil in her groundbreaking book, *The Wine Bible*. “Liking a wine has nothing to do with whether it is good. Liking a wine has to do with liking that wine, period.” MacNeil goes on to suggest that wine requires two assessments, one subjective and one objective — much like literature. “You may not like reading Shakespeare,” she suggests, “but you agree that Shakespeare was a great writer.” She adds that getting to the point “where you are knowledgeable enough to have both a subjective and objective opinion of a wine is one of the most rewarding stages in developing wine expertise.”

HERE'S A WEIGHTY TOPIC TO CONSIDER

How much wine can one expect to make from a ton of grapes? About 720 standard-sized (750-ml.) bottles. We say “about” because the amount of juice that’s crushed depends on the size of the grapes. When making a “Reserve”-style wine, smaller

berries are preferred because their flavors tend to be more concentrated and expressive. The grapes will produce great wine, but less of it.

HMM... THAT'S AN INTERESTING AROMA!

John Cunin, owner of the Cypress Club in San Francisco, decided to have some fun, and put together a list of the “Top 10 Descriptors a Winemaker Hates to Hear.” Here is his list, presented Letterman countdown-style: 10. wet rodent; 9. Labrador breath; 8. mace; 7. moist navel lint; 6. '63 Chevy Nova exhaust; 5. a men’s room at a baseball park during a game; 4. mustard gas; 3. Velveeta; 2. old running shoes; 1. old running shorts.

WE'LL LEAVE THE LIGHT ON FOR YOU

You don’t need a \$100,000 walk-in cellar to store your wine safely. Proper storage for successful mid- to long-term aging requires only three things: 1. a cool environment; 2. shelving or a flat surface so the bottle may be laid on its side; and 3. no direct sunlight. Heat and light are the primary enemies — and age robbers — of wine. As one member of our tasting panel put it: “Motel 6 is fine as long as it has drapes and air conditioning.”

You don't
need a \$100,000
walk-in cellar
to store your
wine safely.
Mainly, you
need to avoid
excessive heat
and light exposure.

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FREQUENCY:
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PEPPERED RIB EYE STEAK

This dish matches beautifully with Sangiovese, “Chianti,” or Petite Sirah. This recipe makes 4 servings.

Ingredients

- 1 teaspoon sea salt or kosher salt
- 3 cloves garlic, minced
- 1 tablespoon olive oil
- 4 rib eye steaks (about 4 lbs.)
- 1/4 cup black and white peppercorns

Reduction Sauce

Ingredients

- 3 shallots, minced
- 2 tablespoons butter
- 1 cup mushrooms, thinly sliced
- 1 cup Sangiovese
- 1 cup beef stock
- 2 tablespoons cornstarch

Preparation

1. For the steak, using a sharp knife or food processor, mince garlic and salt into a paste. Add olive oil. Rub both

- sides of steaks with mixture.
2. Coarsely grind peppercorns. Mix peppers together and spread out on a piece of wax paper. Roll steak in the cracked pepper, packing as much pepper as possible on the meat.
3. Grill or broil about 4 minutes per side for medium rare. Transfer to a platter.
4. For the reduction sauce, in a saucepan over low heat, sauté shallots and mushrooms in butter until soft.
5. Add wine, turn up heat, and reduce sauce by half.
6. Add any steak juices. Combine beef broth with cornstarch and stir into the sauce. Bring to a boil. Cook until sauce is clear, about 1 minute.
7. Serve in a bowl to spoon over steaks.

BALSAMIC MAPLE-GLAZED SALMON

Try this recipe, which makes 4 servings, with Pinot Noir or Syrah.

Ingredients

- 1/4 cup orange juice
- 1/4 cup maple syrup
- 3 tablespoons balsamic vinegar
- 2 cloves garlic, minced
- 1 tablespoon olive oil
- 4 salmon steaks or fillets, 5- or 6-oz. each
- Salt and pepper

Preparation

1. Preheat broiler or grill. Combine orange juice, maple syrup, balsamic vinegar and garlic in a small saucepan. Bring to a boil and cook, stirring often, for about 6 minutes, or until mixture has a glaze-like consistency. Stir in oil and remove from heat.
2. Season salmon pieces with salt and pepper to taste, then brush generously with glaze.
3. Broil or grill, basting often with the glaze, until cooked through, approximately 10 minutes per inch of thickness.

Light & Sweet

THE FASTEST-GROWING CLUB IN VINESSE HISTORY!

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

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- 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:

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CELLAR SPECIALS

WHITE WINES

Member Price

2007 Arkel Mendoza, Argentina Torrontes	12.99
2007 Cloud Crest California Chenin Blanc	12.99
2007 Masseria Atemura Salento Fiano, Italy	12.99
2008 MAN Vintners Coastal South Africa Chenin Blanc	13.99
2007 Nobilissima Delle Venezie, Italy Pinot Grigio	16.49
2006 Ancient Peaks Paso Robles, California Sauvignon Blanc	16.99
2006 A-Mano Puglia, Italy Fiano-Greco	18.99
2006 Martin Codax Rias Baixas Albarino, Spain	20.99

RED WINES

Member Price

2006 Lone Oak California Syrah.....	12.99
2006 Tarrica Wine Cellars Limited Release Paso Robles Zinfandel	13.99
2005 Boulevard Napa Valley Merlot	13.99
2007 Cielo Delle Venezie, Italy Merlot	14.49
2006 Magellan Napa Valley Cabernet Sauvignon.....	14.49
2006 Baroncini Chianti Colli Senesi, Italy 'Panzio'	16.49
2005 Evans & Tate Margaret River, Australia Cabernet Sauvignon	16.49
2005 Vampire Paso Robles Cabernet Sauvignon	18.99

**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 border="1"> <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</td></tr> <tr><td colspan="2">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	
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Company (if office delivery) _____				Evening Phone Number _____																				
Delivery Address _____																								
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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

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