

TO ORDER MORE FEATURED WINES CALL 1-800-823-5527 TODAY!

Volume 22

Number 12

©Vinesse Wine Club 2014

SKU 23906

The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS

BARCELONA Wine Adventure

Unique Books
for Christmas
Gift Giving

Gluhwein: A
Drink to Warm
Your Soul

Buzz: Sparkling
Conversation
for the Holidays

GET YOUR DAILY DOSE OF WINE NEWS AT <http://blog.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.

Be good to the planet RECYCLE

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
- 🍷 Complimentary subscription to VINESSE's Cyber Circle Community
- 🍷 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
- 🍷 Complimentary wine tasting



EDITOR'S JOURNAL

Wine Books for Winter Reading or Gift Giving

By Robert Johnson

Are you a reader? I am, and I only wish I had more time for that endeavor. With winter descending upon us, I hope to set aside a few evenings each week for sitting down with a good book and (of course) a good glass of wine.

Schiffer Publishing, a family company based in Pennsylvania, is one of my favorite sources of bedtime books — lavishly illustrated, with text that can be consumed in small chunks.

Founded in 1974 to mimeograph, ring bind and distribute a book about antique furniture and accessories in Pennsylvania's Chester County, Schiffer Publishing now has more than 5,000 titles in its catalog, with subjects including antiques and collectibles; arts and crafts; military history; contemporary art and artists; architecture and design; food and entertaining; the metaphysical, paranormal and folklore; and pop and fringe culture.

There's even a section in the catalog devoted to "breweriana" (dealing with all-things beer) and wine-and-spirits antiques.

If you're looking for a good book to cozy up with this winter, or if you're in need of a creative holiday gift for a wine lover in your life, consider these titles from the Schiffer Publishing catalog:

■ **Wine Antiques and Collectibles** (Donald A. Bull and Joseph C. Paradi).

"Over 2,100 photos and text cover the vast array of wine memorabilia available. Included are tools for growing, harvesting and producing wine; cork removers and serving devices; games, signs and tokens for sales, and museum pieces from Spain." *336 pages; \$79.99.*

■ **The Ultimate Corkscrew Book** (Donald A. Bull). "Showcases diversity and creativity in corkscrews over several hundred years. Displays categorical examples of eclectic and figural corkscrews and knives, along with current market values and amusing text." *320 pages; \$89.95.*

■ **Screwpull: Creation and History of a High-Tech Corkscrew** (Donald Minzenmayer). "The story of the development and realization of one of the best devices in the world for removing a cork from a wine bottle, the Screwpull, and its inventor, Herbert Allen. Alongside hundreds of examples of experimental prototypes, patent drawings and many production models, the story unfolds to reveal Allen's conceptualization of how the Screwpull should work, and how imitation knockoffs affected his market." *176 pages; \$59.99.*



Gluhwein: A Hot Wintertime Treat

There are three antidotes to a frigid winter day — the kind one might experience in the Swiss Alps.

One is to “layer,” meaning to wear multiple pieces of clothing: an undershirt, layered with a regular short, layered with a light jacket or sweater, layered with a heavy coat — the number of layers dependent upon the air temperature.

Another is to throw a few logs in the fireplace, light a match, and pull up a chair (or rug) nearby.

And then there’s the third: prepare a cup of hot, spicy, soul-warming gluhwein — also known more generically as mulled



The picturesque village of Engelberg serves as the home base for a cable car trip up Switzerland’s Mount Titlis.

wine, and in some European countries as glogg.

At the Mount Titlis ski resort in the Swiss Alps, overlooking the bucolic village of Engelberg, the restaurants prepare a classic rendition of gluhwein. After ascending the snow-covered mountain on a series of cable cars — including the world’s first revolving cable car — one arrives at Mountain Station. There, a brisk walk through a dimly illuminated glacier cave leads to restaurants with picture windows — and menus that include classic hot Swiss chocolate and perfectly spiced gluhwein.

Sipping gluhwein (see “Cookbook” in this issue for a recipe) while soaking in the magnificent beauty of the Alps is an experience like no other.



Grapevine Editor Robert Johnson enjoys a glass of gluhwein at one of the Mount Titlis ski resort’s restaurants.

EACH SHIPMENT INCLUDES:

- 4 bottles of the best finds from California
- Detailed Tasting Notes for each wine



FEATURED WINES MADE IN CALIFORNIA EXCLUSIVELY!

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

WINE COLOR MIX:

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

FREQUENCY:

Approximately Every Other Month

PRICE:

Only \$15-\$17 average per bottle plus shipping

To learn more about this Club, call 800-823-5527 or visit www.Vinesse.com



É L É V A N T
S O C I E T Y

**IT'S NOT FOR EVERYONE.
IS IT FOR YOU?**

Vinesse created the Élevé 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 ÉLEVÉ 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

FREQUENCY:

Approximately Monthly

PRICE:

\$85.99 average per shipment including shipping

To learn more about this Club, call 800-823-5527 or visit www.Vinesse.com

Biltmore: A Unique Wine Field Trip for the Holidays



No trip to North Carolina is complete without a visit to the Biltmore Estate in Asheville — especially during the holiday season, when the mansion is bedecked with sparkling lights, and the estate's winery releases a bottling with a special Christmas label.

The mansion, the largest privately owned house in the United States — with 178,926 square feet of floor space and 135,280 square feet of living area — was built by George Washington Vanderbilt II over a six-year period beginning in 1889. There are 250 rooms.

Various tours of the estate are offered, and a new exhibition, “The Vanderbilts at Home and Abroad,” provides an intimate look at the family that amassed a fortune large enough to be able to construct this nod to the Gilded Age, with its magnificent gardens and other “amenities,” including a working winery.

Originally the estate's dairy barn, the Antler Hill Village & Winery offers complimentary tasting of Biltmore's award-winning wines.

In 1971, George Vanderbilt's grandson, William Cecil, first experimented with winemaking at Biltmore. From a harvest of French-American hybrid grapes planted within sight of Biltmore House, the inaugural vintage was bottled in the estate conservatory.

Unsatisfied with the wine — it would later be dubbed “the crush of horror” — Cecil sought advice from winemaking experts at the University of California at Davis. Although the

researchers were uncertain that vinifera cultivation was truly possible in western North Carolina because of general growing conditions in the region, they worked closely with Cecil to suggest new advances in grape-growing methods and technology.

Cecil continued his effort to achieve his dream of making wine at Biltmore by moving the vineyard to the west side of the estate and expanding to 150 acres of vinifera grapes. In 1977, he traveled to France to persuade sixth-generation French winemaker Philippe Jourdain to oversee the development of Biltmore wines and help build the



future of what would become the Biltmore Estate Wine Company.

In the decades since, Biltmore has grown and tested numerous varietals. Six of them — Riesling, Chardonnay, Viognier, Cabernet Sauvignon, Cabernet Franc and Merlot — have proven to be particularly well-suited for the western North Carolina terroir and the microclimate of the estate.

In an effort to expand its portfolio and consistently craft the highest quality wine possible, Biltmore also partners with select growers in North Carolina, Washington state and California, including Sonoma and Napa.

Winemakers Bernard Delille and Sharon Fenchak, despite their distinctly different backgrounds, share a common approach to winemaking as they create high-quality wines that are true to varietal character as well as food-friendly. Together, they have developed an outstanding portfolio of award-winning wines worthy of the finest Vanderbilt traditions of taste and style.

When asked to name his favorite wine, Delille says, “The one I’m drinking right now!” A native of France, he joined the Biltmore Wine Company as assistant winemaker in 1986, rising to the position of winemaker in 1991. He is especially fond of sparkling wines, and enjoys crafting them according to the traditional *méthode champenoise*.

Delille’s background includes a master’s degree in biochemistry and certificates in microbiology and enology from the Faculty of Science in Lyon, France. Prior to joining Biltmore, he was a winemaker in the Pyrenees Atlantiques region.

Fenchak’s passion for winemaking brought her to Biltmore in 1999, and she attained winemaker status in 2003. In addition to creating fine wines, she is also involved in research and development for new grape-growing technology and production methods.

“As Biltmore wines continue to grow,”



Fenchal says, “I hope to continue building the tradition of the Biltmore brand among wine enthusiasts locally, nationally and globally.”

Before Biltmore, Fenchal crafted wines for two different wineries in Georgia. The Pennsylvania native holds a master’s degree in food science from the University of Georgia, a bachelor’s degree in food science from Penn State University, and has served in both the U.S. Army and the Army Reserves. She became interested in wine while stationed in Vicenza, Italy.

Each holiday season, Biltmore produces what has become a favorite wine among the estate’s followers — one adorned with a label depicting a holiday scene. The 2014 Christmas at Biltmore White Wine (a semi-sweet wine) features the artwork of Terry Owensby of Swannanoa, N.C., selected in an annual contest conducted by Biltmore.

“This was my second year of entering the wine label contest,” Owensby said, “and my painting, ‘Enchanted Christmas,’ captures the feeling of the holidays at Biltmore. I have been painting 20-plus years as a hobby. I love Biltmore. As a kid in grammar school, we would take field trips there.”

A field trip to Biltmore — to explore the mansion, stroll the grounds and sample some excellent wines — should be added to any wine lover’s “Holiday To Do” list.

Winery 4-1-1 Antler Hill Village & Winery

Biltmore Estate
1 Lodge St.
Asheville, NC 28803
www.biltmore.com

A guided tour of the winery and complimentary wine tasting are included with Biltmore Estate admission. Additional add-on winery experiences also are offered.

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

WINE COLOR MIX:

Reds, Whites, or Mixed

FREQUENCY:

4-times per year, plus a special holiday shipment

PRICE:

\$98.99 average per shipment including shipping

To learn more about this Club, call 800-823-5527 or visit www.Vinesse.com



TOURING TIPS

Barcelona is a magnificent city, brimming with history, culture and compelling cuisine. But it wasn't until Democracy was restored in 1978 and the city hosted the Olympic Games in 1992 that it became one of Europe's top destinations.

Today, Barcelona is a wine lover's dream, with opportunities to sample the gift of the grape seemingly at every turn. And there are lots of turns to take when strolling through the city, its vast network of narrow walkways making getting lost not only a near-certainty, but also a goal. As is the case in many historic European cities, taking the path less traveled can yield some amazing memories.

Barcelona has no shortage of wine shops, most housed in ancient buildings and focused primarily on Spanish bottlings. Unlike America's wine "warehouses," these are small businesses where you'll likely deal directly with the owner, who is virtually guaranteed to be well versed on the topic of Spanish wines, and also can recommend wine-friendly restaurants to try.

If your time is limited, consider taking a culinary tour. Most tours focus on restaurants within the city limits, but some venture far afield to the countryside of the famous



Montserrat Benedictine abbey. For the best experience, seek out a "small group" tour, and then hope it's even smaller than the maximum number of people allowed. This will provide more one-on-one access to the tour guide, who may be willing to go "off-script" and tailor parts of the tour to your preferences.

On such tours, plates generally are served family style, and include a nice selection of local cold cuts and cheeses. There's often a dessert, of sorts, included: a soft white cheese which, when crushed with a fork, takes on the consistency of cottage cheese and is topped with honey.

For a different type of tour, visit



Take a culinary tour, and you'll likely be served a shared plate of cold cuts and cheeses — including a soft white cheese traditionally topped with honey.

There are numerous opportunities to sample and buy wine in Barcelona, including at wine shops housed in historic buildings.

the Jamon Experience, which overlooks Barcelona's main pedestrian thoroughfare, Las Ramblas. There, you'll learn everything there is to know about the gourmet delicacy known as Jamon Iberico — Iberian ham.

The combination museum and restaurant features informative, interactive displays, and the experience culminates with a tasting of six different kinds of hand-cut ham, accompanied by a glass of cava, table wine or beer. We recommend cava — Spain's version of sparkling wine — because its high acidity and refreshing mouthfeel provide the perfect counterpoint to the natural saltiness of the ham.

Sparkling wine also is a go-to choice for an adult beverage at Barcelona's ubiquitous tapas restaurants and bars. Another is rosé-style wine (known in Spain as rosato) because of its fruit-forward flavors.

Tapas destinations range from tiny holes in the wall with tall tables for standing, to lavish, multi-level dining spaces with bar, table and even booth seating. To get the most out of a Barcelona tapas experience, heed these tips:



The Jamon Experience is a museum and restaurant overlooking Las Ramblas that focuses on Iberian ham and wine. Even the lighting pays homage to the specialty of the house.

VINESSE

Hot LIST

1. Communicate with your servers.

Tell them what you really like, and what you really don't like. They will help you navigate what likely will be a massive menu, tailoring selections to your preferences.

2. Sit near the kitchen. It's fun to watch the various tapas being prepared, and when they're finished and placed on a tray, you'll get first shot at them — at their absolute peak of freshness.

3. Treat your servers with respect.

Say please (or "por favor") and thank you (or "gracias"). Smile. Engage them in conversation. In too many instances, diners treat servers like servants. If you treat them more like friends, they'll treat you the same way.

4. Try the specials. Most tapas restaurants/bars prepare a few dishes that aren't found on the menu. If a server suggests something, and it doesn't stretch your dietary limits or preferences, try it.

5. Tip. Tipping is neither necessary nor expected in Spain. But if you choose to leave a standard, "American-sized" gratuity, don't be surprised if you're given a complimentary flute of cava to close out the evening.

There's so much to see and do in Barcelona that it would require weeks to take it all in. So we suggest hitting the highlights, and making time for at least one wine experience each day. Trust us, they won't be hard to find.

Tapas bars and restaurants are abundant in Barcelona. Because of the wide array of flavors that a "small plates" meal provides, sparkling wine — known as Cava in Spain — makes an ideal pairing partner.



1 Hot Monterey County Wine Festival. On the weekend of Feb. 7-8, California's hub of Alsace-style wines will play host to the 2015 edition of Alsace in Anderson Valley. Saturday events include an educational session, a grand tasting (featuring international wines and small plates), a food/wine pairing demonstration and a winemaker dinner. On Sunday, the local wineries will host open houses with their own special events. The various Saturday events are individually ticketed. <http://www.avwines.com/alsace-festival/>

2 Hot Wine Dinner. On Dec. 11, Travelle restaurant, located in the River North neighborhood of Chicago, will host a "Swine and Wine" dinner featuring five courses. Chef Tim Graham will team up with Chef Nathan Sears of The Radler to create a pork-based menu paired with international wines. Tickets are \$99 per person, and reservations are required. <http://www.travellechicago.com>

3 Hot Winery Experience. Napa Valley's Sequoia Grove Winery has launched "A Taste for Cabernet," a private tasting room experience that presents the winery's limited-production wines in the context of pairing Cabernet Sauvignon with food. The 75-minute seminar, led by wine educator Dean Busquaert, guides guests through a tasting of Sequoia Grove's single-vineyard Cabs and the top-tier blend, Cambium. The experience is offered three times daily for \$50 per person. dbusquaert@sequoia Grove.com



Oloroso. Spanish term used to describe a style of Sherry with an intensely nutty aroma, generated via oxidative aging.

Primeur. French term that denotes a light, fruity style of wine that undergoes virtually no aging prior to release. Example: Beaujolais Nouveau.

Qualitätswein. Term that covers the top two tiers of Germany's four-tier quality classification system.

Residual Sugar. The natural sugar remaining in a wine following fermentation. Some winemakers stop a fermentation early in order to retain sugar.

Sur lie. French term that denotes a style derived by maturing a wine in contact with its lees. Generally enhances complexity and texture.

Terroir. The grape-growing conditions — soil, climate, etc. — of a specific site.

VINESSE STYLE

AN EVENING IN VIENNA

No trip to Vienna is complete without taking in a concert devoted to two of Austria's most revered native sons: Wolfgang Amadeus Mozart and Johann Strauss.

Although Mozart died at the age of 35, his oeuvre includes more than 600 compositions, including sacred music; operas; lyrical dramas and other stage works; ballet music; concert arias, songs and canons; dances; symphonies; divertimenti; serenades and chamber music for widely differing ensembles, and concerti and sonatas.

Strauss lived more than twice as long, to the age of 74, and during his lifetime became known as the "Waltz King." Beginning in 1856, concert tours across Europe triggered what has been described as "Strauss hysteria" — the Beatlemania of its time. Largely due to his influence, the waltz and other types of dance (the galop, polka, march and czardas) became integral parts of Viennese operettas.

Among numerous concerts performed regularly in the city, "Sound of Vienna" offers an entertaining mix of Mozart and



Strauss favorites, performed by the Salonorchester Alt Wien.

Guests may attend the concert only, or purchase a concert-and-dinner package, which includes a gourmet three-course meal. A VIP ticket entitles the holder to dinner, the concert, a glass of sparkling wine during the intermission, a program and a CD.

Opt for that package, and you have a reason to dress up for a stylish evening of food, wine and music in one of Europe's great cities.



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:

- 6 bottles from all over the wine world
- Detailed Tasting Notes for each featured wine

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

FREQUENCY: Monthly

PRICE: Only \$12-\$15 average per bottle plus shipping

To learn more about this Club, call 800-823-5527 or visit www.Vinesse.com

APPELLATION SHOWCASE

Naches Heights



Naches Heights became the 12th American Viticultural Area in Washington state in 2011. Located within the Columbia Valley on an ancient volcanic bedrock plateau, Naches Heights is above the level of the Missoula Floods, at elevations ranging from 1,200 to 2,100 feet.

At present, there are about 40 acres planted to wine grapes in Naches Heights, although the AVA encompasses 13,254 acres in total. The first grapes planted within the AVA's boundaries were Pinot Gris, Riesling and Syrah in 2002. Those boundaries are the Naches River to the north and east, Cowiche Creek to the south and west, and the lower Tieton River on the west.

The land is comprised of windblown soil, also known as loess, which is heavy in clay and helps the soil to retain water. Around 10 to 13 inches of rain fall annually in the Naches Heights region, and it is considered a cooler region for Washington.

Several features distinguish Naches Heights from its neighboring AVAs, including its geological formation of Tieton andesite, rich volcanic soil, higher elevation (which reduces winter damage to vineyards), and sustainable farming. All seven vineyards in Naches Heights grow their grapes using organic,

biodynamic or LIVE (Low Input Viticulture and Enology) certification program practices, making it Washington's first exclusively sustainable AVA.

"We farm with love," noted Phil Cline, proprietor of Naches Heights Vineyard and a third-generation farmer in the region. "Love of the land, grape-growing and making the region a sustainable place for generations to come."

The region was formed 1 million years ago from a lava flow from the Cascade Mountains. After that flow, andesite cooled and hardened to form the single, elevated Naches Heights plateau.

"The Naches Heights Winery and Vineyard Association hopes that all future vineyards on the Heights will also agree to go organic," said Cline. "With our ideal growing conditions, ample irrigation water from the Cascade Mountains, and 310 days of sunshine per year, there is no need to use chemical herbicides or fertilizers on Naches Heights."

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

WINE COLOR MIX:

Reds, Whites, or Mixed

FREQUENCY:

6 times per year

PRICE:

\$139.99 per shipment
including shipping

To learn more about
this Club, call 800-823-5527
or visit www.Vinesse.com



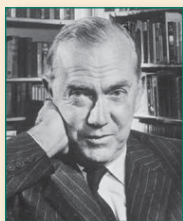
Q What's the best way to get a big "pop" when opening a bottle of Champagne?

A Well, there certainly is a way of ensuring a big pop, but we don't recommend it. You've probably seen the "method" demonstrated on television following Super Bowl and World Series victories: The "cage" that covers the cork is taken off, the bottle is shaken and, if necessary, a thumb gives the cork a little push. The problem is that when a cork goes flying through the air, it may hit something — like someone's eye. Every year, several dozen hospital emergency rooms must deal with individuals injured by flying corks. We highly recommend opening a Champagne bottle correctly — by holding onto the cork tightly and slowly turning it — and choosing a gentle "poof" sound over a loud "pop."

32.4

Number of bottles of Champagne, in millions, shipped from France to the United Kingdom in 2012. That made the U.K. the top export market for Champagne, followed by the United States, which received 17.7 million bottles. (Source: Comité Interprofessionnel du Vin de Champagne)

“Champagne, if you are seeking the truth, is better than a lie detector. It encourages a man to be expansive, even reckless, while lie detectors are only a challenge to tell lies successfully.”



— English novelist Graham Greene

Some have the mistaken belief that a “non-vintage” wine is an inferior wine. Nothing could be further from the truth. Non-vintage (often abbreviated NV on bottle labels) simply means that a wine does not have a specific vintage year designation. Normally, that's because wine from more than one harvest season is used in the cuvee, a practice most common with sparkling wines. Tapping multiple vintages helps minimize the impact of a so-so growing season, and enables sparkling wine makers to develop and maintain a recognizable “house style.”



When the time comes to raise a glass and propose a toast this New Year's Eve, what will the topic be? According to a survey of 660 adults, age 21 and older, conducted by Barefoot Bubbly, 40% of toasts will deal with happiness, health and prosperity; 14% will deal with the new year and surviving the old year; 10% will be about family and friends; and 10% will focus on goals.

Throughout its history, vintners in the Napa Valley have set the highest standard of land use and management designed to preserve the valley's agricultural heritage and way of life. Building on their history of sustainability, vintners continue to demonstrate environmental leadership through programs such as Napa Green Land and Napa Green Winery. Napa Valley's environmental leadership story began in 1968, when vintners and others in the community had the forethought to preserve open space and prevent future over-development by enacting the nation's first Agriculture Preserve. This land-zoning ordinance established agriculture and open space as the best use for the land in the fertile valley and foothill areas of Napa County. Initially, the ordinance protected 23,000 acres of agricultural land stretching from Napa in the south to Calistoga. Today, more than 38,000 acres are contained within the Preserve. Understanding the importance of keeping rural lands rural, the Land Trust of Napa County was established in 1976, creating conservation easements for land owners to preserve and protect their land in perpetuity from development. Today, roughly 10% of Napa — more than 53,000 acres — is protected.



FOOD & WINE PAIRINGS



Sparkling Wine and Appetizers

Hosting a holiday party need not be a daunting, stress-packed endeavor. One easy-to-manage approach is to uncork a number of sparkling wines and serve them with pass-around appetizers.

By serving an array of wines and tasty finger food, you'll satisfy even persnickety palates without the need for a formal, difficult-to-manage, sit-down affair.

There are four basic types of sparkling wine, not counting sweet sparklers such as Asti Spumante or Moscato. Serve all four, pair them with appropriate nibbles, and you have the makings of a festive, memorable holiday celebration.

■ **Blanc de Noirs** — Describes a white wine produced entirely from black grapes. In Champagne, a Blanc de Noirs cuvée can be made from the two black grapes permitted within the appellation, Pinot Noir and Pinot Meunier. Here in the United States, most Blanc de Noirs sparkling wines are made solely from Pinot Noir. The color can range from pale straw to pale salmon, depending on how long the juice was left on the

skins. Appetizer suggestion: beef empanadas.

■ **Blanc de Blancs** — Describes a white wine made entirely from white grapes. Nearly all blanc de blancs sparkling wines are made exclusively from Chardonnay grapes, although a handful are made from Pinot Blanc. Appetizer suggestion: a creamy cheese, such as brie, spread on crackers or crusty bread.

■ **Brut** — Describes a wine made from Chardonnay and Pinot Noir, the two star varieties of France's Champagne appellation. Since both a white variety and a red variety are involved, Brut has the most complex flavor spectrum of any sparkling wine. Appetizer suggestion: duck prosciutto.

■ **Brut Rosé** — Describes a cuvee that's based on Pinot Noir, from which it derives its pink color and most of its flavor. Appetizer suggestion: stuffed mushrooms.

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

WINE COLOR MIX:

Mostly White; Occasionally Blush/Pink or Sparkling

FREQUENCY:

Approximately
Every Other Month

PRICE:

Only \$15–\$17 average per bottle
plus shipping

To learn more about
this Club, call 800-823-5527
or visit www.Vinesse.com



GLUHWEIN

Nothing warms the soul on a cold winter night better than gluhwein — which transforms a bottle of red wine into a hot, spicy treat. Gluhwein is especially popular in Europe, where it's a wintertime staple at ski resorts and outdoor Christmas markets. This recipe is based on the gluhwein served in restaurants at the Mount Titlis ski resort in Engelberg, Switzerland. Non-oaky renditions of Zinfandel, Gamay and Pinot Noir are among the wine varieties that work especially well.

Ingredients

- 1 cup water
- 1 bottle (750-ml.) fruit-forward red wine
- 4 tbsp. sugar
- 1 cinnamon stick
- 4 whole cloves
- 2 oranges

Preparation

1. Thoroughly clean surface of oranges
2. Use potato peeler to collect outer rind from one of the oranges.
3. Place water, cloves, cinnamon and rind in a small pot.
4. Bring water to a slow boil.
5. Stir in sugar.
6. Reduce heat, and simmer for 2 minutes.
7. Add wine to pot and heat, taking care to avoid boiling.
8. Slice the second orange into thin wheels.
9. Ladle Gluhwein through sieve to collect spices.
10. Add one orange wheel to each mug and serve.

TEX-MEX TURKEY

Jennie-O is a dependable source of quality frozen turkeys, and this recipe comes from the Jennie-O kitchens. Try this preparation with a classic American wine: (red) Zinfandel. This recipe yields 12 servings.

Ingredients

- 2 tablespoons chili powder
- 1 tablespoon garlic powder
- 1 tablespoon ground cumin
- 1 tablespoon dried oregano leaves
- 3/4-teaspoon ground red pepper (cayenne)
- 2 tablespoons water
- 1 Jennie-O Premium Basted Young Turkey (10 to 12 pounds), thawed, giblets and neck removed

Preparation

1. In a bowl, combine chili powder, garlic powder, cumin, oregano and red pepper.
2. Stir in water to make a paste.
3. Rub spice mixture on turkey.
4. Cook turkey as specified on the package. Roast until timer pops up and turkey is fully cooked, 180°F as measured by a meat thermometer inserted into the thickest part of the thigh. (Note: Always confirm doneness with a meat thermometer. Juices should run clear.)
5. Let turkey stand 20 minutes before carving.

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.

TO ORDER CALL TOLL-FREE: 800-823-5527
HOURS: MONDAY-FRIDAY 8AM TO 5PM PST

Vinesse

822 Hampshire Rd., Suite E, Westlake Village, CA 91361 • www.Vinesse.com