

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

Volume 23

Number 6

©Vinesse Wine Club 2015

SKU 24792

The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS

The Magic of Engelberg

Pairing With Paella &
Other Spanish Dishes

Stylish Wine Display:
Collectible Decanters

Wine Explorations in
California's Ojai Valley

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

My Kind of Monastery

By Robert Johnson

It was at a beautiful abbey in the Swiss Alps, in a postcard-worthy village called Engelberg, where I learned something extremely important about wine: It's no big deal.

Before the boss hands me a pink slip, let me explain what I mean by that.

Here in the United States, many people think of wine as a special occasion beverage. They'll go out after work for a beer or a cocktail, but a glass of wine is reserved for a birthday, an anniversary or a fancy meal. Yet in most of Europe, including Engelberg, Switzerland, wine is consumed almost every day. The quality of the wine may vary by occasion, but the gift of the grape is ubiquitous.

When we walked through the gates of the Engelberg Monastery, we encountered not only beautifully landscaped grounds, but also a gift shop, a cheese factory (see Wine Buzz in this issue for more on that), and a bistro — a bistro selling wine.

"This is my kind of monastery," I remember thinking to myself. No wonder the poet, William Wadsworth, fell in love with this mountain village (see sidebar).

I also recall thinking that while wine may not be an essential part of life, it certainly makes living more fun. And where's the sin in having some fun on a daily basis? At the monastery in Engelberg, it's certainly not thought of as sinful.



ENGELBERG, THE HILL OF ANGELS

For gentlest uses, of times
Nature takes
The work of Fancy from her
willing hands;
And such a beautiful
creation makes
As renders needless spells
and magic wands,
And for the boldest tale
belief commands,
When first mine eyes beheld
that famous hill
The sacred Engelberg,
celestial bands,
With intermingling motions
soft and still
Hung round its top, on wings that
changed their hues at will.

— William Wadsworth,
1770-1850 (excerpt)



Glassware: Size and Shape Make a Difference

A wine glass is more than a holding vessel for wine. The founders of Riedel stemware viewed the wine glass as an instrument to bring together:

- The personality of the wine.
- The smell of the wine.
- The taste of the wine.
- The appearance of the wine.

The shape of the glass is responsible for the quality and intensity of the bouquet and the flow of the wine. The initial contact point depends on the shape and volume of the glass, the diameter of the rim, its finish (be it cut-and-polished or rolled-edge), as well as the thickness of the crystal.

As you put a wine glass to your lips, your tastebuds are on alert. The wine flow is directed onto the appropriate taste zones of your palate, leading to different taste “pictures.” Once your tongue is in contact with the wine, three messages are transmitted at the same time: temperature, texture and flavor.

The size of the glass also is important because it impacts the quality and intensity of the aromas. The breathing space has to be chosen according to the “personality” of the wine. Red wines require large



glasses, while whites require medium-sized glasses.

Georg Riedel once conducted a demonstration for Napa Valley and Sonoma County winemakers that clearly illustrated how a wine can taste great in one glass and not great in another — simply because of the shape and volume of the glass.

At various intervals, winemakers sat in stunned silence as they experienced aromas and flavors either disappearing or becoming vegetal as a wine was transferred from a proper glass to an improper glass for the particular varietal.

Noted one winemaker: “It’s kind of scary to think that our wine may taste like this when it’s presented to the public in our tasting room. This wine doesn’t taste anything at all like it did right out of the barrel, or like it did in the correct glass we had just a moment ago.”

Winemakers are skeptics by nature, so to see such an esteemed group react in this way proved that when it comes to wine glasses, size... and shape... do matter.



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



**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



This month, this feature should perhaps be called “Vineyards of Distinction,” rather than “Wineries of Distinction.” But as you’re about to learn, the vineyard and the winery have been intertwined for decades — and, now, their relationship has become even closer.

In May, Duckhorn Wine Company announced that, after 37 years of making wines from its coveted fruit, the company has acquired Napa Valley’s legendary Three Palms Vineyard.

Three Palms is widely recognized as one of North America’s greatest Merlot vineyards, and Duckhorn Vineyards made its inaugural Three Palms Vineyard Merlot in 1978. This iconic wine helped to pioneer luxury Merlot in California, and played a pivotal role in establishing it as one of North America’s great premium varieties. Until then, Cabernet Sauvignon attracted virtually all of the attention among high-end California wines. Duckhorn’s Three Palms Vineyard bottling put Merlot on the map, where it remains today.

Three Palms was acquired from Sloan and John Upton for an undisclosed price.

Duckhorn Wine Company has been purchasing all of the grapes from the 83-acre vineyard since 2011, and most of the fruit in prior years. Fruit from Three Palms will continue to be used exclusively in Duckhorn Vineyards wines; there are no plans to sell a portion of it to other wineries.

“This is a very special day for

us,” says Duckhorn Wine Company founder and Chairman Dan Duckhorn. “We have championed the remarkable character and quality of Merlot from Three Palms Vineyard since our debut vintage. We released that inaugural vintage at the then-high price of \$12.50, because we wanted people to understand that it was a Merlot of exceptional quality.

“This message connected with people,” Duckhorn adds. “Not only has the Duckhorn Vineyards story always been tied to the story of Three Palms, our long friendship with Sloan and John has been one of the





wine industry’s most successful and enduring partnerships. We are honored that they are entrusting us to carry on their life’s work, and to carry their great legacy forward.”

Three Palms Vineyard has long been recognized for its unique history and its benchmark Merlots. In the late 1800s, the property was owned by San Francisco socialite Lillie Coit (for whom the Coit Tower is named), who planted the site’s three landmark palm trees.

In 1967, the rocky, alluvial fan was acquired by the Uptons, who planted it the following year. The vineyard has sparse, bale loam soils. In many spots, the vines’ roots dig as deep as 18 feet in search of nutrients. Because of the challenging soils, the vineyard is planted to only 545 vines per acre.

Three Palms also is covered by volcanic stones, which absorb the sun’s heat during the day and radiate the heat back to the vines at night, protecting against frost and helping to ripen the fruit. In addition, the vineyard’s warm up-valley location — in the northeast sector of the valley in an alluvial fan created by the outwash of Selby Creek — contributes to a shorter season with exceptional ripening.

Of Three Palms’ 83 total acres, 73 are under vine, with approximately 50

acres planted to Merlot, and the rest planted to smaller amounts of Cabernet Sauvignon, Petit Verdot, Cabernet Franc and Malbec. The youngest vines were planted in 1999.

With the acquisition of Three Palms Vineyard, Duckhorn Wine

Company’s Napa Valley estate program now includes seven vineyards. These include both mountain and valley floor sites, for a total of 223 planted acres.

“Three Palms is the crown jewel of our estate program,” says Duckhorn Wine Company President and CEO Alex Ryan. “Not only does Three Palms represent the pinnacle for New World Merlot, it is one of a handful of Napa Valley’s greatest vineyards.

“When the history of Napa Valley is written years from now, Three Palms, and the relationship between the Duckhorns and the Uptons, will be an important part of the story.”

Winery 4-1-1 Duckhorn Vineyards

1000 Lodi Lane
St. Helena, CA 94574
888-354-8885

Open Daily, 10 a.m.-4 p.m.
Reservations strongly suggested.

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

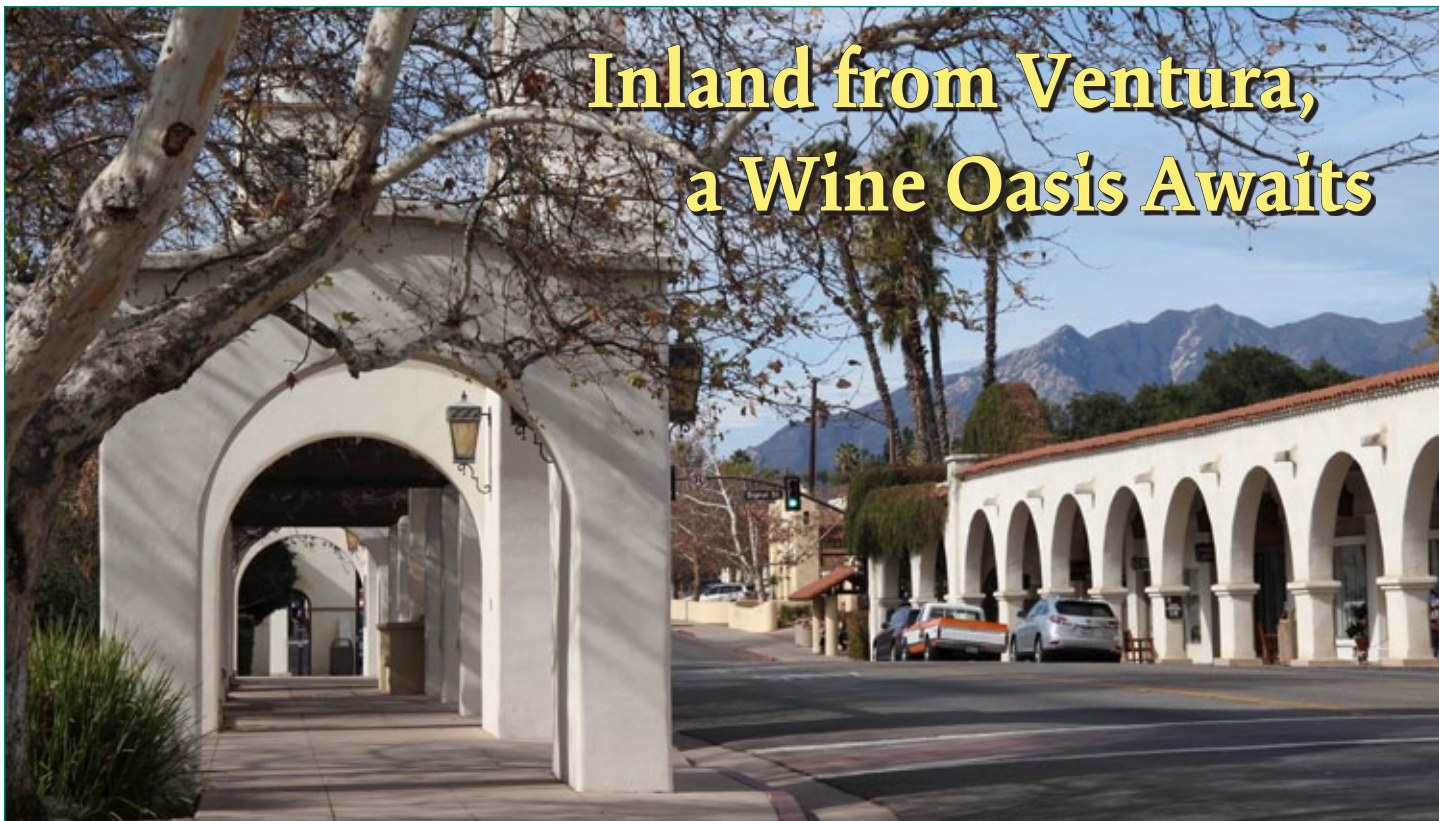
FREQUENCY:

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



Inland from Ventura, a Wine Oasis Awaits

As Robert Mondavi was to the Napa Valley, Adam Tolmach has been to the Ojai Valley, bringing attention to the area as a legitimate winegrowing area — and providing one more reason to visit this quiet California village.

Tolmach went to the University of California Davis, where he studied viticulture and enology. After graduating in 1976, he settled down on the property his grandfather bought in the Ojai Valley in 1933 to farm sweet corn and melons, selling them at a roadside stand.

After two years of this satisfying yet difficult and nearly profitless work, he sought employment in his field of study. With degree in hand, he found work at the Zaca Mesa winery in Santa Barbara County. Before long, he decided to follow his own vision and started a winery with fellow Zaca Mesa employee Jim Clendenen.

Their winery, Au Bon Climat, debuted in 1982 and was an overnight success. But after nine years together, the partners realized they had to follow separate paths. Clendenen bought the business in 1991 and went on to further glories.

Meanwhile, Tolmach had planted a vineyard in Ojai to Syrah and Sauvignon Blanc, and had begun

producing wine from that fruit in 1983. When the collaboration with Clendenen ended, he concentrated all his attention on The Ojai Vineyard.

Looking back over the last 25 years, one can see the development of the winery came in three distinct phases. In the beginning it was lots of fun for Tolmach to discover the budding Central Coast region, experimenting with new plantings, new areas, and

a wide selection of varieties — Pinot Noir, Chardonnay, Sauvignon Blanc, Syrah, other Rhone varieties — in addition to those planted in his estate vineyard.

Back in 1983, the vines were grown without much care in what was called a “California sprawl.” It took years for Tolmach and others to convince growers to move toward progressive practices like drip irrigation and vertical trellising in order to improve wine grape quality.

This brought about the second phase, where Tolmach honed an uncompromising plan, striving to make the best possible wine. By 1994, his wines were consistently delicious and attracted notice, which furthered his success.

With that success, Tolmach was able to change all of his grape contracts and purchase fruit by the acre rather than the ton — enabling him to direct farming practices and reduce the size of the crop by thinning. The clusters that were left on the vine to mature



TOURING TIPS



Boccali's Restaurant

the state of California, which hosts a wide array of programming.

Another local winery — Casa Barranca — has a tasting room nearby in the downtown Arcade. It specializes in locally grown organic wines.

Also in the Arcade is Barrel 33, which combines fine wine with fine art to create a sophisticated yet comfortable atmosphere

ripened more evenly and were more intensely flavored. He found himself paying two or three times the typical price for quality grapes, but felt it was worth it.

For the next 10 years, the wines were big, boisterous and delicious. He worked relentlessly to fine-tune the winemaking process and make it as natural as possible, using only tiny quantities of sulfites and avoiding fining and filtering, with an aim to further improve quality.

The third phase started a few years ago as Tolmach's craving for perfection made him question and review his experiences to find the very best way to convey the personality of each vineyard he works with.

The Ojai Vineyard's intimate tasting room is located in downtown Ojai, next to the Art Center, the longest continuously-operating multi-disciplinary center serving the arts in

for tapas, artisanal cheeses and sparkling conversation.

At Boccali's Restaurant two miles outside town, tastings of Boccali Vineyard wines are offered on weekends until 5 p.m. This family owned and operated winery produces 100% estate wines, made from fruit grown on the Boccali Ranch in the upper Ojai Valley.

All of these wine experiences are easily accessible from the Su Nido Inn, which features spacious one- and two-bedroom suites built around a charming cobblestone courtyard. Although situated in the heart of the Ojai village, visitors are still tucked away with plenty of privacy.

Ojai, about 12 miles inland from the California coastal community of Ventura, has long been known as a haven for artists, musicians and health enthusiasts. It also makes a great weekend getaway for wine lovers.

VINESSE

Hot LIST

1 Hot Copenhagen Wine Spot.

On a street that formerly could best be described as sketchy, Manfred & Vin (on Jaegersborggade) serves up small plates in an intimate space with a combination of tables and bar seats. Numerous wines are available, with a focus on natural wine producers. And during Copenhagen's warmer months, you can even dine alfresco.

<http://manfreds.dk>

2 Hot Los Angeles Wine Bar.

How can a wine bar not have a wine list? Such is the case at Bar Covell, where some selections are written on window panes, but most are simply in the heads of co-owners Dustin Lancaster and Matthew Kaner, who love nothing more than sizing up a customer and recommending the perfect glass of vino. How do they do it? Visit the bar's website for an explanation or, better yet, drop by and experience the "process" for yourself. There's also a nice selection of small plates to accompany the wines.

<http://www.barcovell.com>

3 Hot Food Experience.

Expo Milano 2015 is under way in Milano, Italy, and will continue through Oct. 31. More than 140 countries will showcase the best of their technology addressing healthy, safe and sufficient food for everyone, while respecting the planet — a great "excuse" to visit this culinary and wine capital.

<http://www.expo2015.org/it>

For Further Information

The Ojai Vineyard

109 S. Montgomery St.
805-798-3947

Ojai Art Center

113 S. Montgomery St.
805-646-0117

Casa Barranca

The Arcade
208 E. Ojai Ave.
805-640-1255

Barrel 33

The Arcade
308 E. Ojai Ave.
805-646-1555

Boccali's Restaurant

3277 Ojai-Santa Paula Rd.
805-646-6116

Su Nido Inn

301 N. Montgomery St.
805-646-7080



Yield. The amount of grapes, typically stated in tons, harvested in a given year from a country, state, region, appellation or individual vineyard. A vineyard often is farmed to limit the yield of its vines in order to concentrate flavors in its grapes.

Zymology. The science dealing with fermentation and its biochemical processes.

Adamado. A Portuguese term for a medium-sweet wine. Vinho Verde often is made in this style.

B.O.B. Acronym for “Buyer’s Own Brand,” referring to a private label owned by a restaurant or wine merchant.

Cuvee. Term used to denote a specific blend of wine. (The French translation is vat or tank.)

Demi-sec. A sparkling wine that is medium-dry.

VINESSE STYLE

COLLECTIBLE DECANTERS

It’s not unusual for people who have an interest in a topic to turn it into a hobby — or even an obsession.

For example, people who play or follow baseball may collect baseball cards or autographed balls. People who travel may collect a particular type of themed souvenir — shot glasses (a staple at airport gift shops) or snow globes or Christmas ornaments.

To enhance the wine experience, some people collect decanters.

Today, wine decanters not only are functional — “airing out” a bottle of wine and separating any sediment that may have been in the bottle — but they can be one-of-a-kind pieces of art.

Take the Riedel Amadeo Lyra decanter, as an example. It was created to commemorate the Riedel glass company’s 250th anniversary, and is considered a masterpiece of

mouth-blown art. It can be made only by experienced glass blowers, and no two decanters are exactly alike.

The “themes” associated with wine decanters are virtually limitless, ranging from duck-shaped

to skull-shaped. Even traditional shaped decanters can be decorated. At an auction held in New Orleans last November, a

decanter decorated with gilt brass trim to look like a walrus sold for \$1,434.

A love of wine is accompanied by numerous opportunities to collect associated items — from corks to corkscrews, and from books to decanters. If you opt for decanters, just make sure you have enough space available for a proper display case.



EACH SHIPMENT INCLUDES:

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



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

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

APPELLATION SHOWCASE

Mount Veeder, Napa Valley



Mount Veeder was named for the German Presbyterian pastor, Peter Veeder, who lived in Napa, Calif., during the Civil War era and enjoyed hiking on the mountain, where the Douglas Firs and Bristlecone Pines reminded him of the forests of home.

It was during those Wild West days that winemaking on Mount Veeder was first recorded; in 1864, Captain Stelham Wing presented the first Mount Veeder bottling at the Napa County Fair, a wine hailing from today's Wing Canyon Vineyard.

The Germanic thread continued with the founding in the 1880s of the Streich Winery (today's Yates Family Vineyard) by Ernest Streich, and the Fisher Winery (today's Mayacamas Vineyards) by John Henry Fisher of Stuttgart.

Commercial scale production arrived on Mount Veeder in 1900 when Theodore Geir, a colorful and flamboyant German-born Oakland liquor dealer, bought the property that would later become the Christian Brothers' Mont La Salle Winery (today's Hess Collection Winery). By the late 1890s, there were some 20 vineyards and six wineries on the slopes of Mount Veeder.

Prohibition diminished the vineyards, which revitalized

beginning with Mayacamas Vineyards in 1951 and Bernstein Vineyards in 1964.

During the 1960s, Mount Veeder became a haven for people seeking a lifestyle closer to nature. Among them were Arlene and Michael Bernstein, whose 1973 Cabernet Sauvignon was the first wine to bear the Mount Veeder designation on the label. With the first California vineyard planted to all five of the classic red Bordeaux varieties, the Bernsteins also were the first in the state to produce a Meritage-style wine using all five grapes.

Based on Mount Veeder's incomparable mix of steep slopes, predominance of seabed soil, and proximity to San Pablo Bay, American Viticultural Area status was granted in 1993.

From the deep roots of the pioneering German farmers, Mount Veeder wines continue to reflect the impassioned spirit of the vintners who grow them.



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

Vinesse created the Élevant 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 ÉLEVANT 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



Q We are the parents of a very well-mannered 3-year-old daughter, and we'd like to take her along on our vacation this summer. We'll be going to a lot of wineries in Napa Valley, following some of the suggestions you've made in *The Grapevine*. But a few of our wine friends are urging us to leave Makayla at home, saying she's too young. What do you think?

A Even the best-behaved 3-year-old can do a lot of damage in a winery tasting room — purely by accident. For one thing, most tasting rooms have lots of glass bottles on display; after all, selling wine is their business. Secondly, most Napa Valley wineries also have gift shops that have breakable items such as glassware and decanters on their shelves. They may not display “You break it, you own it” signs, but that’s because they don’t expect to have toddlers running around. Our advice: Leave your daughter at home for this trip, and make it up to her with a day at Disneyland.

316

Amount of wine produced in California last year, in millions of cases. The United States as a whole produced 357.3 million cases. (Source: *Wines & Vines Analytics*)

“Al Stewart was well known in the 1970s for a song called ‘Year of the Cat,’ and I played on his record in the late ’80s. One day, he looked at me and said, ‘You’ve never had good wine. I can tell.’ He opened some great wines and told me, ‘Burgundy is for sex, and Bordeaux is for intellect.’”



— Singer Tori Amos, quoted in *Food and Wine magazine*

In last month’s issue, we shared some of the winners of the California Green Medal: Sustainable Winegrowing Leadership Awards, developed as a way to showcase wineries and vineyards committed to sustainability. This month, we raise a glass to two more of the honorees. The Community Award went to Nord Vineyard Services. With 400 acres of family partnership vineyards at 10 locations throughout Napa Valley, Nord recognizes that the long-term viability of the vineyards requires sustainable business and farming practices. Nord frequently invites professionals and the public to its vineyards, including hosting hundreds of neighbors as part of the Napa Grapegrowers’ and the Napa Valley Vintners’ “Afternoon in the Vineyards.” And the Business Award went to Trincherro Family Estates. Trincherro’s vineyards are managed to balance desired quality, necessary inputs and water use, while its wineries in both Napa and Lodi, Calif., strive to minimize water, waste and energy use.



At the monastery in Engelberg, Switzerland (see “Editor’s Journal”), you can view the cheese-making process, then purchase a gift pack to take home. The monastery also has a bistro and sells cheese-friendly wine.

FOOD & WINE PAIRINGS



Spanish Cuisine

Spain has a long reputation for spicy cuisine, but in recent years, other European influences have helped tame the heat and made Spanish fare, in general, more wine-friendly.

Here are a few pairing possibilities beyond the ubiquitous tapas-and-sparkling wine offerings...

■ Paella may not be the official dish of Spain, but it could be. The challenge for diners is that it's made in an array of styles. In Valencia, white rice, green beans, chicken, rabbit, white beans, snails, saffron and rosemary are the common ingredients — and that's believed to be the original recipe. Also popular is a seafood version, which replaces the meat with seafood (especially shrimp) and omits the beans. And then there's mixed paella, which allows chefs to take an "everything but the kitchen sink" approach in their recipes. All three styles are commonly consumed with fruity sangria made with red wine (for the Valencian version) or white wine (for the seafood and mixed styles). Other paella pairing partners include rosé-style wines and sparkling wines.

■ Lamb ribs is a common dish in Spain, and Restaurant Vinya Nova — located in the long shadows of Spain's Montserrat mountain in Catalonia — adds breading and then deep-fries the meat (see picture above). Because of the preparation, it's a dish that can be enjoyed with either red or white wine — red because lamb is a red meat, and white because fried dishes can benefit from wines with high acid levels. In this case, Garnacha (red) and Albariño (white) work equally well.

■ Fabada Asturiana, also known simply as Fabada, is a rich bean stew that often includes chorizo or pork shoulder among its ingredients. It's popular in restaurants, especially during colder months, and also is sold in supermarkets. (Think of the difference between Campbell's regular soups and its "Chunky" brand; Fabada would be the "Chunky" version.) Because of its bold flavor and texture, Fabada calls for a rich red wine. A California Zinfandel or a Spanish Syrah would be ideal.

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



SWISS-STYLE CHEESE SOUFFLE

You'll need metric measuring tools for this dish, as it's provided by Cheeses from Switzerland. It also requires a 1.5-liter soufflé dish. This souffle matches nicely with Riesling, Pinot Grigio, Sauvignon Blanc, Cinsault or Vermentino, and this recipe yields 4 servings.

Ingredients

- Butter for the bottom of the dish

Bechamel Sauce Ingredients

- 300 ml milk
- 50 g butter, cut into pieces
- 50 g flour
- 1/2 tsp. salt
- Pepper from a mill
- A little nutmeg

Soufflé Mixture Ingredients

- 150 g freshly grated Gruyere
- 4 egg yolks
- 4 egg whites, beaten with 1/4 tsp. of baking powder

Preparation

1. For the bechamel sauce, whisk together the milk, butter and flour in a stainless steel pan, and bring to a boil on medium heat, stirring continuously.
2. On low heat, reduce to a thick sauce for a further 5-10 minutes, and season.
3. For the soufflé, mix the cheese into the hot sauce and allow to cool a little.
4. Mix in the egg yolk.
5. Carefully mix in the beaten egg white in two halves, and then immediately transfer the mixture into the soufflé dish.
6. Preheat oven to 200 degrees C.
7. Bake for 35-45 minutes in the lower half of the oven.

SPANISH-STYLE LAMB RIBS

This tasty dish from Spain can be enjoyed with either red or white wine. Garnacha (a.k.a. Grenache) makes a good choice among reds, while Albariño is an ideal companion among whites. Other tasty options include Syrah, Pinot Noir and Tempranillo. This recipe yields 4 servings.

Ingredients

- 1.5 kg lamb rib racks (about 2)
- 5 garlic cloves
- Pinch of salt
- 2 tbsp. thyme leaves
- Finely grated rind of 1 lemon, plus 1 tbsp. juice
- 30 ml. extra-virgin olive oil

Preparation

1. Preheat oven to 150 C.
2. Place rib racks on an oven tray and score meat with a sharp knife.
3. Pound garlic and a pinch of salt in a mortar and pestle to a fine paste.
4. Stir in thyme, lemon rind, juice and oil.
5. Rub half the garlic mixture over ribs, and season to taste.
6. Roast until meat falls from the bone (about 45 minutes to an hour).
7. Cut each rack into individual ribs, toss through remaining garlic mixture, and serve hot.

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