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The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS



MARTIN'S JOURNAL

But you didn't know that prior to the 14th century, England was a well-respected winegrowing country.

But right around 1400, the “Medieval Warm Period” ended, and England was destined to experience centuries of gloomy weather and room-temperature beer. In recent years, as the climate has warmed to the point that spring frosts are rare, winegrowing has made a comeback. Today, there are more than 400 wineries in England and Wales.

Whether “global warming” is a reality, a theory or just another era in Earth’s ever-evolving climatic condition, one thing is certain: The only constant in the world of wine is change.

Right now, Napa Valley is America’s winegrowing capital. A few years from now, that baton could be passed to the Hudson River Valley. My promise to you is that we will always keep open minds about the sources of our club selections — even if it means sending our wine finders to England.

The Organic Movement and Its Connection to ‘The Good Life’

By Robert Johnson

With sales of organic food skyrocketing, have you ever wondered why there aren't more organic wines on the market?

Quite a few wineries are now certified organic, which means they embrace Earth-friendly farming techniques. But most fall short of being able to include the words “organic wine” on the label because of the use of sulfites — specifically, sulfur dioxide — during the winemaking process.

The reasons for using sulfites far outnumber those for not using them.



They help fight bacteria that can cause unpleasant odors in barrels. They prevent “rogue” yeasts from playing havoc with fermentation. And they serve as a

form of preservative; without sulfites, wines begin to taste old very quickly.

It’s virtually impossible to eliminate all sulfites from wine because they are a natural byproduct of fermentation. But it is possible to hold the sulfites below the designated

level for the wine to qualify as organic. In California, four wineries presently are producing “organic wine,” and at least one of them encourages customers not to cellar the wines for more than a year or two.

It’s estimated that 1 percent of the population has sulfite-related allergies, although it normally takes ingesting food with a much higher level than wine possesses to trigger an allergic reaction. But since the Federal Drug Administration (wisely) errs on the side of caution in setting its level limits, making “organic wine” is both challenging and expensive.

Sensitive people sometimes blame sulfites for the headaches they occasionally get after drinking red wine. Some researchers question that connection, however, since allergic reactions to sulfites are respiratory in nature. Also, sweeter wines — which have higher levels of sulfites — don’t seem to cause headaches, researchers say.

We know we can’t satisfy 100 percent of our members 100 percent of the time, but we’ll keep trying — by seeking out wines made with “organically grown” grapes whenever possible, and keeping an eye out for those extremely rare “organic wines” that meet our quality standards.

Robert Johnson can be reached at Robert@vinesse.com.



OUR MISSION:

To uncover and bring you wine gems from around the world, which you're not likely to discover on your own, and which enhance your wine enjoyment.

YOUR GRAPEVINE TEAM:

Intrepid Wine Enthusiast, Chief Taster and Winehound:

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Chief Operating Officer
(aka "The Buck Stops Here"):

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Wine Steward:

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Americans are notorious for being followers of fashion.

Whether it's the latest cut of jeans, the most outrageous reality show on TV, or the wine variety *du jour*, many people feel more comfortable embracing things that have widespread acceptance or cachet.

In recent decades, we've seen the meteoric rise of Chardonnay, followed by White Zinfandel, followed by Merlot, followed by the current king (or queen, as the case may be) of cachet, Pinot Noir.

So what's going to be the next hot trend in the wonderful world of wine? My guess may surprise you: sweet wines.

Think about it: We are a nation of donut shops, ice cream parlors, chocolatiers, artisan bakeries and cheesecake factories. We have a sweet tooth the size of Alaska and Texas combined, and we're not shy about satisfying it.

Do we really need Krispy Kreme when we have Dunkin' Donuts? Do we really need more than 31 flavors of ice cream?

The point is: It's not a matter of need, but rather one of desire. And even though a little voice inside our head may be telling us to take a pass on the dessert tray, we won't take "no" for an answer.

I'm just waiting for some marketing-

savvy maker of dessert wines to promote his or her elixirs as diet-wise alternatives to the kind of ultra-dense, ultra-decadent desserts often served up in restaurants. I can hear the pitch now: "Have our Late Harvest Riesling for dessert — it has fewer carbs than cheesecake!"

Just as the development of White Zinfandel was more accident than invention, legend has it that the world's first dessert wine was not made "on purpose."

As the story goes, a winery owner in the Sauternes region of France instructed his workers to leave the winegrapes on his estate unpicked until his return from a trip. That return was delayed, and by the time he finally got back, the grapes had been infected by a vine disease today known as botrytis cinerea.

Being a businessman, the winery

owner had little choice but to have the shriveled grapes harvested. Then came the surprise: The resulting wine was amazing, packed with lusciously sweet fruit flavor.

Although he didn't fully understand the chemistry involved — picking late does not guarantee the development of botrytis cinerea — the proprietor declared that all future harvests would commence only after the fungus had developed.

We've been drinking dessert wines ever since, from the acclaimed Sauternes of France to the Muscat-based "stickies" of Australia, and from the iceweins of Germany to the vintage Ports of Portugal.

Americans may "talk dry" when it comes to wine, but many among us "drink sweet." No wonder the Light & Sweet Wine Club is the fastest-growing club in Vinesse history.

And if some bottling of dessert wine were to experience the same kind of publicity bonanza as Pinot Noir got thanks to the movie "Sideways"... watch out!





WINE A_{TO}Z

Corky. The distinctive taste or smell resulting from a rotten or moldy cork. This condition is one of the reasons screwcap closures are gaining in acceptance.

Dry. Descriptor for a wine with no noticeable sweetness. In order to achieve this, the wine typically must have a level of no more than .5 percent residual sugar.

Earthy. Refers to aromas and/or flavors that are reminiscent of the soil in which the grapes used to make a wine were grown. Some Cabernet Sauvignon bottlings from the Rutherford area of the Napa Valley have an earthy quality that is referred to as “Rutherford dust.”

Finesse. A positive trait in wine — a quality of balance and elegance that separates average bottlings from world-class wines.

Gran Reserva. The top wine produced by a Spanish bodega, bottled only in exceptional vintages. Regulations stipulate that these wines must be aged for at least two years in oak barrels.

APPELLATION SHOWCASE

CANADA

If you've never had a wine from Canada, you may be surprised by the elegance and finesse that many bottlings from “The Great White North” possess.

The Canadian wine industry has paralleled America's in many ways. The earliest wines were made from native grapes that often had a rather sharp or “foxy” quality. Shortly after the turn of the 20th century, there was a period of alcohol prohibition. And more recently, the science of matching the right variety to the right microclimate has resulted in the production of world-class wines.

Education has played a key role in Canada's emergence as a player on the global wine scene. In 1997, Ontario's Brock University introduced the world's first research center devoted to growing grapes and

making wine in cool climates.

The Cool Climate Oenology and Viticulture Institute is the equivalent of the wine program at the University of California at Davis, offering both degree programs for four-year students and certificate programs for returning professionals.

Today, Canadian vintners are making eye-opening renditions of not only sweet “ice wines,” but also dry table wines and exceptional sparkling

wines. All but 2 percent of Canada's wine is produced in two provinces: Ontario and British Columbia.

Quebec and Nova Scotia have very small growing areas, and there's one vintner on

Prince Edward Island.

The trend in recent years has been toward traditional vinifera varieties, the growing of which is made possible by both educational and technological advances. And as the quality level has ascended, the historic skepticism over Canadian wines has been replaced by a healthy curiosity and growing enthusiasm.



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Vinesse created the Elevant Society to meet members' demands for super-premium wines. While virtually all members of the original American Cellars Wine Club were very satisfied with their monthly selections, some wanted more, and they were willing to pay for it.

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PRICE:

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VINESSE STYLE

NAPA BY BALLOON

If you're looking for an enchanting...exciting... romantic... way to see the Napa Valley, consider seeing it by... balloon.

Napa Valley Balloons recently celebrated its 25th anniversary, and has been under the same ownership since 1980. Its professional and personable staff — from the picnic hosts to the pilots to the chase crew — is dedicated to helping guests have the experience of a lifetime.

For a full hour, guests get a panoramic view of one of the world's most beautiful valleys from a vantage point that mere words cannot describe. From the wicker and leather gondola, the meadows of mustard and wild flowers form patchworks of color around the long rows of grapevines.



Every scene is a postcard.

Don Surplus caught the ballooning bug in 1978 when he took a ride to celebrate his 33rd birthday. Ten days later, he bought his own balloon and formed a flying club with friends. That club would morph into a business two years later, and Napa Valley Balloons is still going strong today.

Surplus and partner Kim Kleist have piloted balloons throughout the United States and Europe, and have

attended the Albuquerque International Balloon Festival for 17 years. And thanks to their skill, dedication and passion, more people are flown over the Napa Valley each year than any other corridor in the world.

To help guests wind down after an exhilarating

flight, a picnic brunch — including sparkling wine — is served. Now *that's* traveling in style.

To learn more about Napa Valley Balloons or to make reservations for a flight, call 707-944-0228.

BEING GREEN

Organic wines and wines made from organically-grown grapes are part of an expanding movement that embraces both concern for the environment and a quest for the "good life." The former is an extension of the "hippie movement" of the 1960s; attitudes toward the Earth that were considered radical then are widely accepted today as more and more restaurants have menus designed around local produce. The latter is a refinement of the "me-me-me" 1990s, embodied by such trends as the "slow food" movement. We're now enjoying good food and good wine in the company of good friends — and that has to bode well for the future of mankind.



Over a Barrel: What Oak Does

One of the most important “colors” on a winemaker’s palette is the oak barrel.

A vintner will keep different lots of wine in different kinds of barrels — different by place of origin, age, degree of “toasting,” etc. — in order to attain the aromas and flavors he is seeking in the finished wine.

Sometimes, the use of oak seems overdone in winemaking. Sometimes, oak isn’t used at all. But with most grape varieties, the proper and artistic use of barrel fermentation and/or oak aging will enhance the wine. Oak contributes not only to how a wine smells and tastes, but also to how it feels in the mouth — its texture.

The use of oak barrels in the wine-making process can be traced to form following function. In ancient times, barrels were used to house a wide array of products because they were ideal for both storage and transporting. It was only after they had been in use for quite some time that vintners began to realize that oak barrels also could be used to enhance a wine’s ultimate quality.

Interestingly, there is no wood alternative to oak for wine barrels. Pine, chestnut, cherry, walnut and other woods can be used to make barrels, but none is simpatico with wine. Oak seems to transform wine, to give it added dimension, in ways other



woods can’t.

Among the aroma and flavor impressions that oak barrels can provide are vanilla, spice, smoke, cedar, tea, tobacco and various types of nuts. Married with the fruit and earth nuances of the grapes, those impressions can contribute to truly eye-opening wines.

While oak barrels are made in a number of countries, most vintners continue to prefer either French or American for aging their wines. American oak tends to be more assertive, particularly in imparting a vanillin quality to the wine. French oak barrels provide more subtle nuances. It would be difficult to prove that one type is “better” than the other; they’re simply different, and that difference gives a winemaker one more decision to make in crafting any given wine.

In fact, for the creative vintner, choosing the right oak barrels is almost as important as choosing the right winegrapes.

Four Seasons



WINES THAT MATCH THE SEASON.

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Rutherglen: Great Wine & Shady Billabongs

Australia's Rutherglen wine region built its reputation on sweet wines known as "stickies," but in recent years it has been reinvented as perhaps the most diverse growing area Down Under.

Almost all of Australia's winegrapes are grown in the southeast quadrant of the enormous country, within South Australia, New South Wales, Victoria and the Australian Capital Territory. Rutherglen straddles New South Wales and Victoria, west of Canberra. If one were to draw a straight line between Melbourne and Sydney, Rutherglen would be a little northwest of the line, and closer to Melbourne.

So much for the geography lesson. What about the wine?

The Rutherglen region has been producing wine continuously for more than a century-and-a-half, and throughout that stretch, it has been known worldwide for its sweet, fortified wines, almost all of which are made with grapes from the Muscat family. The Muscats and Tokays often are packaged in glass containers that are shaped more like oversized perfume bottles than wine bottles, which lends an air of sophistication to the product.

For sheer intensity of flavor, presented in a sweet style, nothing beats the "stickies" of Rutherglen.

Winegrowing was established in Rutherglen by German immigrants heading east from the Barossa Valley during the mid-19th century. With a heritage of producing luscious iceweins made from



TOURING TIPS

Riesling grapes, it was only natural for the German vintners to make sweet wines, and their elixirs gained a loyal following in Australia and abroad from the get-go.

The tradition has continued unabated, as each year the Muscat grapes are allowed to ripen into raisined berries that are high in natural sugars. From these grapes, the region's vintners craft wines of extraordinary power, complexity and depth of flavor, using

techniques that have been perfected over many generations.

In recent years, Rutherglen growers and vintners have teamed up to make some stunning white wines out of Chardonnay, Riesling and Marsanne grapes. And they continue to make an array of intense red wines, with Cabernet Sauvignon and Durif being among the star varieties.

More than a dozen wineries in Rutherglen and neighboring Beechworth are worth a visit, as they offer both quality and variety in their tasting rooms — known in Australia as "cellar doors." On a given day, one could sample famous varieties such as Cabernet, Chardonnay, Merlot and Riesling, as well as lesser-known varieties such as Trebbiano, Pedro Ximenez, Frontignac and Orange Muscat.

Rutherglen itself is a picturesque town, and a great place to stay for two couples traveling together is the Syrah Cottage. It has one double and one queen room, an award-winning



FOR FURTHER INFORMATION

Syrah Cottage
+ 0427-085135

**Renaissance Farm
Bed & Breakfast**
P.O. Box 149
Rutherglen,
VIC, 3685
Australia

**Mount Prior
Winery (and
The House at
Mount Prior)**
(02) 6026-5591

General Tourism
Rutherglenvic.com

garden and a covered outdoor area for barbecuing.

For a more romantic getaway, stay at the Renaissance Farm Bed & Breakfast, where the morning and evening meals are bountiful and the spa center provides an opportunity to relax and unwind after a long day of visiting cellar doors.

If you'd like to combine lodging, wine tasting and gourmet dining in one location, there's only one place to go in the Rutherglen region: Mount Prior Winery. There, The House at Mount Prior offers an unforgettable dining experience.

"Our menu reflects a blending of old and new styles utilizing local produce," explains the man of The House, Gerard Learney. "This region has always been strong in high-quality lamb, beef and trout. But we also utilize farmed Murray cod, venison and emu; high country berries; and locally-produced preserves, chutney and pickled walnuts to complement our world-class wines."

In addition to wine touring and dining, Rutherglen and its environs offer a wide array of visitor-oriented attractions, including old mine sites, grand homesteads, idyllic farmscapes, classic shopfronts, grand old churches and convents, gorgeous beaches, some of Australia's best golf courses and, of course, shady billabongs.

But if you're going to lounge next to a billabong, keep an eye out for alligators.

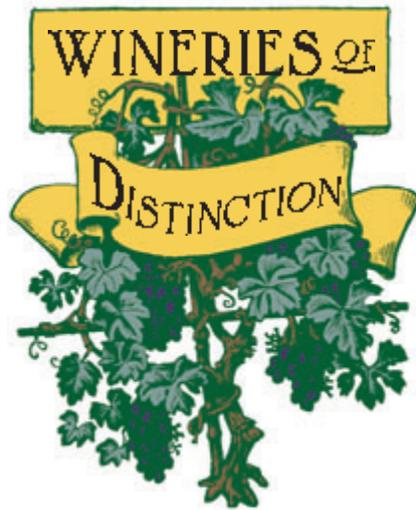
A (SIP (OR 2) OF RUTHERGLEN

The Elevant Society is featuring two wines from Rutherglen in its current shipment:

- Warrabilla Wines 2004 Durif
- Warrabilla Wines 2004

Reserve Cabernet Sauvignon

If you're not an Elevant Society member and would like to learn more about these wines, including pricing, call your Vinesse customer service representative at 800-823-5527.



World-Class Wine From an Unexpected Corner of the World

We all know that wonderful bottlings of Chardonnay can be made from Napa Valley, Sonoma County and Central Coast of California grapes.

Ditto for the fruit grown in the Burgundy region of France.

But few would guess that one of the world's greatest Chardonnays comes from a little-known growing region of Australia.

A vast majority of Australia's winegrowing takes place in the southeastern sector of the country. But the Chardonnay of which we speak hails from the sparsely-populated southwestern area of the country in a wine district dubbed Margaret River.

This is the home of Leeuwin Estate, founded in 1972 on the site of a former cattle ranch by Denis and Tricia Horgan, with consulting help provided by legendary Napa Valley vintner Robert Mondavi.

The Margaret River district has a spectacular coastline with pristine beaches, and enjoys a balmy, temperate climate. The inland vineyards share the land with farms, ranches and majestic karri forests.

The Leeuwin estate includes 98 acres of Chardonnay vines that have been divided into blocks. The fruit from some blocks is designated for the winery's "Prelude" line, while other fruit is utilized for the "Siblings" bottling. And one group of vines — known simply as "Block 20" — is earmarked for Leeuwin's acclaimed "Art Series" Chardonnay.

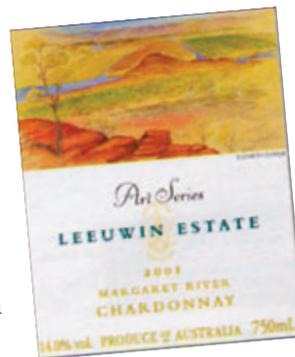
What is it that makes Block 20 a producer of blockbuster Chardonnay? A number of factors:

- It is situated on the middle-level to low slopes of the rolling hills formed by the dissecting creek system of the vineyard.
- The soils are moderately deep laterite gravels over ancient base rock. These are some of the oldest soils in Australia, and are ideal for grapevines because of their general "warmth" and well-drained openness.
- Aspect and exposure are to the north and west.
- The vines are now more than 30 years old, and seem to grown in a perfectly balanced way.

Great care is taken to limit the yields of the vines and to harvest the grapes at their peak of ripeness. The fruit is fermented in specially-selected French oak barriques, and then aged in the very same barrels.

About 18 months after harvest, the Art Series Chardonnay is bottled, and then laid down for another 15 months before being released.

By leaving nothing to chance, Leeuwin Estate is able to craft one of the world's great wines — even in the relative obscurity of southwestern Australia.



Quotes Du Jour

■ *Illinois wine shop owner Tanya Hart, quoted in the Chicago Tribune, on wines of a place:*

“Terroir does matter... Why do people buy Russian River Pinot Noir? Why do they buy Macon? It’s a specific style based on terroir. You don’t have to be a geek to appreciate the subtle differences.”

■ *Shari Scholten, marketer of a device that enables one to open a screwcap sealed bottle of wine without the cap being seen (quoted in USA Today):*

“I know it sounds counterintuitive to have a device for something that can be opened by hand, but we asked a lot of restaurateurs and servers about the best way to present screw-capped bottles, and no one had an answer. A lot of them were embarrassed and weren’t recommending the wines. But I think screwcaps need to be celebrated: ‘Crack’ is the new ‘pop.’”

■ *Author Andrea Immer, on what she would never serve with wine:*

“One of the hardest things to match is that fermented cabbage condiment in Korean cooking, kimchi. Swedish meatballs are tough because there’s an inherent sweetness that yanks the fruit out of wine and makes it taste flat.”

Q AND A

How are “fortified” wines like Port and Sherry made?

— Lou Ann Vogler

As with still wine and sparkling wine, the exact process utilized in the making of Port and Sherry is up to the individual winemaker. However, generally speaking, what “defines” a fortified wine is the addition of spirits — typically Brandy — to the wine.

With Port, Brandy is added during the fermentation process. With Sherry, it’s added after fermentation. The point at which it’s added determines the ultimate sweetness of the finished product. In the case of Port, the addition of the spirits serves to arrest the fermentation, so the earlier it’s added, the more natural sugar is retained (i.e., not burned off) and the sweeter the Port will be.

Authentic Spanish Sherry is made with the use of a Solera system. The Solera consists of multiple rows of old oak barrels — often stacked five

high, as shown in the accompanying photo — which accommodate the blending of multiple vintages in order to create the finished product each year.



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CALIFORNIA RULES

To mark the 30th anniversary of the famous “Judgment of Paris” tasting — at which New World wines were shown to be on an even plane with fine French wines — a “rematch” of sorts was staged recently in the Napa Valley. This time, California wines won by a country mile. So what did the tasting prove? The same thing that the first tasting proved: that California wines should be considered nothing less than world-class.

TURKEYS TAKE OVER

Wild turkeys are showing up in greater numbers in the Napa Valley. Traveling in flocks of up to 40, the birds have been known to take over parks and block roads. They also like to feast on wine grapes, which has a number of local growers and vintners concerned. Some have put up netting to keep the turkeys away, while others have resorted to using devices that make a gun-like sound.

WINE SONGS

(Vinesse founder Martin Stewart Jr. invites members to send in the names of their favorite wine songs — songs that mention wine either in the title or the lyrics. We'll feature several in each issue of The Grapevine, and develop a perpetual list for Vinesse.com. Send your song/artist to Martin@Vinesse.com.)

- **“Bitter Wine”**

Bon Jovi

- **“Champagne Supernova”**

Oasis

- **“Killer Queen”**

Queen

(“She keeps Moët et Chandon in a pretty cabinet”)

CORK, REINVENTED

As growing numbers of wineries make the switch from traditional cork closures to screwcaps, cork growers have been forced to develop alternate uses for the bark of cork oak trees. Among the more unusual we’ve seen: Daniel Michalik’s Cortica Chaise, a soft and comfortable lounge chair that retails for \$4,800. Cork also is used to make bathmats, vases and floors.

WHY LEAVE HOME?

The “wine village” that’s being planned for the southern edge of Woodinville, Washington, has grown in scope. Originally planned as an 18-acre development, the project now will encompass 24 acres, to include 104,000 square feet of retail space, a gourmet grocer, a half-dozen restaurants, 275 condominiums, four wineries, a spa and a 100-room hotel.

‘FALCON CREST’ REDUX

Napa Valley’s Spring Mountain Vineyard, which provided the backdrop for the 1980s prime-time soap opera “Falcon Crest,” is once again open to the public. The winery now offers small group tours of the 19th century estate, including a seated tasting of four wines in the mansion that was seen weekly on network television for nine years. The visitor fee is \$25 per person.

NO WAITING

Researchers at three universities in Spain are working on a study to shorten the traditional biological aging process of Sherry wines, Brandies and wine vinegars without losing quality in the final product.

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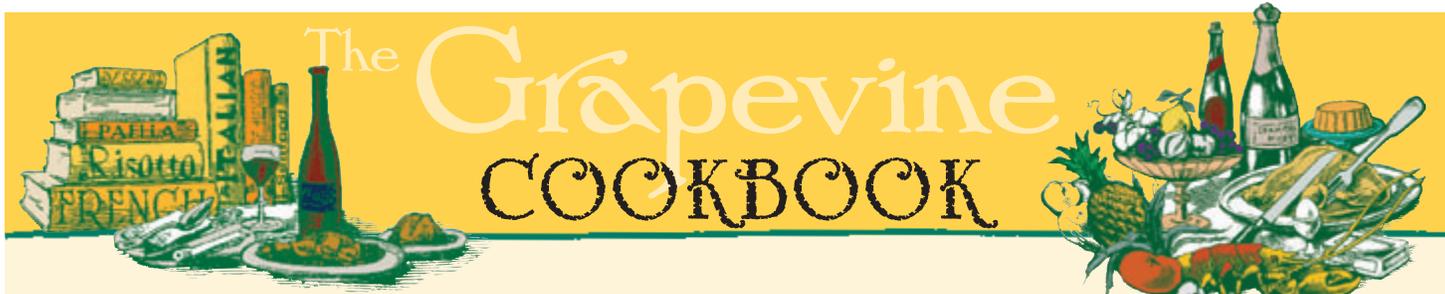
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BLACKENED RIBEYE

This recipe, which serves 4, is absolutely perfect with Durif. It also matches well with other “big” red wines. Serve it with sweet potato fries and grilled garlic bread.

Ingredients

- 4 Angus ribeye steaks
- Paul Prudomme Meat Magic
- Unsalted butter

Preparation

1. Preheat grill to medium high, or oven to 400 degrees. (Note: If preparing this recipe inside, make sure the area is well ventilated.)
2. Melt the butter and brush it onto the steaks.
3. Season steaks as desired with the Meat Magic (or your favorite seasoning).
4. Heat a large cast iron pan (indoor) or a flat top (grill) to medium high heat. Place the steaks on the cook-

ing surface (do not use any fat for this).

5. Cook the steak to desired doneness — 155 degrees for medium-rare, 165 degrees for medium, or 175 degrees for well done.

GRILLED ONO WITH CUCUMBER SALSA

Ingredients

- 2 Ono steaks, 8-oz. each
- 1 teaspoon hot chile powder
- 1 teaspoon fresh thyme, minced
- 1 teaspoon fresh oregano, minced
- 1 tablespoon dry bread crumbs
- 1 tablespoon olive oil
- Salt and pepper
- Vegetable oil spray

Salsa Ingredients

- 6 Roma tomatoes, seeded and

diced

- 1 medium onion, diced
- 1 cucumber, peeled, seeded and diced
- 1/4 cup cilantro, chopped
- 4 whole Jalapeno, diced
- 1 lime, juiced
- Salt to taste

Preparation

1. Mix together the salsa ingredients, and let sit for an hour.
2. Drizzle steaks with olive oil. Sprinkle with chile powder, herbs and bread crumbs, and rub in.
2. Season both sides with salt and pepper.
3. Grill on medium heat for approximately 4 minutes per side, or to desired doneness.
4. Serve steaks with salsa.

Light & Sweet

THE FASTEST-GROWING CLUB IN VINESSE HISTORY!

- A club for people who enjoy a touch of sweetness in their wines.
- Wines that are lighter in style, sometimes sparkle, occasionally blush, and are simply fun to drink.
- Wines selected from top regions around the world.

EACH SHIPMENT INCLUDES:

- 2 bottles of delicious light-and-sweet wines
- Detailed Tasting Notes for each featured wine
- Latest edition of The Grapevine newsletter

WINE COLOR MIX:

Mostly White; Occasionally Blush/Pink or Sparkling

FREQUENCY:

Approximately Every Other Month

PRICE:

Only \$12 Average Per Bottle Plus Shipping

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



CELLAR SPECIALS

WHITE WINES

Member Price

2003 Vinesse California White Zinfandel	\$11.99
2003 Adler Fels Russian River Valley Chardonnay	\$12.99
2004 Leaping Lizard Napa Valley Chardonnay	\$15.00
2004 Big Ass Sonoma Chardonnay	\$15.00
2005 Aresti 'A' Curico Valley, Chile Gewurztraminer	\$16.00
2004 Pedroncelli Dry Creek Valley Sauvignon Blanc.....	\$18.00
2005 Two Hands Barossa Valley, Australia Moscato	\$20.00
2003 Vinesse Napa Valley Chardonnay	\$25.00
NV Todd Hollow France 'Risque' Sparkling Wine	\$25.00
NV Duval Leroy Champagne Brut	\$33.95

RED WINES

Member Price

2005 Monkey Puzzle Maule Valley, Chile Cabernet Sauvignon	\$15.00
NV Stella Rosa Piedmont, Italy Sparkling Rosso.....	\$16.00
2003 Marco Real Navarro, Spain Tempranillo.....	\$18.00
2003 Big Ass Napa Valley Cabernet Sauvignon	\$18.99
2005 Gelsomina Lombardia, Italy Lambrusco	\$20.00
2004 Vizcarra 'Senda del Oro' Spain Roble	\$28.00
2003 Magpie Estate Barossa Valley Red Blend	\$29.00
2003 Scott Harvey 'Old Vine Selection' Amador County Zinfandel	\$29.00
2001 Mountain Sky Santa Barbara Sunset Rouge Magnum	\$35.00
1999 Château Pomeaux Pomerol	\$119.95

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">\$13.99 for each half case</td></tr> <tr><td colspan="2">\$19.99 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		\$13.99 for each half case		\$19.99 for full case		Please allow		7-10 days for delivery	
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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.

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