

Volume 1
Number 5

©Vinesse Wine Club 2007
SKU 10152

The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS



MARTIN'S JOURNAL

According to a recent survey, chefs have no idea how many calories their entrees rack up.

Not only that, they don't seem to care.

Take steak, as an example. The survey showed that 85 percent of chefs serve more than the USDA-recommended portion of 3 ounces.

Pasta? Some 83 percent serve more than the recommended 2 to 3 ounces (dry).

And here's the kicker: More than three-quarters of the chefs surveyed believe their restaurants serve "regular" portions. With Americans eating out more than ever, is it any wonder our belts are being stretched as never before?

Most restaurant entrées provide enough food to feed (and satisfy) two people. That's why my wife and I now split an entrée. It not only saves calories, but it also frees up more cash for a better bottle of wine — in those restaurants that don't allow patrons to bring their own, that is.

Martin Stewart Jr.

When in Seattle, Head for the Waterfront (Seafood Grill)

By Robert Johnson

When you've got the location, flaunt it.

That melding of two truisms applies to no place better than the Waterfront Seafood Grill in Seattle, winner of the Washington Wine Restaurant of the Year Award for 2007.

Many members of the wine clubs of Vinesse visit Seattle regularly on business.

Many more fly in to the Seattle-Tacoma airport as their "port of entry" for a visit to one of Washington's wonderful winegrowing areas.

When it comes to a uniquely Northwest wining-and-dining experience, it's hard to beat the Waterfront Seafood Grill, perched on Elliott Bay at the top of Pier 70. With such a spectacular location, the owners were wise to frame the restaurant's 270-degree panorama with floor-to-ceiling windows.

There's a general belief among critics that restaurants with great views fall short in the food and

service areas. If that's true, the Waterfront Seafood Grill is an exception to the rule.

The restaurant's mission statement, of sorts, is printed on the menu: "a beautiful place of fish simply grilled." Those selecting one of the grilled fish entrees have a choice of sun-dried tomato beurre blanc, orange fig relish, or a spicy Jamaican pineapple chutney.

There are numerous other surf

(and turf) selections, but what makes the restaurant a true destination is the amazing wine list that is heavy on Northwest selections,



from Columbia Valley Riesling to Willamette Valley Pinot Noir. On a recent visit, I found a Rosé of Pinot Noir from Oregon's Adelsheim Winery to be ideal for a party of two that had ordered a steak and sesame-seared Alaskan halibut.

If you're going to be in Seattle, even if it's just overnight, you owe it to yourself to dine at the Waterfront Seafood Grill. It's one restaurant where the food and wine live up to the view.

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:

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Martin Stewart

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

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-  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



Nothing creates more pleasure, or causes greater consternation, than a dinner party.

The consternation comes first, because the planning typically involves a multitude of details, any one of which could cause a glitch during the party itself.

The pleasure comes when every conceivable glitch is avoided, and guests go home with memories of a wonderful time... and wondering how you managed to pull it off.

All dinner parties are challenging, but when wine is added to the menu, downright panic can ensue.

But just the opposite should be true. Wine is the "secret ingredient" that can help take the pressure off of and return the pleasure to party planning.

For one thing, wine helps take the edge off. It makes people — even strangers — feel more comfortable without the lip-loosening dangers associated with hard liquor.

Wine also can be its own conversation starter.

Anything from a clever label to the type of wine to the estate that makes it can get people talking and getting to know one another. Wine conversation

often leads to tales of memorable dining experiences or treasured travel memories.

So, my first piece of advice is to include wine in your party planning. And don't sweat the specific variety — simply use a few bottles from your Vinesse stash.

Allot one bottle for each two guests, and select both whites and reds, regardless of what you're serving for dinner. Some people drink only white wine, even with steak, and there's no law against that.

Make your dinner presentation as elegant or as casual as you wish. It's your party, and you know your guests and what they expect.

But when it comes to serving the wine, this next piece of advice will solve a multitude of potential problems: Place all of the bottles in the middle of the table, and encourage guests to serve themselves.

Include two glasses (one for white wine, one for red) at each place setting. A small, handwritten "menu" of the wines being served may be placed next to each plate, if you're so inclined. But beyond that, your guests are on their own to experiment with no pressure on anyone — especially you.





WINE A TO Z

Finesse. A term, which rhymes with Vinesse, indicating delicacy and elegance in a wine.

Glycerine. A byproduct of fermentation found in most wines. It provides a smooth, tactile impression that is most noticeable in higher alcohol and late harvest wines.

Herbaceous. The flavor or aroma of herbs, a common characteristic of Cabernet Sauvignon and Sauvignon Blanc.

Inniskillin. A Canadian maker of very good... and very expensive... dessert wines.

Jordan. A dependable North Coast of California producer of world-class Cabernet Sauvignon and Chardonnay.

Kali Hart. A “winery within a winery” at Monterey County’s Talbot Vineyards, named for the youngest member of the family enterprise.

Legs. The formation of glycerine on the inside surfaces of the glass after the wine has been swirled.

APPELLATION SHOWCASE

WESTERN AUSTRALIA

Western Australia is a vast, mineral-rich state encompassing 1 million square miles (one-third of Australia’s total land mass), including 7,500 square miles of coastline.

The state’s premier wine regions, however, occupy less than 7 percent of its total area, comprising an England-sized area in the state’s southwestern tip, adjoining the Indian Ocean.

This verdant, spectacularly beautiful region is an oasis of pristine white beaches, rolling hills of wildflowers, and rare forests of giant karri trees. Cooled by revitalizing breezes from the ocean and blessed with vine-friendly soils, its superb vineyards and innovative winemakers produce some of Australia’s finest, purest wines.

Swan Valley is Western Australia’s oldest winegrowing region. It features a distinctive array of well-drained, alluvial soils — sand over limestone, gravelly loam, and red loam and sand over clay — and a warm, dry,

Mediterranean climate cooled by southwesterly sea breezes.

South of Swan Valley lies Western Australia’s most famed wine region, **Margaret River**. With an ideal maritime climate (most vineyards are within five miles of the Indian Ocean), well-drained red gravel and sandy loam soils, and talented, innovative winemakers, Margaret River is a celebrated producer of ultra-premium wines.

Southeast of Margaret River, **Pemberton** is Western Australia’s coolest, wettest wine region. Heavily forested and lushly, vibrantly green, it was first planted with commercial vineyards in 1982 and enjoyed rapid growth during the 1990s.

Spanning 125 miles of Western Australia’s southwestern coast and pushing inland nearly 60 miles, **Frankland River** is as parched and barren as Pemberton is wet and green. Boasting a warm, Mediterranean climate, a rugged topography reminiscent of France’s southern Rhone Valley, and steep hillside vineyards with gritty, gravelly, rocky soils, it produces potent yet elegant wines.



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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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- Latest edition of The Grapevine newsletter

FREQUENCY:

Approximately Monthly

PRICE:

\$69.99 Average Per Shipment Plus Shipping

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VINESSE STYLE

INDOOR GRILLS

There is a whole generation of Americans that probably doesn't know George Foreman once was an accomplished boxer.

To them, Foreman is the big, happy guy on TV who hawks indoor grills.

Salton Inc., which makes the Foreman grills, has sold 75 million since their introduction a decade ago.

In his latest book, barbecue king Steve Raichlen proclaims: "Indoors — it's the new outdoors."

Spring may have sprung, but in some climes, outdoor grilling on a regular basis is still several weeks away. In the meantime, indoor grills can replicate the experience, if not all of the flavors, of outdoor grilling.

But what brand to buy? Sales figures indicate widespread acceptance of the various Foreman models, but other choices are available.

For instance, the Lodge Cast Iron

Reversible Griddle — which, as its name implies, turns into a griddle when reversed — uses two stove-top burners, heats evenly, and holds the heat after food is placed on the surface. It's big enough to grill whole lobsters, big steaks and good-sized portions of other grillables.

Most indoor grills are powered by electricity, but hardly any of them

deliver the "smoky" flavor associated with outdoor grilling. It's important to know that when contemplating which bottle of wine to open with a grilled entrée.

That "char" quality is the defining characteristic of outdoor grilling, and that calls for "smoky" or "spicy" wines such as Syrah or Zinfandel, A dry, crisp, refreshing Rosé also makes a good match.

But with indoor grilling, which generally lacks that smoky characteristic, the wine should be paired to the

entrée — Chardonnay with chicken, Sauvignon Blanc with light fish, Pinot Noir with Salmon, Cabernet Sauvignon with steaks, and so on.

It's rare to find an indoor grill that delivers the 'smoky' flavor associated with outdoor grilling.

BEING GREEN

Sonoma County is among the leaders in sustainable winegrowing. As a long-time agricultural region, the county has a close connection to the land and a long history of environmental stewardship. More than 250 Sonoma County wineries and grape growers participate in the statewide Code of Sustainable Winegrowing Practices, a voluntary self-assessment designed to ensure proper care of the land. Pesticide use in Sonoma County has decreased every year since 1997, while grape acreage during that period has increased by more than 50 percent. Numerous wineries use a combination of integrated pest management, soil and water conservation, fish-friendly farming and other environmental practices to guarantee that Sonoma County's land and vineyards will remain healthy and sustainable now and far into the future.



Pairing Wine With Japanese Cuisine

A vast majority of the questions we receive via the Vinesse website deal with food-and-wine pairing.

So, as often as possible, we tackle that very broad subject here in *The Grapevine*. After all, great wine is enhanced by great food, and vice-versa.

One of the more challenging pairing propositions involves Japanese food, much of which is based on seafood. It's not the fish that creates the challenge, but rather the delicate flavors that tend to accompany it, such as shiso, tofu and root vegetables. Many wines, even whites, will overpower those types of flavors.

Formal Japanese dining further complicates matters because it involves multiple small portions of various kinds of food and even more flavors. That renders precision pairing nearly impossible.

That said, it is possible to find matches that work. For instance, the kind of well-marbled, thinly sliced

beef used in sukiyaki restaurants is enhanced by red Bordeaux blends as well as the main blending varieties, Cabernet Sauvignon and Merlot. The sukiyaki sauce does not clash with the wine, nor do the mushrooms, onions, tofu or hakusai cabbage that accompany the meat.

Sushi presents its own unique challenges, simply because the flavor spectrum is so wide, and many pieces can be extremely spicy. For many people, sparkling wine makes a good accompaniment. Others opt for Riesling. And another variety that's becoming increasingly popular is Sauvignon Blanc.

All of those varieties also pair well with simply prepared (not overly seasoned) seafood dishes. Virtually all Japanese restaurants are happy to season entrees to a patron's personal preferences; respecting the wishes of

others is part of the culture. So don't be afraid to speak up, especially if you're planning to have a delicate wine with the meal.

Formal
Japanese dining complicates matters because it involves multiple small portions of various kinds of food and even more flavors.

Four Seasons



WINES THAT MATCH THE SEASON.

Summer — wines for barbecues, picnics or just for sipping. Fall — wines for hearty, harvest-time dishes. You get the idea. All wines are selected by our Tasting Panel to pair beautifully with the foods you love.

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PRICE:
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Eight Great Summer Wine Festivals

If you hope to describe fabulous wine, sumptuous food, glorious music and spectacular scenery in this year's "What I Did on My Summer Vacation" essay, the time to start planning is now.

We've selected eight wine-focused festivals among the hundreds held across the country each summer to help you begin the planning process. Probably the first thing you'll notice is that not all great wine festivals take place in California. Every state in the union now has at least one bonded winery, and nearly every state plays host to at least one wine fest.

So, use the information here as a starting point, then do some research of your own. A vintage experience may be closer than you realize...

- **Atascadero Wine Festival.** The weekend begins with a Friday night winemaker dinner, then really kicks into gear on Saturday with a walk-around tasting at a beautiful lakeside park. There's plenty of gourmet food to enjoy as well, not to mention live music by the Mighty Croon Dogs.

- **Great Tastes of Pennsylvania Wine & Food Festival.** Held at the Split Rock Resort, this outdoor festival features



TOURING TIPS

nearly 30 Pennsylvania wineries, continuous music (one of the acts is appropriately named Crush), a wide array of food vendors, educational seminars and more. Special packages can add a winemakers' banquet, a festival T-shirt and other added attractions and amenities to the controlled debauchery.

- **Central Coast Wine Classic.** Have you ever wondered what it would be like to dine at Hearst Castle? A mere \$1,250 — the cost of a patron sponsorship — will deliver that once-in-a-lifetime experience. Prices are much more reasonable for the rest of the four-day weekend's activities, which range from a barrel tasting to winery dinners, and from seminars to a special reserve wine tasting.

- **Castle Rock WineFest.** Held at (take a deep breath) The Grange at The Meadows at Historic Castle Rock, this

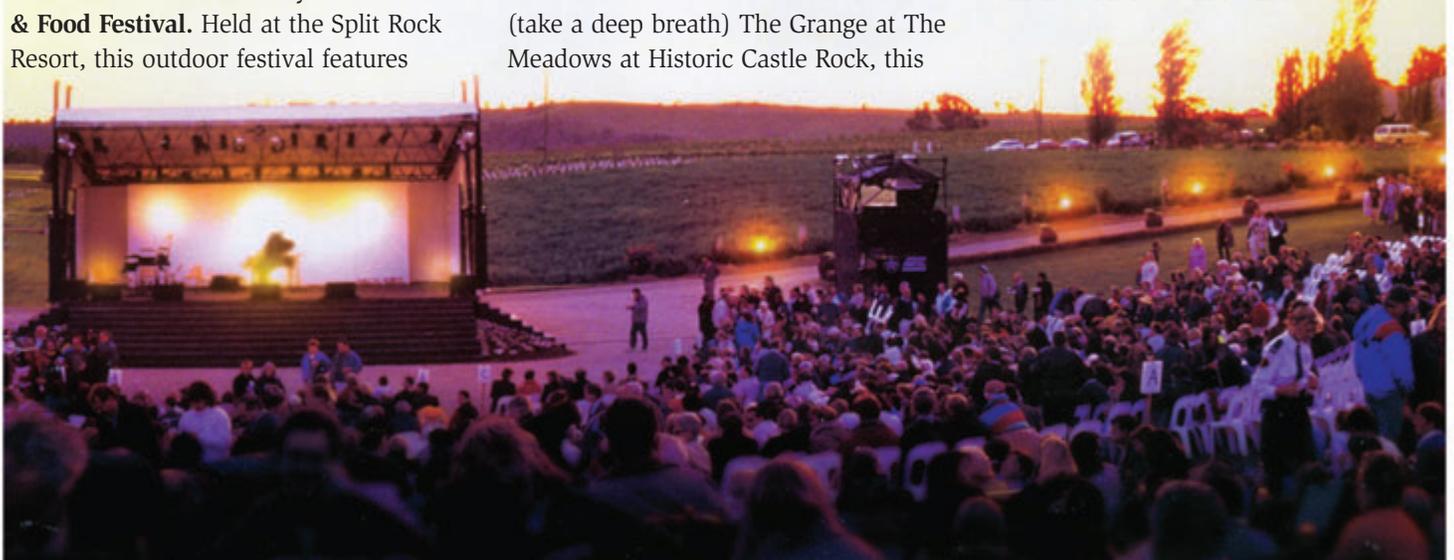
festival pairs wine enjoyment with the gorgeous scenery that defines Colorado. Activities include seminars, demonstrations, delicious food, winemaker dinners, entertainment and, of course, lots of Colorado wine.

- **Finger Lakes Wine Festival.**

Watkins Glen International normally serves as the home of American road racing. But over three days in July, the engines go silent to accommodate the sound of popping corks. When not tasting wine, attendees can shop for arts and crafts, attend seminars, soak in continuous live music, sample fancy cheeses and much more. The festival even offers RV hookups for those who plan to make a full weekend of it.

- **Great Grapes! Wine, Arts & Food Festival.** This wine-tasting road show makes several stops, including Annapolis. Rather than sampling regional wines, which is the norm at most festivals, guests at Great Grapes! can taste wines from all around the world, including Italy, Australia, Spain and even California. Cooking demonstrations, wine seminars and live music are just some of the additional attractions.

- **Vintage Ohio.** Numerous regional restaurants and caterers dish up fabulous fare that few festivals can top — providing a wonderful opportunity for vino lovers to experiment with food-and-wine



pairings. There also are seminars, cooking demonstrations and plenty of live music, but what makes Vintage Ohio unique among these featured fests is the spectacular Friday night fireworks show.

• **Tanglewood Wine & Food Classic.**

You may know Tanglewood for its wonderful summer music festival, the longest running in the world. But over three days in August, the grounds of this Massachusetts treasure are transformed into a wine-and-food mecca. In addition to a walk-around grand tasting, there is a winemaker reception, an auction, a dinner and, of course, wonderful music.

For Further Information

Atascadero Wine Festival

Atascadero, Calif.

June 22-23, 2007

atascaderowinefestival.com

Great Tastes of Pennsylvania Wine and Food Festival

Split Rock Resort

Lake Harmony, Pa.

June 22-24, 2007

splitrockresort.com

Central Coast Wine Classic

Dolphin Bay Hotel

Shell Beach, Calif.

July 12-15, 2007

archie@slonet.org

Castle Rock WineFest

The Grange at The Meadows
at Historic Castle Rock

July 20-21, 2007

Castle Rock, Colo.

303-688-4597

Finger Lakes Wine Festival

Watkins Glen, N.Y.

July 21-22, 2007

flwinefest.com

Great Grapes! Wine, Arts & Food Festival

Anne Arundel Fairgrounds
Annapolis, Md.

July 28-29, 2007

uncorkthefun.com

Vintage Ohio

Lake Metroparks Farmpark
Kirtland, Ohio

August 3-4, 2007

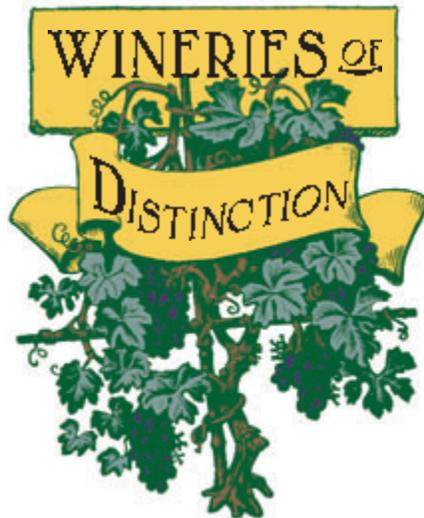
visitvintageohio.com

Tanglewood Wine and Food Classic

Tanglewood Grounds
Lenox, Mass.

August 9-11, 2007

tanglewoodwineandfoodclassic.com



Pine Ridge Finds a Way to Become Bigger and Better

Rare is the winery that manages to grow from craftsman size to big-time producer without sacrificing quality.

Pine Ridge is such a wine estate. Building on the groundwork laid by its founders, today's management team cares for each grapevine as if it were its only vine. That attention to detail in the vineyard is paying off in the glass, as the already exceptional Pine Ridge wines can now be described as absolutely sublime.

The one constant during the winery's transformation has been Stacy Clark, who came on board as enologist in 1983, the same year she received her degree in fermentation Science from the University of California at Davis. She was promoted to winemaker in 1988.

Asked to describe her winemaking philosophy, Clark said, "It's to make wines of great texture, balance and flavor that demonstrate the distinct characteristics of the various growing regions where our vineyards are

located."

Five distinct bottlings of Cabernet Sauvignon, along with a top-of-the-line Cab known as Andrus Reserve (named for founder Gary Andrus), are the stars of the Pine Ridge portfolio. But Clark also crafts wonderful renditions (three) of Chardonnay, one of California's best Rosé wines (known as "Encantado"), and an amazing Chenin Blanc/Viognier blend, among other wines.

When you're traveling through the Napa Valley, Pine Ridge — conveniently located on the Silverado Trail, east of often-congested Highway 29 — is a must-stop.

Guided tours, each limited to eight people, are conducted three times daily and cost \$25 — well worth it, considering the barrel tastings and seated wine-and-cheese pairing that are included. If you just want to taste wine, a red-and-white flight is offered for \$15, and a Cabernet flight goes for \$25.

Various other touring and tasting programs also are available, and the Pine Ridge concierge is happy to answer questions and set appointments at 800-575-9777.



Quotes Du Jour

■ *Alexander Fleming (1881-1955), the Scottish bacteriologist credited with discovering Penicillin in 1928, understood the limits of his discovery:*

"Penicillin cures, but wine makes people happy."

■ *Ernest Hemingway, on wine's place in society:*

"Wine is the most civilized thing in the world."

■ *Wisdom from that wise observer, Anonymous:*

"Wine improves with age. The older I get, the better I like it."

■ *Sir Robert Scott Caywood, who must be smart since he used all three of his names:*

"Compromises are for relationships, not wine."

■ *Napoleon clearly was a fan of wine:*

"Clearly, the pleasures wines afford are transitory — but so are those of the ballet, or of a musical performance. Wine is inspiring and adds greatly to the joy of living."

■ *Napoleon would have agreed with Lord Byron:*

"Wine cheers the sad, revives the old, inspires the young, makes weariness forget his toil."

Q AND A



Really enjoy getting your wines and trying to match them with the right foods. What do you suggest for pork roasts?

—Margaret Kreft

Dear Margaret:

With a simple pork roast, try a rich, buttery, California-style Chardonnay. With more complicated pork dishes, such as the "Pork Loin With Chutney" featured in this issue, go with a lighter white such as Sauvignon Blanc or a white blend.

I read the tasting notes that accompany my shipment, and they include recommended consump-

tion dates. Does that mean some wines actually expire?

— Julie Lobitz

Dear Julie:

"Expire" might be a little extreme. However, all wines reach a "peak," and then begin a slow downward slide. You may read stories about wine critics uncorking a 60- or 70-year-old bottle of wine, and then talking about how it's "amazingly vibrant." Well, the key word there is "amazingly," because 99.9 percent of all wines simply won't be pleasant to drink at that age. At Vinesse, we believe in honesty and integrity, and that extends to the tasting notes we prepare on your featured wine selections. Under the "When to Drink" heading, we give you our tasting panel's honest appraisal of when that particular wine should be most enjoyable to drink. The wine could still be very enjoyable beyond the listed "drink by" date, but it may also have begun its slow downward slide.



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THAT CAT HAS QUITE A NOSE

Wine Spectator recently asked rocker Sammy Hagar to describe how other musicians view his obsession with wine. "I'm kind of the guru," he said, "but in the old days, I met Al Stewart, the guy who sang that song, 'Year of the Cat.' I was with the original bass player from (the band) Boston, Fran Sheehan, who has a palate and a collection that will blow your mind. So one time we were at a restaurant in Boston, probably in 1979, and Al Stewart walked in while we were doing a blind tasting of six Bordeaux wines in decanters. He asked, 'What are you drinking?' and we said, 'We



don't know; it's all blind.' He said, 'Mind if I sniff?' So he takes a glass, sniffs the first one and says, 'That's '66 d'Estournel.' The next one, 'That's '76 Mouton.'" He nailed every single one of them just with the smell! I've never met a guy in my life who could do that. He the man!"

GRAHM: OBSESSED WITH RIESLING

Randall Grahm, the visionary maverick behind Bonny Doon Vineyard, has launched Pacific Rim, a Northwest winery that is obsessed with the Riesling variety. "Riesling is the world's noblest and most aristocratic white wine grape," says Grahm, "and we want to give it the love and attention it deserves." Rather than remaining one enterprise with many brands,

Grahm decided to divide into smaller entities that do only what they do best. Bonny Doon winemaking operations will remain in Santa Cruz, Calif., as a limited-production, entirely biodynamic winery devoted to the Rhone- and Italian-inspired wines that made Grahm's reputation.

LASORDA BLEEDS DODGER... RED?

Baseball Hall of Famer Tommy Lasorda, former manager of the Los Angeles Dodgers, looks forward to sharing his Lasorda-branded Italian wines with his family and friends throughout the world. Of the first six varieties to be released, Lasorda is particularly proud of the Trebbiano and Montepulciano d'Abruzzo, which hail from the homeland of his father, Sabatino Lasorda.

2006 CRUSH WON'T CAUSE A FLOOD

Grape harvest totals were closer to normal in 2006, new figures show, calming fears of another big crush flooding the market. Preliminary figures put California's total grape crop at nearly 3.5 million tons, 20 percent below 2005's record 4.3 million tons.

The wine grape total — a key industry indicator — was 3.1 million versus 3.7 million in 2005, down nearly 17 percent. The Napa region, per usual, commanded the highest prices, averaging just over \$3,000 per ton. Chardonnay ruled statewide, accounting for nearly 16 percent of the crop. But red wine grapes dominated whites in overall totals, with more than 1.8 million tons of red crushed compared with just under 1.3 million tons of white. Merlot, which some growers left in the fields to rot because of falling demand, accounted for 9.6 percent of the overall crop, compared with 9.8 percent in 2005. Meanwhile, Pinot Noir continued its surge, making up 3 percent of the crop, compared with 2005's 2.2 percent. Call it "The 'Sideways' Effect."

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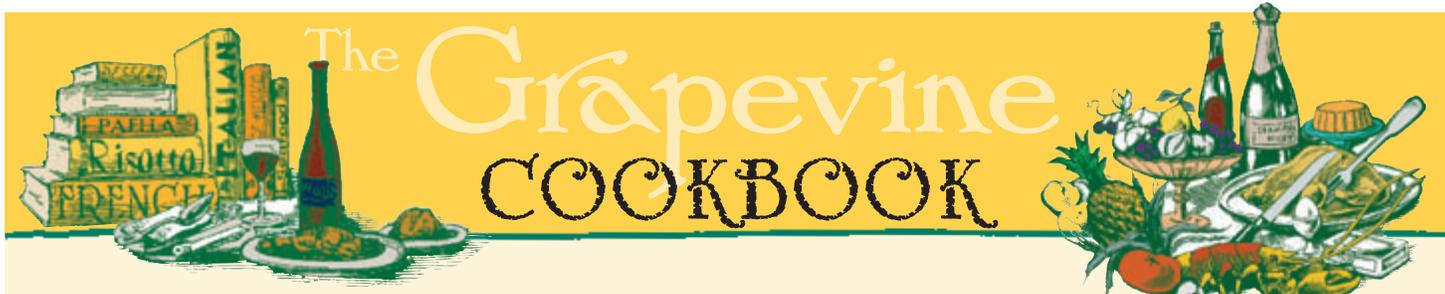
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PRICE:
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PORK LOIN WITH CHUTNEY

This recipe, which makes 6 servings, matches beautifully with Chardonnay or white blends.

Ingredients:

- 2 cups small diced apricot
- 2 cups small diced apple
- 1/4 cup finely chopped red onion
- 1 tablespoon blanched almond slices
- 2 whole cloves
- 1 tablespoon dry white wine
- 1 tablespoon cider vinegar
- 1 lemon
- 1 1/2-lbs. lean pork loin, trimmed
- 1/4 cup dry white wine

Preparation

1. In a medium pot, combine apricot, apple, onion, almonds, cloves, tablespoon of wine and vinegar.
2. Rinse lemon, dry, grate or finely chop outer peel, and add to mix. Juice lemon and add to mixture.
3. Simmer on low heat for about 30 minutes. Remove from heat and let sit.

4. Cut pork loin lengthwise so that it may be laid out flat. Spread half of chutney mixture down center of pork loin. Roll loin like a jelly roll into a roulade. Tie around with string in several places to secure.
5. Heat a large saute pan. Dry-sear the loin roll on all sides until browned. Remove from pan and place in baking pan.
6. Deglaze saute pan with 1/4 cup wine, then pour this over pork.
7. Roast at 400 degrees F for about 30 minutes.
8. Return remaining chutney to stove top to reheat.
9. When pork is done, let sit for 5 to 7 minutes, then slice into six equal pieces. Top with additional chutney.

ROASTED BEET SALAD

This recipe makes 6 servings, and can be paired with Pinot Noir, white blends or Rosé-style wines.

Ingredients

- 7 beets
- 1/4 cup rice wine vinegar (non-seasoned)
- 6 tablespoons olive oil
- 4-oz Feta cheese, crumbled
- Salt and pepper, to taste

Preparation

1. Pre-heat oven to 350 degrees.
2. Trim greens off and wash beets. Place beets in oven-proof pan and toss with 2 tablespoons olive oil, 1/2-teaspoon salt, and 1/4-teaspoon pepper to coat.
3. Tightly cover with foil and roast until tender, 45 to 90 minutes.
4. When beets are cool enough to handle, peel or slip off skins and cut into wedges. Place in a bowl, and dress with rice wine vinegar and the remainder of olive oil, and season with salt and pepper.
5. Serve warm or cold. Just before serving, sprinkle on the crumbled Feta.

Light & Sweet

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2005 Fairview Chardonnay	\$17.99
2005 Avelina Semillion/Sauvignon Blanc	\$19.99
NV Veuve du Vernay Brut	\$21.99
2005 Guy Harvey Sauvignon Blanc	\$22.99
2004 Big Ass Napa Chardonnay	\$22.99
2005 Guy Harvey Chardonnay	\$22.99
2006 Le Bonheur Estate Sauvignon Blanc	\$22.99
2005 TuTu Pinot Grigio	\$25.99
N.V. Duval Leroy Brut Champagne	\$45.99

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2004 Cantine Spinelli Montepulciano d'Abruzzo	\$17.99
2004 Bella Tereza Syrah	\$17.99
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2003 Chateau Faure-Beausejour, Fronsac, Bordeaux	\$20.99
2005 Kali Hart Pinot Noir	\$21.99
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