



Candela Cellars 2001 Carneros Chardonnay



Varietal: Chardonnay

Winemaker: Byron Kosuge

Alcohol: 14.5%

Cases Produced: 855

Appellation: Carneros

The Wine

This elegant wine shows creamy yet crisp notes of apple, lemon, pears and nutmeg, rounded by crème brûlée and lychee. On the palate the wine has a gorgeous silky mouthfeel with flavors of buttercream, honey and golden delicious apples. This is a very well balanced wine with bright acidity as well as some buttery and oakey notes that linger with the long finish.

The Vineyards

The Carneros appellation is famous for its Chardonnay. The cool breezes from the bay, the foggy mornings and the sunny dry afternoons allow the grapes to mature to peak ripeness, delivering the full rich flavors expected in a fine Chardonnay.

The Winemaking

This wine is made from whole clusters, pressed and put directly into French oak barrels from four different coopers. 35% of the barrels are new and the balance are 1 years old. The wine was stirred for the first 5 months in barrel and, after 10 months, bottled unfiltered.

Food Pairing

Lobster with drawn butter
Pasta with white sauces

List Price: \$21.95

Wine Club Member Price: \$19.76

Candela: "Flame of Passion"



Keller Estate Winery

2004 Chardonnay, La Cruz Vineyard, Sonoma Coast



Varietal: Chardonnay

Winemaker: Michael McNeill

Alcohol: 14.4%

Cases Produced: 2254

Appellation: Sonoma Coast

The Wine

The wine's color is a gorgeous buttercup yellow, clear and shining. The aromas suggest ripe pear, apple, crème brûlée, clove and candied ginger along with hints of minerality and toasty oak. Intense flavors of butterscotch, pear, tangerine and oak combine for a rich and full mouth-feel. The wine has a creamy texture without the excessive butteriness.

The Vineyards

Nestled in the southern-most portion of the Sonoma Coast AVA, this vineyard's climate is most influenced by masses of fog from San Pablo Bay that flow through the Petaluma gap into the valley. The result is a cool and long growing season enabling the grapes to develop intense flavors.

The Winemaking

The winemaker's primary focus is on expressing the wine's terroir. He takes his cues from the vineyard and believes that all of the wine's potential comes from where the grapes are grown and how they are tended.

Food Pairing

Starchy or creamy foods

Pasta with white sauces

List Price: \$26.95

Wine Club Member Price: \$24.26



L'Angevin

2004 Chardonnay, Russian River Valley



Varietal: Chardonnay

Winemaker: Robbie Meyer

Alcohol: 14.2%

Cases Produced: 600

Appellation: Russian River Valley

The Wine

This wine is crisp with great intensity and minerality. Aromas include perfumed hints of jasmine with layers of citrus, followed by honeyed notes of Asian pear, dried pineapple and toasty vanilla. On the palate the tropical characteristics are apparent. It has a soft silky mouthfeel and a long balanced finish. James Laube from the Wine Spectator has rated this wine 91 points.

The Vineyards

This wine is made from 27-years old vines planted in rich alluvial soils on the eastern banks of Russian. The vineyard experiences a great deal of cloud cover throughout the growing season which delays ripening until late September.

The Winemaking

The winemaker uses classic methods of vinification including hand-sorting fruit; whole cluster, native yeast fermentation in small French oak barrels; and gentle pressing techniques. This wine undergoes 100% malolactic fermentation and is aged in oak 16 months on the lies to enhance body and richness. It is bottled unfinned and unfiltered.

Food Pairing

Shrimp with cream sauce
Gruyere or Provolone cheeses
Crab cakes or smoked salmon

List Price: \$ 42.95

Wine Club Member Price: \$ 38.66

L'Angevin: "The Angel Wine"



Lake Chalice Wines

2004 Pinot Noir, Marlborough, New Zealand



Varietal: Pinot Noir

Winemaker: Matt Thomson

Alcohol: 13%

Cases Produced: 2,400

Appellation: Marlborough, New Zealand

The Wine

This dark crimson wine has the classic Pinot Noir aromas of cherry, plum and red currant with underlying hints of savory mushrooms and toasty oak. It has a soft, full palate dominated by black cherries supported by fine-grained oak tannins and nuances of plum and forest floor.

The Vineyards

The majority of the fruit came from "Quarry" and "Pinot Envy" blocks of Lake Chalice's own Falcon Vineyard. The region has warm, sunny fall days coupled with cool nights that produce wines with vibrancy and zing. The Falcon Vineyard has stony, sandy soils resulting in low yields but intensely flavored fruit. Quarry Block is a former stone and gravel quarry that has been rehabilitated with mulching and cover crops to yield a unique terroir.

The Winemaking

All grapes were handled in small batches at the vineyard. Open top fermentors allowed frequent hand plunging to extract maximum color and flavor. This wine has been aged for 9 months in French barriques (25% new).

Food Pairing

Game such as quail or venison
Antipasto
Pacific Rim cuisine

List Price: \$21.95

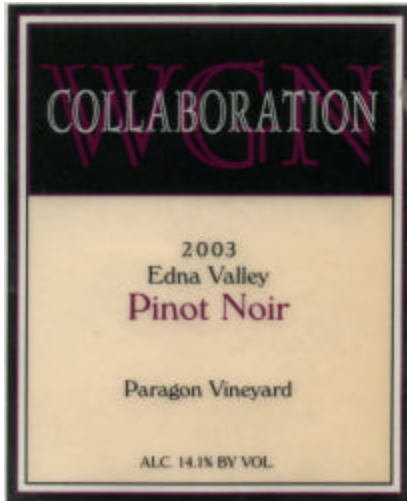
Wine Club Member Price: \$19.76





Graff Family Vineyards

2003 “Collaboration” Pinot Noir, Paragon Vineyard, Edna Valley



Varietal: Pinot Noir

Winemaker: Christian Roguenant

Alcohol: 14.1%

Cases Produced: 150

Appellation: Edna Valley

The Wine

This wine has a tremendous Pinot Noir nose of sweet cherry, cream and spice, followed by intense flavors of red berries, black cherries and plums, resulting in an enticingly concentrated profile.

The Vineyards

Planted in 1970, the Paragon vineyard is the oldest in Edna Valley, an AVA with one of the longest growing seasons in California. Located in the southern corner of San Luis Obispo County, this hilly, east-west situated valley, shadowed by volcanic mountains, is a distinct Central Coast microclimate, benefiting from black humus and clay-rich soils, cooling Pacific winds and morning fog cover.

The Winemaking

This winery specializes in limited quantities of fine wines including the Collaboration from Paragon Vineyard. The wines reflect the terroir with minimal winemaker intervention.

Food Pairing

Pork or Veal
Beef, chicken, salmon and tuna
Dishes with berries, mushrooms,
sweet onions or lentils.

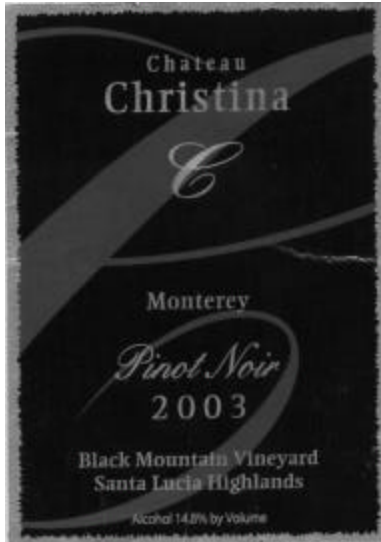
List Price: \$ 23.95

Wine Club Member Price: \$ 21.56



Chateau Christina Wines

2003 "Black Mountain Vineyard" Pinot Noir, Santa Lucia Highlands



Varietal: Pinot Noir

Winemaker: Frank Joyce

Alcohol: 14.8%

Cases Produced: 184

Appellation: Santa Lucia Highlands

The Wine

This is the inaugural release from the Black Mountain Vineyard. It exudes an extremely forward nose of black cherry with complex layers of blueberry, cola and nuances of red and fresh cherries. It has a long finish and intensity throughout.

The Vineyards

The Santa Lucia Highlands is a highly regarded viticultural area located on the west side of the Salinas Valley. These southeastern-facing benches capture the morning sun once the fog lifts. The cool breeze in the afternoon enables the development of Pinot Noir's full of flavor and intensity.

The Winemaking

This winery is one of the most respected in Monterey County producing single-vineyard designate wines. The winemaker specializes in a style of complex and fruit-forward wines with plush texture and polished tannins.

Food Pairing

Pork or Veal
Creamy or spicy sauces

List Price: \$ 42.95

Wine Club Member Price: \$ 38.66

