

Oakland Oenological Society
30025 Lochmoor
Farmington Hills, MI 48334

FIRST CLASS

MAILING LIST UPDATE FORM

THIS PAGE **MUST** BE ATTACHED TO YOUR ORDERIF YOU ARE **NOT** USING THE E-MAIL VERSION

OF THE ORDER FORM

If you are a new member or need to make a change in your address/phone-numbers/name/e-mail, please fill in the following:

HOME PHONE NUMBER () _____

WORK PHONE NUMBER () _____

NAME _____ (please print)

ADDRESS _____ (please print)

_____ ZIP _____

E-MAIL ADDRESS _____ (please print)

If the mailing label on the reverse side of this page is damaged/obliterated in any way please fill in the following:

NAME _____ (please print)

ADDRESS _____ (please print)

_____ ZIP _____

E-MAIL ADDRESS _____ (please print)

OAKLAND OENOLOGICAL SOCIETY
RED WINES

June 2005
BOTTLES \$ COST

56. R.H. Phillips Dunnigan Hills Syrah... '01.....	9.00	X	=	_____
57. Di Majo Norante Sangiovese... '03.....	9.00	X	=	_____
58. Georges DuBoeuf Régnié... '03.....	9.00	X	=	_____
59. Ironstone Cabernet Franc... '01.....	9.00	X	=	_____
60. Los Vascos... '03.....	9.00	X	=	_____
61. McWilliams Hanwood Shiraz... '03.....	9.00	X	=	_____
62. Beringer Founder's Estate Zinfandel... '99.....	9.00	X	=	_____
63. Perrin Côtes-du-Rhône... '01.....	9.00	X	=	_____
64. Bogle Petite Sirah... '02.....	9.00	X	=	_____
65. Trapiche Oak Cask Malbec... '03.....	9.00	X	=	_____
66. Trapiche Oak Cask Cabernet Sauvignon... '03.....	10.00	X	=	_____
67. Falesco Vitiano... '02.....	10.00	X	=	_____
68. Kempton Clark Petite Sirah... '01.....	10.00	X	=	_____
69. Wolf Blass Yellow Label Shiraz/C.S... '02.....	10.00	X	=	_____
70. Columbia Crest Cabernet Sauvignon... '01.....	10.00	X	=	_____
71. Bogle Old Vine Zinfandel... '02.....	10.75	X	=	_____
72. Clay Station Malbec... '02.....	10.75	X	=	_____
73. Gallo of Sonoma Cab Sauvignon... '02.....	10.75	X	=	_____
74. d'Arenberg - Stump Jump... '03.....	12.50	X	=	_____
75. J. Lohr Los Osos Merlot... '01.....	12.50	X	=	_____
76. J. Lohr Seven Oaks Cabernet Sauvignon... '02.....	12.50	X	=	_____
77. Nepenthe Tryst... '02.....	12.50	X	=	_____
78. Anapamu Pinot Noir... '01.....	13.50	X	=	_____
79. Georges DuBoeuf Fleurie Beaujolais... '03.....	13.50	X	=	_____
80. Coppola Green Label Syrah... '02.....	13.50	X	=	_____
81. Deen de Bortoli Durif... '02.....	13.50	X	=	_____
82. Lyeth Meritage... '02.....	13.50	X	=	_____
83. Masi Campofiorin Ripasso... '01.....	14.50	X	=	_____
84. Monte Aribaldo Dolcetto d'Alba... '02.....	14.50	X	=	_____
85. Guelbenzu Navarra Red... '02.....	15.25	X	=	_____
86. Piping Shrike Shiraz... '03.....	15.25	X	=	_____
87. Vinum Cabernet Sauvignon... '02.....	15.25	X	=	_____
88. Brolio Chianti Classico... '02.....	16.25	X	=	_____
89. Domaine de Boède Coteaux du Languedoc... '02.....	18.00	X	=	_____
90. Brookland Valley Shiraz... '01.....	18.00	X	=	_____
91. Liar's Dice Zinfandel... '02.....	18.00	X	=	_____
92. Frei Bros Pinot Noir... '02.....	18.75	X	=	_____

MISCELLANEOUS WINES

93. Sutter Home White Zinfandel... '03.....	4.00	X	=	_____
94. Korbel California Champagne Brut... NV.....	9.00	X	=	_____
95. Jacob's Creek Sparkling Wine... NV.....	10.00	X	=	_____
96. Perez Sherry Pale Dry... NV.....	8.00	X	=	_____
97. Perez Sherry Amontillado... NV.....	8.00	X	=	_____
98. Hardy's Whiskers Blake Tawny Port... NV.....	13.50	X	=	_____
99. Fonseca Bin 27 Port... NV.....	16.25	X	=	_____
100. Graham's Six Grapes Porto... NV.....	19.75	X	=	_____

Mail orders to:

Steve Kuhlman
19615 Northridge
Northville, MI
48167

<u>THIS PAGE SUB-TOTALS:</u>	=	_____
<u>PREVIOUS PAGE SUB-TOTALS:</u>	=	_____
<u>TOTAL FOR WINES:</u>	=	_____
<u>6% STATE SALES TAX:</u>	=	_____
<u>ANY SHIPPING CHARGES:</u>	=	_____

GRAND TOTAL = TOTAL FOR WINES+TAX+SHIPPING: = _____

Please make out a check to Merchants for the above amount.

OOS Fee = 3% of TOTAL FOR WINES (ONLY): = _____

Please make out a check to OOS for the above amount.

Please include the mailing label page with your order.

NAME (please print) _____ PHONE(H) () _____
PHONE(W) () _____

PICKUP/DELIVERY PREFERENCE (CIRCLE ONE):

- 1) DEARBORN 2) GROSSE POINTE WOODS 3) DELIVERY

If Delivery is selected: ADDRESS (please print) _____
ZIP _____

WHITE WINES

	# BOTTLES	\$ COST
1. Johan Klauss Piesporter...'03.....	3.50 X	
2. Concha y Toro Frontera Chardonnay...'03.....	3.50 X	
3. Santa Rita 120 Sauvignon Blanc...'04.....	5.50 X	
4. Meridian Chardonnay...'02.....	7.00 X	
5. Ironstone Symphony...'03.....	7.25 X	
6. Selbach Riesling Kabinett...'03.....	7.25 X	
7. Pepperwood Grove Viognier...'02.....	7.25 X	
8. Verdillac White Bordeaux...'03.....	8.00 X	
9. Fontana Candida Frascati...'03.....	8.00 X	
10. Chateau Haut Rian Bordeaux Sec...'03.....	8.00 X	
11. La Carraia Orvieto...'03.....	8.00 X	
12. Haute Provence Angel Tears...NV.....	9.00 X	
13. RH Phillips Sauvignon Blanc...'03.....	9.00 X	
14. Basa Rueda Blanco...'03.....	9.00 X	
15. Fazi-Battaglia Verdicchio Classico...'03.....	9.00 X	
16. Hogue Johannisberg Riesling...'03.....	9.00 X	
17. Ca' del Solo Big House White...'03.....	9.00 X	
18. Lindemans Reserve Chardonnay...'02.....	9.00 X	
19. Yalumba Viognier...'04.....	9.00 X	
20. Tin Roof Pinot Noir Rosé...'03.....	9.00 X	
21. Bogle Chardonnay...'03.....	9.00 X	
22. Bigi Torrcella Orvieto Classico...'02.....	10.00 X	
23. Bickensohler Steinfelsen Ruländer...'00.....	10.00 X	
24. Luna di Luna Pinot Bianco/Sauvignon...'02.....	10.00 X	
25. Solaris Chardonnay...'02.....	10.00 X	
26. Wildhurst Sauvignon Blanc...'03.....	10.00 X	
27. Zenato Pinot Grigio...'03.....	10.00 X	
28. Vinum Chenin Blanc...'03.....	10.75 X	
29. Giesen Marlborough Sauvignon Blanc...'04.....	10.75 X	
30. Saint Veran Latour Chardonnay...'00.....	10.75 X	
31. Huber Grüner Veltliner...'03.....	10.75 X	
32. Anselmi San Vincenzo Veneto Bianco...'03.....	11.75 X	
33. Argiolas Costamolino...'03.....	11.75 X	
34. Chateau Moncontour Vouvray...'02.....	12.50 X	
35. Willm Pinot Blanc...'02.....	12.50 X	
36. EXP Viognier...'02.....	12.50 X	
37. Pierre Sparr Gewürztraminer Reserve...'02.....	14.50 X	
38. Crios de Susana Balbo Torrontes.....'04....	15.25 X	
39. Ch Souverain Chardonnay...'03.....	16.25 X	
40. Rosenblum Cellars Viognier.....'03.....	16.25 X	

RED WINES

41. Crane Lake Merlot...'03.....	3.50 X	
42. Concha y Toro Cab. Sau./Merlot...'03.....	3.50 X	
43. Santa Rita 120 Carmenere...'03.....	5.50 X	
44. Meridian Merlot...'01.....	7.00 X	
45. Sutter Home Cabernet Sauvignon...'00.....	7.25 X	
46. Sutter Home Pinot Noir...'01.....	7.25 X	
47. Col des Vents Corbieres...'01.....	7.25 X	
48. Villa Cieri Montepulciano d'Abruzzo...'03.....	7.25 X	
49. Trapiche Malbec...'03.....	7.25 X	
50. Osborn Solaz...'02.....	7.25 X	
51. Indigo Hills Pinot Noir...'01.....	7.25 X	
52. Verdillac Red Bordeaux...'01.....	8.00 X	
53. Glass Mountain Quarry Syrah...'01.....	8.00 X	
54. Kouros Nemea...'01.....	8.00 X	
55. Coto de Hayas...'01.....	8.00 X	

SUB-TOTALS:

PROCEDURES FOR PLACING YOUR WINE ORDER USING THE ATTACHED ORDER FORM

-- PLEASE TRY TO FOLLOW THEM CAREFULLY! --

1. In addition to the order form page, please include the mailing label page with your order. The order form will (eventually) go to Merchant's and the mailing label form will go to the manager maintaining the mailing list. Please be sure each is included in your order.
2. **Circle a pick-up or delivery option** on the order form. You may either pick up your order at either of Merchant's two locations: in Dearborn at 22250 Michigan Avenue, or in Grosse Pointe Woods at 21034 Mack Avenue, or you may have your order delivered directly to your home. Merchant's has generously agreed to pay the cost of packing for this last option, and you have only to cover the actual shipping cost, which is \$10 per case, i.e. 1-12 regular (750 ml) bottles or 1-6 double (1.5 liter) bottles, within the metropolitan Detroit area, \$15 beyond it. Total your order for the number of bottles to calculate this charge. Delivery will take place during the week of April 4th.
3. In the appropriate columns, please indicate the number of bottles and the total cost of each wine ordered. At the bottom of the columns, please do sub-totals and totals as indicated. **BE SURE TO ADD THE 6% STATE SALES TAX.**
4. Include a check for the exact amount of the total cost of wines ordered, (MINIMUM ORDER: \$25.00), plus the 6% state sales tax, and any delivery charge, **MADE OUT TO MERCHANT'S FINE WINE. DO NOT MAKE THIS CHECK OUT TO OOS OR TO THE OOS MANAGER.** Checks may be post-dated to April 1st.
5. Also enclose with your order a check equal to 3% (reduced from last year's 4%) of the total cost of your wine order, **exclusive of sales tax and any shipping costs.** This is the OOS service charge that pays for the expenses incurred in turning out these newsletters. **Make out this check to OOS, NOT TO MERCHANT'S AND NOT TO THE OOS MANAGER.**
6. Mail your order with both checks to: Steve Kuhlman, 19615 Northridge, Northville, MI 48167 for **ARRIVAL NO LATER THAN SATURDAY, June 18th.** The earlier you order, the less chance of encountering a shortage of a wine you've selected. If a shortage should occur, however, you are absolutely entitled to a refund for the shorted wine(s) or, if you wish, you may accept an offered substitute, but **you are never obligated to accept a substitute, and a "substitute" includes an unannounced change in vintage.**
7. **ALWAYS** keep a record of your order and take it with you for verification at pick-up. Mix-ups can occur, and errors discovered after pick-up may be difficult to confirm or correct.
8. If you send in your order earlier rather than later, you may receive a phone call from Merchant's prior to the pick-up period, informing you that your order is ready for pick-up. **In very extenuating circumstances, if you need to have your order filled prior to the designated pick-up period, please contact John Devlin to see whether your situation may be accommodated.** IF YOU DO NOT RECEIVE A CALL, PLEASE PICK UP YOUR ORDER AT MERCHANT'S **FRIDAY through SUNDAY.** Dearborn hours = Friday, 10:00-9:00 , Saturday, 10:00-9:00, Sunday, Noon-5:00; and Grosse Pointe Woods hours = Friday & Saturday, 10:00-8:00, Sunday, Noon-5:00. If you need to make a late pick up, please call Jason Kugel at Merchant's Dearborn store (313) 563-8700; or Toney Randazzo at Merchant's Grosse Pointe Woods store (313) 417-0400 **before June 24th** to make arrangements to do so.
9. Problems, questions, or feedback? Call: Steve Kuhlman, 734-634-2661 or e-mail: steve_kuhlman@hotmail.com

MINIMUM ORDER: \$25.00

ORDERS DUE BY **June 18th**

PICK-UP June 24th 26th

Who We Are and What We Do For Our Membership

The Oakland Oenological Society, aka “The Wine Club,” is a non-profit organization through which members may purchase from among the wines listed in our quarterly Newsletters. Members' friends who wish to join the OOS are welcome, and may do so by copying an order form and returning the completed Mailing List Update Form, indicating in the designated area that they are newly-joining members. There are no membership dues; rather, there is a 3% service charge when you order, based upon the total dollar amount of the wines you order, and members must order at least once a year to maintain membership, i.e., to remain on the mailing list.

The primary purposes of the wine club are to try to reduce the costs and, much more importantly, some of the risks of wine buying, by providing some honest -- though inevitably fallible -- guidance for oenophiles. While you certainly can find an ocean of cheaply priced wines out there, unless you are confident in your knowledge of labels, producers, varietals and blends and comfortable in making your own choices, there is a real likelihood that you could end up with a wine that's simply boring, disappointing, or worse. This is particularly the case when you are trolling the “bargain bins” in pharmacy, grocery stores and even wine shops looking for a variety/label that's currently “trendy,” as it is all too easy to end up with a pedestrian wine made from uninspiring fruit.

For our listings, at least one of our managers – and often all of them – have tasted each wine listed, along with a group of tasters. The initials following a description identify the manager who composed the comments: JD for John Devlin, MP for Mike Pierce, RR for Richard Roehl (now retired from OOS) and SK for Steve Kuhlman (responsible for the new reviews in this newsletter). As with film reviews, over time this enables you to develop a feel for whose tastes are most similar to your own (or conversely, which works equally well). We would be the first to acknowledge that the descriptive language employed (appropriately dubbed “wine-speak”) may frustrate you with its apparent ambiguity, but when employed consistently it can give you a real sense of what to expect from a particular wine.

Please be assured that we find the task of searching for the “right” words to be a challenging one: translating taste sensations into words is an inexact art at best; the human palate is an imperfect and inconsistent instrument; and disagreements among even the most seasoned tasters are not uncommon. We do believe that we manage to cull out most of the real schlock (an appallingly large volume of which is bottled) and, fairly often, to come up with some really excellent wine values. Our hope is that this adds up to a useful service to our membership! We welcome suggestions from our members for wines we might consider for the Club. We aim to please!

92. Frei Bros Pinot Noir (Sonoma) '02 \$18.75

From the Russian River Valley area of Northern Sonoma we offer a step up to the next tier. Much deeper in color and such a fullness of concentrated fruit (blackberry, black cherry) with even a nose nuance of rose pedals – very complex – that lingers after the glass is empty. The subtle effects of oak aging were well-integrated – little pepper and soft tannins with a hint of vanilla in the finish. A special occasion or to impress someone type of wine that one taster said to serve with Thanksgiving turkey. MP 5/03 A much lighter color in the new vintage but still smooth and a pleasure to serve. SK 8/04

MISCELLANEOUS WINES

93. Sutter Home White Zinfandel (California) '03 \$4.00

Of the '98: These "white" Zins can be heavy and sweet, but this one is pleasantly light, with delicate fruit, and just a touch off-dry. Pleasant, soft, balanced -- and still very well priced, indeed. RR Still pleasantly light and fruity (cherries?). JD 10/04

94. Korbel California Champagne Brut (Russian River Valley, California) NV \$9.00

This Champagne returns to our list after a hiatus of a few years. There is plenty of fruit (pear, lemon) in the nose and the taste and that fruit lasts until the glass is emptied. The acid is nicely balanced. The bubbles are soft and gentle. A basic California Champagne that will please most celebrants without embarrassing the server. JD 10/04

95. Jacob's Creek Sparkling Wine Brut Cuvée (South East Australia) NV \$10.00

A very effervescent wine. The bubbles are intense and long lasting. A blend of Chardonnay (80%) and Pinot Noir (20%). There is plenty of fruit to be enjoyed here but the feel of the wine on the tongue almost dominates over the fruit. For those who like bubbles in their bubbly. JD 10/04

96. Perez Sherry: Pale Dry97. Perez Sherry: Amontillado (Spain) NV \$8.00 each

Your basic dry sherries. The "pale dry" will take your breath away at first but then follows with overtones of wood; the "amontillado" has a slight creamy texture with a definite nut taste. JD 5/94

98. Hardy's Whiskers Blake Tawny Port (Australia) \$13.50 **A new offering**

A real feel-good sipper loaded with chocolate, honey, almonds, cherries, even pomegranate! Not a traditional port but one that will make you smile. A drink you can curl up and be comfortable with. SK 5/05

99. Fonseca Bin 27 Fine Reserve Port (Portugal) NV \$16.25

We have offered this "fine reserved" port for well over a decade now and judging by our recent re-tasting we'll continue to do so. The predominant taste (flavor) is that of chocolate with lingering fruits (cherries). It is in the "porto" tradition; stands up well to heavy cheeses (including Stilton) and walnuts. An OOS traditional offering. JD 2/03

100. Graham's Six Grapes Porto (Portugal) NV \$19.75

We taste tested this port along with our regular offering of Fonseca Bin 27 (see previous review) in order to identify whether a change in ports was necessary for our newsletter. To my surprise, both ports were acceptable to the panel and both were suggested as eminently drinkable but for different reasons. This port, at \$2 more per bottle, was deemed the "for-special-occasions" port while the latter was for more "mundane" sipping. The comment "this is a really fine liqueur" was heard more than once during the taste comparison. JD 2/03

83. Masi Campofiorin Ripasso (Italian) '01 \$14.50

Impress and reward your finest guests. From the stately label to the fulfilling finish, this wine is one to savor. Tannins are prominent in the Valpolicella grape flavor which adds to the depth of this extraordinary offering. Club members who have tried this wine are coming back for more and it seems to improve every year. Serve with many Italian dishes, also pork, chicken, and veal. Well worth the price. JD/MP/SK 8/04

84. Monte Aribaldo Dolcetto d'Alba (Piedmont, Italy) '02 \$14.50

Of the '00 vintage: Though perhaps a wine not all that frequently encountered, a properly made Dolcetto wine is one of my personal favorites, and this one may show you why. Big-time jammy with cherry and blackberry flavors, and a charming, subtle chocolate undertone, this velvety wine is a real tongue-coater. Good tannins nicely subdued, it is good from the start right through the dry, even finish, it is ideal for most Italian fare, particularly the somewhat more elegant. Well worth the price. RR 10/01 The cherries and chocolate abound. Enjoy. JD 10/04

85. Guelbenzu Red Navarra (Spain) '02 \$15.25

The Wine Lover's Calendar wrote, "You'll find it hard to believe something so delicious and well structured could cost so little." A blend of Cabernet, Tempranillo, and Merlot with dark berry aromas, and an earthy, leathery flavor. "A Spanish experience," wrote one taster. SK 5/04 The '02 vintage maintains the rich color with a less complex body. Sock it away for a couple of years or enjoy with rich foods like paella or spicy Spanish tapas...now. SK 8/04

86. Piping Shrike Shiraz (Australia) '03 \$15.25 **A new offering**

A comfortable sipping wine, yet one with power and a great body (15% alcohol). Rich, dark plum color, pepper in the nose, with a taste reminiscent of hot chocolate and dark cherries. A fast, shorter finish than expected but definitely a crowd pleaser and one you'd love to share. But you'll want to buy a second bottle just for yourself. SK 5/05

87. Vinum Cabernet Sauvignon (S. Africa) '02 \$15.25

Tasters were ecstatic about this full-bodied Cabernet from the Vinum Vineyards. A deep burgundy color drenches the glass and a multitude of aromas hit the senses, including coffee, vanilla, smoke, and licorice. Not for the faint-hearted, the complexity of this Cab will bowl you over. Firm tannins will develop over time, but this one is ready now with your finest steak or lamb. Indulge! SK 8/04

88. Brolio Chianti Classico (Italy) '02 \$16.25

This mainly Sangiovese (with a blend of other red grapes) is not your pizza wine with the bottle in a basket but a Chianti worthy of the Classico designation. It is a food wine - herbal, earthy, mushroomy with alcohol in the nose followed by a dry, complex and full bodied mouth feel - adequate tannins. The finish is medium long with modest fruit. Serve with pasta, marinara dishes or veal over the next several years. MP 2/05

89. Domaine de Boède Les Grès Coteaux du Languedoc (Languedoc, France) '02 \$18.00

The Languedoc is the largest producer of domestically consumed French table wine. For that reason the region is undervalued as a producer of quality wines. We offer this wine as an example of the high quality wine that the region is capable of producing. It is a blend of Grenache (60%) and Syrah (40%). The nose is slightly oaky. The body is strong on blackberries and pepper. Its texture is smooth and silky. A crowd pleaser for sure. JD 10/04

90. Brookland Valley Shiraz (West Australia) '01 \$18.00

Yes, they do make fine wines on the "other" side of Australia. Imagine a deep purple-red Nectar of the Gods where blackberries leap from the glass and head straight to your nose. Your taste buds meet head on with a wonderfully jammy taste that stays with you to the end. "It's the Real McCoy!" exclaimed one taster. Drinkable now, but will develop further...if you can resist! SK 8/04

91. Liar's Dice Zinfandel (Sonoma, California) '02 \$18.00

A second tier Zinfandel from Murphy-Goode that is well worth the extra price. There is plenty of fruit and pepper here. The alcohol is present but not dominant. A well structured wine that has lots of growth potential. Consider laying down a few bottles for 2-3 years to see just where it might go. JD 10/04

74. d'Arenberg - The Stump Jump (Australia) '03 \$12.50

This is a "Rhone Style" blend of Grenache (73%), Shiraz (14%), and Mourvèdre (13%). Some tasters thought the grapes were grown next to a field of eucalyptus but it was agreed the smell was of mint along with cherry fruit. Medium bodied, structured tannin to tame runaway fruit flavors. A rich wine that closes well from a vineyard that's been producing for nearly a century. Try it with kangaroo on the barbie, chili, or roast goose – a good food wine – drink now to 2008. MP 2/05

75. J.Lohr Los Osos Merlot (California) '01 \$12.50

This vintage stays true to form: a rich, medium-bodied wine that deserves to be accompanied by a juicy steak. Still with a woody nose and a substantial amount of fruit in the mouth. "Volatile and spirited," raved one thrilled taster. SK 5/04

76. J. Lohr Seven Oaks Cabernet Sauvignon (Paso Robles, California) '02 \$12.50

Of the '00: This vintage ... has a wonderful deep nose of cherries, blackberries and vanilla. A well-defined wine that would be a great complement to any hearty food: roasts, steaks, or lamb on the grill. Well worth the price! JD 2/03. Of the '01: Again this continues to be a favorite among our tasters – "almost jammy." MP 2/05

77. Nepenthe Tryst (Adelaide Hills, Australia) '02 \$12.50

A very easy-going, silky-smooth blend with 70% Cabernet, 20% Tempranillo and 10% Zinfandel. A fruit-forward blackberry flavor but not the least bit overpowering. Tasters agree this is one wine worthy of 'double decanting' (pouring into another container and back to the bottle) because it gets smoother with each pouring SK 5/04

78. Anapamu Pinot Noir (Monterey County, California) '01 \$13.50

'Anapamu' means, in Native American, "Rising Place" (coastal hills and mountains, where the grape grows). In this Pinot, there's a fresh, clean nose and multiple fruity flavors. *Bon Appetit* magazine said, "an amazing stylish Pinot for the price, with thrilling cherry and raspberry flavors." And a pleasant, slightly sweet finish. Try it! SK 5/04

79. Georges Duboeuf Fleurie Beaujolais (Beaujolais, France) '03 \$13.50

The Beaujolais region is part of Burgundy but these wines are made primarily from the Gamay grape. There are 10 communes that are allowed the "Cru" class – distinguishing themselves above the rest. Some of the crus are St-Amour, Juliéna, Moulin-à-Vent, Chiroubles, Morgon and the Régnié (also on this list) and this offering – Fleurie. They are the top of the Beaujolais and the *négociant* Georges Duboeuf is considered the king. This offering is full of flavor and tongue coating fruit. It's gentle on the palate with fading tannins – a real treat. This can be served by itself or with turkey, firm fish or roast pork. Enjoy! MP 2/05

80. Coppola Green Label Syrah (California) '02 \$13.50

Of the '99 vintage: Francis Ford Coppola continues to please us as much with his wine as his movie making. This Syrah, unlike others, is barrel aged. It has spicy aromas of raspberries and oak with the rich dark tastes of tar and cedar. It was a unanimous favorite of our tasters. This wine would love to meet up with a prime rib served at your table. JD 5/01 This '02 vintage is an even smoother version of the '99. A full-fledged winner. JD 10/04

81. Deen de Bortoli Durif (Australia) '02 \$13.50 **A new offering**

The Durif grape is a cross between Syrah and the Peloursin variety, developed in France, but better suited for the sunny, less rainy climate of California. Look for a very complex, dry, earthy, but well-balanced outdoorsy taste with a touch of tobacco in the nose. Tasters agreed that roast duck and red cabbage would be perfect matches. There's a tingle in the taste and a long finish. A real mouthful. SK 5/05

82. Lyeth Meritage (California) '02 \$13.50

A Meritage is a Bordeaux-style blend with this vintage offering consisting of Cabernet Sauvignon (62%), Merlot (29%), and Cabernet Franc (9%) grapes. The 13.5% alcohol, fruit (lots of black cherry, bright burst of berry, and currants) and spice (hints of pepper) are balanced to the long finish. The complex taste gets better with every sip and seems to explode at the end. Let this very nice Meritage (at a very reasonable price) shine served with a medium rare steak. MP 2/05

65. Trapiche Oak Cask Malbec (Argentina) '03 \$9.00 down \$1.00 **A vintage change**
 Malbec is a black grape variety that was once associated with Bordeaux and can be a rather rustic shorter lived version of Merlot. In Argentina it is one of the most widely planted red wine grape and can be ripe and lush and capable of extended aging. The dark rich color hints at the dark cherry, jammy berries up front, better than ever – oaky, chocolate – and well balanced. Bring on the roast beef. MP 2/04 A fine addition to a beef roast dinner. Drink now. SK 5/05
66. Trapiche Oak Cask Cabernet Sauvignon (Argentina) '03 \$10.00 **A vintage change**
 A club favorite since the '90's, this version is how to define a good Cabernet: clean, earthy, fruit in the nose, followed by pepper and a healthy dose of oak. A good steak deserves a good wine. One reviewer said, "...a South American-terrain lover's wine." SK 5/04 Lacking only in pepper, this vintage harbored tastes of chocolate mousse and cherries. Sophisticated, elegant for the price. SK 5/05
67. Falesco Vitiano (Umbria, Italy) '02 \$10.00
 Of the '01 vintage: Although produced in one of Italy's smallest regions, this wine is big on flavor with a strong, fruity body. With an earthy red color this blend of Sangiovese, Cabernet Sauvignon, and Merlot (one third each) is perfect for a pizza night. Try it! SK 8/04 A great food wine; lots of fruit in the middle with the tannins showing up in the finish. JD 10/04
68. Kempton Clark Petite Sirah (California) '01 \$10.00
 Of the '00 vintage: This is a dark rich, toasty wine with lots of raspberry/blackberry fruit. On top of that it has long legs (14% alcohol) and a texture that coats the tongue. A multifaceted wine to say the least! Food suggestions: hearty meats. JD 2/03 The new version has a silky, burgundy color, and with the balanced tannins and faint raspberry sweetness, the medium body could match the pleasure of a romantic evening. SK 8/04
69. Wolf Blass Yellow Label Shiraz/Cabernet Sauvignon (Australia) '02 \$10.00
 Of the '00 vintage: The Australians know Shiraz and are now offering various blends that complement the grape beyond what one might expect. This 70% (Shiraz), 30% (C.S) blend offers much to the taster: flowers and fruit on the nose, chewy and meaty to the taste; dryness, yet young with a long finish. A food wine for sure: consider having this with your prime rib. JD 2/03 Lots of fruit in a well-made offering with a shorter finish. The percentages have changed a bit (reflected in the above). SK 9/03 N.B. Wolf Blass has standardized all of its wines at this price level by referring to them as "Yellow" label. This wine was previously named "Red" label.
70. Columbia Crest Grand Estates Cabernet Sauvignon (Washington) '01 \$10.00
 Of the '99 vintage: The growing reputation of Washington-state wines is well served by this selection. Rich and full, nicely balanced, with a complex blend of flavors and balanced bright fruit and currant, this has a bit more depth than the typical California-style Cab. A good solid Cab, bigger than its price would suggest, this is perfect for accompanying red meat-centered meals. RR 2/00 This '01 vintage is up to snuff. JD 10/04
71. Bogle Old Vine Zinfandel (California) '02 \$10.75
 Plum and berry notes with a touch of vanilla and must (mushroom) up front with mild pepper and oak feelings on the tongue. The fruit in this offering comes off as slightly jammy with not a lot of tannin. Drink now with well flavored foods – spicy dishes, BBQ, turkey, stuffed peppers, dark chocolate cake, or a book on the history of Zin. MP 2/05
72. Clay Station Malbec (California) '02 \$10.75 **A new offering**
 Complex and ever-changing, the tastes vary and get stronger the longer they stay on the palate. Strawberry up-front, a slight tartness with a Granny Smith apple finish. Serve with pork loin or veal. One reviewer claimed it "danced with the tastebuds," and who could argue with that? Incredible, varying tastes... and a real treat. SK 5/05
73. Gallo of Sonoma Cabernet Sauvignon Reserve (Sonoma) '02 \$10.75
 A real winner from the oaky, spicy start to fruity finish. Medium-bodied with tannins highlighting the red, ripe fruit – spicy, deep blackberry this CS is for red meat, cheeses and rich dishes. A real mouthful of red! Try it. MP 2/05

56. R.H. Phillips Dunnigan Hills Syrah (California) '01 \$9.00

This is not the EXP on the list but it is a mouthful of Syrah – “berries, berries, berries” – (blackberries and cherries). A little dark fruit in the nose, a little sweetness for the taste buds and a little tannin to coat the tongue yields a balanced accompaniment for food off the grill and at half the price of the EXP. MP 2/04

57. Di Majo Norante Sangiovese (Italy) '03 \$9.00

The deep red color of this wine caused one taster to refer to it as “purple passion.” There is black cherry in the nose. The taste is silky and smooth with a hint of licorice. The tannins are present and well controlled. A drink alone wine. This is replacing the Antinori Santa Christina Sangiovese which did not hold up in the new vintage and it's two dollars cheaper. Ergo, a great buy! JD 10/04

58. Georges Duboeuf Régnié (Beaujolais, France) '03 \$9.00

Of the '99: This is a “cru,” which in the Beaujolais refers to a particular commune, in contrast with the general use of the term in France, which identifies a specific vineyard or property. Cru Beaujolais are the top of the class for this region, and this one comes from one of the region's best-known and most reliable *négociants*. And it is right on the money! Starting right from the good fruit and earth tones of the characteristic nose, the taste shows well-balanced fruit and tannin, the deep fruit revealing black and other dark berries, currants and raisins. It defines the breed. RR The '03 shows some spices and a definite berry jam flavor. Still a high quality product. Consider serving with your left over turkey sandwiches. JD 10/04

59. Ironstone Cabernet Franc (California) '01 \$9.00

Out it pours, deep, dark, almost black in color. Fill the glass halfway and take in the black licorice, spiked with alcohol in the nose. Then serve with a Thai dish or some spicy chops and let your taste buds take over. This is a wine for all seasons. Well-rounded and quite possibly better than previous vintages. SK 5/04

60. Los Vascos Cabernet Sauvignon (Colchagua, Chile) '03 \$9.00

This is a supple CS with earthy, cedar and currant flavors and a loamy touch on the smooth moderate finish. Also of interest were slight olive overtones in middle and finish. This is owned by Lafite Rothschild. Nicely balanced with lots of fruit, full deep rich flavors - even better than I remember. Serve with full flavored meat dishes – excellent wine and a very good value. MP 2/05

61. McWilliams Hanwood Shiraz (S.E. Australia) '03 \$9.00

Of the '01 vintage: This is an excellent example of the Australian version of this grape that you might try comparing to the Glass Mountain California rendition once offered at the same price. Bolder at first then opens up to rich, jammy fruit (plum and raspberry) with balanced tannins allowing this to be held. Enjoy with red meats. MP 5/03 As one taster noted: “...it is pronounced berries dancing through alcohol.” It is still a tongue coater. JD 10/04

62. Beringer Founder's Estate Zinfandel (Napa) '99 \$9.00

Of the '98 vintage: Although we are offering a Zin in this price range we thought this was more than comparable. Lots of fruit up front – “Nose! Nose!” wrote one taster. It has lots of fruit, is pleasantly peppery and nicely balanced with a pleasant finish. “Great!” MP 03 The '99 version is dead-on and as well-rounded as before. SK 9/03

63. Perrin Côtes-du-Rhône Reserve (Southern Rhône, France) '01 \$9.00

Of the '99 vintage: This is essentially the Châteauneuf-du-Pape blend of grapes – Grenache, Syrah, Mourvèdre, Carignane and a little white Viognier, and this one is very nicely done, indeed! A lovely and mellow wine... the plentiful fruit happily fills the mouth. Given what's been happening to the prices of good Rhônes, this one is actually a very solid value. RR 10/01 Earthy blackberries, a dab of chocolate, a smooth finish makes this balanced wine a keeper. Goes well with lighter meats - try it with pork roast. MP 2/04

64. Bogle Petite Sirah (California) '02 \$9.00

Of the '00 vintage: Here is yet another opportunity to sample the variety of ways in which producers can get different outcomes from what are ostensibly the same grapes. JD 2/03 Of the '01 vintage: Great nose of cherries, chocolate and spice with a thick coating on the tongue to an almost jammy finish. One glass demands a second - good with a variety of foods or solo. MP 3/04 “How Petite Sirah should be defined,” wrote one taster of the newest vintage. S-m-o-o-t-h. SK 8/04

47. Col des Vents Corbieres (Midi, France) '01 \$7.25

Of the '00 vintage: This wine comes from the Languedoc-Roussillon region of France, southeast of Carcassonne, and is a blend of Carignane, Cinsault and Grenache grapes. It is a characteristically warm wine, dense and herbal, distinctly Mediterranean, with a woody nose that suggests earth, moss, must, leather, mushrooms. Possessing good body and showing nice black cherry/raspberry/plum fruit flavors straight through, it is a very pleasant wine at a good price. RR 8/01 The full grapey nose and the flavors are still pretty much the same – raspberry, plum and a dry, almost chalky/metallic body, yet with some buttery undertones, it is very much in the tradition of the breed and I find it very pleasurable. RR 10/02

48. Villa Cieri Montepulciano d'Abruzzo (Italy) '03 \$7.25

Of the '01 vintage:... almost in the style of the big Tuscans, though the alcohol does not overpower. Nice thick fruity nose and dry, full-fruity flavors, this is a hearty wine for hearty meals – tasty, tasty! RR 10/02 Previous fans of this offering will find the nuances intact – light pepper, mild tannins – a satisfying mouthful with lasagna or pizza. MP 2/05

49. Trapiche Malbec (Argentina) '03 \$7.25

This is a simpler version of the Trapiche Oak Cask Malbec also offered in this Newsletter. Oak and minerals were noticed but mostly evident was fresh fruit, chocolate and cherry followed by a juicy fresh raspberry texture. A sipper or with a salad. MP 2/05

50. Osborne Solaz (Tierra de Castillo, Spain) '02 \$7.25

Of the '01 vintage: From one of the most popular Spanish wine regions comes an easy-going blend of Tempranillo (80%) and Cabernet Sauvignon (20%). It's bright in color, light in body, and just right for a grilled burger and salad. A fine introduction to the nuances of red wine. SK 8/04 An even better product than before. Now there is more fruit and the Tempranillo dominates in the blend. Great with Mexican food. JD 10/04

51. Indigo Hills Pinot Noir (North Coast, California) '01 \$7.25

Of the '97 vintage: This was a real treat, from its pleasant, earthy nose all the way through to its fine finish. Warm and liting fruit, dry, this medium bodied wine is mellow and smoothly gentle on the tongue from front to back. Nice job! RR 9/00 The '01 vintage is slightly dryer and earthier than before. Definitely a food wine! JD 2/03

52. Verdillac Red Bordeaux (Bordeaux, France) '01 \$8.00 up \$.75

Of the '00 vintage: A simple, light wine of the Classic French blend of CS, Merlot, and Malbec. It displays lots of soft fruit and little tannin. Not a complex wine and for immediate consumption. A good value for simple, basic meals – burgers, pizza, grilled items. MP 2/04 The newer vintage has more tannins than the previous one. JD 10/04

53. Glass Mountain Quarry Syrah (California) '01 \$8.00

While the previous vintage was “a likable wine” this vintage is a quantum leap forward. The nose is a wonderful blend of fruit and chocolate that does not diminish as the clock ticks away. Its earthiness gently coats the tongue displaying controlled tannins. There are no rough edges here; just pure enjoyment. It does have some growth potential; consider laying down a few bottles. I like drinking this all by its self; yummy! JD 10/04

54. Kouros Nemea (Greece) '01 \$8.00

A dry red Greek wine that goes well with Mediterranean food. The grape here is the Agiorgitiko grape; a popular red grape in Greece. The nose is Port-like whereas the taste is of ripe olives and cherries. Most of our tasters had never been exposed to this grape before and all were impressed with its full lush flavor and its long dry finish. Try something new in your life! JD 10/04

55. Coto de Hayas (Spain) '01 \$8.00

A fine light Spanish red wine blended from Tempranillo and Cabernet Sauvignon grapes. It has sangria-like overtones; flavors of red cherries and grapefruit. Serve with tapas, franks and beans or consider serving it as just a summer sipper. JD 2/03.

38. Crios de Susana Balbo Torrontes (Argentina) '04 \$15.25 **A new offering**

Think soft. Elegant. From the Calchaqui Valleys of Argentina comes a classic wine that could pass for a \$30. bottle in other regions. Silky on the tongue yet dry and fruity, the flavors jump out of the glass. A real mouthful and a winetaster's dream. One taster commented, "Why bothering trying to pair it with food when it's just right by itself." A must to try! SK 5/05

39. Château Souverain Chardonnay (Sonoma, California) '03 \$16.25

The French toasted oak barrel fermentation imparts a complexity to this offering from the fruity nose to the pleasant finish. Lots of character ranging from smoke in nose and on the tongue, a touch of grapefruit, spices on the tongue, slightly earthy yet fresh and bright. Pleasant surprises with every sip – medium bodied and complex – not a simple wine. Finishes with a touch of vanilla – not your typical Chard – more finesse and complexity. MP 2/05

40. Rosenblum Cellars Viognier (Santa Barbara, California) '03 \$16.25 **A new offering**

A top of the line Viognier at a reasonable price, produced the way it's supposed to be: complex and balanced, with an unbelievably satisfying lingering aftertaste. "Huge" "Massive" "Big-League", exclaimed the tasters. With a woody aroma and a bold "in your face" taste, this wine could be served all by itself or even as an after dinner drink. Treat yourself royally. SK 5/05

RED WINES

41. Crane Lake Merlot (California) '03 \$3.50

This is a simple Merlot, forward red cherry fruit with just a slight touch of grainy tannins. At this price you could drink this everyday – a pleasant, uncomplicated wine. Drink now with a pork chop. MP 2/05

42. Concha y Toro Cabernet Sauvignon/Merlot (Chile) '03 \$3.50 down \$1.00

Of the '02: The nose is lighter than the previous two vintages with the same blend of this claret style red to 85% Cab and 15% Merlot. The berry fruit is more in the body and end with gentle pepper. A simple wine at a great price. MP 5/03 I buy this one by the case. MP 3/04

43. Santa Rita 120 Carmenere (Chile) '03 \$5.50 **A new offering**

The Carmenere grape is thriving in Chile and this is a good representation of the grape's characteristics: grassy, moss-like aroma, with a jammy taste of plums, sweet cherries and raisins. Sweeter than expected at first, then giving way to a dry back, with an alcohol finish, tannins at the end. A nice way to enhance a burger or pizza dinner. SK 5/05

44. Meridian Merlot (California) '01 \$7.00 down \$1.00

Of the '98 vintage: A delightful Merlot, comfortably dry, balanced, with lots of good Merlot fruit in a firm but gentle body, it moves to an excellent finish. RR 9/00 This vintage shows dark fruit with a little more tannin – still an excellent price. They have dropped the Paso Robles, Coastal designation. MP 2/04

45. Sutter Home Cabernet-Sauvignon (California) '00 \$7.25

Of the '98 vintage: Starting with a good, fruity nose, this continues to be a medium-rich, soft-edged dry red, with berry underlined by a definite herbal tinge, and a bit more nicely balanced (less heavy and manipulated) than some earlier vintages. But forget the attempts at analysis: it's a congenial crowd-pleaser with a distinct personality that continues to satisfy with a roast or a burger. RR If you're new to the grape or just want a pleasant sipper, consider this to be class Cabernet 101. A good complement to cheeses or burgers proving Cabs don't have to be complex to be desirable. No significant change from previous review. SK 5/03

46. Sutter Home Pinot Noir (California) '01 \$7.25

Of the '97 vintage: While we expect Pinot Noirs to be more transparent than their Cabernet cousins, the clarity of this wine almost prejudiced the case against it until we tasted the product inside. It was flavorful with hints of strawberries that left the taster feeling that there was a lot going on in this glass, which in turn, invited further tasting. A very surprising product given the price and the color. Consider serving with lighter foods. JD 5/00 Still a great product. But the strawberry taste has moved towards a more generic berry taste. JD 10/04

28. Vinum Chenin Blanc (South Africa) '03 \$10.75

This offering from Vinum surpasses the quality of the Husch Chenin Blanc we had been offering at the same price. A definite Chenin Blanc nose: substantial and earthy. Plenty of fruit; this wine would work well with most foods. Rich in alcohol. Try it with your Thanksgiving turkey. JD 10/04

29. Giesen Marlborough Sauvignon Blanc (New Zealand) '04 \$10.75

A fruit cornucopia – a treat for fans of SB. Your first impressions are of green apples followed by the tang of grapefruit with hints of peaches and a wild flower meadow. This is more complex than the previous vintage which was well liked. Our tasters thought it was worth the difference in price. This is a wine that can be served with a salad and would also pair nicely with shell-fish, lighter fish and appetizers. Fine as a refreshing sipper. MP 2/05

30. Saint Veran "Les Deux Moulins" Louis Latour (Burgundy, France) '00 \$10.75

This Chard is a solid French Chardonnay with perhaps a little less fruit and drier than in the past, but still a very enjoyable wine. Its fruit (melon, peaches, slightly buttery) is more crisp than sweet. I enjoyed this with a salmon fillet. MP 5/02

31. Huber Grüner Veltliner (Austria) '03 \$10.75 **A new offering**

An exciting addition to the Wine Club collection. Austria's most famous grape is Grüner Veltliner, making up over 35% of all of the country's wine production. Light-straw in color, the nose is fruit-filled (grapefruit, limes, pears) which would complement broiled or baked fish, and cold vegetables. "Vegetarians would love this," a taster exclaimed. SK 5/05

32. Anselmi San Vincenzo Veneto Bianco (Veneto, Italy) '03 \$11.75

Knowledgeable Italian wine drinkers will recognize this for what it is: a Soave. Anselmi is a large producer of Soaves and this particular blend has Garganega (80%), Chardonnay (15%) and Trebbiano (5%). Tastes of pears, apricot and grapefruit are prevalent. The nose is slightly floral. This wine should be drunk with food. Dishes with Alfredo sauce or baked brie will do the trick here. JD 8/04

33. Argiolas Costamolino (Sardinia) '03 \$11.75 **A new offering**

A food wine guaranteed to work well with shrimp, whitefish or Caesar salad. A crisp and full-bodied wine with a Chard-like quality, oak and butter in the nose. "Fun on the tongue!" one reviewer said. SK 5/05

34. Château Moncontour Vouvray (Loire, France) '02 \$12.50

This Vouvray is 100% Chenin Blanc. A soft and silky wine that coats the tongue with pleasant subtle fruit flavors. The fruit and acid are very well balanced. The finish is long on fruit. Consider serving this with light seafoods. JD 8/04

35. Willm Pinot Blanc (Alsace, France) '02 \$12.50

Of the '99 vintage: The Alsatians are the master growers of the Pinot Blanc grape and this one lives up to their reputation. The Pinot Blanc grape makes an aromatic wine that is excellent by itself or with food. It is a full-bodied white wine capable of standing up to such gamey foods as turkey or Rock Cornish hens. A great bargain at this price. JD 5/01 Still plenty of fruit in this vintage; lemon in the after taste. JD 10/03

36. EXP Viognier (California) '02 \$12.50

We actually offered this wine a few vintages back. We were impressed with this particular vintage. About 40% of this wine was barrel aged which gives it a smoky dimension not tasted in other Viogniers. Fans of barrel aged Chardonnays might just like this as a pleasant alternative. A wine with lots of nuances that should go well with white meat dishes or with pork. JD 8/04

37. Pierre Sparr Gewürztraminer Reserve (Alsace, France) '02 \$14.50

Of the '00 vintage: This is a definite step up from other offerings. A floral nose of rose petals with plenty of fruit (peach) and hints of spice with a substantial body compelled one taster to remark that the grapes were grown next to rose bushes. Another taster remarked that the spice was of nutmeg with a lavender finish. Very adaptable, it can be served cold as an aperitif or as a compliment to strong cheeses to Asian or other spiced (curry) dishes to dessert. MP 5/03 Apricots and pears are the dominant fruit this time around. Stock up for your Thanksgiving feast! JD 8/04 We have this with our spiced ham sauce on Easter. MP 3/05

the last vintage. Some spice in the front, with lemon followed by grapefruit. Definitely a picnic wine now that it comes in a screw top bottle. JD 10/04

18. Lindemans Reserve Chardonnay (S. Australia) '02 \$9.00

The aging in French barrels shows: there is oak and butter in the nose. The taste has definite pineapple essences. This is a well-balanced wine; while it has buttery tastes they are not very cloying at all. Serve with your favorite grilled fish. JD 10/03

19. Yalumba Viognier (S. Australia) '04 \$9.00

Of the '02 vintage: This is just what a Viognier should be: citrusy, flowery, and a pleasurable taste from beginning to end. A complement to a whitefish dinner or a chicken Caesar salad. SK 5/04 It just keeps getting better; plenty of that honeysuckle smell and taste. JD 10/04

20. Tin Roof Pinot Noir Rosé (Russian River Valley, California) '03 \$9.00

This is more like a dry white wine hence its inclusion in this part of the newsletter. Forget those sweet Portuguese rosés, this is a wine of an entirely different class. The nose has floral overtones with hints of grass. On the tongue it has balanced fruit with just the right amount of acid. A great wine for casual dining: luncheons, tailgate parties or afternoon deck gatherings. Consider serving with chicken or turkey salads. Produced by Murphy Goode. JD 8/04

21. Bogle Chardonnay (California) '03 \$9.00

Of the '02 vintage: This is a basic, solid value Chard that mixes earthy pear and citrus flavors in a rustic but flavorful if lighter style. Some sweet buttery and vanilla tastes were identified. Drink now. One taster noted "I like it better the more I taste." MP 2/04 Lemon and butter predominate in this vintage. Still a great value. JD 8/04

22. Bigi Torricella Orvieto Classico (Italy) '02 \$10.00

A richer more pungent version of Orvieto Classico than the La Carraia offered above. It has a deep yellow color with lemon and spices in the nose. A well balanced wine with plenty of fruit and alcohol that finishes well. Serving suggestion: roast chicken. JD 10/04

23. Bickensohler Steinfelsen Ruländer (Germany) '00 \$10.00 up \$2.00

Of the '98 vintage: A delight to the senses; starting with the rich golden color, then the soft apple-honey nose. An Alsace-like version of Pinot Gris, the soft, mildly sweet flavor will make this one a favorite of Piesporter fans. For \$10.00 a bottle you get a mild summer-into-fall sipper. Open this one as the leaves are changing. SK 8/02 The '00 is on the mark! JD 10/03

24. Luna di Luna Pinot Bianco/Sauvignon (Italy) '02 \$10.00

This particular blend from Luna di Luna seems to be fairly consistent. The PB/SB blend seems to work; it "softens the flavors without diminishing the experience," said one taster. This is not a wine for heavy food but a very decent one for lighter foods and it might do just as well as an aperitif. JD 10/03

25. Solaris Chardonnay (California) '02 \$10.00

Rave reviews for this first time selection. "Playfully sweet," "bright, airy, complex," "pleasantly prickly" were part of the glowing responses. Oak and butter in the nose, with a field of wild flowers. Serve it with grilled non-spicy foods to let the "Solaris" shine! SK 5/04

26. Wildhurst Sauvignon Blanc (Lake County, California) '03 \$10.00

Of the '03 vintage: This wine has a wonderful SB nose with special hints of grass and melon. It is edgy and crisp. The acid is well balanced against the sweetness. The finish is dry as it should be with lemony tones. A great food wine; bring on the seafood! JD 10/03 As balanced as ever. Keep that seafood coming. JD 8/04

27. Zenato Pinot Grigio (Italy) '03 \$10.00

A replacement for the Zemmer Pinot Grigio that failed the last vintage change test. A sturdy Pinot Grigio in the Italian style: crisp and dry. Well-balanced fruit (lemons and melon) that lingers on the tongue. Consider serving with food. JD 10/04

8. Verdillac White Bordeaux (Bordeaux, France) '03 \$8.00 up \$.75 **A vintage change**
 Of the '00 vintage: A wine that is familiar to many club members, this is the classic white Bordeaux blend of Sémillon and Sauvignon Blanc grapes, with the Sémillon dominating in this version. The nose is quite earthy but the taste is softer with nice light and clean citrus and dry fruit flavors. Consider serving this with a creamy salad with or without chilled shellfish piled on top; it is the also perfect accompaniment for cheeses. An excellent buy for a White Bordeaux. JD and RR 10/01. A lighter grapefruit presence with a 70% Sémillon/30% Sauvignon Blanc combination still makes for a well-balanced wine. SK 5/05
9. Fontana Candida Frascati (Italy) '03 \$8.00
 A classical light dry Italian wine. Made from the Trebbiano and Malvasia grapes. Tasters noted butter in the nose with hints of oak and fruit on the palate. Excellent with light food dishes (salads, white sauce pastas, and fish). JD 10/04
10. Château Haut Rian Bordeaux Sec (France) '03 \$8.00
 Of the '02: A fine white wine from the Bordeaux region. A pleasant, warming, well-balanced wine with grassy, citrus nose and soft fruity flavors. Would work well with creamy pasta dishes or just to sip on by itself. SK 5/04 Tasters now detected lemon/tangerine. Serve with chicken or a seafood brunch. MP 2/05
11. La Carraia Orvieto Classico (Italy) '03 \$8.00
 Orvieto is a type of white (with its own DOC) produced in the Umbria region of Italy. It is generally 50-65% Trebbiano with the remaining amount a mixture of several other grapes. This vintage has a light lemony taste with a somewhat tart finish. It would be fine as a spritzer or as a complement to light food, such as gazpacho. JD 8/04
12. Haute Provence Angel Tears (Franschhoek Region, S. Africa) NV \$9.00 **A new offering**
 A non-vintage selection from South Africa with a light floral nose and a mild, subtle taste with a hint of lime. The dry crispness in the front lends itself to a cool, simple pleasure all by itself. A great gift for a dinner party. SK 5/05
13. RH Phillips Dunnigan Hills Sauvignon Blanc (California) '03 \$9.00
 A distinct Sauvignon Blanc nose: grassy aromas with hints of green apple. Well balanced with a satisfying lemony finish. A well-made Sauvignon Blanc; an excellent product for the price. Serve with lighter fish dishes, say, flounder or orange roughy. JD 10/04
14. Basa Rueda Blanco (Spain) '03 \$9.00
 Of the '01 vintage: While visiting Portugal it seemed only natural to venture a little into the Rueda area of Spain. Rueda is the land of the Verdejo. The best Rueda, one of Spain's best white wines, is made from Verdejo grapes picked before sunrise and chilled before gentle pressing. The offering we present offers up a nose of grapefruit with a touch of meadow – a bouquet of wild flowers. The soft grapefruit continues into the taste and an almost creamy (tongue coating) smooth body and ends in a well-rounded, clean finish. Serve well chilled for a refreshing accompaniment to seafood or salad – or on its own. MP 8/03 As fresh as ever with more of the Great Outdoors in the body. Sip it on the patio and bring the garden to you. SK 5/04
15. Fazi-Battaglia Verdicchio Classico (Italy) '03 \$9.00
 Of the '02 vintage: Fazi-Battaglia pioneered the marketing of Verdicchio and the amphora shaped (one of our tasters called it “voluptuous”) bottle. From the Verdicchio grape this offering is fresh and fruity, with lemon and mineral character and a zesty, lemony finish. A delicious appetizer wine that would pair with a salad or cheese plate and a good buy. Drink now. MP 2/04 The '03 vintage matches the '02. JD 8/04
16. Hogue Johannisberg Riesling (Columbia Valley, Washington) '03 \$9.00
 Of the '02 vintage: Lots of fruit here: peaches, pears and apples with definite honey overtones. The acid level is just right to match the sweetness. The finish is a bit short but very pleasant. Consider serving with Asian foods. JD 10/03 The new vintage has a longer finish but the same fruity blend. Stock up! SK 5/04
17. Ca' del Solo Big House White (California) '03 \$9.00
 Each vintage of this wine is a different blend of grapes. Here we have Sauvignon Blanc, French Colombard, Pinot Blanc, Chenin Blanc and Viognier. A refreshing mouthful of wine that tasters found to be better than

the mailing label page (page 17).

(5) Cautionary note concerning the recent Supreme Court decision on wineries directly shipping to individuals: The recent decision by the Supreme Court citing the inconsistent behavior of the State of Michigan in allowing Michigan wineries to ship directly to individuals within the State but banning individuals in the State from buying from wineries outside of the State was an extremely narrow ruling. The ruling focused only on the inconsistency. The State now has two options: 1) the State could now permit out of state wineries to ship to directly to Michigan residents, or 2) the State could now forbid Michigan wineries from shipping directly to individuals entirely. The wine distributors in the State of Michigan, judging by their past behavior, would probably prefer the second option. Concerned Wine Club members should contact their State Legislators concerning this issue.

Feedback: We appreciate hearing from our membership on any club-related matter. Please feel free to offer us your comments, observations and suggestions to the active managers: JD at (248) 626-6806/ devlin@umd.umich.edu or SK at (734) 634-2661/ steve_kuhlman@hotmail.com.

WHITE WINES

1. Johan Klauss Piesporter Michelsberg (Mosel, Germany) '03 \$3.50

Of the '01 vintage: A pleasant bouquet of pears and apricots that carries over into the fruit. A very smooth, uncomplicated and pleasant wine where the sweetness is not overpowering and cloying as you can sometimes get in wines of this station. This wine can be a summer sipper or enjoyed with a light salad or fruit plate. MP 5/02 This wine rarely changes from vintage to vintage and this vintage is no exception. JD 8/04

2. Concha y Toro Frontera Chardonnay (Valle Central, Chile) '03 \$3.50 down \$1.00

A good everyday type wine. Some peach with a hint of butter at the start that continues through to a clean, pleasant finish. MP 2/04

3. Santa Rita 120 Sauvignon Blanc (Lontue Valley, Chile) '04 \$5.50

Of the '03 vintage: Light and bright, this offering from Chile may be low in price, but it's high in character. Grapefruit and grass in the nose, an earthy body with hints of green apples and pears. An easy-going complement to whitefish or shrimp. SK 5/04 There is less grapefruit in this vintage with tastes of peach, apricot and citrus more prevalent. A better food wine than before; serving suggestion: lemon chicken. Bon appétit! JD 10/04

4. Meridian Chardonnay (California) '02 \$7.00 down \$1.00

An excellent barrel aged Chardonnay for the price. Pineapple, citrus and butter in the nose with a nice soft finish. This is definitely a food wine. JD 8/04

5. Ironstone Symphony (California) '03 \$7.25

Of this wine MP first wrote: "Symphony is a hybrid grape – a cross between Muscat of Alexandria and Grenache Gris. The Muscat grape seems to dominate this clone." This vintage is perfect at cocktail parties, great with hors' d'oeuvres and Asian food. Slightly sweet, creamy, with a bit more spritz than before. SK 5/04

6. Selbach Riesling Kabinett (Germany) '03 \$7.25 **A new offering**

Crisp and fruity with a slight sweetness to cut the acidity, this very pleasant summer sipper has a hint of grapefruit and pear, and a touch of spice in the nose. Nothing elaborate but a delight to serve with mild cheeses, a pork roast, or just on its own. Serve well chilled. SK 5/05

7. Pepperwood Grove Viognier (California) '02 \$7.25 down \$.75

Of the '01 vintage: ...starts with a lively floral/citrus/acid n ose suggesting grapefruit, peaches and apricots that lead to flavors of honeysuckle, melon and lychee (litchi) fruit rolling about in a good, firm texture. It will work well with many oriental dishes, as well as turkey and chicken, or simply with cheeses. An attractive wine and a good buy!! RR 10/02 With the longer finish and the price reduction, we thought this an overachiever. MP 8/03

OAKLAND OENOLOGICAL SOCIETY

aka

The Wine Club

NEWSLETTER & ORDER FORM

June 2005

{A statement of who we are and what we do for our members may be found on page 13. Page 14 details the procedures for placing an order. An Order Form and Mailing List Update Form are at the end of the Newsletter, on pages 15-17.}

WHAT'S NEW THIS QUARTER:

(1) The Club Fee Reduction to 3% continues: The reduction of the Club Fee to 3% last March generated additional business for us. Hence we will be able to keep the fee at this figure. Our main expenses continue to be the cost of mailings to those who still want a printed version delivered to their home by US postal mail (at a cost to us of \$1.40 per mailing) and the cost of running our web site. Should either of these expenses rise we will have to re-visit the issue of the OOS club fee per order. **To help us maintain this reduced fee we would strongly encourage all club members to select the e-mail-version-only option.** Send an e-mail to devlin@umd.umich.edu to opt out of receiving a US mail version of this newsletter. Thank you in advance for your cooperation.

(2) As with most OOS tastings, wines are carefully analyzed to assure newsletter reviews are as accurate as critiques can be. While we were overjoyed with some new selections (see Whites #38 and #40 and Reds #81 and #86) we were very disappointed in the newest vintages of some old Club favorites. Those that didn't pass inspection include Georges Deboeuf Chardonnay, Peñascal Castilla y León Red and Jewel Pinot Noir, all vintage 2003. Because these have been favorites, we welcome you to try these wines yourself and let us know. We are confident the 11 new wines added to this newsletter will not disappoint, but will enhance your appreciation of fine wine.

(3) Newsletter Summary: This newsletter sports 6 new white wines, 4 new reds, plus a Tawny Port that reviewers were excited about. Prices held firm despite the fluctuating dollar with more **decreases** than increases. We continue to strive to keep prices in line while offering a wide array of quality wines from around the world.

(4) Electronic Options: The newsletter will be again be posted on our web site (as a .PDF file) [Go to <http://www.ooswineclub.com>] and also sent to each club member who has provided us with an e-mail address. We will also send to each e-mail address an EXCEL version of the order form. This version of the order form mimics the order form in the newsletter. Members only need to open this EXCEL version, type in their address, phone numbers, delivery preference and the number of bottles of each wine that they want. The spreadsheet then calculates the totals, the State tax, the OOS fee and the shipping costs (if there are any). Members then print out the spreadsheet and mail it to Steve Kuhlman with the two checks. The EXCEL version of the order form has been a great hit with those who have tried. Please give it a try if your machine supports EXCEL. **But if you prefer the old fashion way,** a copy of the order form is still attached to this newsletter. Fill it out in the usual way (per the instructions on page 14). **Please be sure to attach**