

OAKLAND OENOLOGICAL SOCIETY

aka

The Wine Club

NEWSLETTER & ORDER FORM

November 2009

{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 attached at the end of the Newsletter on pages 15-17.}

WHAT'S UP THIS QUARTER:

Lots of vintage changes and a few new finds! This is the time of year when we get to do a lot of sampling of the new vintages. Most faired well. We have eighteen successful new vintages (eleven white and seven red). In the new wine category we found three whites and three reds. We hope you enjoy them as much as we did in sampling them!

Electronic options: The newsletter will be posted on our website [Go to <http://www.ooswineclub.com>] (as a .PDF file) and also sent to each club member who has provided us with an e-mail address. We 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, pick-up/delivery preference and the number of bottles of each wine that they want. The spreadsheet automatically calculates the totals, the State tax, the OOS fee and the shipping costs (if there are any). Members print out the spreadsheet and mail it to Steve Kuhlman with the two checks.

Help to reduce costs: The most expensive part of our operation is the US Postal mailing of the newsletter. We 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.

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. Concha y Toro Frontera Chardonnay (Valle Central, Chile) '08 \$5.50

Of the '07 vintage: The '07 is a ready-to-drink Chard with faint tropical fruit and apples in the nose, medium body and muted flavors of butter, mango/papaya, lemons and apples. Stylistically heavy, it has a tasty acidic dryness on the mid-palate and notes of tangy lemon on the finish. Best when it's slightly chilled, it should pair well with roast pork/chicken, moderately seasoned fish, shellfish or straight up in a bucket of ice with friends. RS 8/08 Still a good Chard at a great price. SK 8/09

2. Johan Klauss Piesporter Michelsberg (Mosel, Germany) '08 \$5.50 **Vintage change**

This new vintage of an old club favorite has a light, grassy, citrusy aroma with a refreshing body of tart green apples, accompanied by a controlled honey-sweetness. A reliable companion to pork, baked chicken or a summer salad. JD 10/09

3. Barefoot Sauvignon Blanc (California) NV \$6.25

A real bargain of a Sauvignon Blanc! Unlike many other low priced SB's, this one actually has the characteristics of the grape. A lemony grassy nose and tart and lemony on the tongue with a slight spritz. Not complex in the least. Consider serving this as a starter for a summer party (put five bottles in the old copper ice bucket). Bring out the cheese platters! A conversation starter if nothing else. JD 10/08

4. Santa Rita 120 Sauvignon Blanc (Lontue Valley, Chile) '09 \$7.25 **Vintage change**

Of the '08 vintage: Consistent in quality to its two previous vintages, the '08 is a bargain-priced, soft and lush, basic SB. Notes of ripe cantaloupe, peaches and citrus define the nose of this medium-bodied, pale straw colored offering. Honey, lemon-lime and peaches coat the palate along with a light acidic tartness that fades on the finish. Enjoy the "120" with lightly seasoned white meats or be bold with chipotle & lime tilapia, cilantro seasoned Mexican food and/or mesquite grilled pork. RS 8/09 Still a great Sauvignon Blanc, especially at \$7.25! JD 10/09

5. Kreuznacher Kronenberg Riesling Spätlese (Germany) '08 \$8.00 **Vintage change**

Of the '06 vintage: If you're looking for a light wine to enjoy on the patio or by poolside, this continues to be it! This new vintage is pale yellow, with ripened apples, and honey in the nose. There's a soft medium-body of cantaloupe and a faint citrus medley. This vintage is well-made and a welcomed treat to come home to or to take on your next picnic. SK 6/08 The '08 continues in the same tradition. Enjoy once again! JD 10/09

6. La Vieille Fermé Côtes du Luberon Blanc (Rhône, France) '08 \$8.00

Produced by the Perrin family of Chateau de Beaucastel, this pleasantly acidic, light body gem is immediately tropical with banana, papaya and pineapple in the nose, and a multi-faceted fruit flavored taste that's prickly on the palate, then acidic and dry on the finish, but well balanced. SK 3/09 Still a gem for the price. Serve with garlicky shrimp scampi or all by itself. SK 8/09

7. Meridian Chardonnay (California) '08 \$8.00 **Vintage change**

Of the '07 vintage: The '07 Meridian is a wonderful \$8 Chard. This floral-accented and melon fragrant wine is a green-gold medium-bodied, complex package of ripe fruit—citrus, cantaloupe, stone fruits and pineapple. Pears and Macintosh apples persist on the finish. Shrimp scampi, grilled chicken, lightly flavored seafood and cream-based pasta dishes or a mixed greens/goat cheese salad would do this wine proud. RS 8/08 The '08 vintage is an honest reflection of the '07 vintage. It should be noted that the Meridian Chardonnay is not a typical Chardonnay that would please all buttery Chardonnay lovers; but if you have tried this before and liked it, you will want to return to it again. JD 10/09

8. Ironstone Symphony (California) '08 \$9.00 Up \$1.75 **Vintage change**

Of the '07 vintage: Refreshing and clean from beginning to end with peaches, apricots and a floral nose, then a variety of stone fruit and citrus flavors with a slight spritz on the finish. Tasty, and a joy to have around for casual company, with or without a meal. SK 3/09 A real mouthful of fruit this time around! It is worth the price increase. JD 10/09

9. Banfi Fumaio (Italy) '08 \$9.00 **Vintage change**

Of the '07: The label characterizes this wine as a Tuscan cuvee (blend). It is a blend of Sauvignon Blanc and Chardonnay, opening with an herbal, citrus combination, but quickly smoothing out to the fullness of the Chardonnay. The two grapes don't compete, one simply holds the door open for the other! Tasters enjoyed this offering with smoked gouda cheese. JD/SK 8/09 As good as ever. A very flexible wine, consider serving it with different foods. JD 10/09

10. Banfi Le Rime (Italy) '08 \$9.00 **Vintage change**

Of the '07: Like the previous offering from Banfi, this too, is a blend. This time the grapes are Chardonnay and Pinot Grigio (proportions unknown). The Pinot Grigio is in the front; plenty of apple, citrus and melon aromas in the nose and on the palate. It has a lingering citrus finish. Our tasting panel really like this and thought it an excellent buy. Serve with a variety of chicken or seafood dishes. JD 5/09 The '08 has a somewhat shorter finish but still very tasty. Consider serving with shrimp scampi. JD 10/9

11. Cono Sur Reserve Riesling (Bio Bio Valley, Chile) '07 \$9.00

The grapes are grown in the southernmost wine region in Chile. More complex than the price would indicate. Green apple, pink grapefruit and a mineral aroma with a citrusy body of apricot and orange. Well balanced acidity with a smooth, dry finish. In today's market, this is one excellent value. SK 6/08

12. Kiona Vineyards Riesling (Red Mountain, Washington) '07 \$9.00

A gem from the Pacific Northwest and ranked among the "best buys" in *Wine Enthusiast* magazine. Mild pear and apple aroma welcomes Washington apple flavors you've come to expect from this region. Slightly off-dry with a smooth and well-balanced finish. SK 3/09

13. Marqués de Cáceres White Rioja (Spain) '08 \$9.00 **Vintage change**

Of the '04 vintage: White Riojas are made from the Viura grape also known as the Macabeo. We have tried this White Rioja many times before in our tastings but until now we were not impressed. This last tasting attempt was very successful as most thought it was a very pleasant dry white wine worthy of incorporation in our newsletter. Look for citrus (grapefruit) on the tongue with a long pleasing aftertaste. While it certainly can be drunk all by itself consider serving it with a buttery dish such as king crab legs. An excellent buy! JD 8/05. A consistent product from year to year. This time try it with fettucini Alfredo. The nice acid finish is particularly enjoyable. JD 10/09

14. Verdillac Sauvignon Blanc (Bordeaux, France) '07 \$9.00

This youthful and affordable White Bordeaux is 70+% Sauvignon Blanc, blended with Semillon. Verdillac chose to prominently clarify this wine to be a Sauvignon Blanc as opposed to Bordeaux Blanc, beginning with their '05 vintage labels. Subtle layers of green apple, pear, peach-melon and grass emerge from this simple-structured Sauvignon Blanc before revealing an inviting mineral-acid finish. Medium bodied, the quality of this SB remains high within its price range and is as food friendly as the '06. It continues to be a respectable Bordeaux blend and still very nice at this price. RS 3/09

15. Robertson Vineyards Late Harvest Gewürztraminer (South Africa) '08 \$10.00 Up \$0.25

Of the '07 vintage: Robertson is one of the Cape's warmer winegrowing regions which enables the harvesters to pick their crop quite late in the season. The result is a very smooth fruity wine with peaches and orange peel aroma, and a sweet taste reminiscent of ripe lychee nuts. Ripe and ready at a great price! SK 8/08 A rich Gewürztraminer nose. Apricot is the dominant fruit in this one. Balanced sweetness. Non-cloying. Worth the slight price increase. JD 5/09

16. Bogle Chardonnay (California) '08 \$10.00 **Vintage change**

Of the '07 vintage: A timeless classic and an OOS favorite for years. This vintage provides a buttery-oak nose (from 7 months of oak barreling), with green apples and pears in the body. A rich and creamy finish awaits with light spices on the aftertaste. One of the best buys you'll find at ten bucks. SK 8/08 Just as great as ever; with plenty of alcohol showing. JD 10/09

17. Cat's Pee On a Gooseberry Bush E. Coast Sauvignon Blanc (New Zealand) '08 \$10.00

A very mild, yet thoroughly enjoyable SB with a pleasant grassy, green pepper nose and a tinge of citrus. Sweeter than usual and as entertaining as the name! The winemaker notes say: "Extremely playful and lively, a kittenish wine with an aroma inclined to leap out of the glass at you". SK 8/09

18. Kourtaki Patras Kouros (Greece) '08 \$10.00
As fragrant and fruity a Greek wine as you will find. Lots of citrus with a hint of olives, the new vintage is clear-colored, slightly acidic but fares well on the tongue. Pairs well with lamb dishes, Greek salads and Kasseri cheese. Opa! SK 8/09
19. Mosel Riesling, Clean Slate Mosel, Germany '07 \$10.00
This gold medal winner has all the markings of a great Riesling, at a fraction of the cost. Crisp and refreshing, with hints of minerals and citrus in the aroma with a lemon-drop body and some green apple sweetness, then a tasty, long finish. Serve with lemon chicken, fruited pork, or with a fruit plate and cheese. SK 8/09
20. Veramonte Reserva Sauvignon Blanc (Casablanca Valley, Chile) '08 \$10.00 Down \$1.75
Of the '07 vintage: When swirled, this young, light straw-colored '07 reveals a long and explosive nose of ripe tropical fruits (papaya, mango, pineapple, tangerine) with floral nuances. The nose gives way on the palate to a wonderful mineral dryness, a gentle prickly lemony citrus overtone and hints of melon and green apple. The finish is long, lingering and clean with the return of the tropical/floral aromas. This crisp, medium-bodied, pleasantly acidic SB is an excellent value. Give it a go with moderately seasoned fish, scallops, Asian dishes, mild cheeses and creamed pasta. Chill and enjoy this winner! RS 3/08 Again, a wonderful SB at a still great price. Try it! SK 3/09
21. Esperanza Verdejo Viura (Spain) '08 \$10.75
Here we have 85% Verdejo and 15% Viura blended into a very interesting food wine. Look for lemon, grapefruit and a hint of green pepper in the taste. It closes with a nice lingering aftertaste. Very dry. Would go well with a variety of seafood, spicy or not. JD 5/09
22. Puglia Moscato, A Mano (Italy) '07 \$10.75
Made by Mark Shannon, a displaced California living in Italy, the *A Mano* brand has been getting international acclaim. Muscat grapes make up this semi-sweet, medium-bodied wine with apricots, bananas and anise aroma, then a warm, inviting citrusy body. For those wanting to try a Muscat wine, this offering is true to the grape. Serve with a Mandarin chicken salad or other lightly flavored poultry dishes. SK 3/09
23. Babich Marlborough Sauvignon Blanc (New Zealand) '08 \$10.75 Down \$1.00
A stand-out SB from New Zealand that surpassed tasters expectations. A grassy, floral nose leads to a complex body of green pepper and citrus flavors...and more! Tasters claimed each taste brought about new taste sensations. Add a warm, balanced finish and you have a wine you can appreciate with every sip. Excellent! SK 3/08 Features remain the same for the new vintage, with a lower price. Buy now! SK 3/09
24. Ribatejano Arintho, Quinta Da Alorno (Portugal) '07 \$12.50
"Join the rush, taste Portugal!" exclaimed one taster. This Iberian country is producing fine wines at very reasonable prices. The wine is from 100% Arinto grapes, usually noted for their high acidity, but you wouldn't know it from this fresh, well-balanced offering. Sure the acid is there, but it doesn't interfere with the apple, citrus and kiwi flavors. A fine effort from a country that knows how to make wines. SK 8/08
25. Bodegas Martin Albarino (Spain) '06 \$13.50
Albarino wines have been nicknamed "the wines of the sea" based on the grape's growth among coastal vineyards and their compatibility with seafood, and this wine is no exception. Fresh ocean-air, lemony nose, a smooth oak and butter flavor with a hint of pear makes this a great partner for crablegs, scallops, any broiled seafood. You'll enjoy it to its slightly spritzly finish. A whale of a value! SK 9/07
26. Ferrari-Carano Fumé Blanc (Sonoma, California) '07 \$13.50
Blended from 57% stainless steel and 43% French oak select fermentations, this '07 Fumé initiates with an enveloping lemon tart and warm fruit salad nose followed by a lush medium body taste grouping of pink grapefruit, pineapple, assorted citrus and hints of ripe kiwi and mango. The kiwi taste lingers softly on the finish. A simple wine with basic chicken dishes, light fish preparations, creamed pastas and as a foil to lightly spiced Asian and Tex-Mex cuisine. A supple, straight-forward SB. RS 8/08

27. Shady Lane Semi-Dry Riesling (Leelanau Peninsula, MI) '07 \$13.50

Of the '06 vintage: Every so often we come across a Michigan wine that is so extraordinary that we can't wait to pass on the good news. This exceptional off-dry Riesling has a captivating floral nose, a green apple/fuji apple body with a hint of vanilla and a long, pleasant finish. A real mouthful! One taster said, "add dough and you've got an apple pie!" Easily one of the best of its kind from Michigan...or anywhere else. SK 3/08 The '07 vintage is ever so slightly sweeter which makes for an excellent acid/sweetness balance. Granny Smith apples were detected in this one. Serve cold to enjoy the crispness. Michigan can still be proud of this wine! JD 5/09

28. Crios de Susana Balbo Torrontes (Argentina) '09 \$14.25 Up \$0.75 **Vintage change**

Of the '07 vintage: Wonderful aromas of tropical fruit with floral overtones. This vintage continues to be silky, fruity, and above all, exquisitely balanced. A real bargain for a high quality wine. MK 3/08 Still very well balanced. Consider serving with a cheese platter. JD 10/09

29. Alsace One, Pierre Sparr (Alsace, France) '07 \$14.50

Crisp and clean, citrusy and try, but not tart or acidic, this Alsatian blend of 5 grapes, including Heiligenstein, makes this one unique. Pairs comfortably with many mild fish dishes and the smooth, dry finish makes the next sip even more worthwhile. SK 8/09

30. Kamptal Lois Grüner Veltliner (Austria) '07 \$14.50

Of the '06 vintage: Grüner Veltliner, the most popular grape in Austria, produces a light, yellow-green wine with a grassy fragrance, citrusy lemon flavor, with a slight spritz on the back of the tongue. A fine fish wine, and as one reviewer commented, "Just perfect with Wiener schnitzel with a fragrant cream sauce over spaetzle." SK 8/08 The '07 vintage has hints of a dry white burgundy. Definitely a food wine. Adopt the above suggestions or try with your favorite chicken dish. JD 10/08

31. The Furst, Pinot Gris (France) '06 \$14.50

This offering, The Furst, is right on the money, with the typical Pinot characteristics intact, albeit a bit sweet. Look for stone fruits in the aroma (peaches, apricots) with grassy, herbal notes. Because the grapes were picked late in the season, the taste is sweeter than expected, with plenty of fruit flavors and a mild acidity for balance. A versatile wine, in concert with many foods. SK 3/09

32. Argiolas Costamolino (Sardinia, Italy) '07 \$15.25 Up \$1.75

In this vintage, oak and butter are still in the nose. The Vermentino grape produces a medium-bodied wine with a full mouthfeel. Sardinians like this wine with sandwiches of prosciutto and goat cheese. MK 8/08

33. Moscato D'Asti La Serra Marchese Di Gresy (Italy) '08 \$15.25

A white wine with a warm, sweet aroma, sweet spices and cinnamon. Light carbonation with a fragrant body similar to Prosecco, with a soft, smooth finish. A very pleasant dessert wine and a great way to end...or begin...a cozy night. A charmer! SK 8/09

34. King Estate Pinot Gris (Oregon) '07 \$15.25 **A new offering**

We offer this wine and the one below from Benton Lane as extremely fine examples of the Pinot Gris produced in the State of Oregon. This one has plenty of fruit (citrus and tart apples) on the nose and palate and its sweetness is very controlled. It has a lingering finish. Serve this alone or, at most, with a cheese platter. JD 10/09

35. Benton Lane Willamette Valley Pinot Gris (Oregon) '08 \$16.25 **A new offering**

This Pinot Gris, unlike the King Estate above, begs for a food accompaniment. It is a more complex wine that delights the tongue with intriguing flavors. One taster said that its aroma reminded him of sour mash. It, too, has a lingering finish. Buy a bottle of each to see what we are talking about! JD 10/09

36. Pinot Blanc Reserve, Pierre Sparr (Alsace, France) '07 \$16.25

Through nine generations, Domaine Sparr has made fine wines since 1680. A fresh, light citrus nose with a rich, fruity body of pineapples and a hint of bananas. Well-controlled acidity with a tongue-coating finish makes this a fine accompaniment to breaded fish or city chicken. "A superb representative of the grape," said several reviewers. SK 08/09

37. Rodelseer Kuchenmeister Scheurebe Spätlese (Germany) '00 \$16.25
 Very intense aroma of wet leaves, sweet musty air and black currant. A fresh body of a little grapefruit and a lot of apples. A little sweet, a little acidity, and well-balanced. Lots of character and flavor in a squatty package. SK 8/08
38. Zaca Mesa Santa Ynez Valley Viognier (Los Olivos, CA) '07 \$18.00
 An excellent Viognier for the price. Butter, apricots, vanilla, light citrus and honeysuckle all appear in the nose. The entry onto the palate is soft and smooth with a buttery/honey taste. The finish is long and slightly spicy. Reviewers noted this wine's complexity, they rolled it over and over on their tongues, smiling all the while. A gift giving wine for Thanksgiving dinner or for that New Year's Eve feast of king crab, lobster or swordfish. JD 10/08
39. Boutari Santorini (Greece) '08 \$19.00 **A new offering**
 This wine was a real find this quarter! We have tried many Greek white wines and most leave something to be desired. This one changed our mind. It is a real tongue pleaser. Fruits include apple, pear, lemon and other citrus varieties. It is a bit yeasty up front but the quality of the fruit soon takes over. The acid level is very pleasing and holds ones interest. It would work well with many foods, not just Greek foods. Consider serving with shrimp tempura. The quality of this product also suggests giving a bottle to your wine venturing friends as a pleasant holiday surprise. JD 10/09
40. Pierre Sparr Gewürztraminer Reserve (Alsace, France) '06 \$19.75
 Of the '03 vintage: Our tasters were drawn to the nice spice of this wine tempered by its sugars. They also noted the berries in the nose. A very smooth version of Gewürztraminer that is well-structured. Consider serving this wine with turkey, roasted chicken or even spicy curries. JD 8/05. As expected, the price has risen considerably. There is lots of solid fruit here (apricots and peaches), mild spice, with a honey aftertaste. JD 10/08
41. Joseph Mellot Sancerre (Loire, France) '08 \$25.75 **Vintage change**
 Of the '07 vintage: Sancerre is the name given to Sauvignon Blanc wines produced in the Loire Valley region of France. These wines are a flintier/earthier version of the SB's offered in the Bordeaux region or by the Australians. The *terroir* (soil/climate) of a region makes all the difference. A full flavored wine. Grapefruit and grass on the nose. It has lemon and green pepper on the palate. Lots of sharp interesting edges while it lingers in your mouth. A long gentle finish. Lots to discuss here with your wine tasting friends. Put on some Classical music, shuck those clams and oysters, slice up some paté, a wonderful evening lies ahead! Consider giving this as a gift for the holidays. JD 10/08 Better than ever. Indulge yourself. Would make a very good gift wine this holiday season. JD 10/09

ROSÉ WINES

42. Coteaux du Languedoc Rosé, Chateau Des Karantes (France) '08 \$10.00
 Of the '07 vintage: Sensational Rosé at a modest price. Strawberry, raspberry, with watermelon aroma. Dazzling body of strawberries, fresh prickly citrus with a dry, soft finish. If you've forgotten the nuances of a Rosé, now is the time you refresh your mind...and your palate. Simply great for the price! SK 8/08 The dry soft finish continues in the '08 vintage. Add melon to the list of fruits found. Serve with a chicken summer salad. JD 5/09
43. Miguel Torres Santa Digna Cabernet Sauvignon Rosé (Chile) '08 \$10.00
 This Rosé' is bursting with flavor. Not to be confused with blush wines, this standout has an aroma of wild strawberries and fresh flowers. Huge, tart cherries on the tongue with a sparkling clean, crisp finish. A food wine, made from Cabernet Sauvignon grapes, try it with pork chops and cherry sauce or even a grilled steak. An intriguing, high quality wine for the price. SK 3/09

RED WINES

44. Crane Lake Merlot (California) '07 \$3.75

This wine is well-known to most club members; it is by far our best seller sometimes garnering 10% of our total sales by bottles! So there seems little purpose in writing a review but maybe we convince a few novices. Both the nose and the palate perceive a very pleasant berry essence. Plus there are plenty of tannins to give it overall substance. And the finish is decent and dry. Many wine stores will not even stock Crane Lake products as they are well-worth the price and compete too well with the over \$10 wines. Stock up now! JD 08/09

45. Concha y Toro Cabernet Sauvignon/Merlot (Chile) '08 \$5.50

Of the '07 vintage: Consistent with previous vintages this Chilean blend provides a suitable partner for pizza, burgers, and tapas. Nice acidic balance, light spice and just right for the price. SK 3/09 This new vintage was tasted after tasting 11 much more expensive wines and it certainly held its own. An excellent wine for the price. JD 8/09

46. Citra Montepulciano D'Abruzzo (Italy) '08 \$6.25 **A vintage change**

Of the '07 vintage: The '07 is reflective of the '06. Blackberry aromas mingle with the taste of young tart cherries and spice. Also, moderate acid and lush tannins precede the soft finish of this 100% Montepulciano grape offering. As a pizza, red sauce pasta and/or grilled Italian sausage wine, this moderately priced Citra remains a consistent and irresistible purchase at six bucks and change! RS 5/09 A bit more drier than before; pleasantly so. JD 10/09

47. Trapiche Malbec (Argentina) '08 \$7.25

The '08 vintage continues to be a good value. There are tart plum and cherry aromas, with a hint of vanilla. This medium-bodied quencher reveals an ample tannic backbone and fruit flavors. A little spice helps accentuate the heat in a rack of BBQ ribs. This wine is young—allow it a few minutes in your glass to open up and reveal all its mellowness. MK 5/09

48. Meridian Merlot (California) '07 \$8.00 UP \$0.75 **A vintage change**

Of the '05 vintage: When swirled, the initial muted nose gave way to light spice-cherry aromas. Tart cherries and hints of plum on the palate mingled with balanced acid and predominant alcohol (13.8%) overtones. Bright and lively in color, this youthful, soft tannin offering is a short finishing, easy drinkable appetizer-friendly party wine. RS 11/06 Plenty of fruit, plenty of enjoyment. Still easy drinking even at the higher price! JD 10/09

49. Altano Douro (Portugal) '06 \$8.00

Portugal is not known for dry reds, which is one reason why this wine is a great buy. The other reason: it's *really* good. Soft mouth feel, pleasant fruit flavors and a lingering sweet fruit finish. 70% Tina Roriz, which is Tempranillo in Spain, is the full-bodied backbone of this wine. MK 5/09

50. Frontier Red (Los Olivos, California) NV \$9.00

From the Fess Parker Winery comes a big, bold blend of knock-your-socks-off flavors from 10 different grape types. Power-packed with alcohol at 15.5%, there is berries and pepper galore in the nose, then a very berry mouth-feel. Great with gamey foods and can pierce through spicy cuisine. Let it breathe for a bit to get the full impact of the wild frontier! SK 6/08

51. Sebeka Western Cape Shiraz-Pinotage (South Africa) '07 \$9.75 Up \$1.75

Of the '06 vintage: Wine magazines place this wine high on the "Best Buy" list. An easy drinkable wine with considerable character. Chocolate and earth in the nose, with cherries and dark berries comprising a well-balanced offering from South Africa. Serve with rich, red meats and lamb dishes...or enjoy it alone. SK 3/08 The '07 is all of this plus a nice earthy/alcohol finish. JD 8/08

52. St. Francis Winery Red Wine (Sonoma, CA) '05 \$9.75 Down \$1.00

Of the '04 vintage: Red Wine it is: a blend of Merlot, Cabernet Sauvignon, Cabernet Franc and Zinfandel. Tasters were surprised at the youthfulness of this '04 vintage...seems like it was bottled much more recently. The fruit is a tangy cherry/berry. Plenty of alcohol at 13.5%. The developed tannins suggest that it might be even better in a year or two. The finish is very dry. All in all a very successful blend from the St.

Francis Winery. JD 8/08. The '05 vintage now has Syrah in place of the Zinfandel but the change is indistinguishable. JD 8/09

53. Red Diamond Merlot (Washington) '07 \$10.00 Up \$1.00

Of the '06 vintage: Bursting with sweet red cherries, the new vintage from Washington State has few characteristics of the Merlot grape, yet it is ideal for those looking for a fruity red with no tannin. SK 5/09
The '07 vintage is indistinguishable from the '06. JD 8/09

54. Guenoc Petit Sirah (Lake County, California) '07 \$10.00 **A vintage change**

Of the '06 vintage: Soft, sophisticated, seductive. If there ever was a wine that caresses your taste buds, this is it. The latest vintage stimulates your senses with berries, sweet raspberries, then seduces your palate with a very-berry flavor and light spice. Its plush tannins lure you into thinking the end is near but insatiably you want more. SK 5/09 Plenty of dark fruit in this one. A great price for this fine product. JD 10/09

55. Fairvalley Cabernet Sauvignon (South Africa) '05 \$10.00

With the fall of the Apartheid, blocks of land were turned over to the native Africans to produce their own crops for profit. This Cabernet Sauvignon is one of those products. "Work the soil, feed the soul." Tasters were very impressed with this product. It has a dark ruby color with a wet grass fragrance. The tongue follows the nose with solid Cabernet Sauvignon body that is well-balanced. It closes with a long finish. This is a best buy for the money. JD 08/09

56. Celler de Capanes "Mas Donis" Barrica Montsant '05 \$10.75 Up \$0.75

A blend of 85% Garnacha (Grenache) and 15% Syrah, this soft, lightly spiced, well-balanced offering from Spain is a smooth-on-the-tongue food wine with an inviting airy dryness on the finish. The higher alcohol content (14%) is seductively hidden by the expert blending of these two grapes. SK 5/09

57. Bogle Old Vine Zinfandel (California) '07 \$10.75

Of the '06 vintage: A little lighter in color and berry aromas than many California Zins, this is compensated for in the prominent dark cherry, blackberry flavors of this full-bodied offering. Bogle is consistent from vintage to vintage, and so this wine continues to be an excellent value at the price. Pair with some spicy ribs and enjoy the marriage. MK 8/08 The '07 vintage is no exception. An excellent Zin nose. Plenty of alcohol at 14.8%. Pepper on the finish. This is all that a Zin should be. JD 5/08

58. Bogle Petite Sirah (California) '07 \$10.75

Of the '04 vintage: A well-developed soft array of dark fruit flavors, this vintage of Petite Sirah coats the tongue, delights the senses, finishes nicely. Complements most meat dishes and stands up well to strong flavored cheeses. SK 8/06 A consistent lesson in how to produce a wine that's rich in color, depth and taste. SK 6/08

59. Di Majo Norante Sangiovese (Italy) '07 \$10.75

This brilliant, ruby red Sangiovese from Tuscany has loads of character—starting with the earthiness in the nose and a plump, ripe berry body, immediate and up-front. The light tannins make for a rewarding, lingering finish. SK 3/09

60. Don Rodolfo Vina Cornejo Costas Tannat (Cafayate Valley, Argentina) '06 \$10.75

Equal to the best of its preceding vintages, this grape of southwestern France (Tannat) thrives in the high altitude (5,900 feet) of northern Argentina. It is a brooding, deep purple-black, dark fruit and a light dusty-*terroir* nosed carnivore's dream come true. The black currant/plum skins are forward in this rich, full-bodied wine. Pleasantly dry with softer tannin than expected, a warmth develops as this wine opens revealing an inviting balance of acid tartness against its fruit. Long and lush at the finish, the '06 vintage is just as rich and balanced. Pricey in steakhouses—not here! RS 5/09

61. Falesco Vitiano (Umbria, Italy) '07 \$10.75

Of the '06 vintage: This vintage continues to deliver a mouthful of enjoyment. Equal parts of Sangiovese, Merlot and Cabernet Sauvignon provide up-front jammy flavors of black cherries, licorice and a medley of rich spices. A great accompaniment to tomato-based dishes, e.g., pizza, lasagna, even a juicy burger. SK 8/08 The '07 vintage is not quite as spicy as the '06. A solid, reliable wine from a well-known mass producer. JD 8/09

62. Monte Antico (Italy) '06 \$10.75 **A vintage change**

Of the '06 vintage: An OOS favorite takes on a new, diverse style: a medium-bodied plum skin taste with hints of old wood and charcoal, then a soft tannic finish of Bing cherries. A regular recommendation in *Food and Wine Magazine*. Smooth sailing and very enjoyable. SK 5/09 Keep on enjoying this fine product! JD 10/09

63. Perrin Côtes-du-Rhône Reserve (Southern Rhône, France) '07 \$10.75 **A vintage change**

Of the '06 vintage: This vintage is comprised of 60% Cinsault and a blend of Syrah, Grenache and Mourvedre, and is every bit as good if not better than the previous year. Strawberries and floral note bouquet, with a cherry and watermelon body, leading to a stone fruit finish. Unlike previous vintages this wine should not be cellared, but ready to take home and enjoy---now! SK 3/09 The fruit and floral notes persist. Drink now. Would make a great gift wine; looks expensive but it is not. JD 10/09

64. Strong Arms Shiraz (S. Australia) '07 \$10.75

From the vineyards of McLaren Vale, the flavors burst forward but in a soft, jammy way, covering the tongue in a blanket of ripe berries. The 15% alcohol doesn't overwhelm the flavors but it does give tasters a warm and fuzzy feeling inside. 91 points from *Wine Advocate*. SK 3/09

65. Trapiche Oak Cask Cabernet Sauvignon (Argentina) '07 \$10.75 **A vintage change**

Of the '06 vintage: Our tasters believe this '06 vintage is the best CS you can buy in this price range. A terrific dark, ripe cherry and plum nose, with a medium-body of woody currants and dark fruit. A tongue-coating experience that will surely please. SK 5/09 Still a great CS! JD 10/09

66. Vega Sindoa Cabernet Sauvignon/Tempranillo (Valdizarbe Valley, Spain) '06 \$10.75

Of the '05: Medium body blend (60% Cabernet, 40% Tempranillo) with a dark, ruby color, with many of the same characteristics of a high-priced wine from the Rioja region. Cherry, wood and earth in the body with a long, pleasant aftertaste. The winemaker is Concha Vecino, a woman known as 'the enology magician.' SK 3/08. The '06 is very much a rich, tannic food wine like the '05. Serve with sharp cheddar. JD 10/08

67. Hahn Cabernet Sauvignon (Central Coast, CA) '07 \$11.75

Of the '06 vintage: A very well rounded Cabernet. The nose is complex with hints of berries, chocolate and tobacco. There is a nice balance of acidity and dryness. The finish is particularly long with yummy soft fruit. One taster described this wine as the perfect sipper for a snowy night by the fireside. Most agreed that this wine was worth at least \$15, so for under \$12 it's a steal. Drink alone or consider pairing it with a good steak. JD 8/08 The '07 vintage is an exact clone of the '06. JD 8/08

68. Ribatejano, Quinta da Alorna (Ribatejo, Portugal) '06 \$11.75

Aged in French oak for 12 months, this Touriga Nacional and Cabernet Sauvignon blend is a thrilling addition to the OOS family of wines. A huge, sweet fruity aroma leads to a surprisingly powerful, earthy tannin. The long lingering finish completes this very satisfying wine. SK 5/09

69. Lan Rioja (Spain) '05 \$12.50 **A vintage change**

Of the '04: An excellent Rioja for the price. Earthy taste with hints of spices. Would be a fine accompaniment to a tapas dinner. JD 08/09 Right on the mark! Plenty of spice with a lingering after taste. JD 10/09

70. Vina Robles Red (Paso Robles, CA) '07 \$12.50

A blend of four grapes: Petite Syrah (51%), Syrah (43%), Tannat (4%), and (Touriga). Seeing such precise figures for the percentages makes one wonder whether the tasting panel actually decided that 50% Petite Syrah was too little and 52% was too much. At any rate this is a great food wine loved by our own panel of tasters: full-bodied, dark berried, mild peppery flavor, smooth finish were descriptives heard round the table. Consider serving with a whole spectrum of foods: barbecues, pizza, Mediterranean lamb. JD 08/09

71. Louis Jadot Beaujolais-Villages (France) '08 \$12.50

As Beaujolais' go this is a prime example. It is light and fruity (strawberries). The alcohol is noticeable but not overbearing. Its dry finish lingers. Serve with light luncheons. JD 08/09

72. Chateau Thebot, Bordeaux (France) '05 \$13.50
A Merlot-based blend that boasts cherries, dark chocolate and mocha in the nose. A rich, flavorful body of dark fruit and oak leads to a long finish with excellent tannins. "Premiere buy of the night!" exclaimed one taster. SK 5/09
73. Concannon Petite Sirah (Central Coast, California) '05 \$13.50
The '05 vintage is what we've come to expect from the Concannon vineyards: a full bodied Petit Sirah with smooth but pronounced tannins. The nose is immediately earthy, with cherry and spices, then a full flavor body, and a pleasant but peppery aftertaste. This is one wine that has matured at the right time...it's a drink-now quaff and one worth savoring. SK 6/08
74. Da Vinci Chianti (Tuscany, Italy) '07 \$13.50
The new '07 vintage remains earthy, warm, ripe with fruit (strawberries, plum) and well balanced. The tannins are relatively light and the finish is very pleasant. We have tasted Reservas and Classicos that were not this good from beginning to end. Definitely pair this with red sauce pastas. SK 5/09
75. Dona Paula Estate Shiraz-Malbec (Argentina) '06 \$13.50
Of the '05 vintage: Every so often there is a blend so good you know that the vintners knew just what they were doing. A deep, dark red color, with an earthy, morel mushroom-type nose, leading to an intriguing full body of the shiraz grape and anisette, with charcoal overtones. Exquisitely dry with a beautifully long finish. SK 6/08 Now comes the '06 vintage, and what an even better treat! Developed aromas in the nose: vanilla, mushrooms, olives, and dark berries. The palate is reminiscent of an "old style Cabernet": black plum, dark berries and spice. The finish is long and smooth. A great wine for the price (even at a dollar up). JD 10/08
76. Montoya Pinot Noir (Monterey, California) '08 \$13.50
Of the '07 vintage: This vintage captures the strawberries and cherries scent you'd expect from a Pinot, followed by a light-to-medium body mouthful of mixed berries and a satisfying vanilla-scented finish. One wine you can drink all by itself. Priced right. SK 5/09 Ditto for the '08 vintage. JD 08/09
77. Crios de Susana Balbo Malbec (Mendoza, Argentina) '07 \$14.50 **A new offering**
A full-fledged dark-as-night Malbec. Bits of vanilla and mixed fruits in the nose. A full mouth of blackberries, raspberries with a three minute long finish. Excellent tannins, especially in the finish. As pleasant a Malbec as you will find anywhere. JD 10/09
78. Horse Heaven Hills, Cabernet Sauvignon (Columbia Crest, WA) '07 \$14.50
Looking for the perfect wine for that perfect piece of beef? Look no further. The fruit in the nose is cherry-like, but there is substantial minerals and earthy flavors there too. A dry, yet soft wine that pairs well with food. The alcohol at 14.2% is not at all overpowering. An excellent wine from start to finish. JD 08/09
79. Casillero del Diablo Reserva Privada (Maipo Valley, Chili) '07 \$14.50
Concha y Toro also produces some up-scale wines (See #44 for their basic product). If you are comparison shopping be sure to look for the "Reserva Privada" in the name. This is a blend: 85% Cabernet Sauvignon, 15% Syrah. A "busy" nose described one taster: oak, vanilla, leather, chocolate and cocoa. The Cabernet dominates especially in the nose. The pronounced tannins indicate to us that this wine will only improve over the next few years. JD 8/08
80. J. Lohr Los Osos Merlot (Paso Robles, CA) '06 \$14.50
Of the '03 vintage: This wine just keeps getting better. Ruby-red in color, you are met with an aroma full of dark berries, spices and pepper. The body exudes a warm, sensual feeling, a velvety texture of black cherries and dark chocolate and then closes with an ending to remember. Easily one of the best Merlots in its price range. SK 8/06. The '06 vintage is even fruitier than the early vintages. JD 8/08
81. Montes Limited Selection Cabernet Sauvignon/Carmenere (Chile) '06 \$14.50
Of the '04 vintage: The Cabernet Sauvignon at 70% of this blend provides the structure while the Carménère (30%) provides the fruit (berries and cherries). Hints of mint in the nose. A well balanced wine with moderate tannins and a nice alcohol finish. Would be a good food wine but it is good enough to drink all by itself. JD 5/06 The '06 is more complex than the '04 vintage. The finish is a dry lingering one. Hints of forest/cedar in the nose. JD 10/08

82. Lyeth Meritage (California) '06 \$14.50 Down \$1.00

A Bordeaux blend from Sonoma County with more Cabernet Sauvignon (78%) than previous vintages. After some breathing time (30 minutes or so) the wine opens to a sweet cherry bouquet and a medium body of spices and chocolate. Beef, pork, and wild game benefit from the complexity of this fine wine. SK 3/09

83. Girasole Vineyards Pinot Noir (Mendocino, California) '07 \$15.25 **A new offering**

A light yet sophisticated PN. Cherries and pomegranate up front. Controlled alcohol especially in the aftertaste. You could pay a lot more for a Pinot Noir and not get all that is offered in this bottle. JD 10/09

84. Layer Cake Shiraz (South Australia) '08 \$15.25 **A new offering**

A luscious fruity ripe purple-red Shiraz. The nose is of blackberries and plums with a hint of chocolate. On the palate it is dry, smooth, and earthy like mushrooms. There is plenty of pepper here too. Enjoy its long finish. Ready to drink now; don't wait. Consider giving this wine as a holiday gift. JD 10/09

85. Folie à Deux Zinfandel (Amador County, California) '06 \$15.25

Of the '05 vintage: All the characteristics of a much higher priced Zin: oak, chocolate, red fruit in the nose, followed by flavors of ripe fruit and ground pepper, with a slight oaky finish. This vintage is easy sipping, not overly spicy or bold as some Zins, but a fine easy going combination that's more than worth the price. SK 6/08 Still a fine easy going combination. Consider giving this wine as a holiday gift. JD 08/09

86. Newman's Own Cabernet Sauvignon (Napa, CA) '06 \$15.25

We put this on the list with a heavy caveat: This is NOT a typical Cabernet. It is very vegetative with a palate and nose of green olives, licorice, cypress, lavender, tar and leather. There is also a slight hint of salt on the palate. It is a carnivour's dream...to be drunk with rich meats and even richer cheeses. Stuffed green peppers is another possible food pairing. Like other Newman's Own products, the profits are donated to charity. So be charitable, buy some! JD 8/08

87. Qupé Central Coast Syrah (Santa Maria, CA) '07 \$16.25

Of the '04 vintage: The grapes for this wine come from 14 California vineyards, 96% Syrah, 4% Grenache. The result is a lush, thick, very tasty food wine with a superb nose and satisfying finish. Bring on the BBQ chicken, pork chops or even a thick burger. SK 11/06 The '07 has a very long and satisfying finish. JD 08/09

88. Vina Maquis Lien Red Wine (Chile) '05 \$16.25

Of the '04 vintage: One reviewer commented this was a Chilean 'Meritage' because it is a finely orchestrated blend of five types of grapes, full-bodied, big and rich, yet never overwhelming. You will taste plums, blackberries and black cherries with a hint of licorice. With the surprisingly long finish you have a well-packaged wine at an excellent price. Drink now or lay down but make sure this one's on your wine wish list. SK 3/08 The '05 vintage fits this description, too. Consider letting it breathe a bit before drinking as it is slow to open up. JD 10/08

89. Santa Rita Special Reserve Cabernet Sauvignon (Chile) '03 \$17.00

We have offered many of the Santa Rita low priced wines in the past, now try one of their upscale wines. This is a single Estate Wine aged in French oak. Take your time enjoying this one. At first one senses maple trees, earth and moss. Then the flavors of complex citrus and eucalyptus kick in. The body is very sturdy and robust with high tannins. The alcohol is very balanced. A complicated and somewhat unusual Cabernet Sauvignon that was a hit with all of our tasters. JD 10/07

90. Clos du Bois Reserve Merlot (Geyserville, CA) '06 \$18.00

Once again, Clos du Bois has bottled a wonderful dark ruby red colored and blackberry/plum-skin scented Reserve Merlot. Tasters loved the rich layers of black berries, black cherries, plums and raisins that mingled with the hints of raspberries, currant and black pepper. This supple, full bodied, acid balanced wine closes with a long, soft tannic finish. It partners well with moderately seasoned foods : beef Wellington or stew, veal chops, game (preferably fowl) and pates. RS 10/07 An oxymoron? The finish goes on and on and on...Excellent! SK 5/09

91. Grant Burge Barossa Vines Shiraz (Australia) '05 \$18.00

Of the '04 vintage: A beautiful deep garnet color in the glass that hints at more to come. Earth and grape in the nose. There is "plenty going on" on the tongue: berries, licorice and a hint of pepper. "Yummy" said one taster. The alcohol, at 14%, shows up pleasantly on the palate too. A long licorice-like finish. Plenty of tannins so this should have a good shelf life (if you can resist waiting a few years!). Lamb, beef or grilled pork chops were the suggest food complements. JD 10/07 The new vintage is right on target and worth the price. SK 6/08

92. Poppy Pinot Noir (King City, California) '07 \$18.00

With Pinot Noir's popularity exploding through the roof, you need to know when 1 in a 1000 will step up and lead the pack. In only his 5th vintage year, winemaker Eric Laumann has blended grapes from area vineyards and has produced a taster's dream: earthy, strawberry nose, an elegant mouth-feel of raspberries and cherries with a toasty oak finish. This one should help define Pinots and see why the good ones turn out to be classics. SK 3/09

93. Borgo Scopeto Chianti Classico (Italy) '05 \$20.00

A full mouth wine. Dry, with big tannins and a decidedly alcohol taste. This will only get better with time; one taster described this as "Reserva Young", its not quite a Reserva but it's getting close. A bit of pepper on the palate. Serve with any heavy Italian food: veal marsala, meat lasagna or hot Italian sausages. JD 10/07

MISCELLANEOUS WINES

94. Perez Sherry: Pale Dry95. Perez Sherry: Amontillado (Spain) NV \$9.00 each Up \$1.00

Your basic dry sheries. 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

96. Jonesy Rare Age Port (South Australia) NV \$9.00

A good 'starting point' for prospective port drinkers. The aroma is hazelnut and almond with some spice and a unique dark toffee taste. Very smooth and an inexpensive way to educate a friend on the nuances of ports. Robert Parker-rated at 93 points. SK 6/08

97. Korbel California Champagne Brut (Russian River Valley, California) NV \$10.75

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

98. Hardy's Whiskers Blake Tawny Port (Australia) NV \$16.25 Up \$2.00

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. Zardetto Prosecco Brut (Italy) NV \$13.50 Down \$1.75

Prosecco is both a type of grape and a type of sparkling wine. While this grape produces a naturally effervescent wine it is usually modified by a secondary fermentation process to ensure the correct level of bubbles in the final product. Think of this as Champagne-lite. The bubbles are there but they are not as overpowering as one might fine in an up-scale Champagne. The primary fruit is that of apples. Go Italian tonight! JD 8/05

100. Graham's Six Grapes Porto (Portugal) NV \$20.75 Up \$2.75

Both this port and the Fonseca Bin 27 were acceptable to our 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. JD 2/03

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 (also available from our website: www.ooswineclub.com) 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 both of them, has tasted each wine listed, along with a group of tasters. The initials following a description identify the manager or guest reviewer who composed the comments. Our managers are (or were) John Devlin (JD), Mike Pierce (MP), Richard Roehl (RR) and Steve Kuhlman (SK). JD had overall responsibility for the both the white wines and the red wines in this newsletter. Our guest reviewers are Mike Kelch (MK) and Rich Sypula (RS). 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!

PROCEDURES FOR PLACING YOUR WINE ORDER USING THE ATTACHED ORDER FORM

-- PLEASE TRY TO FOLLOW THEM CAREFULLY! --

1. In addition to the attached order form pages, 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 pick-up or delivery option** on the order form. Pick-up is available at Merchant's in Dearborn (22250 Michigan Avenue), or you may have your order delivered directly to your home. The shipping costs are now \$15.00 per case, within the metropolitan Detroit area, and \$30 beyond it. Total your order for the number of bottles to calculate this charge. Delivery will take place during the week of December 6th.
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.**
5. Also enclose with your order a check equal to 3% 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, November 28th.** 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 Steve Kuhlman to see whether your situation may be accommodated.** IF YOU DO NOT RECEIVE A CALL, PLEASE PICK UP YOUR ORDER AT MERCHANT'S IN DEARBORN **FRIDAY through SUNDAY.** Hours = Friday, 10:00-9:00, Saturday, 10:00-9:00, 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 **before December 4th** 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: Nov 28th

PICK-UP: Dec 4th – 6th

OAKLAND OENOLOGICAL SOCIETY

November 2009

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

PICKUP/DELIVERY PREFERENCE (CIRCLE ONE):

1) Pickup in DEARBORN 2) Home DELIVERY

If Delivery is selected: ADDRESS (please print) _____

ZIP _____

WHITE WINES

	#	BOTTLES	\$	COST
1. Concha y Toro Frontera Chardonnay...'08.....	5.50	X	=	_____
2. Johan Klauss Piesporter...'08.....	5.50	X	=	_____
3. Barefoot Sauvignon Blanc...NV.....	6.25	X	=	_____
4. Santa Rita 120 Sauvignon Blanc...'09.....	7.25	X	=	_____
5. Kreuznacher Kronenberg Riesling Spätlese...'08..	8.00	X	=	_____
6. La Vieille Ferme Côtes du Luberon Blanc...'08..	8.00	X	=	_____
7. Meridian Chardonnay...'08.....	8.00	X	=	_____
8. Ironstone Symphony...'08.....	9.00	X	=	_____
9. Banfi Fumaio...'08.....	9.00	X	=	_____
10. Banfi Le Rime...'08.....	9.00	X	=	_____
11. Cono Sur Reserve Riesling...'07.....	9.00	X	=	_____
12. Kiona Vineyards Riesling...'07.....	9.00	X	=	_____
13. Marqués de Cáceres White Rioja...'08.....	9.00	X	=	_____
14. Verdillac Sauvignon Blanc...'07.....	9.00	X	=	_____
15. Robertson Vineyards Late Harvest Gewürz...'08..	10.00	X	=	_____
16. Bogle Chardonnay...'08.....	10.00	X	=	_____
17. Cat's Pee On A Gooseberry Bush Sauv. Blanc.'08..	10.00	X	=	_____
18. Kourtaki Patras Kouros...'08.....	10.00	X	=	_____
19. Mosel Riesling, Clean Slate...'07.....	10.00	X	=	_____
20. Veramonte Reserva Sauvignon Blanc...'08.....	10.00	X	=	_____
21. Esperanza Verdejo Viura.'08.....	10.75	X	=	_____
22. Puglia Moscato, A Mano...'07.....	10.75	X	=	_____
23. Babich Marlborough Sauvignon Blanc...'08.....	10.75	X	=	_____
24. Ribatejano Arintho, Quinta Da Alorno...'07....	12.50	X	=	_____
25. Bodegas Martin Codax Albarino...'06.....	13.50	X	=	_____
26. Ferrari-Carano Fumé Blanc...'07.....	13.50	X	=	_____
27. Shady Lane Semi-Dry Riesling...'07.....	13.50	X	=	_____
28. Crios de Susana Balbo Torrontes...'09.....	14.25	X	=	_____
29. Alsace One, Pierre Sparr...'07.....	14.50	X	=	_____
30. Kamptal Lois Grüner Veltliner...'07.....	14.50	X	=	_____
31. The Furst, Pinot Gris...'06.....	14.50	X	=	_____
32. Argiolas Costamolino...'07.....	15.25	X	=	_____
33. Moscato D'Asti La Serra Marchese Di Gresy..'08..	15.25	X	=	_____
34. King Estate Pinot Gris...'07.....	15.25	X	=	_____
35. Benton Lane Willamette Valley Pinot Gris...'08..	16.25	X	=	_____
36. Pinot Blanc Reserve, Pierre Sparr...'07.....	16.25	X	=	_____
37. Rodelseer Kuchenmeister Scheurebe Spätlese.'00..	16.25	X	=	_____
38. Zaca Mesa Santa Ynez Valley Viognier...'07....	18.00	X	=	_____
39. Boutari Santorini...'08.....	19.00	X	=	_____
40. Pierre Sparr Gewürztraminer Reserve...'06....	19.75	X	=	_____
41. Joseph Mellot Sancerre...'08.....	25.75	X	=	_____

ROSÉ WINES

42. Coteaux du Langedoc Rosé, Chateau Karantes.'08..	10.00	X	=	_____
43. Miguel Torres Santa Digna Cab.Sauv.Rosé'...'08..	10.00	X	=	_____

RED WINES

44. Crane Lake Merlot...'07.....	3.75	X	=	_____
45. Concha y Toro Cab. Sau./Merlot...'08.....	5.50	X	=	_____
46. Citra Montepulciano D'Abruzzo...'08.....	6.25	X	=	_____
47. Trapiche Malbec...'08.....	7.25	X	=	_____
48. Meridian Merlot...'07.....	8.00	X	=	_____
49. Altano Duoro...'06.....	8.00	X	=	_____
50. Frontier Red...NV.....	9.00	X	=	_____
51. Sebeka Western Cape Shiraz-Pinotage...'07....	9.75	X	=	_____
52. St. Francis Winery Red Wine...'05.....	9.75	X	=	_____
53. Red Diamond Merlot...'07.....	10.00	X	=	_____

SUB-TOTALS:

RED WINES	#	BOTTLES	\$	COST
54. Guenoc Petit Sirah... '07.....	10.00	X	=	_____
55. Fairvalley Cabernet Sauvignon... '05.....	10.00	X	=	_____
56. Celler de Capcanes "Mas Donis" Montsant... '05.....	10.75	X	=	_____
57. Bogle Old Vine Zinfandel... '07.....	10.75	X	=	_____
58. Bogle Petite Sirah... '07.....	10.75	X	=	_____
59. Di Majo Norante Sangiovese... '07.....	10.75	X	=	_____
60. Don Rodolfo Vina Cornejo Costas... '06.....	10.75	X	=	_____
61. Falesco Vitiano... '07.....	10.75	X	=	_____
62. Monte Antico... '06.....	10.75	X	=	_____
63. Perrin Côtes du Rhône Reserve... '07.....	10.75	X	=	_____
64. Strong Arms Shiraz... '07.....	10.75	X	=	_____
65. Trapiche Oak Cask Cabernet Sauvignon... '07.....	10.75	X	=	_____
66. Vega Sindoa Cab. Sauv./Tempranillo... '06.....	10.75	X	=	_____
67. Hahn Cabernet Sauvignon... '07.....	11.75	X	=	_____
68. Ribatejano, Quinta da Alorna... '06.....	11.75	X	=	_____
69. Lan Rioja... '05.....	12.50	X	=	_____
70. Vina Robles Red... '07.....	12.50	X	=	_____
71. Louis Jadot Beajolais-Villages... '08.....	12.50	X	=	_____
72. Chateau Thebot, Bordeaux... '05.....	13.50	X	=	_____
73. Concannon Petite Sirah... '05.....	13.50	X	=	_____
74. Da Vinci Chianti... '07.....	13.50	X	=	_____
75. Dona Paula Estate Shiraz-Malbec... '06.....	13.50	X	=	_____
76. Montoya Pinot Noir... '08.....	13.50	X	=	_____
77. Crios de Susana Balbo Malbec... '07.....	14.50	X	=	_____
78. Horse Heaven Hills Cabernet Sauvignon... '07.....	14.50	X	=	_____
79. Casillero del Diablo Reserva Privada... '07.....	14.50	X	=	_____
80. J.Lohr Los Osos Merlot... '06.....	14.50	X	=	_____
81. Montes Cabernet Sauvignon/Carménère... '06.....	14.50	X	=	_____
82. Lyeth Meritage... '06.....	14.50	X	=	_____
83. Girasole Vineyards Pinot Noir... '07.....	15.25	X	=	_____
84. Layer Cake Shiraz... '08.....	15.25	X	=	_____
85. Folie à Deux Zinfandel... '06.....	15.25	X	=	_____
86. Newman's Own Cabernet Sauvignon... '06.....	15.25	X	=	_____
87. Qupe Central Coast Syrah... '07.....	16.25	X	=	_____
88. Vina Maquis Lien Red Wine... '05.....	16.25	X	=	_____
89. Santa Rita Reserve Cabernet Sauvignon... '03.....	17.00	X	=	_____
90. Clos Du Bois Reserve Merlot... '06.....	18.00	X	=	_____
91. Grant Burge Barossa Vines Shiraz... '05.....	18.00	X	=	_____
92. Poppy Pinot Noir... '07.....	18.00	X	=	_____
93. Borgo Scopeto Chianti Classico... '05.....	20.00	X	=	_____

MISCELLANEOUS WINES

94. Perez Sherry Pale Dry...NV.....	9.00	X	=	_____
95. Perez Sherry Amontillado...NV.....	9.00	X	=	_____
96. Jonesy Rare Age Port...NV.....	9.00	X	=	_____
97. Korbel California Champagne Brut...NV.....	10.75	X	=	_____
98. Hardy's Whiskers Blake Tawny Port...NV.....	16.25	X	=	_____
99. Zardetto Prosecco Brut...NV.....	13.50	X	=	_____
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