



## Spring Time BBQ

Springtime is finally here! Our clocks are set forward and most of us are ready to head outside to smell fresh cut grass, spring flowers and feel the warmth of sun on our smiling faces.

What better way to celebrate the season of "new" than with a celebratory feast. Ok, well have a bunch of your pals over for a barbecue and try something new ... wine! You might scoff at first, but yes, wine at a barbecue. Wine can be the perfect accompaniment to a barbecue and not so filling as beer, nor so potentially embarrassing as multiple margaritas.

Here are a few wine pairing tips for your next barbecue:

For red wine lovers:

For anything coated in barbecue sauce, a young, bold, fruity and spicy red wine, such as Zinfandel or Syrah should stand up to the barbecue flavors.

Grilled meats, like steak, can work with a wider range of reds, including young Cabernets. And hamburgers should be fine with any red wine, just pick your favorite.

White Wines:

Crisp, intensely aromatic high-acid white wines, especially Sauvignon Blanc, work very well with grilled flavors. Sauvignon Blanc great with grilled vegetables and shrimp, and is the best wine with tomatoes. Rieslings pair nicely with spicier and sweeter barbecue flavors. Chardonnay, however, is probably not your best bet.

## Where to Begin?

We have recently added more than 25 new wines to choose from in our online wine store; to enjoy individually or include in any gourmet gift basket. From inticing new wines like \*%#&@! from the Twisted Oak Winey (a red rhone blend with bite) to a delectable Riesling by Chateau Ste Michelle (my personal new favorite). And the best news is that you can use this month's coupon on all the wine you can savor.



Great Gift Ideas at [www.WineGiftClub.com](http://www.WineGiftClub.com)

## Personalized Wine & Champagne

*With 5 different wines and champagne to choose from, you can create the perfect gift for any occasion!*

*Choose from our wide selection of label templates and add your own words, or even your special photo.*

## Wine Club Member Monthly Coupon

# 10% off

Any online purchase from  
[www.WineGiftClub.com](http://www.WineGiftClub.com)  
Use coupon code:

**CLUB MEMBERS ONLY**

*Excludes Club Memberships*



# WineGiftClub.com

*Classic Wine Club Selections*

## Campus Oaks Wines

Campus Oaks wines are a part of the Gnekow Family Winery. Pronounced, "nee-ko," Gnekow Family Winery is located in the Lodi AVA in the Delta region of the Central Valley.

Gnekow Family Winery makes wine using grapes from the Lodi and Sierra Foothills regions. The family has a beautiful tasting room that sells their wines as well as other specialty gifts.

As you can see listed below that the notable wines are of the highest quality and have won too many awards to be listed. We are thrilled to be able to offer Campus Oaks this month and hope you enjoy them.

### Lodi Zinfandel

Zinfandel is California's grape, and in Lodi Zinfandel is the king. Nestled between the Sierra Foothills and the San Francisco Bay Delta Lodi offers the ideal climate for producing ripe full-flavored Zins. Sitting at the edge of the Sacramento River Delta Lodi benefits from the distinctive bay delta breezes that cool the region in the afternoon and evenings creating characteristic Lodi Zinfandel - ripe forward fruit with soft polished tannins.

Dating back to the late 1800's, Lodi has a long proud history of producing some of the finest Zinfandel grapes in the state. These distinctive vineyards which survived prohibition by being packed and shipped east for home winemakers, and survived through the planting booms of the 70's and 80's by filling the tremendous growth for White Zinfandel, are now emerging as some of the finest Zinfandel wines being produced in California. Growers, vintners, and consumers from around the world are quickly discovering the distinctive character of Lodi Zinfandel.

Lodi is the self-proclaimed Zinfandel Capital of the World producing over 40 percent of California's premium Zinfandel. Many of the region's most distinctive wines come from the thousands of acres of "old vines" – some dating back to the 1880's. Styles range from medium to full-bodied with intense red and black fruit flavors of cherries, raspberries, and blackberries.

### *2007 Campus Oaks Sauvignon Blanc*

A crisp, tingly wine with a wonderful citrus nose ranging from lemon to lime. Flavors of pear and melon predominate. A great quaffing wine!

**Gold Medal**, Amenti del Vino Wine Competition

**Silver Medal**, "Best of Appellation Award," San Francisco Intl. Wine Competition.

### *2006 Campus Oaks Old Vine Zinfandel*

A fruit forward nose of raspberry and cherry announces a jammy blend of mixed berry and vanilla flavors! Toasty oak and a delightful, spicy, silky soft finish make another glass irresistible.

Grapes were hand-selected from 90 year-old vines split among five different vineyards on flat, sandy soils in the Lodi river region. This Zinfandel delivers a great nose, wonderful mouth-feel, good legs and a silky-smooth finish. It's easy to see why this varietal has become the Signature wine of Campus Oaks. Named one of the top 12 Zinfandels of Lodi.

**90 points**, California State Fair

**88 points**, World Wine Challenge 2008

**88 points**, Beverage Testing Institute

**86 points**, Wine Enthusiast