

This Month's **Classic Wine Club** Selections

Every month our **Classic Wine Club** members receive one or two bottles of our featured wines. The wines you get depend on the membership you are enrolled in. If you're not yet a member, we invite you to join the fun. Happy wine tasting!

Benson Ferry Vineyards

Situated in the heart of California at the confluence of the Mokelumne and Cosumnes Rivers, Benson Ferry Winery celebrates a rich farming heritage.

This is a family owned winery that traditionally produces premium California varietals. Vineyard owners in Lodi for three generations, the Stokes family selects fruits from prime estate & North Coast vineyards for their delicious bottle offerings.

The Stokes Family Vineyard represents a family tradition of great wine grapes three generations in the making. Bill Stokes, Sr. planted his first 45 acres of Zinfandel near Lodi in 1954, and established additional vineyards during the next decade. His son Tom increased the family acreage in vines from the 1960's to the 1980's, both by purchasing vineyard properties and developing new vineyards. Tom's two sons, Bill and Mike, took over active management of the family business in 1985. Under their supervision, Stokes Family Vineyard continues to grow, and now encompasses more than 2,000 acres.

Today Stokes Family Vineyard reflects Bill and Mike's talent for growing both classic and cutting edge grape varieties, and utilizing advanced cultivation techniques in their Lodi vineyards. As a result of its quality orientation, Stokes Family Vineyard supplies fruit to several of California's best-known wineries. In 2001, the brothers established Benson Ferry Vineyards as a label to showcase premium wines produced both from their Lodi vineyards and from other select California vineyards.

Chardonnay 2004 - North Coast, California

Appealing aromas of fresh green apple and citrus are accented by a hint of kiwi. Green apple and lemon flavors gain complexity from subtle mineral and cream notes. This Chardonnay's delicious fruit and smooth texture continue through the crisp, lingering finish.

This wine should be served chilled and pairs nicely with a light vegetable sauté, baked salmon, pastas with a white clam sauce, lobster, crab and shrimp dishes, and light poultry recipes.

Casa Barranca Winery

Craftsman Red 2003 - Central Coast, California

The Casa Barranca certified organic winery is a central feature of the National Historic Landmark, Casa Barranca Estate, designed in 1909 by Green and Green. Located in Ojai, California, Casa Barranca is the first certified organic winery in the Santa Barbara region.

More information about the winery is on the other side of this newsletter.

This wonderful wine is characterized by a bold blackberry component that lifts from the palate and hangs luxuriously with tenure. The cassis afterglow grounds the palate for a rounded mouthfeel which is completed by complimenting tannins for structure and balance. It is very smooth now and will age elegantly for years to come.

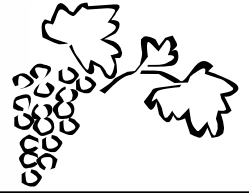
This magnificent blend is made up of 50% Cabernet Sauvignon from Paso Robles, French Camp Vineyard and 50% Merlot from Santa Barbara County, Sunstone Vineyards.

This wine is best served at slightly below room temperature and pairs perfectly with bolder dishes like grilled steaks and roasted meats, spicy dishes, heavier red pasta sauces, savory ham and pork recipes, and full bodied cheeses.



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This Month's Epic Reds Wine Club Selections

Every month our **Epic Reds Wine Club** members receive two bottles of our featured red wines. These wines are some of California's boutique winery's finest offerings. If you're not yet a member, we invite you to join the fun. Happy wine tasting!

Casa Barranca Winery

The Casa Barranca certified organic winery is a central feature of the National Historic Landmark, Casa Barranca Estate, designed in 1909 by Green and Green. Located in Ojai, California, Casa Barranca is the first certified organic winery in the Santa Barbara region.

Their boutique wines are handcrafted in their century old underground stone winery where they use gravity to rack their wines (no pumps). They are highly committed to employing winemaking practices without the use of toxic solvents or cleaners. Their winery is powered by solar electricity and they only grow and purchase grapes that are farmed without the use of and pesticides or herbicides. In short, they believe in keeping with the most time honored traditions of old world winemaking.

At the boutique winery of Casa Barranca, they endeavor to synthesize the finest Old World traditions with appropriate contemporary tools and techniques to handcraft extraordinary wine. They believe in natural, sustainable practices, and continue to strive for an optimal balance in their approach to wine making.

Because they are committed to the health and vitality of their bodies and planet, they make their wines from organic grapes, which have either a low level of sulfites, or no sulfites added. In much the same way that fresh-picked produce at your local organic farmers' market makes for the tastiest gourmet delights, they firmly believe in the value of using organically grown grapes to craft the finest boutique wines.

Their ICO certified organic vineyard consists of Syrah, Grenache, and Semillon grapes which thrive in the hot Mediterranean like climate of the Ojai Valley - akin to the southern Rhone region of France. they use natural, organic nutrients (like the squeezed grape matter left over after pressing) to fertilize their vines, which helps them to make the ultimate in boutique wines made from organic grapes.

Their winery facility is the first certified organic winery on the Central Coast. It was converted from a century-old subterranean stone water cistern, which they excavated 15 feet down one side, and cut through two feet of stone wall to gain access.

In building the tiered shelving system in the winery for their gravity racking protocol, they used local craftsmen who employed Old World skills like "mortis and tendon," and "scarf joinery," and who finished the walls in a "board and batten" style. Their press "hopper" (the funnel they use to dump the fermented grapes into the press) is crafted of oak and is inspired by Greene & Greene design. Both the estate and winery draw their water from an artesian spring and are powered by solar energy.

On the personal side, they sweeten their day with honey from their apiary. they get sustenance from their organic orchards and vegetables gardens which are pollinated by their Italian honeybees. And they end their day with the evening family meal, a sunset over the fertile Ojai Valley, and a glass of their handcrafted boutique wine.

Bungalow Red - Santa Barbara County

Deep purple color with intense extraction and a flamboyant nose of crushed raspberries and white pepper. On the palate, a cascade of fresh wild berries and game is followed by a long, dense finish. A dramatic tribute to sustainable farming and limited use of sulfites. On many levels, it is a Californian wine that truly recalls the great vintages of Domaine de Marcoux, the famous Chateaufort-du Pape of France.

Trifecta, 2004 Mendocino County

A classical bouquet of raspberries and cedar. A wine of great character and depth, this Bordeaux-inspired blend presents the best of both varietals. Merlot brings luscious fruit and roundness, while Cabernet Sauvignon adds structure and weight. It can handle the liveliest vegetarian specialties, curries and other spicy dishes, as well as hearty meats and poultry.