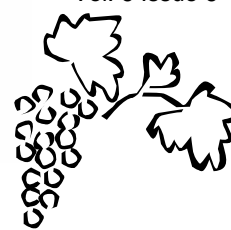




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The Grape Vine Newsletter

4th of July and the All-American Barbeque

On this day in 1776, the Declaration of Independence was approved by the Continental Congress, starting the 13 colonies on the road to freedom as a sovereign nation. As always, this most American of holidays will be marked by parades, fireworks and backyard barbecues across the country.

Over 60 million Americans are said to have taken part in a barbecue during the previous year. It's probably safe to assume a large number of these events took place on the Fourth of July.

Although there is no fixed menu for the celebration of the Fourth, you can almost count on traditional favorites such as hamburgers and hot dogs, chicken, ribs, garden salads, potato salad, chips and watermelon. Following is a summary of where these foods come from:

- There's a 1-in-6 chance the beef on your backyard grill came from Texas. The Lone Star State was the leader in the production of cattle and calves, accounting for 7.2 billion pounds of the nation's total production of 42.2 billion pounds last year.
- There's a 1-in-4 chance your hot dogs and ribs originated in Iowa. The Hawkeye State had a total inventory of 16.9 million hogs and pigs as of March 1, 2005 — about one-fourth of the nation's total.
- The chicken on your barbecue grill probably came from one of the top broiler-producing states: Georgia, Arkansas, Alabama, North Carolina and Mississippi. The value of production in each of these states exceeded \$1.3 billion in 2005. These states combined for well over half of the nation's chicken production.
- The lettuce in your salad or on your hamburger probably was grown in California, which accounted for nearly three-quarters of lettuce production in 2005.
- The fresh tomatoes in your salad most likely came from Florida or California, which, combined, produced more than two-thirds of U.S. tomatoes in 2005. The ketchup on your hamburger or hot dog probably came from California, which accounted for 95 percent of processed tomato production last year.
- There's a 1-in-3 chance the beans in your side dish of baked beans or pork and beans came from North Dakota, which produced more than one-third of the dry, edible beans in 2005.
- As to potato salad or potato chips or fries, Idaho and Washington produced about one-half of the nation's spuds in 2005.
- For the watermelons, six states — California, Florida, Texas, Georgia, Arizona and Indiana — combined to produce about 80 percent of watermelons last year.

What about the Wine?

Last year 605,047 gallons of wine were produced in the United States, of which 542,277 gallons were made in California. This means that roughly 90% of all wine produced in America comes from California.

The wines included in this box are some of the finest that California has to offer. We hope you enjoy them.

Best Wines for a BBQ

- Syrah, Cabernet Franc, Cabernet Sauvignon, Merlot and Zinfandel, in order from mildest to spiciest BBQ dishes, are the four best red wines.
- Pinot Gris, Chardonnay, Gewürtztraminer and Riesling, from mildest to spiciest dishes, are the best paired white wines for a BBQ.

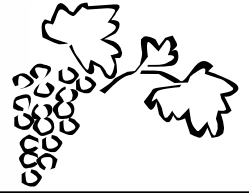
Rules of the Wine

When pouring wine, the glass should typically be no more than half full.



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Wine Gift Baskets

Our wonderful collection of Wine Gift Baskets, Corporate Gift Baskets and Gourmet Food Gift Baskets are perfect for any occasion. **Customizable** - You can choose to include only reds, only whites, or a combination of red and white wines. You can even substitute bottles of our fine Private Label Wine (see below) with any wine gift basket we offer. We are definitely the most unique and complete Wine Gift Shop online!

Wine of the Month Club

Because California is widely regarded as the finest wine growing region in America and one of the best wine producing regions in the world, the vast majority of our featured wines are from **California's finest, boutique wineries**. Now and then, when our wine experts find an outstanding selection, we may feature wines from some of the best growing regions of Washington and Oregon. However, the vast majority of our featured wines are California wines - arguably the best wines in the world.

- **You pick the number of bottles** - Monthly Wine Club memberships can be either 1-bottle per month or 2-bottles per month.
- **You pick the Wines** - all red, all white, or a mixture of both red and white wines. **You pick the Frequency** - Wine Club deliveries can be Every Month or you can Skip Months between deliveries.
- **You pick the Duration** - Wine Club memberships range from 2 to 12 months in duration.
- **You choose how to pay** - you can pay monthly or prepay the wine club membership up front - it's totally up to you.

We give you all the choices - **You make all the decisions!** No other clubs can compare.

Personalized Label Wines

We have a great selection of wine label templates available on our website that you can use to create your very own Private Label Wine. Simply click your favorite label template and change the words. You can also take a digital photo, or create your own label design and email it to us. Either way, we will print professional quality labels and apply them to your choice of our fine private wine selections. **Minimum order - only 1 bottle!**

Our private label wines come in either red or white varieties and you can mix and match them as you please. You can even choose to substitute private label wines in any of our wine gift baskets!

Private Label Wines are perfect for Birthdays, all Holidays, Thank You, Congratulations, House Warming, Corporate Gifts and Promotional Items.

The Wine Store

We always purchase a few extra cases of the fine wines we send our Wine Club members, and the wines we include with our Wine Gift Baskets. While these fine wines last, we make them available to you in our Wine Store, at discount prices that you won't be able to resist. As a bonus, our Wine Club members can buy more of the wines they really enjoyed at these discount prices, while they are available. **Check it out NOW!**

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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!

Van Ruiten Vineyards

It was the dream of a young Dutch immigrant to grow quality grapes and produce truly outstanding wines.

After his arrival in the United States shortly after World War II, John Van Ruiten settled in the Lodi area. His desire to have his own land was realized when in the early 1950's and with his personal 'sweat equity', John bought his first vineyard property. He then planted Zinfandel vines and began growing wine grapes in the Lodi Appellation.

Five decades later, the Van Ruitens farm over 800 acres of wine grapes, with only their very best fruit destined to carry the family name. After more than fifty years, their ambition became a reality as the Van Ruiten Family Winery was built just prior to the 2000 harvest. Three generations of the Van Ruiten family now work together to tend the vineyards and manage their new winery. The Van Ruitens believe that hard work and an uncompromising commitment to top quality are the cornerstones of their business.

"As a Family we will explore new opportunities, nurture those that can make a difference, and pass along knowledge gained from one generation to the next."

Located just outside the city limits of Lodi on Highway 12, the Van Ruiten Family Winery includes a beautiful tasting room and gift shop as well as their production facilities. Since their inception, they continue to produce an outstanding lineup of wonderful, award-winning wines.

California's newest fine wine region, the Lodi appellation is nestled between the San Francisco Bay Area and the Foothills of the Sierra Nevada. The area enjoys a classic Mediterranean climate, featuring warm days and cool, pleasant evenings. Mother Nature provides the perfect environment for a wide variety of fine California varietals.

Pinot Gris - 2004 - Lodi Appellation

Apricots, apricots, apricots! Immediately apparent are aromas full of apricots and white peaches, almost as if you are standing in an orchard full of fresh, ripe fruit. Lovely fruit flavors fill your nose with essence of fresh flowers and lemon grass. Stone fruit, apricots and fresh peaches continue on the palate and lead to a crisp, clean, flinty-mineral finish.

This wine is terrific all by itself as a cocktail and can also be served with cold salads, appetizers and lighter fish dishes, including lightly spiced grilled seafood. Only 665 cases were produced.

Silver Medal - 2006 American Wine Society

Bronze Medal - 2006 Florida State Fair International Wine Competition

Syrah - 2002 - Lodi Appellation

This hand-picked syrah exhibits wonderful aromas of strawberry jam, walnuts, and chocolate molasses. Rich flavors of blackberry, raspberry, and cherry culminate in a lengthy, moderately tannic finish.

Often considered one of the most versatile wines, this syrah is no exception and will pair nicely with pasta, hearty soups, grilled meats or full-flavored fish dishes. A great wine to pair with a wonderful meal. Only 3240 cases were produced.

Gold Medal Winner - 2006 San Francisco Chronicle Wine Competition.

Silver Medal - 2005 California State Fair and 2005 Indiana State fair

Silver Medal - 2005 San Francisco Chronicle Wine Competition

Silver Medal - 2005 Tasters Guild International Wine Competition

Bronze Medal - 2006 Florida State Fair International Wine Competition



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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!

Dutcher Crossing Winery

Dutcher Crossing Winery is a small winery in the Dry Creek Valley of Sonoma County in northern CA. The winery is situated on a beautiful site in the middle of Dutcher Crossing Vineyards, and overlooks the vineyards and the rolling hills just south of the valley. The charm and quaintness of the architectural style reflect the older barn looks reminiscent of the early 1900's farming community in the Dry Creek Valley. A large open breezeway and tasting room welcome visitors to a magnificent view of the panoramic vineyards and hillside beauty of the Dry Creek area, and the trellised picnic area, set amidst natural gardens, offers an ideal place to relax and sip the winery's selections.

The desire of the families is to create an authentic and enjoyable experience for wine lovers who visit their small winery. Visitors will have the opportunity to learn how they produce small lots of high quality wines from grapes of selected vineyards, and to view the barrel room and other winery facilities. Family members are usually available at the winery to welcome visitors.

Dutcher Crossing's winemaker, Kerry Damskey, a graduate of Cal-Davis, is one of the most respected winemakers in the Napa-Sonoma area. Kerry has specialized in small lot wine production over the course of his 28-year career, and is known for his abilities to find the best vineyards for each grape variety, to develop innovative fermentation methods for small lot winemaking, and to taste grapes and wines with a most discriminating palate throughout the winemaking process.

Dutcher Crossing's wines have been crafted to offer distinctive, high quality varietals produced from grapes of award winning Sonoma County vineyards that are designated on each label.

2004 Zinfandel, Dry Creek Valley - Maple Vineyard

Dutcher Crossing's Zinfandel grapes come from the Twisted Oak Block of the Maple's Gold Medal winning vineyards, located on bench land property on the East side of the Dry Creek Valley. Tom and Tina Maple tend to their superbly groomed vineyards by personally pruning each and every vine on the property during the dormant winter months. They grow a small amount of Petite Syrah grapes that are "field blended" with their Zinfandel as they deliver their annual harvest to the winery for crush. This marriage with Petite Syrah (8%), lend structure and muscle to the layers of sweet aromatic fruit and crafted long satisfying finish. Maple Vineyard Zinfandels are known for their lush berry flavors and for staying true to the classic character of Zins from the Dry Creek Valley.

For Dutcher Crossing, 2004 produced a Zinfandel that reflects the greatness of Dry Creek Valley. A great vintage and winemaking that reflects the passion that Tom and Tina Maple have for their vineyards. This amazing wine was bottled November 2005. Total production is only 535 cases.

2003 Cabernet Sauvignon, Alexander Valley - Nevins Vineyard

The grapes for this 100% Cab are grown on the two uppermost blocks of the Nevins' hillside vineyard in the Alexander Valley. The blocks are small and at one of the highest elevations of the Valley, where many of the great cabs of Sonoma are grown. The vineyard is highly regarded as one of the top cab vineyards in the area, having supplied grapes since 1994 to two of Sonoma's most prestigious wineries.

The 2003 vintage has a distinctive varietal character, thanks to a long, even growing season when the grapes were allowed extra hang time on the vines until perfect ripeness and flavor maturity were achieved. The Nevins' Vineyard is known for the potential for extended aging found in the Cabernets they produce. This Nevins 2003 vintage is proof that a great Cabernet, with balanced tannin, can be enjoyed now and cellared for the future.