



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!

Il Cuore Wine Cellars

IL CUORE (eel-quarry) means "The Heart" in Italian. The name is a tribute to the Italian immigrants who first planted the North Coast of California to vine in the late nineteenth century. Il Cuore wines are produced from choice grapes grown in Mendocino County. The success of wine grapes here has long been attributed to complex soils, warm daytime temperatures and cool nights. A hallmark of the Il Cuore style is the gentle use of oak to allow the natural fruit qualities of the grapes to become the focal point of the wines. The main goal is to produce wines of quality and character which appeal to wine lovers of all types, with hopes that Il Cuore wines will be consumed with good food as part of a healthy and passionate lifestyle.

The first wine produced from this impressive vintner was a few hundred cases of 1989 Il Cuore Cabernet Sauvignon. It is often asked why wine has been slow to become accepted in this country as a daily part of a healthy lifestyle as it is in Europe. The belief at Il Cuore is that fruit is what was missing in wine for many people. The elements of wood, earth, flint and chalk that are often found in wine are not for everyone. They saw an opportunity to enhance the natural fruity taste and produce wines that emphasize the soft, fresh flavors of grapes grown in California's best North Coast vineyards. As a prime example, Il Cuore has minimized oak aging to successfully bring out the natural flavors of cherries, berries and plums in their Rosso Classico and the crisp apple and ripe pear flavors of this wonderful Chardonnay.

Il Cuore Chardonnay, 2005 Mendocino County

Il Cuore Chardonnay is produced from grapes grown exclusively in the cool coastal region of Mendocino County. Vineyards in this area invoke Chardonnays that are fresh with apple and pear flavors, complimented by floral nuances in the bouquet. There is a five percent component of Viognier to enhance aromas and add complexity to the palate. The fresh, graceful style results from cold fermentation in small stainless steel vessels and small components of barrel fermentation in mostly neutral small oak cooperage.

The gentle use of oak in this process offers versatility with a wide range of foods. Il Cuore Chardonnay is recommended with fish, shellfish, crab cakes, game birds, light pasta, vegetarian casserole, and a wide variety of mildly spicy Asian cuisine.



Il Cuore Rosso Classico, 2005 Mendocino County

Il Cuore Rosso Classico is a unique blend of Sangiovese and Zinfandel. This Italian-styled offering is a medium bodied yet expressive wine, produced with modest oak cooperage to emphasize supple tannins and rich fruit flavors on the palate. Rosso Classico creates a rich and exuberant expression of berries, plums, and ripe cherries. Sangiovese, the principal grape variety of Chianti, contributes effusive ripe cherry flavors and good acidity to cut through spicy cuisine. Old Vine Carignane offers deep fruit flavors and structure while Zinfandel from this region provides jammy complexity and spicy character. Syrah from old plantings adds succulent plum nuances and great color.

The fruity, spicy flavor will enhance a diverse range of cuisine, including comfort foods such as braised lamb shanks, roasted herbed chicken, classic Italian dishes, and especially Mediterranean style grilled meats.



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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 among 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!

White Oak Vineyards & Winery

Born in Los Angeles, Bill Myers worked as a building contractor and salmon fisherman in Alaska. During the 1970's, Bill relocated to the bucolic town of Healdsburg, California, sold his boat, purchased his first vineyard in the Alexander Valley and began to make wine. With his newly purchased vineyard, a tiny tasting room and wine production facility just off the square in downtown Healdsburg, he started making wines. He quickly became recognized for producing wonderful Chardonnay, Zinfandel and what was to become White Oak's flagship wine: Sauvignon Blanc. In 1991, he took home the Sonoma County Harvest Fair Sweepstakes Award for his 1990 Sonoma County Chardonnay.

In 1997, Bill pursued his vision of expanding the winery and thereby creating the foundation of today's White Oak. He and his partners brought over 650 acres of prime vineyards in Napa Valley and the Russian River Valley. Shortly thereafter, ground was broken on the impressive Mediterranean-style winery in the most scenic area of the Alexander Valley. The estate is nestled amongst seventeen acres of Zinfandel vines dating back to 1929 and 1935. He then added small lots of Merlot, Cabernet Sauvignon and Cabernet Franc to the estate. Presently, White Oak Vineyards & Winery has nearly 750 acres of vineyards divided between the Napa, Alexander and Russian River Valleys with roughly 10% of this fruit used in White Oak wines and the balance being sold to other local wineries.

White Oak Cabernet Sauvignon, 2002 - Napa Valley

North of the Golden Gate Wine Competition 2005 - Double Gold

San Francisco Chronicle Wine Competition 2005 - Silver

Dense black fruits highlighted by mint and delicate spice. Elegant in the mouth impression, framed with soft tannin and a velvety soft finish. Manually harvested. Picked at optimum ripeness. 96% Cabernet Sauvignon, 2% Merlot, 2% Cabernet Franc. Gently de-stemmed with pre-fermentation maceration of 4-6 days. Allowed to ferment naturally in stainless steel vats for a minimum of 14 days. Pumped over twice per day, pressed, transferred to barrel where malolactic fermentation is completed. This wine is minimally handled and processed while bottled with light filtration allowing it to fully express the fruity character of the grapes.

Dark, rich and concentrated, with earthy currant and dusty berry flavors that are tight, plush and complex, picking up a vanilla-mocha edge from oak. Long, concentrated aftertaste, echoing anise and coffee make this wine excellent to enjoy alone or as the perfect selection to pair with your favorite grilled meat.

White Oak Syrah, 2002 - Napa Valley

North of the Golden Gate Wine Competition 2005 - Double Gold

San Francisco Chronicle Wine Competition 2005 - Gold

Dramatic aromas of ripe blackberry, cranberry, dark fruit and roasted coffee. Earthy spice, toasted bread, leading to ripe black cherry flavors. Soft tannins leading to a long rich and viscous finish.

A wonderful compliment to game, grilled, or cured meats. We suggest you try this tasty wine with grilled flank steak in honey-mustard marinade or leg of lamb with mint pesto.