



Now YOU Can Choose

Have you ever wondered exactly which wines are in our gift baskets? Now you don't have to wonder, worry or guess, we leave the choice up to you!

We have just launched a new feature on Wine Gift Club where you choose exactly which wine you want in your gift. With a wide variety of wine to choose from, you might even see some of your favorite wines from past month's features selections.

Our ever changing inventory of fine wines comes from some of the finest, family-owned, boutique vineyards across California wine country. You simply will not find wines of this quality at any other gourmet gift store.



Back By Popular Demand

Ok, we get the hint and due to your requests we are bringing back the Pinot Grigio for you to personalize.

Pinot Grigio is fast becoming California's new "darling wine" and we are sure you will not be disappointed. This wonderful wine develops intense fruit and nut aromas with honey flavor with a drip, medium-dry finish.

Personalized bottles of wine make very unique gifts for birthdays, weddings, anniversaries or any occasion! With many label templates and 4 wines to choose from, we're sure to have just what you need.

Honey Grilled Shrimp

INGREDIENTS

- 1/2 teaspoon garlic powder
- 1/4 tablespoon ground black pepper
- 1/3 cup Worcestershire sauce
- 1/2 cup white wine
- 2 tablespoons Italian-style salad dressing
- 1 pound large shrimp, peeled and deveined with tails attached
- 1/4 cup honey
- 1/4 cup butter, melted
- 2 tablespoons Worcestershire sauce
- Skewers

DIRECTIONS

- In a large bowl, mix together garlic powder, black pepper, 1/3 cup Worcestershire sauce, wine, and salad dressing; add shrimp, and toss to coat. Cover, and marinate in the refrigerator for 1 hour.
- Preheat grill for high heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade.
- In a small bowl, stir together honey, melted butter, and remaining 2 tablespoons Worcestershire sauce. Set aside for basting.
- Lightly oil grill grate. Grill shrimp for 2 to 3 minutes per side, or until opaque. Baste occasionally with the honey-butter sauce while grilling.





The Grape Vine

Classic Wine Club Selections



Five Rivers Winery

The days are warm, the nights are cool and the wines are rich. Five Rivers - The legend behind the names is profound. It is as deep as the rivers run. Throughout literature, in both modern and ancient times, rivers have been used to connect man to nature. The spiritual names of the Five Rivers: The River of Truth, The River of Time, The River of Memory, The River of Romance and the River of Ceremony. Named "Five Rivers", the winery's name pays homage to the five major rivers that define the essence of the Central Coast of California. The San Benito and Salinas Rivers, the Santa Maria, Santa Ynez and Sisquoc Rivers.

Five River's Philosophy on the Environment

In keeping with their philosophy to cause minimal environmental impact, Five Rivers conforms to the highest conservation and energy efficiency standards. The focus of farming is to keep the soil healthy and enriched with organic matter, absent of pesticides, and herbicides, ensuring intense, high quality varietal wines. Working in harmony and with respect for the soil as well as the human spirit is of the utmost importance to them. They are committed to sharing information about the enjoyment of food and wine in a lifestyle of moderation and responsibility.

Chardonnay 2006

This Chardonnay is even better than previous year's with a stronger fruit that has an elegant oak flavor. The grapes have undergone gentle pressing with slow, cool fermentation to capture as much of the fruit's subtleties as possible. Adding to all of that, the year's wonderfully cool climate is exceptionally expressed in the varietal's personality: lush, abundant, and memorable.

Characteristic aromas of lemon-lime and lemon drop that shout Monterey offer a welcome, followed by passion fruit, sweet jasmine, melon and some butter topped with licorice. The mouthfeel is creamy, with a good acid backbone, with crisp flavors of citrus, grapefruit, melon and some orange notes, with vanilla and spice from the oak.

Merlot 2005

Sourcing from the Central Coast allows the freedom to select lots from both cool and warm growing regions, finding the right balance to craft a wine to be proud of. This is such a wine.

You will appreciate this Merlot's aromatic nose of blackberry, chocolate and violets that greet you as you enjoy a glass. As you drink you'll find plummy flavors with a full mouth-feel and a long, sweet vanilla finish. Tannins are balanced, but clearly there, giving this Merlot a medium-full body that makes drinking Five Rivers Wine a pleasant, lasting experience.

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The Grape Vine



Epic Reds Wine Club Selections

Peterson Winery

Peterson Winery grew out of the vineyards that now supply them with grapes. That may seem unusual, but Fred Peterson's background is not just in winemaking, but also in grape growing, otherwise known as viticulture. That is why he refers to himself as a winegrower. For him making great wine is about the grapes -- where and how they were grown, what the weather conditions were, and how the vineyards were managed during the growing season.

Fred Peterson came to Dry Creek Valley in 1983, working to find and develop world-class vineyard properties. Once the vineyards came into production, they had amazing fruit being produced in the Dry Creek Valley (Sonoma County) vineyards, including Bradford Mountain, and in the Mendocino County Floodgate Vineyard. The next step was a natural one; he wanted to make wine from the fruits of his labor.

In 1987, all the pieces fell into place and the Peterson Winery was born. Starting then, and for nearly twenty years, he made wine in an old, red barn tucked away in the vineyards. It was a beautiful place to be making wine, but the structure itself was nothing more than a converted barn from the twenties, and in the last few years was beginning to show its age. At the end of 2005, an opportunity came about to move into a new facility on Dry Creek Road, at Timber Crest Farms. At the beginning of 2006, they were all moved into the larger and more convenient spot, with space for offices, more production, case storage, and even a tasting room.

Over the years, they have met grape growers with the same goals and values they hold; to grow grapes that represent a sense of place. The Dry Creek Valley showcases one of the greatest ranges of microclimates for such a small area in the world, making it possible to grow, with world-class quality, the many varieties they produce. They now make an average of 4000 cases annually, all in many small lots from the like-minded growers they now call friends.

'03 Zinfandel, Dry Creek Valley

Only 200 Cases Produced

Sweet raspberry aromas mingle with vanilla, cardamom and black pepper. A delicious blend of flavors -including plum, blackberry and raspberry with hints of black pepper and strawberry—create layer after layer of tasting pleasure. Well balanced with excellent structure, this juicy, food friendly Zinfandel compliments an extensive array of meals and appetizers.

'04 Cabernet Sauvignon, Dry Creek Valley

Only 350 Cases Produced

Aromatics of freshly crushed blackberries mingle with dark currants against a cedar and mineral essence backdrop. Characteristics found in the nose are mirrored in the flavors along with hints of spice and cocoa. As the wine opens, the lush mouthfeel reveals a firm structure of softening tannins, fine acidity and well-integrated oak.

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