



Wine Party Time

Housewarming Gift Basket

Do you know someone who just bought a new home? This gift basket is the perfect choice to help them feel at home.

Our Housewarming Gift Basket includes your choice of wine (or personalized wine), surrounded by a tasty assortment of gourmet snacks, and our deluxe waiter's corkscrew, all wrapped up in a beautiful basket with big beautiful hand-tied bows and a personalized ribbon imprinted with "Welcome to Your New Home".



Throwing a wine tasting party will allow you to learn more about the wines you drink while also enhancing your thoughts by hearing what others have to say!

To throw a productive wine-tasting party, invite a group of 6-10 people that enjoy wine as much as you.

Choose a theme. You could, for example, taste wines from one grape variety such as Merlot, and compare Merlots from different areas. Or choose a type of wine you don't yet know very much about.

You will need:

- A few good corkscrews.
- Wine glasses (if you don't have enough, have your friends bring their own)
- Napkins
- A pencil and paper to take notes,
- A water glass
- A spit cup – When everyone is forming opinions, it's best not to swallow as you taste. Later on, abandon the cups and just enjoy.
- Plenty of wine - Ask each friend to bring a bottle of wine that fits the theme.



During the tasting itself, all you'll need are some plain crackers or bread (not sourdough), just in case someone wants to nibble something neutral between wines. Of course, by the end of the tasting, everyone will be starving, so by all means have some cheese or appetizers ready to serve.

Pour the wines. Pour about a half inch of the first wine into each glass. If you plan to pour different types of wine, begin with light white wines and move toward the heartier ones in order to preserve your palate. As the first wine is sampled, take notes and talk with each other about what you are smelling and tasting. At first you may be at a loss for words, but by wine six, everyone should be talking away!

Taste the wines. First swirl the wine in your glass to aerate it and release its aromas. Then stick your nose right into the glass as far as you can get it and inhale the aromas. Next, take a small sip and let it flow everywhere, to all corners of your mouth so all flavors can be sensed. If you leave the wine in your mouth long enough, you may taste changing flavors as the wine goes from serving temperature to your body temperature.

Remember that wine tasting is a fun thing to do and should be enjoyed light heartedly. And best of all, it is subjective - everyone is right!



The Grape Vine

Classic Wine Club Selections



Jeriko Estate Winery

The distinguished name of Jeriko Estate was inspired by the ancient civilization of Jericho, with its rich and progressive agricultural history. Dating back 9000 years, it is referred to as the “City of Agriculture” and widely regarded to be the birthplace of farming.

Jeriko Estate is a panoramic display of early California and Mediterranean-style architecture, surrounded by 180 acres of vineyards, trees and foothills.

The original estate residence was built in 1898 by San Franciscan Judge J.H. Sturtevant. It was extensively redesigned exactly a century later by Daniel Fetzer. An estate winery and event/visitor center was added in 1999 to showcase Jeriko’s handcrafted biodynamic and organic wines.

The new Jeriko emerged in 1997 when Daniel began to replant the ranch with modern rootstocks in a high-density spacing in order to force the roots to go deeper into the gravelly loam soil to optimize terroir and intensify fruit flavors

The key to Jeriko’s philosophy is the use of biodynamic and organic farming practices to promote plant diversity such as cover crops, and encourage soil balance without the use of synthetic chemical fertilizers, pesticides and fungicides. Wines grown in this manner have more structural balance and require less manipulation during the vinification process; as well as being good for animal life and the environment. It’s common to see chickens, goats, and sheep roaming Jeriko’s vineyards and hillsides.

’05 Estate Chardonnay, Mendocino

This rich yet refreshingly crisp Chardonnay is completed by a long & complex finish of creamy developed notes. The moderate pallet weight yet intense mouth-feel create a perfectly food-friendly Chardonnay. A burst of crisp citric acid is balanced by pear & peach flavors, followed by similar lifted perfumed aromas. A long & intense finish of crisp fruit is beautifully balanced by creamy developed notes.

’04 Estate Syrah, Mendocino

A deep woody nose with accents of coffee & black cherry. Juicy red fruits give way to dried apricot, raisin & star anise with spicy touches of cocoa and white pepper. A lightly toasty finish with smooth tannins & ripe fruit. This lavishly oaked varietal is what Jeriko Estate is known for; lots of juicy berry fruit & well balanced tannins with accents of vanilla.

Wine Club Member Monthly Coupon

10% off

Any online purchase of wine from www.WineGiftClub.com



Use coupon code:

Club Members Only

Expires 09/30/08

Excludes Club Memberships





The Grape Vine

Epic Reds Wine Club Selections



Aged to Perfection

When we get our hands on special wines, we like to set some aside in our wine cellar for a while, until they are at their absolute prime. This month, and in the coming months, we will be releasing a few of these library wines for our Epic Reds Members.

This month we are treating you with a set of perfectly aged wines from Crooked Vine Winery - their 2003 Estate Zinfandel and Petite Syrah.

Now you can enjoy these stellar wines at their peak! Perfectly aged in our wine cellar especially for our Epic Reds Members, these wines are at their prime. Softer in the mouth; less fruity and more wood and leather in the nose. In general, they are more complex and full of nuance since they have aged.

Crooked Vine Winery

Dale Vaughn-Bowen, owner of Crooked Vine Winery in the beautiful Livermore Valley, puts a little bit of herself in each bottle of wine produced. Dale is active in all aspects of the business from the vineyards to the winemaking operation. "Making premium wine requires a lot of time and effort", she says. "We hand pick the vineyards, hand sort the grapes, and only use the best barrels for aging." This is not Dale's first experience in winemaking as she is also the owner of Stony Ridge Winery, which was established in 1999, where she quickly earned a reputation for producing exceptional wines.

Crooked Vine actually started as an experiment during Dale's first Stony Ridge harvest. She set aside a few barrels of Chardonnay, Zinfandel, and Sangiovese that she thought stood out from the lot. The resulting wines exceeded her expectations and provided the impetus to start a higher-end separate label from Stony Ridge. The rest is history with an increasing number of awards and accolades received with each new release.

Estate Zinfandel, 2003 - Livermore Valley

145 Cases Produced

An elegant well-rounded Zinfandel revealing vibrant flavors of raspberry & pepper folder over hints of cocoa, cardamom & cedar. Serve this fantastic Zinfandel selection with a wide array of foods, from pasta with chanterelles to rich earthy flavors of ratatouille. Pairs extremely well with a mild cigar.

California State Fair 2006 Wine Competition - Gold & Best of Class
San Francisco International 2006 Wine Competition - Bronze
San Francisco Bay 2006 Wine Competition - Bronze

Estate Petite Sirah, 2003 - Livermore Valley

226 Cases Produced

A lush Petite Sirah revealing vibrant flavors of boysenberry, rose and lavender folded over hints of vanilla and chocolate. This elegant and age worthy red has a long enduring finish befitting of Crooked Vine.

Orange County Fair 2006 Wine Competition - Gold
California State Fair 2006 Wine Competition - Gold
San Francisco International 2006 Wine Competition - Gold

This coupon is valid for

10% off

Any online purchase from
www.WineGiftClub.com



Use coupon code:
Club Members Only

Expires 09/30/08

Excludes Club Memberships

