

# Wine Gift Club



Presents: *The Grape Vine Newsletter*

Volume 8 Issue 9

## Positive Thinking for Wine Shoppers

- No one in the world knows everything about wine.
- Smart people aren't afraid to ask "dumb" questions.
- The purpose of wine is to be enjoyed.
- Expensive doesn't necessarily mean better.
- I am my own best judge of wine quality.
- Most wines are good wines.
- Every bottle of wine is a live performance.
- I'll never know ... until I try it!

McCarthy, E. , & Ewing-Mulligan, M. (2003). *Wine for Dummies* (3rd ed.). Hoboken, NJ: Wiley Publishing Co.

## Chocolate Cake Need I say More

I was recently surprised when my co-workers brought in a fantastic chocolate cake for my Anniversary here at Gift Specialists, Inc. While we enjoyed the cake, we thought that there was only one thing in the world that would make the cake even better.. wine! So enjoy this fantastic recipe.

### Cake Ingredients:

- 1 box Devil's Food cake mix
- 1/3 cup vegetable oil
- 4 eggs
- 1 cup sour cream
- 1 cup of your favorite red wine

**Directions:** Mix ingredients with electric mixer, pour into cake pan and bake according to cake mix directions. Cool and glaze with Chocolate-Wine Glaze.

### Glaze Ingredients:

- 12oz. package semi-sweet chocolate chips
- 2 tablespoons butter
- 4 tablespoons Red Wine
- 1/2 teaspoon vanilla
- 1/4 teaspoon of salt
- 2 tablespoons heavy cream

**Directions:** Melt chips in double boiler. Stir in remaining ingredients. Cool slightly and spread, or drizzle, over cooled cake.

*Christmas is  
Coming Soon*

Believe it or not, the holiday season is right around the corner.

Don't believe us? Just head to the mall and see for yourself.

We can get you ready for the holiday season early, with ease. (Without you having to rummage past the Halloween decorations).

From personalized wines and wine gift baskets, we have everything you need to make your holiday special.

Look out for our full Holiday gift line-up soon, or call to arrange for a one of a kind custom gift basket that will impress your toughest critic. Yes, even your Mother-in-law will be wowed.

For a special treat,  
try making these in  
a muffin pan!

Try a different wine today at [www.WineGiftClub.com](http://www.WineGiftClub.com)



# The Grape Vine

## Classic Wine Club Selections



### Muse Winery

The Muse Winery is so focused on quality and value that they are often told by tasting room visitors that their wines taste better than wines costing two, or even three times as much. How does the Muse accomplish this? By following these philosophical themes:

1. They choose premium grapes and wine from across California's premier vineyards (with special emphasis on vineyards in our Sierra Foothills home).
2. They blend them toward the single goal of producing a fresh, fruit-forward taste profile, not in maintaining the over-used single-grape paradigm. You'll not see a Cabernet Sauvignon or a Chardonnay in the Muse product portfolio!
3. They produce wines that are at their flavor peak upon release. No need to age – just enjoy!
4. Probably the most distinctive element of the Muse philosophy, however, is the fact that they conscientiously change their blends with every vintage!! While the Muse adheres to a constant style across the vintages, the way they execute that style varies every year. Thus, you will never become bored with Muse wines, because there is always something different, and even more exciting, waiting in the next barrel.

The new Muse wines make enjoying wine even easier. With the new release of Mingle and Genie, the Muse wines become one of the first in the United States to adopt the ZORK closure. This one piece plastic closure forms a better seal with the bottle ensuring that the wines you've grown to love are even better than before. Have you been ZORKed yet?

### Genie 2006

Genie 2006 is a fresh, crisp *blend* of Chardonnay, Trebbiano, Muscat Canelli, with small amounts of Marsanne, Rousanne, and Viognier. The result of this offbeat concoction is a wine that is simultaneously fruity (apple and pear) and floral and provides the most refreshing mouthfeel. Sip a glass by the pool, or try with spicy Asian fare.

### Mingle 2006

Mingle 2006 is the first time the Muse has ventured away from Zinfandel as the base, producing a wine of the same style with Syrah, Cabernet Sauvignon, and Merlot. The wine opens with blackberry fruit, followed by soft spice and a short, clean finish. Try a glass as that after-work transition, but beware - Mingle 2006 also screams "PASTA!"

#### Wine Club Member Monthly Coupon

10% off

Any online purchase from  
[www.WineGiftClub.com](http://www.WineGiftClub.com)  
Use coupon code:  
*Club Members Only*  
Expires 10/30/08  
Excludes Club Memberships





# The Grape Vine

## Epic Reds Wine Club Selections

### Exclusively Aged for You

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.

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.

### Locatelli Vineyards & Winery

The owners/operators, Louis & Raynette Gregory, owned & operated an engineering business until 1996 when they looked to the Central Coast wishing to switch occupations to the world of farming & enology. That is when they found their 100 acre property just north of Paso Robles. With the help of Raynette's father, Reuben Gruber, the property was transformed from cattle land to 40 acres of premium wine grapes. Reuben continued to manage & oversee the wine grapes until 2001 when Louis & Raynette moved permanently to Locatelli Vineyards.

In that same year, Locatelli Vineyards became Locatelli Vineyards & Winery. The entire winemaking process is accomplished by Louis Gregory with additional recruitments for crush & bottling. Raynette can usually be found in the office & tasting room managing the remaining duties of the business. The vineyard varietals consist mainly of Cabernet Sauvignon, Merlot & Petite Sirah with additional plantings to Petite Verdot, Malbec, & Muscat Blanc. This gives Louis the flexibility to develop new blends as well as some traditional ones. Before bottling, all the wines are aged for two to three years in French & American oak barrels allowing for a very enjoyable wine.

#### 2004 Petite Syrah, Estate Bottled, Paso Robles

This beautiful Petite Syrah shows an abundance of sweet dried plum, backed up by blackberry and cedar, and finishes with a slight touch of apple. Charbroiled steaks and tri-tips prepared with a medium spicy dry rub will go perfectly with this wine.

### D'Argenzio Winery

The D'Argenzio family traces their roots to St. Angelo Cancelli, where according to family legend, ancestors were honored artisans who created ornate works of silver for the noble families of Italy's Campania region. The silver in the wine label pays tribute to this heritage. The timeless values of Old World craftsmanship have been carried forward to this day by Alfonzo A. D'Argenzio, a master craftsman for over half a century. This proud tradition of creating works of handcrafted beauty and lasting quality is inbred in the family.

With wines having received favorable reviews from Wine Spectator and Wine Enthusiast, Connoisseurs Guide and Pinot Report; the list of awards grows, as new wines are made each year and as the wines age.

The D'Argenzio wine making philosophy is quite simple. While they take advantage of some modern technologies available to today's wine making, they prefer the Old World methods. With D'Argenzio wines, there is no compromising the long cherished ideals of color, aroma, flavor and quality.

#### D'Argenzio Zinfandel, 2004 - Russian River Valley

Medium dark garnet with brick edges; very appealing raspberry fruit and lavender aroma with sweet oak, vanilla, orange peel, maple, licorice and white pepper hints; orange peel elements; medium body, smooth, slightly rich; balanced tannins.

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