

WineGiftClub.com

The Grape Vine Newsletter



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New Wine for the New You

As 2009 winds down and 2010 sets in, we are all making New Year's Resolutions to try to improve ourselves in this new year. Although there are many other resolutions I am sure you have thought of, these are the ones Wine Gift Club can help you out with. Here are some of our favorites.

Learn Something New

Try a new wine you wouldn't normally try. You might be surprised by a how much you will enjoy a rich red or a crisp white. If you are unsure where to start, try one of our wine samplers.

Enjoy Life More

Try to slow down and think about the little things in life. After all, it's the details in life that make it worth living. You don't need a "fancy" meal to enjoy with wine. Eat hamburgers by candlelight and pour yourself a glass. You will enjoy it so much more than if you were sitting on the couch watching television.

Spend More Time with Family and Friends

Use your Wine Gift Club Classic Wine Club Selection as an excuse to invite over guests. Ask your friends and family to bring over a bottle of their own and throw a casual wine tasting party. You don't need to spend a lot of time organizing, planning and cooking to enjoy a nice evening with your loved ones. A casual atmosphere, where everyone is relaxed, is much more fun.

Get Healthy

There have been many studies over the years investigating the benefits of red wine. It is suggested that drinking moderate amounts of red wine (one glass a day for women and two glasses a day for men) lowers the risk of heart attack for middle aged people by 30 to 50 percent.

Sorry, we can't help you loose weight, get organized and find a new spouse. Never the less, enjoy this month's wine and have a wonderful new year.

Wine Club Member Monthly Coupon

10% off

Any online purchase from
www.WineGiftClub.com
Use coupon code:
HA0109PY
Expires 01/30/09
Excludes Club Memberships

Celebrate with a Bottle of Bubbly

Ring in the new year with a bottle of personalized champagne.

California Champagne

Our personalized Champagne is a crisp, refreshing sparkling wine filled with bubbles and fun! Pear and pineapple nuances leap out of this sparkler with lively flavors of crisp green apple. A toasty, coconut finish completes this delightfully refreshing Champagne. Multiple varieties, vintages, and California Coastal appellations are blended to assure the consistent quality of every bottle. Our custom label Champagne is the perfect beverage for any and every celebration, from birthdays and corporate gifts, to anniversaries to weddings.

Check out the exciting new label designs created exclusively for our California Champagne.

Try a different wine today at www.WineGiftClub.com



The Grape Vine

Classic Wine Club Selections



Stevenot Winery

Established in 1973, the winery is at the forefront of the renaissance of premium wine production in Calaveras County. From Chardonnay and Orange Muscat to Cabernet Sauvignon, Syrah, Zinfandel, Merlot, each taste exemplifies Stevenot's rich history, excellent foothill climate, impeccable vineyards, and the personal care of Winemaker Kate MacDonald.

Stevenot is proud to be part of a long and rich tradition of producing world-class wines in the Sierra foothills. If you are ever in the area, we encourage you to visit the winery and enjoy this tradition as Stevenot Winery moves into its third decade of producing Sierra Foothill wines of distinction.

The Stevenot Story

The first Stevenots came to the area during the great Gold Rush of the mid 1800's. During that time vineyards began cropping up throughout the region as miners from France, Germany, and Italy were creating a demand for wine on an unprecedented scale. At one time the Sierra Foothills rivaled the areas of Napa and Sonoma combined in vineyard acreage with over 100 wineries established.

Although the industry eventually declined with the advent of prohibition, it wasn't long before a 5th generation member of the Stevenot family took up where his family had left off and established the winery in the late 1970's. Recognized as one of the pioneers of the rebirth of wine production in the Sierra Foothills, Stevenot Winery quickly secured its reputation for producing world class wines and for their innovative and award winning style.

In January, 2006 a compelling new era at Stevenot Winery began when the Munari family took ownership of the property, bringing with them a new expertise in the wine industry. As stewards for the 350 acre estate, the Munari's are proud to be part of a long and rich tradition of hand-crafted, artisanal wines.

With the unveiling of the new Stevenot label in 2006, the Munari's have demonstrated their commitment to the Stevenot legacy, and continuing the excellence that has preceded them. They are determined that decisions will never be compromised by limited resources, nor will quality suffer because of growth.

The Munari Family's investment in the winery has ensured that the vineyards and facilities are extensive enough to meet the ongoing demands of their patrons, yet sufficiently hand-tailored to meet the particular needs of their winemaker. In this venture they have been successful, and are looking forward to being part of the winery as it moves into its third decade of producing Sierra Foothill wines of distinction.

Chardonnay 2006

A beautifully crisp and clean Chardonnay, this wine demonstrates wonderful fruit aromas of apricot, melon, and pineapple with vibrant flavors of pear, honey and lemon zest.

Food Pairing: This wine is best enjoyed lightly chilled. A nice accompaniment to a wide range of dishes. Serve chilled with your favorite cheese, pasta, poultry or seafood dishes.

Merlot 2005

Offering rich red fruit in the mouth, cherries, plums, strawberries, and currants are complemented by notes of cassis, licorice, leather, and a hint of green tea. Fully integrated and highly structured, this balanced, dark, full bodied Merlot delivers a creamy texture and supple tannins that linger during a long finish.

Food Pairing: A wonderfully food friendly wine. Enjoy with an array of dishes including roast lamb, grilled snapper, cheese soufflé, or pesto lasagna.