



Red Wine & Steak

A Classic Combination for Father's Day

This Father's Day, why not treat Dad to a filet mignon dinner that you've cooked yourself? Accompanied with a bottle of great red wine, this luxury cut of beef is sure to please your father.

The Beef

When shopping for filet mignon, size can vary dramatically from 6 to 18 ounces in weight and from 2 to 3 1/2 inches thick. A 10-ounce, 2-inch-thick steak is large enough to get a nice char on the outside while remaining rare inside.

- Broiling is the most common method of cooking filet mignon in the kitchen. Depending on the intensity of your broiler, a 2-inch thick, 10-ounce filet mignon will take 14 to 15 minutes (turning once halfway through) to achieve a medium rare steak.
- If you prefer to cook outdoors on a grill, cook the meat for seven-and-a-half minutes on each side over medium high heat. If the steak starts to char too much before it's done, move it to a cooler part of the grill to finish.

Regardless of the cooking method, try not to cook filet mignon past medium, the lack of fat makes the meat less forgiving. Loosely cover with foil and allow the steaks to rest for five minutes before serving.

We want you to have a great Father's Day celebration filled with lots of wine. To find wines that will perfectly compliment a juicy filet mignon, see the list below to get you started.

The Wines

- Cabernet Sauvignon 2006, Justin Vineyards
- Cabernet Sauvignon 2006, Chateau Julien Winery
- Syrah 2004, Jack Ranch, York Mountain Winery
- Zinfandel 2006, Conti Estates, Charles B. Mitchell Winery
- Zinfandel 2006, Stevenot Winery
- Petite Syrah 2003, Crooked Vine Winery

However you choose to cook your steak and whatever wine you choose to accompany it, we hope you and your family have a great Father's Day.

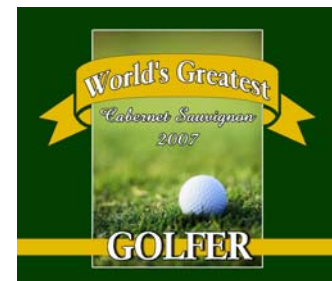
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Personalized Wine

A personalized wine gift is perfect for the hard to shop for Dad who has it all.

We have a wide selection of label templates to choose from.

Say whatever you want on each bottle! Add your own words and photos to create a label of your very own. Choose a decorative organza bag for a special bottle of wine, or add to a wine gift basket for a one of a kind presentation.



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Classic Wine Club Selections

York Mountain Winery

At the end of a sun-dappled roadway, nestled among old arching oaks and thick Spanish moss, you'll discover a Central Coast treasure called York Mountain Winery. In 1882, apple farmer, Andrew York, discovered his soil and climate were ideal for growing grapes -- thus York Mountain Winery was born.

After *nearly* 90 years, the York's sold the winery in 1970 to winemaker Max Goldman. The Goldman's continued the family winemaking tradition for more than three decades. The family transitions in ownership have made York Mountain Winery the oldest winery in continuous operation.

In 2001, the local landmark was purchased by David and Mary Weyrich, owners of the award winning Martin & Weyrich Winery (whose wine we featured last month). Their appreciation of York Mountain's heritage and their knowledge of the local wine industry helps ensure that the end of the road doesn't mean the end of the line for the region's most historic winery.

Though located just seven miles west of Highway 101 along scenic Highway 46 West in Templeton, its climate and soil conditions are so unique that the York Mountain appellation is one of the smallest recognized in the state of California. Here the sun is always shining brightly while the breeze gently brings in the cool coastal air. This unique combination of cool climate and low vigor hillside soils creates wines that possess a perfumed elegance not found elsewhere.

2006 Viognier

This Viognier is rich and complex with aromas of peaches, apricots and honeysuckle, along with a lingering spicy finish. Its bold flavors will match well with Asian, Cajun or Indian cuisine. We love it with sushi.

2004 Jack Ranch Syrah

York Mountain has hit the nail on the head with their of clones 174, 383 and 877. Clone 383 brings depth of color and spicy pepper flavors. Clone 174 lends smoked meat qualities. Clone 877 adds bright fruit and a unique spiciness to the blend. Together, the wine offers mature flavors of smoked meat, earth, tobacco leaf and black-berried fruits. Enjoy it with well spiced meats.

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