



Franciscan 2007 Magnificat
NAP1027 ~~\$49.99/bottle~~
SPECIAL Club Price \$24.99* (Save 40%
with code MAGNIFICAT)

Many of the great wines of the world are blends, but when Franciscan started making Magnificat, there was no name for such a wine produced in America. The laws did not allow it to be labeled as Cabernet Sauvignon or Merlot, but it was clearly more than a mere table wine. So in 1985, Franciscan Estate joined with a few other Napa Valley vintners, offering bottles of their proprietary blends with labels that read "Wine Waiting for a Name." This was the beginning of a successful campaign to give winemakers the freedom to make the best wine possible, under the name Meritage.

Tasting Notes:

The final blend for the 2007 is 56% Cabernet Sauvignon, 40% Merlot, 3% Malbec and 1% Petit Verdot. The wine is full bodied and textural, with ripe flavors of black plum and cherry, cocoa and cassis. A concentrated, rich palate with round tannins leads to a long finish interwoven with blackberry, anise and mocha.

Serving Suggestion:

Pair with beef, duck, lamb, salmon or steak.
 *No other promotions apply to discounted rate.
 Offer good while supplies last.

Date (Occasion/Friends Present): _____

Color: _____

Bouquet: _____

Taste: _____

Body: _____

Food Pairings: _____

Other: _____

Rating: 1 2 3 4 5
 poor ok average pretty good excellent

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Nandi Zulu 2010 Chenin Blanc,
South Africa
SOA367 ~~\$19.99/bottle~~
Club Member Price \$16.99 with code
CLUB15

This wine has a vibrancy and freshness to the aromatics with a slight herbal lift to the tropical, ripe yellow apple and honeyed pear fruit on the nose. The palate is round, fresh and fruity with a subtle touch of sweetness to the yellow apple and tropical fruit that carry over from the nose, backed with a countering mineral component that adds a dimension of dryness to the finish. Juicy and fresh, with a subtle mid palate sweetness, this is engaging and vibrant with some notable length that pushes it beyond just a quaffer and into the more serious wine category.

Tasting Notes:

This beautiful wine has a couple of years of great drinking ahead of it. In the context of what's in the bottle, it's a real value. The label has a definitive South African touch adding to the total package's allure. .

Serving Suggestion:

Pair with chicken, Chinese cuisine, fish or fresh seafood, trout or salad.

When in Rhône.....

Côtes-du-Rhône AOC stretches from Vienne to Avignon on a vineyard of 35 000 hectares in the South part of Rhône Valley. Over 6000 winemakers make the Regional Côtes du Rhône one of the leading AOC red wine producers in the Provence Alpes Côte d'Azur and Languedoc Rousillon region.

It is the various climates, soils and grape varieties that make Côtes du Rhône wines so characteristic, but more than geographical unity, perhaps, it is the desire and labour of the winegrowers that have given the wines their real personality, and enabled the attribution of an AOC.

The climate is Mediterranean, its most striking feature being the mistral,

the strong wind born of the difference in atmospheric pressure between the north and the south and that is so beneficial to the vines.

The region's climate is characterized by its seasonality, with heavy rains, high temperatures and exceptional amounts of sunshine. The soil is the result of the combination of the vegetation and the climate over thousands of years. The Rhône has left a powerful mark on the whole of the sedimentary basin, carving out the relief and bringing alluvia that have created, a rich variety of soils.

Tete Du Rhône Red Wine

RHO168 ~~\$19.99/bottle~~

Club Member Price \$16.99 with code CLUB15

Grenache, the main grape variety for red wines, offers this wine fruitiness, warmth and body. Syrah and Mourvèdre donate a hint of spice, as well as depth of color and strength to the wine enabling it to age well. Pair with beef stew, roasted lamb or duck or with a simple grilled steak.

Tete Du Rhône White Wine

RHO167 ~~\$19.99/bottle~~

Club Member Price \$16.99 with code CLUB15

The Tête Du Rhône 2010 white blend is: 30% Grenache Blanc, 30% Clairette, 15% Bourboulenc, 10% Marsanne, 10% Roussanne and 5% Viognier. It is fresh and aromatic, the result of blending together several grapes. Pair with Asian cuisine, chicken with cream sauce, seafood or veal.



Date (Occasion/Friends Present): _____

Color: _____

Bouquet: _____

Taste: _____

Body: _____

Food Pairings: _____

Other: _____

Rating: 1 poor 2 ok 3 average 4 pretty good 5 excellent