



PJ's Wine of the Month Club October 2008 Selection

White Package

2006 Vina Costeira Blanco
Suggested Retail Price \$16.99
PJ's Price: \$10.97

Location: Ribiero, Spain

The Ribeiro DO, registered since 1957, is located in the north-eastern corner of Ourense province in Galicia in the valleys formed by the Miño, Arnoia, Avia and Barbantiño Rivers.

Ribeiro has a long winemaking history closely linked to export via the Atlantic ports. The vineyards of this district were first planted by the Romans. From medieval times to the 18th century the area was famed for its *tostados*, or sweet wines made from sun-dried grapes. These wines were drunk by the pilgrims who passed through the district on their way to Santiago and were exported by these very same pilgrims. Ribadavia whites in particular were very popular in England during the 17th and 18th centuries.

The vineyards are planted from 75 to 400 metres above sea level in valleys and sometimes on steep slopes. The soil is essentially granite in origin, with large amounts of rocks and gravel, with a texture that is predominantly loamy to sandy.

The area's particular climate is defined by the natural geographical barriers of the area and its location in southern Galicia. Mountain barriers protect the region from sub-Atlantic storms provide a microclimate somewhere between Oceanic and Mediterranean types. Thus, it is wet, with an average temperature of 14.5°C. These characteristics allow the fruit to ripen on the vines, preserving all of the aromas and acidity.

Winery:

The Winery Vitiñicola del Ribiero was established in 1968. Only two years later it launched to the market the brand Pazo, the first Ribeiro wine bottled and labeled. At the same time, the Winery Vitiñicola del Ribiero made relevant steps to achieve two goals: to recover the quality varietals native to Ribiero and modernize winemaking techniques.

Vinification:

This blend is 80% Treixadura, 10% Torrontes and a mix of Godello, Albarino and Palomino. It was harvested from vineyards on the slopes of the valleys in Rivers Avia and Miño.

Description:

Brilliant straw yellow with green glints. On the nose you get tropical fruit such as pineapple and coconut, as well as green apple and hay. It delivers a soft and silky palate, tasting of green apple and tangerine with a touch of minerality.

Food Pairing:

Seafood is a natural match here – anything from mussels to sushi to scampi. Also try it with a selection of traditional Spanish cheeses.





PJ's Wine of the Month Club

October 2008 Selection

White Package

2006 Benziger Chardonnay
Suggested Retail \$14.99
PJ's price \$11.99

Location:

Sonoma-Carneros wineries are located quite close to San Francisco, making them a magnet for wine tours. The local history of grape growing and wine production began at the Sonoma Mission during the 1830s. The region was a natural place for early settlers in California due to its proximity to San Francisco and accessibility by water routes. There were already several excellent Sonoma-Carneros wineries in the region by the end of the 19th century.

Because the local climate is windy and cool, Sonoma-Carneros Wineries produce excellent Pinot Noir and Chardonnay. These two varietals account for over 75% of the region's wine production.

The terrain of Sonoma-Carneros Wine Country is a plain that gradually slopes north from the San Pablo Bay. The Sonoma Mountains border on the west and the Mayacamas Mountains border on the northeast. The flat terrain of Sonoma-Carneros Wine Country allows wind and fog from the San Pablo Bay to enter the region relatively unobstructed.

Winery:

The Benziger Family Winery is the current project of famed winemaker Mike Benziger. The Benzigers have been trendsetters ever since they entered the wine industry. Their 85-acre certified Biodynamic Sonoma Mountain estate has become a research and teaching center for the cultivation of grapes with more flavor, intensity and site-specific vineyard character.

Vinification:

The cool Carneros climate gives us Chardonnay with natural acidity. All of the fruit was whole-cluster pressed before cold barrel fermentation. We fermented and aged the wine in oak barrels for eight months. The traditional practice of batonnage was used to build body, texture and to integrate flavors.

This wine won a Double Gold 2008 Best of Class Award in the San Francisco Chronicle wine competition

Description:

This is a fragrant wine, with notes of peach, pear, pineapple and a touch of light toast. A true California Chardonnay, it offers ripe tropical fruits and prevalent buttery toastiness on the palate, with a crisp zippy acidity on the finish.

Food Pairing:

Enjoy with fried calamari, crab cakes, filet of sole with almonds, corn chowder, fettucini alfredo, macaroni and cheese, or turkey panini.





PJ's Wine of the Month Club October 2008 Selection

Red Package

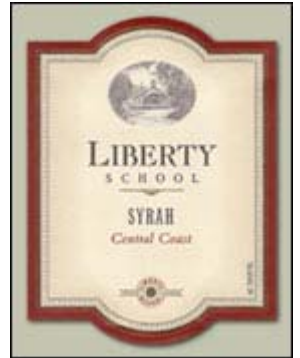
2005 Liberty School Syrah
Suggested Retail \$13.99
PJ's price \$10.97

Location:

The Central Coast is a unique growing region characterized by a diverse variety of vineyard soils, its proximity to the coast, and a climate of diurnal temperature shifts of up to 50 degrees.

Winery:

Liberty School is a family-owned winery in Paso Robles, the heart of California's Central Coast. The Hope family first planted wine grapes in Paso Robles in 1978. In the early 1980's, Cabernet Sauvignon from Paso Robles caught the attention of renowned Napa Valley vintner Chuck Wagner of Caymus Vineyards. In search of Cabernet for his second label, Liberty School, Wagner approached Hope Farms as a fruit source. As growers over the next decade, the Hope family helped build the brand's solid reputation for quality and value.



In 1996, after nearly two decades of grape growing, the Hopes established Treana Winery. The winery's presence in Paso Robles provided a natural transition for Liberty School Cabernet Sauvignon to join the Treana family of wines. The Hopes took over the label, later adding a Central Coast Chardonnay and Syrah to the Liberty School line.

Vinification:

Liberty School's Syrah comes from eight sources on the east side of Paso Robles which tends to yield more upfront, berry-like Syrah with floral aromatics.

Multiple yeast strains are used to drive the fermentations, and some lots are allowed to start off fermentation on their own, with naturally-occurring yeasts from the vineyard and the winery. After pressing, the free run and press wine go quickly to barrel, mainly French oak, 15%-20% of it new wood. Liberty School Syrah spends about 14 months in the barrel, with the original harvest lots kept separate until the final blend is put together and bottled. A small amount of Viognier is added in order to lend additional aromatic complexity and enhance color stability.

Description: The wine is medium to full-bodied with an intense deep color. On the nose you get lots of blackberry brambles, smoked meats and currants. Up-front red fruit and subtle tobacco aromas lead to ripe dark cherries, black pepper and exotic berries such as mulberry and exotic spice notes. The wine has a robust mineral backbone with well integrated, elegant tannins that lend structure and length to the finish.

Food Pairing:

It's an excellent choice for pairing with grilled, braised or roasted meats, game, rich vegetable dishes such as portobello mushrooms, as well as soft and moderately-aged cheeses.



PJ's Wine of the Month Club October 2008 Selection

Red Package

2006 Guidobono Nebbiolo
Suggested Retail \$15.99
PJ's price \$12.99

Location:

Piedmont is located in the Northwest area of Italy on the Mediterranean coast. Being close to the Alps the area enjoys a high altitude, with the best vineyards benefiting from the hills and elevation. Even though it is far from the Mediterranean that produces such fine wines, the hot summer climate encourages Nebbiolo, a late ripener that ages wonderfully.



Winery:

The winery is located within the area of Piedmont named Castagnito. The soil there is a mix of clay and sand, and the average age of the vines are 20 years old. The yield per hectare is kept low to obtain the best possible quality.

Vinification:

Nebbiolo is a black grape variety that produces wines of high alcohol content and rich tannins. They age beautifully, often becoming redolent of dark fruit, truffles, and chocolate flavors. Many Nebbiolo-based wines are rather high in alcohol, though given the chance to age, they mellow out and blossom into complex, full-flavored beauties.

Much like Pinot Noir, Nebbiolo is sensitive to micro-climate and expresses its terroir faithfully. As it requires just the right site it represents only 3% of Piedmont's total production.

In October the harvesting is done twice, with one week between. For 4-5 days the maceration is developed in stainless steel casks, after the wine stays in oak casks of 600 litres for 8-9 months. It is then moved to stainless steel casks. It is bottled in June and in September, one year after harvest.

Description:

A succulent and affordable Langhe Nebbiolo quaffer, this wine may have you drinking Nebbiolo three times a week. On the nose ripe plum scents are accented by hints of fresh cut mint, black coffee, cigar wrapper and just the lightest touch of asphalt. On the palate the wine shows very good concentration and structure. Plum, strawberry and blueberry tart flavors are complemented by dark roasted coffee tones and hints of leather.

Food Pairing:

This is a very juicy and accessible bottle of wine, with both great balance and drinkability. Drink it with simple meat dishes like grilled pork chops with herb butter, venison loin with a cream sauce, or try it with a mushroom risotto laced with truffle oil.