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THE WINE PRESS

Gold Medal Wine Club Newsletter

Van der Kamp Champagne Cellars Edition

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190 CUB Dr. Ste. 117
Santa Barbara, CA 93109

Van der Kamp '86 English Cuvée Voted Best U.S. Champagne

The results are in!! In October, 1992, the winners of the World Wine Championships were announced in Chicago. Van der Kamp's 1986 English Cuvée won the prestigious U.S. National Championship for sparkling wines priced between \$10.00-\$20.00. The wine competed with 60 other sparkling wine entries from across the nation, and was the highest scoring sparkling wine, earning 91 points out of 100. Only 520 cases were produced of this superb wine, so finding it in stores will be virtually impossible. In fact, Gold Medal Wine Club has secured the largest number of cases of any distributor in the country, to be offered exclusively to members.

The World Wine Championships are held by the Beverage Testing Institute (BTI), an independently owned and operated product testing service. BTI also founded and sponsors The American Wine Competition, the oldest national wine judging in existence. Judges for the competition are professional wine producers, importers, and prominent wine writers from throughout the world. The annual event is



open to commercial wines made anywhere in the world in quantities of 100 cases or more.

This year's National Champion sparkling wine is from the small and exclusive Van der Kamp Champagne Cellars, located in Sonoma County California. Owned by Martin and Dixie van der Kamp, (a lower case 'v' is used with the personal name), the winery produces about 5,000 cases per year.

The winery was founded in 1981 by Martin, with the help and encouragement of people like Andre Tchelistcheff, the dean of California winemakers, and Roy Raymond of Beringer. He started operations using a corner of the St. Francis Vineyards facility in Sonoma county. First year production was 2,000 cases of sparkling wine. In 1989, Martin moved his operations to Landmark Vineyards when their new facility was built closer to his home. "I will never have my own building," he told GMWC, "and I will never make a profit producing wine." He insists he makes wine for personal satisfaction, trying only to make the best bottle of wine possible.

continued on page 4

And The Winners Are . . .

SILVER MEDAL SONOMA COUNTY HARVEST FAIR

NATIONAL CHAMPION WORLD WINE CHAMPIONSHIP GOLD MEDAL NATIONAL ORANGE SHOW



2700 Cases Produced

The 1985 Brut is full and creamy in the mouth, with a forward, yeasty aroma. It is clean and crisp on the tongue and follows with a perfect blend of lime, ginger and spicy apple flavors. The Wine Spectator scored this wine an '84' calling it "... well balanced, with lemon and apple flavors and a clean finish." This vintage is a blend of 70% Pinot Noir and 30% Chardonnay grapes. The grapes were picked with a higher than usual level of sugar, providing an excellent acid-alcohol balance. Unlike other wines, absolutely no sulfur was used in its production. Total sulfite count is less 10ppm, which occurs naturally by the yeast fermentation.

Just the Facts:

Residual Sugar	1.36%
Total Acid	.94 g / 100 ml
Total Sulfites	9 ppm!
Alcohol	11.5%
Time on Yeast	5 Years
Aging potential	Drink now or hold 1-2 Years



520 Cases Produced

Need we say more than what has been said in our feature story?! The 1986 English Cuvée is in a class by itself. You will not find a better sparkling wine in the country for under \$20.00. It is patterned after the full-flavored French champagnes developed for export to the British market. The English Cuvée is Van der Kamp's most popular and sought after champagne. The highly regarded publication, *Connoisseur's Guide*, gave it a rare 3-Stars-their highest rating. This 1986 vintage has the characteristic toasty flavors, yeasty aromas, and full-bodiedness that ensures maximum aging potential. 80% Pinot Noir, 20% Chardonnay.

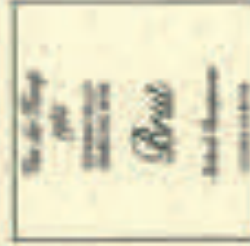
Just the Facts:

Residual Sugar	1.34%
Total Acid	.91 g / 100 ml
Total Sulfites	13 ppm!
Alcohol	12.0%
Time on Yeast	5 Years
Aging potential	Drink now or hold 1-2 Years

And The Winners Are . . .

SILVER MEDAL

Schwenk Country Harvest Fruit



2196 Cases Produced

The 1987 lot is full and creamy in the mouth, with a forward, yeasty aroma. It is dense and crisp on the tongue and follows with a perfect blend of lime, grape and spicy apple flavors. The Wine Specialist scored this wine as "94" calling it "...well balanced, with lemon and apple flavors with a hint of citrus." This vintage is one of 1978 French and 1979 Champagne grapes. The grapes were picked with a higher than usual level of sugar, providing an excellent acid-sweet balance. Unlike other wines, obviously an outlier in its own right, this wine is not made from a single variety of grapes. Instead, it is a blend of Pinot Noir, Pinot Blanc and Chardonnay, which comes naturally by the joint arrangements

Just the Facts:

Bottled 1978	1.24%
Total Acid	80 g/l 100 ml
Total Sulfites	17 ppm
Alcohol	11.8%
Time on Year	3 Years
Ageing potential	Drinks well at least 1-2 Years

Drinks well at least 1-2 Years

Page 2

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NATIONAL CHAMPION

Wine of the Year Championship

GOLD MEDAL

NATIONAL CHAMPION SHIPS



228 Cases Produced

Need we say more than what has been said in our feature story? The 1986 English-Champagne is a truly beautiful wine. You will not find a better sparkling wine in the country for under \$20.00. It is phenomenal after the full-bodied French champagne developed for export to the United States. The English-Champagne is the most popular and sought after champagne. The highly regarded publication, *Wine Spectator's* Guide, gave it a rare 3-star rating, the highest rating. This 1986 vintage has the characteristic honey flavors, yeasty aroma, and full body of a champagne that comes from a vineyard in the heart of the Champagne region.

Just the Facts:

Bottled 1978	1.24%
Total Acid	80 g/l 100 ml
Total Sulfites	17 ppm
Alcohol	11.8%
Time on Year	3 Years
Ageing potential	Drinks well at least 1-2 Years

Drinks well at least 1-2 Years

Page 3

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Gold Medal Spotlight . . . a look at the personal side

Wine of the Year. So, he was virtually non-existent in the day-to-day operations. A few years later he ventured out on his own, eventually starting his own consulting business. He initially started a jewelry cleaning business, but it gradually evolved into a highly successful, multi-million-dollar marketing consulting firm.

In the late 1970s, Martin began to develop the idea of starting a winery in Schenectady, New York. The success of his consulting business led him to begin pursuing his dream. He made several trips to France visiting the top Champagne houses to further enhance his knowledge of wine production. In the process he became friends with Roger Vauz, the founding owner of Deane



Deane family members, Roger Vauz, Steve, Susan and Martin.



winery, the oldest Champagne house in France. Today, they still consult with one another on a regular basis. With a little help from his mentor, Roger Vauz, he was off and running.

"There were no immediate vineyard openings in the business," he says. "I had to be out of my own mind." At the time, the production level of 2,000 cases, it's almost enough to start a profit. The overall picture was bleak. Vineyards and wineries are not profitable except for a few. He doesn't have a big winery at home, so he sells cases directly to distributors. He says he has a lot of wineries that have been disappointed by the Deane family winery.

"I just want to see the vineyard grow more than the grapes," he says. "I'll continue to try to bring in more grapes, and to try to bring in more grapes. And when you get to 100,000 cases, it's almost a lot of Champagne!" And when you get to 100,000 cases, it's almost a lot of Champagne!" he says.

Page 1

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Each month GMWC includes a taste test of knowledge to challenge our members. Do you know the answers to this month's questions?

1) What does the term "cuvée" (pronounced, coo vay) mean?

2) Everyone knows that sparkling wine should be chilled before drinking. What is generally thought to be the ideal temperature at which to drink it?

3) Without looking at a world map, if you followed the latitude line from the Champagne region of France across the globe to the U.S., where in the western part of North America would it line up?

answers on page 7

Voted . . . continued from page 1

He has recently developed 60 acres to grow Pinot Noir and Chardonnay grapes. No chemicals or pesticides have ever been used to grow his grapes, establishing Van der Kamp as a forerunner in an increasingly popular wave of health-conscious farming. In fact, the 1985 Brut featured this month, is one of the only California sparkling wine not required to bear the Bureau of Alcohol, Tobacco and Firearms (BATF) sulfite statement on the label. Sulfur has been used in the cultivation of vines and the production of wine for centuries. Trace amounts of sulfites are produced naturally during

P.S. You Should Know Your R.S.

Do you know which is sweeter, a Brut or an Extra Dry sparkling wine? Unfortunately, there is no standard language used on labels that will tell you for certain how dry or sweet a wine. Each winemaker will label their product according to his or her personal taste. Each popular level of sweetness from "Natural" to "Brut" to "Extra Dry" can cover a wide and overlapping interpretation. So how do you really know what you are buying?! The answer is, often you don't! The definitive way to measure sweetness (or lack of), is by the amount of residual sugar—R.S. But many labels do not list this important information. Once you dis-

cover your own desired level of sweetness by comparing amounts of residual sugar, you can zero in on the right sparkling wines which appeal more to your own palate. Here is a set of starting guidelines to use until you have established your own preference scale:

Less than 1% R.S.—Extremely dry on the tongue.

1% to 1.5% R.S.—Lightly and delicately sweet. (Both of the featured Van der Kamp wines fall within this range)

1.5% to 3% R.S.—Noticeably sweet.

Above 3% R.S.—Very sweet. ☞



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fermentation. But it is the sulfur dioxide that is added during wine making which is responsible for the "Contains Sulfites" label requirement by the BATF.

Van der Kamp sparkling wines are also aged longer than any other in California. This, Martin feels, is what sets him apart from other sparkling wine producers. "I'm not interested in selling lots of wine," he says. "I'm not in this for the money. The other wineries are profit motivated and need to have a quick turnaround on the wines they produce. That's fine for them but I'm more interested in perfecting the craft," he adds. Indeed, Van der Kamp

wines are aged for up to 5 years before release, while other *methode champenoise* (see related article) winemakers are satisfied with 18 months to 2 years aging.

Martin van der Kamp has no plans to expand his operation. He will continue to concentrate his efforts on producing only sparkling wine, experimenting with blending techniques and yeast formulas, to someday produce "that GREAT bottle of champagne." He admits he hasn't done it yet, but readily confirms that the two best sparkling wines he has made to date are the '86 English Cuvée and '85 Brut, the featured this month. ☞



The Wine Wizard

Each month CHEW includes a new test of knowledge to challenge our members. Do you know that much about this month's question?

1) What does the term "aromatized" mean?

2) Different levels of sparkling wine should be chilled before drinking. What is generally thought to be the ideal temperature at which to drink it?

3) Without looking at a world map, if you followed the latitude line from the Champagne region of France across the globe to the U.S., where in the western part of North America would you be?

Answers on page 1

The two newly developed 600 servers to give Pinot Noir and Chardonnay proper. No chemicals or additives have even been used to grow the grapes, including Van der Kamp's achievement in an increasingly popular market. In fact, the 1983 line featured this sparkling wine will be the only California sparkling wine still required to have the Sulfur of Alcohol, Volcanic and Filamentous (SACV) within statement on the label. Sulfur has been used as the coloration of vines and the production of new varieties. The environmental sulfates are produced naturally during

P.S. You Should Know Your R.S.

There are two kinds of sparkling wine: Brut or an Extra Dry sparkling wine? Unfortunately, there are many other people used in places that will tell you he contains both dry or almost a wine. Each manufacturer will label their product according to his or her personal taste. Our popular brut or extra-dry wine "Natural" is "Brut" or "Extra Dry" (no more or less than 12% alcohol). So how do you really know what you are buying? The answer, other than to taste. The only way to determine the amount of sugar is to check the amount of residual sugar (R.S.). Our many labels do not list this important information. Check your list:

- Less than 1.0 R.S. — Extremely dry on the tongue.
- 1.25 to 1.50 R.S. — Lightly and delicately sweet. (Much of the labeled Van der Kamp wines fall within this range.)
- 1.75 to 2.0 R.S. — Slightly sweet.
- About 2.0 R.S. — Very sweet.

Answers on page 1



We Make Holiday Shopping Easy For You!
 Let our phone call take care of all your holiday shopping needs. We'll make sure you get the best prices and quality products. Call today and we'll make sure your present arrives on time. We'll even get you the best prices on our products. Call today!

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fermentation. But it is the sulfur dioxide that is added during wine making which is responsible for the "Cautious" label requirement by the BACV.

Van der Kamp sparkling wine is also sold longer than any other in California. This, Martin feels, is what sets him apart from other sparkling wine producers. "I've not interested in selling lots of wine," he says. "I want to sell for the money. The other wine is not just 'average' and used to have a quick turnover on the wine they produce. That's fine for them but I'm more interested in producing the best." In 1983, indeed, Van der Kamp

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Is It Champagne or Sparkling Wine?

Champagne is always sparkling wine, but not all sparkling wine is Champagne! Fresh from the vine, it's Champagne that's made with other grapes in the same region as the legal limits of the Champagne region of France. The U.S. prohibits the use of "Champagne" as a generic term and to describe a sparkling process. So to be properly labeled as such, we will use the word champagne and sparkling wine interchangeably.

Champagne is the sparkling wine that is made in France by Van der Kamp, a blend of Pinot Noir and Chardonnay grapes. The amount of sugar in the wine is controlled by accident. In any event, Van der Kamp uses the first to

could be expected in the bottle that remains the effervescent. This is why many French people do not buy Champagne! Fresh from the vine, it's Champagne that's made with other grapes in the same region as the legal limits of the Champagne region of France. The U.S. prohibits the use of "Champagne" as a generic term and to describe a sparkling process. So to be properly labeled as such, we will use the word champagne and sparkling wine interchangeably.

Along with the first made in France by Van der Kamp, a blend of Pinot Noir and Chardonnay grapes. The amount of sugar in the wine is controlled by accident. In any event, Van der Kamp uses the first to

to produce virtually all of the sparkling wine in the world today. A

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Van der Kamp Cellars is located in the Sacramento Valley, just north of Sacramento.

1-800-266-8388

... the Charmant process...
 is equivalent to making a...
 robotic glass only"

... the Charmant process...
 is equivalent to making a...
 robotic glass only"

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Food For Thought



Two delicious Holiday recipes with warm greetings from Dixie van der Kamp. The Pumpkin pie is a family favorite, and the Pecan Pie was given to her by a close family friend who grows pecans. "This one has never failed me!" says Dixie.

PUMPKIN SOUP

A great first course to a holiday meal—served with Van der Kamp Brut champagne.

2 lbs. steamed or baked fresh pumpkin—mashed. (equals about 3 cups canned pumpkin)
3 cups chicken broth
1 Tbs. butter and 1 Tbs. flour, kneaded together
2 Tbs. brown sugar
1 Tbs. fresh ginger—grated or minced.
Salt and pepper to taste
3/4 cup cream

Place pumpkin in hot broth—mash together.
Mash in butter and flour mixture, stir until smooth.
Add sugar, ginger, salt & pepper to taste, then add cream.
Heat well, but do not boil.
Garnish with borage flower and chive stems

Beautiful colors—intriguingly different!! Enjoy with your '85 Brut!

TRUE TEXAS PECAN PIE

Preheat oven to 400 degrees and prepare a 10 inch pie shell. (Hint: Use scant 1 Tbs. rendered chicken fat—no seasonings—as a substitute for 1 Tbs. of the shortening in your pie crust recipe.)

Cream together: 3/4 Cup sugar and 2 Tbs. butter
Add: 1 cup dark Karo syrup
3 eggs (beaten)
1 tsp. vanilla
1/8 tsp. salt

Beat until frothy
Stir in pecans—about 1 cup, halved or chopped.
Pour into unbaked pie shell.
Bake @ 400 degrees for 15 minutes.
Reduce heat to 350 and bake 30-35 minutes longer.
Edge of filling should be set; inner center slightly soft.
MUST cool before serving!
Top with freshly whipped cream.

Serve with Van der Kamp 1986 English Cuvée champagne!

ANSWERS TO THE WINE WIZARD... from page 4

1) Cuvée, as in English Cuvée, denotes a particular batch or lot of wine. The best sparkling wines are a result of artful blending by the winemaker. To produce great champagne, it requires the balancing of strengths and weaknesses of different batches. By doing so, the winery develops a particular style that can be associated with the name of the batch or winery itself.

2) Most of the time wines which should be chilled are too cold, and wines to be consumed at room temperature are too warm. Temperatures below 50 degrees F will mask the true flavor of the wine. So, be cautious of labels which recommend you serve the wine "well chilled"—they probably have defects which can be concealed at a very low temperature. Sparkling wines should be cooled down to 50-55 degrees.

3) It can't be close to northern California! It actually falls about 800 miles north of California where Washington state and British Columbia, Canada, meet. Conversely if you follow the latitude line in the opposite direction from Napa, California, you end up around Morocco, North Africa! Napa days are much hotter and brighter, which means the grapes ripen faster and sweeter than French grapes. The differences in climate dictate different growing and production techniques.



Food For Thought



Traditional Holiday recipes will seem greetings from *Chase the Kangaroo*. The Pumpkin pie is a family favorite, and *Red Velvet Pie* was placed in her by a dear family friend who grows peaches. "This one has never failed me," says *Debra*.

MEMBERS SOUP

A great five course to a holiday meal—served with *Van der Kamp* Rose champagne.

1 1/2 lbs. removed of faked bread pumpkin—marked (upside about 3 cups (excess pumpkin)
 2 cups chicken broth
 1 Tbs. butter salt 1 Tbs. flour, heated together
 2 Tbs. brown sugar
 1 Tbs. fresh ginger—grated or minced.
 Salt and pepper to taste
 3/4 cup cream

Place pumpkin in hot broth—saute together.
 Melt in butter and flour mixture, stir until smooth.
 Add sugar, ginger, salt & pepper to taste, then add cream.
 Heat well, but do not boil.
 Garnish with fresh flowers and olive stems

Bountiful colors—surprisingly different! Enjoy with your 21 Day!

TRUCK TEXAS PECAN PIE

Pick up over an 400-degree oven prepars a 10 inch pie shell (fill in the seat) 1 Tbs. crushed chicken fat—as a seaming—add a tablespoon for 1 Tbs. of the following to your pie crust recipe.

Cream together: 3/4 Cup sugar and 1 Tbs. butter
 Add: 1 cup chok. Kern spring
 3 eggs (beaten)
 1 egg vanilla
 1/2 tsp salt

Heat and blend
 for 10 minutes—about 1 cup, heated or dropped.
 Free jar-embalmed-jar shell

Mixes @ 400-degree for 25 minutes

Forkset heat to 300 and holds 30-20 minutes longer

Edge of filling should be set, inner center slightly soft.

Map cool before serving!

Top with freshly whipped cream.

Serve with *Van der Kamp* 2003 English Cuvée champagne!

ANSWERS TO THE WINE WISDOMS— from page 4

1) Cuvée, as in English Cuvée, denotes a particular batch or lot of wine. The best sparkling wines are a result of careful blending by the winemaker. To produce great champagnes, it requires the balancing of strength and weaknesses of different batches. By doing so, the winemaker develops a particular style that can be associated with the name of the batch or vintage itself.

2) Most of the time when which should be chilled are too cold, and wines to be consumed at room temperature are too warm. Temperatures below 40 degrees F. will mask the true flavor of the wine. So the consumer of flight which occasionally you serve the same "well chilled"—they probably have a degree which is not recommended on a very low temperature. Sparkling wines should be cooled down to 38-43 degrees.

3) From the other is southern California? It is mostly built about 200 miles north of California where Washington state and British Columbia, Canada, meet. Conversely if you follow the latitude line in the opposite direction from Napa, California, you end up around Missouri, North Dakota. Napa dais are much better and lighter, which denotes the proper grape flavor and is better than French grapes. The differences in climate denote different growing and production techniques.



JUDGE-THE-WINES RESULTS

Each month we give our members the opportunity to judge the wines that are being featured. The results are here published to give you an idea of how other Club members enjoyed their month's winning wines.

It's not only fun and interesting to compare your results with other members, it is also a reward for you to properly reference each rating for use as a later date. This also gives us valuable information from our members as to the problems in wine out in general form. Even the featured wines benefit because they receive the same information and appreciation that feedback from those who claim the same—the winner's comment!

For publication of your comments we thank you for doing so! The Wine-5 comment was found your wine selected as our favorite. Here are the featured results from the Chase wines featured last month.

Chase Cellars-2009 Merlot		Chase Cellars-2009 Moscatoire	
Member's Name	Rating	Member's Name	Rating
Ann-Margaret	4.5	Ann-Margaret	4.5
Barbara	4.5	Barbara	4.5
Carol	4.5	Carol	4.5
Debra	4.5	Debra	4.5
Eileen	4.5	Eileen	4.5
Fred	4.5	Fred	4.5
Gail	4.5	Gail	4.5
Helen	4.5	Helen	4.5
John	4.5	John	4.5
Laura	4.5	Laura	4.5
Michelle	4.5	Michelle	4.5
Phyllis	4.5	Phyllis	4.5
Robert	4.5	Robert	4.5
Sandra	4.5	Sandra	4.5
Tina	4.5	Tina	4.5
Wendy	4.5	Wendy	4.5
Yvonne	4.5	Yvonne	4.5
Average	4.5	Average	4.5
Member's Name	Rating	Member's Name	Rating
Ann-Margaret	4.5	Ann-Margaret	4.5
Barbara	4.5	Barbara	4.5
Carol	4.5	Carol	4.5
Debra	4.5	Debra	4.5
Eileen	4.5	Eileen	4.5
Fred	4.5	Fred	4.5
Gail	4.5	Gail	4.5
Helen	4.5	Helen	4.5
John	4.5	John	4.5
Laura	4.5	Laura	4.5
Michelle	4.5	Michelle	4.5
Phyllis	4.5	Phyllis	4.5
Robert	4.5	Robert	4.5
Sandra	4.5	Sandra	4.5
Tina	4.5	Tina	4.5
Wendy	4.5	Wendy	4.5
Yvonne	4.5	Yvonne	4.5
Average	4.5	Average	4.5

Champagne—continued from page 1

The other common method of producing sparkling wine is called the Charmat process. Invented by Francesco Champagne, it is a bulk process used by the big mass-production champagne houses. Its disadvantages to making alcoholic drinks, instead of secondary fermentation taking place in the bottle, it is contained in a large tank which improves oxidized. Alternations of weeks, the wine is filtered and bottled for consumption. This process is simple, fast and efficient, but rarely one by which a truly fine sparkling wine is made.

Sparkling wine made by Methode Champenoise is extremely expensive to make. It requires elaborate production techniques using expensive labor. The process often spans 18 to 20 years and involves many steps. This is why sparkling wines are among the most expensive wines to buy, but when made right, they are well worth the extra cost!



"Champagne!! thought you brought the Lobsters"



The Grapevine . . . Comments from our Club Members

The number of Scorecards we have received lately has been tremendous! An unusually large response has come from those of you tasting the Cosentino wines. The Cosentino-Cabernet Franc in particular, has been a big hit with virtually everyone. Not many members it seems, have ever tasted a Cabernet Franc and the vast majority has enthusiastically praised this varietal. We wanted you that you would get hooked! The early returns on the Cline Cellars wines have been terrific also. The Mourvedre has been another pleasant surprise for most members. By the way, less aggressive wine retailers are selling this wine for \$18-\$22 a bottle (if you can find it). The Club has the Mourvedre priced between \$10-\$12 a bottle. Check out the Cline Edition newsletter for exact prices, or give us a call.

Here are more great comments you've had about some of the past selections. And of course, we have a fun wine-related gift reserved for you which will arrive shortly!

"Truly refreshing, unique flavor. [The Cline Mourvedre] bowled me over! Only my second shipment since joining your Club and I couldn't be happier!"
Score 47 . . . Linda Bardini

"[Cosentino]: outstanding, crisp, no aftertaste, full bodied—an excellent Chardonnay! Wonderful!"
Score 55 . . . Lee A. Stalnaker

"[The Cline Merlot] is very smooth and frosty. An excellent and enjoyable treat!"
Score 53 . . . Greg Turner

"I joined the Club on a whim! What a fun idea!"
... Rhonda Stanley

"I'm a member of a few wine clubs and you guys are definitely the best. Keep up the good work!"
... John Richardson

"[The Cosentino Cabernet Franc is] an unbelievably smooth and rich tasting wine. I've never had anything quite like it!"
Score 49 . . . Bob Lenhard

Thanks to the above "Grapersners", A gift will soon arrive at your doorstep! . . . GMWC

Champagne Blowout!

Stock up for the Holidays or keep it for a special occasion! At these prices the Champagne won't last long! Gold Medal Wine Club paid top dollar to buy the largest supply of '86 English Cuvee of any retailer in the country—exclusively for our members! There is no more of these superlative Champagnes left at the winery!! And what a steal on the '85 Brut!

VAN DER KAMP CELLARS		Retail Price Winery-Direct	Club Price 2-Bottle Members	Club Price 4-Bottle Members
1985 Brut*	Half Case-6	\$90	\$72 (20% Off)	\$57 (36% Off)
Silver Medal Winner	Full Case-12	\$180	\$135 (25% Off)	\$99 (45% Off)
1986 English Cuvee*	Half Case-6	\$90	\$78 (13% Off)	\$69 (23% Off)
National Champion	Full Case-12	\$180	\$148 (18% Off)	\$129 (28% Off)

REORDER HOTLINE: 1-800-266-8888

* No longer available at the Winery

Note: tax & shipping are not included in the above prices. Call for details.