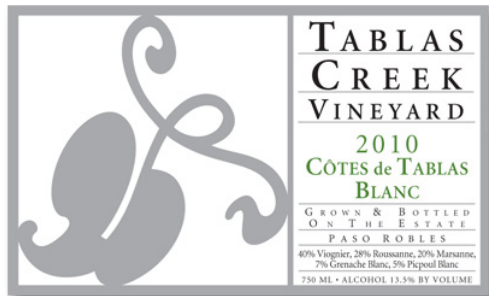


CLUB CRUSH WHITE *January Shipment (#1 - 2012)*

SIX times a year you will receive TWO bottles of WHITE WINE. Each club selection is hand selected and comes from a different winery. Each year you will receive 12 different small-production, artisan wines.

TABLAS CREEK 2010 COTES DU BLANC ~ PASO ROBLES



Tablas Creek is the realization of the combined efforts of two of the international wine community's leading families, the Perrin family, proprietors of Château de Beaucastel, and Robert Haas, founder of Vineyard Brands. They had since the 1970s believed the California climate to be ideal for planting Rhône varietal grapes. In 1987, they began the lengthy process of creating a Châteauneuf-du-Pape style vineyard from scratch in the New World. The Tablas Creek Vineyard Partnership was born, with the Perrin and Haas families as majority partners, and French and American wine loving friends as minority partners

The Tablas Creek Vineyard Côtes de Tablas Blanc is a blend of four estate-grown white Rhône varietals: Viognier (54%), Grenache Blanc (30%), Roussanne (8%) and Marsanne (8%). The wine, like most wines of the Southern Rhône, is a blend of varietals, featuring the floral aromatics and stone fruit of Viognier, the crisp acids and rich mouthfeel of Grenache Blanc, and the structure and minerality of Marsanne and Roussanne.

TASTING NOTES: The 2010 Côtes de Tablas Blanc features a serious nose, minty with stone fruits and honeydew lurking underneath. The mouth is broad and rich, peaches and cream, but dry, with a very long finish with a hint of tannin reminiscent of red apple skins, cream, and rocks, nicely saline at the end.

Regular Price. . . \$27.99 CLUB CRUSH PRICE. . . \$25.29

CHIEN 2009 GRUNER VELTLINER ~ SANTA BARBARA COUNTY



Chien literally translated from French means "dog", to some it may not be the most attractive noun to use, but we wanted to have the outside of our bottle reflect our love for the noble breeds, while the inside of the bottle reflected our love for the noble aromatic whites of the world.

Our original goal for Chien was to produce the best Californian Gruner Veltliner possible (Gruner Veltliner is a varietal grown primarily in Austria). In 2009 we had our first opportunity, and are excited with the results. Coming online with the 2011 vintage we will have a second vineyard source for the Gruner, in a slightly cooler climate which we expect will raise the bar a notch.

At long last the much anticipated 2009 Gruner Veltliner! We are proud to present the first ever produced in Santa Barbara county and third ever in the state of California. The fruit comes from a vineyard called Evergreen just north of Los Olivos, CA. Harvested at 24 brix, and vinified in the Chien style with a slow cool stainless fermentation and bottled late February of 2010.

TASTING NOTES: Still a baby, this wine is already showing the tell-tale characteristics of classic Gruner; white pepper, sea spray, and light flowers. Highly ageable, expect the peak around 5+ years in bottle. 320 cases produced.

Regular Price. . . \$28.99 CLUB CRUSH PRICE. . . \$26.09
