

Elite Customer Care For Our Gourmet Products



If you received a Gift Card or Gift Certificate for multiple shipments and want to change your original product selections, you can easily change which products you'll receive for your remaining shipments by calling our Customer Care toll free number below. If you especially enjoyed a particular beer, wine, or cigar selection you just received, reorders are available. To update your account, make account related changes such as shipping address changes, reschedule a future shipment when receiving multiple shipments, or to reorder a product, please call us toll free at 800-949-0905. Thank you very much and enjoy!

HANDCRAFTED BEERS

Here, you'll get today's best, handcrafted international and domestic microbrews without having to travel the world to find them. Sample professionally selected beers that are unsurpassed in variety, quality, and freshness. Each shipment includes twelve, 12-oz. beers from two different lightly distributed international and two different domestic breweries [four different beer styles total, three bottles of two different international beers and three bottles of two different domestic beers]. Each shipment also includes our comprehensive, four-page newsletter so that recipients will be able to read all about the beers they've enjoyed, how they were made, and the breweries that crafted them.

BOUTIQUE WINES

Experience the world's finest wines without having to travel the world to find them. Our focus is on top quality, lightly distributed, hard-to-find wines. Each shipment will introduce you to two different varieties and you may elect to receive either one red and one white, two red selections or two white. Count on our collective expertise to deliver variety and quality, not only from classic regions found in France, California, Spain, Italy and other wine producing countries, but also from some of the more recently discovered first-class wine producing regions in Australia, Chile, New Zealand and more. Each wine is accompanied by an informative newsletter and you may purchase additional bottles at discounted prices.

SPECIALTY CHEESES

Here, you will receive three, half-pound freshly cut blocks of extraordinary cheeses selected from boutique manufacturers around the world. You might receive a Gaperon, originating in France during the 14th Century, an authentic Lancashire by Ruth Kirkham, and an Italian Taleggio matured in the caves of Valsassina...all in one shipment! You'll discover an enormous range of cheese tastes, aromas, and textures. Each shipment also includes our comprehensive four-page newsletter so that recipients will be able to read all about the cheeses they've enjoyed, how they were made, and the farmhouses that crafted them.

GOURMET CHOCOLATES

We feature a different extraordinary, world-class chocolate product in each shipment. Our selections come from all over the world and include many different kinds of foods - exotic spiced truffles and unusual confections like Chokolami (an Italian chocolate and hazelnut log), a variety of Belgian Dark Chocolate Brownies, and fudge made by Benedictine monks. Each shipment shares the same four characteristics: each chocolatier is renowned for their product, the product has a limited distribution, the product is made with the highest quality chocolate and other ingredients, and the product is usually created only days before we ship it.

EXOTIC FLOWERS

We assemble breathtaking bouquets made up of several flower species and greenery in each shipment. You'll receive spectacular bouquets that will vary greatly from shipment to shipment. We always feature a primary species, and then other flowers and greens are chosen to complement it. The majority of the flowers in each arrangement arrive as buds that are ready to bloom when placed in warm water. And you will also receive a four-page newsletter, a one page overview of the best way to care for your arrangement, and two packages of flower food to help extend its vase life.

HAND-ROLLED CIGARS

You'll receive five different premium, hand-rolled cigars from five different manufacturers in each shipment. Each cigar portfolio is professionally selected to ensure quality and variety, and the cigars vary widely in gauges, lengths, tobacco blends, and wrapper types. Since cigars must be maintained at a specific humidity level, each cigar is stored in a humidor and then shipped with a specially designed humidification device. Our informative four-page newsletter is also included. And, you can reorder your favorites!



CUSTOMER SERVICE 800.949.0905

BOUTIQUE WINES

Gifts™

Vol. 8 No. 12

DOMESTIC & INTERNATIONAL

Bodegas Teofilo Reyes Tamiz Ribera del Duero Tinto 2003 – Spain

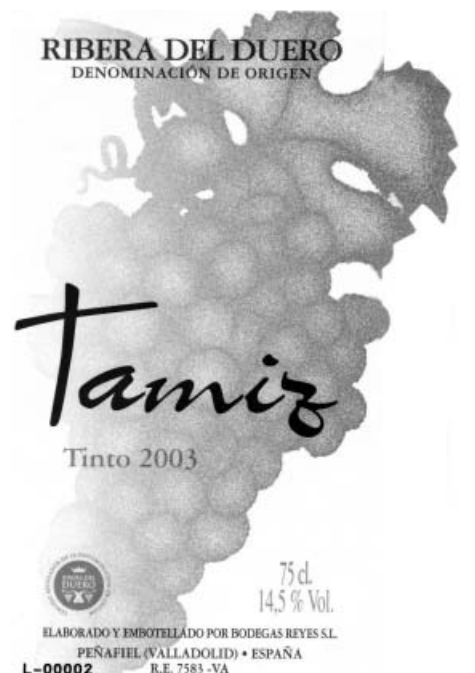
ACCOMPANIMENTS :

Given the voluptuous nature of the 2003 Tamiz Ribera del Duero Tinto, a wide variety of gustatory delights awaits both the serious gourmet and the ordinary gourmand alike. Whether you prefer butter and herb roasted chicken, country cassoulet, or an epicurean creation, the 2003 Tamiz is ready to accompany just about any meat or poultry dish with aplomb, including game birds. Quail and pheasant offer especially pleasing partners. We also suggest the Tamiz Tinto with turkey and all the trimmings; we have found that it pairs particularly well with the dark meat of the turkey and the more savory parts of a meal, like stuffing for instance. In addition, we strongly suggest that you not overlook traditional Mediterranean favorites, even typical Italian specialties like lasagna. In fact, almost any food with which you would consider serving Châteauneuf-du-Pape or similar hedonistic style of Rhône wine works quite well with the 2003 Tamiz Ribera del Duero Tinto. Enjoy!

Teofilo Reyes is the most respected enologist in the Ribera del Duero, and Tamiz is the fruit of Reyes' own six-acre property along with the very best grapes from a select group of neighboring growers. This small family vineyard lies in the western part of the Ribera del Duero appellation from whence the region's most illustrious wines flow: most notably the legendary Vega Sicilia, Pesquera, and Alion. What makes this part of the Ribera del Duero so special is its high elevation (over 2,500 feet) and unique chalky, limestone topsoil over a bedrock of hard schist – not exactly the best soil for growing wheat, but about as good as it gets for Spain's illustrious Tinto Fino, Ribera del Duero's local version of Tempranillo.

Reyes has a long and impressive résumé of winemaking in the Ribera del Duero. Born in nearby Burgos, Teofilo Reyes's 50-year career spans the entire revival and subsequent meteoric rise of the Ribera del Duero from its days as the lowly breadbasket of Castile to one of Spain's most important red wine producing regions. Today, no single Spanish appellation fashions as many compelling wines as the Ribera del Duero, and a great deal of the region's transformation and viticultural success can be attributed directly to Reyes. He is responsible for creating Protos, the local cooperative's most successful venture, which won great critical acclaim in the 1970's. Even more impressive, it was Reyes who created the modern day classic Pesquera, with the backing of Alejandro Fernandez. A truly sensational wine, Pesquera almost single handedly transformed the Ribera del Duero and planted the region firmly in the 20th century.

Bodegas Teofilo Reyes was launched in 1994 after Reyes' association with Alejandro Fernandez came abruptly to a halt. Neither Reyes nor his family was ready to squander his oenological talent, so they launched their own winery. It immediately became a critical and commercial success. Quantities remain tiny by virtually all commercial standards and world demand for Reyes' wines far outstrips supply, so we are fortunate to be able to enjoy this estate's delightful Tamiz Tinto, a blend of 98% Tinto Fino (Tempranillo) and 2% Albillo (another local variety). Plans are underway to expand this exceptional property, so hopefully we have not seen the last of this exciting winery.



FOR THE LOVE OF CHEESE AND CHOCOLATE TOO

The 2003 Tamiz Ribera del Duero Tinto provides a special treat for cheese lovers. The wine's plush, fruit driven center and subtle spiciness combine to make it a natural selection for a wide variety of cheeses, especially those made from cow's milk. A bottle of Tamiz Tinto with a rare artisanal Farmhouse Cheshire, a slice of Spanish Mahon, or a bit of an awesome Swiss Appenzeller, replete with it infusion of twenty or more plants and spices, will make any true cheese aficionado dance with delight. For more information on these delicious gourmet cheeses and 101 additional dairy delights, contact us at www.cheesemonthclub.com and savor the day!

TASTING NOTES

A super saturated wine, the 2003 Tamiz Ribera del Duero Tinto recalls in appearance the "black wines" of Cahors from southwest France, but as the Benstain Bears and all perspicacious adults soon come to realize "appearances are deceiving." Indeed, the Tamiz is as dark and foreboding in color as any red wine, but here the comparison of the 2003 Tamiz Tinto to Cahors and other deep, brooding tannic monsters abruptly ends. The scents of fresh black cherry, cola, and plum seep from the nose of the Tamiz. And in the mouth, the Tamiz displays no hard dry tannins, only fleshy fruit and ripe round flavors. This is a beautiful example of a well-made Ribera del Duero Tinto. A product of a very ripe vintage that is aged just eight months in American oak, instead of the customary two and three year stints the region's Crianza and Reserva wines see, the 2003 Tamiz Tinto embodies supreme balance, charm, and freshness to accompany its long lush flavor profile. Certainly, considerable aeration improves this wine, but it shows almost as well after only ten or fifteen minutes in the glass, so as you like it. A minute or two on AccelaBreathe works wonders. For more information on this exciting new wine tool, click on www.accelabreathe.com. We suggest you serve the Tamiz Ribera del Duero Tinto at cool room temperature (64°-68° F) for optimal enjoyment.

Give Your Friends FREE Beer, Wine, Cheese, Chocolate, Cigars & Flowers! Through our Customer Appreciation Program

Your name is worth cold hard cash to your friends, co-workers and family members! Every time a friend, family member, or anyone else you know joins any one of our clubs, [or gives a gift] for 3 months or longer, we'll give them 50 % off of their first month, but only when they mention your name. And we'll also give you 50 % off your next month too which can either be applied towards your current membership or you can try one of our other Clubs out! (We can add one more month to your order at 50% off for prepaid memberships!)

The Fine Print: Members giving gift memberships do not qualify for referral credits and you can't give yourself a gift to qualify! This Program is mutually exclusive of any other promotions.

R E D W I N E R E C I P E

CHICKEN MARSALA

- | | |
|----------------------------|------------------------------|
| 4 boneless chicken breasts | 10 slices mozzarella cheese |
| 1 egg – beaten | 1 cup dry red wine |
| 4 Tbl flour | 1 clove garlic – sliced thin |
| 2 Tbl. olive oil | salt & pepper |
| 1/2 lb. fresh mushrooms | 1/4 cup half & half |

Cut chicken breasts into halves. Slice through chicken to make 4 thin sliced breasts. Beat egg and dip each piece of chicken in egg and coat with flour.

Heat a heavy skillet with olive oil and garlic slices. Place floured chicken breast pieces into pan and brown on each side. Place chicken into a casserole dish. In skillet with oil and garlic, add wine, salt, pepper and mushrooms. Simmer for 5 minutes. Remove skillet from heat and let cool. Add 1/4 cup of half & half to cooled skillet and stir. Pour over chicken breasts and top with mozzarella cheese. Bake in 350 degree oven for 20 minutes.



CUSTOMER SERVICE Q & A's

- Q:** What should I do if I'm moving or need to make an address change?
A: Please call prior to the 5th of the month to make all account changes such as address changes, and membership extensions, cancellations, or renewals.
- Q:** How do I renew my gift membership?
A: Great news: You are eligible for a one-time Renewal Bonus of 50% off your next month when you agree to continue the service on an "open" basis and commit to at least 3 months. Simply call us at 800-949-0905 or renew your membership online.
- Q:** What happens if my shipment is damaged along the way?
A: If the shipment arrives damaged, please give us a call immediately at 800-949-0905 and report the incident for a prompt resolution.
- Q:** I want to give a gift to my parents for their anniversary, but my dad loves microbrews and my mom loves wines. How can I make them both happy?
A: We have great options for you! You can have Microbrews, Flowers, and International Wines, Cheeses, Chocolates, and Cigars delivered every month-- or choose any combination of products and months! This means you could send your parents a gift that would enable them to celebrate their anniversary over and over again!

R E O R D E R Y O U R F A V O R I T E S

FEATURED WINE	Club	2	4	6	12 (case)
A. Tamiz Ribera del Duero	PR, PRW, MR	\$43.00	\$84.00	\$124.00	\$248.00
B. Cusumano Insolia	PW, MRW	\$37.00	\$72.00	\$106.00	\$212.00
C. Friends Sonoma Zinfandel	PR	\$37.00	\$72.00	\$106.00	\$212.00
D. Casa Silva Sauvignon Gris	PW	\$41.00	\$80.00	\$118.00	\$236.00
E. Chante Perdrix Chateauneuf-du-Pape	MR, MRW, CR, CRW	\$77.00	\$152.00	\$226.00	\$452.00
F. Guigal Condrieu	CRW	\$85.50	\$169.00	\$251.50	\$503.00
G. Dominio de Conte Rioja Reserva	CR	\$75.30	\$148.60	\$220.90	\$441.80

*** Shipping and Handling Included**
 Members of C&H International Wine Cellars can re-order their favorite wines at prices well below retail costs! (typically 25% or more)
 CA customers please add 7.75% sales tax.
 PR = Premier Series 2 Red Selections; PW = Premier Series 2 White Selections; PRW = Premier Series 1 Red, 1 White Selection
 MR = Masters Series 2 Red Selections; MRW = Masters Series 1 Red, 1 White Selection
 CR = Collectors Series 2 Red Selections; CRW = Collectors Series 1 Red, 1 White Selection