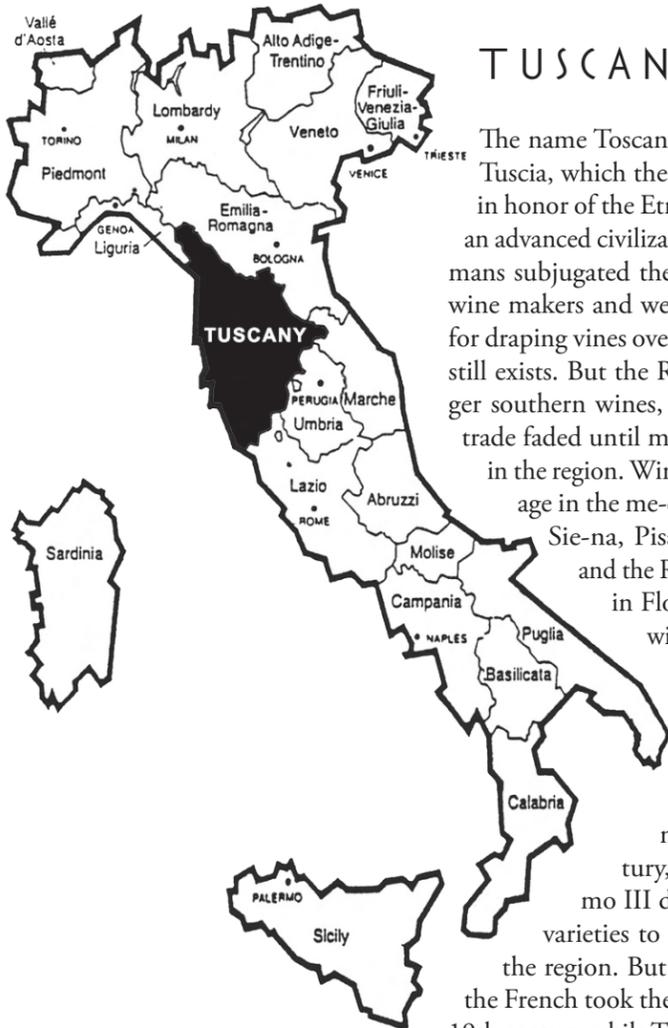




YOUR ACCESS TO OUTSTANDING WINES FROM CALIFORNIA AND ITALY



TUSCANY

The name Toscana comes from the Latin *Tuscia*, which the Romans called the area in honor of the Etruscans, who developed an advanced civilization there before the Romans subjugated them. The Etruscans were wine makers and were probably responsible for draping vines over trees, a practice, which still exists. But the Romans preferred stronger southern wines, and the Etruscan wine trade faded until monks revived viticulture in the region. Wine became a daily beverage in the medieval cities of Florence, Siena, Pisa, Lucca, and Arezzo, and the Renaissance, which began in Florence, transported the wines of Toscana throughout Europe. In 1716, the Grand Duchy of Toscana created Europe's first official wine zones, and toward the middle of the 18th century, the Grand Duke Cosimo III de' Medici imported 150 varieties to create a total of 211 in the region. But despite these advances, the French took the lead in fine wine in the 19th century while Tuscans went for quantity instead of quality. The world came to know

Toscana principally for its mass-produced Chianti in fiasci, the straw flasks. But Chianti, the dominant force in Tuscan viticulture, diminished production and improved quality in 1984 when it was elevated to DOCG, one of 13 regions in the nation, which the government defines geographically in its system of laws, controlling origins and protecting names of wines of "particular reputation and worth." In addition to DOCG, denominazione di origine controllata e garantita, the law specifies another 240 DOC regions, denominazione di origine controllata. What Chianti has in common with the noble reds of Toscana is the grape variety Sangiovese. Although many clones of Sangiovese exist, the superior ones are some of the world's noblest vines, such as Montalcino's Brunello, Chianti's Sangiovese, and Montepulciano's Prugnolo Gentile. Among other fine Sangiovese based wines are Rosso di Montalcino, Vino Nobile, and Carmignano. But the renaissance of Tuscan wines also includes the "Super Tuscans" such as Sassicaia, which is 100% Cabernet and Antinori's Sangiovese-Cabernet blend, Tignanello. Vernaccia de San Gimignano is the most prestigious white wine in Toscana, and Vin Santo is a highly prized dessert wine. ■

Italian

Wineries of the Month



The Ca'Marcanda Estate in Toscana

Winter in Tuscany

Angelo Gaja

The Ca'Marcanda Estate in Toscana

Angelo Gaja is one of the most highly respected winemakers in Italy, known especially for his Barbaresco and Barolo from Piemonte, where he owns 200 acres of vines. Since 1850, he is the fourth generation of the Gaja family to farm the land there. But in 1994, he began a foray into Tuscan winemaking and purchased the 40-acre Pieve Santa Restituta estate in Montalcino, where he makes two Brunello di Montalcino wines, Sugarille and Rennina. Then in 1996, he purchased the 200-acre Ca'Marcanda property at Castagneto Carducci in Toscana's Maremma zone, where he planted 150-acres of vines. Gaja makes the Promis, Magari, and Camarcanda wines from these vineyards. Among other varieties, this coastal zone has gained a reputation for international grape varieties such as Cabernet Sauvignon, Cabernet Franc, Merlot, and Syrah. While created from international varieties, the wines are not intended to vanish into the universe of international taste, but instead reflect the best of the area's terroir with fully ripened fruit and balanced acidity.

Rocca delle dMacie

When the late Italo Zingarelli, a former boxer and film producer, bought Rocca della Macie in Toscana's Chianti Classico district in 1973, he embarked on a new career as one of Toscana's more unlikely wine producers, having arrived from an unrelated career. The purchase was not intended as a hobby, Zingarelli always said. It was a vocation, "a desire to return to the soil." Working closely with his son Sergio, he turned the 14th century farmstead near the village of Castellina in Chianti into a state-of-the-art vineyard and winery. The family now owns a total of 600 hectares, with two hundred planted to vineyards and eighty to olive groves, subdivided across six estates, Macie, Sant'Alfonso, Fizzano, and Le Tavollette, in addition to the recently purchased Campomaccione and Casamaria in the Morellino di Scansano zone. Zingarelli passed away in the spring of 2000. Sergio and wife Daniela manage the properties together with their children Sandra and Fabio. ■



CelebrationsWineClub.com

Anna Maria Knapp, Owner
75 Pelican Way G1
San Rafael, CA 94901

1-800-700-6227

Celebrate@
CelebrationsWineClub.com

Decembre 2004

RECOMMEND US

to family members, friends, business associates, and clients whom you think would appreciate Celebrations Wine Club.

RECEIVE a complimentary third bottle of outstanding wine with your regular shipment of two bottles, when they join Celebrations Wine Club.

Send this form to: Celebrations Wine Club
75 Pelican Way G1
San Rafael, CA 94901

Or call: 1-800-700-6227

Anna Maria, please send information and a complementary issue of our newsletter to the following people. Please mention my name.

1. Name _____

Address _____

City _____ State _____ Zip _____

2. Name _____

Address _____

City _____ State _____ Zip _____

Your name _____

Cut .75 inches exactly off this side of the sheet.

Cut .75 inches exactly off this side of the sheet.

REORDER

Call or email to reorder these exceptional wines from the Artisan Series for just \$11.00 per bottle.

Half Case \$66.00
Full Case \$132.00
plus tax & shipping

To reorder wines from the Winemaker or Collector Series, call or email for prices.

1-800-700-6227
celebrate@celebrationswineclub.com

WINES OF THE MONTH



ARTISAN SERIES



Rocca delle Macie
2002 Vernaccia di San Gimignano

This wine is made from 100% Vernaccia grapes from San Gimignano in the province of Siena. Pale with characteristic gold reflections, the wine has a fruity, rich bouquet and dry, fresh flavors with a characteristic almond finish. Serve chilled with any fish entrée, white meat, minestrone, or vegetable side dish.



Rocca delle Macie
2001 Rubizzo

This wine is 95% Sangiovese and 5% Merlot from estate vineyards. Ruby red in color with violet reflections, the bouquet is intense with ripe berry fruit. Its taste is rich, smooth, and well balanced. Serve at cool room temperature with grilled or roasted meats, with ravioli or tortellone, with bean dishes, and with perhaps Caciotta cheese, a favorite of the Tuscans.

WINEMAKER SERIES



Rocca delle Macie
2000 Riserva di Fizzano

This wine is 65% Sangiovese, 10% Cabernet Sauvignon, and 5% Merlot from the estate Fizzano vineyard. The wine is aged for two years in French oak barrels and then for another 12 months in bottle before release from the winery. Ruby red in color, tending towards garnet, the bouquet is intense but delicate with moderate spice and great finesse. The taste is full bodied with rich berry fruit flavors and fine tannin texture. The wine will age for up to 20 years. Serve at cool room temperature with roasted red meat or game dishes. The winery suggests that the bottle be opened for an hour before serving or preferably decanted.

Rocca delle Macie
2000 Chianti Classico Riserva

This wine is 90% Sangiovese, 5% Cabernet Sauvignon, and 5% Merlot from the Chianti Classico estate vineyard at Castellina in Chianti. The wine was aged in oak barrels for two years and then in bottle for six months before release from the winery. Ruby red in color, tending toward garnet, the bouquet is rich, intense, and complex, while the flavors are soft and dry with a gentle tannic structure. The winery recommends that the wine be opened an hour before serving or preferably decanted. Serve at cool room temperature with roasted meats and game, winter stews, and Tuscan bean dishes.

COLLECTOR SERIES



Angelo Gaja
2001 Magari

"Magari" is an Italian word with several meanings, such as "if only," "true," or "perhaps." This wine is 50% Merlot, 25% Cabernet Sauvignon, and 25% Cabernet Franc from estate vineyards at the Ca'Marcanda property at Castagneto Carducci in Toscana's Maremma zone. The wine was aged for 18 months in new and one year-old barriques and then for six months in bottle before release from the winery. Deep red in color, the aromas are characteristic of lush Merlot fruit and spicy Cabernet Sauvignon with hints of black currant, fresh mint, and coffee, while the taste is fleshy, round, yet elegant and silky in texture. Serve at cool room temperature.



Angelo Gaja
2002 Promis

This wine is 55% Merlot, 35% Syrah, and 10% Sangiovese from estate vineyards at the Ca'Marcanda property at Castagneto Carducci in Toscana's Maremma zone. The wine was aged for 18 months in new and one year-old barriques and for six months in bottle before release from the winery. Light garnet in color, its aromas are bright and fruity with jammy scents. The flavors combine the elegance and suppleness of Merlot and Syrah with the austerity of Sangiovese. Serve at cool room temperature.

SEND A GIFT SUBSCRIPTION

to family, friends, business associates, and clients for any number of months that you prefer.

CHOOSE:

- California Artisan Series \$29.50/mo.
- California Winemaker Series \$59.50/mo.
- Italian Artisan Series \$32/mo.
- Italian Winemaker Series \$62/mo.
- Italian Collector Series \$112/mo.
- Or select from "Pick & Choose" above & write here:

Prices include 2 bottles of glorious wine, the newsletter, and CA sales tax. We include a gift card with your personal message. Shipping extra.

Send this form to: Celebrations Wine Club
75 Pelican Way G1
San Rafael, CA 94901

Or call 1-800-700-6227 or fax this form to 1-415-457-3362
Or order from our website at www.celebrationswineclub.com

Anna Maria, please send a gift subscription to the following person:

Recipient's name _____
Address _____
City _____ State _____ Zip _____
Phone no. _____
Message _____
No. of months _____ Please bill me monthly. Please bill total.
My name _____
Credit card billing address _____
My phone no. (____) _____ - _____
Please charge my Visa Mastercard Discover
Card number _____ Expiration ____/____/____
Signature _____

WINES OF THE MONTH

PICK & CHOOSE

JUST RED? JUST WHITE?
JUST CALIFORNIAN?
JUST ITALIAN?
HOW ABOUT A COMBINATION?

CALIFORNIA WINES

Artisan Series:
\$29.50/month, a red and a white
Winemaker Series:
\$59.50/month, 2 reserve reds
Artisan red-Winemaker red:
\$46/month

ITALIAN WINES

Artisan Series:
\$32/month, a red and a white
Winemaker Series:
\$62/month, 2 reserve reds
Collector Series:
\$112/month, 2 collectable reds
Artisan red-Winemaker red:
\$48/month
Winemaker red-Collector red:
\$87/month

CALIFORNIA-ITALIAN COMBINATIONS

CA Artisan red-IT Artisan red:
\$33/month
CA Artisan white-IT Artisan white:
\$29.50/month
CA Winemaker-IT Winemaker:
\$62/month
Alternate CA & IT Artisan Series:
\$29.50/\$32/month
Alternate CA & IT Winemaker Series:
\$59.50/\$62/month

DOUBLE UP

You can also receive more than two bottles per month. CA sales tax is included. Shipping is extra.