
CLUB
1992
VIN NOIR
Welcome Tyler



Welcome!

Dear Tyler,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Tyler Ware
3701 Poly Av. Ap #658
Riverside, CA 70966



CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
Salt and pepper	the mixture while adding the oil, pouring in a slow and steady stream.
	4. Drizzle the vinaigrette over each salad and serve.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Neve



Welcome!

Dear Neve,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Neve Rodriguez
4986 Folsom Rd.
San Luis Obispo, CA 49966



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Brennan



Welcome!

Dear Brennan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Brennan Hunter
425 Vandervoort Av.
San Jose, CA 65912

CLUB 1992

VIN NOIR











PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
1 tablespoon virgin olive oil	garlic, thyme, cover the mixture with baking paper and a lid. Cook on
3 large Spanish onions	low heat for 90 minutes. Stir from time to time, to prevent burning and
1 garlic clove, finely chopped	season to taste.
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20
16 oz. beef stock	about minutes. Preheat the oven to 400º F.
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the
1½ cups Provolone cheese	remaining butter over the cheese. Bake for 15 minutes.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Gillian



Welcome!

Dear Gillian,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Gillian Evans
P.O. Box 795
Rancho Cucamonga, CA 86172



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.



Welcome Urielle



Welcome!

Dear Urielle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Urielle Best
4103 Pennsylvania St.
San Diego, CA 42047



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean –garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Jonah



Welcome!

Dear Jonah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Jonah Humphrey
1962 Broome Rd.
Los Angeles, CA 78407



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean –garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Stone



Welcome!

Dear Stone,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Stone Roy
P.O. Box 631
San Fransisco, CA 81062



CLUB 1992

VIN NOIR



The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.







© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
Salt and pepper	the mixture while adding the oil, pouring in a slow and steady stream.
	4. Drizzle the vinaigrette over each salad and serve.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Wang



Welcome!

Dear Wang,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Wang Reid
518 Stryker Road
Anaheim, CA 76527



VIN NOIR



The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.







© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
¼ tsp. garlic powder	Increase the heat to high and cook until mushrooms are browned. Next
4 English muffins	add butter to the skillet, and then add shallots, thyme. Cook 2 to 3
½ lb sliced mushrooms	minutes.
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock
½ cup red wine	and continue to simmer.
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove
	from heat and keep warm while cooking the burgers.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Elmo



Welcome!

Dear Elmo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Elmo Finch
4527 Park Avenue
Los Angeles, CA 17028

CLUB 1992

VIN NOIR











The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

PDF/VT

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
¼ tsp. garlic powder	Increase the heat to high and cook until mushrooms are browned. Next
4 English muffins	add butter to the skillet, and then add shallots, thyme. Cook 2 to 3
½ lb sliced mushrooms	minutes.
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock
½ cup red wine	and continue to simmer.
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove
	from heat and keep warm while cooking the burgers.

CLUB 1992

VIN NOIR

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

PDF/VT

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Darryl



Welcome!

Dear Darryl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Darryl Villarreal
8834 Boulevard St.
Los Angeles, CA 11701



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Jolie



Welcome!

Dear Jolie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Jolie Shaw
1168 Avenue Road
San Diego, CA 676



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	2. Divide the salad mixture among four plates.
1 tablespoon honey	
1 teaspoon Dijon mustard	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
¼ cup walnut oil	
Salt and pepper	4. Drizzle the vinaigrette over each salad and serve.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Imogene



Welcome!

Dear Imogene,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Imogene Saunders
P.O. Box 879
Fresno, CA 35011



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Central Coast
Pinot Noir
Morbier
Welcome Anika



Welcome!

Dear Anika,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Anika Hicks
2465 Brighton Av. Ap #174
San Fransisco, CA 98073

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Ruby



Welcome!

Dear Ruby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Ruby Ford
9995 Tillary Av.
Oakland, CA 97472



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Emi



Welcome!

Dear Emi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Emi Blevins
6567 Bushwick St.
Anaheim, CA 65834

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Burton



Welcome!

Dear Burton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Burton Jacobs
3335 Rapelye Street Ap #288
San Luis Obispo, CA 3204



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	
2 teaspoons lemon juice	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 teaspoon lemon zest	
1 tablespoon chopped parsley	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Macey



Welcome!

Dear Macey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Macey Knapp
2219 Bleecker Street
San Jose, CA 59882



VIN NOIR

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Brent



Welcome!

Dear Brent,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Brent Walsh
8255 Pierrepont St.
Rancho Cucamonga, CA 82569



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.



Welcome Yardley



Welcome!

Dear Yardley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Yardley Abbott
4575 Flatlands Road
Rancho Cucamonga, CA 79634



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	
2 teaspoons lemon juice	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 teaspoon lemon zest	
1 tablespoon chopped parsley	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Tanya



Welcome!

Dear Tanya,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Tanya Carroll
5095 Russell Road
Riverside, CA 81687



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.





The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Troy



Welcome!

Dear Troy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Troy Wilcox
P.O. Box 165
Anaheim, CA 73441



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome James



Welcome!

Dear James,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

James Weaver
9010 Concord St.
Rancho Cucamonga, CA 98939



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Graiden



Welcome!

Dear Graiden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Graiden Baxter
P.O. Box 312
Santa Ana, CA 69170





The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.







© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.





The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Jada



Welcome!

Dear Jada,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.

Prepared especially for Gold Member

Jada Hodge
P.O. Box 462
Rancho Cucamonga, CA 63551



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Belle



Welcome!

Dear Belle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Belle Mcgowan
2618 X St. Ap #382
Riverside, CA 98332



VIN NOIR

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

PDF/VT

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Gemma



Welcome!

Dear Gemma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Gemma Forbes
6304 Rost Street
San Jose, CA 74431



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	
2 teaspoons lemon juice	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 teaspoon lemon zest	
1 tablespoon chopped parsley	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Murphy



Welcome!

Dear Murphy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Murphy Henderson
833 Madison Rd. Ap #908
Oakland, CA 69482



VIN NOIR

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

PDF/VT

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Eliana



Welcome!

Dear Eliana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Eliana Lang
2122 Glen Rd.
Oakland, CA 68913



CLUB 1992

VIN NOIR



The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.







© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Roary



Welcome!

Dear Roary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Roary Dorsey
5628 Flatlands Street
Long Beach, CA 79536



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
¼ tsp. garlic powder	Increase the heat to high and cook until mushrooms are browned. Next
4 English muffins	add butter to the skillet, and then add shallots, thyme. Cook 2 to 3
½ lb sliced mushrooms	minutes.
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock
½ cup red wine	and continue to simmer.
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove
	from heat and keep warm while cooking the burgers.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Priscilla



Welcome!

Dear Priscilla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Priscilla Johnson
1580 Brighton Rd.
San Diego, CA 16973



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Kim



Welcome!

Dear Kim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Kim Montgomery
8089 Seaview Avenue
Riverside, CA 24747



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Wallace



Welcome!

Dear Wallace,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Wallace Snider
P.O. Box 123
Oakland, CA 43326



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Selma



Welcome!

Dear Selma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Selma Navarro
1972 Nolans Rd.
San Luis Obispo, CA 42525





The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Alvin



Welcome!

Dear Alvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Alvin Ware
1766 Bedell Rd.
Santa Ana, CA 94902



CLUB 1992

VIN NOIR



The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.







© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Tucker



Welcome!

Dear Tucker,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Tucker Reid
8425 Dictum Avenue
San Diego, CA 76327

CLUB 1992

VIN NOIR

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

PDF/VT

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Ima



Welcome!

Dear Ima,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Ima Valenzuela
5979 Senator St. Ap #805
Bakersfield, CA 86019



VIN NOIR

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

PDF/VT

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	
2 teaspoons lemon juice	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 teaspoon lemon zest	
1 tablespoon chopped parsley	

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Colby



Welcome!

Dear Colby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Colby Madden
4022 Townsend Road
Anaheim, CA 15599



VIN NOIR



The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.







© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.





The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Aaron



Welcome!

Dear Aaron,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Aaron Goff
7641 Hendrickson Avenue
Sacramento, CA 7187



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Debra



Welcome!

Dear Debra,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Debra Diaz
928 Devon St.
San Jose, CA 98613



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Yen



Welcome!

Dear Yen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Yen Medina
5172 Paerdegat Road
Rancho Cucamonga, CA 88329



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Jeremy



Welcome!

Dear Jeremy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Jeremy Morales
9264 Clymer Ave Ap #155
Sacramento, CA 18098



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
¼ tsp. garlic powder	Increase the heat to high and cook until mushrooms are browned. Next
4 English muffins	add butter to the skillet, and then add shallots, thyme. Cook 2 to 3
½ lb sliced mushrooms	minutes.
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock
½ cup red wine	and continue to simmer.
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove
	from heat and keep warm while cooking the burgers.





The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Upton



Welcome!

Dear Upton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Upton Merritt
5948 Hemlock Road
San Fransisco, CA 93235



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Nerea



Welcome!

Dear Nerea,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Nerea Lloyd
1216 *Brien Rd.
San Diego, CA 19054



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Urielle



Welcome!

Dear Urielle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Urielle Wiggins
P.O. Box 460
San Fransisco, CA 13864



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and
4 cups dry red wine	simmer over low heat, turning chorizo once, until they are plump,
6 garlic cloves	about 15 minutes. Let stand for 5 minutes.
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick.
	Return the chorizo slices to the skillet and simmer over low heat for
	about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in
	enough of the remaining liquid to reach halfway up the side of the
	bowl. Serve with a good red wine.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.



Welcome Anthony



Welcome!

Dear Anthony,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Anthony Aguilar
P.O. Box 684
San Fransisco, CA 23800



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Hanae



Welcome!

Dear Hanae,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Hanae Zamora
P.O. Box 283
Bakersfield, CA 28683



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
1 tablespoon virgin olive oil	garlic, thyme, cover the mixture with baking paper and a lid. Cook on
3 large Spanish onions	low heat for 90 minutes. Stir from time to time, to prevent burning and
1 garlic clove, finely chopped	season to taste.
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20
16 oz. beef stock	about minutes. Preheat the oven to 400° F.
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the
1½ cups Provolone cheese	remaining butter over the cheese. Bake for 15 minutes.



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Blake



Welcome!

Dear Blake,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Blake Spencer
9599 Humboldt Av.
Rancho Cucamonga, CA 68210



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Karyn



Welcome!

Dear Karyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Karyn Walker
P.O. Box 749
San Diego, CA 55145



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Tanner



Welcome!

Dear Tanner,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Tanner Vasquez
4997 Willow Road
San Fransisco, CA 13235

CLUB 1992

VIN NOIR











The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

PDF/VT

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Melvin



Welcome!

Dear Melvin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Melvin Galloway
4438 30th St. Ap #237
San Jose, CA 72907



VIN NOIR

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

PDF/VT

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Solomon



Welcome!

Dear Solomon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Solomon Acosta
2914 Snediker St.
Riverside, CA 10050



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Teegan



Welcome!

Dear Teegan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Teegan Fox
P.O. Box 921
San Luis Obispo, CA 75442

CLUB 1992

VIN NOIR

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

PDF/VT

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.





The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Perry



Welcome!

Dear Perry,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Perry Cardenas
8996 Hamilton Rd.
Anaheim, CA 64431



CLUB 1992

VIN NOIR



The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.







© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Hamish



Welcome!

Dear Hamish,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Hamish Randolph
4683 Humboldt Street
Los Angeles, CA 78412



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.





The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Dean



Welcome!

Dear Dean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Dean Bryant
4338 Elton St. Ap #459
San Fransisco, CA 71450



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Christine



Welcome!

Dear Christine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Christine Robbins
8385 Shore Street
Sacramento, CA 53362



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
1 tablespoon virgin olive oil	garlic, thyme, cover the mixture with baking paper and a lid. Cook on
3 large Spanish onions	low heat for 90 minutes. Stir from time to time, to prevent burning and
1 garlic clove, finely chopped	season to taste.
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20
16 oz. beef stock	about minutes. Preheat the oven to 400° F.
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the
1½ cups Provolone cheese	remaining butter over the cheese. Bake for 15 minutes.



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Raphael



Welcome!

Dear Raphael,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Raphael Conley
5166 Emmons St. Ap #979
Los Angeles, CA 25668



CLUB 1992

VIN NOIR



The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.







© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Christine



Welcome!

Dear Christine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Christine Foster
9201 Ashford Ave Ap #187
San Diego, CA 33279



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Berk



Welcome!

Dear Berk,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Berk Talley
6744 15th St.
Rancho Cucamonga, CA 77937



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Amery



Welcome!

Dear Amery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Amery Richard
1455 Harway Rd. Ap #223
Long Beach, CA 4825



VIN NOIR

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

PDF/VT

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Bryar



Welcome!

Dear Bryar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Bryar Duran
2779 Humboldt St. Ap #376
Bakersfield, CA 95949

CLUB 1992

VIN NOIR

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Travis



Welcome!

Dear Travis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Travis Sweet
4910 Columbia Rd. Ap #297
Long Beach, CA 86639



CLUB 1992

VIN NOIR



The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.







© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Rudyard



Welcome!

Dear Rudyard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Rudyard Tyler
8663 Locust Av.
Sacramento, CA 5896



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Unity



Welcome!

Dear Unity,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Unity Hardin
6608 Barbey Av.
Bakersfield, CA 51459



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Joseph



Welcome!

Dear Joseph,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Joseph Herman
1255 Fayette Rd.
San Diego, CA 76184



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
¼ tsp. garlic powder	Increase the heat to high and cook until mushrooms are browned. Next
4 English muffins	add butter to the skillet, and then add shallots, thyme. Cook 2 to 3
½ lb sliced mushrooms	minutes.
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock
½ cup red wine	and continue to simmer.
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove
	from heat and keep warm while cooking the burgers.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Emmanuel



Welcome!

Dear Emmanuel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Emmanuel Rocha
P.O. Box 243
Rancho Cucamonga, CA 41262

CLUB 1992

VIN NOIR

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

PDF/VT

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Maxwell



Welcome!

Dear Maxwell,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Maxwell Mosley
P.O. Box 354
Bakersfield, CA 5828



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Brynn



Welcome!

Dear Brynn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Brynn Duran
6851 Dean St. Ap #918
Bakersfield, CA 82656

CLUB 1992

VIN NOIR

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

PDF/VT

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Jelani



Welcome!

Dear Jelani,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Jelani Mendoza
623 Avenue Rd.
San Fransisco, CA 68814



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
¼ tsp. garlic powder	Increase the heat to high and cook until mushrooms are browned. Next
4 English muffins	add butter to the skillet, and then add shallots, thyme. Cook 2 to 3
½ lb sliced mushrooms	minutes.
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock
½ cup red wine	and continue to simmer.
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove
	from heat and keep warm while cooking the burgers.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Alexander



Welcome!

Dear Alexander,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Alexander Casey
9336 20th Street
San Fransisco, CA 36489



VIN NOIR



The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.







© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Darryl



Welcome!

Dear Darryl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Darryl Baker
6259 3rd Street
Los Angeles, CA 80857



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Tyler



Welcome!

Dear Tyler,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Tyler Gardner
6029 Dank Avenue Ap #576
Fresno, CA 14875



VIN NOIR



The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.







© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Rhiannon



Welcome!

Dear Rhiannon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Rhiannon Diaz
P.O. Box 733
San Fransisco, CA 91050



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Rosalyn



Welcome!

Dear Rosalyn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Rosalyn Warren
1355 Matthews Rd. Ap #320
Fresno, CA 21678



VIN NOIR



The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.







© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
¼ tsp. garlic powder	Increase the heat to high and cook until mushrooms are browned. Next
4 English muffins	add butter to the skillet, and then add shallots, thyme. Cook 2 to 3
½ lb sliced mushrooms	minutes.
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock
½ cup red wine	and continue to simmer.
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove
	from heat and keep warm while cooking the burgers.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Rhoda



Welcome!

Dear Rhoda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Rhoda Patrick
P.O. Box 619
Santa Ana, CA 35195



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Yeo



Welcome!

Dear Yeo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Yeo Riggs
9222 De Rd. Ap #320
Riverside, CA 9455



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Liberty



Welcome!

Dear Liberty,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Liberty Christensen
7894 Prospect Avenue
San Jose, CA 45759



CLUB 1992

VIN NOIR



The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.







© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
¼ tsp. garlic powder	Increase the heat to high and cook until mushrooms are browned. Next
4 English muffins	add butter to the skillet, and then add shallots, thyme. Cook 2 to 3
½ lb sliced mushrooms	minutes.
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock
½ cup red wine	and continue to simmer.
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove
	from heat and keep warm while cooking the burgers.



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Abdul



Welcome!

Dear Abdul,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Abdul Roth
P.O. Box 861
San Fransisco, CA 94781



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
Salt and pepper	the mixture while adding the oil, pouring in a slow and steady stream.
	4. Drizzle the vinaigrette over each salad and serve.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Isadora



Welcome!

Dear Isadora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Isadora Gamble
5897 15th Street
San Jose, CA 94983

CLUB 1992

VIN NOIR





The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

PDF/VT

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Micah



Welcome!

Dear Micah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Micah Rosa
1362 Brighton Avenue
Riverside, CA 48933



CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
¼ tsp. garlic powder	Increase the heat to high and cook until mushrooms are browned. Next
4 English muffins	add butter to the skillet, and then add shallots, thyme. Cook 2 to 3
½ lb sliced mushrooms	minutes.
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock
½ cup red wine	and continue to simmer.
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove
	from heat and keep warm while cooking the burgers.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Grace



Welcome!

Dear Grace,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Grace Fowler
2782 Bergen Avenue
San Luis Obispo, CA 14039



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Sean



Welcome!

Dear Sean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Sean Manning
9318 Polhemus Rd.
San Jose, CA 52175



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
1 tablespoon virgin olive oil	garlic, thyme, cover the mixture with baking paper and a lid. Cook on
3 large Spanish onions	low heat for 90 minutes. Stir from time to time, to prevent burning and
1 garlic clove, finely chopped	season to taste.
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20
16 oz. beef stock	about minutes. Preheat the oven to 400º F.
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the
1½ cups Provolone cheese	remaining butter over the cheese. Bake for 15 minutes.



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Mannix



Welcome!

Dear Mannix,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Mannix Rice
6606 Kaufman Street Ap #191
Long Beach, CA 83843



The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Howard



Welcome!

Dear Howard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Howard Francis
625 42nd Ave Ap #444
San Diego, CA 73570



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
¼ tsp. garlic powder	Increase the heat to high and cook until mushrooms are browned. Next
4 English muffins	add butter to the skillet, and then add shallots, thyme. Cook 2 to 3
½ lb sliced mushrooms	minutes.
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock
½ cup red wine	and continue to simmer.
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove
	from heat and keep warm while cooking the burgers.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Demetrius



Welcome!

Dear Demetrius,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Demetrius Acosta
2292 Webster Road
Oakland, CA 93696



VIN NOIR



The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.







© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Erica



Welcome!

Dear Erica,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Erica Mcmillan
7368 Washington St.
Los Angeles, CA 3155



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
1 tablespoon virgin olive oil	garlic, thyme, cover the mixture with baking paper and a lid. Cook on
3 large Spanish onions	low heat for 90 minutes. Stir from time to time, to prevent burning and
1 garlic clove, finely chopped	season to taste.
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20
16 oz. beef stock	about minutes. Preheat the oven to 400º F.
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the
1½ cups Provolone cheese	remaining butter over the cheese. Bake for 15 minutes.



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Brendan



Welcome!

Dear Brendan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Brendan Rodriquez
5879 Grove Avenue
Rancho Cucamonga, CA 70133



VIN NOIR



The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.







© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.



Welcome Desiree



Welcome!

Dear Desiree,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Desiree Jefferson
4802 58th Rd.
Anaheim, CA 14615



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Pamela



Welcome!

Dear Pamela,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Pamela Keller
P.O. Box 187
Long Beach, CA 81240



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
¼ tsp. garlic powder	Increase the heat to high and cook until mushrooms are browned. Next
4 English muffins	add butter to the skillet, and then add shallots, thyme. Cook 2 to 3
½ lb sliced mushrooms	minutes.
2 tbsp. butter	
1 shallot	3. Add wine and simmer to reduce volume of the liquid by half. Add stock
½ cup red wine	and continue to simmer.
¼ cup beef stock	
½ tsp. cornstarch	4. Stir in cornstarch and cook until the mixture is thickened. Remove
	from heat and keep warm while cooking the burgers.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Talon



Welcome!

Dear Talon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Talon Hahn
P.O. Box 605
San Diego, CA 64725



CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Dalton



Welcome!

Dear Dalton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Dalton Vaughn
634 Truxton St. Ap #270
San Diego, CA 1430



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Thaddeus



Welcome!

Dear Thaddeus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Thaddeus Valdez
P.O. Box 230
Los Angeles, CA 45822



VIN NOIR



The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.







© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Grace



Welcome!

Dear Grace,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Grace Blair
4466 14th Ave Ap #582
Sacramento, CA 77751



CLUB 1992

VIN NOIR



The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.







© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Christopher



Welcome!

Dear Christopher,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Christopher Stark
P.O. Box 485
San Luis Obispo, CA 18448



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
2 teaspoons lemon juice	
1 teaspoon lemon zest	
1 tablespoon chopped parsley	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Aurelia



Welcome!

Dear Aurelia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Aurelia Fowler
9271 Avenue Avenue
Bakersfield, CA 10694

CLUB 1992

VIN NOIR





The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

PDF/VT

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Kasper



Welcome!

Dear Kasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Kasper Valenzuela
5296 Anthony Ave
Bakersfield, CA 79015



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Zelda



Welcome!

Dear Zelda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Zelda Casey
3254 Cove Ave Ap #166
San Fransisco, CA 56894



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Jonas



Welcome!

Dear Jonas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Jonas Wyatt
5805 4th Rd. Ap #110
Rancho Cucamonga, CA 68747



VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Erasmus



Welcome!

Dear Erasmus,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Erasmus Rodriquez
9855 Francis Av. Ap #814
San Luis Obispo, CA 81688



CLUB 1992

VIN NOIR



The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.







© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

CLUB 1992

VIN NOIR

PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC | Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.


CLUB
1992
VIN NOIR
Welcome Sydnee



Welcome!

Dear Sydnee,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Sydnee Rivers
P.O. Box 797
Bakersfield, CA 13239



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XM PIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.

Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



PDF/VT

The Cal Poly Graphic Communication PDF/VT Test File Suite

This test file suite was designed and created by Cal Poly Graphic Communication students during Winter and Spring Quarters 2013. The project is sponsored and supported by Adobe Systems Incorporated and XMPie, a Xerox Company.

GrC Graphic Communication
California Polytechnic State University, San Luis Obispo

Adobe

XMPIE
one to one in one
A xerox Company

© 2013 California Polytechnic State University, Graphic Communication Department San Luis Obispo, California USA

This file may be freely distributed and used for testing and demonstration purposes, public or private, with the condition that it may not be altered in any manner. All names, addresses, and other data in this work are fictitious. Any resemblance to real persons, living or deceased, to real addresses, or any other real data is purely coincidental.