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April 2008

Dear Wine Club Members,

March 2008 was an exciting month for the clubs, and April 2008 is even more exciting! This month for the first time, K&L sends out ten different wines from five different clubs. In addition to the second month's wines from our new Club Italiano, we're sending Champagne Club offerings. Since we have ten wines to write up here, our re-order section is slightly shorter. Actually we had a big re-order run on Premium Club wines and had to eliminate six wines on which we are now out of stock. We also could not include in the backlist the very successful Signature wines from March (the 2003 Château Cantelys Rouge and the 2005 Château Mille-Roses), though there may still be a few cases left if you are interested in them.

Please mark May 31, 2008 on your calendars. If you live near the Redwood City K&L store, you'll definitely want to attend our first-ever Tent Event on that Saturday between 1 and 4 p.m. We will celebrate new Spring releases and our 30th year at the Redwood City store. We'll have more than 70 wines from around the world to taste, including some club wines and many fabulous non-club wines such as Caymus Special Selection Cabernet, Lewis Reserve Cabernet, Joseph Phelps Insignia, 2005 Almaviva (95 points *Wine Spectator*), Krug Grand Cuvée Champagne, 2002 Clicquot Rosé Champagne, 2005 vintage Bordeaux wines (best vintage since 1961), and many more. We'll also serve cheeses and finger foods, of course. The price will be only \$75 a person.

Now, on to this month's club selections. We go back to California wines in the Signature Red Club with a fabulous cabernet from a very small Sonoma producer, and a lush pinot noir from a famous winery. I must warn you that we have only a few extra cases of the pinot for re-order.

The Champagne club features two relatively unknown producers, Roger Pouillon and Collard-Picard, both of which make wines of fine quality. One of the bubbly comes from the grandson of the famous René Collard. Again I must warn you, the Roger Pouillon Brut is quite limited in availability for re-order. Gary Westby, our Champagne buyer, wrote these up.

After a very successful debut, Club Italiano again has two wines that are quite different in price and both excellent values. Greg St. Clair, K&L's Italian wine buyer—or should I say buyer of Italian wines for K&L—hand-picked these wines and also wrote the Club Italiano comments.

We again have two red wines for the April Premium Club. Don't worry, white-wine lovers; we'll return to a selection of white and red in May. The 2004 cabernet from a quality-minded Napa producer will bring a smile to your face when you taste it. And the 2006 Kirkham Peak Merlot was made by a very famous Napa Valley property; we will play another guessing game with that wine.

The Best Buy Club features Bordeaux wines with a lip-smacking-good 2006 white Bordeaux and a totally organic red Bordeaux from the great 2003 vintage. We hope you enjoy the selections.

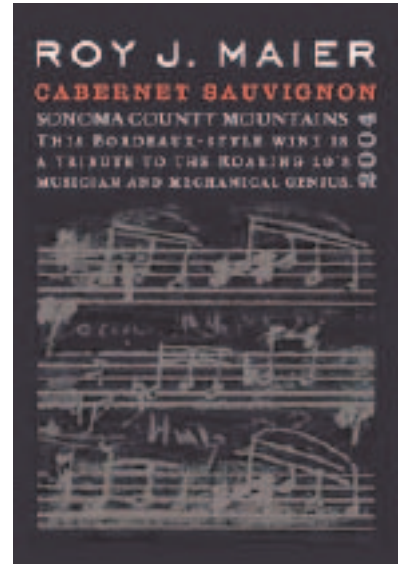
Cheers,
Clyde Beffa Jr.
Co-owner and Senior Wine Buyer
K&L Wine Merchants

Signature Red Collection Wine Club

2004 “Roy J. Maier” Sonoma Cabernet Sauvignon, Saint Helena Road Winery

What a bargain here! This wine usually sells for \$40 or so. And do not let the long name confuse you—just call it Roy J. Maier Cabernet. If you want history, this property has history. Saint Helena Road Winery is a tribute to the man whose labor and ingenuity created music for millions around the world for over sixty years. Roy J. Maier was a musician during the early jazz era of the Roaring Twenties, and a member of the world-famous “Paul Whiteman and His Orchestra,” featuring vocalists Bing Crosby and the “Rhythm Boys,” Alton Rinker and Harry Barris. This band was stacked with the hottest musicians of the era. Bix Biederbecke, Frankie Trumbauer, Eddie Lang, Joe Venuti, Jack Teagarden, Charlie Strickfaden, Charlie Margulus, Chester Hazlett and Irving Friedman all spent time with Whiteman. Roy Maier played saxophone (soprano, alto, tenor and baritone), clarinet, flute, piccolo, oboe, English horn and bassoon. He had to be the most versatile musician in the orchestra! Roy can be seen in the 1930 film “The King of Jazz,” the first musical motion picture filmed in color. Paul Whiteman introduces Roy in the film as the character “Piccolo Pete.” He’s featured in several comical cameos with his beloved saxophone.

Roy’s grandson, Richard Maier, and Richard’s wife Patty, have taken their passion for wine and, along with their two sons Ryan and Danny, purchased 60 acres in the Mayacamas Mountains. There, on the west (Sonoma) side of Spring Mountain, they established the vineyards that supply the grapes for the winery. This “Roy J. Maier” wine blends the juices from the grapes of cabernet sauvignon, merlot, malbec, petit verdot and cabernet franc, into a kaleidoscope of flavors, aromas and colors. This is a wine to savor thoroughly, from your first sample of the bouquet to your last, satisfying sip. Being from mountain vineyards, the wine is quite big on the palate, but its tannins are round and polished. Some oaky nuances on the palate and a long, lingering finish are this wine’s hallmarks. And it is from the great 2004 vintage. Cellar this for a few years or enjoy it now an hour after decanting. Barbecued steak is my choice—how about a flavorful porterhouse on the rare side?



Your re-order price for this wine as a club member is \$23.95.

2005 Testarossa Sonoma Pinot Noir, “La Cruz Vineyard”

Testarossa Vineyards was founded in 1993 by the husband-and-wife team of Rob and Diana Jensen. Leaving high-tech careers behind, they started Testarossa by producing 25 cases of wine in their Sunnyvale garage. Today, Testarossa produces more than 11,000 cases annually. Its wines have earned hundreds of 90-point-plus scores. The name Testarossa (Italian for “red-head”) was a nickname given to Rob when he was a young university student in Italy. The reserve pinot noir, Cuvée Nilaire, is named after Rob and Diana’s children, Nicholas and Claire.

Testarossa is located in downtown Los Gatos in the buildings of the historic Novitiate Winery, built in 1888. Over a dozen world-class California pinot noir and chardonnay vineyards make every vintage of Testarossa wine exceptionally consistent and consistently exceptional. Testarossa partners with passionate growers in cool, ocean-influenced appellations including



the Santa Lucia Highlands, Chalone, Santa Rita Hills, Santa Maria Valley, Russian River Valley, Sonoma Coast and Santa Cruz Mountains. In addition to annual releases of their main Castello and Palazzio wines, they release limited quantities of single-vineyard chardonnay, pinot noir and syrah three times a year.

This wine comes from an amazing, up-and-coming vineyard, planted in 1998 and called La Cruz Vineyard. If the name sounds familiar it's because this is the showpiece vineyard of Keller Estate, located on the eastern edge of the Sonoma Coast appellation near Carneros.

Aged for 15 months in 47% new French oak, this wine exudes sheer deliciousness. Packed with pomegranate, the aromatics are instantly present as you pop the cork. With some understated vanilla bean, ripe Rainier cherry and dusty rhubarb, this is one appealing pinot nose. This is seamless wine, ripe enough for fans of big wines, but with enough in reserve that traditionalists will love it too. Think about freshly picked cherries right off the tree, tart, snappy and sweet all at the same time. Encase this all in unobtrusive tannin, velvety texture and a long, elegantly spiced finish and you have something very special. Only 626 cases were made. Act fast on this one—it won't be around for re-orders for long.
—*Bryan Brick, K&L California wine specialist.*

Your re-order price for this wine as a club member is \$23.95.

Champagne Club

Roger Pouillon Brut Reserve

Champagne Roger Pouillon was founded in 1947 by its namesake and is now run by the father-and-son team of James and Fabrice Pouillon. They use entirely estate-grown fruit in their wines, from their extensive holdings in Mesnil-sur-Oger, Aÿ, Mareuil sur Aÿ, Tauxières, Mutigny, Avenay Val d'Or, Epernay and Festigny. This cuvée is aged for three years on the lees and is composed of 80% pinot noir, 15% chardonnay and 5% meunier. It includes some reserve wines that were aged in barrel. The fermentation takes place in stainless steel with full malolactic. This Champagne makes a fantastic apéritif, but also has the savory pinot character to marry very well with starters such as smoked salmon, mushroom canapé or a hot first course of fish. I found this wine to have a very appealing light gold color and a strong bead of small, tight bubbles. On the nose it is definitely pinot noir, with subtle red fruit and a touch of truffle backed by a nice toast. It has good texture and a clean finish, and I hope you enjoy it as much as I have! —*Gary Westby, K&L*

Your re-order price for this wine as a club member is \$33.99.



Collard-Picard Cuvée Selection Brut

This new husband-and-wife Champagne house is the product of two venerable Champagne families. Olivier Collard is the grandson of the great René Collard of the village of Reuil; René is one of the most respected and venerable *récoltant-manipulants* in all of Champagne. Olivier's wife, Delphine Picard, is the cousin of Chantal Gonet of Champagne Phillippe Gonet in Mesnil. This heritage gives them access to some of the best fruit in the entire Champagne region.

Olivier's vineyards are in the western valley of the Marne, where meunier is king. No family has more mastery of this native-to-Champagne plant than the Collards. Delphine's vineyards are in the hallowed, pure chalk soils of Mesnil-sur-Oger, the most famous of all the Grand Crus for chardonnay.

This blend leans to the husband's side, as it is composed of 80% meunier and 20% chardonnay. The

base of this wine is 2004 juice, which was fermented in stainless steel with no malolactic fermentation. The reserve wines were aged in giant *foudres* (1000-liter or larger barrels) to encourage some contact with oxygen but to avoid flavoring the wine with barrel spice. This is a fresh Champagne with a straw color and a subtly pear-like nose from the meunier. On the palate it is round and full, with plenty of richness. The finish is where the breeding of this bottle really shows—it is long and full of unmistakable minerality from the top-class chardonnay that went into the blend. It will make a very fine partner for an entire dinner for two, with a roast chicken or even a Spring vegetable stir fry. Don't be afraid to have it by itself if you need something for an apéritif—it is a party in a bottle! —*Gary Westby, K&L*



Your re-order price for this wine as a club member is \$33.99.

Club Italiano

2003 Castel Ruggero IGT

Nicoló d'Afflitto is one of Italy's busiest and most famous winemakers. Nicoló is the head winemaker for the Frescobaldi family, whose huge holdings stretch from just outside of Florence west to the Tuscan seaside; to Montalcino, Scansano and even northeast to Friuli. Add to that the Ferragamo family's two properties, one in Montalcino, and Il Borro, southeast of Florence (where James Suckling lives on their property). These and several other smaller wineries keep this guy really busy! Nicoló's weekend and evening job is in Chianti, though. Many folks don't know that Chianti is actually a place, what the English call Chiantishire. It is a 25-mile stretch between Florence and Siena, one of the most geographically and geologically diverse winegrowing areas anywhere. Nicoló's family has owned the Castel Ruggero since 1929.



Winemaker Nicoló d'Afflitto

Being a busy guy, Nicoló doesn't have time for another full-time job, so this month's wine, the 2003 Castel Ruggero IGT, has a tiny production of only 2,500 bottles. The 2003 Castel Ruggero IGT is made from 60% merlot, 30% cabernet franc and 10% syrah. The wine itself is really interesting, not your "Sideways" merlot or your average Super Tuscan. This is a wine with depth, grip and real character. It has lots of ripe fruit but with more facets than bottom-land merlot, more depth of flavor. I like to say saturated flavors (don't worry, no fats involved); it's intense,



focused and bold. The wine is rich and muscular on the palate, but has a supple fleshy texture that opens as the wine flows easily across your taste buds. The finish is intense, powerful and long lasting. I'd love this with a perfectly cooked rack of lamb drizzled with fresh, extra-virgin olive oil! This is a wine you can

drink now or age for another three to seven years. As to points, this wine got 90 from the *Wine Spectator*, which listed the price as \$55. —Greg St. Clair, K&L

Your re-order price for this wine as a club member is \$27.99.

The 2005 Gualdo del Re D.O.C Val di Cornia “Eliseo” Rosso

This wine is sure to set most folks to scratching their heads and saying, what the hell is that and how do you pronounce it? Well, first things first: This is a coastal Tuscan wine (I can see many of you relax a bit after that revelation) that is made from 80% sangiovese and 20% canaiolo, so it isn't as strange as you might think.

The Rossi family runs this small, idyllic winery with passion and commitment. They make just over 8,000 cases per year and have been rewarded by Italy's best wine writers with glowing reviews. Gambero Rosso has given them multiple three-glass awards and awarded this 2005 with 1 Glass in Gambero Rosso's *2008 Vini d'Italia*.

The blend would qualify as Chianti Classico if it were from there, but this wine has a very different character and flavor. Being so close to the sea, the vineyards benefit from a stable and warmer temperature (unlike the cold California coast, Tuscany's sea is warm). Growers can have some problems with humidity along the coast, but these vineyards are upland so they benefit from the sea breezes, which ventilate and keep the vineyards healthier and free from molds. The wine is lovely. The fruit has a bright character, fresh-plummy with hints of blackberry;

it's gravelly, and highlighted by smoky overtones. This is classic sangiovese, with great balance on the palate and superb length. You can drink this wine now over the next few years. I'm thinking it would be a perfect match for some Spaghetti all'Amatriciana, or some spit-roasted chicken or with some fine, aged Parmigiano-Reggiano or Tuscan Pecorino. Enjoy! —Greg St. Clair, K&L

Your re-order price for this wine as a club member is \$9.99.



Premium Wine Club

2006 Kirkham Peak Napa Merlot

Some merlot wines are very good, despite the famous portrayal in the movie "Sideways." In many instances, merlot is best as a blending grape with cabernet, but some producers still make great merlot. This merlot comes from one of Napa Valley's most respected family-owned wineries. The grapes come from the Yountville and Stags Leap area of the Napa Valley. This wine is a bit of a Bordeaux blend, having small amounts of cabernet sauvignon and cabernet franc. It was aged for almost two years in new French oak.

As we did last month, we will play the guessing game. In last month's game, a couple of people guessed the producer correctly. So please send your guesses to me at clydebeffa@klwines.com by April 10th. I will be in Bordeaux from April 1st to the 8th, but I will answer everyone who submits a guess. The only hints I can give you are that this property is one of Napa's best and makes great cabernet and merlot, as well as a fine chardonnay.

This wine has firm acidity and structure and an elegant bouquet of red berry



fruit with a hint of menthol, cherries and spice. It is a thoroughly satisfying wine that will make a perfect addition to a dinner of rack of lamb. It is young, so decanting one hour ahead will soften it. This wine will age well for several years in your cellar.

Your re-order price for this wine as a club member is \$13.95

2004 Mt. St. Helena Brand Napa Valley Cabernet Sauvignon

This is 79% cabernet sauvignon, 15% cabernet franc, 4% merlot and 2% malbec. This wine is simply delicious—trust me on that. The producers of this delicious wine have the following philosophy: “In making a wine, we may focus on varietal expression or we may focus on the nature of site, or location. We are intrigued with exploring the benefits of each of these directions. Our Source-Napa wines focus notably on the nature of site whereas our new Mount St. Helena Brand wines showcase the varietal fruit essence of our Napa grape types. To accomplish this goal, we bring together individual lots from various sub-appellations to create fruit-oriented, flavorful wines that are true to their varietal definition. Mount St. Helena Brand thus stands for varietal-focused wines from heritage lands.”

Don't lose focus, Ernesto—this wine is deeply colored, with a pungent, inviting nose of blackberry, blackcurrant, cedar, thyme and cloves. This wine is distinctly cabernet. Big, ripe blackberry flavors are complimented by cool notes of menthol and cassis. Dark olive, tobacco and pepper notes are supported by bright redcurrant and raspberry. This wine is very approachable and ready to drink now but the firm tannins and backbone of acidity will allow it to continue improving over the next couple of years. I love this wine because you do not have to ponder it. Just enjoy drinking it with a nice pork loin roast or lamb shank.

Your re-order price for this wine as a club member is \$13.95.

Best Buy Wine Club

2003 Château Laubarit Rouge, Entre-Deux-Mers

Everyone knows I love Bordeaux and here is an organic, biodynamic, great-tasting Bordeaux from the fine 2003 vintage. The Château Laubarit estate is located in a valley 45 km south of Bordeaux in the Entre-Deux-Mers. This region is set on a thick, rather broken layer of limestone, with a clay-limestone topsoil. The vineyards were planted in the Haut-Benauges part of the Bordeaux appellation by monks, who were providing shelter to pilgrims on the road to Santiago de Compostela, between the river Dordogne to the north and the Garonne to the south. The estate has been in the Dumas family since 1780. The current castle was built in 1910.

In 1965, Nicole Dumas married M. Pierre-Abel Simmonneau, who is an enologist, and that year they decided to convert the estate to organic cultivation. So they are pioneers, among the very first organic winegrowers in France and in Bordeaux. It has not been easy, as organic cultivation banning chemicals and respecting nature was not trendy until quite recently. Since 2002, the estate has been Demeter biodynamic certified. It is now one of 1600 organic certified vineyards in France and one of ten biodynamic certified vineyards in Bordeaux. Exporting wines is a new avenue for the estate, and they already enjoy steady sales in Taiwan, Japan, Ireland and some other countries.

Château Laubarit is a 25-hectare estate, with 18 hectares of merlot and cabernet sauvignon and seven



Château Laubarit is a pioneer of organic grape cultivation.

hectares of sauvignon, muscadelle, sémillon and ugni blanc. It produces AOC Bordeaux Haut Benauge red, dry white, sweet white, rosé, claret as well as AOC Crémant de Bordeaux.

Hey, the wine tastes great too. It is full and ripe, but not over-ripe. It's classic Bordeaux with good red current and some cassis on the nose. Throw in a touch of vanilla oak and a smidge of tobacco and you have a wine that's meant to be drunk in the next few years. I would pair it with a veal chop or rabbit dish.

Your re-order price for this wine as a club member is \$9.49.

2006 Chateau La Forêt Blanc, Entre-Deux-Mers

My first choice for dry white wines in the spring and summer has to be white Bordeaux, especially from superb vintages such as 2004 or 2006. They are so under-valued (unlike their red counterparts) and so expressive and palate pleasing. Sitting on my back porch at Lake Tahoe, watching the sun set over the lake, and contemplating my next newsletter article is just heavenly with a glass of white Bordeaux in my hand.

This property is relatively new, and was purchased and renovated by the Defraisne family in the 1970s. The owner is Stéphane Defraisne, a progressive 36-year-old oenologist from Belgium. The property is situated right on the top of the Entre-Deux-Mers, southeast of the village of Créon and adjoining the vineyards of Château Thieuley and Château Bauduc. The property has only five acres of white grapes and the soil has mainly clay with some gravel. The blend is 40% sauvignon blanc, 40% muscadelle, and 20% of sémillon. That's a very large percentage of muscadelle, which lends elegance and perfume to the blend. The sémillon gives roundness and richness, while the sauvignon blanc gives snappy acidity and citrus qualities. This wine is flinty and perfumed, with pleasant finesse and no oak. Bill Blatch, Bordeaux *négociant* par excellence, says: "Stéphane Defraisne is well-known to members as a top producer of incisive, clean, fleshy-perfumed whites." Here is a wine I will buy a case of and enjoy throughout the summer, either as a before-dinner cocktail or with dinner, say a nice piece of sole or some steamed clams.



Your re-order price for this wine as a club member is \$9.49.

As a K&L Wine Club member, you have an existing *online account*. If you don't know your online ID and password, please tell us and we will e-mail your information. Please make sure we have your email address so that you can log onto our website to place orders and manage your account. Feel free to call or email if you have any questions. (800) 247-5987 x2766 or theclubs@klwines.com.

We don't want you to miss any shipments! Please get in touch with us:

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- Whenever you change shipping addresses or phone numbers.
- *If you will be away when the shipment arrives during the first two weeks of the month. We will hold the shipment until you are there to receive it.*
- To provide or update your e-mail address. This benefits us all. It often allows us to resolve your issues in a more timely fashion. Also, with e-mail we can alert you to member-only specials more quickly than we can with this newsletter.

Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings from any of our clubs. The following pages contain a “backlist” of each club. Please note the prices for each wine. The phone number to place orders is 800-247-5987. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. If you have any wine club-related issues, call us at x2766 and we will help you resolve them. We have a voice-mail system, and if we can't take your call immediately we will return it as soon as possible. In addition, you can email us at theclubs@klwines.com.

All wine can be purchased by the single bottle. Prices are shown after each wine listed

Tax (in California) and shipping will be added to each order.

For a complete, up-to-date inventory listing visit us online at: www.klwines.com

Champagne Club: Previous Offerings

_____ Bottle(s) of 1999 Laurent-Perrier Brut @ \$39.99 per bottle

We are very pleased to be able to offer this excellent Vintage Champagne. Our special relationship with Laurent-Perrier enabled us to procure some of the just-released 1999 vintage. This vintage is characterized by richness and openness that make the wines a pleasure to drink now. The 1999 is composed of 55% Pinot Noir and 45% Chardonnay with a very light dosage to allow the wine to reveal its true nature. The fruit comes mainly from Mesnil, Cramant, Ambonnay, Bouzy, Tours-sur-Marne and Verzenay. Historically, most of these crus have formed the basis of Laurent-Perrier's Champagnes. The wine is bottle-aged for a minimum of seven years.

_____ Bottle(s) of Elisabeth Goutorbe Cuvée Eclatante Brut @ \$29.99 per bottle

The Pinot comes through on the nose with very pretty candied cherry interlaced with fresh baked bread. On the palate it has a lot of body; firm, dry black cherry fruit and tons of savory, masculine Pinot Noir flavors. It has a good finish with a line of chalky minerality that is uncommon in a Champagne based on 2003.

_____ Bottle(s) of Mandois Brut Origine @ \$29.99 per bottle

The Mandois family have been growers in Pierry, a suburb of Epernay, since 1735. The Brut Origine is tank-fermented and then aged in old barrels for six months before being aged an additional three years on the lees. It is composed of 40% Chardonnay, 30% Meunier and 30% Pinot Noir and only dosed at seven grams per liter—exactly half of the maximum allowed for brut Champagne. The wine has a pale straw color and a creamy, restrained nose. The Champagne is muscular, quite dry and framed rather than flavored by the wood. The finish is very solid and lingering, confirming its special cuvée quality over that of a normal non-vintage Champagne.

_____ Bottle(s) of 2000 Piper Heidsieck @ \$54.99 per bottle

93 points *Wine Spectator*: “An opulent, energetic bubbly, this has a concentrated essence of vanilla, honey, apricot and citrus notes, with a long finish. The firm structure offsets its richness. A compelling 2000.” K&L's notes: This vintage Champagne is a blend of 60% Pinot Noir and 40% Chardonnay, fermented in stainless steel and put through full malolactic. It is very, very toasty and rich given its age. (*Gary Westby, K&L*)

Signature Red Club: Previous Offerings

_____ Bottle(s) of 2005 Château Coufran, Médoc @ \$23.99 per bottle

The 2005 Château Coufran has a beautiful dark purple color. On the nose, the wine has loads of dark fruit with notes of cedar, smoke and spice. On the palate, the wine has a strong initial attack but with lots of sweet fruit and ripe, rounded tannins. Very good balance and length on the finish. This is a very good, complete wine. Cellar it or decant and enjoy now with any red meat or hard cheese.

_____ Bottle(s) of 2005 Lost Canyon Winery, Stage Gulch Vineyard, Syrah @ \$23.99 per bottle

The wine is a beautiful, deep purple color. It has incredible aromatic complexity with notes ranging from violets and roses to blackberry, leather, tobacco, bacon and spice. On the palate the wine is full-bodied with great depth,

loads of dark fruits and some Syrah spice balanced by a lively acidity. The finish is long and fine. We were oohing and ahing over this one when we tasted it and I think you will all be impressed too. Enjoy this hearty wine on a cold winter evening with a roast or stew.

_____ Bottle(s) of 2003 S.P. Drummer, Blair Vineyard, Napa Red @ \$23.99 per bottle

The 2003 harvest was a warm one in Napa Valley, producing fully ripened fruit and ripe, almost oily tannins. While the wine is matured in 60% new French oak, the winemaker believes that oak should not be a flavor on its own but should augment the aromatics and add structure to round out the wine's mouthfeel. The nose is very aromatic and perfumed; on the palate, the wine is full of creamy currant fruit with leafy, spice-cake notes. It is powerful and elegant at the same time. The tannins are fine grained and the finish is long. Drink over the next five years.

_____ Bottle(s) of 2003 Amici, Napa Valley Cabernet Sauvignon @ \$23.99 per bottle

The 2003 Amici Cellars Cabernet Sauvignon, Napa Valley is composed of 90% Cabernet Sauvignon and 10% Merlot and was aged in 50% new French oak barrels. The addition of Merlot adds richness to the mouth feel and increases the aromatics of the wine. The color is fairly dark and extracted with opaque purple hues. On the nose it is dominated by blackberry and cassis with vanilla and spice from the French oak. On the palate, the wine has gobs of dark fruit with suave, soft tannins, which allow the currant-blackberry flavors to take center stage. Enjoy this wine with a steak or any winter beef stew.

_____ Bottle(s) of 2004 Altolandon, Manchuela, Spain @ \$21.99 per bottle —**K&L Special!**

90 points Robert Parker: "The 2004 Altolandon marks the debut of this wine sourced from an organically farmed, cool-climate vineyard. The wine was aged for 12 months in a mixture of French and American oak. The wine is 50% Syrah with the balance consisting of Merlot, Cabernet Sauvignon, and Grenache. Purple/black in color, it offers up a brooding nose of pepper, grilled meat, sausage, blueberry and black currant. Tightly wound but dense and layered, the wine is slightly compact in the finish. If this wine continues to evolve, my score will appear conservative."

Club Italiano Previous Offerings

___ Bottle(s) of 2004 Vigne e Vini Primitivo di Manduria "Papale" @ \$8.99 per bottle

This grape, as everyone knows, is genetically very close to zinfandel, but there's a lot of discussion surrounding it. In fact, that's such a thorny, hot-button issue that I don't wish to go into it here. Suffice it to say, it is like a zinfandel! The wine is rich and fleshy and has a touch of tannin but is inherently focused. The fruit is very complex and while not exuberantly California zin-like, it has earthy underpinnings. The wine's broad, smooth texture plays easily across your palate yet is refreshingly balanced. It leaves you reaching again for the bottle to pour another glass. Winemakers Mimo and Maria Teresa suggest you have it with braised meats and rich pasta. —*Greg St Clair*

Premium Wine Club: Previous Offerings

_____ Bottles of 2006 R Wines, Three Rings Shiraz, Barossa Valley, Australia @\$12.99 per bottle

Robert Parker scores this 91 points and says: "There are 14,000 cases of the 2006 Shiraz, a wine sourced from three Barossa vineyards. The wine was aged in seasoned American oak. Opaque purple colored, it offers up a jammy perfume of cedar, spice box, violets, blueberry, and blackberry. This leads to a medium to full-bodied wine made in a surprisingly elegant style. Supple-textured, full-flavored, with well-integrated tannin, this hedonistic effort will evolve for three to five years but can be enjoyed now and over the next ten years."

_____ Bottles of 2006 Kirkham Peak Cabernet Sauvignon, Napa Valley @\$14.99 per bottle

The grapes are from a number of top Napa Valley vineyards known for their deep volcanic loam with underlying clay and gravel that is optimal for drainage. This wine is enormously complex, with hints of currant and black cherry. It is elegantly integrated with mocha and vanilla flavors, from the toasty French oak; the flavors are both mellow and ripe. This supple wine has lingering chocolate overtones and round tannins that frame the concentrated finish. It is ready to drink now with a roast or spring leg of lamb and will develop a wonderful complexity over the next three to ten years.

_____ Bottle(s) of 2004 Château Cantelys Blanc, Pessac-Léognan @ \$13.99 per bottle

The 2004 Château Cantelys Blanc has a lovely nose of white flowers, pear and lanolin. On the palate the wine is light, delicate and focused with lots of grapefruit and tangerine notes and a good persistence on the finish.

_____ Bottle(s) of 2006 Alvaro Castro, Dão, Portugal @ \$12.99 per bottle —**K&L Special!**

The 2006 Alvaro Castro, Dão, Portugal is a blend of fruit from the two Quintas. It is composed of 65% Tinta Roriz (Tempranillo) and Jaen, 35% Touriga Nacional and Alfrocheiro. The wine has a lovely ruby color with ripe fruit, violets and dusty tannin on the nose. On the palate, the wine is medium bodied with sweet, dark fruits. You can serve this with all manner of fare including meats and cheeses.

_____ Bottle(s) of 2005 Pascal Bouchard, Chablis @ \$13.99 per bottle

The fermentation took place in a mixture of tanks (70%) and neutral oak (30%). The result is a Chablis with concentration, drive and lots of mid-palate weight. We are very happy to have found this producer and hope you like the wine as much as we do. Serve it as an apéritif or with fish, shellfish or white meat.

Best Buy Wine Club: Previous Offerings

_____ Bottles of 2004 Brokenwood Sémillon, Hunter Valley Australia @\$8.49 per bottle

Are you kidding me—90 points for \$8.49? A luminous green/yellow sémillon with lifted, zesty, lemongrass aromas and sweet apple-blossom characters. Some lime is evident. The perfect balance of fruit, alcohol and minerality combine for a seamless finish. In other words, it tastes very good. It is worth it to buy a few cases for the upcoming spring and summer. And we love the screw-cap closure. Here is a fine wine to serve with some crab or steamed clams, or even a piece of swordfish.

_____ Bottles of 2005 Walden, Côtes du Roussillon @\$10.49 per bottle

This wine is 30% grenache noir, 30% carignan, and 40% syrah. The vines are mostly 50 years old. This wine is perfect to serve with pasta or grilled meats and even some nice manchego cheese. Robert Parker scored this value wine 88 points and mentioned that it displays aromas of kirsch, tart black raspberry, and pungent smoked meat and roasted nut. He suggested the price was \$15.

_____ Bottle(s) of 2004 Domaine de Montalon, Bordeaux Supérieur @ \$9.49 per bottle

This red is very young and tight on the nose so please let it breathe for a while in a large glass. With air it develops great aromas of dark cherry with a touch of spice. On the palate, it has good, fleshy cherry fruit and fine, round tannins. The finish is long and fine. It is a classic Bordeaux Claret that can be drunk now or over the next five years. Don't hesitate to decant this wine two to three hours before dinner.

_____ Bottle(s) of 2006 Jean-Louis Denois, Chardonnay @ \$9.49 per bottle

The 2006 Jean-Louis Denois Chardonnay has a lovely gold-green color with notes of apple and vanilla on the nose. On the palate, the wine is broad and mouth-filling with creamy mid-palate, but not soaked in oak. This is just the thing to keep on hand for impromptu get-togethers and Tuesday night suppers. It will please those who love California Chardonnay, but will also impress fans of White Burgundy.

_____ Bottle(s) of 2006 Blason Franconia, Venezia-Giulia, IGT @ \$9.49 per bottle

The 2006 Blason Franconia (Blaufrankisch) has a supple, ripe and soft richness as it flows across the palate. The texture is warm and reassuring in the mouth. The nose is complex, highlighted by black pepper and rich plummy fruit; these elements create an interplay reminiscent of a Côte du Rhône with hints of Bordeaux. It finishes with a long, clean and dry finish that just begs for food.

_____ Bottle(s) of 2006 Via Terra Garnacha, Terra Alta @ \$9.49 per bottle

The 2006 Via Terra red is composed primarily of red garnacha with a very small amount of old-vine Carignan. The wine was aged for four months in French oak. On the nose, the 2006 Via Terra Red has loads of dark fruit aromas and notes of violets. On the palate, the wine is medium-bodied and round, with lots of blueberry and blackberry flavors along with a bit of spice. This will work great with a stew or any kind of grilled meat.

_____ Bottle(s) of 2006 Via Terra Garnacha Blanc, Terra Alta @ \$9.49 per bottle

The Via Terra Garnacha Blanca 2006 is composed of primarily Garnacha Blanc with a very small amount of Macabeo. The wine was aged for four months in French oak. The wine is nicely aromatic on the nose with white flowers and stone fruit notes. On the palate, there are ripe flavors of pear and lychee with a very nice underlying minerality. This wine will make a great apéritif but also go well with any fish or white meat.

_____ Bottle(s) of 2006 Château Cantelys, Bordeaux Rosé @ \$7.99 per bottle —**K&L Special!**

This a lovely wine with a delicate nose of red fruits and hibiscus. On the palate it explodes with light red fruit flavors such as strawberry, raspberry and watermelon. The wine has a good fruit/acid balance and finishes clean with some sage-like savory notes that keep it from being just a simple fruit bomb and make it great with food.

_____ Bottle(s) of 2004 Duseigneur, Laudun, Côtes du Rhône-Villages @ \$9.49 per bottle

The 2004 Domaine Duseigneur, Laudun, Côtes du Rhône-Villages has a pretty ruby color with a pronounced nose of fresh red fruits, especially cherry. On the palate, the wine is very fresh and lively with good fruit and a supple mouth feel with a long, elegant finish.

_____ Bottle(s) of 2006 Ayama, Paarl, South Africa, Chardonnay @ \$7.99 per bottle —**K&L Special!**

The 2006 Ayama Chardonnay is lightly oaked and well balanced, with aromas of baked pear, citrus and notes of buttered toast. On the palate, it has complex flavors of tropical fruit and ripe citrus ending on a clear, crisp note, with traces of clove and ginger, rich butterscotch and vanilla. It is ready for immediate enjoyment but will mature well for up to three years. Enjoy this lovely wine with shellfish, light meat dishes or salmon, or as an apéritif.

_____ Bottle(s) of 2006 Kalinda Sauvignon Blanc, Redwood Valley @ \$9.49 per bottle

This is composed of 99% Sauvignon Blanc from yields of less than four tons per acre and about 1% barrel-fermented Viognier. The wine has great balance, a nice fleshiness on the palate paired with great acidity and an overall elegance that will lead you back again and again for another sip. The wine shows notes of jasmine, tangerine and grapefruit on the nose and follows through with flavors of pink grapefruit, guava and white peaches.

_____ Bottle(s) of 2005 Bleasdale Verdelho @ \$7.99 per bottle —**K&L Special!**

This exhibits aromas of orange blossom, melons and tropical fruits. On the palate, ripe citrus and pineapple notes combine rich and lively fruit with excellent acid balance and freshness. This makes a great apéritif.



Schott Zwiesel Titanium Stemware

Proper glassware, correctly shaped and sized, is essential to the full enjoyment of your fine wines. Schott Zwiesel ultra-durable wine glasses, available for Cabernet, Pinot Noir, Champagne, Chardonnay and Zinfandel/Chianti, are a must for every wine lover. We can offer you the wonderful Schott Zwiesel Titanium stemware at the best price in the US. These beautiful glasses generally retail for \$12.99, but K&L's club price is only \$47.94 per case of six (that's only \$7.99 per stem), a truly outstanding bargain! We can ship in full cases only, but you can purchase the glasses individually at this price in our stores.

(Shown at left: Tritan Burgundy Glass by Schott Zwiesel.)

Additional Club Specials

1991 Beaulieu Vineyards Private Reserve Cabernet Sauvignon “Georges de Latour” Special Club price \$29.99 (Regular K&L price \$39.99)

The 1991 vintage was a watershed in Napa, with the harvest pushed out to Halloween. The long, cool growing season yielded wines of great complexity and aging potential. The '91s remains highly collectible, and with the passage of time most of the wines have finally come of age. The Georges de Latour Private Reserve 1991 is truly a “Claret” style wine, replete with solid structure, elegance of style and the telltale bouquet of herbs, spice and tobacco leaf that wine aficionados refer to as “Rutherford Dust.” This is a wine to savor with game dishes or roast meats and would be a superb accompaniment to a cheese course. We are so pleased to offer you this wonderful opportunity to sample a fully mature Napa cabernet. As recently as January of 2008, the 1991 has sold for \$80 a bottle. —*Joe Zugelder*

2005 Beaumont, Haut-Médoc Special Club price \$15.99 (Regular K&L price \$16.99)

According to Robert Parker: “Space limitations did not allow complete tasting notes for this Cru Bourgeois, but 2005 is the finest vintage for these wines since 1982. The range of scores for these wines should give readers an idea of just how consistent this vintage is at this level. Given the style of the vintage, most of these wines should be accessible young yet evolve for a decade or more because of their concentration and tannic structure.” (04/06) K&L's Barrel Tasting notes: Toasty oak aromas and red fruit flavors. Elegant. Easy drinker. Value? 1/2 * —*Clyde Belfà, K&L Bordeaux buyer*

2006 Grange Tiphaine “Les Cassiers” Special Club price \$9.99 (Regular K&L price \$12.99)

Damien Delecheneau's future is bright. He is respected widely and considered one of the most promising young vigneron in the Loire Valley. Damien continues the work of his family domaine in the Touraine-Amboise appellation but with renewed vigor and respect for the vines. He is fortunate to have eleven hectares of vineyards with an average age of 60 years. He farms without the use of chemicals. Harvest is done by hand, fermentation is carried out by native yeast and there is no pumping after the initial pressing. Both he and his wife studied winemaking and did a stage here in California, he at Clos Pegase and she at Cain. He also plays the clarinet quite well, hence the musical references on the bottles. Les Cassiers is a bottling of pure Gamay from flint soils with clay that he ferments using carbonic maceration. It is fresh and juicy with aromas of wild cherries, blackberries and spice. No tutti-frutti Gamay here; this is the real quaffable deliciousness you're looking for. —*Jeff Vierra, K&L Loire Buyer*