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Dear K&L Wine Club Members,

As Easter approaches I am seeing more and more articles about “the wine glut” and how there are so many great deals out there. Well, there is a ton of wine out there and there are some deals, but the amount of truly exceptional wine at sensible pricing is not quite so plentiful as they say. Clyde and I taste dozens of wines a week for club consideration and while most are good, truly only a handful are great. Those great wines then need to fit our club perimeters such as price and perceived value, which whittles down the field even more. One problem that emerges is when we find a great wine that doesn't quite fit. What should we do with it? Rather than lose out on these great wines, we have decided to offer special club deals to our wine club members. That gives you more great wine deals and adds value to your club membership.

Please check out the special offerings on page 12. This month we have three extraordinary ones, including our first ever spirit offering, the 2000 Springbank 9-year-old “d'Yquem Cask” single-malt scotch whiskey, regularly \$65.99 but \$59.99 for our club members. This is a truly compelling offer. If you are a single malt connoisseur or just like a wee dram from time to time, you're going to love this bottle.

Our other two page-12 specials are both stunning 2006 California cabernet sauvignons. One is from one of my favorite up-and-coming wineries, Cliff Lede in the Stag's Leap District. If you're a fan of cabernet sauvignons from Stag's Leap then you owe it to yourself to check this wine out. We also have the 2006 Geyser Peak Reserve Cabernet Sauvignon from Alexander Valley. Alexander Valley offers more potential to make great cabernet sauvignon for a wallet-friendly price than any other region in California. Its unique location gives you the best of both Sonoma (structure & terroir) and Napa (fruit).

A quick rundown of the wines this month in our five clubs: The Best Buy Club features two pretty, fruit-forward offerings in the 2008 Monteviejo Festivo Malbec from Argentina and the 2008 Barber Cellars “Lazarie” Sauvignon Blanc from Dry Creek Valley. Both are drinking great now with tons of bright fruit and great balance to pair with springtime meals. Our Premium Club has the 2008 Bieville Chablis which proves that there is great wine from Burgundy that doesn't empty your wallet, and the 2007 Château Paradis Terre Rouge, an amazing value coming out of Provence. The magnificent Signature Red Club's two offerings demonstrate the best of two distinctly different terroirs with the 2004 Meyer Cabernet Sauvignon Napa Valley and the 2005 Domaine Chapelle Santenay Premier Cru “Beaurepaire,” an excellent red from the greatest Burgundy vintage this century.

The Club Italiano this month has two full-bodied, bold reds guaranteed to put the spring back in your step. These two reds will match famously with your next pasta dinner to make it an evening to remember. The return of the Champagne Club is always a cause for celebration and this month is no different with two stellar offerings. The 2005 Bonville Vintage Champagne is our first foray into what looks to be a memorable vintage, and we have a stunning offering from renowned producer Pommery called “Aspanage Brut.” These wines should be a delight to open and share with friends and family.

Cheers,

Alex Pross, Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2005 Domaine Chapelle Santenay Premier Cru “Beaurepaire”

Domaine Chapelle is a family-owned domaine, committed to organic viticulture. Beaurepaire, the vineyard closest to their winery building, was the first one they converted to organic growing. As Jean-Francois Chapelle told me: “As it is directly opposite my window, it was the easiest to keep a very close eye on as we converted to organic, so naturally we started there.” They are now certified organic growers and have not used herbicides for more than a decade. All harvest is by hand to preserve the quality of grapes, and the hand-sorting table is prominent in their newly remodeled facility.

Beaurepaire is an east-facing vineyard, on a slope with clay and limestone in the rocky soil. Half of the vineyard is 45 years old, while the other half of the vines were replanted 18 years ago. This wine shows lovely material on the mid-palate, with rich, dark fruit and an interesting earthy character. This is a wonderful value from a terrific vintage, made possible only by our direct import from the producer.

—Keith Wollenberg, *K&L Burgundy Buyer*

A great wine to pair with rack of lamb or a pork tenderloin. Will cellar well for five years, but it is quite delightful right now. —Clyde Beffa

Your re-order price for this wine as a club member is \$24.49.

2004 Meyer Cabernet Sauvignon, Napa Valley

The story of Meyer Cabernet Sauvignon begins in 1996, when Stanley and Helen Cheng purchased a beautiful 127-acre ranch located on Napa Valley’s eastern slopes at the base of Okell Hill. By 1997, they had planted their first vineyards and by 2002, with the help of famed winemaker Mark Herold (of Merus), the wines were already achieving critical acclaim. This property not only produces great wines under the Meyer label, but also the Hestan and newly added Stephanie label. With three great projects coming from the 41 acres worth of Bordeaux varietals, Meyer, Hestan and Stephanie are labels to be on the watch for.



Stanley and Helen Cheng.



A view of the Meyer vineyards.

The 2004 Meyer Cabernet Sauvignon Napa Valley is a perfect example of why I love 2004 cabernet sauvignon from Napa Valley. The 2004 vintage shares many similarities with the 2002 but I think there is a bit more fruit and bit less tannins in general, making the wines more appealing for immediate consumption. The 2004 Meyer Cabernet Sauvignon does not disappoint. From the moment it hits the glass aromas of blackberries, black cherries and rich oak spring forth, while on the palate the wine has firm tannins, sexy fruit and just a dash of acidity to keep everything in line. The finish is long, smooth and lush with subtle notes of cedar and mocha. This

wine will age flawlessly for the next ten years but can be enjoyed now if you can't wait that long. I would drink this with a big steak, rich cheeses or on its own when you crave a big red. *Wine Spectator* gave this 90 points.

Your re-order price for this wine as a club member is \$24.99.

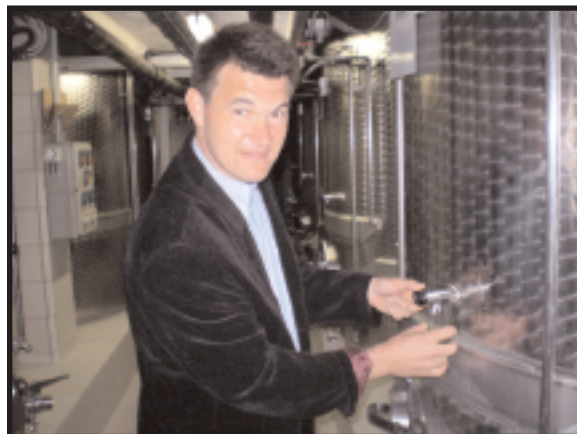
Champagne Club

Notes by Gary Westby, K&L's Champagne buyer

It takes a long time and lots of trips to Champagne to get the hang of tasting “vin clair,” the still wine that is transformed into Champagne after bottling. The vin clair is full of searing acidity, often sulfury, and almost always closed. The chardonnay is the hardest to taste young as it is the highest in acid.

2005 Franck Bonville “Millesime” Brut Blanc de Blancs Champagne

I have always thought of Bonville as the most “vertical worthy” Champagne producer that we import, and when I tasted the 2005, I thought it would be interesting to include another vintage in the club. We featured the 2004 last year. The two vintages could not be more different. The 2004 showed the precise linearity of a “classic” (read: cold & wet) vintage in Champagne. The 2005, by contrast, is open and rich, yet with excellent backbone and acidity. It has the classic dough and white flowers on the nose that are indicative of a sunny vintage on the Côte de Blancs. Olivier Bonville thinks it is the finest he has made and prefers it to his great 1996. I don't know if I would go that far, but it sure is good! Kirk Walker and I were at the estate when Olivier was bringing the grapes in on September 13th, 2005. It was a California-like day for harvesting and the family was very, very happy. This wine is composed entirely of estate chardonnay, 70% from Avize and 30% from Oger. It is fermented entirely in stainless steel and goes through complete malolactic fermentation.



Olivier Bonville draws a sample of vin clair from the tank.

I would suggest pairing this Champagne with the first warm day of spring and perhaps some raw oysters. If spring isn't cooperating, go for a steaming bowl of clams. I think you will find the shellfish sweeten up the wine and will give you a glimpse of what this Champagne's future holds. I have been keeping track of this one for a long time and plan on getting some down into the cellar to enjoy over the teens. Shall we do the 2006 next year?

Your re-order price for this wine as a club member is \$34.99.

Pommery “Brut Apanage” Champagne

This is the first big-house Champagne that we have had in the club for quite a while. It was a wine (and a deal!) that we just couldn't pass up. Made by Pommery specifically for pairing with food, it is aged six months longer than their Brut Royal, for a total of 42 months on the lees. The dosage is lower, and the selection far more strict: Only half of the forty villages that can go into the Royal make the cut for the Apanage. I would suggest pairing this with a rich fish dish, or even a chicken entrée with a cream sauce.

Your re-order price for this wine as a club member is \$34.99.

Club Italiano

Notes by Greg St. Clair, K&L's Italian wine buyer.

2007 Rocca di Montegrossi Chianti Classico

Every year when I am in Chianti I make the trek to far away Monti, high in the hills of Gaiole, to taste the new vintages of Rocca di Montegrossi. It isn't actually necessary to visit—I could always taste all of the new releases at Vinitaly in Verona—but there is something about traipsing through these beautiful

vineyards in one of Chianti Classico's highest points that draws me back every year. Here at what seems the top of the world sangiovese reigns supreme. This high elevation slows down its maturation so that when it is ripe it is a complete phenolic ripeness, not just a sugar level. This means it gets a longer hang time to develop more aromatics and flavors. The *galestro* soil (an exfoliating marine shale generally thought of as best for sangiovese) is a natural growth inhibitor, limiting the plant's vigor. Left to its own devices on deep, rich soil, sangiovese has a propensity to grow wild.

Marco Ricasoli, owner/winemaker at Rocca di Montegrossi, with the assistance of consulting enologist Attilio Pagli (one of Italy's least praised and best, especially for sangiovese) make some of my favorite Chianti Classicos. Marco has begun to farm his vineyards organically and is a vintage or so away from certification (bureaucracy in Italy is always an unsure thing). He also uses only green energy to run the winery. The 2007 Tuscan vintage is becoming legendary already. It's similar in richness to the famous 1997, but the 2007 richness developed over a longer growing season. The much later harvest added more depth and facets to the flavors.

The 2007 Rocca di Montegrossi Chianti Classico is wonderful. This wine has more meat on its bones than previous vintages, more complex flavors with hints of earth yet more flowers and red fruits. The wine is bigger than it seems. The muscle and structure are camouflaged behind the luscious fruit and the aromatics make you dream of delicacy rather than structure. We didn't get much of this wine, so don't wait to taste it. Then, buy what you can in a hurry from this great vintage.

Your re-order price for this wine as a club member is: \$17.99.

2006 I Favati Campi Taurasini "Cretarossa"

Aglianico has been the most important red grape in southern Italy for millennia. Wines made from aglianico have been tasted and esteemed by Pliny the Elder, Robert Parker and many in between. My own experience with aglianico started with the wines of Mastroberardino, who decades ago worked tirelessly promoting their Taurasi (100% aglianico from Campania) all over America. The Mastroberardino family released their superb wines very late so the ferocious tannins had softened, a little. Yes, for some aglianico and Tannin (yes with a capital T) were synonymous, but as the years have passed, better understanding of fermentation technology, and vineyard techniques focused on phenolic ripeness, have allowed aglianico to become more mainstream.

The Favati family has been making wine in the area since the early 1990s and the winery is still a family affair. It is in southern Italy in the heart of aglianico country, east of Naples in the province of Avellino. With its beautiful tile roofs, coastal lemon orchards and hot summers, southern Italy can seem as far south as Mexico. In fact, this growing region, which is about 1500 feet above sea level, is at 40° North. That's the same latitude as New York, and along the California coast it's north of the town of Mendocino!

The Favati family makes about 4000 cases of wine a year, including some white (a Taurasi) as well as this month's club wine, the 2006 I Favati Campi Taurasini "Cretarossa." I just love this wine's full and powerful palate feel. It is luscious and filling but at the same time has good structure and length. It has loads of deep black cherry fruit coupled with a supple and mouth-filling richness that just goes on and on. Hints of middle eastern spice emerge as the wine comes to the end of its long finish. This is definitely a wine to have with food, cheeses, braised meats or a big New York steak.

Your re-order price for this wine as a club member is: \$16.99.



Marco Ricasoli pours some Rocca di Montegrossi.



Premium Wine Club

2008 Louis Moreau “Domaine de Bieville” Chablis

Louis and Anne Moreau, who own this estate, farm it with great care. They have stopped using all pesticides, reduced their use of herbicides, and started plowing between rows instead of spraying. The vines are about 45 years old. The Bieville is always a bit rounder in character than their Louis Moreau Chablis, but retains the same sense of freshness and bright minerality to accompany the lovely floral notes. 2008 was a fabulous vintage in Chablis, as you will see when you taste this. The finish is unmistakably Chablis, with notes of limestone and oyster shells and a very pretty note of white flowers. This is a terrific bottle of wine. It will be a delight with your Dungeness crab. —*Keith Wollenberg, K&L Burgundy Buyer*

Your re-order price for this wine as a club member is: \$14.49.

2007 Château Paradis “Terre de Provence” Coteaux d’Aix en Provence

It seems that every few years we hear about some new hot region that is producing great red wine values. Still, the greatest red values in the world in my opinion still consistently originate from either the Rhône Valley or Provence. These regions seem to consistently produce wines that have the purity of fruit I crave while simultaneously giving me complexity and balance that, in a similar wine from either Bordeaux or Napa Valley, would usually cost double or even triple the price. The 2007 Château Paradis is a stunning value that clearly demonstrates what amazing values are capable of coming out of the Provence region.

Château Paradis is owned by Phillipe and Juliette Deschamps, and the wines are made by Michael Tardieu. The terroir features chalky slopes of clay sand and white stones, where the deep-rooted vines are capable of producing complex and rich fruit. The 2007 Château Paradis is the kind of wine you bring home and open, not expecting to get such high quality for what you just paid. This wine has it all: deep fruit, an exotic nose and multiple layers of flavors. The complexity is truly notable, as is the balance and harmony of this masterful under-\$20 offering. If you have been looking for a case-worthy selection then your search has ended. I would drink this with my favorite lamb or pork dishes or with a hearty mushroom risotto, for our vegetarian wine drinkers. This wine will age well for five years but is made to be enjoyed now with friends and family. Robert Parker gave this wine 91 points.

Your re-order price for this wine as a club member is: \$13.49.



Phillipe and Juliette Deschamps.

Best Buy Wine Club

2008 Barber Sauvignon Blanc

Barber Cellars is a small winery started by husband and wife team Lorraine and Michael Barber in 2006. Using only sustainably or biodynamically grown fruit of the highest quality from single-vineyard sources in Dry Creek Valley, the winery is dedicated to producing unique and expressive Sonoma wines. While working sales for a handful of Bay Area retailers including K&L, Michael taught himself winemaking by picking through the UC Davis course books, making wine at home, and gathering advice from respected peers and winemakers. The Barbers make wine with a rigid, old-world philosophy: low-alcohol, high-acid

wines that are made with no manipulations, no additions, and as little sulfite as possible. They know that California wine can still be great art, and they do not want the expressiveness of vintage or terroir to be diluted by unnatural winemaker manipulations.

Their sauvignon blanc, “Lazarie,” is named for two people who are very important to them: Lorraine’s great grandfather Lazarus and Michael’s mother Marie. The grapes come from a single block of the Handley Ranch vineyard close to Healdsburg, planted in the early 1990s by the father of Milla Handley, the well-known Anderson Valley producer. The vineyard is in a uniquely cool and temperate area with rich, alluvial soils, so the grapes ripen evenly and maintain very sharp acidity. A few sauvignon musque grapes are planted with the sauvignon blanc and the two varietals are harvested together. The combination gives a greater complexity to the finished wine.

For production, the grapes are whole-cluster pressed before a long, cool fermentation. The wine is left on the lees for five months before being bottled completely unfinned. The result is a wine of subtle fruit and fresh acidity with a very long finish. According to *Wine Enthusiast*: “Barber has produced a young, vigorous and polished Sauvignon Blanc. It’s fully dry and crisp in acidity, showing flavors of apples, grapefruits, kiwis, vanilla and white pepper. A very nice, versatile white wine, at a good price.”

Your re-order price for this wine as a club member is \$8.99.

2008 Monteviejo Festivo Malbec Mendoza

The malbec grape is indigenous to the Cahors region of southern France, and also the Loire Valley, where it is known as “cot.” Both French versions are drier and tend to have higher tannin and acidity, which gives the wines a much drier impression and makes them good for food, but perhaps a bit more challenging to appreciate on their own. Argentina, on the other hand, has ideal weather for the malbec grape—warm during the day with significantly lower evening temperatures—and a wealth of older vines located on highly elevated vineyards. This helps to naturally reduce the yields of the vines. Argentinean malbec is an ever popular customer favorite.

We are always big fans of Monteviejo’s Festivo Malbec. It ranks right up there with our very best everyday values from any region, and consistently delivers a whole lot of flavor, structure and value for the money. It is produced from 100% malbec sourced from various top sites in the Mendoza region of Argentina. One of the world’s most in-demand wine consultants, Michel Rolland, who lists many top-notch Bordeaux, Napa and Italian names on his client roster, has a hand in the making of this wine.

This 2008 has primary aromas of blackberry and black plum, with similar, intense fruit flavors on the palate, perhaps with a suggestion of red fruits intermingling. Polished, moderate tannins add structure and make this an ideal partner for a wide range of foods, from roasted chicken to pan-seared skirt steak with roasted potatoes, or perhaps that Argentine classic, *parillada mixta*, a platter of grilled meats, pork and sausage. Also great with “meaty” vegetarian dishes such as mushroom dishes, or rosemary, thyme and garlic-flavored beans. It also works beautifully as a casual sipper. *Salud!*

Your re-order price for this wine as a club member is \$8.99.



Lorraine Barber among the barrels.

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

Signature Red Club Previous Offerings

_____ Bottle(s) of 2006 Domaine Les Pallieres Gigondas @ \$23.99 per bottle

The 2006 Domaine Les Pallieres Gigondas is even better today than it was when I tasted it some months ago. This wine is gorgeous with a seductive nose of red fruits, fresh earth, flowers and hints of Asian spice. The palate is a kaleidoscope of dark berry fruit, earth, minerals and subtle spices, all of which play nicely against a backdrop of firm tannins and good acidity. This wine has stuffing but is immensely enjoyable and approachable for such a large-scale offering. You can enjoy it with rich mushroom, pork or lamb dishes. It can age flawlessly for the next five to ten years. It received 92 points from Stephen Tanzer's *International Wine Cellar*.

_____ Bottle(s) of 2006 Ideology Estate Napa Cabernet Sauvignon @ \$Inquire per bottle

Nineteen months of aging in 100% French oak barrels, with minimal intervention, helped create this voluptuous wine. It has a classic style, yet showcases its California heritage. It is a very sexy wine with tons of ripe cassis fruit, clove and cinnamon nuances on the nose. A seamless transition from the nose leads to a voluptuous mid-palate of ripe black plums and cherries, and a long, soft finish of dark chocolate, clove and vanilla bean. The tannins are round and the acidity is balanced with the fruit. The finish is smooth and lingering. It can be enjoyed now with a big juicy steak or it can be cellared for five to ten years. If you drink it now, decant it an hour ahead of time.

_____ Bottle(s) of 2007 Tarras Vineyard Estate Pinot Noir Central Otago New Zealand @ \$22.99 per bottle

The 2007 Estate has a bouquet that is bright and lifted with notes of plum, strawberry and cherry along with hints of earth and minerals. On the palate, the wine is elegant with excellent balance, smooth silky tannins and a long persistent finish. Enjoy this lovely wine with salmon, roast chicken or some grilled lamb chops.

_____ Bottle(s) of 2006 Château Senechaux Châteauneuf-du Pape @ Inquire

This received 91 points from *Wine Spectator*: "Ripe and well-focused, with a delicious beam of red currant, damson plum and red licorice backed by well-integrated toast and a long, minerally finish. Very sleek, but there's also depth. Drink now through 2019. (06/15/09) Robert Parker gave it 90 points: "The 2006 Châteauneuf du Pape reveals the spicy, earthy, peppery side of Châteauneuf, with notes of tobacco leaf, grilled meats, spices, and plenty of red and black cherry fruit."

_____ Bottle(s) of 2004 E. Guigal Châteauneuf-du-Pape @ \$23.99 per bottle

The 2004 Guigal Châteauneuf-du-Pape blends new-world-style forward, elegant fruit with the old-world profile of earth, minerals, spice and snappy acidity. With its red fruits, spice and mineral components, this wine will pair well with pork, lamb and beef dishes and with a cheese course too. This wine is ready to drink now but can easily benefit from another five years of cellaring. It was given 91 points by Steve Tanzer's *International Wine Cellar*. This wine usually sells for close to \$40 per bottle.

_____ Bottle(s) of 2006 Haywood "Rocky Terrace" Zinfandel, Sonoma Valley @ \$23.99 per bottle

This wine, with its deep fruit and wonderful balance, is one of my favorites of the zinfandels I have tasted in the last year or so. I tend to shy away from the trendy, over-the-top style Zinfandels that seem to be all about sugar, wood and alcohol rather than fruit and balance. The 2006 Haywood "Rocky Terrace" Zinfandel is made in the classic "claret" style, meaning it is balanced, focused and approachable with gorgeous dark fruit notes, zesty minerals, fine tannins and soft, rich oak nuances. This wine will pair well with pizza, roast meats and any food that needs a fruit-driven, balanced wine.

_____ Bottle(s) of 2005 Castello di Ama Chianti Classico @ \$24.99 per bottle

The 2005 Castello di Ama Chianti Classico comes from 63 hectares of vineyard plantings in the Chianti Classico DOCG. The soils of the vineyards are composed of chalky/clay soils of gravelly/pebbly textures. Planted between

1964 and 1978, the vineyards have sangiovese with a little malvasia nera, canaiolo and merlot. The resulting wine is powerful, dense, age-worthy and drinkable all at the same time. There's a density of fruit and flavor here that comes from very fine, silky tannins that lend structure and nuance to this wine. The palate displays flavors of dark cherries, black licorice and sweet spice while the finish is like slowly plunging into a bed draped in luxurious velvet. This wine will be a wonderful match with veal, a rich risotto or any other authentic Italian dish. It received 90 points from Robert Parker's *Wine Advocate*.

_____ Bottle(s) 2006 Chante Cigale Châteauneuf-du-Pape @ **SUPER SPECIAL \$21.99 per bottle**
This medium-bodied 2006 Rhône is composed predominantly of grenache, with approximately equal parts syrah and mourvèdre and about 5% cinsault. It displays the classic Provençal characteristics of ripe cherry, garrigue and black olive on the nose. On the palate it exhibits deep cherry notes, along with nuances of blackberry tea, and a hint of earthiness. The tannins are supple and finer than most 2005 Rhône's from the appellation, allowing those who wish to drink a bottle (or two) of the 2006 now to do so with immense pleasure. —*Mulan Chan*

Club Italiano Previous Offerings *Notes by Greg St. Clair, K&L's Italian wine buyer.*

_____ Bottle(s) of 2006 Monteti Caburnio @ \$12.99 per bottle
This wine is glorious. It has richness, a certain fullness that gives it a glycerol texture, without being overweight or sloppy. It is just smooth. Smooth shouldn't be taken as a synonym for simple; it is in this case it's density with elegance. I really like this wine's varietal character, true to what one would expect and unhampered by any gratuitous oak usage. The flavors warm in your mouth. The wine has classic complexity and balance and a long and inviting finish. This is a super deal for a Super Tuscan!

_____ Bottle(s) 2008 Ermacora Refosco dal Peduncolo Rosso COF @ \$13.99 per bottle
The 2008 Ermacora Refosco dal Peduncolo Rosso COF is, in a word, just delicious; I'm actually drinking a glass while writing this. The wine is made in stainless-steel tanks and sees no wood aging and it is truly fresh and vibrant. It has scintillating flavors highlighted by a mix of gravelly earth and tobacco with a chocolatey ripeness. I love to drink this wine slightly cool; cellar temperature, 62 degrees, would be fine. This wine is perfect for just sitting around and enjoying some cured meats, salami and cheese, or with country stew dishes such as goulash or braised meats.

_____ Bottle(s) of 2007 Bricco del Cucù Dolcetto di Dogliani @ \$12.99 per bottle
This is Dolcetto di Dogliani country where dolcetto is King! No nebbiolo, no barbera, just dolcetto! Dario's Sciolla family has been growing grapes here for generations. The vineyards surround the family home but Dario was the first to bottle wine. Dario is a very humble man and the success of his wines in Italy hasn't changed his pulse rate—he is a steady-as-she-goes guy. His winery is about as big as your garage so he is a real garagiste. *Gambero Rosso*, Italy's premier wine critics, have given his wines great scores. The 2007 Bricco del Cucù Dolcetto di Dogliani got 2 out of 3 glasses (3 being the highest) and got a nod (an *) as having a great price to quality ratio. I love the fruit; it has of a chocolatey character to it, ripe and full but still imbued with spice. Lots of color, excellent balance and depth. Every time I think of this wine I start to think about Polenta and grilled sausage... Enjoy!

_____ Bottle(s) of 2004 Nino Negri Sassella Superiore "Le Tense" @ \$23.99 per bottle
I would be remiss to say that nebbiolo is an easy wine to understand; it isn't. It takes years of experience. The wine's charm, character, power and intrigue are always lodged in some tiny crevice, some raw rock wall that you must climb with pitons to see and feel—but when you have climbed this mountain there is nothing like that complete understanding of nebbiolo. Note that a Burgundy glass is essential for nebbiolo. Also, Valtellina wines are not cocktail wines: They need food. To experience the classic pairing, have it with Pizzoccheri, the buckwheat pasta that is the Valtellina "national" dish.

_____ Bottle(s) of 2006 Curto Nero d'Avola "Eloro" @ \$13.99 per bottle
Sicily is an extraordinary place. Nowhere can you go on the island without feeling a profound effect, cultural or geographical. This wine sees no wood; it rests in stainless steel and is then released a year and a half later. The wine just slides across your palate, plush and lithe, slowly releasing the flavors. Many wines I taste have layers or strata of flavor. This wine doesn't feel subterranean; it is more like a silk brocade, intricate, tactile and completely in the

present. This isn't a wine for long aging; it is for sharing with friends and enjoying with food. About the food: Sicily for me is always about some form of eggplant whether in caponata or on a pasta, or grilled and drizzled with oil. I would suggest a penne-like pasta with a caponata-type sauce; spare the cheese please.

_____ Bottle(s) of 2008 Mutti "Bosco Barona" Barbera Colli Tortonesi @ \$13.99 per bottle

The 2008 vintage is a classically styled wine by Andrea Mutti, with brilliant ripe-fruit aromatics yet with a body that is sinew and muscle. No lazy fat in this wine. Barbera is a naturally high-acid variety and that's clearly visible in this wine, giving the flavors a focal center to draw the wine into a long finish. Andrea's Barbera always shows a vibrant wild-cherry aromatic with just a hint of ripeness—not sweetness, but ripeness that aids the wafting aromatics and braids them into an animated and lively finish. This is not a cocktail wine, it is all about food. In these cooler winter months the woody flavors excite me: wild mushrooms and risotto, chanterelles, porcini, a fat, butter-rich polenta with grilled sausage, game birds, duck. Okay, you get the idea. You'll love this wine!

_____ Bottle(s) of 2005 Poderi San Lazzaro "Grifola" Marche IGT @ Inquire

Paolo Capriotti's Grifola is 100% montepulciano and aged in small French oak casks for 16 months. The results are potent. Deeply colored and richly aromatic, the Grifola's entry into your mouth is one of supple structure and abundant richness. The flavors speak of ripeness but the wine's real character is in its depth. Decant this wine an hour or two before you pour it, and then watch it as it grows in your glass! Its silky palate feel is luxurious and makes me want to just sit down and start drinking. With a rack of lamb I could be tempted to drink a serious amount of this wine.

_____ Bottles of 2008 Alois Lageder Beta/Delta Chardonnay/Pinot Grigio @ \$16.99 per bottle

Al Lageder wrote, "Viewed holistically, all organisms in the universe are connected and make up a system of life processes. In this way each of the parts of the grapevine is understood to correspond to one of the four Classical elements: its roots to earth; its foliage to water; its blossoms to air; its fruit to fire. Winegrowers stimulate soil fertility and affect substantial improvements in the quality of the grapes harvested, in harmony with the rhythms, cycles and forces of nature." This wine has body and is elegant, has richness but speaks of mineral. It has fruit that yields to spice, and its mouth feel and finish are superb.

_____ Bottles of 2008 Olek Bondonio Langhe Rosso @ **SUPER SPECIAL \$19.99 per bottle**

Although Nebbiolo is Barbaresco's mainstay, one of the indigenous grapes that is catching all of the locals' fancy is pelaverga. Winemaker Olek Bondonio's wife Alessandra is the chef at the Castello di Verduno, a wonderful restaurant and hotel not far from the winery. After pairing many of her dishes with other winemakers' versions of pelaverga, Olek decided it would be necessary for him to try making his own! The 2008 Langhe Rosso "Giulietta," named for their new-born daughter, is 100% pelaverga. This wine has a nose of strawberry, rose petals and white pepper.

Premium Wine Club Previous Offerings

_____ Bottles of 2006 Castello di Monastero Chianti Classico @ \$13.95

The 2006 Castello di Monastero Chianti Classico is a delightful red with aromas of cherry, strawberry and sandalwood. The palate displays not only copious amounts of fruit but also great structure with good acidity and fine tannins. The finish is long but has a subtlety that defies the power and length that was so evident in the mid-palate. This wine is the perfect accompaniment for your next great pasta or veal dish and can be aged for five years. With that aging its complexity can be appreciated even more. It received 91 points from *Wine Spectator*.

_____ Bottles of 2008 Kalinda Chardonnay Napa Valley @ \$13.95

Here is what K&L's Jim Barr writes: "You must try our newly released Kalinda 2008 Napa Valley Chardonnay (\$17.99), made for us by the same "cult" winery that produced our 2007, which sold out from our stores within six weeks after its release after some of you discovered who it was. This is a full-blown chardonnay that provides a real tropical, white peach and spicy cinnamon apple set of varietal smells and flavors enclosed in a creamy/vanillin tone that provides richness, viscosity, and lushness. There's good acidity here so it's not flabby, and the finish is long and intense. Sort of like a Rombauer, but unlike 'R,' it is dry and offers structure, and at half the price."

_____ Bottles of 2008 Cakebread Sauvignon Blanc, Napa Valley @ Inquire

Bottled California sunshine, the Cakebread Sauvignon Blanc is all pomelo, apples and honeydew on the nose. Equally bright on the palate, the flavors tend toward tropical fruit with hints of minerals on the finish. 90 points *Wine & Spirits*.

“This lightly fragrant Sauvignon ... is a clean and tart wine to serve with pasta tossed with English peas.” (10/09)

_____ Bottles of 2007 Gerard Bertrand Château L’Hospitalet, Coteaux du Languedoc La Clape @ Inquire
Alex and I tried five different wines with Gerard, and we picked this 2007 Château l’Hospitalet for the club. This syrah-based wine is super clean, very fresh and vibrant and totally palate pleasing. It has spicy aromas mixed with some minerality and a touch of toasty oak. On the palate, it is lively, finely balanced, and fruit forward with a lingering finish. Bring on the cassoulet or the duck confit! It will cellar well for several years, but is quite good now one hour after decanting. —*Clyde Beffa*

_____ Bottles of 2007 Olivet Lane Chardonnay, Russian River Valley @ Inquire
This wine is a beautiful expression of Russian River chardonnay with flavors of green apples and lemon zest along with notes of minerals and toasted bread. The acidity of the wine along with the crisp fruit flavors gives it a liveliness that nicely complements its rich fruit and oak nuances. This wine can go with all fowl or rich fish dishes and can also be a foil to your next cheese platter. Also great for a backyard barbecue, weather allowing!

_____ Bottles of 2007 Olivet Lane Pinot Noir, Russian River Valley @ Inquire
The 2007 Olivet Lane Pinot Noir Russian River Valley is a spectacular wine that from the very first intoxicating sniff assures you that you are about to taste something wonderful. Aromas of freshly crushed blackberries, blueberries and slight earthy nuances rise from the glass but on the palate the wine is awash in gorgeous flavors of black fruits, plums and hints of black raspberries, all balanced against a firm structure of tannins and good acidity. This wine has a long, seductive finish that not only conveys the perfect harmony and balance of the wine but also stresses the immense power of the fruit.

_____ Bottles of 2006 Ovidio Tempranillo Roble La Mancha, Spain @ \$13.95 per bottle
The 2006 Ovidio Tempranillo is a lush red wine made from 100% tempranillo aged for four months in 65% French oak barrels and 35% American oak barrels. The resulting wine is a bright, fruit-forward offering with notes of licorice, red fruits, milk chocolate and boysenberry flavors. The finish is lush and smooth with lingering mocha accents and a touch of minerality to give the wine zip and vigor. This wine is meant to be drunk with spicy, robust foods such as pizza or pasta with a spicy marinara sauce.

_____ Bottles of 2007 Domaine des Ballandors Quincy @ \$13.95 per bottle
The fruit for this wine came from four different vineyard sites, which cover a total of nine hectares, each with a slightly different terroir. Three-quarters of the vines that are the source of the wine have an average age of 15 years; the remaining quarter of the vines are around 40 years old. This wine is a lively, light, expressive style of sauvignon blanc. It features green apple and citrus fruit on the nose and palate, and a bright, steely finish. It can be used as an apéritif but it excels when paired with oysters, clams, crab or anything featuring fresh herbs and chèvre.

_____ Bottles of 2008 Domaine Gueneau Sancerre “Les Clos Chartier” @ \$13.95 per bottle
The Clos Chartier comes from a 17-acre parcel, planted on the typical clay and flint soils found within the region. The domaine uses traditional winemaking methods. Vinification takes place using native yeasts; the wine is aged in stainless steel vats and left on its lees to bring out the natural aromatics and to add texture and body. The wine has a pale yellow color and aromas of tropical fruits with subtle hints of flinty minerality. This Sancerre is fantastic with an assortment of shellfish, white fish or an earthy cheese selection. —*Eric Story, K&L Loire Valley Wine Buyer*

Best Buy Wine Club Previous Offerings

_____ Bottles of 2008 Bourgogne Rouge Vieilles Vignes, Domaine R Dubois & Fils @ \$8.99
Raphael and Beatrice Dubois have taken over management of Domaine R Dubois from their father Regis. Raphael is responsible for the grape growing and vineyard management, while his sister Beatrice works in the cellar making the wines. If you are looking for light, fresh and earthy, food-friendly pinot noir at an everyday price, here is a tip: Some of the best values lately have been coming from Burgundy. Soft and open, with bright fruit but a bit of structure behind it, this is a terrific bargain in old-vine Burgundy at a most affordable price. It comes from the Dubois vineyards in and near Nuits St. Georges. Given the character of the vintage and the source of the fruit, it’s no surprise that there is a bit of structure in the finish. That will make this pair well with a roast chicken, a grilled tenderloin or a teriyaki-glazed grilled wild salmon, if you should be so lucky. —*Keith Wollenberg, K&L Burgundy Buyer*

_____ Bottles of 2008 The Crossings Pinot Noir, New Zealand @ \$8.99

The vineyards of The Crossings Winery were planted in 1996, and by 2001 they were producing their first vintage. With three vineyards—Medway, Brackenfield Estate and Willow Flat—the winemakers are able to use various terroirs and climates to produce deep, complex pinot noir. The 2008 The Crossings Pinot Noir is an elegantly structured pinot noir with aromas of red berry fruit, violet and forest floor nuances. The palate is a mixture of high-toned fruit flavors of dark cherry, spice and mineral notes with a rich mouth-filling finish. This wine will pair well with lamb and pork dishes, and chicken with either tomatoes or garlic.

_____ Bottles of Boeger Hangtown Red #38 El Dorado County @ \$7.99

The Hangtown Red Lot 38 is a possibly TOO-easy-to-drink blend of grenache, cabernet sauvignon, syrah, petite sirah, merlot, pinot noir, mourvèdre and finally petite verdot. Rich flavors of dark red fruits, gentle tannins and balanced acidity make this the ultimate barbecue companion.

_____ Bottles of 2008 Bookwalter Sub Plot #23 red, Columbia Valley, Washington @ \$8.99

An amazing value, this Washington red from the Columbia Valley is 30% cabernet sauvignon, 27% merlot, 14% syrah, 13% malbec, 9% petite verdot, 4% barbera and 3% cabernet franc. Intense aromas of choke cherries, red and black currants mixed with a bit of cola and sweet spices. The wine enters the palate sweet, has a medium to broad fruity mid-palate, and coats the mouth with flavors of plums, maraschino cherries, baker's chocolate, allspice and nutmeg. The finish is long and elevated by the bright acidity. This will age beautifully, given the concentration and power of the fruit coupled with the natural acidity and tannins in the wine. Best from 2009-2018.

_____ Bottles of 2007 Jaboulet Les Traverses, Côtes de Ventoux Blanc @ Inquire

The 2007 Jaboulet Les Traverses, Côtes de Ventoux Blanc is composed of 80% grenache blanc and 20% bourboulenc from vines that average 25 years of age. Predominantly clay and limestone soils, along with the Côtes de Ventoux's cooler meso-climate, ensure that the wine retains a signature balance, despite the warm temperatures of the southern Rhône. The wine is rich, exuberant and charming all at once. It has a very aromatic nose with floral and fruity notes. On the palate it has a well-balanced freshness and a fleshy and warm finish.

_____ Bottles of 2007 Domaine de Fabregues le Domaine, AOC Coteaux du Languedoc @ \$8.99 per bottle

The great diversity of grape varieties that characterizes the area of Fabrègues means the Domaine can create many different wines, from classic to more new wave. Some of the grapes come from vines of exceptional age and go into exceptional wines, such as this Le Domaine, made of 75-year-old carignan. It is fruity and full-bodied, with hints of sweet cherry flavors and silky tannins on the palate. This wine tastes so good right now, it should be consumed in the next few years. It is sweet and sexy. *Wine Spectator* loved it too; they scored it 90 points and said, "This powerful red has a chewy, minerally allure, with raspberry and red plum flavors that are backed up by fresh acidity. There's spice and bittersweet chocolate on the pure-tasting finish. Drink now through 2012. 1,600 cases made and \$15 retail."

_____ Bottles of 2007 Mas de la Beruguette Rouge from Cecile Chassagne @ **SUPER SPECIAL \$7.99 per bottle**

The 2007 Beruguette Rouge is an absolute pleasure to imbibe. On the nose, plush red berry fruits partner up with subtle notes of spice box and cranberry. The French would describe this as a "*vin spherique*," one that envelopes the palate with lushness and generosity, yet maintains admirable structure and freshness with fine tannins and crunchy acidity. And what to have with this little gem? Just about any Provençal food will do, including tapenade smeared on garlic toasts, leek and bacon tartlettes, or garlic and tomato pizzas. A vôtre santé! —*Mulan Chan-Randel, K&L Rhone Valley & French Regional Wine Buyer*

_____ Bottles of 2008 Kirkham Peak Sauvignon Blanc, Marlborough, New Zealand @ \$8.99 per bottle

The bouquet offers lively notes of passion fruit, pink grapefruit, lime and a hint of tomato leaf. On the palate there is crisp, lip-smacking acidity at the core with a rich creamy texture and good mid-palate weight. The wine is finely tuned with good balance and a finish that goes on and on. Try this beauty with oysters on the half shell, grilled shrimp or pan-roasted sea bass. This indeed may be our finest Marlborough sauvignon blanc to date for the Kirkham Peak label.

_____ Bottles of 2006 Monteviejo Festivo Malbec Mendoza, Argentina @ \$8.99 per bottle

The 2007 was fine, the 2008 showed good potential, but what really struck our fancy was the 2006. Showing all of the pure plum and dark berry fruit of the 2004, Monteviejo's 2006 also had considerably more complexity, a touch

Additional Club Specials

2000 Springbank 9 Year Old Château d'Yquem Cask, Murray McDavid, Single Malt Whisky 750ml Special Club Price \$59.99 (Regular K&L price \$65.99)

See our website for more about this spectacular, rare whisky aged in casks from Château d'Yquem, the world's most famous dessert wine. This is the type of whisky that truly knows no boundaries, nor does it cater to any particular type of drinker. The nose is an intoxicating blend of honey, tropical fruits, and caramel. The palate shows guava, pineapple, brown sugar and the malted cereal notes of sweet barley, though the whisky is never cloying or overly sweet. Every flavor in the rich and round mouthfeel is in balance all the way to the finish, which lingers on for minutes. Only 1500 bottles were produced, and we bought a large number of them to be able to offer this fantastic whisky at an amazing price. —*David Driscoll, K&L Spirits Buyer*

2006 Cliff Lede Cabernet Sauvignon, Stag's Leap District Special Club Price Please Inquire (Regular K&L price \$56.99)

Cliff Lede used to be the famed S. Anderson property, known for producing some of California's best sparkling wines. The property had the potential to produce world-class cabernet sauvignon and is now turning out cabs that challenge such luminaries from Stag's Leap District as Shafer, Pine Ridge and of course Stag's Leap Wine Cellars. We have such an outstanding deal on this, I can't even put it into writing.

2006 Geyser Peak Reserve Cabernet Sauvignon, Alexander Valley Special Club Price \$21.99 (Regular K&L price \$28.99)

The 2006 Geyser Peak Reserve Cabernet Sauvignon is a hedonist's delight with dark fruits, sweet oak and a dash of terroir. This wine is big and chewy, the perfect cabernet for the wine enthusiast who has never found a cabernet that's too big and bold.

of minerality (not too common a descriptor for malbec, but the good ones have it), excellent texture and mid palate complexity, and just loads of character. We hope that you enjoy it as much as we did.

___ Bottles of 2008 Image du Sud Viognier @ SUPER SPECIAL \$7.99 per bottle

This is a veritable fruit basket of freshness and levity. Vinified at cool temperatures and completely in stainless steel, this brisk viognier is redolent of white nectarine, sweet meyer lemon and just a whiff of pretty lilac. Its versatility and modest alcohol (12.5%) make it a great choice to enjoy while lounging poolside, or at the dinner table with bouillabaisse, scallops gratin with capers and fresh parsley, or salad Nicoise. So relax, pour yourself a glass of Cecile's latest efforts, and prepare to be transported to the south of France. Brava Cecile! —*Mulan Chan*

___ Bottle(s) of 2006 Flor del Montgo Old Vines Garnacha, Carinena Spain @ \$8.99 per bottle

The 2006 Flor del Montgo Old Vines Garnacha is a beautifully constructed, easy-drinking red wine. What helps to make this wine such a stunning value is the age of the vines that produced the grapes. Most of the granacha used in this wine is from vines of at least 40 years old. That age helps to make the wine deep, powerful and wonderfully balanced. The wine has a deep red hue coupled with aromas of berry fruits and exotic spices. It displays a kaleidoscope of flavors including dark cherry, blackberry, cassis and chocolate. The finish is lush and supple; harmonizing notes of berries and cocoa mingle seamlessly with a hint of rich oak.

___ Bottle(s) of 2007 Domaine Comte Louis de Clermont-Tonnerre Côtes du Rhône Très Vieilles Vignes @ \$9.49 per bottle

This shows terrific black cherry fruit in a luscious format. With its dark ruby/purple color, big aromatics and excellent acidity and texture, this is a beauty to drink over the next four to five years. This grenache-based cuvée comes from old vines grown in Cairanne, Côtes du Rhône-Villages. The importer says the vines are at least 60 to 70 years of age. The wine has always been a huge hit amongst our customers and our staff, and we're guessing that the 2007 bottling will be no exception. Enjoy with fennel-roasted chicken with zucchini stuffing, or slow roasted duck with green olives. —*Mulan Chan*