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April 2011

Dear K&L Wine Club Members,

The month of April is one of my favorites even though it is tax season. First, we have the start of baseball season and I get to watch my WORLD CHAMPION San Francisco Giants play. Second, I get to go to Bordeaux to taste the 2010 vintage *en primeur*; and lastly, we have Easter Sunday dinner which in my family is a complete orgy of food and wine. Our great club selections this month are guaranteed to be the perfect accompaniment to your own feast or ballgame.

The Signature Red Club provides us with two perfect wines for your holiday feast. The 2006 Ambullneo "Mastiff" Pinot Noir Los Carneros is a sumptuous wine, a blend of pinot noir grapes from two of Carneros' greatest vineyards, Hyde and Hudson. It's rich, complex, layered and balanced. Next up is the 2008 Esprit de Pavie, a Bordeaux produced by the famed Gerard Perse, owner of Châteaux Pavie, Pavie Decesse, Monbousquet and Bellevue Mondotte. Esprit de Pavie comes from fruit purchased by the Perse team and fruit from young vines of their own; it's a sexy combination of black fruits and spicy notes, all of which perfectly convey the high-quality of the 2008 vintage in Bordeaux.

The Premium Club has ebony and ivory this month. The 2009 Kalinda Cabernet Sauvignon Napa Valley continues the long line of outstanding Kalinda values; it is sourced from one of Napa Valley's premier cabernet sauvignon producers, known for their distinctive single-vineyard offerings. April also marks the return of one of our most popular choices ever in the Premium Club, the rich, bright, crisp and elegant 2009 Cakebread Sauvignon Blanc. Cakebread is one of Napa Valley's most renowned producers of sauvignon blanc. Their style is often imitated but never replicated.

Values abound in our Best Buy Club this month. We start with the 2009 Tangle Oaks Pinot Noir Sonoma Coast. This may be one of the greatest values I've ever seen in the Best Buy Club, a stunning value with deep, rich red fruits and a balanced yet robust palate. The perfect counterpoint to that pinot noir is a racy, bright and crisp sauvignon blanc, the 2009 Kirkham Peak Sauvignon Blanc Redwood Valley. We have been sourcing from this vineyard for several vintages now and this is my favorite one yet. It should be the perfect everyday white for you to enjoy with salads, seafood or as a springtime apéritif.

The Champagne Club has two gorgeous wines this month. First, one of my favorite party selections in the NV Gonet "3210," a bone-dry Champagne that has razor-sharp acidity and zest. The other selection is the NV Ayala "Brut Majeur," which displays green fruit flavors, almonds and lively acidity. Ayala is a Champagne house that I've been a fan of for a long time so I am excited to finally have the chance to feature them as a Champagne Club selection. They have been a house on the rise in Champagne.

The Italiano Club this month is all about red. We have another wonderful Brunello in the 2005 Ferrero Brunello di Montalcino, a rocking red that is a perfect example of what incredible value can be found in the underrated 2005 Brunello vintage. The other stellar value is the 2007 Mezzacorona Cabernet Sauvignon, a dark, rich and surprisingly easy-drinking cabernet sauvignon from Italy.

I hope you enjoy drinking the wines this month as much as I did tasting them.

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

Signature Red Collection Wine Club

2006 Ambullneo Vineyards “Mastiff” Los Carneros Pinot Noir

Greg Linn, owner of Ambullneo Vineyards, has always been a huge fan of French Burgundy. He set out on a quest to make pinot noir from California that was capable of challenging the greats of Burgundy. To make a very good to great wine it takes a lot of fortitude, uncompromising will and enough money to get a plot of land, plant vines and produce, years later, a consumable product.

The most important attribute I believe a great wine needs is “terroir,” a sense and feel of place. It’s what distinguishes one wine from another so that they don’t all taste alike. Terroir makes a pinot noir from Carneros taste wildly different from a pinot noir from the Santa Rita Hills, even if they are made from the exact same sub-clone of the grape. (There are numerous clones of pinot noir, including Dijon & Pommard; each has numerous sub-clones, usually indicated by a number.)

This 2006 Ambullneo Vineyards “Mastiff” Pinot Noir Los Carneros is a blend from two iconic Carneros vineyards: Hyde and Hudson. These two vineyards supply some of Napa Valley’s most famous and heralded producers of world-class pinot noir and chardonnay including such luminaries as Kistler, Patz & Hall, Ramey, Paul Hobbs, DuMol and Kongsgaard. Starting with great raw materials is one way to have a chance of making a great wine.

This wine’s blend is 70% Hyde Vineyards and 30% Hudson Vineyards. The nose is reminiscent of freshly baked strawberry-rhubarb pie with hints of savory rosemary and sage. The palate is all about strawberries both wild and ripe, with hints of sandalwood and spice. The light ruby red color of the wine belies the underlying streak of dense red fruit and the energy the wine displays as it seamlessly caresses the palate. This wine is intoxicating with its sweet red fruit and candied nose. It is perfect to pair with pork or salmon or can be enjoyed on its own.



Greg Linn, owner of Ambullneo.

Your re-order price for this wine as a club member is: Please inquire.

2008 Esprit de Pavie, Bordeaux

We discovered this beauty in Bordeaux in April 2010 at the offices of one of our favorite négociants. We were immediately struck with how vibrant it tasted, even at that young stage. When we learned the price, we instantly purchased it. It is the first vintage of a new wine under the Bordeaux appellation, produced by Gérard Perse, owner of the renowned Châteaux Pavie, Pavie-Decesse, Monbousquet, and Bellevue Mondotte. The wines of these Gerard Perse properties are some of the most highly sought after in all of Bordeaux and they command high prices (Château Pavie usually sells for \$200 to \$350 a bottle).

The 2008 Esprit de Pavie is 70% merlot, 30% cabernet franc. This wine is produced on Bordeaux’s finest terroirs of gravel, clay, and clay-limestone soils situated on the fully south-facing slopes of the Dordogne valley. Esprit de Pavie receives the same care and attention as the other wines in the Perse collection, producing a distinctive level of quality. The vineyards are cultivated using techniques of integrated pest management. Green harvesting, with a first leaf-thinning at the end of June to expose the grapes to the morning sun, is repeated in mid-August so the bunches can benefit from afternoon sunlight. This wine is aged for 15 months in year-old barrels from Château Pavie and Château Monbousquet. I love the spicy aromas mixed with blackberry fruit and hints of clove. The wine has a lively, sexy palate entry and long finish. Quite rich and definitely not overdone (not over-oaked or over extracted) as some Right-Bank wines can be. Decant this one hour ahead and enjoy it with a steak, or cellar it for a few years. A fine value to add to your cellar.

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

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

A Very Dry Pair for April

Winston Churchill is credited with having said of Champagne, "In success you deserve it and in defeat you need it." I agree with him, and see no reason not to continue drinking Champagne even on tax day. Why not? I hope that you as a member of the Champagne Club feel that you are treating yourself to an affordable luxury.

Our members tell me that they want more of the driest Champagnes in the club, and I have listened. This month we have our first zero-dosage blanc de blancs, and one of the driest (as well as rarest) grand marque wines. I hope you feel like something zippy for spring!

Philippe Gonet "3210" Extra Brut Blanc de Blancs Champagne

Chantal Gonet has been a great friend of K&Ls for many years, and many of you have met her at our tasting events. We were very happy to put together a special deal for you on the scintillating Philippe Gonet "3210" Extra Brut Blanc de Blancs Champagne. It has the most descriptive name in the business: the 3 is for three years on the lees, the 2 is for the two vineyards Les Mesnil and Montgeaux, the 1 is for the one variety Chardonnay and the 0 is for the dosage—none!

This is a great bottle to share over dinner, and I love it with seared scallops as it brings out the sweetness in the shellfish. Since this is all chardonnay and has absolutely no sugar, I don't recommend it for a large group unless you know they like very dry Champagne. I find it to be in great balance, with the bright, chalky minerality of the Mesnil fruit countered by the more exotic fruit of the Montgeaux vineyards. This Champagne is dry as dry can be, and all the more tasty for it! This is a new cuvee made from 100% chardonnay from Le Mesnil and Montgueux, the latter being the best cru of the Aube, the southernmost part of Champagne. It is a tremendously nervy wine, best enjoyed with oysters!

Your re-order price for this wine as a club member is \$37.99.



Chantal Gonet pouring at the K&L Champagne Tent Event in Hollywood.

Ayala Brut Majeur Champagne

One producer that has been missing from K&L (and the USA in general) for far too long is Ayala. We have good news: They are back and better than ever! They were purchased by Bollinger in 2005 and that great house has been supplying all of their fruit ever since, while keeping Mr. Nicolas Klym as the cellar master who has been on the job for the past 32 years. The Ayala Brut Majeur Champagne is very dry at only 8.5 grams per liter of dosage, but it is certainly round enough to serve to a group as an apéritif. It is a blend of 45% pinot noir, 35% chardonnay and 20% meunier. The juice is 80% from 2005 and 20% from reserve wines. The wine is aged for 30 months on the lees and a minimum of three extra months on the cork before being shipped.

The excellent quality is a credit to its restrictive selection. The pinot noir is from Aÿ, Mareuil-sur-Aÿ, Louvois, Bouzy, Tours-sur-Marne, Verzy and Rilly. The chardonnay is from Cramant, Mesnil-sur-Oger, Cuis, Vertus and Rilly, and the pinot meunier from Venteuil, Cerseuil, St Martin d'Ablois and Chavot. I found this wine to have a croissant-like, buttery character and nice citrus brightness at once.

Your re-order price for this wine as a club member is \$31.99.

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

2005 Ferrero Brunello di Montalcino

Well, from what we hear, it seems everybody likes Brunello! So at least for this month we'll keep you in Montalcino. Pablo Harri and his wife Claudia Ferrero bought their little Podere Pascena, which is only just over seven acres, while both were working for Banfi. Swiss-born Pablo was the assistant winemaker at Banfi, and went on from there to be head winemaker at Col d'Orcia for 15 years.

Their tiny Podere lies between Banfi's Poggio all'Oro vineyard (used for the Banfi Riserva) and Argiano in the southwestern portion of Montalcino, where the weather is hot and dry. In the great years the grapes here at Podere Pascena bask in the wonderful sun and are always completely ripe, making a wine with great richness and a plush texture. The 2005 vintage had a cooler growing season in the southwest, allowing the grapes to stay longer on the vines without getting sugars too high. I've had eight different vintages of Ferrero Brunello and for me this wine is the best non-Riserva they've made so far. The cooler weather allowed the wine to show more facets than the plusher, riper versions; it has a much wider array of flavors and textures. The wine still has the classic Ferrero ripeness but a better backbone of acidity and a fresher palate expression. For me, sangiovese usually has a cherry-to-plum character depending on the ripeness, and Ferrero's has usually been in the plum range. In the 2005 this Brunello shows more marasca cherry aromatics, smoky, earthy and plain old sultry. Drinkable now, the wine is spicy and shows lots of complex fruit aromatics with great balance. Try it with some double-cut pork chops with a rosemary rub—great!

90 points from Stephen Tanzer's *International Wine Cellar*; 90 points from *Wine Enthusiast*.

Your re-order price for this wine as a club member is \$31.99.



2007 Mezzacorona Cabernet

Well, this wine really caught me by surprise. Never in my life would I have thought that we'd be offering a Mezzacorona wine in the Italian Club. Mezzacorona is a gigantic producer with 6200-plus acres, filling pipelines of easy-drinking pinot grigio to American supermarkets. They make a solid, good quality product considering the price and quantity.

The sales guy for the company that sells this wine has an incredible palate and I trust him a lot when he tells me things, but when he told me that the 2007 Mezzacorona Cabernet Sauvignon was really good, I thought he pushed to the edge of credibility. I let the sample linger on my desk for a couple of weeks until he finally twisted my arm and got me to taste it. Wow, it is really good and at this price it's an amazing deal!

Mezzacorona is in the Adige River Valley in the sub-region called Trentino. This narrow valley sometimes has a hard time getting red grapes ripe enough, especially the late-ripening varieties like cabernet sauvignon. The 2007 vintage was tremendous in Trentino, producing wines of character, balance and real varietal character and depth. It has classic cabernet-chocolaty cassis with hints of earthy intrigue and it is just a wonderful drinking wine. I had our Redwood City staff taste this wine and they all thought it was priced about \$10-\$12, so what a bargain. Don't wait on this one—you should make sure you buy a case or two!



The spectacular Adige Valley in Trentino provides dramatic vistas as well as superb vineyard sites.

Your re-order price for this wine as a club member is \$5.99.

Premium Wine Club

2009 Kalinda Napa Valley Cabernet Sauvignon

Cabernet is King! In the wine world there is not a truer statement when we are discussing sales. Cabernet outsells every other varietal; it isn't even close. Clyde and I probably spend more time and energy tasting and evaluating possible juice for our Kalinda label Cabernet Sauvignon than for all of our other varietals combined. We know that if we find the right combination of fruit, power and balance our customers will quickly snatch up our latest Kalinda Cabernet Sauvignon. While we cannot divulge the source of this juice, let's just say it is a famous Napa Valley winery known for making distinctive single-vineyard offerings from numerous sites in Napa Valley.



A vineyard in the Napa Valley.

The 2009 Kalinda has a stunning nose, reminiscent of a fine St. Julien, with cherry cola, baker's chocolate and herbs. The palate is dominated by cherry kirsch, creme de cassis, blackberry liqueur and zippy acidity. The wine is still in its adolescence and should become more complex and layered as it ages in the bottle over the next three to six months. If you open it now, be sure to let it breathe for a few hours and you'll be handsomely rewarded with a young, robust, full-bodied, fruit-driven California cabernet sauvignon. This wine could be paired with a hearty steak straight from the grill accompanied by scalloped potatoes and fresh asparagus.

Your re-order price for this wine as a club member is \$14.99.

2009 Cakebread Napa Valley Sauvignon Blanc

A handful of wineries have achieved what every marketer dreams of: They're branded. Cakebread is on that short list of wineries that are recognizable based upon their label art or associated with a particular varietal, like Rombauer with chardonnay, Silver Oak and Jordan with cabernet sauvignon, and Duckhorn with merlot. Cakebread immediately comes to mind when you think of sauvignon blanc from Napa Valley. Sauvignon blanc is underappreciated. It is such a versatile wine. It pairs wonderfully with salads and seafood and it cuts through richer fare such as Fettuccine Alfredo. And, it can be enjoyed *al fresco* as the temperatures start to rise and springtime gives way to summer.

The 2009 Cakebread Sauvignon Blanc Napa Valley has aromas of guava, grapefruit, lime and hints of mineral. On the palate the wine displays a bright array of fruit flavors such as white grapefruit, guava, melon, lemon-lime and hints of pineapple and kiwi fruit. There's good acidity and balance as well as good complexity and a long, vibrant finish. This wine will pair well with all seafood dishes as well as your favorite salad.

Clyde's notes: It's not easy to find fault with Cakebread's 2009 Sauvignon Blanc, a wine which pretty much pleases all palates with its bright, sun-kissed aromas of fresh guava, grapefruit, lime and mineral, with hints of honeydew melon and golden apple. On the sprightly palate, brisk grapefruit, guava, melon and lemon-



Julianne Laks, Cakebread winemaker.

lime flavors display a mouthwatering verve, with hints of pineapple and kiwi fruit on the long, refreshing finish. While this classic Napa Valley Sauvignon Blanc makes a wonderful apéritif, it also is delightful with a wide range of foods.

Your re-order price for this wine as a club member is: Please Inquire

Best Buy Wine Club

2009 Kirkham Peak Redwood Valley Sauvignon Blanc

When I get a whiff of our 2009 Kirkham Peak Sauvignon Blanc, all I can think of is a warm summer day eating oysters and drinking wine. One of my favorite things to do on a warm afternoon is go over to the Ferry Plaza and eat oysters at Hog Island with a cool glass of sauvignon blanc. Nothing is more enjoyable and relaxing than kicking back and enjoying such a perfect combination of food and wine. The salty saline and iodine quality of the oysters juxtaposed against the citrusy minerality of the sauvignon blanc (or Sancerre, sauvignon blanc from the Loire Valley) play so well with each other I have to stop myself from over-indulging.

It has been a while since I tasted the 2009 Kirkham Peak Sauvignon Blanc, so when I opened a bottle to prepare for these notes I was very pleasantly surprised. This wine is really, really good and definitely exceeded my expectations. The nose is intoxicating with hints of candied ginger, kumquats, gunpowder and wet stone while the palate is round and bright with lemon-lime, honeydew melon, hints of guava, fig and kiwi fruit. The finish is long, with a good dose of acidity which gives the wine good lift. You can pair this wine with a cheese course, oysters, roast chicken or swordfish. When you're itching to get that first taste of warm weather, just twist the cap on our 2009 Kirkham Peak Sauvignon Blanc and everything around you will magically feel a bit more sunny.

Clyde's notes: Absolutely delicious sauvignon blanc. This shows aromas of exotic citrus, fresh grapefruit and lime, which lead to a palate of ripe grapefruit and more lime framed by crisp acidity and a clean finish. A wine to take the place of Margaritas!

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

2009 Tangley Oaks Sonoma Coast Pinot Noir

Making a great wine is quite a challenge. An even greater challenge is making an outstanding wine that is affordable. The 2009 Tangley Oaks Pinot Noir is a fantastic value and gives the kind of bang for your buck I wish was more common with California pinot noir. The two most difficult finds in California red wines in the under \$10 category in my opinion are pinot noir and cabernet sauvignon, especially if you want cabernet from Napa Valley and pinot noir from the Russian River/Sonoma Coast. To get any kind of quality whatsoever the starting point is usually \$15 to \$20. When I tasted this 2009 Tangley Oaks, I knew that I had a winner on my hands.

The 2009 Tangley Oaks Sonoma Coast Pinot Noir is comprised from several vineyard lots all around the Sonoma Coast. Each lot is blended in order to bring out the truest example of what the region has to offer while honing the character of the wine down to its purest form. It has a deep, ruby-red color in the glass with aromas of dark cherries and



Vineyards along the Sonoma coast.

roasted almonds. On the palate is a cascade of red raspberries, strawberries, red cherry and hints of plum and oak. There's balance here, good power and verve without appearing too heavy or sweet. I would pair this wine with chicken, salmon or a pasta dish. Or, drink this wine on its own when all you want is a nice glass of red wine.

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

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 Lancaster Estate Cabernet Sauvignon Alexander Valley @ Inquire

The 2006 Lancaster Estate Cabernet Sauvignon (a blend of 84% cabernet sauvignon, 11% malbec, 2% merlot, 2% cabernet franc and 1% petit verdot) is a vibrant ruby red in the glass with aromas of clove, nutmeg and vanilla, which give way to a palate of plums, black cherries, cassis and chocolate accents. The wine is lush and smooth with an underlying power that gives it a full-bodied feel—but it never appears heavy on the palate. This wine will age effortlessly over the next ten years and can be enjoyed in its exuberant youth. It was given 92 points by *Wine Enthusiast* and 90 points by Robert Parker.

____ Bottle(s) of 2007 Amici Cabernet Sauvignon Napa Valley @ Inquire

The 2007 Amici is absolutely packed with ripe, dark fruit and sweet, seductive oak accents. Aromas of blackberry jam, crème de cassis and mocha-laced oak accents spring from the glass, while on the palate the wine displays unctuous fruit, supple tannins and a rich dash of oak. This wine will age effortlessly over the next 10 to 20 years but can be enjoyed now in its youth with a nice steak.

____ Bottle(s) of 2007 Alysian Pinot Noir, Russian River Valley @ Inquire

The 2007 Alysian Pinot Noir is a classic Russian River Valley pinot noir with alluring scents of lavender, blueberry and spice notes that lead to a palate of cascading flavors of dark berries, pomegranate and wild plum. Flavors continue to build and intensify on the palate as the blackberry and raspberry fruit remains focused while spice and lavish oak notes add depth, richness and amazing complexity to this sexy and silky pinot noir. Thanks to the cool climate this wine has good acidity and tannins, which provide excellent, balance, harmony and complexity. The finish displays refreshing, vibrant fruit and spice accents. This is the perfect accompaniment for salmon, veal or pork.

____ Bottle(s) of 2005 Bodegas El Chantre Ramos Paul, Ronda @ \$24.99 per bottle

Wine has been produced in this region since Roman times, and only recently regained its prominence. The vineyard is composed of primarily clay, with lots of sloping hills nearby. It was planted densely, 5000 plants per hectare. Harvest typically occurs in early October and is always done by hand, never by machine. A second selection takes place on the sorting table prior to vinification. Stylistically, the wine tastes like a slightly richer, more generous

version of a right-bank Bordeaux. Primarily dark fruit flavors show good intensity and persistence. Enjoy this delicious Andalusian red with a variety of main courses, particularly a bone-in rib eye or lamb chops, over the next five or so years. —*Joe Manekin, K&L's buyer of Spanish, Portuguese, and Latin American wine*

____ Bottle(s) of 2007 Maranet Syrah, Russian River Valley @ Inquire

The 2007 Maranet Syrah is a blend of juice from four vineyards, aged for 18 months in 50% new French oak barrels. It is fermented with native yeasts and bottled unfiltered and unfiltered. The wine is a bright ruby purple in color with intense aromas of violet, plum, black raspberry, soy and just a hint of smoked meat notes. The palate displays a lovely, ripe fruit core of blackberry and boysenberry nicely accented by roast coffee and dried thyme, which complement the velvety mid-palate, balanced tannins and supple finish. This wine will pair well with grilled pork or lamb, grilled vegetables and smoked meats.

____ Bottle(s) of 2007 Antinori "Il Bruciato" Tenuta Guado al Tasso, Bolgheri @ \$24.99 per bottle

A blend of 50% cabernet sauvignon, 30% merlot and 20% syrah aged for eight months in oak barrels. The wine is an intense ruby red in color with fruity aromas of plum followed by delicate mint and green tea notes. On the palate is a dense array of red berries, chocolate, earth and herbs with a long, sinfully lush finish. This wine will age effortlessly for ten years and can be paired with grilled pork or lamb as well as a healthy cut of steak.

____ Bottle(s) of 2007 Monteviejo Artist label Bicentenario Malbec, Mendoza, Argentina @ \$24.99

The wine is generous on the nose, with ample black-cherry fruits, French vanilla and baking spices. On the palate the wine has a lush quality, with cassis, prominent but well-integrated oak, and a whole lot of rich fruit. It drinks well now and should continue to do so for five years. —*Joe Manekin, K&L's buyer of Latin American wines*

____ Bottle(s) of 2006 Noble del Sur Malbec Reserve Mendoza @ \$19.99 per bottle

This wine is showing very well right now. Do not hesitate to drink your first bottle; then, set aside a few more bottles to age. We tasted the 2004 alongside the 2006, and it was also drinking quite nicely, with a dense, generous core of fruit that promises at least another several years of development. For maximum enjoyment of this wine, we suggest decanting it and serving it alongside a well-seasoned grilled steak. Enjoy, and salud!

____ Bottle(s) 2005 Schweiger Cabernet Sauvignon Spring Mountain @ Inquire

The 2005 Schweiger is exactly what I want when I want a structured, powerful, mountain-grown cabernet sauvignon. It displays hedonistic aromas of red currant jam and baker's chocolate with hints of sweet oak. On the palate the wine has immense depth with dark, black fruit flavors as well as plum and dark chocolate notes. The wine has a supple finish, the tannins intermingling nicely with the acidity to make a wine that is harmonious enough now but can age gracefully over the next 15 to 20 years if you desire.

____ Bottle(s) of 2006 Quinta Sardonía Ribera del Duero @ Inquire

93 points from Robert Parker's *Wine Advocate*. The 2006 Quinta Sardonía is a stunning wine that really displays the lovely fruit that the Ribera del Duero is capable of uncovering. It mixes gorgeous, precise red fruits with an earthy terroir. There's just enough oak to frame this large-scale, broad offering. The fruit is so delicious and precise, the wine feels vibrant and alive on the palate. This wine can pair well with meats, cheese or as an apéritif. It can age for five to 15 years easily yet is eminently drinkable now.

Champagne Club Previous Offerings

____ Bottle(s) of Baron Fuente Rosé Dolores @ \$34.99 per bottle

The wine gets its color from the addition of pinot noir from the steepest slopes of the large Baron-Fuente estate. This wine will go best with a smoked salmon appetizer. My lovely wife Cinnamon and I are planning on having it with smoked salmon on toast points with crème fraîche. It will also go nicely with a bunch of fresh flowers, if you want to keep things simple!

____ Bottle(s) of Leclerc Briant Cuvee Reserve @ \$34.99 per bottle

This batch is a blend of 2006, 2005 and 2004 and was given more than three years on the lees. The reserve has a lot of presence on the mid-palate, and a tremendous amount of depth for given the easy, clean style. Try it with gougeres or even popcorn. Pascal Leclerc would be very pleased.

_____ Bottle(s) of Michel Lorient Extra Brut Champagne @ \$34.99 per bottle

This all-estate wine is 80% meunier and 20% chardonnay, fermented in enamel-lined iron tanks instead of the more common stainless steel or fashionable wood. It is aged for four years on the lees. They had no dosage at all. The wine has a touch of gold in the color and is quite spicy and exotic on the nose, due in part I think to the fact that they do not allow the wine to go through malolactic fermentation. In the mouth it is quite rich for an extra brut, but with a pure, dry finish that will make it very good with a wide variety of foods. Try it with Parmesan crisps as the apéritif or a richer, saucy chicken dish if you choose to have it with a meal.

_____ Bottle(s) of Pommery “Brut Apanage” @ \$34.99 per bottle

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. Pair with a rich fish dish, or chicken with a cream sauce.

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

_____ Bottle(s) of 2006 Tenuta Monteti “Monteti”@ \$19.99 per bottle

I introduced K&L owner/Bordeaux buyer Clyde Beffa Jr. to the 2006 Tenuta Monteti “Monteti” and he was truly taken aback at the quality. He thought it was so good, he decided to buy it and ordered a bundle. This is an elegant, complex, full-bodied, sleek and sexy Italian wine. Antonio Galloni of Robert Parker's *Wine Advocate* gave it 93+ points.

_____ Bottle(s) of 2009 La Tunella Rjgialla @ \$19.99 per bottle

“Rjgialla” for me is a pure expression of what the Colli Orientali del Friuli is all about: wines with aromatic subtlety showing delicate hints of elderflower and white peach comfortably ensconced in a sinewy yet voluptuous body. This wine is luscious on the palate and leaves a significant lingering aftertaste. It's perfect for bold grilled fish, your favorite crustacean or as an preamble to your evening repast. I like to suggest this wine to customers who are trying to cross over from California chardonnay; they like the rich mouth feel but aren't interested in mono-flavor chardonnay oak tones, and want to see more intrigue and intricacy and nuance.

_____ Bottle(s) of 2006 Blason Vencjar @ \$16.99 per bottle

This 2006 Blason Vencjar is balanced and elegant but has a nose full of earth, red fruit, coffee and balsam. It won't come across as a blockbuster Napa wine but it will lure you in with its exotic flavors and aromas and linger effortlessly with its long-lasting finish. I don't like just to taste this wine; I love to drink it. It's full of flavor, friendly now, and is wonderful with aged cheese, wild game or wild mushroom risotto. I hope you enjoy this as much as I do!

_____ Bottle(s) of 2005 Solaria Brunello @ \$29.99 per bottle

This a wine full of forward fruit, plums, cherries and strawberry coupled with a delicate nuance of earth, vanilla and spice. On the palate the wine is supple, warm, and flowing. It has hints of structure from the barrique but it relies on the core of acid that is sangiovese's hallmark expression for its depth, length and aging potential. I would suggest splashing this wine around in a decanter a couple of hours before you want to drink it. Sangiovese is inherently acidic, so if you have this with pasta try to match it with sauces that are not tomato-sauce dominated but more olive-oil driven (as in Tuscany). A roast pork loin with rosemary and sage would work well too.

_____ Bottle(s) of 2009 Antichi Vinai “Il Mascalese”@ \$19.99 per bottle

I was introduced to the wines of Antichi Vinai through their Etna Rosato, yes, a Rosé, and was highly impressed, enough to go visit them at Vinitaly this year. There I found this wine, which wasn't going to be imported. It is vinified in stainless steel and sees no wood. It is an open, forward and wonderful initial expression of Etna Rosso, with depth, flavor and just an inherent drinkability. One word of advice: for drinking all nerello mascalese, I suggest a Burgundy glass. Good drinking!

Premium Wine Club Previous Offerings

_____ Bottle(s) of 2008 Casa Lapostolle “Cuvée Alexandre” Cabernet Sauvignon, Apalta Vineyard, Colchagua Valley, Chile @ \$14.99 per bottle

This 2008 Casa Lapostolle “Cuvée Alexandre” Cabernet Sauvignon comes from the famed Apalta Vineyard, which is located 170 kilometers southwest of Santiago in the Colchagua Valley. The Apalta Vineyard has the ideal location of a north-to-south exposure, the Tinguiririca River on one side and the hills from the Coastal Cordillera on the other, forming a horseshoe shape. This ideal terroir has created a wine with intense aromas of red fruits, dry tea leaves and subtle, sweet spices which give way to a palate bursting with red raspberry, boysenberry, mocha and dark chocolate flavors. The finish is long and supple with lingering tannins and hints of rich oak.

_____ Bottle(s) of 2008 Casa Lapostolle “Cuvée Alexandre” Chardonnay, Apalta Vineyard, Colchagua Valley, Chile @ \$14.99 per bottle

This 2008 Casa Lapostolle “Cuvée Alexandre” Chardonnay Atalayas Vineyard is a bright yellow in the glass with subtle hints of green. The nose displays elegant aromas of sweet citrus fruit, white flowers, tropical fruits and subtle spice. The palate is alive with pear, apple and fig fruit nicely framed by piecrust, brioche and hazelnut accents. This richly layered and textured chardonnay will pair well with chicken, fish or a cheese plate. 90 points, *Wine Spectator*.

_____ Bottle(s) of 2008 Peterson Dry Creek Valley Zinfandel @ Inquire

This has seductive aromas of rich, dark fruit and toasty oak. On the palate it has fresh, juicy blackberry, dark cherry and raspberry flavors, and notes of toasty mocha and chocolate nicely accented by a touch of vanilla and orange peel. The finish is long and lush, all the while seamlessly integrating the rich fruit and oak while never losing its sense of balance. This zin goes great with pizza, pasta and any other dish that calls out for a hearty, fruit-driven red.

_____ Bottle(s) of 2009 Saddleback Viognier Clarksburg @ \$14.99 per bottle

The 2009 Saddleback Cellars Viognier Clarksburg is exactly what you want from a viognier. The wine starts out with a very aromatic nose full of tropical fruits, predominantly lychee fruit, jasmine petals and light notes of honeysuckle. The palate has a viscous feel with flavors of white peach, nectarine and hints of honey-butter. The wine is full-bodied with a rich, silky texture that plays wonderfully against the enticing aromas and bright fruit. It goes beautifully with dried fruit, cheese and nuts but can also be enjoyed with fruit salads, fowl, fish and game.

_____ Bottle(s) 2008 Château de Montfaucon “Baron Louis” Côtes du Rhône @ \$14.99 per bottle

The 2008 Baron Louis exhibits a lighter and brighter style than its 2007 predecessor. Crunchy, bright red fruits, a whiff of mineral and hints of that southern Rhône *garrigue* landscape make this solid Rhône red a wonderful choice with just about any Provençal-inspired fare. Try it with heartier foods such as sirloin steak dusted with fresh herbs. The 2008 is a blend of grenache, syrah, cinsault and a dollop each of carignan, mourvèdre and counoise.

_____ Bottle(s) of 2007 Château Fombrauge, St-Emilion @ \$14.99 per bottle

The 2007 Fombrauge St-Emilion embodies everything you could expect and want from a fine St-Emilion. It starts out with aromas of blackberry, crème de cassis and mineral notes. The palate is an array of black plum, black cherry, blackberry, coffee, mocha and spice. The body of the wine is densely packed with fruit and spicy oak but displays remarkable balance and life considering its weight and size. The finish is long and supple with fading hints of dark fruits and one last gasp of sweet oak. This wine can be paired with a cheese course, charcuterie or steak.

_____ Bottle(s) of 2007 Château Petit Manou, Médoc @ \$14.99 per bottle

This has a deep ruby red color and an intense, complex nose of red fruits, particularly raspberries, vanilla and light toasty oak, making this wine smell absolutely delicious. The wine has a medium-bodied palate with good fruit concentration and freshness that showcases the black and red berry fruit flavors as well as the good structure and supple tannins that help frame the elegant finish. The Petit Manou would be great with a grilled pork chop or with a nice crispy duck breast alongside wild rice.

_____ Bottle(s) of 2006 Sierra Salinas Mira, Spain @ Inquire

The Mira (say MEE-rah) shows intense, juicy, fleshy dark fruits, some spice notes from aging in French oak for 18 months, and polished tannin integration. Clyde had these notes: “Superb richness and balance. Lush, sexy, lovely, and delicious wine.”

_____ Bottle(s) of 2008 Iron Horse Green Valley Chardonnay @ Inquire

The name Iron Horse came from a train that stopped at the nearby Ross Station in the early 20th Century. The logo, the rampant horse on a weathervane, came from a weathervane that was unearthed when they were leveling the ground to build the winery. This 2008, all estate grown, is an exemplary cool-climate chardonnay. Notes of spiced pear, clementine and banana aromas waft from the glass. The palate is a mixture of minerality, lychee and apple flavors nicely juxtaposed against French oak barrels. A great food wine. Pair with salads, seafood or chicken.

Best Buy Wine Club Previous Offerings

_____ Bottle(s) of 2009 Simonsig Cabernet Sauvignon-Shiraz, Stellenbosch, South Africa @ \$8.99

The 2009 Cabernet-Shiraz is a blend of 54% cabernet and 46% shiraz that was first introduced in 2003. This vintage's extended "hang time" allowed finer development to these later ripening varietals, bringing soft fine tannins and ripe, voluptuous flavors. The nose offers aromas of smoky blackcurrant, dark plum, white pepper, a kiss of vanilla and dusty cocoa-powder notes. On the palate the wine is juicy with good acidity, a supple, easygoing texture and a fine finish. Try this with beef stir fry or grilled lamb chops.

_____ Bottle(s) of 2006 Jacob's Creek Steingarten Riesling, Barossa Valley @ \$10.99

This wine was given 91 points by Stephen Tanzer's International Wine Cellar: "Light yellow. Delicately perfumed bouquet of orange, white peach, baking spices and white flowers. Light in body but intensely flavored, offering spicy orange, tangerine and pit fruit flavors braced by gentle acidity. Finishes with admirable lift and focus, with the spice and citrus notes repeating." *Wine Spectator* gave it 90 points: "Fresh and vibrant, commanding attention for its range of peach, lime and mineral flavors, melding smoothly as the finish sails on. Drink now through 2015." (03/08)

_____ Bottle(s) of 2007 Domaine Andezon Côtes du Rhône @ \$9.99 per bottle

After fermentation in stainless steel, the wine sees no wood during its élevage, thus preserving the ripe and spicy primary fruit characteristics of these two classic Rhône varietals. Black cherry, licorice, and subtle notes of black olive make this entry level Côtes du Rhône a great choice with a grilled burger or a salumi and assorted cheese selection.

_____ Bottle(s) of 2008 Domaine la Garrigue "Cuvée Romaine" Côtes du Rhône @ \$9.99 per bottle

We here at K&L are calling this "The Little Rhône That Could." It is a custom cuvee made for Eric Solomon by Rhône oenologist superstar Phillip Cambie. The 2008 "Cuvée Romaine" is a lush and spicy red loaded with crushed red fruits and hints of roasted herbs. It is a great bottle to bring to a party, to give as a gift, or just to enjoy on a weeknight with rosemary roast chicken or a grilled steak with fresh herbs. Don't miss it!

_____ Bottles of 2009 Spellbound California Chardonnay @ \$9.99 per bottle

The nose is generous with its aromas of pineapple, banana and vanilla while the palate displays flavors of tropical fruits, guava, kiwi, crème brûlée and vanilla bean. Thanks to the racy acidity this wine has vibrant, bright fruit. It's nicely framed by just a hint of the rich oak influence that gives a sumptuous feel without making it seem heavy or clumsy. This wine will pair well with roast chicken or your next seafood or pasta meal.

_____ Bottles of 2009 Comte Louis de Clermont-Tonnerre "Cairanne" Très Vieilles Vignes, Côtes du Rhône Villages @ \$9.99 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 cuvée comes from vines that are at least 60 to 70 years of age: very old. It is a fantastic value from the south of France.

_____ Bottles of 2008 Domaine Vindemio "Regain," Côtes du Ventoux @ \$9.99 per bottle

This is a smoking little bottle of wine with zesty red-fruit aromas and cracked-white-pepper notes that spring from the glass while on the palate the wine shows wild red raspberry fruit with a touch of cherry kirsch and wild herbs. The wine has great lift and mouthfeel thanks to the zippy acidity and bright tannins. It has a smooth entry onto the palate and an effortlessly smooth finish. This is a great party wine, and also is the perfect match for spicy, grilled vegetables or Mediterranean food.

_____ Bottles of 2006 Brassfield "Eruption" Volcano Ridge Vineyard, High Valley @ \$9.99 per bottle

The 2006 Brassfield "Eruption" Red is a blend of mourvèdre, syrah, grenache and petite sirah from young vineyards.

Additional Club Specials

2008 Delas Freres St. Esprit Côtes du Rhône

K&L Store price \$9.99; Special price for K&L Club members \$8.99

One of our favorite négociants, Delas Freres is a consistent producer of amazing values from the Southern Rhône. The 2008 is very approachable drink now, loaded with black pepper, crunchy red fruit and subtle hints of minerals. This pleasing effort is a great case-buy and can be your everyday red that you enjoy as an aperitif or with pasta, pizza and grilled red meats.

2008 Belle Glos Las Alturas Vineyard Santa Lucia Highlands Pinot Noir

K&L Store price \$34.99; Special price for K&L Club members \$31.99

Very dark burgundy color; aromas of black cherry and tilled earth are abundant and a delight for the senses. On the palate this wine is full, chewy and rich. It coats the mouth with flavors of berry pie filling, sweet spices, and plum, all encased by a complex textural structure that leads to an elegantly supple finish, calling for another sip. 91 points. —*Clyde Beffa*

2008 Belle Glos “Clark & Telephone” Santa Maria Pinot Noir

K&L Store price \$34.99; Special price for K&L Club members \$31.99

Scarlet in color; bursting with aromas of cinnamon, caramel and hints of ginger-spiced tea. On the palate, the plush weight coats the mouth with more brown spice and sweet oak flavors, layered into the deep blueberry and strawberry base. The viscosity paired with the flavors and lively acidity lead into a long finish with supple tannins. 91+ points. —*Clyde Beffa*

2004 Smith Madrone Spring Mountain Napa Valley Cabernet Sauvignon

K&L Store price \$34.99; Special price for K&L Club members \$24.99.

This is old-school, mountain Cabernet that reminds me of those 1960s and 1970s I used to buy a long time ago. Must be decanted two hours ahead. Then, enjoy with a big rib steak. —*Clyde Beffa*.
“93 points. This is the opposite of those gooey, cult-style wines grown down on the Valley benches and floor. It’s pure mountain in the tannins, acidity and dryness... a food wine, with cassis, cedar and mineral flavors.” —*The Wine Enthusiast, Steve Heimoff, September 2009*

Each block is picked at the peak of ripeness and handled separately throughout the fermentation and subsequent barrel aging. Ripe plums dominate the nose along with smoky tar, cedar, cigar box and toffee nuances that give way to a palate offering up blueberry, plum and hints of black pepper.

____ Bottles of 2009 Noble Aconcagua Malbec, Mendoza, Argentina @ \$9.99 per bottle

This Noble Malbec Mendoza is an entry-level wine but that’s rather misleading, as it has so much depth of flavor and fruit intensity. It shows wonderfully soft, forward, plummy dark fruit, with a rounded texture and good persistence. Try it with herb-roasted Peruvian roasted chicken takeout, with a generous side of fried yucca, of course.

____ Bottles of 2009 Monteviejo Festivo Malbec Mendoza @ \$9.99 per bottle

This wine is produced from 100% malbec sourced from various top sites in the Mendoza region. This 2009 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 many different dishes. Rotisserie chicken, a quickly grilled marinated tri-tip steak, pan-seared tuna, and heartier vegetarian dishes all make terrific pairings. It also works beautifully as a casual sipper without food.

____ Bottles of 2008 Miguel Torres “Las Mulas” Cabernet Sauvignon, Chile @ \$9.99 per bottle

This is a synergy of old and new world, with a rustic feel that permeates it from start to finish. The nose is reminiscent of old-world Bordeaux with dusty notes of red fruit and spice. On the palate the wine is elegant and poised with rounded tannins, ripe fruit and complex flavors of minerals and fruit.