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Dear K&L Wine Club Members,

It has finally started raining here in Northern California; we had begun to hear the dreaded “drought” word. The weather always has a direct impact upon the current vintage. California has had some challenging weather conditions from 2008 to 2011, with effects on both wine quality (spotty) and quantity (smaller than normal crops). What this means for you the consumer and the wine club member is you’re likely to see more offerings from Europe, South America and Australia/New Zealand because their prices will stay down and their quality will be high. Luckily right now and for the next few months of wine clubs we have plenty of great California wines ready to go.

Once again the Signature Red Club has two amazing red wines that offer you stunning value. First off is the 2006 Long Shadows Chester Kidder Red, a meritage blend out of Washington that is sure to knock your socks off. Next up is the 2007 York Creek Cabernet Sauvignon Spring Mountain, a brilliant wine from Fritz Maytag, the former owner of famed San Francisco brewery Anchor Steam. These wines each brilliantly showcase their unique terroir and the gorgeous fruit each appellation has to offer.

Variety is part of what makes the Premium Club so special and this month we have wines from two of the world’s up-and-coming wine regions in Argentina and South Africa. The 2009 Monteviejo Petite Fleur from Argentina is a blend of 50% Malbec, 30% Cabernet Sauvignon and the rest split between Syrah and Merlot. Argentina has done wonders with the benign blending grape known as Malbec, which thrives in the soils and climate of Argentina’s mountainous terroir. Our other offering is the 2009 Ernie Els Cabernet Sauvignon, Stellenbosch, South Africa. It tastes like a California Cabernet Sauvignon meeting Bordeaux. This wine has gorgeous fruit, great balance and a subtle hint of earth and terroir. Ernie Els is more than just a world-class golfer—he also has a pretty impressive winery operation.

The name of the next club is Best Buy and it certainly lives up to that moniker this month with two screaming deals. We start out with the 2010 Domaine des Cassagnoles Côtes de Gascogne Blanc from the Gascogne region in France. This blend of 50% Colombard, 40% Ugni Blanc and 10% Gros Manseng is a fresh and zippy white wine with grapefruit notes and a surprisingly tangy finish. This is the perfect wine to start off your evening. Next is the 2010 Monteviejo “Altitude” Malbec, a big, lush, fruit-filled wine that oozes dark fruit and hedonistic oak and spice notes. These two wines are yin and yang respectively in styles but identical twins in terms of outstanding value.

Champagne makes everything better and our two selections this month prove it. Our Champagne buyer Gary Westby has decided to focus this month on the Pinot Noir grape and the wide array of styles that it can inspire in Champagne. We have both the Marguet Pere et Fils Blanc de Noir Brut Champagne and the Michel Arnould Verzenay Brut Rosé. Both should be perfect to enjoy during April’s holidays.

The Italiano Club has two fantastic red wines for this month. The first wine is the 2006 Planeta Merlot which comes from the island of Sicily and tastes like a St. Emilion. Our other offering, the 2010 Sassotondo Ciliegiole, is one of those wonderful indigenous grape varieties the Italians do such an amazing job with. Italy easily has more indigenous grape varieties planted than the rest of the world combined and they often offer a surprising taste and feel that only Italy can offer.

Cheers & Enjoy!

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

Signature Red Collection Wine Club

2007 York Creek Cabernet Sauvignon Spring Mountain

One day when I become a grownup I want to be as cool as Fritz Maytag. Stanford-educated businessman, Chairman of the Board of Maytag Dairy Farms (maker of Maytag Blue Cheese), founder and former owner of famed San Francisco Anchor Steam Brewery, maker of fine whiskey and gin and finally owner of York Creek Winery. If this list of endeavors and accomplishments doesn't make you a "Renaissance Man" I don't know what would. I have a hard time trying to decide what I like most, the Anchor Steam Brewery tour, his great gins and whiskies or his fabulous York Creek Cabernet Sauvignons, which are sourced from vineyards along Spring Mountain—my favorite appellation in Napa Valley. Since we are the Signature Red Club, for today we'll go with the York Creek Cabernet Sauvignon.



Fritz Maytag at Anchor Steam Brewery, San Francisco.

The 2007 York Creek Cabernet Sauvignon is a great wine. It reminds me of the wines that were more typical of Napa Valley in the 1970s and 1980s. These wines were more structured and built for longer-term aging. They were generally released five to seven years after their vintage date; now in 2012, many Cabernet Sauvignons releases are 2009 or even 2010. Having the ability to release a wine when it is ready to be consumed is a winemaker's dream, but unfortunately in today's economy the accountants rather than the winemakers are making release decisions. With Fritz Maytag at the helm at York Creek, luckily we have here a wine released when it is ready for consumption. This wine has a structured body with a deep red-ruby color and aromas of black plum, cassis, chocolate and mint. The wine has a dense palate that displays an array of dark fruit, hints of earth and chocolate as well as tannins and good acidity. This wine can age effortlessly for 15 years or be enjoyed now after an hour or so of aeration.

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

2006 Long Shadows Chester Kidder Red, Columbia Valley, Washington,

I know I am guilty of writing the same things over and over. I am continually amazed and astonished at the high quality of Bordeaux blends and Bordeaux varietal wines coming out of Washington State. The unique arid climate coupled with the right terroir allows Washington to churn out these amazingly complex, fruit-driven wines that have just a hint of chocolate and seem to fall stylistically somewhere between Napa Valley and Bordeaux.



Allen Shoup, owner of Long Shadows.

After twenty years at the helm of the Stimson Lane wine group (Chateau Ste. Michelle, Columbia Crest and other wineries), Allen Shoup retired to pursue a personal dream. For years he had envisioned a joint venture with highly acclaimed winemakers from different regions of the world. His goal was to bring their expertise to Washington to create some of the most special wines ever crafted from the region's top vineyards; wines that would stand shoulder to shoulder with the world's best.

Encouraged by his associates, including long-time friend and mentor Robert G. Mondavi, Allen invited several of the world's most talented and celebrated vintners to the sunny slopes of the Columbia Valley. Peering over steep cliffs into the valley where the Snake and Yakima Rivers flow into the mighty Columbia, each vintner embraced Allen's dream and agreed to lend their talents to create this tribute to the worldwide celebration of wine. With their enthusiastic support and advice, Allen drew up plans to establish individual wineries that would reflect the reputation of each winemaker. He named the venture Long Shadows Vintners in tribute to this select group of individuals who have shaped the industry with their benchmark wines and wineries.

His vision is now unfolding. Long Shadows winemaker-partners are designing world-class wines comparable in stature to those they crafted in their native wine regions. They are touring the land, running the soil through their fingers, and surveying with practiced eyes the leafy trellises that spill down the hillsides of the Columbia Valley.

The 2006 Long Shadows Chester Kidder is a blend of 45% Cabernet Sauvignon, 36% Syrah, 10% Petit Verdot and 9% Cabernet Franc sourced from several key vineyard sources throughout Columbia Valley. Aromas of dried figs and cocoa powder, along with hints of tamarind and toasty oak, are followed by intense violet and blueberry-jam flavors beautifully integrated around a spicy core. Balanced, with refined texture and robust structure, a seductive mouthfeel sets up the wine for its remarkably long, satisfying finish. It should pair well with steak or any kind of grilled meats and can be enjoyed now or age flawlessly in your cellar for the next five to ten years. This wine received 93 points from *Wine Advocate*, 93 points from Stephen Tanzer and 92 points from *Wine Enthusiast*.

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

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

Pinot Power X2! This month the Champagne Club is digging deep into the subject of Pinot Noir with two examples made entirely from that variety. Both hail from the Mountain of Reims and both go through full malolactic fermentation, but that is where their similarities end. While the Marguet is a brut made from several different crus, the Arnould is a rosé made entirely from the Grand Cru of Verzenay. I hope that you will find a night to try them both at the same time, as it is a fantastic way to learn a lot about Pinot in Champagne and the terroir of Mountain of Reims.

Marguet Pere et Fils Blanc de Noirs Brut Champagne

The Marguet Pere et Fils Blanc de Noirs Brut Champagne is made from a combination of estate and purchased fruit. The list of contributors to this wine reads like a roll call of the new wave of producers of high-quality Champagne, including Lavalle, Paulet and many others, all from the Mountain of Reims. The wine is based on the great 2008 harvest with 15% reserve wines. It is all Pinot Noir and enjoys 30% barrel fermentation, the balance being fermented in tank. It is light without being unsubstantial, and has a clean, refreshing personality. The mousse is exceptional, with tight fine streamers normally only seen in much more expensive bottlings. This is an ideal apéritif and goes very well with just a little good company, but is particularly flattered by pistachios and parmesan tuiles.

Your re-order price for this wine as a club member is: \$35.99 per bottle.



Benoît Marguet explains the unique affinity Pinot Noir has to the slopes of the Mountain of Reims.

Michel Arnould Verzenay Brut Rosé Champagne

We love to work with Champagne producers that are of a scale that allows the owners to be in on the details, and as you can see in this picture, Michel Arnould is a great example. In the past we could only get a case here and a case there of the Michel Arnould Verzenay Brut Rosé Champagne but recently we lucked out and got some for the club! This all-Pinot rosé is entirely from the Arnould estate in the Grand Cru of Verzenay. Almost all of the wine is vinified white, with about 10% vinified red coming from a special parcel planted to Pommard clones and farmed for lower yields. This dry rosé has plenty of rosé flavor and will make a great partner to plank salmon on the grill or even hot-smoked salmon.

Your re-order price for this wine as a club member is: \$35.99 per bottle.



Patrick Arnould loads in bottles to be filled at Champagne Michel Arnould in Verzenay.

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

2010 Sassotondo Ciliegiole

For years I've been writing about wineries with history dating back to the 1400s. This one is different and quite refreshing. It's a modern Italian, classic love story: A young couple gives up city life to return to the country and make wine. They buy a rundown estate and ramshackle house and gradually replant the vineyards and rebuild the house. In 1990 Edoardo Ventimiglia and Carla Benini, he a documentary film maker and she a Trentino-born agronomist, bought a property of one hectare. Since then they have gradually enlarged and modified their evolving dream. Their organic estate is in the southernmost portion of Tuscany called the Maremma, and true to tradition their 177-acre farm is bordered by forest and olive orchards. They are about two and a half hours north of Rome and two and a half hours south of Florence, just outside the picturesque hill town of Pitigliano. The land is on the outer edge of an extinct volcano Bolsena so the soil consists of volcanic, compressed sandstone. Their cellar is dug into the tufo and at the deepest part it is 45 feet below ground, perfect for aging wine.



The hill town of Pitigliano, Maremma, southern Tuscany.

They make a series of red wines and a bit of white, but the wine that really caught my attention is the 2010 Sassotondo Ciliegiole. Ciliegiole is an indigenous Tuscan grape, always popular in the Maremma but rarely made as a varietal. Ciliegiole's name comes from *ciliegio*, "cherry." Carla and Edoardo blend the Ciliegiole with 10% Alicante (also a rather popular grape along the coast) and the result is marvelous. The cherry-like aromatics in this wine just burst out of the glass aided by the depth and power of the deeply colored Alicante. Aided by the stunning quality of the 2010 vintage, the wine is forceful yet supple on the palate and exuberantly full and fresh. This wine calls for something off the grill. Reach into your bag of recipes and have at it!

Your re-order price for this wine as a club member is \$12.99.

2006 Planeta Merlot

With the release of the film *Sideways* in late 2004, Merlot ceased to be a “thing.” It really wasn’t the fault of the Merlot grape, but of lazy producers looking to fill the “by the glass” pipeline with cheap, inoffensive wine. Merlot had definitely become cheap and had so little character there was nothing to be offended about—which I guess is inherently offensive. But not everywhere has Merlot been held in such low regard. St. Emilion in France hosts some of the most expensive wines in the world and they are made of Merlot. In Ticino, the Swiss Canton just across the Italian border, Merlot is King. Red, white, pink or sparkling, it’s all Merlot and in Sicily it just seems to work. In the hills above Sicily’s south coast on the shores of Lake Arancio the Planeta families planted Merlot. They add just 5% Petit Verdot to insert a little backbone, color and complexity. The vineyards are planted in rocky soil that slopes gently towards the lake, which offers cooling nighttime air to keep the vines fresh.

I really like this wine’s complexity. So much of the “bad” Merlot was mono-flavored juice that tasted like melted jello, but this wine offers layers of herb and fruit mixed in with a bit of wild game. It’s like a Sicilian evening breeze full of wild herbs, smoke and a hint of salt. On the palate the wine is lush yet restrained; it has balance and a freshening acidity that makes it an ideal food wine. Think Mediterranean grilled lamb kebabs with a little caponata and a glass of Merlot, sitting outside... sounds good, doesn’t it!

Your re-order price for this wine as a club member is \$26.99.



Planeta Merlot vineyard, Lake Arancio, Sicily.

Premium Wine Club

2009 Ernie Els Cabernet Sauvignon, Stellenbosch South Africa

As a professional golfer, Ernie Els has traveled the world and that allowed him to taste and expand his interest in wine significantly. So much so, that in 1999 he put into action his dream of starting a winery. His estate sits on the warmer, north-facing slopes of the Helderberg region in Stellenbosch. It has a cooling influence from the Atlantic Ocean, which is a mere 15 kilometers away. The grapes for this wine were hand harvested in the cool early morning, destalked and lightly crushed, with careful attention on the sorting table. The fermentation was done in seven-ton, open-top stainless steel tanks with pump over and manual punch downs five times a day. After primary fermentation the wine had a 14-day maceration period before pressing. It spent 17 months in 300-litre French oak barrels of which 20% was new.

They call Ernie “The Big Easy”, and the same could be said of this wine. It’s no wallflower and yet very easy to like. This 100% Cabernet Sauvignon reminds me of some “old school” Napa Cabernets with a



Vineyard owner Jean Engelbrecht, left, with Ernie Els, South Africa.

bouquet that offers notes of violets, smoky black cherry, currant, cedar, graphite and a hint of tobacco. On the palate is fine balance and texture with refined tannins adding to the structure of the wine and a long finish with a whisper of mint on the back end. And who knows, this wine might even improve your golf game! —*Jim Chanteloup, K&L South African Wine Buyer*

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

2009 Monteviejo Petite Fleur, Mendoza, Argentina

Our longtime members of the Best Buy and Signature Red clubs may know by now that we can never get enough wines from Monteviejo, one of our favorite bodegas in Argentina. Well, we have finally found a Monteviejo wine whose price point (after some persistent lobbying and negotiating on our part) fits nicely into the Premium Club.

Monteviejo is a member of the famous Clos de los Siete, a group of Bordeaux families who have partnered up in the Uco Valley, south of Mendoza, to jointly create one wine as well as their own individual bottlings. Monteviejo is owned by Catherine Péré Vergé of Château Le Gay Pomerol. The wines always deliver loads of rich fruit, a structured, spicy quality from the use of very

high quality oak barrels, and lots of value for the money. Composed of 50% Malbec and 30% Cabernet Sauvignon with the balance Syrah and Merlot, 50% of the wine was aged in new French oak barrels to provide toasty wood, spice and vanilla notes to the rich dark fruit flavors. This wine received 91 points from *Wine Advocate*. —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

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



Bodegas Monteviejo, where this Petite Fleur and the “Altitude 1050” Malbec (Best Buy Club) were made.

Best Buy Wine Club

2010 Monteviejo “Altitude 1050” Malbec, Mendoza, Argentina

While we have worked extensively with Monteviejo’s other Tuesday night bargain red, Festivo, the “Altitude 1050” is a new discovery for us. As I noted above in the Premium Club writeup, Monteviejo is a member of the famous Clos de los Siete, a group of Bordeaux families who have partnered up in the Uco Valley, south of Mendoza, to jointly create one wine as well as their own individual bottlings.

Monteviejo is owned by Catherine Péré Vergé of Château Le Gay Pomerol. Altitude forms an important part of the viticultural equation in Argentina, where high elevation means cooler evenings, ideal for allowing vines to rest from their growth during the warm, sunny days. The resulting berries are intensely flavored and make great wine, rich in color, extract, phenols and other flavor compounds. The 1050 in this wine’s name refers to meters of elevation. These vineyards are located at over 3300 feet above sea level. Taste this Malbec, with its intense blackberry and black cherry fruit typical of the Uco Valley, and we think you’ll agree that yes, altitude can make all the difference! —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

Your re-order price for this wine as a club member is \$10.99.

2010 Cassagnoles Côtes de Gascogne Blanc

This month, just in time for the warmer days ahead, we have this delightful and sprightly white wine from Domaine des Cassagnoles, a family-owned domaine located in the southwestern corner of France known as Gascony. This region is perhaps most famous for producing the world-class brandy known as Armagnac. The same high-acid grapes used in the production of Armagnac also lend themselves to a deliciously crisp and eminently gulpable white wine, Côtes de Gascogne Blanc. Case in point, the 2010 Domaine des Cassagnole Côtes de Gascogne Blanc. If you are looking for a brisk and super refreshing white, then this is the wine for you.

Composed of 50% Colombard, 40% Ugni Blanc and 10% Gros Manseng, and vinified completely in stainless steel, the Cassagnole is redolent of meyer lemon, grapefruit and freshly cut grass. For those of you who love a good Sauvignon Blanc or Pinot Grigio, the style of this Côtes de Gascogne is just a hop, skip and jump away. And with a modest alcohol level of 12% abv, the Cassagnole can be enjoyed either as an apéritif or with lighter fare such as a goat cheese, citrus and arugula salad or grilled snapper.

— *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

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



Peter Weygandt, importer for Domaine des Cassagnoles, in a Gascony vineyard.

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 2008 Ruston “Lost Acre Vineyard” Cabernet Sauvignon Alexander Valley @ Inquire
Aromas of black cherry, black plum, spice and vanilla spring from the glass. On the palate the wine displays layer after layer of black fruits ranging from blackberry, cherry and plum to hints of baker's chocolate and earth. This Cabernet is not for the faint of heart; it should be paired with a steak or any other hearty cut of meat. You may enjoy this precocious wine in its youth, or put it in your cellar for five to eight years and enjoy the added complexity that it is sure to gain over time.

____ Bottle(s) of 2008 Anderson's Conn Valley Vineyards “Right Bank” Napa Valley @ Inquire
This 2008 Right Bank starts off with a sexy nose of red currant, white rainier cherries, hints of rosemary and cinnamon. On the palate the wine is packed with elegant red berry flavors, spicy red licorice notes and a supple, full mouth feel. The wine has great length and balance from the very first sniff to the very last taste. If you're looking for a great red wine that can stand on its own or complement food then you have found it in the 2008 Anderson's

Conn Valley Vineyards “Right Bank.” Robert Parker gave this wine 92 points.

_____ Bottle(s) of 2004 Bodegas Poesia “Poesia” Lujan de Cuyo, Argentina @ \$24.99 per bottle

This wine’s rich, sweet, ripe fruit and extravagant notes of spice may be tempting now, but we have it on record that these wines age well for a handful of years. Last year, for example, we enjoyed the 2003 vintage in its eighth year. This 2004 garnered 91 points from Robert Parker, and 92 points from *Wine Enthusiast*. — *Joe Manekin, K&L Spanish, Portuguese & Latin American Wine Buyer*

_____ Bottle(s) of 2007 Sempre Vive Petit Verdot Napa Valley @ \$23.99 per bottle

The 2007 Sempre Vive Petit Verdot Napa Valley is a blend of 90% Petit Verdot and 10% old-vine Cabernet Sauvignon that displays wonderful hints of blueberry, spice, violets and a hint of nutmeg on the nose. On the palate the wine is a dense, layered combination of crème de cassis, blackberries, black plums and a hint of mineral and graphite with a mocha-laced finish. This wine is smooth and soft with a finish that is absolutely seamless. Who knew Petit Verdot could be this delicious? Match this wine with a pork chop or duck breast and you will be in heaven.

_____ Bottle(s) of 2005 Laurel Glen Cabernet Sauvignon Sonoma Mountain @ Please Inquire

The 2005 Laurel Glen Cabernet Sauvignon Sonoma Mountain is stunning. It has gorgeous dark fruits on both the nose and the palate that integrate nicely with the sweet oak and good acidity. The wine feels more Bordelaise than Californian. The wine shows remarkable balance and has a great sense of harmony but is infinitely approachable and drinkable now. This wine will go beautifully with a steak, lamb or rich cut of pork. 92 points, Stephen Tanzer’s *International Wine Cellar*.

_____ Bottle(s) of 2007 Lancaster Estate Sophia’s Hillside Cuvee, Alexander Valley @ Please Inquire

The 2007 Lancaster Estate Sophia’s Hillside Cuvee is a blend of 97% Cabernet Sauvignon and 3% Merlot. The wine has a dark purple hue with aromas of blueberries, cinnamon and violets on the nose while the palate displays layers of complex fruit, berries, plums and dark chocolate seamlessly tied together with lush, fine tannins. The finish is smooth and long with a silkiness that makes you wish you had a bigger glass. Pair this wine with a steak or other hearty fare and you will not be disappointed. This wine can be enjoyed now if decanted 90 minutes ahead. It can go into your cellar for a good eight to twelve years where it will gain further complexity and soften up a bit. 92 points, *Wine Enthusiast*.

_____ Bottle(s) of 2008 Robert Craig “Affinity” Napa Valley Bordeaux Blend @ Please Inquire

The perfect food wine, the 2008 Affinity is so very tasty now that it is hard to resist opening it; but this wine can be set down for, very easily, an additional ten to fifteen years. Ideally I would match the Robert Craig Affinity with a nice steak or cut of red meat. I could even conceivably see this paired with your upcoming Thanksgiving dinner, especially if your Thanksgiving fare is bold and flavorful.

_____ Bottle(s) of 2008 Robert Craig Black Sears Vineyard Howell Mountain Zinfandel @ Please Inquire

This wine starts off with rich aromas of black raspberry, pepper, dried mushrooms and subtle hints of lilac and rose petals. The palate is a mix of juicy red and black fruits with hints of white pepper, cranberries, spice and minerals nicely accented by supple tannins, bright acidity and a touch of clove on the finish. The 2008 Robert Craig Zinfandel Howell Mountain should be paired with rich, roasted meats or smoked duck breast and can be enjoyed in its youth (best if decanted) or can be cellared for the next ten years.

_____ Bottle(s) of 2008 Moulin de Gardette Gigondas “Tradition” @ \$21.99 per bottle

The Cuvée Tradition is rich and luxurious with soft tannins and a long finish. It should drink well for the next five years or more. Bright red berries including cherry and raspberry find expression along with hints of mineral and black tea. Enjoy this medium-bodied and supple red with grilled lamb and pesto, smoked duck breast with cherry-plum sauce, or garlic and mushroom pizza.

_____ Bottle(s) of 2006 Emblem Rutherford Cabernet Sauvignon @ Please Inquire

The 2006 Emblem Rutherford Cabernet Sauvignon has rich aromas of dark berries, cassis and olive notes, and a palate brimming with ripe black fruits, dark berries and rich, sweet tannins. It has layers of complexity, and concentrated fruit that plays nicely against the oak and acidity.

_____ Bottle(s) of 2005 Saddleback Cellars Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

This wine is great! It is exactly what we crave from a Napa Valley cabernet sauvignon: ripe, rich fruit that isn’t

overly sweet, a good touch of minerality and earth, and just the right amount of oak to frame the wine and give it structure and spice. Nils Venge has done it again. The palate is full-bodied with opulent, jammy black fruit flavors layered over silky and supple tannins with an amazingly smooth, lingering finish. This wine will pair marvelously with grilled steak, roast beef or any other hearty red meat.

____ Bottle(s) of 2006 Paradigm Merlot Oakville @ Please Inquire

This wine is a blend of 92% Merlot and 8% Cabernet Sauvignon, aged for 20 months in French oak. Aromas of red plums, cedar and spice give way to a palate of plummy fruits, hints of mocha and dusty tannins, with balanced, lively acidity. The finish is long and firm with admirable structure and body. This wine can age well for five to fifteen years but can be enjoyed in its youth as well. It can be paired with steak, pork and any other dish that needs a full-bodied red.

____ Bottle(s) of 2005 Bodegas El Chantre Ramos Paul, Ronda @ **Super Special price \$19.99 per bottle**

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*

Champagne Club Previous Offerings —*Notes by Gary Westby, K&L Champagne Buyer.*

____ Bottle(s) of Philippe Gonet “3210” Extra Brut Blanc de Blancs Champagne @ \$37.99 per bottle

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!

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

____ Bottle(s) of 2007 Cavalchina Bardolino Superiore Santa Lucia @ \$15.99 per bottle

This is an ideal food wine, perfect for delicate, creamy or primavera-style pasta, or charcuterie (okay, salumi; sometimes French is just easier). I love it with roasted chicken. I like to serve it at cellar temperature, about 60 degrees or so, to give it a fresher feel in the mouth.

____ Bottle(s) of 2007 Mamete Prevostini Grumello @ \$23.99 per bottle

The 2007 Mamete Prevostini “Grumello” Valtellina Superiore is a rich, supple and warm wine with lots of sweet fruit and complex, wild-plum aromatics that are supported by a solid yet smooth tannic structure. The really intriguing trait of this wine for me though is its lingering finish, where layers of complex fruit reveal themselves one after the other.

____ Bottle(s) of 2010 Buonamico Montecarlo Rosso @ \$12.99 per bottle

The 2010 Buonamico Montecarlo Rosso Blue Label is a blend of 55% Sangiovese, 15% Canaiolo, 10% Syrah, 10% Cabernet Sauvignon and 10% Merlot. It is fermented in stainless steel and spends seven months in French barriques. The flavors are dominated by the French Bordeaux varieties with their earthy and herbaceous character. The Syrah give lots of mid-palate weight and richness but the Sangiovese-Canaiolo combination is the backbone of the wine. It gives elegance and balance and most importantly it gives length to the other varieties. This is a perfect wine for grilled meats or hearty lasagna. It has structure and it is really drinkable now. Decant it an hour ahead of time. Enjoy!

____ Bottle(s) of 2007 Castello di Fonterutoli Chianti Classico Riserva “Ser Lapo @ \$25.99 per bottle

This wine spent twelve months in barrique as did the 2005, but the 2007 has so much more depth and originality. The fruit is more real, complex and energetic. I was really taken aback at the quality jump and the purity and wildness of the wine. I'm still enamored with its lush body rolling across my palate. You're going to love this wine. You can drink it now or let it age for another decade.

_____ Bottle(s) of 2007 Curto Ikano Rosso, Sicily @ \$24.99 per bottle

One of the wines that stood out for me was the 2007 Curto Ikano, a blend of 50% Nero d'Avola, 40% Merlot and 10% Syrah. I found this wine very spicy, balanced with a supple texture yet not fat. It was surprisingly elegant. I suggest you decant the Ikano at least half an hour ahead of time and then let it sit in your glass for a bit.

Premium Wine Club Previous Offerings

_____ Bottle(s) of 2010 Kalinda Pinot Noir Monterey County @ \$15.99 per bottle

The 2010 Kalinda Pinot Noir Monterey County has a sumptuous nose of dried cranberries, red cherry mash, sage and minerals. The palate is a mix of ripe red fruits such as red raspberries, cranberries and cherries, and dried herb flavors such as sage and rosemary. The wine has great balance and complexity with good length and energy, which translate all the way through the wine. The finish is bright and crisp, making this the perfect wine to pair with wild salmon, roast chicken or a beet salad.

_____ Bottle(s) of 2008 Tangent "Paragon Vineyard" Pinot Gris Edna Valley @ \$13.99 per bottle

Winemaker Christian Roguenant of Tangent decided that the Paragon Vineyard in Edna Valley provided the ideal place to plant and grow Pinot Gris. After tasting this wine, I'd say he was correct. The 2008 Tangent Pinot Gris is made in the traditional dry style of Northern Italy. It is surprisingly full-bodied, with concentrated flavors of peach, ginger and tropical fruits. Framed by a light, lemony acidity and a vibrant minerality, it shows a touch of pine-resin character. An evocative apéritif on its own, Tangent Pinot Gris also pairs well with most foods, with shellfish and some hard cheeses.

_____ Bottle(s) of 2010 Eidosela Albariño Rias Baixas @ \$15.99 per bottle

This wine shows all of the wonderful qualities that the best of Albariño wines offer: a slight, CO₂-derived effervescence, flavors suggesting fresh peach and melon rinds, and a drinkability second to none. Even if seafood is not your thing, you could certainly enjoy a glass (or two) while cooking, or with other foods. Try it with bean stews studded with chorizo and/or pancetta, or with braised chicken. —*Joe Manekin, K&L Spanish, Portuguese & Latin American Wine Buyer*

_____ Bottle(s) of 2010 Cakebread Napa Valley Sauvignon Blanc @ Please inquire

The 2010 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, good complexity and a long, vibrant finish. This wine will pair well with seafood dishes and your favorite salad.

_____ Bottle(s) of 2009 Château Montfaucon "Baron Louis" Côtes-du-Rhône-Villages @ \$14.99 per bottle

This latest release is a blend of six grapes—Grenache, Syrah, Cinsault, Carignan, Counoise and Mourvèdre—from 50-to-90-year-old vines on select vineyard parcels on the right bank of the Rhône. Only a portion of the wine undergoes ageing in (no new) oak, contributing to a light touch of spice without compromising the beautiful Rhône fruit characteristics. This substantial yet elegant red can be enjoyed now, but it will be superb with several years more of cellar time. Try it with heartier fare like sirloin steaks dusted with fresh herbs. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Menetou-Salon, Domaine du Lorient @ \$14.99 per bottle

We discovered this wine last April on our Bordeaux trip. It was made by Francois and Jean Marie Cherrier, owners of Domaine du Lorient. A sample was sent to us and we loved the wine and ordered it on the spot. The wine is so focused, with citric aromas and flavors and nuances of minerals and earth. It is bright and refreshing, from a great vintage in the Eastern Loire. We have carried the Cherrier Sancerre for years and this is the first Menetou we have bought from the Cherrier family. It is a perfect apéritif white, and it would be great with cracked crab or Crab Louie. —*Clyde Beffa*

_____ Bottle(s) of 2007 Burgess Merlot Napa Valley @ \$14.99 per bottle

On the nose the 2007 Burgess Merlot evokes aromas of blueberries, black cherry, hints of mint and subtle spice

notes while on the palate it displays flavors of cranberry, black cherry, milk chocolate and a touch of dried herbs. The finish is complex with the effortless mingling of fruit, tannins and acidity, giving both weight and lift and a 30-second finish. This is the Merlot to serve to friends who say they don't like Merlot. Because this wine is so full-bodied I recommend decanting or opening and letting it breathe for at least an hour or two before drinking.

_____ Bottle(s) of 2009 Acon Roble Ribera del Duero @ \$13.99 per bottle

The 2009 Acon Roble represents the roble style well, with juicy blackberry and plum flavors bolstered by a hint of toasty wood notes. It's an ideal compromise between the more immediate, softer tasting fruit of a joven wine and the barrel-marked charm of a crianza. Enjoy this wine the way they do in the region: Serve it with grilled lamb, perhaps with some potatoes on the side. You can hold the veggies—Spaniards of this area don't have time for vegetables.

—*Joe Manekin, K&L's buyer of Spanish wines*

Best Buy Wine Club Previous Offerings

_____ Bottle(s) of 2010 Cal y Canto Viura Verdejo Castilla, Spain @ \$9.99 per bottle

The 2010 Cal Y Canto Viura Verdejo dry white comes from the Tierra de Castilla region in Spain, close to Madrid. A blend of 65% Viura and 35% Verdejo, this wine has a seductive nose of white peach, apricot and hints of lime blossom. On the palate flavors of lime, lemon, peach, wet stone and minerals dominate this lively, crisp white wine. The perfect match for oysters, clams and seafood stew, this wine can also be enjoyed on a nice night out on your deck when only a crisp white wine will do.

_____ Bottle(s) of 2010 Leo de La Gaffeliere Bordeaux Rouge @ \$9.99 per bottle

The 2010 Leo de La Gaffeliere Bordeaux Rouge has red fruit flavors with blackberry and violet aromas. It's round and fruity, and meant to drink in the next five years. The blend is about 70% Merlot and the rest is Cabernet Sauvignon and Cabernet Franc. It sees a bit of oak, just the right amount to make it creamy and elegant. Serve this beauty with rack of lamb or even a hamburger—any night of the week. —*Clyde Beffa*

_____ Bottle(s) of 2009 Dona Carla Douro White Label @ \$9.99 per bottle

This delicious Douro red has slightly toasty aromas that combine with dark fruit on the nose, and lead to a fresh tasting palate full of blackberry fruit and a hint of mineral. At a reasonable 13.5% ABV, this wine is nicely balanced. The flavor intensity and finish make it just fine at table, though its forward and easygoing fruit also makes it ideal for sipping on its own. — *Joe Manekin, K&L Spanish, Portuguese & Latin American Wine Buyer*

_____ Bottle(s) of 2009 Trim California Cabernet Sauvignon @ \$9.99 per bottle

The 2009 Trim Cabernet Sauvignon is a blend of 75% Cabernet Sauvignon and 25% Cabernet Franc, sourced from some of the best vineyards on the north coast of California. This wine offers up aromas of cherry liqueur, black plums, currant and cinnamon. The palate displays an array of flavors including cranberry, black cherry, black raspberry, cinnamon and vanilla notes. The wine is balanced and fresh with good acidity and soft, lush tannins, while the finish is clean and smooth.. It is accessible and drinking great now, and that's what its makers intended—so enjoy this great bargain tonight.

_____ Bottle(s) of 2010 Domaine du Roumané Côtes du Rhône @ \$9.99 per bottle

The 2010 Domaine du Roumané Côtes du Rhône is composed of 60% Grenache and 40% Syrah. To preserve the more fruit-forward characteristics of the two varietals, winegrower and vigneron Herve Roman de-stems the fruit completely and ferments the wine at low temperatures. The higher percentage of Syrah in the blend lends a considerable degree of licorice and spice. That's a complexity not evident in many a Rhône offered at the same modest price point. Enjoy now and over the next several years with hearty winter fare. Clyde recommends Cassoulet. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of Fantinel Prosecco Extra Dry @ \$9.99 per bottle

The Fantinel Prosecco Extra Dry is an attractive straw-yellow appearance with a fine, persistent bead. Delicate floral tones on the nose and a pleasantly soft, velvety mouthfeel combine to give this wine a supremely pleasurable feel. This wine is perfect for your next lively occasion or celebration and will make a normal night feel extra special.

Enjoy the bubbles, don't fear the bubbles!

_____ Bottle(s) of 2009 Ferrero Tuscan Red IGT @ \$9.99 per bottle

The nose is warm and inviting with layers of ripe Cabernet and Merlot fruit and the Montepulciano adding some delicate and subtle spice. The Alicante gives an exotic ripeness. The wine has a very supple and soft palate presence and then lengthens out into a vibrant and exciting Super Tuscan. Enjoy with grilled meats or hearty pasta dishes. —
Greg St. Clair, K&L Italian wine buyer

_____ Bottle(s) of 2010 Domaine Begude Chardonnay “Terroir” Haute Vallée de l’Aude IGP@ \$9.99 per bottle

This bright Chardonnay with just a touch of spice exhibits plenty of zesty citrus freshness coupled with apple, pear and ginger notes. It is the perfect wine to enjoy on its own after a long day’s work, or with a wide range of fish, salad or poultry dishes. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Hugues Beaulieu Picpoul de Pinet @ \$8.99 per bottle

This bite-y white is textbook Picpoul, a wonderful introduction to the varietal and style of this wine. Clean, refreshing and oh so light, the 2010 Hugues Beaulieu exhibits green apple and lime zest aromatics, coupled with a zippy mineral core on the palate. Enjoy now and often as a cool, bright vinous pick-me-up, or with your next platter of fruits de mer! —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2009 La Coterie “Seguret” Côtes-du-Rhône-Villages @ **Super Special \$8.99 per bottle**

This juicy red Rhône is from the outstanding 2009 vintage and Clyde Beffa calls it “a knock-out.” A deep cherry red color, this Grenache-based wine is dominated by very ripe black fruit notes (blackberries, blackcurrant), forest floor, and spices on the nose. On the palate, hints of black fruits, liqueur and fine spices such as anise abound. Enjoy this now and over the next five years with grilled steak, prime rib roast or hearty winter stew. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Kirkham Peak Marlborough Sauvignon Blanc @ \$9.99 per bottle

The bouquet offers passion fruit, lime blossom, pink grapefruit and freshly cut red bell pepper. On the palate, tropical fruits come into play with a creamy round texture supported by juicy, lively acidity that leads to a refreshing long finish. —*Jim Chanteloup, K&L Wine Buyer for Australia/New Zealand/South Africa*

_____ Bottles of 2006 Brassfield “Eruption” Volcano Ridge Vineyard, High Valley @ **Super Special \$6.99 per bottle**

The 2006 Brassfield “Eruption” Red is a blend of Mourvèdre, Syrah, Grenache and Petite Sirah from young vineyards. 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.

Special Offer for Club Members

2006 “Women of the Vine” Syrah, Heidi Barrett Peterson Edition

Regular price \$60. K&L Store price \$24.99

Club Special price \$19.99

While writing the book *Women of the Vine*, Deborah Brenner also created this first-of-its-kind winery. Women of the Vine Cellars features hand-crafted, limited-production wines, uniting award-winning women winemakers from around the world under one brand. It is the first art gallery for artisan women winemakers, showcasing their individual styles and the nuances of their regions.

Deep black ruby in color with enticing aromas of rose petal, ripe plum, black cherry, and spice, this Syrah is big, lush, and round in the mouth, with flavors matching the aromas. Layers of earth and toast integrate. The balance is very good with good length and persistent flavors. This wine is drinking great now and is structured to age as well.