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Dear K&L Wine Club Members,

If you're looking for a bellwether for the wine industry, look no further than our wine clubs. Current trends: There is a lot of Pinot Noir out there. Spain is overflowing with an abundance of fantastic wines at great prices. There is a shortage of California Cabernet Sauvignon. What does this mean? In the coming months you'll see a few Pinot Noirs and some incredible wines from Spain. It will blow your mind when you taste what's in the bottle versus the price you're paying. Our job is to find you the best possible wines for your dollar and right now Spain and California Pinot Noir seem to be the sweet spots.

Mmmm! That was my first thought when I looked at this month's Signature Red selections. We have two great offerings from California. The 2009 Van Wagoner Pinot Noir is a wonderful wine that displays gorgeous red fruit, hints of terroir and just the right amount of oak to make it irresistible and insanely delicious. And the 2009 Lancaster "Sophia's Hillside Cuvee" Cabernet Sauvignon Alexander Valley is a big, rich wine that showcases the immense potential and quality of Cabernet Sauvignon from Alexander Valley. For fans of big, rich Cabernet Sauvignon it will be the perfect wine and should deliver an amazing value for its modest re-buy price.

The Premium Club goes all French this month with selections representing two divergent paths for French wines. First off we have the 2010 Clos Ressor Pouilly-Fuissé, a classic example of this quintessentially French wine. It displays bright fruit, a bit of toasty oak and zippy mineral notes. Stylistically speaking this is an old-world style with an emphasis on fruit and terroir versus the more new-world style of our second selection, the 2010 Domaine La Colliere Rasteau, a fantastic wine that displays deep, rich fruit with subtle hints of oak and terroir. It merges a distinctively French sensibility with a new-world emphasis on fruit and oak. These wines make a nice contrast in style and substance.

When selecting our Best Buy wines we are constantly on the lookout for fruit-forward, easy drinking, well-made wines and this month we have two fantastic offerings. The 2011 Kalinda "Unoaked" Chardonnay Anderson Valley is a fruit-forward wine that displays gorgeous tropical fruits and citrus notes without any harsh or rough oak accents. The 2011 Smashberry Red Central Coast, a red blend, delivers tons of berry fruit, just as its name suggests. Both of these wines deliver beautiful fruit with minimal oak and are designed to be drunk now and enjoyed with little pretense.

Pop! That might just be my favorite sound in the world when it comes to wine. The loud pop of the cork coming out of a Champagne bottle brings an immediate smile. This month's two Champagne selections start with the 2005 Fluteau "Symbiose," a 50/50 Chardonnay/Pinot Noir blend that exemplifies the crispness and beauty of the vintage. Our second offering, the non-vintage Barnaut Blanc de Noir Brut, is a gorgeous, deep and richly-textured Champagne that is absolutely irresistible.

Another month and another great duo for our Italiano Club. We have the fantastic 2007 Baccinetti "La Saporioia" Brunello di Montalcino, a classically styled, ready-to-drink Italian Brunello. The other tremendous choice is the 2011 Barone Fini "Valdadige" Pinot Grigio, a delightfully crisp and clean offering that showcases why Pinot Grigio became the Italian "It" wine.

Cheers, & Go SF Giants!

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

# Signature Red Collection Wine Club

## 2009 Van Wagoner “Cuvee Speciale” Pinot Noir California

The wine business mirrors other artistic ventures, for example movies. If one movie is a hit then everybody rushes to make more of the same and we end up with too many movies, many of which are just not very good. This is what happened with the Pinot Noir grape in California. As the vineyard plantings of Pinot Noir and the number of wineries making Pinot Noir grew, unfortunately the quality didn't keep up with the production level. When we taste through dozens if not hundreds of Pinot Noir samples we are looking for that elusive wine that offers gorgeous fruit, hints of terroir, balance and overall quality. It needs to compare favorably with both its Burgundian and Oregonian counterparts.



*The grapes for this wine come from coastal Santa Barbara vineyards.*

The 2009 Van Wagoner “Cuvee Speciale” Pinot Noir California is a flat-out delicious Pinot Noir. The wine starts out with a seductive nose of fresh smashed strawberries, hints of rosemary and subtle notes of caramel and mocha. On the palate the wine displays deep strawberry and red berry fruit flavors and it has hints of mocha-accented oak on the finish. The deep, rich fruit flows throughout the wine and never becomes heavy or overtly sweet; it is always nicely buffered by the perfect amount of acidity and oak.

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

## 2009 Lancaster Estate “Sophia’s Hillside Cuvee” Cabernet Sauvignon Alexander Valley

We’ve had the good fortune of being able to do a wine from Lancaster Estate more than once in the Signature Red Club and each time it has been a resounding hit. Often we’ll make a deal with a young, up-and-coming winery that needs immediate cash flow; we get a great deal in return for providing them with some quick cash. But once the young winery gets up and running and starts to establish itself they don’t have such a need. That’s unfortunate because usually their wines are continuing to improve vintage after vintage. Luckily for us in the case of Lancaster we’ve been able to capitalize on their momentum and offer more than one wine from them. Lancaster Estate has an amazing location in Alexander Valley and with famed wine consultant David Ramey assisting, they are making their best wines ever. It shows in the 2009 Lancaster Estate “Sophia’s Hillside Cuvee” Cabernet Sauvignon Alexander Valley.



*The Lancaster Estate, in Alexander Valley.*

Alexander Valley is nestled between Dry Creek Valley and Knights Valley, getting the

benefit of the cool Sonoma County nights mixed with the warmer Northern Sonoma days, along with gravelly soil and some wonderful hillside and valley-floor vineyards. The 2009 vintage in the Alexander Valley was virtually ideal, with almost perfect conditions prior to bud break and then a mild summer and warm August that provided Lancaster with grapes in pristine conditions.

The 2009 Lancaster Estate “Sophia’s Hillside Cuvee” Cabernet Sauvignon Alexander Valley is a blend of hillside blocks of Cabernet Sauvignon with a touch of Merlot. The blend is 95% Cabernet Sauvignon and 5% Merlot, aged for 18 months in French oak and weighing in 14.3% alcohol. Made in a Bordelaise style, the wine has depth and power without sacrificing complexity, elegance or harmony. It starts out with aromas of clove, cinnamon, violets and fresh berry notes and then seamlessly transitions to a palate of dark berries, plum, black cherry and hints of dark chocolate and minerals. The wine has a long, lush finish with good tannin grip and rich French oak overtones. This wine can be enjoyed a few hours after decanting or can be cellared for an additional five to 15 years and display some secondary nuances. This wine will be the perfect accompaniment for a rich cut of red meat.

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

## Premium Wine Club

### 2010 Clos Reissier Pouilly-Fuissé

Clos Reissier is a renowned vineyard in the commune of Chaintré. It was formerly in the Chateau & Estate portfolio and is a lovely Pouilly-Fuissé from a vineyard dating back to Roman times. After 2000 years of Chardonnay growing, it is clear that this is a special place. It has had the name Clos Reissier, after a former owner, for more than 200 years. This wine was fermented partly in one-to-two-year-old barrels and partly in tank to preserve freshness. Then it was aged 18 months on the lees to promote richness and mouthfeel. It was awarded a Gold Medal by the noted French wine publication *Gilbert & Gaillard*.

This bright and charming Chardonnay is from a vineyard currently submitted for formal consideration to promotion to Premier Cru. The combination of bright fruit, a bit of toasty oak and mineral notes on the finish makes this wine absolutely classic for the appellation. It is fine and elegant in character, with lovely minerality and very lively fruit. It will pair well with grilled fish or a roast chicken. Bravo to the producers at the Cave de Chaintré for this lovely wine.

As is sometimes the case with small producers, the labeling got a bit confused. The wine arrived from France with two different labels. But it is all the identical, beautiful Pouilly-Fuissé from the same vineyard, whether it is labeled as “Clos Reissier Cuvée Special” or simply “Clos Reissier.” We bought all we could get, but do not expect it to be around for too long. —*Keith Wollenberg, K&L Burgundy Buyer*

**Your re-order price for this wine as a club member is: \$14.99 per bottle**

### 2010 Domaine La Colliere Rasteau

I know I sound like a broken record, but no place provides more great values in wine than the Rhône Valley. The stream of outstanding quality-to-price ratio Rhône wines, vintage after vintage, continues to amaze me. Even in the less-than-stellar vintages such as 2004, 2006 and 2008 there were plenty of great tasting, easy-drinking affordable Rhône wines that totally over-delivered from their moderate price. In a classically great vintage such as 2010 the quality goes up quite a few notches. Wines that were always good to great now present themselves as otherworldly—like this month’s Premium Club offering, the 2010 Domaine La Colliere “Rasteau.”

Domaine La Colliere is a small, family-run estate founded by Georges Perrot. They began making wine under their own label in 2003; prior to that the bulk of their wine went to one of the big négociants in the region. Once they teamed up with famed Rhône enologist Philippe Cambie, their wines began to receive rave reviews from the press. Here’s what Robert Parker had to say: “This unheralded estate is

making fabulous wines from their 62 acres of vines spread throughout Rasteau and the surrounding Côtes du Rhône appellation. Proprietor Georges Perrot utilizes the services of the enormously talented Philippe Cambie, and, as one might expect, these are full-flavored, wonderfully pure, complex wines that respect their appellation.” Domaine La Colliere is an up-and-coming producer making wine from the greatest value region in the wine world and in the 2010 vintage has what may be their best wine to date.

Wow! The nose on this wine tells me everything I need to know. It begins with a floral scent that gives way to notes of rosemary, clove, cherry lozenge and hints of roasted meats. The palate is alive with great acidity, red berry fruit, dusty tannins and hints of oak and bakers chocolate. The wine finishes with a lively display of acidity, tannins and just a hint of herbs and roasted meats. You can pair this wine with red pasta dishes, roasted pork or any dish that needs a bold, balanced red wine. Robert Parker gave it 91-93 points.

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



*Famed enologist Philippe Cambie created this wine.*

## Best Buy Wine Club

### 2011 Kalinda “Unoaked” Anderson Valley Chardonnay

Over the years, my palate has changed considerably. At first I wanted big, in-your-face, rich Chardonnays; now I drink crisp, vibrant Sauvignon Blancs, mostly from the Loire Valley of France. Sancerre is my favorite. When I tasted this beauty, I thought, “Now I can really drink this wine on a regular basis.” Not only is it vibrant, lively, crisp and focused, it is also very affordable for a daily white wine. Some of my favorite Chardonnays have come from the Anderson Valley and we have had several Kalinda labels from well-known wineries in this cool region.

Here is my “poolside sipper” for guests who like Chardonnay or any dry white wine. This wine has a floral nose and great acid balance on the palate. Where else can you find good California Chardonnay for such a low price? We were only able to buy fewer than 200 cases of this wine, and I expect it will sell quickly. I am a 90 pointer on this. Serve it alone or with a seafood or chicken course. It is meant to consume within two years. — *Clyde Beffa*

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

### 2011 Smashberry Red Central Coast

One of the hardest challenges in the wine business is to assess each wine independently of everything going on around you. You have to remove the romance of the vineyard setting, the wonderful meal set out in front of you or the context of tasting a wine with a salesperson and winery owner whom you like. All of these factors affect how a wine tastes. When I first laid my lips upon the 2011 Smashberry Red Central Coast, I was having a lunch out and we were enjoying a long line-up of wines. This one stood out as the best value on the table—but that was in the context of a lunch, not an impartial tasting. So I naturally asked for two more unopened samples that Clyde and I could evaluate and see if the wine was truly as good as I thought. As luck would have it, the wine again out-performed its modest price.

The 2011 Smashberry Red Central Coast is produced by Bien Nacido Vineyards, a large, bulk wine producer that also makes some wonderful single-vineyard Chardonnay and Pinot Noir offerings—and this surprisingly great value 2011 Smashberry Red. A blend of 40% Merlot, 30% Cabernet Sauvignon and 30% Petite Sirah aged for 16 months in American oak, this wine has a seductive nose of red cherry kirsch, raspberry jello, hints of herbs and a slight touch of milk chocolate. The palate is a lively blend of red cherry, cranberry, black raspberry and mocha notes that seamlessly meld against a bright, lively finish. This delicious and easy-to-drink wine will pair well with almost any dish that needs a fruit-forward red wine.



*Nicholas Miller of Bien Nacido Vineyards, makers of Smashberry.*

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

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

### **2007 Baccinetti “La Saporioia” Brunello di Montalcino**

Last month we took you to Montalcino and this month we’re going right back to another high-quality estate, just five miles away but with a different soil and climate. We import directly from ten different estates in Montalcino, a sizable proportion for a small retailer like ourselves; at last count there were only 225 producers in Montalcino. Nothing ever goes exactly as planned, and our association with Baccinetti owners Mieke Konigs and Giovanni Pennoni is a prime example. Guido (Mike Parres of K&L San Francisco) and I were planning on visiting our usual blitz of producers in Montalcino. Six months or so before leaving I received an unsolicited e-mail from one of our loyal customers who had just been to this wonderful estate, saying their Brunello was absolutely fabulous and we should really import them because they were so good. I wrote the appropriate thank you e-mail saying we’ll see what we can do. Months later, while poring over a map of Montalcino, I noticed that the Baccinetti “La Saporioia” estate was right between two of our existing direct-import producers. A week later as I was making out my schedule, one of our stops asked us to come at another time. We had a gap in our schedule when we would be not a kilometer away! So I booked a visit to meet Mieke (she’s Dutch) and Giovanni. As we I got out of the car I told Guido, “No matter how good these guys are, the last thing we need is another Brunello producer in our portfolio. Don’t let me buy anything, this is just a reconnaissance mission.” We met Mieke and Giovanni, tasted the wines and asked the prices. It was too good to be true and Guido turned, looked at me and said “Sorry dude, I guess we’ll have to get this one too!”



*Mieke Konigs and Giovanni Pennoni at Baccinetti.*

La Saporioia is a very small estate and rather new, except that Giovanni’s family has owned the property

since 1935. It wasn't until 1999 that they planted the vineyards, and they released their first Brunello (vintage 2004) in 2009. This tiny estate has about 8.5 acres of Sangiovese planted along the road from Sant'Angelo in Colle to Castelunovo dell'Abate. They're planted in *terre rosse*, an iron-rich soil that produces wine with prodigious amounts of fruit character. Although this wine has lots of fruit for a Brunello it is still full of earth and spice; the 2007 vintage, ripe yet complex, is a powerful example of this subzone of Montalcino. I'd decant this a couple of hours ahead of time and serve it with a dry-aged T-Bone grilled rare and drizzled with extra virgin olive oil.

**Your re-order price for this wine as a club member is: \$32.99 per bottle.**

## 2011 Barone Fini Pinot Grigio

I sort of have a problem with Pinot Grigio, not the grape or the wine in general. It's just that for some Americans that seems to be the only thing that means "white wine" in Italian. There's such a myriad of other white grapes in Italy—I crave the day when someone comes in looking for Palagrello Bianco or Carricante. Still, there are times when I really don't want to think, or spend any money, but I still want something to drink. Enter Barone Fini! Yes, a "bargain" Pinot Grigio with character, quaffability and a price that lets you say "OK, two bottles"!

The Barone and Fini were fifteenth-century Venetian noble families. Two sisters married two brothers, and became Barone-Fini. The Bonmartini family are direct descendants of these two families and produce this wine today. This DOC is the Valdadige (Adige River valley), which starts about 25 km northwest of Verona and extends up towards Trentino. Here in the shadow of the region's most important wine school (Istituto San Michele all'Adige) the Barone Fini winery produces 60,000 cases annually of Pinot Grigio, all stainless-steel fermented.

I was really surprised by the elegance, richness and balance of this wine. It shows lots of complex, open fruit character and great balance and it just has an easy-drinking nature that makes you want to go back for another glass. I'd serve this wine with antipasti or with a filet of sole.

**Your re-order price for this wine as a club member is: \$6.99 per bottle.**



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

Spring is here, and what better way to welcome it than with Champagne. This month we have two very different Champagnes, one from the Mountain of Reims and one vintage offering from the southernmost part of Champagne in Gye-Sur-Seine in the Aube department. Both of these wines will be excellent partners for the bounty of spring. I also want to let all of you know that every Friday I put up a posting, often with video, on the K&L blog. Check it out at <http://blog.klwines.com/>. By the time you receive this shipment I will be in Champagne looking for more great stuff for the club, and I plan on doing a lot of live posting. If you use Facebook, please add Champagne Gary Westby to your friends list—I am always posting Champagne news there. I also have a regular email list. Just drop me a line at [garywestby@klwines.com](mailto:garywestby@klwines.com) if you are interested in being on it.

## Barnaut Blanc de Noirs Bouzy Grand Cru Brut Champagne

For the first time, we have a blanc de noirs from Bouzy, the top Pinot Noir village in Champagne. The Barnaut Blanc de Noirs Bouzy Grand Cru Brut Champagne is from one of the most established producers in the village. The family has been growing vines and making wine here since 1874. Mr. Philippe Seconde, fifth generation, has been making the wine here since 1985 as well as farming the

family's 30 acres of vineyards. Bouzy faces south on the slopes of the Mountain of Reims and is famous for making the ripest, richest Pinot in the very cold Champagne region. This full-bodied wine is a natural partner for fresh-caught trout or even grilled salmon. It is big, black-cherry Pinot Noir Champagne with fresh baguette-toasty flavors and a powerful finish. The Pinot Noir in this area is so powerful that it is rare to find it unblended. You'll see that it is a powerhouse when you open it!



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

## 2005 Fluteau “Symbiose” Brut Champagne

Long-time club members will be familiar with the great wines from the Fluteau family from past years' shipments, and I could not resist featuring them again when I tasted the excellent 2005 Fluteau “Symbiose” Brut Champagne. This effortless wine entranced me from the moment I tasted it. Jeremy Fluteau had flown out to California all the way from Gye-Sur-Seine to pour at our annual tent event, and he brought this along to show me. It is a blend of half and half Chardonnay and Pinot Noir and has a gorgeous pale straw color. It has a very clean, elegant nose of white flowers, subtle dough, red-cherry Pinot Noir and a touch of Meyer lemon. On the palate the Chardonnay takes over, giving it a racy, clean flavor. This wine is so effortless and easy to drink; all it needs for a pairing is a clean glass and good company.



*Thierry Fluteau (right) and son Jeremy Fluteau (left).*

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

## 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](mailto: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](http://www.klwines.com)***

## Signature Red Club Previous Offerings

\_\_\_\_ Bottle(s) of 2010 La Fenêtre “Presqu’île” Pinot Noir Santa Maria Valley @ Please Inquire  
The 2010 La Fenêtre “Presqu’île” Pinot Noir Santa Maria Valley is the best wine I have tasted from La Fenêtre to date. The nose is rich with dark cherry aromas, hints of spice and a feeling of warmth and depth. The palate reveals a wine that is densely packed with dark berry fruit that runs the gamut from cherry to berry fruit flavors. A great balance of fruit, tannin and alcohol slowly unfolds as the wine breathes in the glass and reveals more and more complexity and nuance. Still very youthful, this wine can definitely benefit from decanting an hour or two in advance so it can truly strut its stuff. It can be paired with a juicy pork chop or a nice leg of lamb.

\_\_\_\_\_ Bottle(s) of 2005 Bacio Divino Pazzo @ Please Inquire

A fragrant perfume of sweet roasted herbs, kirsch, black currants, and pepper jumps from the glass of this supple-textured, fleshy wine. The ideal bistro-styled red, it will be fun to drink over the next 2 to 3 years. This wine just bursts with fruit and is the perfect foil for grilled pork, pizza, rigatoni pasta or any other food that asks for a large-scale, fruity red wine.

\_\_\_\_\_ Bottle(s) of 2010 Cakebread Zinfandel Red Hills Lake County @ Please Inquire

The 2010 Cakebread Zinfandel Red Hills Lake County is exactly what I want from a Zinfandel. The nose is seductive and exotic with aromas of red cherries, raspberries, rose petals, cinnamon and cigar box. The palate deftly mingles all the red berry fruit, bright acidity, silky tannins and herbal notes into a lithe, balanced offering. The wine has a nice finish; red fruits and spice notes linger and the verve and energy of the wine never seems to end. Enjoy this wine with pizza, grilled meats or a nice pasta dish.

\_\_\_\_\_ Bottle(s) of 2010 Robert Craig “Affinity” Cabernet Sauvignon Napa Valley @ Please Inquire

The 2010 Robert Craig “Affinity” Cabernet Sauvignon Napa Valley is a perfect example of what the 2010 vintage in Napa Valley has to offer. It offers finesse, balance and elegance. The 2010 Affinity starts off with a pretty nose of red maraschino cherries, black licorice and roasted coffee notes. The palate shows great verve and energy along with pretty berry notes and nice, racy acidity. The wine has good balance and a finish of great length and harmony. Pair this wine with grilled meats. You can enjoy it now or you can lay it down, open it in five years and see how wonderfully it has developed.

\_\_\_\_\_ Bottle(s) of 2009 Sequoia Grove Napa Valley Cabernet Sauvignon @ Please Inquire

Intoxicating aromas of blackberry kirsch, black plum, bakers chocolate, mocha and spice make this wine irresistible! The palate is a tapestry of dark berry fruit, mocha and milk chocolate flavors with fine tannins and a smooth, very long finish. This wine is flat-out delicious and should be paired with a nice grilled filet mignon or just enjoyed on its own, shared with a group of friends.

\_\_\_\_\_ Bottle(s) of 2005 Clarendon Hills “Blewitt Springs” Grenache @ Please Inquire

This absolutely explodes from the glass with aromas of black fig jam, cocoa bean, Asian spice and racy raspberry notes. The palate is a dense and lively array of raspberry, lavender, fig and plum with seamless tannins, sweet oak and a lush, long finish. Drinking perfectly right now, this would be ideal with lamb or roast duck. It received 93 points from Stephen Tanzer, 92 from *Wine & Spirits Magazine* and 91 from both Robert Parker and *Wine Spectator*.

\_\_\_\_\_ Bottle(s) of 2009 Bodega Mas Alta Artigas Priorat @ \$23.99 per bottle

In this 2009 Bodega Mas Alta Artigas Priorat, rich, chewy berry fruits betray a hint of Cabernet Sauvignon's red fruit and subtle herbal tones, which add interest to the wine and would make it a natural with grilled steak or lamb garnished with thyme and rosemary—herbs that grow wild in the region. This wine received 92 points from Robert Parker's *Wine Advocate*. —Joe Manekin, K&L buyer of Spanish, Portuguese and Latin American Wines

\_\_\_\_\_ Bottle(s) of 2010 Merryvale Pinot Noir Carneros @ Please Inquire

The 2010 Merryvale Pinot Noir Carneros is dark ruby red in color and starts out with subtle hints of violet while aromas of dark red cherry, wild strawberry, black tea, cardamom, fresh earth, floral notes and toasted marshmallow rise seductively from the glass. The palate displays plenty of energy, bright and focused, with flavors of cherry, cranberry and lingering hints of toasty oak. Pair this wine with wild salmon and beet salad.

## **Premium Wine Club Previous Offerings**

\_\_\_\_\_ Bottle(s) of 2009 Simi Cabernet Sauvignon Alexander Valley @ Please Inquire

The 2009 Simi Cabernet Sauvignon is the best I have ever tasted from this estate. The nose starts out subtly with aromas of bakers chocolate, maraschino cherries, baking spices and hints of cedar. The palate goes on to reveal flavors of red plum, cranberry, red cherry, milk chocolate and notes of cedar and clove. The finish is smooth and harmonious, with layers and complexity continuing to unfold. This Cabernet Sauvignon can be paired with all kinds of red meat dishes and it can be enjoyed perfectly well on its own.

\_\_\_\_\_ Bottle(s) of 2011 Domaine des Aubuisières “Cuvée de Silex” Vouvray @ \$14.99 per bottle

The 2011 Domaine des Aubuisières “Cuvée de Silex” Vouvray is a great example of what Vouvray should be. The

wine starts out with a pretty nose of pear, peach, honey and a hint of mint while the palate is a nice combination of flint, wet stone, minerals and apple and pear fruit flavors. The wine has good acidity which nicely frames the slight hint of sweetness and also gives the wine energy and lift. Besides the wine pairings mentioned above you can also pair this wine with cheeses and nuts.

\_\_\_\_ Bottle(s) of 2010 Domaine Roche Côtes de Rhône @ \$14.99 a bottle

A wonderful wine, the 2010 Domaine Roche Côtes du Rhône is a blend of 60% Grenache, 25% Syrah and 15% Carignan aged for six months in 60% stainless steel and 40% concrete tanks. The wine displays a beautiful deep red hue in the glass and has aromas of dark cherry kirsch and hints of earth, sage and minerals. On the palate the wine displays plum, licorice and black raspberry flavors and hints of spice and mocha. Beautifully balanced and harmonious from start to finish, this wine is a pleasure to drink.

\_\_\_\_ Bottle(s) of 2011 Qupe Marsanne Santa Barbara County @ \$14.99 a bottle

Focusing primarily on Chardonnay and white and red Rhône varietals, Qupe offers an amazing range of great offerings at several price points. All offer a great look at the grape varietal and terroir of each region. The 2011 Qupe Marsanne is the perfect expression of what I expect from a Rhône white from the California Central Coast. A blend of 79% Marsanne and 21% Rousanne, it seamlessly melds a distinctively California feel to these two very French white grapes. A nose of peach pit, citrus, wet stone, hay and gardenia wafts from the glass. The palate displays flavors of peach, tangerine, apple cider and stone fruit flavors with a subtle hint of oak and honey notes.

\_\_\_\_ Bottle(s) of 2010 Kalinda Cabernet Sauvignon Napa Valley @ \$16.99 per bottle

The 2010 Kalinda Cabernet Sauvignon is all about structure. It is a little closed initially on the nose but slowly opens up to display hints of baker's chocolate, black plum and graphite notes. The palate unfolds to display plum, blackcurrant, crème de cassis and mineral notes with an understated vein of milk chocolate and mocha elements, which unveil themselves as the wine spends more time in the glass. This wine will definitely benefit from a few more months in the bottle, and it should be opened an hour or two before consuming.

\_\_\_\_ Bottle(s) of 2009 Monteviejo Calypso Malbec Mendoza @ \$14.99 per bottle

Monteviejo, with Bordelaise businesswoman Catherine Péré Vergés at the helm, is *très français*. From their state-of-the-art, gravity-flow winery, to their well-coopered oak barrels, to their elegant wines and even their unfinished, French-language-only website, it's all very French! The Monteviejo wines continue to represent great value, and they rank among our customers's favorites. Enjoy this with some nice grass-fed beef. That's a very Argentinean match for this Argentine wine with French accent. *Wine Advocate* gave this wine 90 points. —Joe Manekin, *K&L buyer of wines from Spain, Argentina & Chile*

\_\_\_\_ Bottle(s) of 2010 Potel-Aviron Côte de Brouilly "Vieilles Vignes" Cru Beaujolais @ \$14.99 per bottle

This bright and attractive wine has a nose of black cherry and some *sous-bois* (forest floor) notes. It comes from vines of more than 50 years of age, grown on the steep slopes of an extinct volcano. Côte de Brouilly is one of the smaller of the crus. It's not seen as often, but it has more drive and less earthiness than its larger cousin, Brouilly. On the palate this wine shows bright acidity, crunchy red fruit notes, and notes of wild cherry. We found the 2010 particularly delicious; we loved the intensity and the fruit. It's a terrific match for a holiday meal, but will also age very well in your cellar. —Keith Wollenberg, *K&L Burgundy Buyer*

\_\_\_\_ Bottle(s) 2010 DeLoach "Cool Coastal Vineyards" Russian River Valley Chardonnay @ \$14.99 per bottle

California meets Burgundy. This wine begins with a nose that reveals hints of lemon oil and peach, pear and melon accents. The palate reveals a racy combination of lemon peel, vanilla and nutmeg while blending in good acidity and hints of oak. This wine feels like California Chardonnay made with a French Chablis sensibility. Pair it with roast chicken, or gorgonzola and candied walnut salad. 90 points, *Wine Enthusiast Magazine*.

\_\_\_\_ Bottle(s) 2008 Buena Vista "The Count Founder's Red Wine" Sonoma @ \$14.99 per bottle

The 2008 Buena Vista "The Count Founder's Red Wine" Sonoma is a blend of Merlot, Syrah and Zinfandel aged 16 months in Hungarian, American and French oak barrels. The wine is a deep purple in the glass with aromas of blackcurrant and hints of espresso. On the palate the wine is full-bodied with gobs of dark fruit like black plums, black cherry, crème de cassis and hints of chocolate. This wine is seductively smooth with lavish oak and a finish that goes on and on. Pair it with a grilled pork chop or braised beef, or be a hedonist and enjoy it on its own.

\_\_\_\_ Bottle(s) of 2011 Conundrum California White @ Please Inquire

From the second you pour the first glass, this wine invites you in with intriguing aromas of green apple, tangerine

and honeysuckle blossoms. The taste is best described as exotic; layers of peach, apricot nectar, green melon and pear are overlaid with subtle notes of citrus zest and spicy vanilla. A round, rich mouth feel supported by fresh acidity brings the complexities of this wine into balance.

\_\_\_\_ Bottle(s) of 2009 Château Petit Manou, Médoc @ \$14.99 per bottle

This has plenty of latent tannin to age well for many years, but with some airing the fruit covers the tannin, making it so enjoyable now with a steak dinner. Some blackberry and cassis aromas that follow to the palate make for a fine, fruity, forward palate entry. Some spices are evident on the palate and the finish is lingering. A Clyde pick for value Bordeaux. — *Clyde Beffa Jr.*

\_\_\_\_ Bottle(s) of 2010 Mas des Volques Volcae @ \$14.99 per bottle

This wine has the deep cherry, currant and raspberry fruit you would expect from the varietals, with notes of tapenade, garrigue, game and toasty oak. Full and round, the Volcae will go well with—and stand up to—lamb roasted with garlic, grilled sausages and heartier cheeses. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

## Best Buy Wine Club Previous Offerings

\_\_\_\_ Bottle(s) of 2010 Maison Antech Cuvée Eugénie Crémant de Limoux @ \$10.99 per bottle

Named after the grande dame of the estate, Eugénie Limouzy, the 2010 Maison Antech Cuvée Eugénie Crémant de Limoux vintage is composed of 50% Chardonnay, 40% Chenin Blanc and 10% Mauzac. It is produced along the lines of méthode champenoise and spends twelve months on the lees before being disgorged. This balanced and elegant sparkling wine reveals subtle hints of citrus fruits, toast and honey. At less than half the price of a bottle of Champagne, the Cuvée Eugénie is the perfect choice for your house sparkling wine or to feature at parties where quality and good taste matter. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

\_\_\_\_ Bottle(s) of 2009 Domaine Girard “Tradition” Côtes de Malpere @ \$9.99 per bottle

Vinification and ageing of this medium-bodied French country red take place in stainless steel tanks to preserve the freshness and purity of fruit inherent in the wine. Deep, rich red berry fruit notes match with just a touch of tobacco leaf and forest floor. Fine tannins and mellow acidity make the Tradition a delicious contender for a house or casual dinner party red, making it one of the best kept secrets in French wine! Might we suggest the following wine pairings: grilled chicken with wild mushrooms, pork loin and sage, a hearty beef stew or just a plain old burger and fries. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

\_\_\_\_ Bottle(s) of 2011 Kalinda Sauvignon Blanc Redwood Valley @ \$9.99 per bottle

When we finally found the juice for this year’s wine, the 2011 Kalinda Sauvignon Blanc Redwood Valley, we knew we had a winner. I just love the nose on this wine. It begins with aromas of Kaffir lime, white magnolias and hints of guava jelly while the palate is a gorgeous medley of citrus fruits, guava, stone fruit and hints of wet stone. The palate feel on this wine is amazing and the zippy acidity and fine tannins make it an utterly delicious offering.

\_\_\_\_ Bottle(s) of 2011 Chateau Hellha Tokaji Furmint Hungary @ \$9.99 per bottle

The 2011 Chateau Hellha Tokaji Furmint displays a nose of aromatic white flowers, dry hay and dried white currant. The palate is a mix of white fruits, pears and apples as well as citrus and mineral characteristics. The wine has nice balance and versatility and can be paired with grilled white meats and cheese.

\_\_\_\_ Bottle(s) of 2011 Paripaso Cabernet Sauvignon Paso Robles @ \$9.99 per bottle

The 2011 Paripaso Cabernet Sauvignon Paso Robles is delicious. The wine starts off with a full-throttle nose of black raspberry, blackberry and hints of chocolate and earth while the palate is a gorgeous display of red berry, sweet strawberry, milk chocolate and hints of earth and minerals. The wine has subtle hints of oak but is more about the fruit and supple tannins, which make it super accessible and very easy drinking.

\_\_\_\_ Bottle(s) of 2010 Domaine de Chambert Chardonnay, J d’Alibert, IGT Pays d’Oc @ \$9.99 per bottle

The Domaine de Chambert has that richness and full-throttle style that I do not usually care for—but it also has fine acidity, which cuts through that oak and fruit. With its excellent balance on the palate, this wine appeals to me and it will also appeal to all of those oak lovers. If you prefer your Chardonnay on the crisp side, chill this wine well; if you like a richer texture, serve it a bit warmer. — *Clyde Beffa Jr.*

\_\_\_\_\_ Bottle(s) of 2011 Monteviejo Festivo Torrentes Mendoza @ \$9.99 per bottle

Monteviejo Festivo Torrentes Mendoza is quite spicy, exotic and floral on the nose, with aromas that suggest rose water, perhaps even Turkish delight. On the palate, white peaches blend with sweet fennel, maintaining their focus and balance with decent acidity to tie the wine together. Drink this wine on its own, or to accompany ceviche.

—*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

\_\_\_\_\_ Bottle(s) of 2011 Rainstorm Pinot Gris, Willamette Valley Oregon @ \$9.99 per bottle

The 2011 Rainstorm Pinot Gris is bright, zesty and fun. It has subtle white flower and melon aromas. On the palate flavors of honeydew melon, cucumber and lime dominate with notes of wet stone and spice. This wine has great lift and is easy on the palate so you can pair it with seafood, salad or cheeses or enjoy it as an apéritif. If you haven't had a chance yet to enjoy a Pinot Gris then you are definitely in for a treat here. *Wine Enthusiast* gave this 90 points.

\_\_\_\_\_ Bottle(s) of 2010 Château Haut Riot "Cuvée Juliette" Bordeaux Rouge @ \$9.99 per bottle

The wine combines richness and concentration with a sense of elegance and finesse. Superb layers of currant and berry fruit combine with sage and cedar. This wine is a deliciously juicy style of Cabernet that is made to be enjoyed over the next five years. It has an inviting nose of dark tarry fruit. It is medium to full on the palate, with the lovely precision that's a hallmark of this great vintage. The palate is filled with juicy black fruits, especially blackcurrant. It has lovely intensity and impeccable balance. The finish is easy and supple. —*Clyde Beffa*

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

\_\_\_\_\_ Bottle(s) of 2007 Ferrero Brunello di Montalcino @ \$24.99 per bottle

This 2007 Brunello starts off with waves of plummy aromatics delicately highlighted by bits of sage and rosemary. On the palate the lushness of the wine emphasizes the riper fruit character and masks the structure that lies underneath. This will age well and drink at its most complex from 2017 to 2022. I think it's best served with a two-inch-thick, dry-aged T-Bone.

\_\_\_\_\_ Bottle(s) of 2010 Mamete Prevostini Botonero @ \$14.99 per bottle

Mamete Prevostini has been making wine in the Valtellina since the 1940s for their family restaurant but it wasn't until 1988 that it became a serious wine producer in their current position. The 2010 "Botonero" has a short, five-day fermentation and never sees any wood. It is a fresh, aromatic red that would be a great accompaniment for the region's classic dish of *Pizzoccheri*, a type of pasta made from buckwheat. One adds cubed potatoes, swiss chard or savoy cabbage and Valtellina Casera cheese. Fontina would be a good substitute and dressed with a garlic and sage butter it's a manly dish and absolutely delicious.

\_\_\_\_\_ Bottle(s) of 2010 La Fortuna Rosso di Montalcino @ \$17.99 per bottle

This 2010 La Fortuna Rosso di Montalcino is outstanding, with all the balance, aromatics and power you could ask for. This Rosso is capable of aging for a decade but is so enjoyable now, you're going to want to drink this up and buy more for later.

\_\_\_\_\_ Bottle(s) of 2010 Marziano Abbona Dogliani "Papa Celso" @ \$21.99 per bottle

Marziano Abbona started his winery in 1970 with vineyards his father planted in 1950. The 2010 Marziano Abbona Dogliani "Papa Celso" comes from an old, 20-acre vineyard called Doriolo that is about 1500 feet above sea level. The grapes for "Papa Celso" come from the Bricco di Doriolo, the top of the ridge in this vineyard. This is a big, powerful wine with lots of tannic structure that is enveloped in layers of luscious fruit. It isn't particularly a wine to age into gracefulness; this is a bold, drink-me-now-if-you-can wine. It goes best with hearty, rustic dishes bold enough to stand up to the burst of flavor Papa Celso gives you. I would be remiss if I didn't also suggest my personal favorite, polenta with grilled sausage. For me that is the Dolcetto dish.

\_\_\_\_\_ Bottle(s) of 2010 Cascina Val del Prete Roero Arneis "Luet" @ \$17.99 per bottle

This wine comes from a 20-year-old vineyard with eastern and western exposure to retain its freshness. (The red grapes take all of the southern exposures.) I think you'll like this wine; it has more heft than most Arneis and gives you a richer mouth-feel. I'd have it with salmon because it has a little tang to balance it, or with a primavera-style pasta with some Broccoletti and chili pepper.

\_\_\_\_\_ Bottle(s) of 2007 Volpaia “Indue” @ \$21.99 per bottle

The wine is supple, warm and rich on the palate with a complex combination of earth, dark fruit and earth. It is eminently drinkable now. The 2007 is a really spectacular vintage for Tuscany. Toss a steak on the barbecue and open your bottle!

\_\_\_\_\_ Bottle(s) of 2011 Torre in Pietra “Elephas Rosso” @ \$20.99 per bottle

The wine is blend of predominantly Montepulciano and Sangiovese with a dose of Cesanese, a local Roman variety. The wine sees no oak; it just spends a few months in cement tanks to come together. It offers a subtle, elegant and smooth presence on the palate, delicately aromatic but with character. It is ideal with grilled chicken or rabbit cacciatore dishes. Experiment on your own!

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

\_\_\_\_\_ Bottle(s) of 2006 Marguet Pere et Fils Grand Cru Brut Champagne @ \$39.99 per bottle

The 2006 Marguet Pere et Fils Grand Cru Brut Champagne is a stunning Champagne. Mostly barrel fermented, this wine only shows its oak elevation in texture. If you like the Ruinart Blanc de Blancs, I think you will be very impressed with this 70% Chardonnay, 30% Pinot Noir blend. While this wine makes a fantastic apéritif right now, a Champagne fan with a cellar should consider buying extra, as this will make a fantastic 10-year-old Champagne, and perhaps an even better 20-year-old!

\_\_\_\_\_ Bottle(s) of Michel Lorient Rosé Brut Champagne @ \$29.99 per bottle

A very pretty strawberry color and an expressive nose of clean, ripe red fruit and a touch of cinnamon. Soft and pleasant in the mouth, this is quite delicate and balanced rosé with a touch of good Lorient spice. This has plenty of depth for such an easy-to-like wine.

\_\_\_\_\_ Bottle(s) of Fluteau Blanc de Noirs Brut Champagne @ \$33.99 per bottle

Nothing expresses the terroir of the Aube more clearly than Pinot Noir, and this lighter style Blanc de Noir is a perfect ambassador of the style. This wine is made from their 22-and-a-half acre property in the village of Gye-sur-Seine in the southernmost part of the Aube. It is composed of all Pinot Noir from the 2009, 2008 and 2007 harvests and vinified in stainless steel. This clean, bright, fun bottle of Champagne is the perfect apéritif, and I would recommend drinking it on its own or with some light appetizers.

### ***Premium Club Six-Pack #1***

**2 bottles of 2006 Closa Batllet Priorat Spain**, a stunning red; **2 bottles of 2009 Clos de los Siete Red Argentina**, a masterful red blend from renowned globe-trotting enologist Michel Rolland; and lastly, **2 bottles of 2008 Tangent “Paragon Vineyard” Pinot Gris Edna Valley**, a gorgeous and refreshing white from the Central Coast. If you were to buy these individually they would cost \$109.94; with your club discount you'd pay \$87.94. **With our six-pack deal you'll pay only \$67.94 for an additional savings of \$20!**

### ***And one more special wine..***

#### **2009 Château Picque Caillou, Pessac Léognan**

Regular K&L Price \$22.99 **Special for Club members \$19.99**

From the great 2009 vintage in Bordeaux, and from one of our favorite regions comes this beauty. Definitely full of minerals and earth-decant one hour and enjoy with a prime rib or cellar five years. *Saveur* magazine included this wine in its Top 100 list. *Wine Spectator* wrote of it: “Focused and compact, this red shows tobacco, anise and smoke flavors, with just enough plum fruit to keep it lively. A brooding style that wants food to blossom. Best from 2012 through 2020.” (Web, 2012)