



3005 El Camino, Redwood City, CA 94061
Phone, to place orders: (800) 247-5987
Wine Club extension: 2766
Fax (650) 364-4687
theclubs@klwines.com

April 2014

Dear K&L Wine Club Members,

This is my favorite time of the year: end of winter, beginning of spring, arrival of baseball! When the San Francisco Giants take the field on March 31st versus the Arizona Diamondbacks, that to me signals the beginning of spring. We are entering a very interesting time right now in the wine business. There have never been as many regions producing high-quality wine as there are right now. Although business analysts predict a wine shortage, I am seeing more and more high-quality offers on fantastic possible club wines. You'll see that in our upcoming wine club selections.

The Signature Red Club this month has two red blends that offer their own unique takes on what their regions do best. The 2008 Waterstone "Study in Blue" Red Napa Valley is a luscious, full-bodied blend that consists of 39% Cabernet Sauvignon, 36% Merlot and 25% Syrah. And the 2010 Château Teyssier Saint-Emilion, a blend of 80% Merlot and 20% Cabernet Franc, is a quintessential right-bank Bordeaux red, a bit more flamboyant and approachable than most Bordeaux but still very distinctly Bordelaise in both profile and feel. Enjoy the contrast and see which style you prefer.

Our Premium Club starts off with a Grüner Veltliner, a varietal that's all the rage on restaurant wine lists. This Austrian white wine is bright, crisp, mineral-driven and food friendly, making it the perfect restaurant wine. We have a great example in the 2013 Huber "Terrassen" Grüner Veltliner. The second wine is a sexy Spanish red, the 2010 Vetus "Flor de Vetus" Toro Red. This 100% Tempranillo delivers deep, rich fruit, subtle spice notes and a velvety smooth finish. This is one sexy beast of a wine!

The Best Buy Club this month is very exciting with two no-doubt-about-it home runs. The 2010 Cameron Hughes "Lot 354" Crozes-Hermitage is an insanely good wine for the Club re-order price of \$10.99. A wine of this quality generally sells for twice the price. This wine sings with bright fruit and spicy pepper notes. The other selection is a tape-measure shot in its own right: the 2010 Beringer "Blanc" Knights Valley. It's an interesting white blend made in a similar manner to Caymus Conundrum, with bright citrus fruit, beautiful floral aromatics and a hint of oak. This is a fantastic wine to enjoy as the days become warmer and sunnier.

Abbondanze! We have an embarrassment of riches in the Italiano Club. They include one of the more interesting wines I have seen recently, the 1998 Cornaleto Franciacorta Pas Dose. It is always fun to drink sparkling wines from areas other than Champagne, and this wine is a great example of what can be achieved in Italian sparklers. The other selection is the 2011 Secoli Valpolicella Ripassa, a fruit-driven red that gives you all the fruit you could ever want in a red while maintaining that rustic Italian feel.

The Champagne Club offers two exciting selections this month. One of them comes from one of Champagne's top producers while the other is made by a small, under-the-radar producer doing some great things. We have the Louis Roederer "Brut Premier"; this is Roederer's flagship, house-style Champagne and it consistently over-delivers. The PrevotEAU-Perrier "Grande Reserve" Brut Champagne comes from a relatively unknown producer who is fashioning some pretty stellar stuff. You get to see both ends of the Champagne spectrum as far as production goes, while getting great value in both wines.

Cheers & Go Giants!!

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

Signature Red Collection Wine Club

2010 Château Teyssier Saint-Emilion

Bordeaux is over-priced! This is the refrain I hear when discussing Bordeaux with friends, colleagues and consumers. But all three groups are woefully wrong. I will grant them this: The wines from the top châteaux, which comprise the 1st growths, 2nd growths and a selection of Pomerol, Saint-Emilion and other classified-growth producers, are over-priced; but that's only about 35 producers, less than a tenth of one percent of Bordeaux wine. Pretty unfair to judge an entire region by the prices of its top few producers. When I taste Bordeaux I am constantly amazed at the incredible values I find, in prices ranging from \$10 all the way up to \$100. Many times a month I taste a \$40ish Bordeaux that blows the door off anything remotely in its price range from Napa Valley. With great vintages in 2000, 2005, 2009 and 2010, Bordeaux has a plethora of wines that offer a fabulous experience.

Having the opportunity to go to Bordeaux and taste *En Primeur* (the tastings held every April in Bordeaux, previewing the prior year's vintage from barrel for purchasing consideration) is invaluable for evaluating the newest vintage and also seeing how well your early impressions hold up to how the wine is years down the road. When we tasted the 2009 vintage in 2010 we clearly saw that this would be a great vintage. The wines were packed with fruit, silky smooth in structure. They were hard to resist even as barrel samples—that's rare. The 2010 vintage was a bit tougher to sample *En Primeur*. The wines were sturdier, with crispness and delineation that conjured up thoughts of some of the greatest, most classic Bordeaux vintages. The 2010s were every bit as great in the making as the 2009s but they were built for the long haul; they have the more classic Bordeaux feel versus the California-like personality of the 2009s.

The 2010 Château Teyssier Saint-Emilion (80% Merlot, 20% Cabernet Franc) is packed with fruit. That's a hallmark of the new vanguard in Saint-Emilion. A seductive nose of blackberry, spice and baker's chocolate gives way to a densely packed core of crème de cassis, licorice, plum and mocha notes. The wine is rich, with a succulent mouthfeel and a long, rich and harmonious finish. This is a hedonistic yet approachable Bordeaux that can be paired with most red meats or cheese platters. Robert Parker and James Suckling both gave this wine 92 points.

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

2008 Waterstone "Study in Blue" Napa Valley Red

Waterstone winery is a joint venture between veteran winemaker Philip Zorn (Gauer Estates, Paraiso Springs and Tria wineries) and longtime industry professional Brent Shortridge (Buena Vista, Napa Valley Vintners Association and ZAP). This has been a perfect combination, splitting up the duties between winemaker and financier. Rather than focusing their resources on purchasing land and facilities, this dynamic duo has used their industry knowledge and experience to source and contract some of the best grapes around in order to produce the very best possible wine.

Lately we've been putting more blends in the clubs, both red and white. At first this was just a natural expression of the direction the wine industry was leaning, but now it has become a philosophy: Often a blend can outshine a single-varietal wine. For me this idea is probably tied to my numerous visits to Bordeaux, where almost every wine we taste and drink is a blend of at least two grape varieties if not three to five. Often in these blends, each grape contributes something another may be lacking. One may



Château Teyssier owner/winemaker Jonathan Malthus, at the Château.

add sweetness, another adds acidity. One varietal contributes to mid-palate, another adds to the finish. The result can be a more rounded and complete wine with less obvious holes.

The 2008 Waterstone “Study in Blue” Napa Valley Red is a blend of 39% Cabernet Sauvignon (sourced from hillside vineyards in Oakville, Rutherford and Spring Mountain District), 36% Merlot (Truchard Vineyard in Carneros) and 25% Syrah (also Truchard Vineyard in Carneros). It was aged for 30 months in French oak of which 80% is new. The wine is flat-out delicious with deep, dark berry fruit aromas accented by mocha-laced oak. It is bold on the palate with berry fruit, dark chocolate, spice and cedar notes and a long, lush finish. Pair this wine with filet mignon or short ribs.



Waterstone's winemaker, Philip Zorn.

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

Premium Wine Club

2013 Huber “Terrassen” Grüner Veltliner, Austria

Living in San Francisco and working in the wine business means I eat out quite frequently either in a work capacity or because I'm much better at ordering off a menu than I am at whipping up a meal. One of the trends for the past few years has been Grüner Veltliner on wine lists. I am not a huge fan of the cabal of sommeliers telling me what I should drink and like, so for the longest time I avoided Grüner Veltliners. That unfortunately meant I missed out on some really great wine. I think this month's selection will open your eyes not only to the great quality you can get in Grüner Veltliner but also the grape's versatility and how much fun these wines can be to drink.

The Huber family can trace its winemaking history as far back as 1684. Today, in the young, passionate and dynamic Markus Huber, they have a 10th-generation winemaker. Markus Huber is focused solely on producing the best possible expression of his wines through the unique soil and micro-climates that dominate his family vineyards. The goal is simple: allow the grapes to display unmistakable clarity and purity of fruit, through the best possible vineyard practices. The result as you will see in this wine is a spectacular value that absolutely sings from the glass.



Markus Huber is a 10th-generation winemaker.

The 2013 Huber “Terrassen” Grüner Veltliner springs forth with hints of fresh melon, white flowers, notes of nutmeg and pear. The palate is alive with bright and crisp fruit flavors of honeydew melon, fresh-cut pear, hints of graham cracker and freshly crushed stone. The acidity gives the framework for the wine, which has great mouthfeel and presence on the palate. With a lively finish and deft balance, this wine can be enjoyed as an apéritif or with fresh fish or roast chicken.

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

2010 Artevino “Flor de Vetus” Toro Red, Spain

If you have been a Premium Club member for more than a few months you’ll know that one of the areas that I consider among the very best for great, affordable wines is Spain. Many factors contribute to the success and great quality-to-price-ratio of Spanish wines: their long growing history, the abundance of vineyards, the recent economic infusion of money thanks to the EU and lastly the recent economic struggles of Spain.

What’s interesting too in Spain right now is not just the wineries with long histories doing well, but the newer wineries and revived vineyards from less known areas. We are now seeing a wider, more diverse selection of wines from Spain in both red and white varietals.

Artevino is a relatively new winery in the Toro region of Spain. The vineyard consists of 20-plus-year-old Tempranillo vines and is sustainably farmed. The 2010 Artevino “Flor de Vetus” is 100% Tinta de Toro (Tempranillo) and is aged for nine months in roughly 50% American and 50% French oak barrels, with half of the barrels being new and the other half two years old. Grown at an altitude of 2100 feet, the grapes struggle to grow and prosper, resulting in very concentrated flavors. The 2010 Artevino “Flor de Vetus” Toro Red is a full-bodied wine that bursts from the glass with aromas of black cherry, blackcurrant and hints of spice and herbs. The palate is large-scaled with flavors of black cherry, currant, licorice, roasted herbs, cedar, spice box and toasty oak. This is a big wine that displays tons of fruit along with a rich and spicy finish supported by nuances of oak. Pair this bad boy with grilled meats, pizza and a spicy pasta.

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



A digital rendering of Bodegas Orben, Artevino Winery.

Best Buy Wine Club

2010 Cameron Hughes “Lot 354” Crozes-Hermitage

I remember back in 2001 or 2002 meeting with a relatively young and enthusiastic man named Cameron Hughes who was excited to be blending juice he was purchasing in Napa Valley into a wine that he called Cinergi. To be honest I wasn’t that impressed with the wine; it was a bit sweet for my liking and just did not come off like a fine wine. But his passion and enthusiasm were hard to resist and I think I ended up buying three cases because I wanted to give this guy a chance. Today, Cameron Hughes has become one of the more successful guys in the wine business when it comes to buying bulk wine and delivering great value, year after year after year. He has not only been able to identify great deals and lock up some great growers; he has capitalized on a marketplace that needed someone to offer better wine for a lower price, minus snazzy winery names and logos or rich winery-owner egos.

Cameron’s success in California led him to try his hand in France and the result is one heck of a value in the Cameron Hughes “Lot 354” Crozes-Hermitage. This is a wine that could easily sell for twice if not more than twice its meager re-buy price. It is a great, classic example of a Crozes-Hermitage,



Cameron Hughes focusing on his work.

an exciting blend of dark berry fruit, dried meat, hints of earth and spices with a blast of black pepper at the end. The 2010 vintage is a great one in the Rhône Valley; that helps explain why this wine is hitting on all cylinders. Pair this wine with roast duck, lamb or a thick-cut pork chop and it will absolutely sing. Pretty amazing that the man who strolled in passionately selling a wine that was a bit too sweet is now making some of the best values around not only from California but also from France. Enjoy the wine—and always go with your passion!

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

2010 Beringer “Blanc” Knights Valley White Wine

Beringer Vineyards was one of the first major producers to recognize the growing potential of Knights Valley, where they had purchased land in the early-to-mid 1960s. As early as 1974 Beringer was notating Knights Valley on their labels. They were instrumental in getting the area recognized as an AVA (American Viticulture Area) in 1983. The Beringer Blanc is their representation of a Graves-like Bordeaux white with a bit of an American twist. It's reminiscent of Caymus Conundrum.

In my house we drink a lot more white, sparkling and rosé wines than we used to. We started off as a predominantly red-wine household, but changes in our lifestyle and in the foods we eat have created this transition. We've found that in general it is a lot easier to get more bang for your buck when drinking whites and rosés. The 2010 Beringer “Blanc” Knights Valley White Wine is a perfect example of the values that can be found.

The 2010 Beringer “Blanc” Knights Valley White Wine is a blend of Sauvignon Blanc and Semillon with just a dash of Viognier and Chardonnay. The wine is made to resemble a Graves Blanc from Bordeaux stylistically, but thanks to the added Viognier and Chardonnay it has a bit more roundness than your average lean, racy and mineral-driven Bordeaux Blanc. The Beringer Blanc has a subtle floral aroma with hints of melon and stone fruit. The wine then delivers a palate full of bright melon, citrus, peach and pear flavors with subtle notes of vanilla and spice. The wine is deftly balanced, imminently approachable and perfect to enjoy with a spring salad, seafood or cheese.

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



Beringer winemaker Laurie Hook.

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

2011 Secoli Valpolicella Ripasso

Valpolicella is one of my favorite wine areas. I do need to put out of my mind the veritable ocean of Valpolicella from Bolla and Folonari during the 1960s through 1980s. Today, with diversity of style from light-bodied Soave or Bardolino Chiaretto (Rosé) to Amarone, this region has something for everyone.

The Ripasso method is unique to this region. After you harvest the grapes for your Amarone, you dry them indoors for three to six months depending on who you are. Then you press them and ferment the juice and skins together. When it is wine you bleed off the liquid part and save the leftover skins, seeds, lees and some unfermented sugar. Then you take a Valpolicella wine that was already fermented dry and was made from Corvina, Rondinella and Molinara, pour it over the Amarone lees and let it go through a second alcoholic fermentation taking added flavor from the dregs of the Amarone. Sounds funky. But wait 'til you try it! It is quite rich, and a perfect wine to enjoy with a big hunk of Parmigiano Reggiano.

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

1998 Cornaleto Franciacorta Pas Dose

Franciacorta is the region that is home to Italy's sparkling wine production, *Metodo Classico*. In EU speak that's *Methodo Champenoise*. Franciacorta lies about an hour east of Milan. Putting a sparkling wine in the Italian Wine Club was the farthest thing from my mind. But putting in a no-dosage, *methode champenoise* Franciacorta that has been aged on the lees for 14 years? This was an opportunity that I didn't think existed. The Azienda Agricola Cornaleto estate was founded in 1968 by Luigi Lancini. The winery is situated in a natural amphitheatre amongst the fossil-laden marine soils in the hills just south of the Lago d'Iseo. The estate is less than a mile from Contadi Castaldi and about four miles from Bellavista; those are two of the better known names in the region. The Cornaleto estate plantings are approximately two-thirds Chardonnay and one third Pinot Noir, with a bit of Pinot Bianco as well.

I remember when my salesman approached me on this wine. "Mate, have I got a wine for you and your Club!" (He's English so he throws in the occasional Mate or Chap for us Colonials.) He explained what he was pitching: a bone dry, Italian sparkling wine that was 15 years old. I was a bit circumspect. He continued on, that the wine was 70% Chardonnay, 25% Pinot Noir and 5% Pinot Bianco and had remained on the lees for 14 years. He's actually quite a serious fellow so I said let's pop the cork and see. I was stunned by the initial aromatics. This was the real thing, complex, clean, with a long, lingering nose. I'm used to wines lingering on the palate, but this wine's aromas seemed to permeate my local vicinity and engulf me, which was unique. On the palate, it has persistent carbonation, very complex brioche-like flavors and a long and yes, drawn-out finish. I hope you enjoy it as much as I did.

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



Azienda Agricola Cornaleto, in the Franciacorta region.

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

Champagne: The Known and the Unknown

By the time that you read this newsletter, I will be in Champagne doing my best to find top-notch offerings for this club and K&L's shelves. I always travel in the early spring so that I can taste the *vin clair*, which is the still wine that is transformed into Champagne by the bottle fermentation. April is usually the last moment that you can taste the previous year's harvest before it is bottled. Most of the current blends of non-vintage that I will be tasting will be based on 2009, 2010 and 2011, and the finished vintages will range from 2002s all the way to 2009s.

If you ever want to travel to the region, I will be pleased to help in any way I can. This is my 26th trip, and I have been keeping notes! You can reach me at garywestby@klwines.com.



The back roads of Champagne have a lot to offer, both in sights and wines.

Prevoteau Perrier Grande reserve

Among my favorite discoveries from last year's trip were the laid back, elegant wines of Prevoteau-Perrier. This family has been in the grape-growing business for longer than they have records. They've been making their own wines since 1946. They own a lot of land, 55 acres, but have only just now started to export. They are based in Damery, in the heart of the Marne valley, and the Prévotéau-Perrier "Grande Reserve" Brut Champagne is a classic blend of one third each Meunier, Pinot Noir and Chardonnay. It is based on 2009, but has 50% reserves from 2008, 2007 and 2006. This is a very good apéritif Champagne, with straw-gold color, a lovely bead and a golden-apple nose with a croissant-like toasty component. In the mouth it has good body and excellent texture.

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



Delphine Prévotéau and Christophe Boudard of Champagne Prevoteau-Perrier, with Gary and their lab Pistache.

Roederer Brut Premier

There are two big Champagne houses that I would like our customers to take notice of. We scored quite a coup by getting one of their wines in the club this month. The Louis Roederer "Brut Premier" Champagne is my go-to Champagne when I am out. It's one of the very best grand marque, non-vintage Champagnes at any price. Like this month's other wine, the Prevoteau-Perrier, this Champagne is equal parts Meunier, Pinot Noir and Chardonnay, but this one is made of half estate-grown and half purchased fruit. Roederer has been making big waves in Champagne for their large-scale organic plantations and obsessive pursuit of quality. This electric bottle of Champagne has depth and richness to balance its bright, mineral personality. I can't wait to hear what you think. A toast to you! —*Gary Westby*

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.

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) 2012 Dutton Goldfield "Dutton Ranch" Russian River Valley Pinot Noir @ Please Inquire
This is an absolute knock-out! Deep ruby red in the glass with alluring aromas of red and black cherry fruit. Hints of strawberry, raspberry, nutmeg and toffee slowly waft from the glass. The palate is a vibrant array of lush berry fruit that expands on the palate with flavors of cranberry, nutmeg, coriander and dark berry fruit. The wine has a deep, layered and complex palate that shows plenty of energy and verve. A great Pinot Noir, this wine can be paired with cheeses, richer fish and of course red meat.

____ Bottle(s) 2011 Domaine La Collière “La Fontaine” Côtes-du-Rhône-Villages Rasteau @ \$24.99 per bottle

Robert Parker was so impressed with this wine, he had this to say: “The top cuvee, which comes from the estate’s oldest vines, is the 2011 Côtes du Rhône-Villages Rasteau La Fontaine, which is mostly old vine Grenache blended with a small amount of Mourvèdre. The latter component is aged in 600-liter demi-muids and the Grenache spends time in tank. Its dense purple color is followed by copious notes of melted chocolate, kirsch, bouquet garni and a hint of smoked game. This ‘locked and loaded,’ full-bodied, rich, dense Rasteau is remarkably concentrated for a 2011. It should drink well for a decade.” (Robert Parker’s *Wine Advocate*; 92-94 points.)

____ Bottle(s) 2009 Buoncristiani Family Winery “O.P.C.” Napa Valley Red Blend @ Please inquire
The 2009 OPC is a blend of 40% Cabernet Sauvignon, 30% Syrah, 16% Merlot and 14% Malbec. The grapes are sourced from some of Napa’s most prestigious vineyards, including Hyde and Stagecoach. It is a bright, fruit-forward wine with soft tannins and hints of vanilla, mint, cedar, chocolate and spice. The plum fruit is the clear leader here with hints of red and black raspberry. Finishes long and soft. We suggest that you drink this over the next two to four years, although it is accessible now. —*Mike Jordan, K&L Domestic Wine Buyer*

____ Bottle(s) 2007 Château Pipeau, Saint-Emilion @ \$19.99 per bottle

The 2007 Château Pipeau is an easy drinking, approachable wine that delivers a great Bordeaux experience. The wine has a classic nose of black licorice, spice and blueberry preserves while on the palate there’s a delicious mix of black and blue fruits, spice and black cherry. This wine is drinking great right now and is the perfect example of how well Merlot flourishes in Saint-Emilion.

____ Bottle(s) 2011 Domaine Faiveley Mercurey “Clos Rond” @ \$24.99 per bottle

This Pinot Noir displays rich, round fruit, both red and black, and just a hint of the earthiness for which Mercurey is known. When you combine this character with the bright spice and profound depth of the 2011 vintage, it’s surprisingly delicious. —*Keith Wollenberg, K&L Burgundy Buyer*

____ Bottle(s) 2010 Hall Napa Valley Merlot @ please inquire

The 2010 Hall Napa Valley Merlot is simply stunning, with intoxicating aromas of raspberry kirsch, baker’s chocolate, spice and floral notes. The palate is a beautiful blend of racy red fruits, milk chocolate and spice, a racy acid spine and firm, dusty tannins. The finish is bright and long with both fruit and sweet oak slowly receding from the palate. Pair this delicious wine with grilled meats, hearty vegetable dishes or your favorite cheese plate.

____ Bottle(s) 2009 Cadre “The Architects” Central Coast Pinot Noir @ \$24.99 per bottle

Composed of 32% Firepeak Edna Valley, 28% Bien Nacido Santa Maria Valley, 22% La Encantada Santa Rita Hills and 18% Laetitia Arroyo Grande. The wine is a deep, rich red in the glass with aromas of dark cherry, red flowers and cola notes. The wine deftly moves to a palate of red currant, raspberry and wild strawberry with exotic spice notes and fine tannins. This is flat-out delicious and demonstrates how multiple vineyard sources can often result in a more complex and layered wine. Pair this with wild salmon, pork or roast chicken.

____ Bottle(s) 2009 Arrowood Sonoma County Cabernet Sauvignon @ \$24.99 per bottle

This is a vibrant, ruby-red hue with aromas of red plums, red currant, spice, mocha and chocolate notes on the nose. The palate is a sexy mix of red and black fruits, spice, cola, mocha, mint and hints of chocolate with great acidity and layer upon layer of complexity. The finish is bright and energetic; this is a wine that shows plenty of lift and life. Pair this wine with rich red meats or brick-oven pizza—it will absolutely sing.

____ Bottle(s) 2010 Fuse Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

The 2010 Fuse Napa Valley Cabernet Sauvignon reveals itself as a deep ruby red in the glass with aromas of bright red cherries and baking spices. The palate is a seductive blend of dark black and red fruits mixed with notes of chocolate and mocha, with smooth tannins, hints of oak and a lush finish. This wine is smooth as silk. It’s absolutely delicious. You can pair this with grilled steak, pizza or anything that calls for a smooth, rich red wine.

____ Bottle(s) 2011 Domaine Calendal “Plan de Dieu” Côtes-du-Rhône Villages @ \$24.99 per bottle

A blend of 50% Grenache and 50% Mourvèdre from 30- to 50-year-old vines. Ruby red in the glass with aromas of cranberry, rosemary and roasted meat. The palate comes alive with bright red fruits, hints of cranberry, bitter red cherry, notes of spicy red cinnamon and savory herbs, all showing well against the nice acidity and lift of this wine. The body is light, with good drive; it feels lithe and agile on the palate rather than heavy or cloying like some

recent Rhône wines. The racy acidity and light body allow it to pair flawlessly with fish, fowl or heartier red meats.

_____ Bottle(s) 2010 Château Puy Blanquet, Saint-Emilion @ \$22.99 per bottle

This wine is 75% Merlot, 15% Cabernet Franc and 10% Cabernet Sauvignon. This 2010 has black cherry and raspberry aromas and good mid-palate sweetness. Alex's notes include espresso bean and cocoa powder flavors with cinnamon aromas. This wine has purity and old-school style. It will cellar for many years, but you can drink it now after decanting it a couple of hours in advance.

_____ Bottle(s) 2011 Donkey & Goat "Five Thirteen" El Dorado County Red Wine Blend @ **Super Special price \$21.99 per bottle**

This wine displays a beautiful nose of young red cherries, white pepper, beef blood and notes of dried herbs. The palate is a delightfully balanced mix of red fruits, tomatoes, spice and earth notes, all nicely framed by racy acidity and soft tannins. The quintessential food wine, this could be paired with lamb, pork or veal, or grilled eggplant. Very elegant and delicate. Its nose and complexity bring all the components together in a very enjoyable package.

_____ Bottle(s) 2006 Carver Sutro "Palisades Vineyard" Petite Sirah Napa Valley @ Please Inquire

Purple-hued with a touch of fiery red around the edges of the glass, this has sexy aromas of caramel, mocha, black plum, dried fig and blackberry preserves. On the palate is an array of flavors including black licorice, Asian spice, black plums, pain grillé and fresh blackberries. The wine is layered, with a soft mouthfeel and a long, lush finish.

_____ Bottle(s) 2010 Moulin de la Gardette Cuvée Tradition Gigondas @ \$21.99 per bottle

This is a concentrated yet elegant example of Gigondas from the stellar 2010 vintage. The wine has a beautiful garnet color with a gorgeous nose of cherry, a hint of chocolate and spicy black fruit flavors. On the palate it is medium bodied, yet refined, with admirable intensity, length and persistence. Enjoy it now and over the next five years with hearty Provençal fare.

Premium Wine Club Previous Offerings

_____ Bottle(s) 2010 Figge Cellars "Paraiso Vineyards" Monterey County Pinot Noir @ \$15.99 per bottle

The 2010 Figge Cellars "Paraiso Vineyards" Monterey County Pinot Noir is a dark ruby red in the glass with aromas of black cherry, boysenberry jam, subtle hints of mocha, a hint of herbs and mineral notes. The palate is a full-on berry fruit medley, with layers of pretty berry fruit unfolding across a complex and pleasing palate. The finish is smooth and silky with fine tannins and just a touch of oak framing the last vestiges of fruit as they slowly recede from the back of your mouth. Pair this wine with roast chicken, wild salmon or any foods that call out for a delicious Pinot Noir.

_____ Bottle(s) 2012 Trascampanas Verdelho Rueda, Spain @ \$13.99 per bottle

The 2012 Trascampanas Verdelho is 100% Verdelho fermented in stainless steel tanks. The wine is a soft yellow hue with greenish streaks. The nose is a fragrant expression of white flowers, lychee and mineral notes. The palate flows seamlessly from there, with gorgeous flavors of pit fruit, stone fruit, citrus and wet stone. The wine has a viscous mouthfeel and displays good acidity and verve. Pair this with a spring salad, seafood or Spanish cheeses.

_____ Bottle(s) 2009 Burgess Merlot Napa Valley @ Please Inquire

The 2009 Burgess Merlot is a fantastic wine that feels more like a Cabernet Sauvignon than a typical Merlot. The wine has a full-bodied structure with tons of black cherry and berry flavors nicely mingled against a complex palate, nicely framed by rich oak accents. One of my favorite Merlots, this is easily one of the better buys you'll come across on the California Merlot landscape.

_____ Bottle(s) 2012 Foucher-Lebrun "Le Mont" Sancerre, Loire Valley @\$14.99 per bottle

The 2012 Foucher-Lebrun "Le Mont" Sancerre is absolutely bursting with mouth-watering fruit. The wine has it all going on with great acidity, perfect balance and tons of bright citrus fruit nicely buffered against racy acidity and mineral notes. If you've never had a Sancerre before this is a great place to start. Be sure to try this wine with a salad, fresh fish or chilled shellfish to truly see the heights it can attain.

_____ Bottle(s) 2012 Argyle Willamette Valley Oregon Pinot Noir @ Please Inquire

The 2012 Argyle Willamette Valley Pinot Noir is medium red in the glass, and kicks off with gorgeous aromas of

hibiscus, cranberry, white raspberry and tea notes. The palate is nicely balanced with tons of crunchy red fruit, subtle spice and mineral notes buffered perfectly by racy acidity and crisp tannins. This is a tasty Pinot Noir that can be enjoyed with a salad, chicken, salmon or flat-bread pizza.

____ Bottle(s) 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc @ \$14.99 per bottle
The 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc is a beautifully aromatic white wine with scents of white acacias, peach blossoms and a hint of orange zest. The wine seamlessly unfolds on the palate with an array of flavors including citrus notes, lime zest, lychee and hints of stone fruits. The wine has a nice balance with a sleek body and good acidity. The perfect match for ceviche or a summer salad.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2011 Trim California Cabernet Sauvignon @ \$10.99 per bottle
The 2011 Trim California Cabernet Sauvignon is a delicious wine, ruby red in the glass with a slightly reticent nose of red cherry, red licorice and hints of mocha with a lively palate of black cherry, cinnamon, sage, scorched earth and just a hint of oak. This wine has great acidity and balance and is quite lively on the palate. It has enough fruit and balance that it's very versatile; you can pair it with foods across the board whether roast chicken, pizza, barbecue—any dish that requires an elegant red wine.

____ Bottle(s) 2012 Concha y Toro “Serie Riberas” Gran Reserva Sauvignon Blanc, Colchagua, Chile @ \$8.99
The 2012 Concha y Toro “Serie Riberas” Gran Reserva Sauvignon Blanc is a pale yellow in the glass with aromas of lime blossom, pea shoots and white flowers with a bright palate that displays lime, wet stone, savory herb and iodine. The finish is smooth and soft where the bright fruit flavors and aromas slowly recede from the back of the palate. Pair this delicious wine with shellfish, salad or creamy cheeses.

____ Bottle(s) 2009 S. A. Prum “Urziger Wurzgarten” Riesling Kabinett @ \$9.99 per bottle
The 2009 S.A. Prum “Urziger Wurzgarten” Riesling Kabinett is a fantastic wine, a great representation of what you can expect from a mid-range German Riesling. It is a mid-weight wine that displays a slight sweetness with aromas of peaches, stone fruit, iodine, petrol and white flowers, while the palate is a deft blend of mandarins, clove, stone fruit and white peach. The acidity is bright throughout and the wine displays admirable verve and tension. You can pair this with a blue cheese and walnut salad, sashimi or grilled sausages.

____ Bottle(s) 2011 North by Northwest “Red Blend” Columbia Valley, Washington @ please inquire
The 2011 North by Northwest Red Blend has a sexy nose of candied red cherries, spice cake, licorice and herbs. Its dense palate shows blackberries, tobacco, bittersweet chocolate and savory herbs. The finish is soft and supple, with tannins that slowly fade from the back of your mouth as the fruit flavors dissipate. Pair this wine with pasta Bolognese, wood-fired pizza, or sausage and hamburgers. You will appreciate the wine's versatility.

____ Bottle(s) 2009 Château Beaulieu Comtes de Tastes Bordeaux Supérieur @ \$9.99 per bottle
The 2009 blend is comprised of 60% Merlot, 30% Cabernet Franc, and 10% Cabernet Sauvignon. It has a medium red color with a very spicy blackberry aroma that leads to the palate. Great texture on the palate with plenty of sweet black fruit flavors. The finish lingers on the palate. Delicious now one hour after decanting, it will age well for five to eight years. Try it with a nice rack of lamb dinner.

____ Bottle(s) 2012 Domaine de Tholomies Chardonnay La Chapelle Vin de Pays d'Oc @ \$9.99 per bottle
A bright, light-yellow color, this wine has a spicy, apple-y aroma that follows to the palate. Some white blossom undertones are evident. Nice lingering finish. Do not over-chill this beauty. Serve it with a nice piece of swordfish or halibut. Also fine with lobster in butter sauce. Meant to be enjoyed in the next year or so.

____ Bottle(s) 2010 Bodegas Solar Viejo “Monologo” Crianza Rioja Spain @ \$9.99 per bottle
This is 100% Tempranillo aged for 12 months in American oak barrels. It sports a dark reddish hue in the glass. On the nose the wine is an exotic mix of blackberry liqueur, minced meat pie, spice and subtle oak nuances. The palate is a mouth-filling parade of dark fruit flavors, ripe berry, spice and hints of baker's chocolate. This wine has excellent balance of rich fruit, racy acidity and subtle oak accents, and a long, smooth finish. It is delightful and is drinking incredibly well right now. Pair with pasta, chicken, pork or any dish that needs a fruit-driven, well-balanced red wine.

____ Bottle(s) 2009 Mustiguillo “Mestis” Vino de la Tierra el Terrerazo Spain @ \$9.99 per bottle
A blend of 50% Bobal and 20% Tempranillo with the balance made up of a blend of Syrah, Cabernet Sauvignon and Merlot. Deep red color. Distinct aromas of boysenberry, blueberries and baking spices flow seamlessly from the glass. On the palate the wine has great energy and verve with dusty tannins and dark blue fruit flavors along with hints of vanilla, clove and tobacco. The wine has good body, nice depth and a surprising amount of complexity given its modest price tag. Pair this wine with lamb, pork or a rustic dish that needs a sturdy, food-friendly wine.

____ Bottle(s) 2012 Barber Cellars “Chimaera” Sonoma Mountain Pinot Gris @ Please Inquire
The wine is a broad-shouldered but refreshing white with a nose of almonds and papaya and flavors of grapefruit, apples, and apricot, with a sharp minerality thanks to the mountain soils of the vineyard. This one-of-a-kind wine is perfect with savory foods, and we are proud to offer it in our club for such a great price.

____ Bottle(s) 2011 Casa Castillo Monastrell Jumilla, Spain @ \$9.99 per bottle
Incredibly approachable, this wine is a rich, ruby red color with aromas of zesty red fruit, licorice, rose, orange zest and hints of herbs and spice. The palate is medium-bodied with raspberry and cranberry notes along with hints of rhubarb, vanilla, mocha and spice notes. This wine has a ton of energy and length for its modest price and can be enjoyed on its own or with pizza or pasta. Stephen Tanzer's *International Wine Cellar* gave this wine 90 points.

____ Bottle(s) 2012 Bonterra Mendocino County Viognier @ \$9.99 per bottle
The 2012 Bonterra Viognier has a gorgeous nose of peach blossoms, apricots, hints of cream and white flowers and a palate overflowing with fresh peach, apricot, spice and hints of stone fruit. The finish is long, bright and vibrant with a touch of vanilla emerging. Pair this wine with scallops, grilled chicken or roasted vegetables.

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

____ Bottle(s) 2012 Blason Cabernet Franc @ \$9.99 per bottle
I have learned to really love this wine; its lighter, more elegant body goes better with the kinds of food I eat. It should be served at cellar temperature, about 58 degrees, where the coolness gives verve to the flavors. Occasionally a slight *vivace* (bubbly) character freshens the wine; that is natural for this region. I'd try it with savory dishes, something with onions and bacon and something in a puff-pastry shell. I think you're going to love it!

____ Bottle(s) 2010 Santoleri Tenuta Crognaleto Trebbiano d'Abruzzo @ \$14.99 per bottle
The 2010 Santoleri “Tenuta Crognaleto” Trebbiano d'Abruzzo is a complex, rich and distinctive wine. It is fermented on the skins for a few hours; that adds a bit of grip (tannin), more flavor and color. The nose has distinct aromatics reminiscent of cooked and spiced apple skins while on the palate the wine has an immediate presence, with powerful, sustained focus and a long finish. There is a lot of wine here especially considering it only has 13% alcohol. This would be an ideal dish for *Baccalà*, the salted cod dish that is a perfect winter treat.

____ Bottle(s) 2011 Terracruda Vettina Pergola Rosso @ \$17.99 per bottle
Ultra supple, full of complex fruit aromatics, this is a full-bodied wine that is also very drinkable. This Vettina is fermented and aged in stainless steel. The winery makes two other wood-aged Aleatico, but when I tasted them all this year I really liked this one the best. The wine's vibrant flavor makes pairing fun! I can see this with a classic oven-roasted chicken so the freshness of the fruit and its vivacious essence is front and center.

____ Bottle(s) 2012 Terracruda Bocalino Bianchello del Metauro DOC @ \$11.99 per bottle
The 2012 Terracruda Bocalino Bianchello del Metauro DOC (a mouthful to pronounce) is layered with intense fruit aromatics and a long, focused finish. The wine was impressive on the palate particularly with its multiplicity of fruit aromatics. While the fruit isn't particularly complex there is just a lot of it going on in the glass, coupled with floral notes and that sassy texture. Like its name, this wine is a mouthful. The Marche being a coastal region this is of course a classic fish wine, but it works as an aperitivo, or with an Insalata Caprese.

____ Bottle(s) of 2011 Cavalchina Bianco di Custoza Amedeo @ \$19.99 per bottle
A texturally fulfilling blend that has delicate fruit aromatics along with a freshness and minerality that are outstanding. I could see myself drinking it just by itself (I am American), but with some fresh, wild salmon on the barbecue this would be sensational!

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

_____ Bottle(s) 2003 Daniel Ginsburg "Sous Bois" Brut Champagne @ \$29.99 per bottle

The 2000 Daniel Ginsburg "Cuvée Sous Bois" Brut Champagne is perhaps the most complex, evolved and stunningly rich Champagne that we have ever offered in the club. Perfect for a winter apéritif, this will also make a great partner for patés of all sorts.

_____ Bottle(s) Michel Lorient "Palmyre" Brut Nature Champagne @ \$34.99 per bottle

This cuvée was blended specifically to be a zero-dosage (no sugar added) Champagne, and is composed of 80% Meunier and 20% Chardonnay exclusively from the Lorient estate in the village of Festigny. It has been aged for four years on the lees, and this, in combination with the riper fruit used in the blend, gives it an ease of drinking not usually associated with zero-dosage Champagnes. With crab, scallops, mussels, clams or oysters, this lovely bottle richens up, all the while cutting the richness of the meat.

_____ Bottle(s) Canard-Duchêne "Leonie" Brut Champagne @\$34.99 per bottle

Composed of 50% Pinot Noir (all of it from the Mountain of Reims), and 25% Meunier and 25% Chardonnay (both purchased from great villages like Cumieres and Vertus). The wine is aged for three years on the lees after fermentation in stainless steel. Canard-Duchêne is the fourth biggest Champagne in the French market, and is very popular for its easy drinking, toasty style. This makes a perfect apéritif—a very fine way to start your weekend.

Signature Red 6-pack "Tired of Cabernet"

Our next great six-pack deal is here! For everyone who is tired of Cabernet Sauvignon comes the perfect anecdote, three wines all of which are not Cabernet Sauvignon. This is a truly ridiculous deal, where **you save \$100 off K&L's normal price of \$209.94 and only pay \$109.94!** In this can't-miss six-pack we have two bottles each of: **2009 Cadre Pinot Noir**, a wonderful Central Coast Pinot Noir that blends grapes from several top-notch vineyards to make a whole that is better than the sum of its parts; **2006 Carver Sutro Petite Sirah**, from one of California's greatest Petite Sirah producers; and **2011 Donkey & Goat "Five Thirteen" Blend**, one of the best organic/bio-dynamic Cal-Rhône blends made. This is the most interesting assortment we have put together in a club six-pack, and is sure to sell out quickly.

Special six-pack price for K&L Wine Club members: \$109.94.

2012 Kalinda Rheingau Riesling Qba

This is the driest version of our Kalinda Riesling yet and by far my personal favorite. The aromatics are sharp and start to jump out of the glass with some air and are loaded with minerals, lean stone fruits, summer herbs and hints of apple skin. The palate is showing a really nice defined structure that, again with air, starts to develop in the glass and adds to the wine's length, texture and nervy drive. —*Eric Story, K&L German Wine Buyer*

Special price for K&L Wine Club members: \$9.99 per bottle.

2008 Saint Jean du Barroux L'Argile, Ventoux

This is a producer to watch. Saint Jean du Barroux is a reference point when one is discussing the Côtes du Ventoux. This humble property has become a beacon of top-notch wines from the Côtes-du-Ventoux. The 2008 Saint Jean du Barroux L'Argile is a blend of 75% Grenache, 14% Syrah, 5% Carignan and 5% Cinsault from 40-year-old vines planted at 900-1200 feet elevation. The wine is aged for 18 months in concrete. It has amazing depth of dark red berry fruit, tobacco, earth and mineral notes while retaining a sexy and savory feel. If you're a fan of Rhône wines you owe to yourself to give this a try! *The Rhône Report* gave this 92 points.

Special promotional price for K&L Wine Club members: \$19.99 per bottle.