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Dear K&L Wine Club Members,

It has been a very busy few months. The holiday season was our busiest ever and even though it has slowed down a bit I still feel as if the ground is moving under my feet. I just got back from a three-day trip to Napa Valley. I attended Napa Valley Premiere, where most of Napa's top Cabernet Sauvignon producers showcased their 2012s from bottle, and offered barrel samples of their 2013s. As expected the wines showed very well, all in all. Both 2012 and 2013 are good-to-great vintages. The question I get asked most frequently at the tasting events I attend is, do I like the wine? When I'm tasting, the important question that springs to my mind immediately after deciding it tastes good is, what does the price need to be for this wine to sell for me? I wish more producers were concerned with cost. That does more to make their products attractive and sellable than the shape of the bottle or a new label design.

Ask and ye shall receive: In the past year or so I've had numerous requests for more Cabernet Sauvignons in the Signature Red Club. This month I give you two great Cabernet Sauvignons from the heralded 2012 vintage. We start with the 2012 Mount Veeder Cabernet Sauvignon Napa Valley, a richly textured, deep, full-bodied red that oozes dark berry fruit, sweet mocha accents and hints of oak. Following up this standout is another fantastic offering, the 2012 Simi Cabernet Sauvignon Sonoma County. Impressively balanced, it deftly balances deep cherry fruit, spice and hints of earth and dried herbs.

The Premium Club keeps the Cabernet theme going with our first offering, the 2010 Two Angels Cabernet Sauvignon Sonoma. This rich, deep wine traces its origins to the Mayacamas Mountains, which divide Napa Valley from Sonoma Valley. Paired with this rich Cab is the 2013 Marchesi Frescobaldi Pomino Chardonnay, a delicious white from one of Tuscany's greatest producers. If you haven't discovered the world of Italian white wines you are in for a treat.

It's pretty funny that from the trip to Napa Valley where I tasted hundreds of \$100-plus wines, I found a great wine for the Best Buy Wine Club. The 2012 Trim Cabernet Sauvignon California is a fantastic Cabernet Sauvignon that easily drinks like a wine two to three times its modest price. Following it up is the 2011 Quinta do Vallado Douro Red from one of my favorite regions, Portugal. Portugal has recently become a burgeoning center of countless wonderful wines thanks to an influx of EU capital.

I am loving the Italiano Club this month because it has two super exciting wines! The 2013 Vigne Surrau Vermentino Sciala is a fantastic white wine from Sardinia. Vermentino is a grape that flourishes in Sardinia and it has more body and structure than your typical Italian whites. Pairing with this we have the 2010 Amantis Birbanera Montecucco Rosso, a brilliant red blend from Montalcino crafted by one of Brunello di Montalcino's top roving oenologists. This beautiful red wine is from his own winery, and is both delicious and complex.

This month the Champagne Club has two stellar sparklers guaranteed to make an ordinary day feel like a celebration. The first wine is the Lamoureaux Cuvée Reserve, a textured, rich full-bodied Champagne perfect for any event. The second selection is the JM Seleque "Cuvée Tradition" Brut, a fabulous value that blows away similarly priced Champagnes.

Cheers!

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

# Signature Red Collection Wine Club

## 2012 Mount Veeder Napa Valley Cabernet Sauvignon

Mount Veeder winery was founded by Michael and Arlene Bernstein, who found the property in the early 1960s and purchased it a few years later. It had been planted as a prune orchard and after a few years Michael decided to plant grape vines. In 1973, Mount Veeder produced its first vintage. With Sonoma Valley to the west, Carneros to the south, Rutherford to the north and Oak Knoll/Yountville to the east, Mount Veeder is in an ideal location to grow incredible Cabernet Sauvignon. It has a cool sea breeze at night. Its soil makeup includes volcanic rock and ancient seabed. Mount Veeder has the longest and latest growing seasons of Napa's major appellations. Besides Mount Veeder winery, numerous other wineries in the area are fashioning great Cabernet Sauvignons: Lokoya, Mayacamas, O'Shaughnessy, Robert Craig and Rudd wineries, to name a few.



*Mount Veeder winery sits high above the Napa Valley.*

The 2012 Mount Veeder Napa Valley Cabernet Sauvignon is a big, bold Cabernet Sauvignon. This dark, luminous red wine almost stains the sides of the glass with its intensity. Aromas of blackberry kirsch, mocha, spice and chocolate rise from the glass while the palate is a dense mixture of blackberry, clove, mocha, chocolate, graphite and rich oak flavors. The tannins are fine with ample grip, nicely balancing the acidity and oak components. This large-scale offering is a behemoth, a big Cali Cab meant to be paired with a rich cut of red meat or a charcuterie plate of rich cheeses and meats.

**Your re-order price for this wine as a club member is: \$29.99 per bottle.**

## 2012 Simi Alexander Valley Cabernet Sauvignon

Few California wineries can trace their history back as far as Simi Winery can. In 1849 Giuseppe Simi came to California from the rolling hills of Tuscany, to chase a fortune in gold. By 1876 he and his brother Pietro had started producing wines at Simi Winery. Their early plantings in Sonoma Valley were some of the first in the area. By 1890 they had created the stone cellars that still house the winery today. In 1904 while Simi was undergoing an expansion of their cellars, both Giuseppe and Pietro died suddenly with no warning, leaving Giuseppe's daughter Isabella, only 18 years old, in charge. Isabella would go on to guide the winery through Prohibition. She ran the winery until 1970, when she retired and sold it to grape grower Russell Green.

The 2012 Simi Alexander Valley Cabernet Sauvignon is a blend of 90% Cabernet Sauvignon, 7% Merlot, 1% Petit Verdot, 1% Cabernet Franc and 1% Malbec. The grapes are sourced 90% from Alexander Valley, 6% Sonoma Valley and 4% Dry Creek Valley. The wine is aged for 16 months in 100% small oak barrels of which 24% are new French oak and 10% new American oak. A beautiful wine on the nose, the 2012 Simi Alexander Valley Cabernet Sauvignon is brimming with sexy aromas of spicy red berry fruit, strawberries, fresh



*Isabella Simi took the helm at her family winery at just 18, then ran it for 65 years.*

sage and licorice while the palate is a sumptuous display of fresh red berries, strawberry compote, red licorice, sage and rosemary with hints of mocha and spice. A beautiful wine with a lively body and long, energetic finish, this can pair with a host of meats such as lamb, veal, roast chicken and even salmon.

**Your re-order price for this wine as a club member is: \$19.99 per bottle.**

## Premium Wine Club

### 2010 Two Angels Cabernet Sauvignon Sonoma

After spending a couple of days going around Napa Valley tasting 2012 Cabernet Sauvignons and barrel samples of 2013s, it was pleasant to get to taste the 2010 Two Angels Cabernet Sauvignon Sonoma County. We are drinking wines way too young. In reality most of the Cabernets we drink should have at last five to seven years on them. The 2010 Two Angels Cabernet Sauvignon is a perfect example of how well a wine can drink with just a few years on it. The years allow the wine to soften, flesh out and display its complexity. And this wine is showing very well.

The 2010 Two Angels Cabernet Sauvignon Sonoma comes from vineyards at and near the top of the Mayacamas mountain range, which lies half in Sonoma County and half in Napa Valley. A blend of 77% Cabernet Sauvignon and 23% Merlot, this wine has a unique flavor profile. The nose reveals notes of chocolate, vanilla, cherry and spice notes while the palate is all dark berry fruit with a strong root-beer-float taste that is oddly seductive. A rich wine that showcases the quality of mountain fruit, this is a fun, tasty Cabernet Sauvignon with the right amount of age on it. Pair this wine with chicken molé, barbecued ribs or any smoked meat that wants a full-bodied red wine.

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

### 2013 Frescobaldi “Castello di Pomino” Chardonnay

Marchesi de Frescobaldi can trace its history back more than 700 years. The winegrowing estate of Pomino dates back to 1500, when the castle, Castello di Pomino, was built. The estate is located in the Apennine Mountains to the east of Florence where it is set amongst a landscape of chestnut and fir trees. When in 1716 the Grand Duke Cosimo III de Medici identified Tuscany's four highest prized territories for growing grapes, he named Pomino, Chianti, Carmignano and Val d'Arno di Sopra. His rating was a precursor of the DOC system now in effect in Italy. The vineyards here are planted at some of the highest elevations in all of Tuscany and benefit from a unique micro-climate and crisp breezes. In 1855 the Frescobaldis made a decision to plant the varietals Chardonnay and Pinot Nero, unheard of in the area. These grapes not only adapted; they flourished in ideal conditions.

The 2013 Frescobaldi “Castello di Pomino” Chardonnay is a blend of mostly Chardonnay with some Pinot Bianco blended in. The wine has a greenish-yellow hue with aromas of lemon crème, white peach and jasmine. The palate is an intoxicating mix of fresh cut flowers, white peaches, wet stone and fruit flavors that mingle with the lively acidity and tannins. The wine has great energy and verve which make it the ideal apéritif wine and also the perfect match for fish or fowl. *Wine Spectator*, Stephen Tanzer's *International Wine Cellar* and Antonio Galloni's *Vinous* all gave this wine 90 points.

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



*The winery at Castello di Pomino.*

# Best Buy Wine Club

## 2011 Quinta do Vallado Douro Red Portugal

I was lucky enough to visit Portugal about nine years ago and spend several days touring wineries and immense Port factories, staying at wineries along the amazing countryside nestled on each bank of the Douro River. I feel in love with the simplicity of life there, the food, the wines and the amazing friendliness of the Portuguese people. I also learned that the Portuguese are capable of fashioning great, affordable, everyday wines that deliver great quality and surprising depth. Thanks to an influx of EU capital, the Portuguese have been able to invest in renovating decaying old wineries and replanting vineyards. Portugal is now able to produce moderately priced wines like the 2011 Quinta do Vallado Douro Red that deliver remarkable quality, depth and finish from century-old vineyards that just needed a bit of investment.

The 2011 Quinta do Vallado Douro Red is 25% Touriga Franca, 25% Touriga Nacional, 15% Tinta Roriz, 10% a blend of Tinta Amarela, Tinta Barroca and Tinta Cao, 5% Sousa and the remaining 20% a blend of grapes from the oldest vineyard plots of Quinta do Vallado. Eighty percent of the grapes come from vineyards that are eight to twelve years old, with the remainder sourced from 70-plus-year-old vineyards. The wine is fermented in large tanks with juice pressed originally from traditional basket presses. The wine is aged 75% in stainless steel tanks and 25% in French oak barriques for 14 months. The resulting wine is a crimson red in the glass with striking aromas of red plum, berry and spice notes nicely buffered by a palate of plum, berry, clove, flint and spice. A firm structure and nice acidity create a food-friendly wine that pairs well with most meat and spicy vegetable dishes.

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

## 2012 Trim Cabernet Sauvignon California

On our latest trip to Napa Valley, our group was graciously hosted to a wonderful meal at Signorello winery. The owner, Ray Signorello Jr., poured numerous old vintages of Signorello Cabernet Sauvignon and Chardonnay, plus his three newest releases: 2012 Trim, 2012 Edge and 2012 Fuse Cabernet Sauvignons. What really stood out to me were the two least expensive offerings that night. They were the 2012 Trim Cabernet Sauvignon California and the 2012 Edge Cabernet Sauvignon. The 2012 Trim Cabernet Sauvignon easily tasted like a \$20-plus Cabernet Sauvignon and then some. After spending this trip days tasting \$100-plus Cabernet Sauvignons left and right I was more excited by the value in the glass of 2012 Trim Cab, because this is the wine I am going to sell to my customers and feel good about because it delivers great value.



*Trim is one of a few labels that Ray Signorello produces at Signorello winery.*

The 2012 Trim Cabernet Sauvignon California is dark red, almost purple in the glass with seductive aromas of blackberry kirsch, crème de cassis and spice notes. The palate is a sumptuous blend of black cherry, blackberry, mocha and spice notes with a full-bodied palate and a long, smooth finish. A great little value, this wine will pair well with rich grilled meats, spicy pasta dishes and roast chicken.

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

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

## 2010 Amantis Birbanera Montecucco Rosso

I remember the first time I heard about Paolo Vagaggini. A writer for Robert Parker's *Wine Advocate* wrote about a prolific winemaker, without naming him. He claimed that it was impossible to make so many wines at so many wineries. I eventually found out who the winemaker was, and began tracking whose wines he made in Montalcino. I was stunned to find so many of my favorite wines being made by this one guy! Yes, Paolo does work with many wineries and I asked him, how can you do it? He told me that he directly makes wine at 17 wineries, but Montalcino is only 10 miles by 10 miles with most of the wineries concentrated in small zones. He can easily go from one to another and see everyone every day during the fermentation. The rest of the year, one doesn't need to be there daily. Unlike many "consulting enologists," Paolo doesn't come in with a plan. If the owner wants to make wine in barrique he can do that, or if the owner wants to make wine in 30hl barrels he can do that too. "It isn't for me to choose," he said, "that's the owner's choice. I just assist him in his choice."



*Winemaker Paolo Vagaggini.*

Paolo and his wife Bernardetta have their own winery just across Montalcino's southern boundary, the Orcia River. It's in the Montecucco DOC. Here, he makes all the choices! The 2010 Amantis Birbanera Montecucco Rosso is slightly more than 60% Sangiovese, blended with a combination of Canaiolo, Colorino, Merlot and Petit Verdot. The wine is fermented in stainless steel and then aged for a few months in 2nd and 3rd passage French barriques. The result is a wine full of rich fruit, soft and supple on the palate but still with excellent acidity to balance it out. It is easy to drink by itself, or with grilled meats, I like it with grilled Italian sausage.

**Your re-order price for this wine as a club member is: \$18.99 per bottle.**

## 2013 Vigne Surrau "Sciala" Vermentino di Gallura

Sardinia (Sardegna in Italian) is one of the least known regions in Italy. Being an island it is naturally isolated, and it's about 120 miles from the mainland. (By comparison, Sicily is only 5 miles from the mainland.) The history of Sardinia reads like a who's who of almost every tribe and society that has inhabited a part of Europe for the last 10,000 years. From 1323 to 1720, Sardinia was ruled by Spanish kings and princes. It became part of Italy in 1861 when Italy was created or as the Italians say, reunified.



*Tasting room at Vigne Surrau, on the island of Sardinia.*

Vigne Surrau is a new company that says it's "a new venture with age-old roots." Using predominantly indigenous grape varieties and mostly stainless steel aging, they are looking to produce wines that speak of their origin, the soil and terroir. The winery also wishes to blend the land and art into one expression; you can see this in their winery's wood, stone and glass construction. They are very committed to the arts; they host Sardinian and international art shows in the winery and they also sponsor an annual photographic competition.

The winery is located in the northeast corner of Sardinia just behind the Costa Smeralda (emerald

coast). This incredibly beautiful, rugged land is called Gallura. Here Vermentino produces wines that have a breath of salt from the sea, a hint of the dried Mediterranean brush and luscious fruit. The 2013 Vigne Surrau “Sciala” Vermentino di Gallura is fermented in stainless steel and has extended aging on the lees with regular batonage. This lees contact adds dimension to the wine, giving it body, depth and richness while the wine still retains its freshness and acidity. This wine is perfect as an aperitivo by itself but I liked it with barbecued scampi. The combination of grilling with the richness of the wine makes me salivate now as I write about it!

**Your re-order price for this wine as a club member is: \$20.99 per bottle.**

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

***Springtime Champagne*** The bloom of spring has arrived for the Champagne Club this April. With the dollar very strong against the Euro, we have been able to acquire wines for the club that are generally out of our price range. That is exciting! This month we have two completely new producers, one from the most famous wine village in the Aube and one from sud-Epernay in Pierry. I hope that you will take advantage of the great re-buy prices this month to stock up. The euro could make a comeback and prices would rise again.

### **Lamoureux Cuvée Reserve Brut Champagne**

Last spring, Scott Beckerley and I met Vivien Lamoureux in San Francisco, at a French Embassy tasting. We loved the Lamoureux wines, and now, almost a full year later they have arrived. The Lamoureux wines are entirely estate grown from their 30-acre property in Les Riceys. The family never switched to clones, and uses exclusively massal selections which they have been cultivating since 1947. This Lamoureux Cuvée Reserve Brut Champagne is selling for \$39.99 on our shelves at K&L, and is well worth that price. As a Club member you can get it for \$29.99. This pure-Pinot-Noir Champagne is unlike any other that we have had in the club, as it has the generosity, baguette toast and cool cherry fruit of a big wine while staying understated, elegant and refreshing. It is based on 2011 and composed of over 50% reserve wines, and I think this combination of old and new gives it both vinous size and bracing drinkability. I love this Champagne with *gougères*.

**Your re-order price for this wine as a club member is: \$29.99 per bottle.**

### **JM Sélèque Brut Tradition Champagne**

Almost all of our Champagne Club selections come to you direct, but this month, we lucked out and were able to partner with Vintage 59 selections (importer of Champagne Jacquesson) to introduce a brand new producer, Sélèque. This producer is a neighbor of former Champagne Club producer Bruno Michel in the village of Pierry, just south of Epernay. The JM Sélèque Brut Tradition Champagne is on our shelf at \$49.99 but your Club price is just \$39.99. The wine is composed of 50% Meunier, 40% Chardonnay and 10% Pinot Noir, mostly from sud-Epernay, but also including some of their holdings in the valley of the Marne. The estate is small at just under 18 acres, but spread out with plots as far away as Boursault (next to Tarlant). Try this bottle with just one other person so you each get a good share. It has a lot of complexity beneath its subtle, even shy exterior. I love the pure white fruit and precise minerality of this wine, and look forward to having it with a Chirashi bowl or just some sushi to go. A toast to you! —*Gary Westby*

**Your re-order price for this wine as a club member is: \$39.99 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) 2009 Poggiarellino Brunello di Montalcino @ \$24.99 per bottle

Poggiarellino has progressed over the years, and we at K&L all have a soft spot in our hearts for it. In fact we are in love with it. After a decade of Poggiarellino wines being sold at K&L, a loyal following looks for every new vintage of their Rosso di Montalcino and Brunello di Montalcino. The intriguing soil character gradually comes forward and then hints of saddle leather, nutmeg and cherry compote. This 2009 Brunello is luscious, broad on the palate with lots of structure behind the richness. I would suggest you try it with grilled rib-eye drizzled with extra virgin olive oil or with a classic Spaghetti Bolognese.— *Greg St. Clair, K&L Italian wine buyer.*

\_\_\_\_ Bottle(s) 2013 Kalinda “Clone 828” Sta. Rita Hills Reserve Pinot Noir @ \$24.99 per bottle

The 2013 Kalinda “Clone 828” Reserve Pinot Noir is a striking wine. Aromas of black cherries, marzipan, spice and clove spring from the glass while the palate is awash in ripe red cherry, licorice, rose hips and strawberry jam flavors. Great length and complexity, refreshing acidity and soft tannins make it ideal with salmon, roast chicken or lamb.

\_\_\_\_ Bottle(s) 2012 Domaine Faiveley Mercurey “Clos Rond” (Monopole) @ \$24.99 per bottle

This wine comes from a single vineyard in Mercurey, in the Côte Chalonnaise. It lies on a gentle slope with rich red-brown soil, with fairly high clay content and buried limestone beneath. The result is a Pinot Noir displaying 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 rich and ripe phenolics that are the hallmark of the 2012 vintage, it's delicious.

\_\_\_\_ Bottle(s) 2012 Hall Napa Valley Merlot @ Please Inquire

This wine 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 with a racy acid spine along with 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) 2010 Alysian “Russian River Selection” Pinot Noir @ \$24.99 per bottle

This is an exciting wine with an expressive nose of cola, rose hips, nutmeg and cranberry. The palate brings it all together with bright, crunchy red fruit that includes cranberry, cherry and raspberry notes, hints of sage and bitter chocolate. This is an energetic wine. I would pair it with grilled lamb or pork chops.

\_\_\_\_ Bottle(s) 2010 Summerland “Bien Nacido Vineyard” Santa Maria Valley Pinot Noir @ \$24.99/bottle

Summerland Winery has vineyards all around the Central Coast, allowing them to take advantage of each unique micro-climate and terroir and produce only the best wines, Chardonnay and Syrah as well as Pinot Noir. This wine's palate is a gorgeous blend of cherry kirsch, cherry cola, sage and mocha. The finish is long, lush and smooth with great energy throughout. The perfect foil for roast chicken, pork roast or oxtail stew, this versatile wine can pair wonderfully with rich foods or be enjoyed on its own.

\_\_\_\_ Bottle(s) 2011 Robert Stemmler “Estate” Carneros Pinot Noir @ \$27.99 per bottle

The perfect example of a vintage-driven Pinot Noir. While 2011 was an extremely difficult vintage for Bordeaux varietals, both Chardonnay and Pinot Noir flourished. This wine is a delicious, terroir-driven Pinot Noir—exactly the kind of wine that they should be producing. This is a subtle beauty with pretty fruit notes, hints of herb and

spice, vibrant acidity and firm tannins. A quintessential example of a Carneros Pinot Noir, this beauty should be paired with grilled salmon, a cheese plate or some grilled lamb. *Wine Spectator* gave this 90 points.

\_\_\_\_ Bottle(s) 2010 Benjamin Romeo “Predicador” Rioja @ \$21.99 per bottle

This wine starts off with an intoxicating nose of cherry liqueur, dried herbs and spice notes. On the palate the wine has a densely spun core of red berry fruit, cocoa powder, sage, cherry cola and licorice. The wine has a layered palate and a dense core of fruit, and zippy acidity which holds it together. You can pair this wine with lamb or veal and with richer red meats such as short rib or oxtail. The wine can be enjoyed now or held for five to ten years. Robert Parker’s *Wine Advocate* gave this 92 points, and Stephen Tanzer gave it 91.

\_\_\_\_ Bottle(s) 2011 Sons of Eden “Kennedy” Grenache/Shiraz/Mourvèdre, Barossa Valley @ \$25.99 per bottle

This wine is a classic blend of old-vine Barossa Grenache (39%), Shiraz (37%) and Mourvèdre (24%). The Kennedy name is a tribute to the legendary Barossa vigneron who pioneered the planting of the old, treasured vineyards. The Grenache fruit, the soul of this blend, is from an exceptionally low-yielding, 50-plus-year-old Light Pass vineyard planted by the Kennedy family. The wine is deep crimson in color, with fresh aromas of ripe blackcurrants and plum. It has a rich complex, savory palate, displaying layers of ripe berry flavor and velvety tannins, finishing with roundness and great length. —*Ryan Woodhouse, K&L Australia/New Zealand wine buyer*

\_\_\_\_ Bottle(s) 2012 Carpe Diem Anderson Valley Pinot Noir @ \$24.99 per bottle

The 2012 Carpe Diem Anderson Valley Pinot Noir displays admirable power, depth and density with deep aromas of black cherry and cola. The wine has excellent delineation, with layer after layer of cherry and berry fruit mixed with notes of herbs and subtle spices. This is a perfect wine for grilled chicken or lamb shank, and with its pretty fruit and racy acidity it is incredibly versatile. *Wine Spectator* gave this wine 90 points.

\_\_\_\_ Bottle(s) 2011 Seghesio “Old Vines” Sonoma County Zinfandel @ \$24.99 per bottle

The 2011 Old Vines has a spicy nose of red raspberries, black plum, clove and marzipan with a palate of red berries, cinnamon, red licorice and mocha notes. A rush of fruit on the back palate gives the wine a full-bodied and powerful finish. Pair this with pizza, or pasta with red sauce, or anything off the grill.

## **Premium Wine Club Previous Offerings**

\_\_\_\_ Bottle(s) 2013 Margerum/K&L Happy Canyon of Santa Barbara Sauvignon Blanc @ \$15.99/bottle

The 2013 Margerum/K&L Happy Canyon of Santa Barbara Sauvignon Blanc is a zippy wine, with aromas of lime zest, iodine, sweet corn and white flowers. The palate unfolds to reveal flavors of lime, green apple, gooseberries, saline and wet stone. This wine has fantastic energy and verve, good acidity and bright fruit. It is super refreshing. The perfect apéritif wine. You can also pair it with grilled prawns, oysters and almost any kind of green salad.

\_\_\_\_ Bottle(s) 2012 Cara Nord Negre Conca De Barberà, Spain @ \$13.99 per bottle

This is an interesting blend of 42% Grenache, 38% Syrah and 20% Garrut (a Catalonian black-skinned grape that many believe is directly descended from Mourvèdre/Monastrell). This wine typifies the emergence of the Spanish wine scene. Taking a cue from the Italians, many Spanish wineries are experimenting with indigenous grape varieties and looking to unique terroirs to push the envelope on both quality and taste. The 2012 Cara Nord Negre is a densely packed wine with aromas of licorice, blackcurrant and cherry. The palate is a sexy blend of black and blue fruit, bitter chocolate and savory herbs. This wine is lots of fun. Enjoy it with beef stew, lamb shank or pork where the earthiness and dark fruits become highlighted. Robert Parker gave it 90 points.

\_\_\_\_ Bottle(s) 2012 Château Saint-Roch “Kerbuccio” Maury Sec Rouge @ \$15.99 per bottle

This starts out with a stunning nose of blackberry preserves, pipe tobacco and baking spice. That leads seamlessly to a palate packed with supple black fruit, black raspberry liqueur, zesty herbs and hints of earth and mineral. The wine has a lively, energetic palate that nicely balances the ample dark fruits with hints of spice. A delicious red wine. I would pair this grilled eggplant, burgers or a flatbread pizza. Robert Parker gave this wine 90 points.

## **Best Buy Wine Club Previous Offerings**

\_\_\_\_ Bottle(s) 2012 Stephen Vincent Sonoma County Pinot Noir @ Please Inquire

The 2012 Stephen Vincent Sonoma County Pinot Noir is a revelation, a well-balanced Pinot Noir that deftly

mixes fruit, tannins and acid. The wine starts off with a nose of red cherry, rosemary and hints of mocha which give way to a palate of red cherry, cinnamon, red licorice and subtle herb and spice notes. Nicely balanced with firm tannins and good acidity, this is a great everyday Pinot Noir. It's flexible enough to be an apéritif and easily transition to a dinner wine where it will match flawlessly with salmon, pork or roast chicken. We can't put our low price in print.

\_\_\_\_ Bottle(s) 2011 Ravenswood "Vintner's Blend" California Shiraz @ \$8.99 per bottle

The 2011 Ravenswood "Vintner's Blend" California Shiraz is one of those wines, an outstanding value. Sourced from vineyards dotted throughout California and aged in for 18 months in French oak (35% new) the Vintner's Blend Shiraz is delicious. This wine starts off with seductive aromas of spiced plum cake, clove, tobacco and black plum while the palate displays rich blackberry and black plum fruit with hints of spice, mocha and dark chocolate. Rich and brawny, this wine is a mouthful and should pair marvelously with grilled meats, pizza, pastas and sausage.

\_\_\_\_ Bottle(s) 2013 Myka Cellars "Mitzi" Santa Cruz Mountains Chardonnay @ \$9.99 per bottle

The 2013 Myka Cellars "Mitzi" Santa Cruz Mountains Chardonnay has an absolutely beautiful nose of white flowers, nectarine, fig and wet stone. The palate pulsates with energy thanks to the racy acidity and displays citrus, stone fruits and nectarine flavors as well as a slight hint of mineral and iodine. This wine is reminiscent of a fine Chablis, and is a perfect match for cheeses, salads or seafood.

\_\_\_\_ Bottle(s) 2012 Myka Cellars "Chloe" Santa Clara Valley Meritage @ \$9.99 per bottle

This is a blend of equal parts Merlot, Cabernet Franc and Cabernet Sauvignon sourced from vineyards in Santa Clara Valley along the Monterey Bay. The wine starts off with an intoxicating nose of cigar box, clove, baking spices and fig while the palate delivers ripe berry fruit framed by lush tannins and chocolate notes. The wine has great length and can pair easily with grilled red meats or be enjoyed on its own. This wine is a stunning value; it can easily compete in quality with wines priced in the \$20 range.

\_\_\_\_ Bottle(s) 2012 Hoopla California Chardonnay @ \$10.99 per bottle

The brilliance of an unoaked Chardonnay is that it allows all of the grape's innate flavors to show themselves without being obscured by oak influences. I was blown away when I tasted the 2012 Hoopla California Chardonnay Unoaked. This wine was absolutely packed with beautiful fruit flavors and aromas such as pear, pineapple, stone fruit and citrus notes. The wine had such balance, elegance and purity it literally had my mouth watering between sips. The wine feels very fresh and light on the palate and it will pair perfectly with seafood, salads and cheese plates. You can also serve it on its own as the perfect apéritif wine.

\_\_\_\_ Bottle(s) 2013 Capcanes Mas Picoso Montsant @ \$9.99 per bottle

The wine is a ruby red in the glass with aromas of boysenberry, pepper, hibiscus and vine-ripened tomatoes. The palate is a bright display of cranberry, Rainier cherry, raspberry gelatin and subtle spice notes. With its nice energy and grippy tannins, this wine is lively on the palate and feels refreshing and invigorating. It will go nicely with fig salad, prosciutto or any kind of dish that requires a lively red wine.

\_\_\_\_ Bottle(s) 2012 Château Pesquié "Le Paradou Blanc" Côtes du Ventoux @ \$9.99 per bottle

The 2012 Château Pesquié "Le Paradou Blanc" Côtes du Ventoux is 100% Viognier that spends five months in tank before bottling. Aromas of lychee nut, white peach and white flowers dominate the nose while bright notes of pear, peach, green plum and mineral notes flow across the palate. A beautiful wine that drinks extremely well.

\_\_\_\_ Bottle(s) 2012 Domaine des Deux Puits Syrah Languedoc Roussillon @ \$9.99 per bottle

The 2012 Domaine des Deux Puits Syrah Languedoc-Roussillon can now be called a Côtes Catalanes, since this is now a recognized region. The wine comes from 20-year-old to 40-year-old vines, which are hand-harvested. The wine is fermented with indigenous yeast in stainless steel, then aged in concrete tanks, and then bottled unfiltered. The resulting wine is a sexy powerhouse that displays aromas of blackberry, camphor and hints of spice while the palate is a silken combination of smooth tannins, dark fruits and notes of licorice and incense. This wine totally over-delivers given its meager price. Pair it with pizza, fig and blue cheese salad or a nice cut of red meat.

\_\_\_\_ Bottle(s) 2012 Bodegas Castaño Macabeo/Chardonnay, Yecla, Spain @ \$9.99 per bottle

50% Chardonnay and 50% Macabeo, this has a distinctly different feel. A rich yellow hue in the glass, it kicks off with aromas of white flowers, pineapple, honey and hazelnuts. A viscous palate reveals stone fruit, pear, honeycomb and citrus fruits. Rich, bright and zesty, this wine can be served as an apéritif or paired with seafood or a salad. Its many layers of complexity and zippy acidity make it versatile. Enjoy this unique, different spin on the white blend.

\_\_\_\_\_ Bottle(s) 2013 Bodegas Castaño Monastrell, Yecla, Spain @ \$9.99 per bottle

This 100% Monastrell (Mourvèdre) is explosive from the glass. Aromas of white pepper, tomatoes, red cherry and some saline absolutely jump out. The palate is packed with red raspberry, red licorice, beef jerky and pepper. With tons of energy and verve, this wine is alive on the palate with an energetic finish. This red is a lot of fun to drink. It can pair with hamburgers, beet salad or marinated tri-tip but can also be quite lovely on its own.

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

***Don't miss the great 6-pack of Italian wines on page 12.***

\_\_\_\_\_ Bottle(s) 2013 Ca' Rugate Soave Classico @ \$13.99 per bottle

The Tessari family wine-grape-growing history goes back to the early 1900s. In the early 1950s, in a far more serious vein, they planted hillside vineyards in the little village of Brognoligo in Soave Classico. Soave Classico? Yes. Multiple DOCs use the name of Soave, but the Classico zone changed my vision of Soave altogether. The Soave Classico zone is on an extinct volcano; the steeply sloping vineyards on basalt rock give the zone a rather dramatic look. Volcanic soils give wines a focus, vibrancy and uplifting mineral presence. I was shocked at the quality I found in the wines of many small Soave Classico producers. They had depth and incredible flavors yet were delicate, fragrant and superbly balanced. Not that the Soave DOC can't produce good wine, but the wines from Soave Classico give you a whole different perspective. I love this wine's verve, freshness and complex mineral character and I think it is the perfect accompaniment to a Pasta Primavera or sautéed Red Snapper.

\_\_\_\_\_ Bottle(s) 2009 Il Valentiano "Campo di Marzo" Brunello di Montalcino @ \$25.99 per bottle

The Il Valentiano wines are wonderful. They have a smooth, lustrous feel to them, they're full of a smell of the land, wild herbs and brush, and dosed with a hint of cocoa powder. The wine has a hint of fine-grain tannin and excellent balance. Perfect for a grilled rib-eye. Drizzle a little extra virgin olive oil and you'll love it.

\_\_\_\_\_ Bottle(s) 2013 Blason Malvasia Istriana @ \$9.99 per bottle

This wine's nose is filled with jasmine, elderflower and lime blossoms. You'd guess that there would be some correlating sweetness on the palate, but this one from Blason is absolutely dry. On the palate Malvasia Istriana has an unctuousness coupled with a savory, almost gritty feel. Throw in some spiciness and that's this wine. I love drinking this by itself but it goes exceedingly well with seafood risotto or rich fish dishes such as sea bass or halibut. The pure enjoyment of this wine with a plate of Montasio cheese, or San Daniele prosciutto is enough for me!

\_\_\_\_\_ Bottle(s) 2012 Castello di Buttrio Refosco Colli Orientali Friuli @ \$17.99 per bottle

The wine has a lustrously dark color. Its aromatic is somewhere between fruity and earthy, balancing intriguing highlights from both. It flows across your palate with density, lushness and a supple grace but is followed by excellent acidity that balances the wine all the way to the back of your palate. A long, lingering finish heightens the experience. Upon tasting this I immediately started looking for a forkful of food to enjoy it with. It's perfect for those savory Eastern European dishes of pork, onion, bacon, cabbage and spices that are cooked in a pastry shell or are the filling in ravioli. That hint of wildness, nutmeg, sage and pepper makes for incredibly satisfying winter meals.

\_\_\_\_\_ Bottle(s) 2011 Le Marsure Altajo IGT delle Venezie @ \$9.99 per bottle

The wine is aged in tank for two years and then for two months in French oak barriques. The wine has a nose full of smoke, spice and brush, and on the palate you sense the Refosco's vibrant structure and dynamic flavors, which are softened by the Merlot's plush mouth feel and given a bit of backbone by the force of the Cabernet. It's a fairly full-bodied wine for only 12.5% alcohol— you feel like you're drinking something very substantial. Paolo says it goes best with grilled meats.

\_\_\_\_\_ Bottle(s) 2012 La Monacesca "Ecclesia" Chardonnay @ \$19.99 per bottle

La Monacesca's idea for this wine is for a crisp white, fresh and vibrant and the perfect accompaniment to the Marche's seafood bounty, especially shellfish. The grapes are harvested in the early part of September and then aged for a year in stainless before the wine is bottled. The wine has a super focus, bright and clean with an underlying mineral presence and a long finish. I would decant this wine an hour or so before you drink it, to allow it to open up a bit. Enjoy with your favorite seafood!

\_\_\_\_ Bottle(s) 2013 Muri Gries Pinot Nero @ \$19.99 per bottle

The Muri-Gries vineyards are on an ideal southeast-facing slope that ranges from 650 feet to 1300 feet above sea level. The soils are calcareous, ideal for racy Pinot Noir. The wine is fermented in stainless steel and then put into large Slavonian oak casks of 30hl to 50hl. In just one 30hl barrel, you could fit the juice from 13 of California's standard wine barrels (barriques). That means this Pinot doesn't take a lot of flavor from its barrels. You get a wine that is more a reflection of its terroir, and this one shows its origins! The nose is a mix of red fruit and earth. It has a bit of tannin yet is still supple enough to drink now.

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

\_\_\_\_ Bottle(s) Boulard-Bauquaire Trépail Vieilles Vignes Brut Blanc de Blancs Champagne @ \$34.99 per bottle

The Boulard-Bauquaire Trépail Vieilles Vignes Brut Blanc de Blancs Champagne, is from one plot of 70-year-old Chardonnay vines in the Mountain of Reims village of Trépail. This wine is aged for three years on the lees and composed of half 2011 and half 2010. It has a chalky, creamy, bready nose and a concentrated impression on the palate. As one would expect from such ancient vines, it delivers the goods on the finish with plenty of chalk as well as a bit of honey and white fruit. This makes a perfect apéritif, but will also pair well with seafood such as seared scallops or raw oysters.

\_\_\_\_ Bottle(s) Alexandre Le Brun "Tradition" Brut Champagne @ \$34.99 per bottle

The Alexandre Le Brun "Tradition" Brut Champagne is composed of a third each Chardonnay, Pinot Noir and Meunier from Mr. Le Brun's estate, and nearly every wine in this blend has gone through malolactic. This Champagne has a rich, bready nose from the over 20 months it has aged on the lees, and some very nice savory qualities as well. In the mouth the high quality Meunier gives this wine great roundness and some tasty baked-apple flavors. The cool-climate Chardonnay and Pinot Noir show their stuff on the dry, long finish. It is dosed at 6g/l. Again, this Champagne is perfect to welcome guests, but will pair particularly well with patés and other charcuterie.

\_\_\_\_ Bottle(s) Thienot Brut Champagne @ \$34.99 per bottle

The Thienot Brut Champagne is composed of 45% Chardonnay, 35% Pinot Noir and 20% Meunier. It has a big brioche, cream and baked-apple nose that gives way to a wine that is packed with power and complexity on the palate. This full-bodied Champagne has a luscious finish that is very impressive. It will make a great apéritif.

\_\_\_\_ Bottle(s) Paul Louis Martin Brut Blanc de Blancs Champagne @ \$34.99 per bottle

This is based on the 2010 harvest, and is all-stainless-steel fermented with full malolactic. This Champagne has gorgeous, Chablis-like aromatics and flavors, with plenty of clean earth, cream, and subtle toast. I love the rich texture and long finish.

\_\_\_\_ Bottle(s) Amaury Coutelas "Cuvée Louis Victor" @ \$29.99 per bottle

This beauty is full of spice and richness. It has a big sourdough-toast nose with some vanilla notes and a complex, layered and entirely original flavor. It is super long finishing. I love this with charcuterie.

### ***Signature Red Club Special Buy***

I was lucky enough last year to go on a visit to Stonestreet winery, high up in the Alexander Mountain region. Stonestreet took us on a helicopter tour of their various hillside vineyards, giving us a feel for the elevation, terroir, micro-climate and unique exposures of each of their vineyards. The trip and tour was invaluable in respect to gaining an understanding of their philosophy on terroir, single-vineyards and blending. This trip led to our being offered a fabulous deal on the **2010 Stonestreet Alexander Valley Estate Cabernet Sauvignon (formally Monument Ridge)**. This wine sells at the winery for \$45 and usually at retail for about the same but **we are offering it to wine club members for only \$29.99**. I recently opened a bottle of this and it blew me away. This wine has amazing depth and structure with fine tannins, abundant fruit, hints of mocha and chocolate nicely nestled against a structure supported by good acidity and fine, almost silky tannins. If you're a believer like I am in mountain fruit then this is a must buy. This wine has a 93-point score from *Wine Enthusiast*.

## ***Club Italiano “Greats of 2014” 6-pack for just \$89.99***

I've put some of my favorite wines from 2014's Club Italiano into a 6-pack at the incredibly low price of \$89.99. The regular prices of these wines would add up to over \$140.

We start off with a supple and drinkable Nero d'Avola from Sicily, the **2012 Masseria del Feudo “Il Giglio” Nero d'Avola**. Its nose is dark fruit and has hints of spice and leather. The texture has just enough grip in it to keep your attention without becoming tannic. The wine's acidity stretches out its finish and balances its palate presence. I always think of Sicilian eggplant dishes to go with Nero d'Avola, but this wine is so versatile you can have it with just about anything.

A complex, smooth and full-bodied blend of Pinot Bianco and Pinot Grigio from Italy's Alpine north, the **2012 Abtei Muri Südtirol “Weiss”** is sensational. This vineyard faces southeast, and its predominantly gravelly limestone soils run from 1500 feet up past 2000 feet in elevation. The vines are 20 to 30 years old. The wines from this area have a saltiness to go along with the excellent acidic balance. The winery recommends veal, rabbit, pheasant, grilled octopus and lobster as accompaniments.

From Calabria, the toe of the Italian peninsula, is the **2011 Cantine Viola Rosso**. This exotic red wine sees no wood aging at all, just fermentation in stainless steel and then bottle aging. The wine's aromatics are untamed; it smells of wild brush and roasted meats and while those aromatics are profound they seem to drift side to side at the rim of the glass rather than bursting forth. On the palate the wine's luscious texture is highlighted with spikes of smoky intrigue guided by a gently caressing tannic border. I recently made a lamb stew based on a caponata (eggplant, zucchini, tomatoes, red peppers, onion, capers and kalamata olives) to enjoy with this wine. I highly recommend the pairing!

The pack includes a pair of wines from the Marche's most intriguing viticultural area, wedged high up in the Apennines. First the **2012 La Monacesca “Ecclesia” Chardonnay**. The vineyard is planted with eight different clones of Chardonnay to allow for a more complex flavor since the wine sees no oak. The variety of grapes helps the winemakers balance the climate-related variations of each vintage as well. La Monacesca's idea for this wine is for a crisp white, fresh and vibrant and the perfect accompaniment to the Marche's seafood bounty, especially shellfish. The wine has a super focus, bright and clean with an underlying mineral presence and a long finish. I would decant this wine an hour or so before you drink it, to allow it to open up a bit. Enjoy it with your favorite seafood!

The **2010 La Monacesca “Camerte” Marche Rosso** is a blend of 30% Merlot that is harvested in the middle of September and 70% Sangiovese which is a later ripening variety; they don't start that harvest until the middle of October. The 2010 vintage was outstanding for Marche reds. The core of Sangiovese gives this wine great length and the Merlot gives a supple, up-front richness. The nose shows a lot of complex plum and spice box and then segues into a bit of leather. On the palate the wine's richness is immediately evident, and as it lengthens it shows lots of earth and iron. This wine is perfect with any grilled meats or hard cheeses. The winery suggests having it with a boneless leg of lamb stuffed with prosciutto, pecorino cheese and black truffle.

Tuscany is the last-but-not-least entrant in this 6-pack with a powerhouse Chianti Classico from the superb 2010 vintage. This **2010 Casaloste Chianti Classico** shows a deeper character of complex fruit. It isn't a reflection of ripe sunshine; these are flavors that come from the earth, brooding, intertwined with stones and mineral deposits, a bit gritty at times. The wines at Casaloste are aged in a mixture of French oak barrels. Smaller barrels soften the wine and accelerate the aging process. While they use a few barriques (2.5hl barrels) the majority of wine goes into 25hl and 35hl barrels where it ages more slowly. So, after you decant this wine and let it sit for a couple of hours, have it with a grilled T-Bone, cooked rare. Drizzle some Tuscan Extra Virgin Olive Oil onto it and add a bit of sel gris.

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