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Dear Wine Club Members,

I hope this shipment finds you all well and enjoying the summer. I will be returning from my summer vacation about the time you receive this package. If there were any issues that could not be resolved in my absence, I will be glad to attend to them now.

This month's Champagne Club selections are from a traditional producer in Epernay that is now part of the Laurent-Perrier family. The wines are the de Castellane Rosé and the Laurent Perrier Ultra Brut. While the de Castellane is sumptuous and fruity, the Ultra Brut may be one of the driest Champagnes you'll encounter. We hope you enjoy this opportunity to compare such contrasting styles in Champagne.

The Signature Red wines are the 2000 Château Coufran and the 2004 Chante Cigale, Châteauneuf-du-Pape. The 2000 Bordeaux are phenomenal wines and we were very glad to get an allocation of the 2000 Château Coufran for the club. The Chante Cigale is making a return appearance after being one of the most popular Signature Reds we offered last year. The 2004 vintage is a little more classic and less overtly ripe than the 2003. We think you will find it very nice indeed.

The Premium Club has a nice new-world/old-world combination of traditional Burgundian varietals. The wines are a Sonoma County Pinot Noir and a White Burgundy from Rully. The Pinot is a lovely expression of Sonoma County fruit, nice cherry notes with Chinese five spice. The white is from the fabulous 2005 vintage and we are very pleased to be able to offer such high-quality wine at a reasonable price.

The Best Buy Club features a Kalinda Sauvignon Blanc from the Redwood Valley in Northern California and a Kirkham Peak Clare Valley Shiraz/Cabernet Sauvignon. Both of these wines are direct buys from respected producers and represent great values.

I hope you enjoy this month's selections!

Cheers,

Thornton Jacobs  
K&L Wine Club Director

# Champagne Club

## De Castellane Rosé

De Castellane Champagne is named after one of the oldest families in France; their origins can be traced back to a 10th century Count of Arles and Provence. The Champagne House de Castellane was founded by Vicomte Florens de Castellane at Epernay in 1895 and soon established itself as a favorite in Belle Epoque Paris. It is now part of the Laurent-Perrier house. The headquarters is an imposing building in Epernay with a 200-foot tower that looms over the town and provides an excellent vantage point for the Valley of the Marne and the Montagne de Reims. This building is so large that all of the operations from fermentation to bottling and labeling can take place there. Nine km of caves are dug into the soft chalk under the city.

As an established house, de Castellane has access to some of the finest fruit in Champagne. In Champagne, the art of blending is the key to the consistency in house style. Chardonnay gives the wine great finesse. It contributes aromas of citrus and white flowers and as it ages, it develops notes of butter and honey. Chardonnay's aging potential gives it an important place in vintage Champagne. Pinot Noir gives structure, red fruit notes, and powerful aromas that continue to improve during the aging period.

The winemakers follow the development of the wine with regular tasting and laboratory analysis to determine the exact moment when it is mature and should be disgorged. The dosage is created specifically for each cuvée to deliver the winemaker's final touch and ensure the consistency and character of the de Castellane house style. The wines are allowed to mature in the bottle for several years in the cool caves. This allows them to develop their structure, enrich their aromas and color, and create a subtle and lively effervescence.

The de Castellane rosé has a floral nose and is round and sumptuous on the palate. It is well suited as an apéritif and pairs well with berries and fruit desserts.

## Laurent Perrier Ultra Brut

As you may recall, we kicked off our Champagne Club a few months ago with the spectacular 1996 Laurent Perrier Brut. This month, we are delighted to introduce another superb wine from this world-renowned Champagne house, the unique Laurent Perrier Ultra Brut. It is totally different from the Champagnes we have previously offered. Its creation can be likened to that of Nouvelle Cuisine. Similar to that lighter, purer food, Laurent-Perrier Ultra Brut appears without makeup, in its natural form. It is essentially Champagne in its purest state, without the final addition of sugar that is made to all other Champagnes just before the bottle leaves the cellars. The blend is 55% Chardonnay and 45% Pinot Noir, exclusively grapes from very ripe harvests. The vineyards are all Grand Cru and although the wine is labeled non-vintage, the grapes are from the 1995 harvest. Bunch selection is rigorous, to ensure that only the grapes with high sugar levels and low acidity are retained. These conditions are necessary to create a finished Champagne that has the required balance without any dosage. The aging is long, at least four years.

Hailed by critics, the Ultra Brut has garnered 90-plus-point reviews from *Wine Spectator* and *Wine Enthusiast*. The wine is airy and delicate, yet surprisingly long. Floral and fruit flavors combine with mineral notes to give a wine that is pure without being austere. The finish is long and leaves the palate clean. Pair with all manner of seafood, oysters and rich foods, including foie gras.



*In the Laurent Perrier courtyard, a cherub advises visitors to "never drink water."*

**The Champagne Club Wines can be reordered for only \$33.95 per bottle.**

# Signature Red Wine Club

## 2000 Chateau Coufran, Haut-Médoc

Château Coufran is located at the northern end of the Haut-Médoc just north of Saint-Estèphe, overlooking the River Gironde to the east. The vineyard lies west of the D2 road near the village of Cadourne, on one of the finest hillsides in all of the Médoc. Château Coufran was classified as a Cru Bourgeois Supérieur in 2003.

Château Coufran was purchased by Louis Mialhe, father of present proprietor Jean Mialhe, in 1924. The Mialhe family of négociants is one of Bordeaux's oldest and most respected, established since 1818 on the Place de Bordeaux. They are among Bordeaux's most prominent proprietors. Château Siran, the first of several estates the family would acquire, was purchased by Frédéric Mialhe in 1891. Siran was followed by Coufran and then by Pichon-Longueville-Comtesse de Lalande, the proprietor of which, Mme. May de Lencquesaing, is Jean Mialhe's cousin.

Louis Mialhe's fellow Bordelais regarded his decision to purchase Château Coufran as lunacy. Being at the northern fringe of the Haut-Médoc and over 30 miles from the city of Bordeaux, Coufran was at that time considered nearly in the wilderness. But the vineyard location, overlooking the Gironde from one of the Médoc's finest gravelly ridges, was excellent. Louis Mialhe made another decision that was revolutionary in the Médoc: he completely replanted Coufran's vineyards to Merlot in contravention to the dominance of Cabernet Sauvignon in the area. Time has vindicated his decisions.

Château Coufran is situated on 162 contiguous acres of dry, sandy, gravel ridges, the continuation of the gravel outcroppings of Saint-Julien and Saint-Estèphe. The soils are fairly typical for the left bank so close to the Gironde. A total of 75 hectares (190 acres) is under vine, planted at 8000 vines/ha, with the vines averaging forty years of age. Yields are typically 36 hl/ha. The breezes rising from the Gironde cool the vineyard and disperse the clouds, creating a superb climatic environment. Technical improvements to vinification equipment have helped to reinforce Coufran's reputation for reliable consistency.

Destemmed grapes are fermented in water-cooled, temperature-controlled stainless-steel tanks at an initial temperature of 26°C (79°F), rising to 30°C (86°F) for the last third of the process. A post-fermentation maceration of 16 to 21 days is followed by pressing, with most of the press wines incorporated after malolactic fermentation is complete. Aging in oak barriques, of which one-fourth to one-third are new, lasts from 13 to 18 months depending on the vintage. An egg-white fining and light filtration precede bottling. The predominance of Merlot at Chateau Coufran, together with a "plummy" quality to the wine, has led some to refer to Coufran as the "Pomerol of the Médoc." Its exceptional charm lies in its approachability when young without sacrifice of longevity.

The 2000 vintage was hailed as one of the greatest in a generation and this Coufran reflects both the ripeness and freshness of that vintage. The 2000 Château Coufran is a beautiful dark garnet color. Its orange-hued edges indicate its maturity. An engaging bouquet of cedar, leather and spice leads into loads of plummy fruit on the palate. The structure and concentration of this wine testify to the power of this landmark vintage. The wine will beautifully accompany red meats and strong cheeses.



## 2004 Chante Cigale, Châteauneuf-du-Pape

We are very happy that we can again offer this Châteauneuf-du-Pape. Domaine Chante Cigale, with 102 acres of land located between Orange and Avignon within the village of Châteauneuf-du-Pape, has been owned and operated by the Sabon Favier family for several generations. The wines produced by this Domaine are classic, well made, and reasonably priced. Recently, Christian Favier passed the reins to his son, Alexandre, who is fast becoming a rising star of Châteauneuf-du-Pape. Still in his early twenties, he

has already been lauded by notable journalists Steve Tanzer in the US and Jancis Robinson in the UK.

The soils of the vineyard are made up of clay and chalk covered with a layer of this area's classic large pebbles (*galets*), which naturally keep yields low. The vines are over 45 years old and situated near the Plateau de Carbières, close to Château Montredon. Harvesting is done by hand, accompanied by a selective sorting of the grapes. The grapes undergo a traditional long *cuvaison* (the maceration of the grape skins during fermentation of red wine in order to transfer aroma, color, and tannin to the wine) at a high temperature and with extended maceration on the skins. This is followed by aging for 14 to 18 months in *foudre* (large oak barrels), with 10% in new barrels and 30% in concrete vats. A number of our staff members visited this winery and have been very impressed by the quality of the wines and the commitment of the Favier family. The 2004 has perhaps greater purity and focus than the 2003, being more classically styled. Parker gave the 2004 Chante Cigale 89 points and noted, "Their 2004 Châteauneuf du Pape (a blend of 60% Grenache, 20% Syrah, and the rest equal parts Mourvèdre and Cinsault) has an open, heady nose of Provencal spices, pepper, kirsch liqueur and the classic dusty garrigue notes. Smoky, earthy notes follow through on the palate with heady alcohol, plenty of fruit, and a soft texture with good freshness and purity. This wine should be drunk over the next decade." We found the wine a charming, if slightly understated Châteauneuf-du-Pape, offering dusty red fruits, earth and meaty notes. Clove and allspice take center stage on the palate, leading into a finely textured, medium-bodied wine. This wine will reward the patient and will take on weight and depth with a bit of ageing.



*The famous "galets" of Châteauneuf-du-Pape reflect heat onto the vines and help keep yields low.*

**The Signature Red Wines can be reordered for only \$23.95 per bottle.**

## Premium Wine Club

### 2006 Kalinda Pinot Noir

We are very pleased to be able to offer this charming Sonoma County Pinot Noir. Pinot Noir is in high demand right now and prices have risen while the quality in some circles has fallen. However, our established contacts in the California wine country were still able to find us a really lovely wine at a very reasonable price. The 2006 Kalinda Pinot Noir was produced by one of Sonoma County's oldest winemaking families—this was their 148th harvest! The Pinot Noir on the estate grows in the lower block of the vineyard, a section that sits literally across the street from the border of the Carneros appellation and shares the cooling benefits of the fog from the San Pablo Bay. Two thirds of the fruit came from vines planted in 1970. The other third comes from vines planted in 1999 consisting of Dijon 115 and Pommard 5 clones. The Huichica clay loam topsoil is only 22 to 30 inches in depth. Beneath that is compacted Carneros Bay sediment subsoil, which naturally restricts vigor. The climate and soils combine to produce maximum hang time and tiny berries with terrific intensity.

Each block of the estate Pinot Noir was hand picked and delivered separately to the winery in the cool morning hours. The must was cold soaked prior to fermentation to encourage color extraction and the development of complex aromatics. Each lot was fermented separately for approximately eleven days, in



*Dijon Clone 115 Pinot Noir is ripe for the picking!*

tandem with a twice-daily gentle pump-over. The wine was pressed just prior to dryness and moved to barrels to finish fermentation. It aged for eleven months in fine-grain, medium toast French oak barrels (40% new), primarily in Tonnellerie Remond-coopered wood. The wine underwent a light filtering at bottling to keep the bugs out.

This Pinot Noir is silky and balanced, with black cherry, clove and dried rose petal aromas and classic Burgundian flavors. The suppleness of the 37-year-old Heritage clone fruit gains depth and concentration from the young Pommard and Dijon blocks, resulting in complex, layered flavors, elegant texture and a long, smooth finish. This classic Pinot Noir will benefit from cellaring for three to seven years.

## **2005 Protheau, Rully 1er Cru Les Grésigny, Chardonnay**

This a 100% Chardonnay from Burgundy, one of the world's legendary wine regions. Burgundian viticulture has its origins in the dawn of history when Gaul was occupied by the Romans. The Romans made their way by galley from Massilia (Marseille) up the Rhône Valley until they reached a village which they called Cabilonum (Chalon sur Saône) and used as a port. The stage was thus set more than 2000 years ago for the present day inhabitants of not only the Côte Chalonnaise but also the Côte d'Or's involvement with viticulture.

The village of Rully, dominated by the Château de Rully, is the first major village of the Côte Chalonnaise, one of the southern Burgundy wine regions just south of the Côte de Beaune. The name Rully has evolved from the name of the Roman camp situated in this area, Rubilius. The first inhabitants of the region go back to antiquity; workers still occasionally find such items as polished stones and sharpened flint tools in the vineyards. Although Rully is located in the Côte Châlonnaise, the terroirs, the history and style of Rully wines make them more similar to Côte de Beaune. Although prices for wines from the Côte d'Or have increased greatly in the last years, there are good values to be had to the south. The soil and rock types are similar to those of the Côte d'Or, but the vineyards are more scattered as there is no one continuous slope to provide a solid stretch of suitable vineyard sites, as there is further north.



*The fairytale Château de Rully.*

The Protheau name has long been associated with the village of Mercurey and the family has been associated with winemaking since the beginning of the 18th century. The first generation of winemakers can be traced back to the hamlet of Etroyes, which at that time was attached to the village of Mercurey. In the middle of the 19th century, François Protheau founded the Négociant-Eleveur company F. Protheau. The son, also named François, acquired the Château d'Etroyes in 1929. The Domaine consists of ten hectares of vines, situated mainly in the villages of Rully, Mercurey and Montagny.

This month's selection comes from the Premier Cru vineyard Les Grésigny, which lies southwest of the village of Rully on a gentle slope facing southeast. The subsoil is white marl and oolitic limestone under a thin layer of brown clay and very stony soil. The Premier Cru designation is a French government ranking indicating that a vineyard has been officially recognized as producing superior fruit over many years.

This wine has a pale greenish-yellow tint. The nose reveals aromas of yellow fruits, pineapple, apricot, yellow peaches and citrus fruits. On the palate, the wine has good weight with notes of pear and apple as well as a touch of vanilla, cinnamon and licorice. The acidity is very well balanced and the wine is elegant, rich and fruity with a hint of nuttiness. Serve lightly chilled with all types of seafood and shellfish; it is also an excellent apéritif.

**Premium Wine Club wines can be reordered for only \$13.99 per bottle.**

# Best Buy Wine Club

## 2003 Kirkham Peak Clare Valley Cabernet / Shiraz

The softly undulating hills of the Clare Valley lie in a high-altitude pocket 130 km north of Adelaide, and one hour's drive west of the Barossa Valley. It is known for wines that are rich yet refreshing, delicate yet robust. The Clare Valley wine region is 35 km long and ranges between 5 and 10 km in width. It is actually made up of five small, interlinking valleys and is broken up into five sub-regions; Sevenhill, Clare, Watervale, Polish Hill River, and Auburn. These sub-regions reflect the different interweaving valleys and creek-beds with various soil-types, altitudes and climates. The west-facing, higher altitude vineyards are reputed to produce the finest wines. The open expanses of Polish Hill River in the east and the southern plains of Auburn are also well-favored.

As Australian wine regions go, Clare Valley is small, accounting for around 2.5% of the nation's crush. It is also the most northerly premium-wine region in South Australia. Fortunately, the altitude ranges from 300 to 400 meters above sea level, ensuring the grapes remain insulated from extreme temperatures. Low rainfall, cool nights and warm days combine with the valley's rich red alluvial soils, slate and limestone to make a truly unique wine style. The different soil types and microclimates throughout the Clare Valley make it possible to create full-flavored, concentrated red wines. Average summer temperatures hover around 29 degrees Celsius. An average rainfall of 632mm (9.6 inches) and an average winter temperature of 13 degrees make this one of mainland Australia's coolest wine-growing regions.

Grapes were originally planted in the region in the 1840s, first by James Green, a servant to local pioneer John Horrocks, and later by the Jesuit Brothers at Sevenhill who had fled religious persecution in Silesia. Sevenhill Cellars near St. Aloysius Church is still operated by the Jesuit monks and much of the wine made there is produced for Catholic religious ceremonies. The Clare Valley was still in its infancy as a wine region in 1893, when the winery that produced the 2003 Kirkham Peak Clare Valley Cabernet/Shiraz was founded. The winery celebrated 100 years in the Clare Valley by creating the Classic Clare Shiraz and Cabernet Sauvignon blend in 1995.

Shiraz is often overlooked in this region because of the dominant Riesling, yet the cool climate and long hot summers ensure rich and tightly structured wines with deep color and a long soft palate. Cabernet Sauvignon also benefits from the region's terroir and the ensuing wines can be high in alcohol and body with deep color and concentration of flavors.

The 2003 Kirkham Peak Clare Valley Cabernet / Shiraz is a full-bodied wine that is loaded with spice and fruit. The nose has notes of eucalyptus, clove and blueberry. The wine is nicely balanced on the palate with notes of cocoa powder and fresh, cooling menthol playing off of the sweet fruit.



*Clare Valley, one of Australia's gems.*

## 2006 Kalinda Sauvignon Blanc, Redwood Valley

The 2006 Kalinda Sauvignon Blanc hails from the Redwood Valley, which is in Mendocino County near Ukiah, about 130 miles north of San Francisco. The Redwood Valley is just over the Coast Range from the better known Anderson Valley and has a slightly warmer climate due to the lessening of the coastal influence. Prevailing winds from the ocean in the summer cool the Redwood Valley, and in the winter, they bring copious amounts of rain. Summer growing conditions consist of hot, dry, sunny days (up to 95° F) and cool, clear nights (down to 45° F). This combination produces very ripe fruit with

good acidity, resulting in potentially very high-quality wine. The winery that produced the 2006 Kalinda Sauvignon Blanc was founded back in 1979 by a longtime friend of K&L. The site was an abandoned vineyard that had to be bulldozed and completely replanted. In the early years, the winemaker struggled to make the payment to the bank and it sometimes seemed that the weeds grew better than the vines. He had to borrow tractors from the neighbors and sometimes traded wine to make ends meet. The vineyard has always been cultivated using organic practices; it has been certified organic for the last 20 years. Erosion and soil compaction are eliminated by growing grasses and clovers between the rows and using crossbred Southdown sheep (a breed with especially short legs that keep them out of the vines) to graze down the grasses. This gives the vineyard fertilizer and lessens soil compacting. The low-yielding vineyard is now over 25 years old and the old-vine complexity really shows in the wine.



*The Redwood Valley, Mendocino County.*

The fruit is extremely rich and intense with flavors that exemplify both the varietal and the terroir. The wine was made using a minimalist, natural approach, keeping sulfite levels in check. The winemaker has summed up his winemaking philosophy thusly: “The wine I produce is a way of sharing my labor and the labor of many others with you all in a fashion that I hope brings pleasure and enjoyment and gives us time to pause and enjoy the bounty that surrounds us.”

The 2006 Kalinda Sauvignon Blanc is composed of 99% Sauvignon Blanc from yields of less than four tons per acre, and about 1% barrel-fermented Viognier. All the Sauvignon Blanc was vinified in stainless steel. The Viognier adds a bit of aromatic complexity and hints of tropical fruit to the wine. The wine has great balance, a nice fleshiness on the palate paired with great acidity, and an overall elegance that will lead you back again and again for another sip. The wine shows notes of jasmine, tangerine and grapefruit on the nose and follows through with flavors of pink grapefruit, guava and white peaches. This wine will work great as an appetizer and with fish, shellfish or any white meat.

**Best Buy Wine Club wines can be reordered for only \$9.49 per bottle.**

## Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings of 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 you can call the wine clubs to resolve them at extension 2766. 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 e-mail 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)***

## Champagne Club: Previous Offerings

\_\_\_\_\_ Bottle(s) of 2000 Marguet Pere et Fils Grand Cru Brut Champagne @ \$39.95 per bottle  
Benoit Marguet is one of the most passionate young vigneron in all of Champagne and is dedicated to pushing the quality envelope on all of his wines. He practices organic viticulture that gives the vines and the resulting wines an

extra level of depth and complexity that we think you will greatly appreciate. This wine has a majestic equilibrium of the disparate elements. On the palate, the wine opens with ripe fruit notes framed by hints of dried fruit, nuts and honey that blend together into a harmonious whole. The finish is long and very fine. The wine can be kept up to 20 years in a good cellar. Enjoy as an apéritif or as the main dinner wine with seafood or white meats

\_\_\_\_\_ Bottle(s) of Deutz @ \$27.95 per bottle

The Deutz Brut Classic is from the renowned house based in Ay located at the base of the Montagne de Reims in the Marne valley. This is a classically styled Champagne that combines finesse with persistence. On the nose, the wine is rich with yeasty, bready notes. On the palate, the initial impression is of red fruits and then turns into crisp citrus and honey notes. The finish is crisp and clean.

## **Signature Red Club: Previous Offerings**

\_\_\_\_\_ Bottle(s) of 1999 Coufran, Haut-Médoc @ \$19.99 per bottle

The 1999 Coufran has a deep color and earthy, aromatic black fruit on the nose. On the palate, a combination of initial red currant and raspberry flavors is followed by sweet, plummy dark fruit notes set in a firm but ripe tannic structure. The wine is marked by a seductive, smoky, plummy richness. It is well-balanced with a nice elegant finish.

\_\_\_\_\_ Bottle(s) of 2001 Leeuwin Cabernet Sauvignon @ \$23.95 per bottle

Robert Parker calls Leeuwin Estate "one of the benchmarks, if not the reference point winery in Margaret River" and gave this wine 91 points, writing, "The outstanding 2001 Cabernet Sauvignon Art Series boasts spicy, subtle French oak, cedar, spice box, black currant aromas and flavors gently touched by licorice and herbs. This attractive, medium-bodied Cabernet exhibits layers of richness, a graceful, restrained personality, decent acidity, noticeable but sweet tannin, and a long finish. Enjoy this beauty over the next decade." *Wine Advocate* #161(10/05)

\_\_\_\_\_ Bottle(s) of 2004 Hess Collection Mount Veeder Mountain Cuvée @ \$23.95 per bottle

The 2004 Mount Veeder Mountain Cuvée has complex aromas of cassis, cedar, and mint. Black cherry on the palate is expressive of mountain fruit, while finished tannins provide an underlying structure which will continue to evolve with proper cellaring. This wine complements a wide variety of main dishes from grilled meats to baked dishes with tomato-based sauces.

\_\_\_\_\_ Bottle(s) of 2004 Chateau Bellegrave, Pauillac @ \$23.95 per bottle

The wine has deep color and a typical Pauillac nose with cassis and dark berry aromas predominating along with roasted coffee notes. On the palate the wine is medium-bodied and alive with good fruit and acid balance. There is enough fruit to consume while young yet enough substance to age well for a number of years. I would serve this wine alongside a beef stew with mushrooms or a leg of lamb.

\_\_\_\_\_ Bottle(s) of 2004 Moulin de Gardette, Cuvée Ventabren, Gigondas @ \$23.95 per bottle

The Cuvée Ventabren is composed of 70% Grenache from very old vines, 20% Syrah and 10% Cinsault. The wine has a beautiful garnet color with a gorgeous nose of cherry, licorice, wet stones and a hint of bacon. On the palate, it is a medium bodied, opulent wine that possesses great depth, length and persistence. Although the wine has great ageing potential, the sweet fruit and spice give it a lot of immediate appeal.

\_\_\_\_\_ Bottle(s) of 2003 Whispering Dove, Stags Leap Cabernet Sauvignon @ \$23.95 per bottle

The 2003 Whispering Dove is a classic Stags Leap Cab with great cassis fruit and suave tannins. Enjoy this wine with all manner of grilled red meat.

\_\_\_\_\_ Bottle(s) of 2002 Amici Cabernet Sauvignon, Napa Valley @ \$23.95 per bottle

This is composed of 95% Cabernet Sauvignon, 3% Merlot 2% Petit Verdot. The addition of a small amount of Merlot and Petite Verdot adds richness to the mouth feel and increases the aromatics of the wine. The color is opaque and the wine has very soft tannins, which allow the currant-blackberry flavors to take center stage on the palate. Enjoy this wine tonight with all manner of hearty fare, and toast to your *buoni amici!*

\_\_\_\_\_ Bottle(s) of 2004 Proprietà Sperino Uvaggio, Coste della Sesia Rosso DOC @ \$23.95 per bottle  
Composed of 75% Nebbiolo with the remainder being Vespolina and Croatina. The wine is deeply colored with a

lovely spicy scent. It is medium bodied and slightly firm now with characteristic Nebbiolo flavors such as rose petals and tar as well as substantial tannins and the typical Nebbiolo mysteriousness. This wine will go well with all manner of roast and grilled meat, and with hard cheeses. This wine will continue to improve for many years.

\_\_\_\_\_ Bottle(s) of 2003 Pujanza, Rioja DOC @ \$23.95 per bottle

80% Tempranillo and 20% Graciano. Parker gave this 90 points: "The 2003 Pujanza, aged 13 months in new French oak and bottled unfiltered, is an opulent, impressive Rioja exhibiting potent, fat, black cherry and tobacco-tinged fruit flavors nicely bolstered by toasty oak. It offers plenty of texture, purity, and spice. Drink it over the next 4-5 years."

\_\_\_\_\_ Bottle(s) of 2005 Hewitson Cellar Selection Shiraz Mourvèdre @ \$23.95 per bottle

This wine has beautiful dark fruits and red flower notes on the nose. On the palate the wine is rich but balanced with yummy fruit, very polished tannins and lovely vanilla-oak notes. This is sure to be a big hit with those who love full-bodied Australian reds.

## **Premium Wine Club: Previous Offerings**

\_\_\_\_\_ Bottle(s) of 2001 Etienne Le Riche Cabernet Sauvignon South Africa @ \$13.99 per bottle

The 2001 Etienne Le Riche Cabernet Sauvignon displays good color and weight. On the nose, the wine presents a core of dark cassis fruit supported by an earthy, mushroom-y nose. On the palate, the wine has plenty of spicy Cabernet fruit followed by a focused finish. It is enjoyable now and will continue to evolve over the next 5 -10 years.

\_\_\_\_\_ Bottle(s) of 2005 Purisima Canyon Cabernet Sauvignon Napa Valley @ \$13.99 per bottle

Stylistically, the wine represents a balance between fruit, oak, and mouthfeel. The wine has a nice deep color without the murkiness that often indicates an over-extracted, manipulated wine. On the nose, initial aromas of red and black currants lead into darker coffee, spicy oak and dusty tannin notes. On the palate, the wine has good cassis fruit balanced with nice acidity and well integrated tannins. This is a lovely, elegant rendering of classic Napa cabernet. Enjoy with all sorts of red meat especially summer barbeque.

\_\_\_\_\_ Bottle(s) of 2004 Dry Creek Vineyard Fumé Blanc DCV3 @ \$13.99 per bottle

The 2004 Dry Creek Vineyard Fumé Blanc DCV3 is a single, estate vineyard bottling of 100% Sauvignon Blanc. The vineyard, known as DCV3 (Dry Creek Vineyard #3), is the oldest on the estate and has produced thirty-three vintages of Sauvignon Blanc. The fermentation was performed cold in stainless steel tanks at 52°F for 21 days. There was no barrel aging. The wine has a good aging potential of up to 5 years. On the nose, there are aromas of grass, Meyer lemon and grapefruit. On the palate, the wine displays subtle spicy notes with plenty of palate cleansing citrus and herbaceous qualities. The finish is laser-like, with sharp, focused flavors. Serve chilled and pair with oysters, seafood, goat cheese, smoked trout or cold poached salmon. It also goes great with spicy Mexican food.

\_\_\_\_\_ Bottle(s) of 2003 Chateau Fonréaud, Listrac @ \$14.99 per bottle

Plenty of dark fruit with ripe, well-integrated but present tannins and a good balance of fruit and acid. The wine is ripe but not overly so given the vintage and notes of earth and mushroom round out this classic Cru Bourgeois. Enjoy this wine with any kind of roasted or grilled red meat. In the November 2006 issue of *Decanter* magazine, the 2003 Fonréaud was given 4 of 5 stars (17.33 points/20) and was Highly recommended.

\_\_\_\_\_ Bottle(s) of Scharffenberger Brut @ \$12.99 per bottle

All the fruit for Scharffenberger Brut undergoes 100% malolactic fermentation, which produces a wine that is rich and round with a vanilla-cream character. On the nose, the wine has toasty and doughy notes with hints of coconut. On the palate, the initial attack is focused, with a limey citrus impression. The wine broadens over the mid-palate to emerge with fuller, richer, pineapple and tropical fruit notes. *Wine & Spirits* magazine gave the Scharffenberger Brut 90 points and declared it one of the 100 best values of the year. Enjoy this wine as an apéritif or with any white meat.

\_\_\_\_\_ Bottle(s) of 2004 Montfaucon Cuvée Baron Louis Côtes du Rhône @ \$13.99 per bottle

The blend is 40% Grenache, 15% Cinsault, 15% Syrah, 10% Carignan, 10% Mourvèdre and 10% Counoise. This wine is a tantalizing blend of the sweet and savory. Smoke and ash frame dark plums, morello cherries and licorice. Warm, generous, and deliciously full-bodied, this spectacular Côtes du Rhône drinks like a mini Châteauneuf-du-

Pape. It could age for several years, yet, it tastes fabulous now. This Baron Louis would be spectacular with a Moroccan tagine or couscous.

\_\_\_\_\_ Bottle(s) of The 2001 Rutherford Grove Merlot @ \$13.99 per bottle

This is a classic Merlot, rich with a complex array of berry-fruit. Generous dark cherry and blueberry aromas. Entering silky and round, the mid-palate balances the characteristic Rutherford Dust with a dark fruitiness that coats the palate. The lengthy finish is luscious and supple, replete with subtle oak tannins.

\_\_\_\_\_ Bottle(s) of 2001 Peregrino Reserve Grenache @ \$13.99 per bottle

The wine has a deep and brilliant reddish-purple color and an intense aroma that combines ripe fruit, a slight hint of mineral and the toasted, smoked notes from the wood. On the palate, the wine initially has a slightly sweet taste in the mouth with a concentrated flavor and potent structure. It is ample and fleshy. The finish is long and persistent. The tannin is present but ripe and fruity. This will be rounded off as the wine ages in the bottle. Enjoy this wine with all manner of roast meat and hard cheeses.

\_\_\_\_\_ Bottle(s) of 2000 Talbott Chardonnay @ \$13.99 per bottle

When the good people at Talbott offered us this wine we jumped at the opportunity. On the nose the wine is vinuous and rich with complex notes from extended lees contact. On the palate, it has richness and depth with lees-y butterscotch notes, some spice from the oak and a pronounced honeyed citrus note. A lively acidity keeps the richness in balance. We hope you enjoy this rare treat!

\_\_\_\_\_ Bottle(s) of 2005 Grant Burge Eden Valley Pinot Gris Reserve @ **\$11.99 per bottle—Special price!**

The grapes for this 100% Pinot Gris were hand-harvested and then fermented on the lees in stainless steel tanks. A small percentage was aged in three-year-old barrels and then added to the final blend to add a bit of complexity. Although this wine sees barely any oak, it is surprisingly rich and creamy with flavors of pear and citrus that are framed by good acidity. This is lovely to drink by itself, but pairs beautifully with pasta with a cream sauce, mushroom risotto, or grilled pork tenderloin. Drink now and over the next two to three years.

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

\_\_\_\_\_ Bottle(s) of 2006 Watershed Semillon / Sauvignon Blanc @ \$9.49 per bottle

The 2006 Watershed blend of Sauvignon Blanc and Semillon is one of the classic Margaret River wine styles. The wine displays aromas of melon, citrus, lychees and gooseberry. On the palate citrus and tropical fruit flavors continue, balanced by a crisp acidity level. This is pleasant to drink on its own but also makes a suitable companion for food, particularly Asian cuisine. Enjoy it this summer.

\_\_\_\_\_ Bottle(s) of 2005 Jean-Louis Denois Grenache Noir @ \$9.49 per bottle

The 2005 Denois Grenache Noir is brilliant ruby in color. The nose also displays classic Grenache characteristics of licorice, black cherry, and violet. A note of crushed rocks adds a lovely minerality and depth to the sweetness of the fruit. On the palate the wine is light and vibrant and offers bright acidity. This Grenache is the perfect light and refreshing summer red. It would complement a light first course, salads and antipasti.

\_\_\_\_\_ Bottle(s) of 2005 Bleasdale Verdelho @ \$9.49 per bottle

Verdelho may be a new varietal to some of you. It is a white grape grown throughout Portugal, though most associated with the island of Madeira. The grape has also been highly successful in the vineyards of Australia. Unlike the wines of Madeira, Australian Verdelho are dry white wines which are fresh and aromatic, and quite suitable for lunchtime or summer drinking. The 2005 Bleasdale Verdelho exhibits aromas of orange blossom, melons and tropical fruits. On the palate, ripe citrus and pineapple notes combine rich and lively fruit with excellent acid balance and freshness. This wine makes a great aperitif for a warm summer evening.

\_\_\_\_\_ Bottle(s) of 2005 Château Peyraud, Premières Côtes de Blaye @ \$8.49 per bottle

The 2005 Peyraud is 100% Merlot and has a clear garnet color. The nose shows bright berry and liqueur aromas. The wine is medium bodied with bright cherry flavors and some earthiness, framed by well-integrated tannins and good acidity. The wine has nice length with some dark cocoa notes on the finish. In this age of monster Bordeaux, it is very nice to find a wine like this: very aromatic and bright and perfect for consumption now and over the next three years. It would make a good match with lamb or simply prepared beef dishes.

\_\_\_\_\_ Bottle(s) of 2005 Domaine L'Attilon Caladoc @ \$8.49 per bottle

Bright fuchsia in color, this wine is equally bold on the palate. Fragrant, heady and firmly structured, it packs quite a punch! With dusty floral scents, violet, garrigue and spice, this wine clearly hails from the south. The wine is sweet and luscious on the attack, and the firm tannins give body and definition to the wine. Sweet plummy fruit, violets and spice dominate all the way through to the finish. Enjoy with roasted meats and hard cheeses.

\_\_\_\_\_ Bottle(s) of 2006 Domaine L'Attilon Chardonnay @ \$8.49 per bottle

The 2006 Domaine L'Attilon Chardonnay is a surprisingly delicious treat. On the nose this wine is redolent of ripe pear, luscious lemon, and white nectarine. Bright and citrusy on the palate, it has plenty of snappy acidity. The purity of fruit and refreshing acidity make it delightfully balanced and vibrant. Infinitely versatile, this wine makes a great apéritif, and can be paired with anything from canapés and salad to shellfish and light white fish.

\_\_\_\_\_ Bottle(s) of 2005 Richmond Grove Cabernet-Merlot @ \$8.49 per bottle

The Weathervane is a delicious blend of Cab and Merlot, aged in a combination of French and American oak for 12 months. It is a gorgeously perfumed wine, with notes of blackberry, eucalyptus and even saffras. The palate boasts flavors of blackberry, eucalyptus and black pepper, with an incredibly lively mouth feel. This is a great-value Aussie blend that will be great as an apéritif or with a wide range of fare.

\_\_\_\_\_ Bottle(s) of 2005 Richmond Grove French Cask Chardonnay @ \$8.49 per bottle

In the glass the wine is medium straw-yellow with green hues. On the nose, there are notes of white peach and citrus fruit with a very subtle hint of nutty oak and buttery complexity. On the palate, the wine reveals peachy fruit flavors with fresh citrus notes. The French oak flavors contribute subtle vanilla, spice and cedar notes which harmonize with the fruit. The texture is soft and creamy yet balanced by a fresh acid finish. Enjoy this wine as an apéritif or with a wide range of fare including seafood and poultry.

\_\_\_\_\_ Bottle(s) of 2004 Denois Merlot @ \$8.49 per bottle

A wonderful expression of a fresh Merlot style with plenty of fruit but just enough acidity to give it balance. The nose is dominated by plummy Merlot fragrance. On the palate the wine is medium bodied with lots of dark fruit, just a bit of earth and soft yet present tannins. This wine is an easy drinker, intended for consumption at an early age—so open it up and enjoy. It will go well with beef, pork or even roast chicken, and with hard cheeses.

\_\_\_\_\_ Bottle(s) of 2004 Ercavio Roble @ \$8.49 per bottle

This is 100% Cencibel (the local name for Tempranillo), with an élevage of five months in French and American oak (hence the name Roble). Our Spanish wine buyer, Anne Pickett, is a big fan of this winery. Anne writes, "Full and fleshy, this red from La Mancha has plenty of ripe black cherry fruit and a long finish. Some of you may remember the 2003 Ercavio (Parker gave it 91 points) which sold out so fast that if you blinked, you missed out! Well, the 2004 is even better—more length, depth and concentration. Enjoy the Ercavio Roble with your favorite grilled steak! This wine should keep for up to three years."

**As a K&L Wine Club member, you have an existing *online account*.** If you don't know your online ID and password, please tell us and we will e-mail your information. Please make sure we have your email address so that you can log onto our website to place orders and manage your account. Feel free to call or email if you have any questions. (800) 247-5987 ext. 2766 or theclubs@klwines.com.

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- Whenever you change your credit card number or the expiration date changes.
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- To provide or update your e-mail address. This benefits us all. It often allows us to resolve your issues in a more timely fashion. Also, with e-mail we can alert you to member-only specials more quickly than we can with this newsletter.

## ***2006 Pre-arrival Specials***

**2006 Château Clarke only \$18.99 (regular K&L price \$20.99)** K&L's notes: 70% Merlot and 30% Cabernet Sauvignon. Heavy soils at this property, so Merlot does well here. Bread-y nose with some boysenberries. A big wine with good structure and potential. Tannic; close to 2005 quality. \*  
Ralph Sands: Add Clarke to the greatest value wines in Bordeaux today. Big wine. Very dark and serious black cherry and plum fruit with hints of smoke-firm finish.

**2006 Caronne St. Gemme only \$10.99 (Regular K&L Price \$12.99)** K&L's notes: Sweet, dark fruit aromas. Lively and fresh. Good balance. Should be good value.

## ***Back in Stock***

**2001 Château Clarke Club Price only \$23.99 (Regular K&L price \$27.99)** According to Robert Parker: "Clarke's 2001 is a soft, fruity, pleasant offering with good ripeness, plenty of herb-tinged cherry and currant fruit, and a spicy, medium-bodied finish. Drink it over the next 5-8 years." (04/03)  
According to *Wine Spectator*: "A silky and pleasant red with good berry and cherry character and a hint of new oak... Best after 2006."

**2003 Château Clarke, Lustrac - Club Price only \$23.95 (Regular K&L Price \$27.99)** This has a very dense inky/purple color and charming aromas of intense ripe fruit with pure blackcurrant, cherry and plum jam along with subtle wood and mocha notes, espresso, toasted white bread, licorice and hints of chocolate and spices. On the palate there's a pure attack of powerful fruit followed by a deep mid palate with low acidity and ripe tannins, and a textured and fleshy finish. Beautiful harmony, with impressive concentration and balance.

**2003 Fourcas Hosten, Lustrac - Club Price only \$13.95 (Regular K&L Price \$15.99)**  
The vineyards of Fourcas-Hosten are planted with 45% Cabernet Sauvignon, 45% Merlot and 10% Cabernet Franc. The average age of the vines is 25 years. The wines spend one year in barrel before release. This is a classically styled wine from a very hot, ripe vintage. The wine shows lovely cassis and black cherry flavors, balanced by firm tannins and excellent acidity. This is not an in-your-face style of wine, but rather a medium-bodied, complex wine that is best complemented at the dining table. Try this with Filet Mignon. Drink now with an hour's aeration or hold for up to ten years.

## ***Schott Zwiesel Titanium Stemware***

As a member of one of K&L's Wine of the Month clubs, you have already demonstrated a love of fine wine. Now, we'd like to make sure you have another element in wine appreciation: fine crystal stemware. Proper glassware, correctly shaped and sized, is essential to the full enjoyment of your fine wines. These ultra-durable wine glasses, available for Cabernet, Pinot Noir, Champagne, Chardonnay and Zinfandel/Chianti, are a must for every wine lover. We can offer you the wonderful Schott Zwiesel Titanium stemware at the best price in the US. These beautiful glasses generally retail for \$12.99, but K&L's club price is only \$47.94 per case of 6 (that's only \$7.99 per stem), a truly outstanding bargain! We can ship in full cases only, but you can purchase the glasses individually at this price in our stores.