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Dear Wine Club Members,

It's getting hot around here, and it's not only the weather. We've got a lot of hot deals this month for the wine clubs. We have two stunning Champagnes that will turn the mundane into the extraordinary. A good rule for any host is to have at least one bottle of Champagne chilling in the refrigerator, because you never know when the mood will strike for a great glass of Champagne. Each Champagne featured here can be the perfect start to a great night. If you're in the mood for a rich style of Champagne, the Lecelrc Briant Ravine is the perfect choice. For a racier, more citrus-y style, the Camile Bonville is an excellent choice.

The Best Buy Club routinely poses the greatest challenge for us because so many wonderful wines currently out there deliver great value. After tasting through a slew of wines, we've come up with two outstanding values. The 2006 Comte Louis Clermont Tonnerre Côtes du Rhône Villages has the gorgeous black fruit we look for in Rhône reds. The 2006 Penfolds Chardonnay Thomas Hyland displays bright fruit, racy acidity and wonderful balance. Both are perfectly suited to your next backyard get together.

The Premium Club this month features perfect wines to pair with your summer fare: the 2004 Jade Mountain Syrah, which earned 91 *Wine Spectator* points, and the 2006 Domaine L'Eglantiere Chablis with exotic fruit flavors and wonderful acidity. The syrah, from Napa Valley, has gorgeous fruit coupled with just enough oak and acidity to make it a wine for all occasions. The Chablis is just what one wants from a white wine in the summer, mouthwatering fruit and terrific balance.

The Signature Red Club offers two wines with very different backgrounds. The first is the 2000 Joseph Swan Zinfandel Lone Redwood Ranch from the Russian River Valley. This is reminiscent of some of the best ageable zinfandels from producer such as Ridge, Martinelli and Storybook Mountain. This wine will surprise you with its smoky, fruity notes along with structure and complexity usually lost on most full-throttle, high alcohol zinfandels. Our second wine is the 2005 Moulin de la Gardette "Cuvée Ventabren," which displays all the power and fruit attributed to this fantastic Rhône Valley vintage.

Last but most certainly not least is our Italiano club, which features a classic Chianti from Castel Ruggero and one of my favorite Italian white wine varietals in the 2006 Terre del Vulcano Fiano di Avellino. Fiano di Avellino is a grape that thrives in the volcanic soils of Campania and features aromas of acacia flowers and crushed stone to go with flavors very similar to those found in a fine Condrieu from the Rhône.

We have tent Champagne events scheduled for Saturday, October 18th at our Hollywood store and Sunday, October 19th at our San Francisco store. These are can't-miss events with Champagne poured from some of our best direct-buy domains along with such luminaries as Krug, Dom Perignon and Bollinger. Please check out page 12 for some super specials for club members. I hope you enjoy this month's selections. I look forward to hearing from you soon.

Cheers,

Alex Pross
Wine Club Director
K&L Wine Merchants

Champagne Club

Leclerc Briant Ravine

This month we have two new cuvées, from a couple of producers that have been K&L staples for a number of years now. Both are single-varietal Champagnes. In this wine from Leclerc Briant, the grape used is meunier. Pascal Leclerc is a one of the region's biggest proponents of single-vineyard wines, and the Ravine is his newest project. This vineyard, located in the village of Verneuil in the western valley of the Marne, is planted exclusively to organically farmed meunier. This first release is a blend of even parts 2002 and 2003 vintages and is fermented in concrete and tile rather than stainless steel or oak. Since M. Leclerc is very concerned about sulfur levels in his wines, he allows this and all of his other bottlings to go through full malolactic fermentation, using less than half the normal amount of sulfur dioxide in the process.

For those of you who have tried Rene Collard's meunier, get ready for a contrast! This is very, very fresh tasting meunier, without the mushroomy, brooding layers for which Mr. Collard is famous. The Ravine has a lot of body, but also a lot of sweet fruit—a surprise at only 8 grams per liter of dosage. The fruit leans to the pear and apple side of the flavor wheel. Like the Camille, this wine makes a great apéritif, but has more than enough interest to hold the attention of a keen couple throughout the evening. This is the perfect bottle to have with game birds, so if you have a friend who hunts—invite them over! Simply roasted quail with olallieberry or blackberry sauce would flatter this wine exquisitely.

—Gary Westby, K&L

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

Camille Bonville

The Camille Bonville, which sells for \$39.99 in the store, is a great deal for club members at only \$32.99. This is the first wine from of the joint négociant team of Olivier Bonville (of Champagne Franck Bonville fame) and his wife, Delphine Cazals. It is named after their daughter Camille, and is 100% grand cru chardonnay from vineyards in Avize and Cramant. It is based on the 2005 harvest with 2004 reserve wines and has a straw color that is touched with a little bit of green. It is fresh, fun and full of ripe chardonnay that is the mark of the village of Cramant. This is a fantastic apéritif and dosed at 10 grams per liter. In case you decide to be greedy with your bottle (always a good call!) and not share it with friends as an apéritif, this wine is a natural with shellfish. A favorite pairing of mine is day boat scallops. I like to soak them in milk for an hour or so to get rid of any off odors, and then pat them dry and cook them in a hot skillet with a bit of butter. The brown butter carries the flavor of the scallops, and after they are out I like to throw in some finely diced shallots, cook them until translucent, and then finish them with a tiny hit of the Camille Bonville. Spoon the pan sauce over the scallops and dig in! The chalky, mineral drive of the Champagne cuts through the ultra-rich scallops making it all too easy to eat too many and drink too much!



Olivier Bonville in his oldest vineyard, the Belles Voyes.

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

Signature Red Collection Wine Club

2005 Gigondas “Ventabren” Moulin de Gardette

Jean-Baptiste Meunier of Moulin de la Gardette is one of our favorite producers here at K&L. For several vintages now we have been very proud to feature the wines of this passionate and conscientious producer from Gigondas. This small, family-owned domaine includes 17.5 acres in the Gigondas appellation. The vineyards are spread over 25 different parcels of clay and limestone terraces, at elevations of 100 to 330 meters. The average vine age here is around 65 years old. Yields are kept modestly low to ensure intensity and quality, thereby allowing Jean-Baptiste to craft a range of unique and delicious grenache-based reds.

The Gigondas Moulin de la Gardette “Cuvée Ventabren” is the estate’s top cuvée and hails from the estate’s oldest vines, some of which are nearly 100 years old! The 2005 Cuvée Ventabren is composed of 70% grenache, 20% syrah and 10% cinsault, with the latter two varietals fermented together. Fermentation is long and slow, followed by 12 months’ ageing in old Allier oak barrels and another six months in tank to allow the assembled wine to settle down.

The Cuvée Ventabren is a wine that ages gracefully, showing fruit and spice in youth and developing more character and complexity with age as the oak recedes. It exhibits 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-full bodied, opulent wine that possesses great depth, length and persistence. As 2005 was an exceptional year in the Rhône Valley, the Ventabren has great ageing potential. The sweet fruit and spice does endow it with considerable immediate appeal, however. Open the Ventabren in advance and allow it to breathe—you will not be disappointed! After an hour or two, enjoy it with heartier dishes such as garlic-studded leg of lamb or roasted rabbit with flageolet beans. The 2005 Cuvée Ventabren is simply a gorgeous example of what can happen when talent, dedication and great terroir come together. Bravo, Jean-Baptiste!

For more information and photos of life at Moulin de la Gardette, visit the domaine website at: <http://www.moulindelegardette.com/index.html>. And if ever you find yourself in the south of France and near the charming town of Gigondas, please stop by the Moulin de la Gardette tasting room (right across from the village fountain) and say hello!

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

2000 Joseph Swan Zinfandel Lone Redwood Ranch Russian River Valley

Anyone who has been fortunate enough to taste a well-aged zinfandel that was built for the long haul will firmly attest to the fact that zinfandel can age. I have had zinfandels from Ridge and Storybook Mountain Winery that had 15 to 20 years of age, and they were still quite young and vibrant. It all depends on the style of wine and the winemaker’s intentions. The Joseph Swan Zinfandels are vineyard specific and should reflect the unique terroir from which they are sourced. The wines are often closed when young and as they get older they reveal nuance and vineyard characteristics. The 2000 Joseph Swan Zinfandel is the quintessential example. We hope this spurs you to buy more offerings from this wonderful old-world producer of zinfandel.

The story of Joseph Swan winery began in 1967 when Joe Swan purchased a 13-acre lot consisting of old-vine zinfandel, fruit trees and pasture land located on Laguna Road near the town of Forestville in the Russian River Valley. André Tchelistcheff was Joe Swan’s mentor in the wine business. With that connection, and friends such as Joel Petersen of Ravenswood, Joe Swan was ready to embark on crafting his own small-batch, estate offerings. Joe modeled his wines after the French



Jean-Baptiste Meunier.



Joseph Swan

model of low-yield, estate vineyards that are closely pruned to ensure low production and high quality.

The 2000 Joseph Swan Zinfandel Lone Redwood Ranch Russian River Valley displays an intoxicating nose of minced meat pie, brambly spice and plum, which slowly fades away to reveal a palate bursting with multiple layers of apricot, plum, cinnamon stick, clove and dark fruit flavors. Because of the balance of this wine it can be paired with any grilled meat selection, but ideally it would be paired with pork and lamb dishes.

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

Club Italiano

2006 Terre Del Vulcano Fiano di Avellino

This month we feature our second white wine for the Club Italiano—and it's made from another famous Campanian white grape, fiano di Avellino. Fiano has a long history in Italy. The Romans named this grape *Vitis Apiana* (*ape* in Italian is bee) because its sweetness was so enticing to the bees. Just about 900 years ago Frederick II, the Holy Roman Emperor, put in an order for three “salme” of fiano. A couple of hundred years later, Charles d’Anjou planted 16,000 fiano vines in his vineyard. From that point forward, fiano seemed to fade in historical importance, or it least in written records.

Valentino Sciotti and Camillo de Iulis, makers of Terre Del Vulcano, are a bit like some of their young Californian counterparts. Not everyone is blessed with an inheritance of acres of vineyards and a winery that your great-great-grandfather built and paid for! They are *négociants* who work closely with growers in several regions. They're looking to produce wines of character, from vineyards that aren't tied to any one winery. They can offer more for the grapes because they have little overhead; they rent space as they need it. Because they pay the growers more, the growers are more willing to listen to their suggestions and requests about how to care for their vineyards. They started their project in the Alto Adige and now are making wines in Campania. To honor the region they call this label Terre del Vulcano, and the fiano di Avellino is called Lava!

For me, fiano has always been the most important white grape in Campania. Its body, minerality and well-documented longevity offer more complexity and structure than any other. Fiano has an inherent richness that makes it work as an *apéritif*, but the underlying minerality and great acid balance make it an excellent food accompaniment. Where most Italian white varieties exhibit greener flavors such as tarragon or pea sprouts or aromatic flowers, fiano has more earthy, meaty flavors, often described as nutmeats, specifically hazelnut. Its color is generally richer, more straw than green, showing its native bronzed muscularity. The cuisine of Campania is about fish, and fiano is perfect for fish, especially the delicately fleshed Mediterranean fish. Those of us on the West Coast of the US have more cold-water fish, which don't get the sweetness of their warm water brethren; but fiano is versatile! Crustaceans, *scampi*, tiny baby octopus, salmon or snapper or a fresh cheese would do very well. Me, I'd love my fiano with a fish stew (*zuppa di pesce*) or Cacciucco Livornese (okay, that's Tuscan but I love it). —Greg St. Clair

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



Dr. Flacco, the enologist amongst the vineyards, Terre del Vulcano.

2003 Castel Ruggero Chianti Classico

I'm going to offer a perspective on Chianti Classico that many of you probably don't know. Way back in 1963 the Italian government started the DOC (*Denominazione d'Origine Controllata*) or control over the origin of the name. With that, they set up the regulations regarding, zones, alcohol levels, production yields, allowable grapes and a few other things—you get the idea. At the end of the 19th century, the Baron Bettino (The Iron Baron) Ricasoli did a study on the wine of Chianti from his home at the Castello di Brolio. He came up with three formulas for making wine: 100% sangiovese similar to what Brunello is now and capable of aging for five-plus years; sangiovese with 10-plus percent of canaiolo that was capable of aging for up to three years; and a blend of 80% sangiovese and 20% white grapes (trebbiano toscano and malvasia), a wine the Italians call *da pronta bere* or ready to drink. That last wine was drunk daily from vintage to vintage but never outlasted the arrival of the next year's product. The original DOC regulations chose the third formula for making Chianti, so for many years those ubiquitous straw-covered fiasco bottles, which ended up as candle holders for many red-checkered-tablecloth Italian restaurants, were what we knew as Chianti. Simple at best.

Then in 1984, while the Super Tuscan revolution gained steam, the DOC regulations were changed. They reduced the white grape maximum to 5% and allowed white grapes to be removed altogether if the producer wished. A decade later, the regulations were changed once again to reflect producers' wishes to make 100% sangiovese; they eliminated the use of white grapes altogether. The key change at that time was not so much allowing the wine to be all sangiovese, but allowing up to 20% of other "local or approved" varieties. This allowed those who were blending in cabernet and calling it a Super Tuscan, to call their wines Chianti Classico.

Back in April, you might remember, we introduced you to Nicolo' d'Afflitto and his estate, the Castel Ruggero. Nicolo' d'Afflitto is a Bordeaux-trained enologist who knows the difficulty of growing sangiovese and the benefits of blending in some Bordeaux varieties for color, structure and complexity. This wine, his 2003 Castel Ruggero Chianti Classico, is a blend of 80% sangiovese with 15% merlot and 5% cabernet franc. 2003, as most of you probably know, was an insufferably hot year; yet with all of the dire predictions for "cooked wines," this wine shows no negative effects of the heat. I really think this wine is tremendous. The nose alone has so much intrigue, spice, nuance and outright boldness, it would be enough for me. In the mouth the wine is vibrant, focused and long with layers of mineral, spice, fruit and touches of herbaceous complexity that make it really powerful. It's like a tightly wound spring that slowly uncoils at it opens in your glass. This wine (like most sangiovese) will really benefit from a couple of hours in your decanter. It will age easily for another five years and I would suggest serving it at a temperature slightly cooler than room temperature, 60 to 65 degrees. Having just finished reading about Dario Cecchini, Chianti's world-famous butcher, I'd have to say you need to eat this with a big T-bone steak. Or, if you don't do the meat thing, some white beans with fresh olive oil! —*Greg St. Clair*

Your re-order price for this wine as a club member is \$21.99.



Premium Wine Club

2004 Jade Mountain Napa Syrah

This is a wonderful wine value that fell into our laps. Jade Mountain has been producing some of the best Rhône-styled wines to come out of the Napa Valley. Starting out with notes of coffee, black fruits and minerals, the wine has a distinctively Côte-Rôtie feel, but with the tell-tale fruit one would associate with Napa Valley. The ongoing search for food-friendly wines has led us to syrah, which is a natural when it comes to pairing well with most foods. The earth tones, soft red fruits and good acidity found in most syrahs allow them to accentuate and showcase the finer points of a meal without obscuring what is on the plate.

But don't take our word for it. The *Wine Spectator* gave this wine a 91-point score and had this to say (March 31, 2008): "A rich, savory, supple-textured wine, with spicy wild berry and hints of game meat, sage and herb. Ends with a vivid blueberry flavor that's distinct and captivating. Drink now through 2012. 3,050 cases made. -JL." If you have grown tired of Bordeaux varietals, give syrah a chance and you'll be very pleasantly surprised.

Your re-order price for this wine as a club member is \$13.95.



2006 Domaine L'Eglantiere Chablis

If there is a better food wine than Chablis, I haven't found it yet. What makes Chablis such a wonderful food wine is its ability to simultaneously combine fruit and mineral flavors, without compromising the structure and acidity that make the wine so delicious. This month's selection is the 2006 Domaine L'Eglantiere Chablis. It hails from a vineyard five miles north of the town of Chablis that is owned by the Durup family, the largest private landowners in Chablis. Jean Durup has reunited the vineyards of Château de Maligny, an estate managed during the last century by Paul Gally, his great grandfather.

The ideal location of Domaine L'Eglantiere is apparent when one sees the exposed hillsides with their steep slopes and flinty soils. The resulting wine is a Chablis of great depth and character. Allan Meadows of Burghound had this to say about the wine: "This too is slightly exotic with aromas that run to mango and apricot with hints of citrus that merge into round, rich and energetic flavors that possess better definition and better overall depth plus traces of oyster shell and saline. Better overall quality as there is just more here." Fans of Chablis, especially the 2005 vintage, will find this a worthy successor to both the 2004 and 2005.

Your re-order price for this wine as a club member is \$13.95.

Best Buy Wine Club

2006 Cotes du Rhone Cairanne, Comte Tonnerre

One of K&L's good friends in the business is Alain Corcia, a broker/négociant based in Burgundy who is a consistent source of numerous highly rated direct buys. Corcia established his company, Prestige des Grand Vins de France, in 1983 with the goal of producing unique wines primarily from Burgundy and the Rhône Valley. Over the years, Alain has cultivated lasting relationships with various estates, ensuring excellent quality and consistency. Wines are bottled directly at the estates or, if the grower is not well equipped for bottling, under control of the firm in a modern bottling unit.

The 2006 Côtes du Rhône Comte Louis Clermont-Tonnerre "La Berardière Très Vieilles Vignes" shows terrific black-cherry fruit in a luscious format. With its dark ruby/purple color, big aromatics and excellent acidity and texture, this is a beauty to drink over the next four or five years. This grenache-based cuvée comes from old vines grown in the Côtes du Rhône Villages of Cairanne that are, according to the importer, at least 60 to 70 years of age. It is a fantastic value from the south of France. Incidentally, the person for whom this cuvée is named, Comte Louis de Clermont Tonnerre, is a descendant of an old noble family living at a château to the north of Paris. He has been involved in Corcia's firm as an administrator from the start of the company and his name is used on Alain Corcia's Côtes du Rhône label.

Your re-order price for this wine as a club member is \$10.49.

2006 Penfolds Chardonnay Thomas Hyland South Australia

This is not your typical Australian chardonnay. The 2006 Penfolds Chardonnay Thomas Hyland shows admirable balance and crisp fruit. Penfolds is well known for making one of the world's greatest wines, their Hermitage-like Shiraz offering, which they call "Grange." They are also known for making many excellent affordable wines. The Thomas Hyland Chardonnay has a wonderful core of bright fruit with aromas of lanolin, white flowers and crushed stones which creates a harmonious and well-balanced wine.

The Thomas Hyland bottling is made from grapes sourced from the Adelaide region and this wine has much in common with its more heralded and expensive sibling, the Yattarna chardonnay made by Penfolds. The quality attained by this bottling is achieved by the unique climate of Adelaide. With the area's cooling sea breeze and moderate weather, chardonnay is able to mature and not become too rich and sugary; this avoids high alcohol and overripe flavors. Penfolds has delivered to us a wonderful value in chardonnay from the land down under. We are sure this will be the perfect wine for you to enjoy while you cool down during the heat this summer.

Your re-order price for this wine as a club member is \$8.49.

Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings from any of our clubs. The following pages contain a “backlist” of each club. Please note the prices for each wine. The phone number to place orders is 800-247-5987. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. If you have any wine club-related issues, call us at x2766 and we will help you resolve them. We have a voice-mail system, and if we can't take your call immediately we will return it as soon as possible. In addition, you can email us at theclubs@klwines.com.

All wine can be purchased by the single bottle. Prices are shown after each wine listed

Tax (in California) and shipping will be added to each order.

For a complete, up-to-date inventory listing visit us online at: www.klwines.com

Champagne Club Previous Offerings

___ Bottle(s) of Jacquesson 732 @ \$37.99 per bottle

Jacquesson's current non-vintage blend, different from last year's (the 731). Fans of their Champagnes can enjoy the differences. This batch is based on 59% 2004 with 25% 2003, 15% 2002 and 1% from 2001. It is composed of 39% chardonnay, 36% pinot meunier, 25% pinot noir and dosed at next to nothing- 3.5 grams! This is racy, mineral-driven, yet concentrated Champagne that will please the serious Champagne lover. —*Gary Westby*

Signature Red Club Previous Offerings

___ Bottles of 2005 Roth Cabernet Sauvignon, Alexander Valley @ \$23.99 per bottle

2005 was an excellent vintage, delivering classic, well-structured cabernet. All of this leads to a wine that displays a nose of vanilla, ripe cherry and cinnamon, with flavors of raspberry jam, cocoa and red fruit. The 2005 Roth is an accessible and evenly structured cabernet with a long, elegant finish. A classic California cabernet sauvignon, this wine is big all around with tons of fruit and oak.

___ Bottles of 2005 Etude Merlot, Sonoma Valley @\$23.99 per bottle

The 2005 Etude starts with bright, heady aromas of blackberry, black plum and olive that lead to a core of rich, concentrated fruit. The structured yet supple tannins wrap around the lush red fruit and mingle with notes of white pepper. The wine's finish leaves a long, lasting impression of fruit richness backed by hints of smoky spice. This wine, while extremely accessible in its youth, possesses excellent potential for aging. Finally, a merlot that can make a cabernet fan smile!

___ Bottle(s) of 2005 Bacio Divino “Pazzo” Sangiovese/Cabernet @ \$18.99 per bottle—**Special Price!**

91 points from Robert Parker, who had this to say: “The 2005 Pazzo is a gorgeously hedonistic, flavorful blend of 73% Sangiovese and the rest small amounts of Petite Sirah, Syrah, Cabernet Sauvignon, and even a touch of the white varietal, Viognier. A fragrant perfume of sweet roasted herbs, kirsch, black currants, and pepper jumps from the glass of this supple-textured, fleshy wine. The ideal bistro-styled red, it will be fun to drink over the next two to three years.”

___ Bottle(s) of 2004 “Roy J. Maier” Sonoma Cabernet Sauvignon, produced by Saint Helena Road Winery @ \$23.99 per bottle

This Roy J. Maier label blends the juices from the grapes of cabernet sauvignon, merlot, malbec, petit verdot and cabernet franc, into a kaleidoscope of flavors, aromas and colors; offering a wine to thoroughly savor, from your first sample of the bouquet, to your last satisfying sip. It is from mountain vineyards so the wine is quite big on the palate. The tannins are round and polished. Some oaky nuances on the palate and a long, lingering finish are hallmarks of this wine. And it is from the great 2004 vintage. Cellar this for a few years or enjoy now after an hour of decanting. Barbecued steak is my choice—how about a flavorful porterhouse on the rare side?

____ Bottle(s) of 2005 Chante Cigale Châteauneuf du Pape @ \$25.99 per bottle

Robert Parker's *Wine Advocate* scores this 90 points and lists the retail price at \$30 to \$38. "2005 Châteauneuf du Pape has a deep ruby/purple color and classic Provencal aromatics of garrigue, ground pepper, kirsch, and loamy soil notes. Medium to full-bodied, richly fruity, it has soft, silky tannins and decent acidity. This is a 2005 Châteauneuf du Pape to drink now and over the next 10-12 years."

____ Bottle(s) of 2005 Lost Canyon Winery, Stage Gulch Vineyard, Syrah @ \$23.99 per bottle

The wine is a beautiful, deep purple color. It has incredible aromatic complexity with notes ranging from violets and roses to blackberry, leather, tobacco, bacon and spice. On the palate the wine is full-bodied with great depth, loads of dark fruits and some syrah spice balanced by a lively acidity. The finish is long and fine. We were oohing and ahing over this one when we tasted it and I think you will all be impressed too. Enjoy this hearty wine on a cold winter evening with a roast or stew.

____ Bottle(s) of 2005 Chateau Coufran, Haut Medoc @ \$23.99 per bottle

2005 Bordeaux wines are hot sellers and we just got the last bit of this wine. Fabulous richness and good structure for the cellar. Toasty and tempting-decant one hour and serve with a rack of lamb.

Club Italiano Previous Offerings

____ Bottles of 2006 Mastroberardino Greco di Tufo @ \$14.99 per bottle

The Mastroberardino Greco di Tufo DOCG is made from the Greco grape, grown in a chalky clay soil called *tufò*, which dominates the area. This calcareous soil adds great verve and character that freshens the wine and gives it a focus and minerality. The wine is fermented in temperature-controlled stainless steel to preserve its freshness. It is a perfect summertime white, aromatic, rich and well balanced. It's a wonderful accompaniment to some of Italy's most famous dishes such as *linguine alle vongole* (one of my favorites), risotto with calamari, or grilled swordfish.

____ Bottles of 2005 San Vincenti Chianti Classico at \$20.99 per bottle

Very rich, with great mid-palate feel. The nose is molten galestro, sweet earth, tobacco, new saddle leather, sage, and rosemary, spicy, vibrant and full of mineral. On the palate the wine really comes together. The density is balanced by length and touches of sweet plum and bright cherry fruit, alternating with the earthy nose to create a sensational wine. I'd drink it with grilled, rosemary-marinated pork chops or a big thick T-Bone steak.

____ Bottle(s) 2002 La Velona Brunello di Montalcino @ \$28.99 per bottle

The nose is classic ripe cherry with hints of tobacco and leather; the color is classically sangiovese ruby, not blue-black like cabernet. The wine is gracious in the mouth, long, balanced and truly sangiovese. The finish is gentle, yet persistent in its purity and elegance and it was crying out for food. I love it. I'm sure you'll love it as much as I do. Normally I'd say try this with the Montalcino prerequisite for Brunello Cinghiale (Wild Boar) but for this wine (maybe because it is so warm today) I feel like a pasta with ragu and maybe spice it up a bit with some porcini mushrooms, topped off with a dusting of grated Peccorino Toscano. This is not the blockbuster, put-in-your-cellar-for-twenty-years type, but a really very good wine (as you will see) for drinking now. –*Greg St. Clair*

Premium Wine Club Previous Offerings

____ Bottles of 2006 Olivet Lane Chardonnay, Russian River @ \$13.95 per bottle

A chardonnay with tropical fruit flavors along with good acidity and minerality. The oak is there to frame the wine but doesn't interfere with the great core of fruit. This is a case-worthy buy and should be your go-to chardonnay this summer to help you fight the heat. Enjoy this with grilled chicken, summer sausages or any other fare that you would pair with a white wine.

____ Bottles of 2004 Chateau Ste Michelle Orphelin, Columbia Valley Washington @ \$13.95 per bottle

Orphelin was born when the winemakers chose to create a true Rhône-style blend, while showcasing Washington's true potential for Rhône varieties. The wine bursts with ripe, red fruit and layers of spice and milk chocolate. On

the palate, candied cherries and ripe strawberries abound, offering an enticing, complex mouthfeel and a smiling finish. The next time you have lamb or a pork chop, adopt a glass of Orphelin and become a foster drinker.

_____ Bottle(s) of 2005 Domenico California Montepulciano @ 13.95 per bottle

The 2005 Domenico Montepulciano is sourced from vineyards in California's Central Valley and is a blend of 88% montepulciano, 10% petite sirah and 2% merlot. The wine spent 18 months in French and American oak. The result is a medium-bodied on the palate with oaky flavors and aromas of cherry, anise, plum and blackberry. The wine has soft, lush fruit that has a velvety texture with just enough oak to accentuate and frame the abundant fruit flavors. This wine can pair wonderfully with veal or lamb and of course your favorite pasta dish. —*Alex Pross*

_____ Bottle(s) of 2006 Kirkham Peak Napa Merlot @\$14.95 per bottle

From one of Napa Valley's most respected family-owned wineries. Grapes come from the Yountville and Stags Leap area of the Napa Valley. This is something of a Bordeaux blend, as there are small amounts of cabernet sauvignon and cabernet franc in the wine. It was aged for almost two years in new French oak. This wine has firm acidity and structure as well as an elegant bouquet of red berry fruit with a hint of menthol, cherries and spice. It is a thoroughly satisfying wine that will make a perfect addition to your rack of lamb dinner. It is young; decanting one hour in advance will soften it. This wine will age well for several years in your cellar.

_____ Bottle(s) of 2004 Mt St. Helena Brand Napa Valley Cabernet Sauvignon @ \$13.95 per bottle

79% cabernet sauvignon, 15% cabernet franc, 4% merlot, 2% malbec. Now we have the stats out of the way. This wine is simply delicious—trust me on that. It is deeply colored with a pungent, inviting nose of blackberry, blackcurrant, cedar, thyme and cloves. It is distinctly cabernet. Big, ripe blackberry flavors are complimented by cool notes of menthol and cassis. Dark olive, tobacco and pepper notes are supported by bright redcurrant and raspberry. This wine is very approachable and ready to drink now but the firm tannins and backbone of acidity will allow it to continue to improve over the next couple of years. I love this wine because you do not have to ponder it, just enjoy drinking it with a nice pork loin roast or lamb shank.

_____ Bottle(s) of 2006 R Wines, Three Rings Shiraz, Barossa Valley, Australia @\$12.95 per bottle

Robert Parker scores this 91 points and says: "There are 14,000 cases of the 2006 Shiraz, a wine sourced from three Barossa vineyards. The wine was aged in seasoned American oak. Opaque purple colored, it offers up a jammy perfume of cedar, spice box, violets, blueberry, and blackberry. This leads to a medium to full-bodied wine made in a surprisingly elegant style. Supple-textured, full-flavored, with well-integrated tannin, this hedonistic effort will evolve for three to five years but can be enjoyed now and over the next ten years."

Best Buy Wine Club Previous Offerings

_____ Bottles of 2007 Domaine Begude "Le Bel Ange" Chardonnay Languedoc @\$9.49 per bottle

K&L is proud to feature the latest release of Domaine Begude's "Le Bel Ange" Chardonnay (the beautiful angel). The 2007 is composed of 85% chardonnay and 15% chenin blanc. An inviting citrus nose will greet you, along with delicate nuances of honeydew melon, pear and wet stone. The Bel Ange is a superb candidate for a house white as it can be enjoyed on its own at the end of a long day, or with a variety of seafood, salad and light white meat dishes.

_____ Bottles of 2005 Line Shack Cabernet Sauvignon @\$9.49 per bottle

The 2005 Line Shack also has blended in cabernet sauvignon from the Sunbelt vineyard in Paso Robles, which contributes the cherry- and berry-like flavors in the wine. This wine sees extended maceration and oak aging, which contributes to its power and intense fruit. It has a luscious mouthful of fruit that is nicely accented by just enough oak to frame the wine's fruit without obscuring it. A fun, fruity red to drink, this is a great red for your next BBQ or family gathering.

_____ Bottles of 2004 Neffiez Catherine St. Juery Coteaux de Languedoc France @ \$10.49 per bottle

This exciting winery and vineyards are located about 50 Km northwest of Montpellier. The 2004 Neffiez Catherine St Juery starts off with aromas of wild red raspberries, quince, mixed spices and vanilla. On the palate the wine has

deep red fruit that is both elegant and vibrant with white pepper flavors reminiscent of a fine Cornas. The wine is so supple yet displays complexity way beyond its modest price. As the wine stays in the glass it develops more complexity and characteristics of a much higher priced wine with fleshed out fruit flavors, subtle spice and soft, nuanced oak. This is easily a case-worthy buy that can be your go-to red for your next dinner party or family meal.

____ Bottle(s) of 2005 Rosemount Show Reserve Chardonnay, Australia @ \$8.49 per bottle

The 2005 Rosemount Show Reserve is the perfect warm-weather wine. Gorgeous aromas of tropical fruits spring from the glass while on the palate the wine displays peach, pineapple and citrus flavors. There is enough oak to satisfy fans of richer chardonnays while the acidity keeps the wine in perfect harmony. This is the perfect foil for grilled chicken or your favorite summer salad.

____ Bottle(s) of 2005 Concannon Petite Sirah Limited Release @ \$10.49 per bottle

An intense wine with vibrant berry fruits and a rich, full palate. The wine starts with attractive aromas of ripe berries, creamy oak and a touch of spice. This is a full-bodied wine, yet it has a firm and balanced structure with hints of toasty oak and vanilla on the palate. There's plenty to sink your teeth into now as this 95% Petite Sirah, with Merlot and Petit Verdot. This is a great wine for the barbecue season.

____ Bottle(s) of 2006 Pierre Sparr Pinot Blanc Reserve @ \$8.49 per bottle

This wine sure does have great flavor and has a medium bodied palate impression. The nose is pleasant and subtle and reveals dominant fruity flavors of white fleshed fruits and green apples. Aeration enhances its fruity character and reveals citrus and a slight floral touch. The nose is discreet but pleasant. The onset in the mouth is ample while the finish offers moderate length and vivacity.

____ Bottle(s) of 2003 Chateau Laubarit Rouge, Entre Deux Mers @ \$9.49 per bottle

The Château Laubarit estate is located in a valley 45 km south of Bordeaux in the Entre Deux Mers, Haut Benauges heart. This region is set on a thick, rather broken layer of limestone, with a topsoil of clay-limestone soil. Since 2002, the estate is Demeter biodynamic certified. Export is a new avenue for this estate and we are glad to have some of this wine. Hey, the wine tastes great. It is full and ripe, but not over-ripe. Classic Bordeaux with good red current and some cassis on the nose-throw in a touch of vanilla oak and a smidge of tobacco and you have a wine that is meant to be drunk in the next few years. I would pair this with a veal chop or rabbit dish.

____ Bottle(s) of 2004 Brokenwood Sémillon, Hunter Valley Australia @ \$8.49 per bottle

Are you kidding me—90 points for \$8.49? A luminous green/yellow sémillon with lifted, zesty, lemongrass aromas and sweet apple-blossom characters. Some lime is evident. The perfect balance of fruit, alcohol and minerality combine for a seamless finish. In other words, it tastes very good. It is worth it to buy a few cases for the upcoming spring and summer. And we love the screw-cap closure. Here is a fine wine to serve with some crab or steamed clams, or even a piece of swordfish.

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 x2766 or theclubs@klwines.com.

We don't want you to miss any shipments! Please get in touch with us:

- Whenever you change your credit card number or the expiration date changes.
- Whenever you change shipping addresses or phone numbers.
- ***If you will be away when the shipment arrives during the first two weeks of the month. We will hold the shipment until you are there to receive it.***
- 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.

____ Bottle(s) of 2006 Blason Franconia, Venezia-Giulia, IGT @ \$7.99 per bottle—**Special Price!**
The 2006 Blason Franconia (Blaufrankisch) has a supple, ripe and soft richness as it flows across the palate. The texture is warm and reassuring in the mouth. The nose is complex, highlighted by black pepper and rich plummy fruit; these elements create an interplay reminiscent of a Côte du Rhône with hints of Bordeaux. It finishes with a long, clean and dry finish that just begs for food.

____ Bottle(s) of 2006 Via Terra Garnacha Blanc, Terra Alta @ \$7.99 per bottle—**Special Price!**
The Via Terra Garnacha Blanca 2006 is composed of primarily Garnacha Blanc with a very small amount of Macabeo. The wine was aged for four months in French oak. The wine is nicely aromatic on the nose with white flowers and stone fruit notes. On the palate, there are ripe flavors of pear and lychee with a very nice underlying minerality. This wine will make a great apéritif but also go well with any fish or white meat.

Additional Club Specials

NV Henriot Souverain Brut

Special Club price \$28.99 (Regular K&L price \$31.99)

We have recently acquired a fair amount of NV Henriot Souverain Brut at an unheard-of price. Henriot has a history to match the quality of the product. The estate has been in existence since the 1700s, and wine production began there in 1808. A classic blend of 40% chardonnay and 60% pinot noir, the current blend has received 92 points from the *Wine Enthusiast* and 90 points from Stephen Tanzer. Although the majority of the blend is pinot noir, the crisp chardonnay fruit stands out on the nose. Refreshing citrus fruits, green apples and minerality are the dominant characteristics and they create refreshing and clean scents that are reminiscent of a fine blanc de blanc.

2005 Caymus Cabernet Sauvignon Napa Valley

Special Club price \$64.99 (Regular K&L price \$67.99)

92 points, *Wine Spectator*: “A showy young wine that’s smooth, rich and concentrated. Delivers firm, intense yet supple layers of currant, cedar, toasty, cedary oak and tannins that firm up, offering hints of mineral, sage and dusty berry. Best from 2009 through 2013. 32,344 cases made.” —JL May 15, 2008.

2005 Lewis Reserve Cabernet Sauvignon Napa Valley

Special Club Price \$99.99 (Regular K&L price \$112.99)

93 points, *Wine Spectator*: “Firm, rich and chewy, this is tight, concentrated and focused, with a layered, complex mix of loamy currant, cedary oak, sage and wild berry, gaining depth and length on the finish, where the flavors are deep and persistent. Best from 2009 through 2015. 2,200 cases made.” —JL Online Tasting Highlight 2008.

2000 Château Coufran Haut Medoc

Special Club price \$27.99 (Regular K&L price \$29.99)

BACK IN STOCK. This is a great drinking wine right now—try it while you wait for your 2003s & 2005s to open up. Robert Parker had this to say about the 2000 Coufran: “One of the finest efforts from Coufran in many years, this plump, fat, dense 2000 shows excellent concentration, plenty of mocha-infused black cherry fruit flavors, medium body, good glycerin, and no hard edges. Drink it over the next decade.” —Robert Parker *Wine Advocate* #146, 2003.

2006 Vermentino Antinori Guado al Tasso

Special Club price \$18.99 (Regular K&L price \$19.99)

This wine is so refreshing—perfect for hot August nights. It is 100% vermentino and has a straw-yellow color with greenish hues, very intense fruity aromas typical of the grape, and a palate that is tangy, harmonious very lingering and pleasantly mineral. Clyde loves this wine.