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Dear K&L Wine Club Members,

Every month I am excited about tasting and writing about the wonderful offerings we have in our five wine clubs. We are extremely grateful to all of you club members for your participation.

The Champagne Club this month clearly demonstrates the fact that great Champagne doesn't have to break the bank. By being true to the source you can make great wines. Each of the wines hails from a Grand Cru vineyard. The 2004 Launois Brut Blanc des Blancs comes from the village of Mesnil, known for exceptional chardonnay grapes. The Michel Arnould Brut Tradition hails from the village of Verzenay, which is known from exquisite pinot noir grapes. These two wines present a dichotomy in styles and grapes, with each being wonderful in its own way.

The Best Buy Club features two of our favorite regions for values, with a stupendous garnacha from Spain and a bright, crisp and clean grüner veltliner from Austria. They both will pair well with food. Each offers a precise interpretation of a grape varietal that has come to represent the best value wines from its respective country.

The Premium Club can get a bit lost in the shuffle sometimes but it offers some of our best values and most interesting wines. Its price point allows us to take chances on interesting varietals and wines that are a touch more elegant and complex than the Best Buy Club. This month its first wine is the 2007 Stags' Leap Viognier, which perfectly embodies exactly what you want from a domestic viognier. Fresh, rich, floral and powerful, it offers an exciting alternative to both chardonnay and sauvignon blanc. The second selection is the 2007 Kirkham Peak Cabernet Sauvignon, which comes from a great producer known for making amazing mountain-vineyard zinfandels and cabernet sauvignons. It is a great introduction to how great the 2007 vintage will be for cabernet sauvignon throughout California.

Our Signature Red Club this month is Cabtastic! In California, Cab is King. We tasted through dozens of cabernet-based wines and came up with two stellar offerings. The first comes from Lancaster, one of our favorite Alexander Valley producers. Alexander Valley has quickly and quietly become the source of wonderful cabernets at close to half the price of qualitatively similar wines from its neighbor Napa Valley. The second Cabtastic offering is another K&L label that hails from my favorite cabernet sauvignon-producing region, Spring Mountain. The 2006 Kalinda Spring Mountain Reserve Cabernet Sauvignon epitomizes what mountain-grown cabernet fruit should taste like.

Our Italiano Club has two drop-dead-gorgeous Italian reds for you this month. The first beauty is an Italiano Club favorite, the 2006 Castel Ruggero IGT from Tuscany, always a favorite of our staff and Club members. Next up is one of the world's most food-friendly wines, a barbera. When barbera meets food it becomes fruity, soft, lush and mouth-watering while staying firm and structured. The 2006 Valpane Barbera has gorgeous cherry fruit and racy acidity, making it all the more the perfect pasta wine.

The hardest part of my job is narrowing down and picking our selections. There is an ocean of great wines out there and with this tough economy I am seeing wines and deals that I never thought in a million years would come my way. The next six months promise to be an exciting time for you club members.

Thank you & Cheers,

Alex Pross

Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2006 Kalinda Spring Mountain Reserve Cabernet Sauvignon, Napa

The entire Napa Valley is in the midst of a remarkable string of consecutive very good to great vintages. This run started with the 2001 vintage and has continued to the 2007, with only the 2003 not garnering at least very good honors. With so much amazing juice out there and a poor economy, several wonderful producers have come calling. They've offered up to us some pretty damn good juice.

The juice chosen for the 2006 Kalinda Spring Mountain Reserve Cabernet Sauvignon comes from the vineyards of Smith-Madrone, who has been making great wines from this spectacular location since 1972. Smith-Madrone makes cabernet sauvignon that is a wonderful expression of what Spring Mountain has to offer, with immense structure, powerful fruit and great complexity. What has and always will set mountain fruit apart from fruit from the valley floor, especially in good-to-great vintages, is that valley floor wines have a homogeneous feel, while mountain wines retain a unique singularity from the exact location in which the grapes are grown. Similarly, the great wines of Bordeaux each have a very specific feel and taste thanks to their unique site of origin. In California's Napa region, six distinct mountains offer their own unique feel and taste. They are Veeder, Howell, Diamond, Atlas Peak, Mayacamas and Spring Mountain. Given the quality of this Spring Mountain wine, we decided to bring out the Kalinda Reserve label for the first time.

The 2006 Kalinda Reserve is a deep, brooding purple in the glass with hints of chocolate, crushed stones and mashed black fruits. The palate is a dense collection of powdered cocoa, crème de cassis, blackberries and minerals, all wrapped up in a long, rich mocha-laced finish. This wine will age effortlessly for 15 years and can be enjoyed now with a big juicy steak or other powerful red meat dish.

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

2005 Lancaster Estate "Sophia's Hillside Cuvee" Red Alexander Valley

Lancaster Estate is one of many impressive wineries fashioning great, affordable wines from the up-and-coming appellation known as Alexander Valley. In 1995, Ted Simpkins bought the Maacama Creek Winery in Alexander Valley and renamed it "Lancaster." A wide array of terroir consisting of different soils, exposures, slopes and micro-climates makes this an ideal site to grow world-class cabernet sauvignon. Lancaster's 53 acres of estate vineyards are located in the eastern hills of southern Alexander Valley, at the confluence of the Chalk Hill and Knights Valley appellations. Thanks to the diversity of these mountainside vineyards with their numerous microclimates, the Lancaster wines each develop a rich and defined character.

This is the inaugural vintage of Lancaster's "Sophia's Hillside Cuvee." The team of winemaker Jennifer Higgins and famed wine consultant David Ramey has created an excellent first release. A blend of 76% cabernet sauvignon and 14% merlot, this wine is reminiscent of a fine Saint-Julien. Aged 18 months in French oak barrels, this wine displays aromas of nutmeg and sweet cassis. The dark red hue in the glass accurately foretells a wine that has immense depth and body on the palate. The wine has flavors of black plum and cherry flavors along with sweet oak and chocolate nuances. It feels like a baby version of Lancaster's more expensive flagship cuvee—and it is more approachable and enjoyable in its youth than its pricier sibling. This wine will age well for the next ten years and will pair well with roasted meats, grilled pork chops or any other fare that needs a bold but balanced red.

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



One of Lancaster's Alexander Valley vineyards.

Champagne Club

Grand Cru Top & Tail for August The subject of “crus” is complex. In Bordeaux, the crus are classified by producer, and in Burgundy by individual vineyard, but in Champagne the crus are classified by entire village. This very general approach was used to fix the grape prices; the Grand Crus received 100% of the negotiated and official-by-the-kilo price for a given vintage, while Premier Crus received 99–90% of the price and the other villages 89–80%. Now, even with official, government price fixing gone in Champagne, this method persists, with the 17 Grand Crus generally fetching top dollar for their grapes as they are the most sought after in Champagne. For chardonnay, the most driven, mineral (and expensive) wines come from Mesnil. For pinot noir, the most inimitable, elusively nutty wines come from Verzenay. In this month’s Champagne Club you have one of each. Please get in touch with me if you have any questions! My email address is garywestby@klwines.com —Gary Westby

2004 Launois Vintage Brut Champagne

Mesnil is the tail of the pair, and the southernmost of all of the Grand Crus in Champagne. This village has the highest concentration of chalk in all of Champagne, with fossils scattered in abundance in vineyards that were sea bed hundreds of millions of years ago. There is nothing but chardonnay and buildings in this village, and vineyard land sells for as much as a million dollars an acre! The 2004 Launois Brut Blanc de Blancs Vintage Champagne is a surprise for the club. We almost did not get Launois Champagne at all. Bernard Launois wasn’t interested in the US market and I had to do a lot of begging to get him to sell to us. This wine comes from mid-slope, old vineyards in this village, as well as a few parcels from the Grand Cru of Cramant in the north. When Kirk Walker of the San Francisco K&L and I tasted this Champagne as *vin clair* back in 2005, the wine was lean, tart and perhaps even mean spirited. What a difference four years makes! The time in the cellar has done right by this wine, and now it is a gorgeous representation of its terroir. Look for aromas of white flowers and chalk, and pair it with scallops or perhaps an oyster picnic.



Benoit Marguet, Launois vineyard manager, with K&L's Cinnamon Westby during the 2007 harvest.

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

NV Michel Arnould Tradition Brut Chamapgne

Verzenay is the top of the two, the northernmost of all the Grand Crus in this northernmost of wine regions. The whole village faces north—the wrong way, away from the sun—and yet miraculously ripens pinot noir, the hardest of all Champagne varieties to ripen perfectly. Some say that it is because of a meteor that hit the area that is now the village in prehistoric times, creating the faux de Verzenay, a forest where the trees bend and fold in on themselves like a dark wood in the Lord of the Rings. Whether the great results are from meteoric soil amendment or a mysterious warm air current, this is my favorite village for pinot in Champagne. The Michel Arnould Verzenay Brut Tradition Champagne is a blanc de noir, made entirely from this most difficult grape. It is full of hazelnut flavor and surprisingly firm and racy for an all-pinot Champagne. I would pair it with salmon, either smoked as an appetizer or grilled as a main course.



Patrick Arnould, the owner and winemaker of Champagne Arnould, during bottling.

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

Club Italiano

2006 Castel Ruggero IGT

We had Nicolo' d'Afflito's fabulous 2003 Super Tuscan last year in the Italian Club and it was one of our most popular wines. So when the chance to get his 2006, a stunningly good vintage, popped up how could I say no? Nicolo's 2006 Castel Ruggero IGT is made from 60% merlot, 30% cabernet franc and 10% syrah and it is a tiny production, just 200 cases of wine. From this tiny vineyard just south of Florence, one of Tuscany's most interesting up-and-coming wines made from international grape varieties is gaining ground. Nicolo started his career in France, graduating from Bordeaux University, one of the world's most renowned schools of enology. He is now the chief winemaker for all of the Frescobaldi properties. That's a big job.

The Castel is about 750 feet above sea level and its 290 acres of land sit above a beautiful valley in the commune of Greve, the northeastern part of Chianti. Nicolo' replanted 30 acres with new vineyards, mostly sangiovese with some merlot and cabernet franc and a bit of syrah. Conditions in the region are harsh and the vineyards are naturally low yielding, but Nicolo' also planted on low-producing root stocks. The annual yield is only about two pounds of grapes per vine.

The dynamic 2006 vintage will certainly go down in the books as one of the best of the Century! It certainly is a standout in the last ten years. The fruit seems ever expanding; the wine is rich, but with structure not fat. The fruit is full and really flavorful, just layers of intrigue. Nicolo's wine is as intense as he is, a furrowed brow, gleaming eyes but so full of fire, desire and complexity. This is a powerfully built wine with density but still shows richness. It has hints of spice, woody intrigue and a kiss of barrique.

My recommendation for food with this wine hasn't really changed. A Bistecca Fiorentina would probably be the local food choice yet I'd love this with a perfectly cooked rare rack of lamb drizzled with fresh extra virgin olive oil. This is a wine you can drink now or age for another five to twelve years. 93 points in the *Wine Spectator*.

Your re-order price for this wine as a club member is \$28.99.

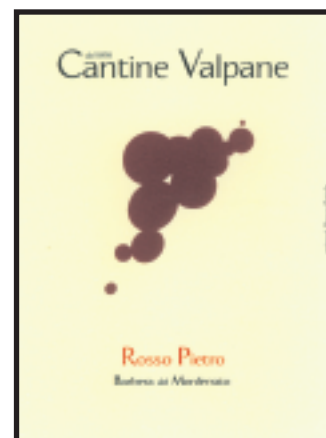
2006 Cantine Valpane "Rosso Pietro" Barbera del Monferrato

Piedmont is most famous for barolo, barbaresco and the wines from the Langhe Hills. The north-easternmost edge of Piedmont, north of Asti and Alessandria, is almost unknown to the wine world yet its Monferrato Hills are home to some of Piedmont's best barbera. Cantine Valpane is at this extreme boundary, in the Monferrato Hills just a few miles south of the Po River, almost into Lombardia. Here in these beautiful rolling hills barbera grows in superb limestone-based soils, which heighten the aromatics and textures of this grape.

The Arditi family has been growing grapes and making wine from their 25 acres of vineyards at Cantine Valpane for over a hundred years. The vineyards were planted in the 1930s and 1960s. Some new vines, from a massal selection of their own vines, have gradually replaced those that have perished with age. 2006 was an exceptional year in Piedmont and allowed these grapes to get an extra level of ripeness with a quasi-late harvest. Barbera grapes naturally have high acid so the extra ripeness is easily carried with the wine's great structure. I find that barbera, like pinot noir, elevates its aromatics when planted in limestone soils. The complexity in this wine is really unique. The



Winemaker Nicolo' d'Afflito.



wine is fermented in open-topped wooden vats with a touch of carbonic maceration and then moved to tonneaux—500-liter barrels, a bit bigger than 2 barriques—for 18 months of aging.

This wine exudes Marasca cherries. There's nothing like this flavor. There is a certain wildness in the wine, an earthy complexity that mingles with the sweet, fragrant powerful focus of the fruit. The wine is rich, fleshy and succulent yet very well balanced. It has an amazing drinkability—so easy to drink, it just seems to flow. I like to think this is a barbecue wine. At this time of the year with something off the grill it would be spectacular. One note of caution: when the temperatures get warm you should make sure your red wines are in the 60s when you drink them. It helps tremendously. —*Greg St. Clair*

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

Premium Wine Club

2007 Stags' Leap Winery Viognier Napa Valley

Like many of its Napa Valley contemporaries with long histories, Stags' Leap Winery has a past littered with bootlegging, surviving Prohibition and interesting owners. Through the years certain things have stayed true: Stags Leap District is capable of producing some of the greatest cabernet sauvignons to come out of Napa Valley; and Stags' Leap Winery has made some amazing wines, including cabernet sauvignon, petite sirah and viognier. Viognier is one of the more interesting white grape varieties to take hold in California over the last 20 years. When grown in the correct place and cultivated properly this grape can reach heights known only to chardonnay, as far as white grapes are concerned.

The 2007 Stags' Leap Winery Viognier is a wonderful wine with a light golden color and stunning aromas of acacia, honey, peach and a slight touch of citrus marmalade. On the palate the wine is viscous with a slightly oily feel that makes the rich, honeyed fruit, peach, stone and exotic fruit flavors all the more pronounced. The finish is long and smooth with subtle oak accents, vanilla and spice that allow it to linger on hedonistically.

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



Vineyards at Stags' Leap Winery, Napa Valley.

2007 Kirkham Peak Cabernet Sauvignon Napa Valley

Clyde and I were on a mission. For our Kalinda and Kirkham Peak labels, we search out the very best possible bulk wine we can. We had already tasted through dozens of 2007 cabernet sauvignon barrel samples and the experience was bringing to mind “Goldilocks & the Three Bears”: Everything we tasted was not quite right. It was too fruity, or it was too oaky, or too green, or not balanced enough—until we came upon the one that was just right. That perfect sample turned into the 2007 Kirkham Peak Cabernet Sauvignon Napa Valley.

Each year we have an idea of what we expect for our private labels. We reference them either from the previous vintage or from a very popular, successful offering from a recent vintage. When we tasted this sample we immediately turned the bottle to unveil whom the juice was from. We smiled because neither of us were surprised to see who had made this wonderful wine. The 2007 Kirkham Peak Cabernet Sauvignon Napa Valley reveals everything you need to know just by the deep red hue in the glass. This wine is dark and powerful with aromas of kirsch, black fruits, earth and mocha-laced oak notes. On the palate it displays flavors of dark cherry, blackberry, cocoa, herbs and mineral notes with rich oak accents. The wine shows admirable structure and depth along with a smooth and silky finish. This is a wonderful example of what great things await us in California's 2007 vintage, especially Cabernet Sauvignon.

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

Best Buy Wine Club

2008 Weingut Allram Grüner Veltliner, Austria (1.0L)

This is this wine's second vintage in a row that we have decided to bring to you. Michaela Hass and her husband Erich have been running Weingut Allram in Strass since 1992 and have come a long way in that time. The original cellar has been reconstructed into a three-tier reconfiguration, supporting and cleverly integrating the existing barrel cellar and allowing for gravity fed movement of the wines. They have also expanded their holdings to eighteen hectares. All the while, they have been replanting portions of their vineyards, matching each varietal with the proper soil type, exposure and micro climate in order to assure wines rich with finesse and varietal character. The goals at Weingut Allram are clear: To produce organic wines of the highest quality, retain strong distinctive varietal character and to work in a modern fashion all the while retaining tradition and respect for the land.

Grüner veltliner is Austria's most widely planted varietal by far. It is found in other Eastern European countries but in Austria it excels to fantastic heights. The sandy, *loess*, rocky soils and the cooler climate zones of Austria have proven key to making this varietal unique and distinctive. This year's Allram liter is again packaged with the ever-popular crown cap and is a fantastic start if you have never experienced grüner veltliner. The aromatics are full of pepper and spice with hints of citrus zest and earthy nuances of fresh pea shoots and lentil. This is a wonderfully fresh and vibrant wine. It's snappy but has just the right amount of texture to let the juicy, mouthwatering acid structure take you home! This will get better over the next two to three years.



Your re-order price for this wine as a club member is \$7.99.

2006 Flor del Montgo Old Vines Garnacha, Carinena Spain

The goal of Flor del Montgo is to introduce to the world Spain's unique grape varieties and the regions in which their expression is best showcased. Garnacha and tempranillo are the two grape varieties most responsible for the stratospheric rise in popularity of Spanish wines. The popularity of the wines is due in large part to the incredible value-to-quality ratio that each grape offers. Garnacha is also known as grenache; it is one of the most widely planted grapes in the world. It is the main grape of Southern Rhône wines—including Châteauneuf-du-Pape. Garnacha is an extremely versatile and food-friendly grape with lush, supple fruit and soft tannins. It's pleasing to drink on its own and it is the perfect foil for most meat dishes.

The 2006 Flor del Montgo Old Vines Garnacha is a beautifully constructed easy-drinking red wine. What helps to make this wine such a stunning value is the age of the vines that produced the grapes. Most of the granacha used in this wine is from vines of at least 40 years old. That age helps to make the wine deep, powerful and wonderfully balanced. The wine has a deep red hue coupled with aromas of berry fruits and exotic spices. It displays a kaleidoscope of flavors including dark cherry, blackberry, cassis and chocolate. The finish is lush and supple; harmonizing notes of berries and cocoa mingle seamlessly with a hint of rich oak.

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

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

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

_____ Bottle(s) of Marguet Pere et Fils "Cuvée Reserve" Brut Champagne @ \$31.99 per bottle
Benoit Marguet uses 65% pinot noir and 35% chardonnay in this Champagne. This batch of non-vintage is 60% from the 2005 harvest, with the other 40% coming from reserves of 2004 and 2003. It is very rich and powerful Champagne with tons of pinot noir muscle and plenty of yeasty, toasty flavor. It's one of my favorite Champagnes to pair with rich appetizers (think paté or stuffed mushrooms) or even the main course.

_____ Bottle(s) of Elisabeth Goutorbe Cuvée Eclatante Brut Champagne @ \$29.99 per bottle
I was introduced to Elisabeth Goutorbe by Kirsten and Dan of De Meric. They are neighbors in the small village of Ay, along with Deutz, Bollinger, Ayala, Gosset and a string of other superstar producers. Her Elisabeth Goutorbe Cuvée Eclatante Brut Champagne is a blend of 70% pinot noir, 25% chardonnay and 5% meunier, and all estate. The wine is composed of 85% 2005 juice and 15% a blend of 2002, 2003 and 2004. It has a lot of body, firm, dry black cherry fruit and tons of savory, masculine pinot noir flavors. It has a good finish with a line of chalky minerality that is uncommon in pinot noir-based Champagnes. Try it with salmon, either smoked as an appetizer, or grilled as the main course.

_____ Bottle(s) of 2004 François Diligent Cuvée Tradition Brut @ \$33.99 per bottle
The 2004 François Diligent Cuvée Tradition Brut Champagne is all chardonnay, a rarity in the southern part of Champagne, where the pinot noir grape is king. The grapes are grown both in Buxeuil and in Polisy, a village just to the northwest. The vineyard sites are rich in kimméridgien clay. That's the same soil as in Chablis, which is less than 40 miles southeast of here. Not surprisingly, the chardonnay here has a very Chablisienne character to it, with more rich warmth than one expects from a Mesnil or Avize Blanc de Blancs.

_____ Bottle(s) of Franck Pascal Cuvée Reserve Extra Brut @ \$36.99 per bottle
This bottling comes from old vineyards and is a blend of 90% meunier, 5% chardonnay and 5% pinot noir. It is 70% from 2004 with the balance coming from 2003 and 2002. The Champagne has an attractive straw color and a very nice, compact bead. On the nose it has an exotic, flowery personality anchored by savory croissant butter. It is exceptionally clean on the palate, with subtle pineapple fruit and just a hint of doughy richness. It finishes quite dry, as it should at only 5.6 grams per liter of dosage.

_____ Bottle(s) of Henriot "Souverain" Brut @ \$30.99 per bottle
This bottling has quite a high proportion of reserve wines. One third of the blend is made of multiple old vintages, and the wine is aged for three years on the lees. It is a blend of 60% pinot noir and 40% chardonnay and is fermented in stainless steel tanks. This is a great bottle to have in the refrigerator for spontaneous get-togethers and surprise good news. It is very well balanced, and not so individualistic as to need a particular food partner or a group of fussy wine geeks to appreciate it. It combines the toastiness that one often finds in big house, non-vintage Champagnes with some nice apple and pear flavors and a little refreshing zing as well.

_____ Bottle(s) of Demoiselle, Tête du Cuvée @ **Super Special price of \$29.99 per bottle**
The Demoiselle Tête du Cuvée Brut Champagne is 80% chardonnay and 20% pinot noir and goes through primary fermentation in 100% stainless steel. It completes malolactic fermentation in stainless steel and is then bottled and aged for three years on the lees. It's quite golden in color with a touch of green from the high chardonnay content, and has a decadent, generous nose that the pinot dominates. Flavors of buttered toast, apples and even a bit of chanterelle mushroom unfold on the complex palate. This is very vinous, potent Champagne with quite a bit of length.

Signature Red Club Previous Offerings

_____ Bottle(s) 2006 Chante Cigale Châteauneuf-du-Pape @ \$24.99

This medium-bodied 2006 Rhône is composed predominantly of grenache, with approximately equal parts syrah and mourvèdre and about 5% cinsault. It displays the classic Provençal characteristics of ripe cherry, garrigue and black olive on the nose. On the palate it exhibits deep cherry notes, along with nuances of blackberry tea, and a hint of earthiness. The tannins are supple and finer than most 2005 Rhônes from the appellation, allowing those who wish to drink a bottle (or two) of the 2006 now to do so with immense pleasure. Enjoy this prestigious bottling with Provençal classics such as a duck daube, grilled lamb shoulder with pesto, or roasted pork loin with sage. —*Mulan Chan*

_____ Bottle(s) 2006 Joseph Swan Pinot Noir Russian River “Cuvée du Trois” @ \$21.99

This is an exceptionally balanced, elegant and sexy wine. The light red color in the glass lulls you into the idea that this wine will be both light and soft in the glass, but wait a few minutes and slowly you'll find an intoxicating aroma of ripe red strawberries picked right from the vine, and earthy minerals. On the palate the wine is lithe with vibrant flavors of strawberries, red raspberries and a touch of rosemary and sage. The luscious, long finish is highlighted by nice lift and lingering berry flavors. This wine will make any pork dish sing. It will also pair exceptionally well with lamb or a summer salad with strawberries or melon.

_____ Bottle(s) 2005 Ridge “Lytton West” Syrah, Dry Creek Valley @ Inquire

The 2005 Ridge “Lytton West” Syrah Dry Creek Valley is made in the classic “Côte Rôtie” style by blending 6% viognier into the 94% syrah, which results in co-fermentation. This wine is stunning, with a deep, vibrant red hue in the glass followed by a nose of spice, coffee, mocha and mixed berry accents. The palate is a kaleidoscope of flavors ranging from rich chocolate notes, dark berry fruit, mocha-laced accents and earthy spices. The wine has an immense structure but has balance and tension thanks to both its nice acidity and relatively low alcohol of 14.5%. The finish is smooth yet intense where the last notes of a great symphony of flavors is struck in this marvelous concerto of a wine. This wine, like most Ridge wines, will age well for the next 10 to 20 years if you can resist opening it for that long. It will be a wonderful accompaniment to your next hearty meal.

_____ Bottle(s) 2005 Two Hands “Bad Impersonator” Shiraz, Barossa Valley, South Australia @ \$23.99

The name Two Hands was born out of the friendship and mutual respect between Michael Twelftree and Richard Mintz, who formed their company in 1999. Their goal was to produce the best possible shiraz from Australia's regional diversity. Michael had spent a number of years exporting Australian wine to the USA and Asia, while Richard was formerly the CEO of one of Australia's leading cooperages in Barossa Valley. With Twelftree's contacts and wine savvy and Mintz's management and business sense, they decided it was time to make some wine together. They have since gone from strength to strength, with Robert Parker in 2004 declaring Two Hands as “the finest negociant operation south of the equator.” *Wine Spectator* has listed the wines in The Top 100 for the last five years, with two listings in the top 10.

_____ Bottle(s) 2004 Schweiger Cabernet Sauvignon Spring Mountain, Napa Valley @ \$23.99

The 2004 Schweiger Cabernet Sauvignon is one of my favorite wines for the money. It has a deep red hue in the glass and starts out with aromas of dark chocolate, roast coffee, black cherry kirsch and mocha accents followed by flavors of black currant, black cherry and milk chocolate with spice notes. The finish is long with the wine coming together and displaying remarkable size and weight without appearing heavy or out of balance. This is the kind of wine I wish more California producers would strive to create. It has notable power and fruit without appearing sweet, alcoholic or port-like.

_____ Bottle(s) 2005 Hall Cabernet Sauvignon Napa Valley @ Inquire

The 2005 Hall Cabernet Sauvignon Napa Valley simply wowed me when I first tasted it about six months ago. I was at a lunch and had it with, of all things, a filet of sole. This obviously was not the perfect pairing but I could not have cared less. The fish was great but I couldn't get enough of this wine. It has a dark purple hue in the glass and aromas of waxed black fruits, graphite and hints of chocolate. On the palate is an array of dark fruit flavors, blackcurrant, chocolate, mocha and just gobs of exotic fruit all nestled against a backdrop of rich, elegant tannins.

_____ Bottle(s) 2007 Loring Pinot Noir “Gary's,” Santa Lucia Highlands @ Inquire

The 2007 Loring Wine Company “Gary's Vineyard” Pinot Noir delivers the moment it hits your glass. Ruby red

with a slight hint of purple, it displays delightful aromas of sandalwood, red cherries, red plum, herbs and vanilla accents. On the palate it has rich red fruit flavors along with velvety tannins, rich oak and perfect acidity, which allows the big and rich wine to remain both balanced and harmonious. This wine delivers the full experience with tones of fruit, balance and the size and weight the California pinot noir fan expects. 91 points from *Wine Spectator*.

_____ Bottle(s) 2007 Loring Pinot Noir “Keefer Ranch,” Russian River Valley @ Inquire
The 2007 Loring Wine Company “Keefer Ranch Vineyard” absolutely sings from the glass with scents of black raspberry, black cherry, milk chocolate and sweet oak. The wine fleshes out quite nicely on the palate with a silky-smooth mouthfeel accompanied by flavors of black plums, blackberries, plums and hints of baker’s chocolate. This wine is big and powerful yet manages to never be heavy or disjointed. It’s a good example of “an iron fist in a velvet glove” and should age well for the next five to ten years. This is the kind of pinot noir that, 25 years ago, got people excited about what could be achieved by vineyards in California. 92 points from *Wine Spectator*.

_____ Bottle(s) of 2004 Amici Cabernet Sauvignon Napa Valley @ \$23.99
The 2004 Amici Cabernet Sauvignon is aged for 24 months in French oak barrels and is a blend of 95% cabernet sauvignon and 5% merlot. This wine benefits from 2004’s exceptional growing season. The conditions were just right and the resulting wine is the perfect combination of gorgeous fruit, fine tannins and balanced acidity. What is truly amazing about this wine is the alcohol level of only 13.7%, low for any California cabernet sauvignon and especially low for one this powerful. The wine has a ruby red color with sexy, intoxicating aromas of cigar box, cocoa powder, graphite and black exotic fruits. On the palate this wine is silky-smooth with a layers of black and red fruits, which seamlessly mingle with the rich, luscious oak.

_____ Bottle(s) of 2006 Seghesio Family Vineyards Zinfandel “Cortina” Dry Creek Valley @ \$24.99
The name Seghesio is synonymous with Sonoma County zinfandel, and the Cortina Vineyard in Dry Creek Valley is the perfect expression of terroir-driven zinfandel. Dry Creek Valley’s combination of weather and soil suits it ideally to high-quality zinfandel. The 2006 Seghesio Zinfandel “Cortina” is a big, powerful zinfandel. In the glass the wine is a deep garnet color with aromas of black raspberries, boysenberry, raspberry kirsch, briary/brambly spice and white pepper. The palate is an array of rich fruits including raspberry, blackberry and exotic fruit flavors that marry well with the firm tannins and gripping acidity. This is a zinfandel worthy of a fine meal instead of a lowly pizza and can be consumed now or cellared for five years.

_____ Bottles of 2005 Clos Kalinda, St-Emilion Grand Cru @ \$21.99 per bottle
Our first Bordeaux wine under the Kalinda label. We waited some thirty years, and 2005 was the perfect vintage for us to do a Bordeaux wine with our name on it. We tasted and blended up a wine we thought would be a great drinker now and also a fine cellar candidate. The brilliant color is bordered with brick-red tints; the expressive bouquet offers a succession of cherry, cinnamon and fine toasted oak. On the palate, the flavor is at the same time fruity and woody. Supple in the mouth, fine chewy tannins, flavors of black fruit, and a very good finish. Like most of the 2005 Bordeaux, this wine should be decanted if you are drinking it now. I think this wine will grace the table the next time we have a prime-rib dinner.

Club Italiano Previous Offerings

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

_____ Bottles of 2007 Rocca di Montegrossi, Chianti Classico @ \$18.99 per bottle
This 2007 is made of 90% sangiovese, 5% canaiolo and 5% colorino and is just bursting with fruit. Fleshy, powerful and dense is the first impression as the wine graces your palate with loads of sweet, ripe fruit. The wine’s structure then begins to stretch out, and sangiovese’s natural desire to lengthen takes over. The luscious fruit rises up and the perfume of the wild cherry, plum and spice fill your senses. A long and powerful finish indicates that the wine will age well for at least ten years from the vintage. I’d decant this an hour or two before drinking it, to let it open up.

_____ Bottles of 2007 Selvaggrossa Muschén @ \$15.99 per bottle
The 2007 Selvaggrossa Muschén is a forward, fresh and vibrant wine that is made from 60% sangiovese, 30% merlot and 10% cabernet franc. It is fermented and aged in stainless steel and sees no oak. The wine shows sangiovese’s vibrant, acidic backbone, which gives the wine its verve and direction along with some elegant cherry tones. The

merlot adds a bit of mid-palate richness and some warm texture to the sangiovese's brightness while thickening it toward the finish. The spicy, complex cabernet franc is the amalgam for the wine, bringing everything together. This 2007 vintage is sensational, bringing beautifully ripe fruit in stellar conditions. The 2007 wines show it—they drink with a particular ease, elegance and balance.

_____ Bottles of 2006 Selvagrossa Trimpilin @ \$19.99 per bottle

The 2006 Selvagrossa Trimpilin is 100% sangiovese and is vinified in temperature-controlled stainless steel tanks where it remains until after the malolactic fermentation. The wine is then aged in barrique for 16 months. Selvagrossa's first production for the Trimpilin was in 2002 and in this 2006 vintage, 250 cases were produced. The wine is really beginning to blossom now; the sangiovese's tight core of cherry-laced flavors is gradually uncoiling to show this wine's strident purity. In the mouth the wine is spicy, full of complex fruit and hints of vanilla while it begins to broaden across the palate. The finish is vibrant and emphasizes the fruit spice as it lingers deliciously on the palate. To pair it classically, a wide tagliatelle with a veal sauce would be marvelous. Or Vincisgrassi, a much celebrated local lasagne, topped off with white truffles when they are in season.

_____ Bottles of 2005 Principi Butera Deliella @ \$28.99 per bottle

The wine is gorgeous, supple and very well balanced. The nero d'avola has elegant, cherry-like aromatics but is plump, with delicate hints of vanilla and an easy feel across the palate. I'm not a huge fan of heavily barricked wines, especially for more delicate varietals, but this wine has the best of both worlds. There's lots of complex, rich flavor with gentle nudging from the wood. This wine is best served at about 65 degrees or even slightly cooler where its elegance and fruit synthesize into an intriguing and tantalizing finish.

_____ Bottles of 2003 Batasiolo Arsigna Dolcetto @ \$6.99 per bottle

I had all of my co-workers taste this wine just to get their opinions, and everybody liked it. It is a very complex wine with layers of classic *langhe*—well that's road tar actually. To that add whiffs of sweet, ripe berries that flow from what seem to be bubbling cauldrons of condensed jelly. In the mouth the wine is luxurious, soft, rich and smooth while still balanced with good acidity and intrigue. I'd serve this wine at about 64 degrees and have it with delicately grilled fresh sausages and polenta with lots of woody mushrooms.

_____ Bottles of 2003 Monastero Chianti Classico Riserva @ **SUPER SPECIAL \$19.99** per bottle

The vineyards for the 2003 Castello di Monastero Chianti Classico Riserva come from just south of Radda in Chianti, along the via della Malpensata near the Poggio Petroio. It is made with 85% sangiovese and a 15% blend of merlot and cabernet sauvignon, the proportions depending on the vintage. It is aged for one year in small French oak barrels. The wine is lush on the palate, with lots of ripe plum and toasty vanilla, full flavored and broad. This wine is great for spicy, grilled meat or just with a hunk of Parmigiano Reggiano.

_____ Bottles of 2006 Tenuta Scilio Etna Rosso @ \$12.99 per bottle

I love this grape blend. On the palate it reminds me of what nebbiolo or Burgundian pinot noir feel like on the palate: a sweet, ripe center with a veil of tannin surrounding it and holding its richness inside. The nose of the 2006 Tenuta Scilio Etna Rosso is delicate, wafting, more hinting than bold, waiting for a food accompaniment to merge its aromatics. On the palate it is delicate yet very full flavored, with plums, cherries and hints of wild herbs. The long layers of minerals slowly expose themselves. A persistent, elegant and full finish seems to pull you back for another sip. It's subtle but unforgettable.

Premium Wine Club Previous Offerings

_____ Bottle(s) of 2005 Bodegas Sierra Salinas Casa Mira, Alicante, Spain @ \$14.49 per bottle

This is a blend of monastrell, cabernet sauvignon, and garnacha tintorera, which is one of the rare red grape varieties whose skin and pulp are both dark. When Clyde, Alex and I tasted this, we knew we had a hit, and it was just a matter of negotiating a price before we would bring in this wine and feature it in our wine club. The Mira (MEE-rah) shows intense, juicy, fleshy dark fruits, some spice notes from aging in French oak for 18 months, and truly soft, supple finishing tannins. We hope that you enjoy it, perhaps with a grilled NY strip steak? By the way, Robert Parker's *Wine Advocate* liked this wine too; they scored it 93 points. —*Joe Manekin, K&L Buyer, Spanish wines*

_____ Bottle(s) of 2006 Pazo de Señorans Albarino Rias Baixas , Galicia, Spain @ \$13.95 per bottle

Albarino is an extremely versatile white wine that has good body and length but at the same time it mingles in

bright fruit flavors and zippy acidity. The wine has enough power and body to make a chardonnay lover happy, while the citrus and star-fruit flavors wow the sauvignon blanc enthusiast. Here's what Jay Miller of Robert Parker's *Wine Advocate* had to say about the 2006 Pazo de Señorans Albarino: "92 points. Pazo de Señorans is always a candidate for Albarino of the vintage. The grapes are sourced from the lowest-yielding, oldest vines in Rias Baixas. The wine is tank-fermented in small vats, and aged on fine lees with batonnage. Light gold-colored, it offers up a fragrant aromatic array of spring flowers, peach, citrus, and lemon meringue. Crisp, focused, and intensely flavored, it should be consumed now and over the next 3 years." (October 2008)

___ Bottles of 2007 Testarossa Chardonnay Castello, Central Coast @ Inquire

This starts out pale yellow in the glass with intense aromas of banana, fig and lemon with honey accents. Aromas of vanilla bean and papaya also emerge slowly from the glass as the flavors on the palate shift to citrus, exotic tropical fruits and crème brûlée. The finish is silky smooth and soft, with the wine slowly fading away on the palate with just a hint of oak and spice. This is the perfect match for grilled chicken and richer seafood dishes.

___ Bottles of 2006 Hesketh "Usual Suspects" Shiraz, McLaren Vale, Australia @ \$13.95 per bottle

This wine is a blend of 96% shiraz from McLaren Vale and 4% viognier from Mt. Baker in the Adelaide Hills. Aged in a combination of one-, two- and three-year-old French oak barrels, the wine is fresh, bright and round with vibrant fruit flavors such as blackberry and raspberry along with subtle notes of vanilla oak. The wine has deep aromas of dark berry fruit, anise, plums, dried apricots and floral aromas that linger on the lush, intoxicating finish. This wine is the perfect foil for rack of lamb and should age effortlessly for the next five to eight years.

___ Bottles of 2005 Château de l'Estang, "Clos Kalinda Cuvee" Côtes de Castillon @ \$13.95 per bottle

This property is a 26-hectare (53-acre) piece planted on rolling hills in Saint Genes de Castillon at a density of 5000 vines per hectare (lots of vines in small area). The planting is 70% merlot and 30% cabernet franc with the average vine age being 35 years. We love the vibrant style of this wine. Deep color and blackberry aromas with a touch of cassis. The tannins are round and the wine has great acidity so it will age well in your cellar. We recommend decanting this wine one hour before serving it. Perfect with a winter stew or even a prime rib roast. Very informative back label here. Enjoy! — *Clyde Beffa Jr.*

___ Bottles of Kalinda Sekt Riesling @ \$12.95 per bottle

Sekt is the German name for sparkling wine, which the Germans are passionate about and drink on a regular basis. Produced of 100% riesling, this sparkling wine is fresh and vibrant with fine bubbles and a creamy mouth feel underscored by the beautiful stone fruits and snappy acidity that we love in riesling. At 11.5% alcohol this is a lighter style of bubbly that won't overwhelm the palate before a meal or become too taxing when many wines are served.

Best Buy Wine Club Previous Offerings

___ Bottles of 2007 Domaine Comte Louis de Clermont-Tonnerre Côtes du Rhône Très Vieilles Vignes @ \$9.49 per bottle

The 2007 Côtes du Rhône Comte Louis Clermont-Tonnerre "La Berardièrre 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 to five years. This grenache-based cuvée comes from old vines grown in Cairanne, Côtes du Rhône-Villages. The importer says the vines are at least 60 to 70 years of age. The Comte Louis Clermont-Tonnerre "La Berardièrre Très Vieilles Vignes" has always been a huge hit amongst our customers and our staff, and we're guessing that the 2007 bottling will be no exception. Enjoy with fennel-roasted chicken with zucchini stuffing, or slow roasted duck with green olives. — *Mulan Chan*

___ Bottles of 2008 Coteaux du Languedoc Prieuré Saint Hippolyte Rosé @ \$7.99 per bottle

This thirst-quenching pink is composed of equal parts syrah and grenache. It is produced in the *saignée* method, which creates a dry, yet full bodied and deeply pink wine redolent of watermelon, strawberry and rose petals. Although it is bold and extra juicy, the Prieuré Saint Hippolyte also possesses impressive acidity, which will please those who appreciate really balanced wines. Serve chilled, and enjoy with just about anything you dare throw on the grill this summer, including ahi tuna steaks or whole snapper with a side of ratatouille. Delicious! — *Mulan Chan*
Here's what K&L's Clyde Beffa Jr. wrote about this wine: "Rich and concentrated, this is also impressively nuanced, and bright acidity makes it an ideal partner to all kinds of foods, fresh fish and white meat, to spicy cuisine."

___ Bottles of 2006 St. Clement Chardonnay, Carneros @ \$9.49 per bottle

This is everything you want from a Napa Valley Chardonnay. It has a light golden color with aromas of sliced pineapple, white peach, acacia blossoms and apple. Once the wine hits your palate flavors of tropical fruits, smoke and dried hay mingle with nice toasty oak accents and brisk acidity. This wine is perfect for your next party or function and can pair well with chicken, salad courses, or alone as an apéritif.

___ Bottles of 2005 Château La Gatte Tradition, Bordeaux @ \$8.99 per bottle

One of our favorite Bordeaux properties for great value, La Gatte is an honest, great tasting, superb value red. This wine is 80% merlot and 20% cabernet sauvignon. It has firm but round tannins which require it to be decanted or (optimally) opened at least thirty minutes before serving. Great deep color, nose of dark fruit, minerals, stones, light spice. It has nice grip and definition on the palate, balanced, higher than usual in alcohol (13,8%) but not distracting. We again find mineral, dark fruit, and cherry on the palate; bright acidity, admirable finish. This wine shows at its best with roasted meats, dried sausage, sharp cheeses, charcuterie. It can be left opened, un-pumped, for three days before the volatile acidity attacks.

___ Bottles of 2008 Kalinda Sauvignon Blanc, Mendocino County @ \$8.99 per bottle

The 2008 Kalinda Sauvignon Blanc Mendocino County has stunning depth and power with crisp, bright fruit flavors of lemon zest, lime blossoms and fig along with a steely, zesty finish. It has a slight hint of richness on the finish and should pair well with oysters or seafood. Enjoy it slightly chilled before your next great meal.

___ Bottles of 2006 Wall Cellars Zinfandel, Napa Valley @ \$9.99 per bottle

The 2006 Wall Cellars Zinfandel Napa Valley is a deep red hue with subtle notes of cherry kirsch, roasted meats and white pepper. On the palate the wine is juicy and full with flavors of red raspberry, apricot, plum, spice cake and notes of smoke. The wine has great balance and depth with a good mix of tannin, fruit, sugar, alcohol and acidity with everything in its proper balance. This wine is perfect for your next meal of pizza, simple pasta dish with red sauce or grilled red meat. It could probably age well for a few years, but who cares?

___ Bottles of 2006 Chateau Souverain Chardonnay Alexander Valley @ \$9.49 per bottle

This is everything you could want from a California chardonnay. The wine starts out with a tantalizing nose of white flowers, tropical fruits and sweet, rich oak. On the palate the wine has surprisingly good balance with bright zippy fruit, good mouthfeel, sweet, rich oak and enough acidity to keep the wine lively and not appear heavy at all. If you're on the constant search for a case-worthy chardonnay then your odyssey is over, because the 2006 Chateau Souverain is the "holy grail" of chardonnay values.

Additional Club Specials

2005 Château Lascombes, Margaux

Special Club Price \$69.99 (Regular K&L price \$74.99)

95 points from Robert Parker: "A gorgeous example of Lascombes, the 2005, a blend of 52% Cabernet Sauvignon, 45% Merlot, and the rest Petit Verdot, continues the remarkable turn-around in quality that began five years ago. A stunningly opulent wine with a dense purple color, the 2005 possesses a beautiful perfume of spring flowers, blueberries, blackberries, creosote, and graphite, full body, silky but noticeable tannins, a layered mouthfeel, and a stunning, 45+-second finish. This is a brilliant, modern-styled Margaux that should age for 30-35 years." *Wine Spectator* gave it 93 points: "Dark in color, with an impressive nose of licorice, toasty oak, chocolate and blackberry. Full-bodied, with silky tannins and a long, caressing finish. Very pretty and structured." (03/08)

2005 Château de la Gardine Châteauneuf-du-Pape

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

Showing magnificently right now, like many of the magnificent 2005 Châteauneuf-du-Papes. It has a seductive nose of black plums, spice, minced meat and creosote aromas that give way to a palate with a kaleidoscope of flavors such as dark chocolate, espresso, cherry liqueur and black fruits, framed by sweet, opulent oak. The finish, while bold, is buffered nicely by the racy acidity and copious tannins, which hint at a wine easily capable of aging gracefully for the next five to 15 years. –Alex Pross