



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

August 2010

Dear K&L Wine Club Members,

With the warmer weather now in full effect we have several offerings this month guaranteed to help you escape the summertime heat and put a smile on your face. One of the big reasons why Napa Valley produces great vintage after great vintage of cabernet sauvignon is the late burst of heat that typically comes near the end of the growing season, bringing the fruit to full maturity and potential.

Let's start off with our Champagne Club. Champagne is one of the most versatile wines. You can use it as an apéritif to get your juices flowing, pair it with a salad or appetizers, and use it as a foil with either seafood or fowl. You can pair a big, rich and yeasty Champagne such as Krug with a steak, or a demi-sec Champagne with a cheese plate or a dessert such as an apple crisp or fruit cobbler. I think the world would be a better, happier place if we all drank a little bit more Champagne. This month both of our selections should serve as a great reminder as to why Champagne is more than just a celebratory drink.

Our two Signature Red wines are perfect examples of great California red wines. Ridge easily ranks in my top ten California wineries with their amazingly consistent array of zinfandels and Bordeaux blend reds as well as their surprisingly great chardonnays. The 2007 Ridge Zinfandel Paso Robles is a succulent, fruit-forward offering that just oozes ripe red fruit flavors. Enjoy it out on the deck while grilling your favorite meats, or with a pizza. The 2003 Juslyn Perry's Blend Napa Valley is proof many Napa Valley wines need a few years in the bottle to display the glorious heights they can achieve.

In the Premium Club this month we feature two wines that display elegance, balance and harmony rather than power, with the 2005 Girardin Bourgogne Rouge "Emotions de Terroir," an absolute steal of a gorgeous 2005 red, and the 2008 Iron Horse Chardonnay Green Valley, which displays green apples, wet stone and subtle floral notes as opposed to the rich and buttery style. Both wines are perfect matches to food with their subtle flavors, good acidity and complex aromas.

The Best Buy Club has two great drinking wines that are perfect either with food or as party wines. The Guigal Côtes du Rhône is a perennial value and in a great vintage such as 2005 it totally over delivers for the money. The second wine is the 2009 Noble Torrontes from Argentina with floral aromatics, good acidity and delicate fruit flavors.

Last but not least is the Italiano Club. This month the club has two great red wines: the 2007 Tenuta San Francesco "Tramonti" Rosso, and the 2007 Ferrero "me" Merlot. Each truly expresses the grapes from which it is made and the unique terroir from which it originates. The Italiano Club is all about finding wines that showcase what Italy does best, which is grow distinctive wines from varietals and regions that marry well with cuisine. Whether it is an indigenous grape or a famed varietal that has found the ideal location, the Italiano Club has the perfect Italian wine for you.

Enjoy all of our club selections this month and please make sure to check out our club specials towards the back of this month's newsletter. We have added some new great deals in wine and spirits.

Cheers, & Go Giants!

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

# Signature Red Collection Wine Club

## 2007 Ridge Paso Robles Zinfandel

Ridge Vineyards is so impressive that every time I get the chance to feature one of their wines in a club I jump at it. I love Ridge wines and consider this not only one of the best wineries in California, but also one of the most important. Along with helping to save the zinfandel grape from extinction by showing what great and complex wines can be produced from it, Ridge also helped to pioneer the idea of single-vineyard wines such as Pagani, Lytton Springs and York Creek vineyards.

The Dusi Ranch vineyard from which the 2007 Ridge Paso Robles Zinfandel is sourced is Ridge's sole vineyard in the Central Coast region and is planted entirely to zinfandel. The Dusi Vineyard is over 80 years old, highly unusual for a Central Coast vineyard. These vines display both rich fruit and complexity thanks to the age of the vines.

This wine is 100% zinfandel and it absolutely screams zinfandel with the very first whiff. This is all black and red fruit aromas mingled with spice and chocolate accents. On the palate it is smooth and rich with flavors of black plum, black cherry, gravelly earth, crushed pepper and sweet oak. With round, ripe tannins and lively acidity, this wine has great complexity and a long sensuous finish. It will age effortlessly over the next ten-plus years but can also be enjoyed in its hedonistic youth. It will pair perfectly with grilled meats or your favorite pizza. 91 points, *Wine Spectator*; 90 points, *Connoisseurs' Guide*.

A quick note for baseball lovers, especially San Francisco Giants fans: As I was sitting down to write this my co-worker and Bordeaux expert Ralph Sands had a message from none other than Willie McCovey. Willie called in to say he was about to watch the All-Star game but he had just tasted the 2007 Ridge Paso Robles Zinfandel with some ribs and it was great and to be sure to get him some more. If this wine is good enough for a Hall of Fame first-baseman then it's good enough for me!

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

## 2003 Juslyn Napa Valley Perry's Blend

When British expatriots Perry and Carolyn Butler moved to California in 1982, they never dreamed they would own 42 acres of prime vineyard land in the heart of Napa Valley. They arrived in California as high-tech pioneers and founded their own computer company in the Bay Area. After routine 80-hour work weeks, the couple relaxed during weekend trips to Napa Valley, where they were bitten by the wine bug. Dreams of high-tech dominance soon turned to thoughts of returning to the land and grape growing. In 1997, the dream became a reality when Perry and Carolyn sold their computer business and founded Juslyn Vineyards on a site overlooking the renowned Spring Mountain Winery. (The name Juslyn combines the names Justine, the Butlers' daughter, and Carolyn.) In 1998, as they waited patiently for their own vines to mature, they made their first vintage of Juslyn wine from grapes purchased from Andy Beckstoffer. Their patience paid in 2000, when they were able to harvest their estate grapes for the first time and produce 80 cases of Spring Mountain cabernet sauvignon. Since then, there's been no turning back.



*The Ridge team: left to right, Eric Baugher, VP Winemaking Monte Bello; Paul Draper, CEO/Winemaker; David Gates, VP Vineyard Operations; John Olney, VP winemaking Lytton Springs.*

The 2003 Juslyn Napa Valley Perry's blend is a blend of 89% cabernet sauvignon, 8% cabernet franc and 3% merlot. The vineyard percentages are 40% George III (Rutherford), 35% Tokalon (Oakville) and 25% Spring Mountain. This wine has developed quite nicely since bottling and the very first sniff puts you on notice that this is a very serious wine. Aromas of black cherry, cedar, lavender and vanilla spring from the glass while the palate is an array of flavors—black fruits, espresso, chocolate and a touch of mocha. The wine has great legs and can age for an additional five years but it's drinking so well right now, why wait to enjoy this masterpiece. 92 points, Robert Parker.

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



*Tokalon Vineyard, Oakville, Napa Valley.*

## Champagne Club

### **Andre Jacquart Brut Experience Blanc de Blanc**

We were lucky to get this delicious bubbly, as production is less than 800 cases. The Doyard family owns the property and uses only estate grapes in this Champagne. It is 100% chardonnay (of course) from the Vertus and Le Mesnil sur Oger regions of Champagne. The alcoholic fermentation takes place in both wooden barrels and stainless steel tanks. Only the “Cuvée” wines are kept. Malolactic fermentation is prevented to keep the maximum freshness. The wine is then aged in tanks and barrels for eight months before undergoing a light filtration and bottling. The wine stays on its lees in bottle for a minimum of two years before disgorging with a lightly dosed liqueur of 3 grams/liter. The bottles stay a minimum of three months in the cellar before they are sold to ensure a harmonious blend between the sugar and the wine. The disgorgement date is written on each back label.

Enough about the stats. This bubbly has spicy aromas with vanilla nuances. On the palate this beauty has hints of honey and apricot. It is rich with great balancing acidity and a very focused finish. This wine normally sells for \$45 to \$50. *The Wine Spectator* scored it 91 points and I score it 92! —*Clyde Beffa*

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

### **Pierre Cellier Brut Prestige Champagne**

Gary and I tasted this beauty at a delightful Sunday afternoon lunch on March 21st in Epernay at the One-Star Les Berceaux restaurant with the charming Chantel Gonet. We bought it on the spot for our club members and I believe nobody else has it in the USA! Cellier is Madame Gonet's maiden name. This bubbly is one third pinot noir (for the fruitiness), one third chardonnay (for finesse and longevity) and one third pinot meunier (for the balance). The chardonnay comes from the Côte des Blancs and Montgueux, while the pinot noir is from Vertus (Premier Cru) and the Montagne de Reims, and the pinot meunier from the Vallee de la Marne. The wine is composed of 10% of Vin de Reserve and 90% of the vintage 2007 and it was bottled in February, 2008. It was made in the traditional method, with the grapes harvested by hand. The wines stay in stainless steel vats and vats in Epoxy for six months and then it's aged in the bottle for two years in their cellars in Mesnil. We found the result quite delicious. This Champagne has a very fruity, perfumey aroma with hints of citrus underneath. Very broad in the mouth and a focused, fruity finish. It is quite round and completely delicious. —*Clyde Beffa*

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

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

## 2007 Ferrero Merlot "Me"

Montepulciano (the grape) is often confused with Montepulciano (the wine and the town). Just to make things more difficult, this producer from Montalcino is now making a Montepulciano. Italians! To create something in addition to their Brunello and Rosso di Montalcino, Pablo Harri and Claudia Ferrero purchased some land just outside of Montalcino's territory and planted only non-sangiovese grapes: cabernet sauvignon, merlot, alicante and montepulciano. When Guido Parres and I visited Pablo and Claudia this last February we had already tasted these wines for several years starting with their first production and, well, we didn't buy them. This year we were stunned by the sudden jump in character. The wines were always impeccably made, but what a difference a few years of vineyard age can make!

Montepulciano is one of Italy's great grapes, but unfortunately it has had a history of being simple and poorly made, mostly to fill grocery store shelves at \$3.99. In fact its potential as a grape varietal is astounding when it's treated properly. This 2007 Ferrero "Me" astounded us. It benefits from the stellar 2007 vintage, which allowed the grape to ripen fully and develop its full potential. Upon entry the wine shows richness yet it is the great balance that is so rewarding. The wine is spicy, brambly and shows great depth of flavor and a lingering finish. If we were in Montalcino we'd drink it with Pinci (hand-rolled thick spaghetti) with a wild boar ragu. You'll love it.

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

## Tenuta de San Francesco Tramonti Rosso

One of the fastest growing segments of the Italian wine business is wine from Campania. Campania supplied the Romans with oceans of wine and is home to Naples and Mount Vesuvius. At this year's Vintaly show, a wine from just off the Amalfi coast south of Naples absolutely thrilled and shocked me. Tenuta San Francesco is in my experience unique. It is owned by the Bove, D'Avino and Giordano families and they work it together. These families decided in 2004 to produce wine from these historical vineyards the likes of which you couldn't find anywhere in America.



*Gaetano Bove with old vines of Tenuta San Francesco.*

These unbelievable vines, over 100 years old, stretch out over almost ten acres, producing tintore and piediroso grapes using the ancient pergola system. I actually was thrilled about this wine before I knew what was in it or how they grew it.

The 2007 Tenuta San Francesco Tramonti Rosso (40% tinterosse, 40% aglianico & 20% piediroso) has a wonderful richness in the mouth but is balanced with a freshening acidity that lightens and lengthens it on the palate. Flavors? Okay, this is not a simple wine. It is full of earth, stone and a kiss of salt water yet coupled with a ripeness and bold fruitiness, not sweetened mono-flavor fruits but more spicy forest fruits, blackberry and red currant. Yet this is a simple wine, only 13% alcohol, that spends only three to four months in botte (a big barrel, usually 25hl-plus). It is supple and flowing with a long finish. I love this wine and would suggest having it with pasta and your favorite meat sauce.

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

# Premium Wine Club

## 2008 Iron Horse Green Valley Chardonnay

Iron Horse Vineyards can trace its humble beginnings to a visit from Barry and Audrey Sterling in February 1976 in pouring rain. Driving down Ross Station Road, they crested the knoll and the view opened up to 300 acres of gentle rolling hills with a wall of trees behind. It looked like Camelot to

them. Incurable romantics, and having extraordinary vision, they bought the property in just two weeks.

In those days, Iron Horse was the most westerly vineyard in Sonoma County. The agricultural extension agents from UC Davis recommended they look further east, as this vineyard was prone to frost as late as June first, well after bud-break, jeopardizing the crop. But having lived in France, the Sterlings knew the cool, foggy climate was exactly what they were looking for to grow chardonnay and pinot noir. A native San Franciscan, Audrey Sterling had spent part of her summers on the Russian River and was familiar with the area.

They built the winery, and in 1978 produced their first vintage of Estate Chardonnay. The winery officially opened in 1979 with the first vintage of Estate Pinot Noir on Barry Sterling's 50th birthday. The first vintage for the Sparkling Wines was 1980.

The name Iron Horse came from a train that stopped at Ross Station in the early 20th Century. The logo, the rampant horse on a weathervane, came from a weathervane that was unearthed when they were leveling the ground to build the winery.

The 2008 Iron Horse Green Valley Chardonnay, all estate grown, is an exemplary cool-climate chardonnay. Notes of spiced pear, clementine and banana aromas waft from the glass. The palate is a mixture of minerality, lychee and apple flavors nicely juxtaposed against French oak barrels. The wine has great balance and length without being too heavy or losing its elegance. A great food wine, this can be paired with your favorite salads, seafood or chicken.

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

## **2005 Bourgogne Rouge “Emotions de Terroir,” Vincent Girardin**

Vincent Girardin turns out terrific Burgundies, and in a vintage as wonderful as 2005, he really shines. With meticulous care, all of the grapes are hand-harvested and then they are sorted twice to ensure clean and healthy fruit. After a cold soak to extract color and richness, fermentation starts naturally with the wild yeasts from the vineyards. Girardin makes fairly modern, clean wines, with lovely fruit and lots of character. This is a terrific wine from one of the best vintages in Burgundy in the last 40 years—at special pricing.

As Burghound (Allen Meadows) writes about Vincent Girardin in this vintage: “The last few vintages really do seem to corroborate what he’s saying about wanting to make more classically styled wines.” And to this end Vincent Girardin told Allen Meadows that he used up to 60% of the stems in his wine from the Côte de Nuits. Vincent went on to say, “2005 is an aristocratic vintage that isn’t at all fruity or forward and thus I did long but soft vinifications with no punch downs, only pump-overs. And I’m also doing a long élevage as well with less new wood too, which is to say between 30 and 40%.”

This 2005 Bourgogne Rouge “Emotions de Terroir” will show how well the wines from this terrific vintage will age. The grapes for this cuvee are 75% from Marsannay, 10% from Gevrey-Chambertin, and 15% from Bourgogne vineyards below Chambolle-Musigny and Vosne-Romanée. It is a terrific wine, with a black licorice and brambly character. It is bottled with a Stelvin finish so there are no corked bottles, and it has aged very slowly, leaving it bright and youthful still. Decant this for a half hour to watch it open up. It shows concentrated, deep fruit and lots of weight. Try a grilled Portobello mushroom or a steak on the barbecue with this, and you will be most happy.

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



*Iron Horse vineyards.*



*Vincent Girardin.*

# Best Buy Wine Club

## 2009 Noble Torrontes

Torrontes is an aromatic white wine grape varietal. White wine grapes are either aromatic or non-aromatic. One non-aromatic varietal is chardonnay—you might have heard of it. Aromatic grapes are naturally high in compounds that make them very distinctive in taste and aroma without needing to grow on expensive real estate or be aged in fancy French oak barrels. Riesling, sauvignon blanc and muscat are aromatic varietals.

Torrontes is a member of the Malvasian family of grapes, which originated in the eastern Mediterranean and then slowly made its way through Italy and various islands, including the Greek islands and Sicily and Madeira. Eventually, presumably via Spanish missionaries, torrontes made it to Argentina (as well as to Chile, where it is traditionally used in pisco production). Nowadays, torrontes has become popular in Argentina and in the US, where it has developed quite the following for its intense floral aromatics and fresh, balanced fruit flavors. Certain wines drink as though you are literally chomping on a freshly picked grape; torrontes is one of these.



*Vineyards in Argentina.*

The Noble winery is based in Mendoza, Argentina, in the foothills of the Andes. The 2009 Noble Torrontes is quite spicy, exotic and floral on the nose, with aromas that suggest rose water, perhaps even Turkish delight. On the palate, white peaches blend with sweet fennel, maintaining focus and balance with decent acidity to tie the wine together. Drink this wine on its own, or to accompany your favorite ceviche recipe. It would also pair nicely with a halibut topped with any type of fresh salsa. —*Joe Manekin, K&L's Spanish, Portuguese, Latin American Wine Buyer*

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

## 2005 Guigal Côtes du Rhône

Our wine club members are no strangers to the incredible values that Guigal offers when it comes to great Rhône wines and we are never afraid to go back to the well if the water is right. So when the chance arose to put the 2005 Guigal Côtes du Rhône in the Best Buy Club I jumped for it. 2005 was an amazing vintage in the Rhône and except for the 2007 it may be the best Rhône vintage in the last five to ten years. Because of Guigal's vast number of contracts, they can control the quality of their contracted fruit. This means they are able to keep their Côtes du Rhône at an unusually high quality for your dollar.

The 2005 Guigal Côtes du Rhône is a blend of 50% syrah and 50% grenache. This wine has sweet aromas of berry fruit, kirsch, smoked meat, violet and graphite notes. On the palate it is dense and chewy with flavors of cherry, black raspberry and hints of cocoa. The wine displays supple and silky tannins that give a velvety texture and a lush mouthfeel. This is an awesome value and a benchmark for the category.

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

## 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](mailto:theclubs@klwines.com).

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

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

*For a complete, up-to-date inventory listing visit us online at: [www.klwines.com](http://www.klwines.com)*

## Signature Red Club Previous Offerings

\_\_\_ Bottle(s) of 2007 Moulin de Gardette Gigondas "Tradition" @ \$23.99 per bottle

A lovely Gigondas from the outstanding 2007 vintage. It exudes super-bright cherry notes, along with hints of saffras, black olive and cocoa power. This southern Rhône beauty possesses very nice balance and exceptional mid-palate richness. Medium-fine tannins and good acidity make the finish on this wine elegant and lithe rather than coarse and ponderous. Crack open a bottle of the Tradition and enjoy with grilled chicken and fig sausages or a homemade wild-mushroom pizza!

\_\_\_ Bottle(s) of 2007 Etude Pinot Noir Carneros @ Inquire

The 2007 Etude Pinot Noir Carneros is absolutely intoxicating. This wine has great balance and complexity while never losing its tension on the palate. The finish is long and graceful with flavors of red berries slowly fading away on the 30-second-plus finish. This wine can be cellared for five years but is so perfectly balanced now you can drink it in its youth. It can be paired with duck or salmon. Acclaim: 90 points, Robert Parker; 92 points, *Wine Enthusiast*.

\_\_\_ Bottle(s) of 2006 L'Ecole No. 41 "Perigee" Seven Hills Vineyard, Walla Walla, WA @ Inquire

This wine has a deep, dark red hue in the glass and aromas of cedar, pencil lead, crème de cassis and notes of baker's chocolate. On the palate the wine is full-bodied and reminiscent of a fine St. Emilion with blackcurrant, blackberry, violet and mineral flavors. This wine is seamless with a long, silky finish. It's the perfect match for a filet mignon and can be drunk now in its hedonistic youth or squirreled away and enjoyed 15 years from now when it should reveal further complexities and flavors. 93 points, Robert Parker's *Wine Advocate*; 93 points, *Wine Enthusiast*.

\_\_\_ Bottle(s) of 2007 Fogdog Pinot Noir Sonoma Coast @ \$24.99 per bottle

The 2007 Fogdog Pinot Noir Sonoma Coast is a beautiful expression of what the Sonoma Coast is capable of producing when great vineyards meet great winemaking. A blend of grapes from the three vineyard sites, it has a very pronounced perfume of sour-cherry compote with layers of cinnamon, spice, black tea and wet earth. The 2007 vintage was fantastic for the production of concentrated Sonoma Coast pinot noir and the Fogdog embodies the very best of what the 2007 vintage has to offer in pinot noir. This wine screams to be paired with either a duck breast or lamb chop and should be consumed and enjoyed in its youth. 90 points, *Wine Spectator*.

\_\_\_ Bottle(s) of 2006 Robert Craig Cabernet Sauvignon, Mt. Veeder @ Inquire

This Mt. Veeder Cabernet Sauvignon starts out with brooding dark fruits on the nose with a hint of espresso and scorched earth which then leads to a palate of sweet berry fruit and chocolate notes. This wine has layers of complexity along with great structure, body and harmony of fruit, oak, tannin and acidity. This is what mountain-grown cabernet sauvignon is all about. It was given 93 points by Robert Parker and 90 points by *Wine Spectator*.

\_\_\_ Bottle(s) of 2005 Domaine Chapelle Santenay Premier Cru "Beaurepaire" @ \$24.49 per bottle

Beaurepaire is an east-facing vineyard, on a slope with clay and limestone in the rocky soil. Half of the vineyard is 45 years old, while the other half of the vines were replanted 18 years ago. This wine shows lovely material on the mid-palate, with rich, dark fruit and an interesting earthy character. This is a wonderful value from a terrific vintage, made possible only by our direct import from the producer. —*Keith Wollenberg, K&L Burgundy Buyer*

\_\_\_ Bottle(s) of 2006 Domaine Les Pallieres Gigondas @ \$23.99 per bottle

This wine is gorgeous with a seductive nose of red fruits, fresh earth, flowers and hints of Asian spice. The palate is a kaleidoscope of dark berry fruit, earth, minerals and subtle spices, all of which play nicely against a backdrop of firm tannins and good acidity. You can enjoy it with rich mushroom, pork or lamb dishes. It can age flawlessly for the next five to ten years. It received 92 points from Stephen Tanzer's *International Wine Cellar*.

\_\_\_\_\_ Bottle(s) of 2007 Tarras Vineyard Estate Pinot Noir Central Otago New Zealand @ \$22.99 per bottle  
The 2007 Estate has a bouquet that is bright and lifted with notes of plum, strawberry and cherry along with hints of earth and minerals. On the palate, the wine is elegant with excellent balance, smooth silky tannins and a long persistent finish. Enjoy this lovely wine with salmon, roast chicken or some grilled lamb chops.

\_\_\_\_\_ Bottle(s) of 2005 Castello di Ama Chianti Classico @ \$24.99 per bottle  
This wine is powerful, dense, age-worthy and drinkable all at the same time. There's a density of fruit and flavor here that comes from very fine, silky tannins that lend structure and nuance to this wine. The palate displays flavors of dark cherries, black licorice and sweet spice while the finish is like slowly plunging into a bed draped in luxurious velvet. This wine will be a wonderful match with veal, a rich risotto or any other authentic Italian dish. It received 90 points from Robert Parker's *Wine Advocate*.

\_\_\_\_\_ Bottle(s) 2006 Chante Cigale Châteauneuf-du-Pape @ **SUPER SPECIAL \$21.99 per bottle**  
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 Rhône's from the appellation, allowing those who wish to drink a bottle (or two) of the 2006 now to do so with immense pleasure. —*Mulan Chan*

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

\_\_\_\_\_ Bottle(s) of Roederer Carte Blanche @ \$34.99 per bottle  
This Louis Roederer "Carte Blanche" Extra Dry Champagne is the first "extra dry" ever in the club. The blend is 57% pinot noir, 33% chardonnay and 10% meunier and the wine is aged for three years on the lees. This is the perfect after-dinner Champagne and goes very well with fruit tarts and other delicate desserts. It is also just a great drink when you feel like something a little bit sweeter. Only 650 six-bottle cases imported.

\_\_\_\_\_ Bottle(s) of Pommery "Brut Apanage" @ \$34.99 per bottle  
Made by Pommery specifically for pairing with food, it is aged six months longer than their Brut Royal, for a total of 42 months on the lees. The dosage is lower, and the selection far more strict: Only half of the forty villages that can go into the Royal make the cut for the Apanage. Pair with a rich fish dish, or chicken with a cream sauce.

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

\_\_\_\_\_ Bottle(s) of 2007 Baglio di Pianetto "Ficiligno" @ \$14.99 per bottle  
2007 Baglio di Pianetto Ficiligno is a blend of 50% vignonier and 50% insolia. Yes, that vignonier. I drank this wine over the course of about six hours and it was truly enlightening. I started out with it right out of the fridge thinking that these two grape varieties, both notoriously low acid, would need the cold to freshen up a bit. Wrong. I actually found the wine slightly clumsy when very cold. At a more ambient temperature the flavors really began to open and integrate, and the mouth feel was much more harmonious. All of a sudden it was a Middle Eastern spice parade, complex, lush, luxurious and really interesting.

\_\_\_\_\_ Bottle(s) of 2004 Baglio di Pianetto "Carduni" @ \$23.99 per bottle  
A Sicilian vignonier blend is not nearly as radical as a Sicilian wine that's 100% petit verdot. That's what this is made of! Petit verdot is used in Bordeaux but rarely, as the Italians would say, in purezza. Petit verdot has a lot of good qualities; it has body, color, and rich and complex flavors. In Bordeaux it is used in small quantities because it doesn't always ripen. At the Baglio di Pianetto the growing season is long and fall rains aren't the problem they can be in Bordeaux. The cool nights at Baglio di Pianetto lengthen the growing season extensively—these grapes were harvested October 26th and 27th. The wine is really striking, powerful and rich showing a density on the palate. The nose is full of very complex, camphor-like aromatics, hints of sage and a touch of vanilla.

\_\_\_\_\_ Bottle(s) of 2006 Col d'Orcia Rosso di Montalcino @ \$19.99 per bottle  
The fruit in this wine is restrained: Col d'Orcia isn't looking for a fruit bomb. They are traditionalists (the estate is owned by the Count Francesco Marone Cinzano), and they want balance. The wine is aged in 50- and 75-

hectoliter barrels (those are really big barrels) and then a small portion in barrique. The big barrels keep the wine from being influenced by flavors, tannin or oxidation that occurs in the barrique. Then a small percentage does go into barrique, adding a bit of polish and suaveness. Sweet earth and leather with hints of cherry and plum and a long finish highlight the character of this wine. I would have it with Pinci, the classic Montalcino hand-rolled thick spaghetti noodles with a meat ragu. Enjoy!

\_\_\_\_\_ Bottle(s) of 2006 Vetrere Lago della Pergola Rosso @ \$14.99 per bottle

The 2006 Vetrere Lago della Pergola, a blend of an indigenous varietal called negroamaro, and cabernet sauvignon. Negroamaro is a grape that often is rustic, ill-mannered and uncooperative, while cabernet sauvignon is a thoroughbred, well-trained and domesticated. In this wine the cab pulls the negroamaro in line and gives structure, which allows the negroamaro to relax and give the cab some weight, personality and a little wink of an eye. Soft and luscious yet with structure, balance and decided intrigue, this wine is part of the new Puglia, character reformatted. I hope you enjoy it.

\_\_\_\_\_ Bottle(s) of 2006 I Favati Campi Taurasini “Cretarossa” @ \$16.99 per bottle

The Favati family makes about 4000 cases of wine a year, including some white (a Taurasi) as well as the I Favati Campi Taurasini “Cretarossa.” I just love this wine’s full and powerful palate feel. It is luscious and filling but at the same time has good structure and length. It has loads of deep black cherry fruit coupled with a supple and mouth-filling richness that just goes on and on. Hints of middle eastern spice emerge as the wine comes to the end of its long finish. This is definitely a wine to have with food, cheeses, braised meats or a big New York steak.

\_\_\_\_\_ Bottle(s) 2008 Ermacora Refosco dal Peduncolo Rosso COF @ \$13.99 per bottle

The 2008 Ermacora Refosco dal Peduncolo Rosso COF is, in a word, just delicious. The wine is made in stainless-steel tanks and sees no wood aging and it is truly fresh and vibrant. It has scintillating flavors highlighted by a mix of gravelly earth and tobacco with a chocolatey ripeness. I love to drink this wine slightly cool; cellar temperature, 62 degrees, would be fine. This wine is perfect for just sitting around and enjoying some cured meats, salami and cheese, or with country stew dishes such as goulash or braised meats.

\_\_\_\_\_ Bottle(s) of 2007 Bricco del Cucù Dolcetto di Dogliani @ \$12.99 per bottle

This is Dolcetto di Dogliani country where dolcetto is King! No nebbiolo, no barbera, just dolcetto! Dario’s Sciolla family has been growing grapes here for generations. The vineyards surround the family home but Dario was the first to bottle wine. Dario is a very humble man and the success of his wines in Italy hasn’t changed his pulse rate—he is a steady-as-she-goes guy. His winery is about as big as your garage so he is a real garagiste. *Gambero Rosso*, Italy’s premier wine critics, have given his wines great scores. The 2007 Bricco del Cucù Dolcetto di Dogliani got 2 out of 3 glasses (3 being the highest) and got a nod (an \*) as having a great price to quality ratio. I love the fruit; it has of a chocolatey character to it, ripe and full but still imbued with spice. Lots of color, excellent balance and depth.

\_\_\_\_\_ Bottle(s) of 2004 Nino Negri Sassella Superiore “Le Tense” @ \$23.99 per bottle

I would be remiss to say that nebbiolo is an easy wine to understand; it isn’t. It takes years of experience. The wine’s charm, character, power and intrigue are always lodged in some tiny crevice, some raw rock wall that you must climb with pitons to see and feel—but when you have climbed this mountain there is nothing like that complete understanding of nebbiolo. Note that a Burgundy glass is essential for nebbiolo. Also, Valtellina wines are not cocktail wines: They need food. To experience the classic pairing, have it with Pizzoccheri, the buckwheat pasta that is the Valtellina “national” dish.

\_\_\_\_\_ Bottle(s) of 2006 Curto Nero d’Avola “Eloro” @ \$13.99 per bottle

This Sicilian wine just slides across your palate, plush and lithe, slowly releasing the flavors. Many wines I taste have layers or strata of flavor. This wine doesn’t feel subterranean; it is more like a silk brocade, intricate, tactile and completely in the present. This isn’t a wine for long aging; it is for sharing with friends and enjoying with food. About the food: Sicily for me is always about some form of eggplant whether in caponata or on a pasta, or grilled and drizzled with oil. I would suggest a penne-like pasta with a caponata-type sauce; spare the cheese please.

\_\_\_\_\_ Bottle(s) of 2008 Mutti “Bosco Barona” Barbera Colli Tortonesi @ \$13.99 per bottle

The 2008 vintage is a classically styled wine by Andrea Mutti, with brilliant ripe-fruit aromatics yet with a body that is sinew and muscle. Barbera is a naturally high-acid variety and that’s clearly visible in this wine, giving the flavors a focal center to draw the wine into a long finish. Andrea’s Barbera always shows a vibrant wild-cherry aromatic with just a hint of ripeness—not sweetness, but ripeness that aids the wafting aromatics and braids them into an animated and lively

finish. This is not a cocktail wine, it is all about food. In these cooler winter months the woody flavors excite me: wild mushrooms and risotto, chanterelles, porcini, a fat, butter-rich polenta with grilled sausage, game birds, duck. Okay, you get the idea. You'll love this wine!

\_\_\_\_\_ Bottle(s) of 2005 Poderi San Lazzaro "Grifola" Marche IGT @ Inquire

Paolo Capriotti's Grifola is 100% montepulciano and aged in small French oak casks for 16 months. The results are potent. Deeply colored and richly aromatic, the Grifola's entry into your mouth is one of supple structure and abundant richness. The flavors speak of ripeness but the wine's real character is in its depth. Decant this wine an hour or two before you pour it, and then watch it as it grows in your glass! Its silky palate feel is luxurious and makes me want to just sit down and start drinking. With a rack of lamb I could be tempted to drink a serious amount of this wine.

## **Premium Wine Club Previous Offerings**

\_\_\_\_\_ Bottle(s) of 2009 Josef Leitz Rudesheimer Klosterlay Riesling Spatlese @ \$14.99 per bottle

A K&L Exclusive Bottling! Rudesheim is the last village along the Rhine River just before it takes its ninety-degree turn back up north toward the town of Koblenz. The Klosterlay vineyard, perched overlooking the village, is easily spotted from the river due to the beautiful and prominent presence of The Abbey of St. Hildegard (hence Kloster) where 80 or so nuns still live to this day and produce a small amount of wine. The wines from this site are known to have a vibrant expression of mint, lavender and sweet flowers, which typically need a little coaxing (breathing time) to really begin to show their stuff. K&L and Johannes have been friends for nearly ten years now and it has truly been an honor to work with him.

\_\_\_\_\_ Bottle(s) of 2004 Meyer Family Syrah Mendocino County @ Inquire

This is an absolute revelation from the moment the aromas reach your nose. Aromas of black raspberry, blueberry and sweet vanilla bean slowly waft from the glass while on the palate the wine displays deep layers of red and black berries, milk chocolate and spicy oak. The finish is rich and harmonious with the fruit and sweet oak seamlessly integrating on the long, lush finish. This wine is already six years old and in my opinion it's at its optimum drinking window. I would pair this with lamb, rich pasta dishes or grilled meats.

\_\_\_\_\_ Bottles of 2007 Buehler Cabernet Sauvignon Napa Valley @ Inquire

The 2007 Buehler Cabernet Sauvignon Napa Valley has one of the sexiest noses I have encountered on a wine since tasting the 2009 Bordeaux en Primeur. The nose is a collection of cherry liqueur, chocolate, underbrush, cherry cola and savory rosemary notes. The palate is lively with bright cherry flavors and smooth chocolate accents, all nicely punctuated by a stream of mocha-laced oak accents. The long, supple finish belies the power of the wine. This wine can go great with hamburgers in your backyard or a nice steak.

\_\_\_\_\_ Bottles of 2007 Watkins Family Cabernet Sauvignon @ Inquire

This wine demonstrates what I have long believed about cabernet sauvignon: It grows the best and shows the most complexity and expression when it is grown in mountain vineyards. This wine has depth, power, complexity and length without seeming too heavy or clumsy. The fruit is so gorgeous, with notes of dark plum, blackberry and spice as well as a hint of graphite. This wine has a structured, layered finish. It is perfect with grilled meats or can be enjoyed with strong cheeses, or on its own as a perfectly delicious cabernet sauvignon.

\_\_\_\_\_ Bottles of 2008 Kalinda Cabernet Sauvignon, Napa Valley @ \$13.95 per bottle

This wine has a hedonistic nose of black cherries and plums along with notes of chocolate. The palate is a deft mix of dark cherry, chocolate and smooth, mocha-laced oak. This wine is so plush and approachable you can almost finish a whole bottle without realizing it. Enjoy it with red meat or when you're craving a smooth glass of red wine. You could wait and let this sit in your cellar for a year or two, but why wait when it is drinking this well right now.

\_\_\_\_\_ Bottles of 2008 Verdejo Trascampanes, María Jesús de la Hoz Monsalve @ \$13.95 per bottle

This 100% verdejo has a bright yellow color with green hues, and a lovely aromatic, open grassy nose with lots of bright fruit including the typical citric character of the variety. The palate has mouthwatering flavors of honeydew melon, limes, grapefruits and peaches with some spicy mineral characters in the background. The verdejo variety is unlike any other white grape variety with its volume, its compact, creamy and glyceric mouthfeel and perfumed aftertaste. Serve as an apéritif or with fish or seafood.

\_\_\_\_ Bottles of 2006 Castello di Monastero Chianti Classico @ \$13.95 per bottle

The 2006 Castello di Monastero Chianti Classico is a delightful red with aromas of cherry, strawberry and sandalwood. The palate displays not only copious amounts of fruit but also great structure with good acidity and fine tannins. The finish is long but has a subtlety that defies the power and length that was so evident in the mid-palate. This wine is the perfect accompaniment for your next great pasta or veal dish and can be aged for five years. With that aging its complexity can be appreciated even more. It received 91 points from *Wine Spectator*.

\_\_\_\_ Bottles of 2006 Ovidio Tempranillo Roble La Mancha, Spain @ \$13.95 per bottle

The 2006 Ovidio Tempranillo is a lush red wine made from 100% tempranillo aged for four months in 65% French oak barrels and 35% American oak barrels. The resulting wine is a bright, fruit-forward offering with notes of licorice, red fruits, milk chocolate and boysenberry flavors. The finish is lush and smooth with lingering mocha accents and a touch of minerality to give the wine zip and vigor. This wine is meant to be drunk with spicy, robust foods such as pizza or pasta with a spicy marinara sauce.

## Best Buy Wine Club Previous Offerings

\_\_\_\_ Bottles of 2008 Hexagone, Bordeaux @ \$7.99 per bottle

This wine offers fresh, pure fruit for immediate drinking, and a lot of bang for the buck. This AOC Bordeaux from 2008 is blended by Luc Thienpont from selected wines produced in the Entre Deux Mers region to the south of Saint Emilion. It is 80% cabernet sauvignon, 20% merlot. The vines have an average age of 25 years. Vinification takes place in stainless steel tanks to preserve the full freshness of the fruit. Clyde says: "This wine is extremely spicy on the nose and palate. It's a fresh and lively wine, a good party wine."

\_\_\_\_ Bottles of 2009 Weingut Allram Grüner Veltliner (1L) @ \$7.99 per bottle

This bottling comes from a blend of vineyard sites which consists of sand and profound loess, brown earth, primary rocks weathering soils (granite and schist). Fermented and aged in stainless steel and bottled with a crown cap, this is the perfect liter, fresh, light and snappy, delivering all the thirst quenching you look for in a wine like this. The nose is textbook Grüner filled with spice and pepper, snap pea and grapefruit. It is sleek, focused and juicy owing to the wonderful bright acid structure of the vintage.

\_\_\_\_ Bottles of 2008 Purisima Canyon Pinot Noir Sonoma Coast @ \$10.99 per bottle

The Sonoma Coast is the hotbed for pinot noir that displays lush flavors of cherry, cranberry and spice as well as good acidity and nice structure. The 2008 Purisma Canyon Pinot Noir Sonoma Coast is a bright red in the glass with notes of cherry, cinnamon and nutmeg. On the palate the wine is remarkably sturdy with strong notes of red plum, cherry, sage and a hint of spice. The finish is dense with a slight lift on the end that shows this wine has plenty of stuffing. Pair this wine with grilled salmon or a summer salad and you'll be very happy.

\_\_\_\_ Bottles of 2009 Kalinda Sauvignon Blanc, Dry Creek Valley @ \$8.99 per bottle

This wine starts out with a sweet nose of kaffir lime, pea shoots and a hint of acacia flower. The palate has great vibrancy of fruit with zippy fruit flavors of citrus, wet stone, minerals and crisp green apples. The finish is zippy and this wine begs to be drunk on your next warm summer night, either with a plate of fresh oysters or as a great apéritif to start your evening right.

\_\_\_\_ Bottles of 2008 Monteviejo Festivo Malbec Mendoza @ \$8.99 per bottle

This 2008 has primary aromas of blackberry and black plum, with similar, intense fruit flavors on the palate, perhaps with a suggestion of red fruits intermingling. Polished, moderate tannins add structure and make this an ideal partner for a wide range of foods, from roasted chicken to pan-seared skirt steak with roasted potatoes, or perhaps that Argentine classic, parillada mixta, a platter of grilled meats, pork and sausage. Also great with "meaty" vegetarian dishes such as mushroom dishes, or rosemary, thyme and garlic-flavored beans. It also works beautifully as a casual sipper. Salud!

\_\_\_\_ Bottles of 2008 Bourgogne Rouge Vieilles Vignes, Domaine R Dubois & Fils @ \$8.99 per bottle

Soft and open, with bright fruit but a bit of structure behind it, this is a terrific bargain in old-vine Burgundy at a most affordable price. It comes from the Dubois vineyards in and near Nuits St. Georges. Given the character of the vintage and the source of the fruit, it's no surprise that there is a bit of structure in the finish. That will make this pair

## ***Additional Club Pre-Arrival Special***

**1991 Aberlour 19 Year Old, A.D. Rattray, “K&L” Single Barrel, Cask Strength Single Malt Whisky 750ml (K&L Pre-Arrival Price \$77.99 per bottle)**

**Special pre-arrival price for K&L Club Members \$ 70.99**

Yet another amazing barrel from our friends the Morrisons at A.D. Rattray. For all the fans of the legendary Aberlour A'Bunadh, of which we sell about a case a week, this is an older, richer, more expressive version of what a full-throttle Aberlour can offer you: a nose full of malted cereal and grains, vanilla, and heather, followed by sweet barley flavors on the palate. The color is light and the elements are balanced, but at cask strength, this is not your everyday Highland softy. The character of the whisky is interesting and beckons further tastings, which is really all one can really ask of their dram. I mean seriously, a single malt at 19 years old, unchillfiltered, no dilution, and from one of Scotland's most prestigious distilleries, for way under \$100. —*David Driscoll, K&L Spirits Buyer*

**2004 Smith Madrone Spring Mountain Napa Valley Cabernet Sauvignon**

**K&L Store price \$34.99; Special price for K&L Club members \$24.99.**

This is old-school, mountain Cabernet that reminds me of the those 1960s and 1970s I used to buy a long time ago. Must be decanted two hours ahead. Then, enjoy with a big rib steak. —*Clyde Beffa*. “93 points. This is the opposite of those gooey, cult-style wines grown down on the Valley benches and floor. It's pure mountain in the tannins, acidity and dryness... a food wine, with cassis, cedar and mineral flavors.” —*The Wine Enthusiast*, Steve Heimoff, September 2009

**2009 Château Léoville-Barton, St-Julien (K&L pre-arrival price \$99.99)**

**Special pre-arrival price for K&L Club Members \$94.99**

96-98 points *Wine Enthusiast*: “Ripe, sweet but also intensely juicy; a delicious wine, full of sweetness and rich complexity. The new wood element is there, neatly bringing out the beauty of the fruit.” (04/10) 93-95+ points Robert Parker.

well with a roast chicken, a grilled tenderloin or a teriyaki-glazed grilled wild salmon, if you should be so lucky.  
—*Keith Wollenberg, K&L Burgundy Buyer*

\_\_\_\_ Bottles of 2008 Bookwalter Sub Plot #23 red, Columbia Valley, Washington @ \$8.99 per bottle  
An amazing value, this is 30% cabernet sauvignon, 27% merlot, 14% syrah, 13% malbec, 9% petite verdot, 4% barbera and 3% cabernet franc. Intense aromas of choke cherries, red and black currants mixed with a bit of cola and sweet spices. The wine enters the palate sweet, has a medium to broad fruity mid-palate, and coats the mouth with flavors of plums, maraschino cherries, baker's chocolate, allspice and nutmeg. The finish is long and elevated by the bright acidity. This will age beautifully, given the concentration and power of the fruit coupled with the natural acidity and tannins in the wine. Best from 2009-2018.

\_\_\_\_ Bottles of 2007 Jaboulet Les Traverses, Côtes de Ventoux Blanc @ Inquire

This is composed of 80% grenache blanc and 20% bourboulenc from vines that average 25 years of age. Predominantly clay and limestone soils, along with the Côtes de Ventoux's cooler meso-climate, ensure that the wine retains a signature balance, despite the warm temperatures of the southern Rhône. The wine is rich, exuberant and charming all at once. It has a very aromatic nose with floral and fruity notes. On the palate it has a well-balanced freshness and a fleshy and warm finish.

\_\_\_\_ Bottle(s) of 2006 Flor del Montgo Old Vines Garnacha, Carinena Spain @ \$8.99 per bottle

The 2006 Flor del Montgo Old Vines Garnacha is a beautifully constructed, easy-drinking red wine. 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.