



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

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Dear K&L Wine Club Members,

This month we have selections from France (Rhône & Champagne), Australia, Italy, New Zealand and California. The unifying theme is they're all great wines. Each on its own offers an interesting take on the varietal, the appellation or the producer. I hope you enjoy drinking the wines as much as I enjoyed picking them out.

Our Signature Red Club this month has two very exciting wines with the first being the 2008 Chante Cigale Châteauneuf-du-Pape. Sometimes in the less heralded vintages in Châteauneuf-du-Pape the owners will declassify their single-vineyard or old vine juice into their base wine. That's exactly what happened with this wine. In effect you're getting a much better pedigree of wine for your money. The second Signature Red selection, the 2005 Three Rings Reserve Shiraz from Australia, is a high-octane red that is sure to please the hedonist in us all. Both of these selections highlight Rhône varietals, with the Chante Cigale comprised of about 65% grenache and the Three Rings being 100% shiraz.

The Premium Club has two selections that embody the best of what California does. First, the 2008 Buehler Cabernet Sauvignon Napa Valley, a wine which, year in-and-year out, is one of the best values in cabernet sauvignon from a Napa Valley appellation. This wine consistently over-delivers and I am delighted to be able to put it in the Premium Club again. The other selection is the 2008 Iron Horse Unoaked Chardonnay, a great crisp, fruit-driven white, the perfect apéritif wine this summer.

The Best Buy Club this month is all about our friends in New Zealand and Australia, showing the wonderful values that can be found from this region. Our first wine is the 2010 Kirkham Peak Sauvignon Blanc. This wine carries the K&L proprietary label and is made from juice that Clyde and I selected. This wine is crisp, bright and delicious. Enjoy it with seafood or salad, or on its own when the heat demands a cooling white wine. The second selection is the 2006 Green Point Shiraz, which comes out of the cool climate of Victoria, Australia. Cool-climate shiraz has a more restrained, structured profile with dark fruits and hints of mint and menthol which make the wine savory and the perfect complement to food.

The Champagne Club this month marks the return of one of our favorite direct-import producers, Leclerc Briant. We have two selections from Leclerc Briant, the Extra Brut and "La Ravinne." Both selections display the terroir, precision and power we have come to know and expect from this fabulous producer. Make this month festive by opening these Champagnes with friends and family.

Last but certainly not least is our Italiano Club with two great red wines. The first wine is the 2008 Convento Muri Greis Lagrein. Lagrein is one of my favorite Italian varietals; it has pomegranate and blueberry fruit augmented by racy minerality. It has a unique taste and feel and marries well with most Italian cuisine. The second selection is the 2007 La Prendina Cabernet Sauvignon Falcone, an Italian take on cabernet sauvignon which means it has a bit more finesse and hints of earth. Enjoy this wine with foods that need some subtlety.

Cheers & Go Giants,

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

Signature Red Collection Wine Club

2008 Chante Cigale, Châteauneuf-du-Pape

This wine is a great success story from the 2008 southern Rhône vintage. At Domaine Chante Cigale in Châteauneuf-du-Pape, vigneron and winemaker Alexandre Favier produced a seriously overachieving Rhône red. When we tasted this wine early this spring in Bordeaux, our traveling K&L wine crew left wishing we had a second bottle to take away with us. And we were not the only group waxing poetic about this elegant red. When I was at Domaine Chante Cigale itself a week or so earlier, two vacationing couples had just tasted there, and I saw them purchase and load up their rental car with nine cases of this delicious red!

K&L has featured the wines from Chante Cigale since the 2003 vintage, and we are very proud to offer this latest release to our club members. The 2008 Cuvée Tradition is composed of 65% grenache, 20% syrah, 10% mourvèdre and 5% cinsault. The grapes, which are 100% de-stemmed, are fermented over a period of four weeks in stainless steel. The newly minted wine then undergoes élevage in stainless steel (70%) and Burgundian barrels of 228L for a period of 15 to 18 months. The finished wine is neither fined nor filtered.

As Chante Cigale produced no 2008 Vieilles Vignes, only the very best selections made it into their 2008 Tradition. And the results are evident in the glass. The lush texture and mouthfeel of the 2008 Tradition belie the cooler growing season of this challenging vintage. Crushed raspberries, cherries and a whiff of rose petal. Fine tannins, and a touch of what the French call *reglisse* (or black licorice) make for an incredibly elegant and immensely pleasurable young Châteauneuf-du-Pape. Enjoy it now and over the next four years. Michael Jordan suggests having it with stuffed pork loin with cherries, and Dave Rickenbacker recommends it with wild mushroom pizza. —*Mulan Chan-Randel, K&L Rhone Valley & French Regional Wine Buyer*

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

2005 Three Rings Reserve Shiraz Barossa Valley

The sleight of hand that mesmerizes the eye is not unlike the skill that tantalizes the palate. South Australian winemaker Chris Ringland and grape grower David Hickenbotham, along with Californian importer Dan Philips, have created this fine wine—and it's a hard act to follow. Three Rings is a joint venture by these three talented men. They sourced the fruit for this wine from vines in the exceptional Ebenezer sub-region of the Barossa Valley. The vines average 85 years of age with yields a miraculous one-half ton to the acre. The wine matured for 36 months in French oak *demi-muid* barrels, giving structure to the dense, concentrated flavors of blueberry, blackberry, bittersweet chocolate, pencil lead and cedar. While this wine is no shrinking violet, I like to think of it as a “big boy that can dance”: despite the size of this full-bodied offering, it surprises you with some grace and balance. Enjoy this with hearty fare such as grilled beef or lamb steaks or barbecued ribs this summer.

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



Alexandre Favier of Domaine Chante Cigale and Mulan Chan-Randel at the Domaine, this past April.

Champagne Club *This month's notes by K&L co-owner Clyde Beffa.*

Leclerc Briant Champagnes Mr. Pascal Leclerc Briant, the fifth-generation wine grower in his family, died tragically last October. His daughters will continue in his footsteps. Leclerc Briant has a huge amount of land for a Champagne estate, 75 acres, with vineyards in Hautvillers, Damery, and Verneuil. Most of the Leclerc Briant Champagne that we buy comes from their best sites in the village of Cumières. Located at the beginning of the Valley of the Marne, immediately west of Epernay, Cumières is almost always the first village in Champagne to harvest, since it has the warmest microclimate. Leclerc Briant is a believer in biodynamics and since 2000 all of their vineyards have been cultivated by this, the strictest of all organic methods. Unlike almost all other high-quality producers in the Valley of the Marne, Leclerc Briant puts their wines through full malolactic fermentation, thus using less sulfur on the wine.

Leclerc Briant “La Ravinne” Blanc de Noir

This is a relatively new release from Leclerc Briant. It is as distinctive as Champagne gets, and it will impress lovers of the unusual and esoteric. “La Ravinne” is 100% pinot meunier, 100% biodynamic. K&L Champagne Buyer Gary Westby says: “It’s my personal favorite of the Leclerc Champagnes. This all-Meunier vineyard is located in Verneuil and is the farthest west of all the sites. It is the polar opposite of the mushroomy style of René Collard, instead showing a sweet, almost pear eau-de-vie-like clean fruit on the nose and very racy acidity on the back. It is one of the ultimate apéritif Champagnes in the store.”

Your re-order price for this wine as a club member is \$36.99.

Leclerc Briant Extra Brut

This is the first time we have stocked this Extra Brut from Leclerc Briant. It is pinot noir (70%) and meunier (30%). This fruity bubbly is perfect for summertime sipping. Try it along with a bowl of fresh strawberries—in fact pour some of this onto the berries and enjoy. This is a vibrant sparkler that will have many admirers, and it is priced extremely well. It was ranked third in a recent famous Champagne competition in Belgium, and the British magazine *Wine* raves about it. So do we!

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

Meet the producers at our Fall Champagne events!

Our annual Fall Champagne events are scheduled for October 22nd (Hollywood) and 23rd (Redwood City). Many of the producers of our “direct purchase” Champagnes will be joining us, including Chantal Gonet from Gonet, Martine Loriot from Michel Loriot, Caroline and Paul Ariston from Ariston, Oliver Bonville from Franck Bonville, and others. In addition, we will be pouring major Champagne brands such as Moët & Chandon, Veuve Clicquot, Billecart Salmon and more. This is an opportunity for you to sample over 60 different bubblyies. It’s just in time for the holiday season. Tickets can be purchased at www.klwines.com and are \$85 per person.

Saturday, October 22, 4 to 7 p.m. at K&L Hollywood store

Sunday, October 23, 2 to 5 p.m. at K&L Redwood City store

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

2008 Convento Muri-Gries Lagrein

At the convergence of the Alps and the Dolomites on Italy's northern border sits the Alto Adige/Süd Tirol (upper Adige river valley or South Tyrol). This is one of the most spectacularly beautiful regions in Italy. It's like a cross between Yosemite and a scene from a Swiss postcard. Stunning vertical walls line the valley, which it is delicately dotted with chalets, vineyards and orchards. This unique valley has been the area's only winter pass through the mountains for the last 5000 years; all traffic on its way to Rome passed through. Needless to say a lot of history has happened here. Post WWI, when the ruling Austro-Hungarians were defeated, this native German-speaking region was ceded to the Italians.

The Alpine setting gives the illusion that this would be a crisp, cool region making thin aromatic white wines, yet they make more red wine than white. An inversion layer that seasonally dominates the capital city of Bolzano (called Bozen in German) makes this city regularly amongst the hottest places in Italy on any given summer day. The land, vineyards and cellar where Convento Muri Gries has been situated since 1185 is now on the periphery of the city of Bolzano. Here within the city limits, among the high-rise apartment buildings and busy city streets, lies this unique setting of vineyards. The estate is still run by the Benedictine monks but winemaking is under the talented hand of Christian Werth.

The 2008 Convento Muri-Gries Lagrein shows off the region's complex red wines. I've always felt that lagrein has some genetic link to syrah; its extraordinary color, weight and earthiness all point in that direction. This wine is supple, warm and full, and it is chock full of spice and wild herb. It would be the perfect accompaniment to pork, or ravioli filled with game. I think you'll love it.

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



Bolzano has grown up around Convento Muri-Gries.

2007 La Prendina Cabernet Sauvignon "Falcone"

You're probably aware that we haven't featured cabernet sauvignon in the Italian Club. With more than 3000 different grape varieties, Italy has enough to handle on its own! Some opportunities prove too good to pass up, though, and this month we have one of them. Traditionally it has been a bit hard to sell Italian cabernet sauvignon because the Italians tend to prefer them with less ripeness and their versions show a bit more herbaceousness or green characteristics. I like to think of it as cabernet sauvignon *al dente*.

I have long been a fan of the wines from Cavalchina. Their wines have been present in the States for decades. They make stellar Bianco di Custoza and Bardolino. I was unfamiliar with another of their properties, La Prendina. Cavalchina purchased La Prendina's vineyards and winery in 1958. In 1980, Cavalchina owners/winemaking brothers Franco and Luciano Piona decided that the wines of La Prendina were unique enough that they needed their own name. However like me they've found selling



Franco and Luciano Piona, owners of La Prendina.

al dente cabernet sauvignon a little difficult; the winery's export division did well with the pinot grigio and left the cabernet sauvignon to the domestic Italian market.

After decades of studying how to make "quality wine" in this unique environment, the 2007 La Prendina Cabernet Sauvignon "Falcone" is still at the core Italian but it has a more supple and less obviously herbaceous character, making it seem more like a cabernet sauvignon from a warm spot in the Santa Cruz Mountains. I really like this wine; the nose is full of sweet cassis-like aromatics that are infused with delicate hints of tobacco, green olive, smoke and cocoa. On the palate the wine has richness, structure and central focus that bring the flavors and aromatics together in a long and balanced finish. I think you'll enjoy this wine.

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

Premium Wine Club

2008 Buehler Cabernet Sauvignon, Napa Valley

Located six winding miles east of St. Helena and nestled in the mountains below Howell Mountain, Buehler Vineyards encompasses 300 acres of Napa Valley hillside terrain. In 1971, John Buehler, Sr., was ready to retire. Along with his wife, Helen, he bought a remote Napa Valley hillside property that had been the site of a "ghost winery" before prohibition. As John Sr., built his retirement home, his son, John Jr., began to fulfill his life-long ambition to become a wine grower. Dabbling as a home winemaker during the early years, John Jr. was satisfied selling grapes to other wineries. Only after years of constant praise for the quality and complexity of his hillside fruit did John decide to make the first vintage of Buehler Vineyards wine. In 1978, John hand-crushed 700 cases' worth of wine. Pleased by the results, he gradually increased production until 1982, when he hired a talented young winemaker, Heidi Peterson Barrett. By the time she left in 1988, Heidi had become a rising star, and Buehler Vineyards was building a worldwide reputation. John reassumed the winemaking role at Buehler until 1993, when he found another talented young winemaker, David Cronin. Under David's direction, Buehler has proven itself to critics and consumers alike as a winery that can be relied upon for excellent wines, vintage after vintage, at prices real wine lovers can afford.



"The Barn" at Buehler is part of the original estate.

If there's one word I would use to describe Buehler it would be "value." Every time I taste their wines I think to myself, I really hope they don't raise the price because these wines are such a steal. Still, if they did I could understand why. Luckily for us Buehler continues one of the best values to be found in all of Napa Valley. The 2008 Buehler Cabernet Sauvignon Napa Valley continues in the tradition of its predecessors with a vibrant core of red and black berry fruits with hints of cedar, spice and dried herbs. The finish is soft and supple and lingers with hints of mocha and berry fruit. It all makes this wine hard to put down. This wine will age effortlessly for ten years but can be enjoyed in its youth with a nice cut of beef or a gourmet hamburger.

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

2008 Iron Horse "Unoaked" Chardonnay, Green Valley

Iron Horse is one of the most prestigious of Sonoma County's, small, independent, family-owned estate wineries. It is located in cool, foggy Green Valley. The founding partners, Audrey and Barry Sterling, first

saw it in the pouring rain in February 1976. Driving down Ross Station Road, they were sure they were lost until they crested the knoll and the view opened up to 300 acres of gentle rolling hills and a wall of trees behind that 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. Even the agricultural extension agents from UC Davis recommended they look further east as this vineyard was prone to frost as late as June 1st, 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. And, as a native San Franciscan, Audrey Sterling had spent part of her summers on the Russian River and was familiar with the area.



From left, K&L's Clyde Beffa, with Iron Horse owners Joy Sterling, Audrey Sterling and Barry Sterling.

The estate had 110 acres in vine at the time, originally planted by Forrest Tancer when he was working for Rodney Strong. Forrest and the Sterlings became partners, upgraded the vineyard, engineered an elaborate frost-protection system, built the winery and produced their first vintage of Estate Chardonnay in 1978. 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. Iron Horse now specializes in sparkling wines and of course chardonnay and pinot noir, the two main components of Champagne.

Unoaked Chardonnay is making a bit of a comeback. As with a lot of trends in fashion and wine making, what was old is now new. Many chardonnays used to be produced with little if any oak because barrels were expensive and generally reserved for red grapes, which were wines for aging; whites were generally regarded as wines to be drunk young. It wasn't until recently that big, flashy, oaky chardonnays became all the rage. Joy Sterling of Iron Horse has an interesting take. In her opinion an unoaked chardonnay is a more difficult wine to pull off because it is a true barometer of the quality of your fruit. There's no oak to hide behind and obscure your fruit's imperfections. Many producers refer to their unoaked wines as "naked" because there's nothing to hide behind if the fruit isn't there.

The 2008 Iron Horse "Unoaked" Chardonnay is a classic example. On the nose it has notes of pear, grapefruit and wet stone. On the palate the wine displays copious amounts of bright fruit with flavors of pineapple, orange and lime mixed with hints of mineral and stone. The wine displays gorgeous fruit with racy minerality, making it perfect to pair with summer salads, grilled chicken or rich seafood.

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

Best Buy Wine Club

2010 Kirkham Peak Marlborough Sauvignon Blanc

This wine represents the sixth vintage of New Zealand sauvignon blanc we have produced under our own Kirkham Peak label. Our first was from the 2002 vintage. The fruit for this wine comes from a variety of areas in Marlborough, including vineyards in the Wairau and Awatere Valleys. The grapes were picked in the cool of the day and brought to the winery to be pressed with minimal skin contact, then fermented in stainless steel tanks to preserve the fresh, vibrant zing to the wine. The bouquet offers passion fruit, lime blossom, pink grapefruit and freshly cut red bell pepper. On the palate, tropical fruits

come into play with a creamy round texture supported by juicy, lively acidity that leads to a refreshing long finish. —*Jim Chanteloup, K&L Wine Buyer for Australia/New Zealand/South Africa*

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

2006 Green Point Shiraz, Victoria

A mixed farming property since the 19th century, Green Point got its name when its early settlers noticed that every summer, this site remained green longer than surrounding areas. The old alluvial soils are quite deep and retain moisture longer. That makes it an ideal place to grow grapes. Green Point Winery was established in 1986 by Moët & Chandon to produce unique wines with the cool-climate character that Victoria has to offer. The fruit is sourced from a combination of regions that include the Yarra Valley, Heathcote and Bendigo.

Shiraz grown on sedimentary soils around the Green Point vineyard is typically fragrant and spicy. Heathcote shiraz, grown on the deep red soils of the Mt Camel Range, is bright and deeply colored with fresh blackberry flavors. Bendigo shiraz, grown on alluvial soils, contributes savory tannins with hints of eucalyptus. The inland climate of the northern foothills of the Great Dividing Range provides shiraz with rich structure. The result of blending juice from these areas is a wine that is bright and juicy and yet shows an elegance and finesse that is not what most Americans expect of Australian shiraz. This is what the cooler sites in Australia can offer, whether they're in Victoria, Western Australia or Coonawarra.

The wine was matured for 12 months in fine-grained French oak and has a bouquet of dark plum, raspberry, blueberry, blackberry, grilled meats, spice, minerals and a mocha note. On the palate these elements integrate with earth and dark chocolate, supported by good acidity and framed by supple tannins and a fine finish. —*Jim Chanteloup, K&L Wine Buyer for Australia/New Zealand/South Africa*

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

Signature Red Club Previous Offerings

____ Bottle(s) of 2006 Emblem Rutherford Cabernet Sauvignon @ Inquire

The 2006 Emblem Rutherford Cabernet Sauvignon has rich aromas of dark berries, cassis and olive notes, and a palate brimming with ripe black fruits, dark berries and rich, sweet tannins. This wine has layers of complexity, and concentrated fruit that plays nicely against the oak and acidity. All comes together to give the wine a wonderful harmony.

____ Bottle(s) of 2007 Alysian “Starr Ridge” Pinot Noir Russian River Valley @ Inquire

The 2007 Alysian “Starr Ridge” Pinot Noir is ruby red in the glass with hints of black cherry, cola, spice and anise. The palate is an array of fruit including black cherry, cola, plum and dark spices along with bright acidity and soft,

supple tannins with only the slightest hint of oak. This wine has a distinctly Burgundian feel and opens up quite nicely after an hour or so. Enjoy this wine with salmon, pork or roast duck.

_____ Bottle(s) of 2008 Château Vaudieu Châteauneuf-du-Pape @ Inquire

The 2008 Vaudieu Châteauneuf-du-Pape is composed mainly of grenache, with smaller amounts of syrah and mourvèdre. Black cherry, lavender and cocoa powder abound, along with more subtle peppery and mineral nuances. It would make a delicious complement to rosemary roast chicken or garlic-studded roast pork loin. The 2008 Château Vaudieu garnered an impressive 93 points from Wine Spectator: "Very fresh and racy, especially for the vintage, with mouthwatering mineral and shiso leaf notes pushed by bright minerality, all of which is then backed by a ripe core of crushed red and black cherry and currant fruit. The finish is long and silky." (James Molesworth, 10.15.2010.)

_____ Bottle(s) of 2005 Saddleback Cellars Napa Valley Cabernet Sauvignon @ Inquire

This wine is great! It is exactly what we crave from a Napa Valley cabernet sauvignon: ripe, rich fruit that isn't overly sweet, a good touch of minerality and earth, and just the right amount of oak to frame the wine and give it structure and spice. Nils Venge has done it again. This should come as a surprise to nobody. He was the first California winemaker to garner a perfect score from Robert Parker, with the 1985 Groth Reserve Cabernet Sauvignon. The palate is full-bodied with opulent, jammy black fruit flavors layered over silky and supple tannins with an amazingly smooth, lingering finish. This wine will pair marvelously with grilled steak, roast beef or any other hearty red meat.

_____ Bottle(s) of 2006 Paradigm Merlot Oakville @ Inquire

This wine is a blend of 92% merlot and 8% cabernet sauvignon, aged for 20 months in French oak. Aromas of red plums, cedar and spice, which give way to a palate of plummy fruits, hints of mocha and dusty tannins, with balanced, lively acidity. The finish is long and firm with admirable structure and body. This wine can age well for five to fifteen years but can be enjoyed in its youth as well. It can be paired with steak, pork and any other dish that needs a full-bodied red.

_____ Bottle(s) of 2008 Esprit de Pavie, Bordeaux @ \$16.99 per bottle

The 2008 Esprit de Pavie is 70% merlot, 30% cabernet franc. I love the spicy aromas mixed with blackberry fruit and hints of clove. The wine has a lively, sexy palate entry and long finish. Quite rich and definitely not overdone (not over-oaked or over-extracted) as some Right Bank wines can be. Decant this one hour ahead and enjoy it with a steak, or cellar it for a few years. — *Clyde Beffa Jr.*

_____ Bottle(s) of 2007 Amici Cabernet Sauvignon Napa Valley @ Inquire

The 2007 Amici is absolutely packed with ripe, dark fruit and sweet, seductive oak accents. Aromas of blackberry jam, crème de cassis and mocha-laced oak accents spring from the glass, while on the palate the wine displays unctuous fruit, supple tannins and a rich dash of oak. This wine will age effortlessly over the next 10 to 20 years but can be enjoyed now in its youth with a nice steak.

_____ Bottle(s) of 2005 Bodegas El Chantre Ramos Paul, Ronda @ \$24.99 per bottle

Wine has been produced in this region since Roman times, and only recently regained its prominence. The vineyard is composed of primarily clay, with lots of sloping hills nearby. It was planted densely, 5000 plants per hectare. Harvest typically occurs in early October and is always done by hand, never by machine. A second selection takes place on the sorting table prior to vinification. Stylistically, the wine tastes like a slightly richer, more generous version of a right-bank Bordeaux. Primarily dark fruit flavors show good intensity and persistence. Enjoy this delicious Andalusian red with a variety of main courses, particularly a bone-in rib eye or lamb chops, over the next five or so years. — *Joe Manekin, K&L's buyer of Spanish, Portuguese, and Latin American wine*

_____ Bottle(s) of 2007 Antinori "Il Bruciato" Tenuta Guado al Tasso, Bolgheri @ \$24.99 per bottle

A blend of 50% cabernet sauvignon, 30% merlot and 20% syrah aged for eight months in oak barrels. The wine is an intense ruby red in color with fruity aromas of plum followed by delicate mint and green tea notes. On the palate is a dense array of red berries, chocolate, earth and herbs with a long, sinfully lush finish. This wine will age effortlessly for ten years and can be paired with grilled pork or lamb as well as a healthy cut of steak.

_____ Bottle(s) of 2007 Monteviejo Artist label Bicentenario Malbec, Mendoza, Argentina @ \$24.99

The wine is generous on the nose, with ample black-cherry fruits, French vanilla and baking spices. On the palate

the wine has a lush quality, with cassis, prominent but well-integrated oak, and a whole lot of rich fruit. It drinks well now and should continue to do so for five years. —*Joe Manekin, K&L's buyer of Latin American wines*

_____ Bottle(s) 2005 Schweiger Cabernet Sauvignon Spring Mountain @ Inquire

The 2005 Schweiger is exactly what I want when I want a structured, powerful, mountain-grown cabernet sauvignon. It displays hedonistic aromas of red currant jam and baker's chocolate with hints of sweet oak. On the palate the wine has immense depth with dark, black fruit flavors as well as plum and dark chocolate notes. The wine has a supple finish, the tannins intermingling nicely with the acidity to make a wine that is harmonious enough now but can age gracefully over the next 15 to 20 years if you desire.

Champagne Club Previous Offerings

_____ Bottle(s) of Deutz Classic Brut Champagne @ \$36.99 per bottle

This Deutz Classic Brut is one of the classic "house-style" Champagnes along with Bollinger Special Cuvée, Pol Roger White Label, Laurent Perrier NV and of course Billecart-Salmon. The color of the wine is an intense gold with fine effervescence that signifies long maturation on the lees. On the nose, the wine initially displays notes of hawthorn and white flowers, which are followed by aromas of toast, marzipan and ripe pears. On the palate it is full bodied and elegant with the freshness of a chardonnay and richness of a pinot noir. This is the perfect wine for your next celebration or family meal. Or, enjoy it with sushi the next time you're out on the town. —*Alex Pross*

_____ Bottle(s) of Fluteau Cuvée Reserve Brut @ \$32.99 per bottle

The blend of the Fluteau Cuvée Reserve Brut Champagne has the same grape ratio as their vineyard plantings: 85% pinot noir and 15% chardonnay. It is given a very long time to age before release; this lot is a combination of juice from 2005, 2004 and 2003. The extra time on the lees has given the wine complexity but it still retains good freshness. I find it to have a very subtle flint and smoke note on the finish. I think it would be a natural with smoked trout, or even alone as an apéritif for a dinner party.

_____ Bottle(s) of Philippe Gonet "3210" Extra Brut Blanc de Blancs Champagne @ \$37.99 per bottle

This is a great bottle to share over dinner, and I love it with seared scallops as it brings out the sweetness in the shellfish. Since this is all chardonnay and has absolutely no sugar, I don't recommend it for a large group unless you know they like very dry Champagne. I find it to be in great balance, with the bright, chalky minerality of the Mesnil fruit countered by the more exotic fruit of the Montgeaux vineyards. This Champagne is dry as dry can be, and all the more tasty for it! This is a new cuvee made from 100% chardonnay from Le Mesnil and Montgueux. It is a tremendously nervy wine, best enjoyed with oysters!

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

_____ Bottle(s) of 2005 Travaglini Gattinara @ \$28.99 per bottle

This wine reminds me of the classic "old style" Barolo from decades ago. It has beautiful rosé-like aromatics, delicate color and a veil of tannin that gives the wine structure without making it harsh. Nebbiolo, although a powerful wine, still shows delicate aromatics and flavors, and I find more robust foods such as juicy steaks a bit much for its flavor profile. Keep in mind that nebbiolo really needs a Burgundy glass to show itself the best. If you try two glasses side by side, you'll see. I'd decant this wine two to three hours ahead of time.

_____ Bottle(s) of 2009 Blason Friulano @ \$8.99 per bottle

The 2009 Blason Friulano is fermented in stainless steel and sees no barrel yet it has an inherent richness to it that makes it the perfect wine to have while cooking dinner! Yes I am a big food-and-wine-pairing guy but in reality I drink a lot of my wine while cooking. I love the freshness of this wine. It has a bit of snap pea and honeysuckle blossom and just a hint of tarragon in the finish. I like it a lot with roasted chicken as well.

_____ Bottle(s) of 2007 Poliziano Vino Nobile di Montepulciano @ \$25.99 per bottle

The 2007 Poliziano Vino Nobile di Montepulciano is 85% prugnolo gentile and 15% a blend of canaiolo,

colorino and merlot. Two thirds of the juice was aged in barrique and tonneaux of French oak, 80% second passage and 20% new. One third of the juice was aged in traditional large Slavonian oak barrels. The wine reflects the classic Montepulciano character with solid tannic structure. The warmth and ripeness of the 2007 vintage give the wine some added flesh to balance those tannins.

_____ Bottle(s) of 2005 Ferrero Brunello di Montalcino @ \$31.99 per bottle

I've had eight different vintages of Ferrero Brunello and for me this wine is the best non-Riserva they've made so far. The wine still has the classic Ferrero ripeness but a better backbone of acidity and a fresher palate expression. For me, sangiovese usually has a cherry-to-plum character depending on the ripeness, and Ferrero's has usually been in the plum range. In the 2005 this Brunello shows more marasca cherry aromatics, smoky, earthy and plain old sultry. Drinkable now, the wine is spicy and shows lots of complex fruit aromatics with great balance. Try it with some double-cut pork chops with a rosemary rub—great! 90 points from Stephen Tanzer's *International Wine Cellar*; 90 points from *Wine Enthusiast*.

_____ Bottle(s) of 2006 Tenuta Monteti "Monteti" @ \$19.99 per bottle

I introduced K&L owner/Bordeaux buyer Clyde Beffa Jr. to the 2006 Tenuta Monteti "Monteti" and he was truly taken aback at the quality. He thought it was so good, he decided to buy it and ordered a bundle. This is an elegant, complex, full-bodied, sleek and sexy Italian wine. Antonio Galloni of Robert Parker's *Wine Advocate* gave it 93+ points.

Bottle(s) of 2008 Tenuta Sette Ponti Crognolo @ \$23.99 per bottle

Crognolo is supple, forward, and friendly and is like the estate's very stylish owner Sig. Moretti himself, very smooth and easy to get along with. Like the textiles Moretti works with, this wine's signature is its texture. It lies somewhere between satin and silk with a little cashmere thrown in. The wine's aromatics are lush, with cherry and plum, brightly focused and yet rich and enticing ... imagine Barry White's voice in a glass while looking at George Clooney in an Armani suit on the shores of Lake Como. Enjoy this wine with grilled beef.

Premium Wine Club Previous Offerings

_____ Bottle(s) of 2009 Conundrum by Caymus California White Wine @ Please Inquire

A blend of chardonnay, muscat, sauvignon blanc and viognier, this wine has a seductive nose of honeysuckle, orange spice and hints of cotton candy. On the palate the wine displays exotic fruit notes, spicy floral flavors and just a hint of sweetness. This wine truly feels like a blend with its layers of fruit, exotic floral notes and waves of fruit and oak nuances. The 2009 Conundrum is the perfect apéritif but can also be enjoyed with shellfish and summertime chicken dishes such as mango-chutney chicken.

_____ Bottle(s) of 2009 Les Hauts de Lalande, Pays de La Cite de Carcassonne @ Please Inquire

This wine is a delicious blend of 50% syrah, 20% cabernet sauvignon, 20% petit verdot, and 10% merlot. Alex and I fell in love with this wine as soon as we tasted it. It is a sexy wine, with an intense fruity and floral bouquet mixed with peppery spice and vanilla oak. A true expression of the syrah grape gives the wine sweet, spicy flavors, while the merlot brings out fresh cherry notes. Ample and full-bodied on the palate, this has sweet silky tannins and a long, clean finish. Perfect to serve with duck confit or a delicious cassoulet. I am buying a case for our home.
—Clyde Beffa

_____ Bottle(s) of 2009 Acon Roble Ribera del Duero @ \$13.99 per bottle

The 2009 Acon Roble represents the roble style well, with juicy blackberry and plum flavors bolstered by a hint of toasty wood notes. It's an ideal compromise between the more immediate, softer tasting fruit of a joven wine and the barrel-marked charm of a crianza. Enjoy this wine the way they do in the region: Serve it with grilled lamb, perhaps with some potatoes on the side. You can hold the veges—Spaniards of this area don't have time for vegetables. —Joe Manekin, K&L's buyer of Spanish wines

_____ Bottle(s) of 2009 Meiomi California Pinot Noir: Please inquire.

The 2009 Meiomi Pinot Noir California is a great drinking pinot noir that offers immediate gratification. The wine is a bright, deep garnet color, and aromas of cola, blackberries and a slight sweet cedar note waft from the glass. The palate is layered and complex with cherry, cola, vanilla, leather and oak accents, all velvety, layered

throughout the wine. The finish is long and supple with hints of red fruits and oak. Pair this wine with roast duck, pork and veal or enjoy it on its own as a hedonistic treat.

_____ Bottle(s) of 2009 Kalinda Napa Valley Cabernet Sauvignon @ \$14.99 per bottle

The 2009 Kalinda has a stunning nose, reminiscent of a fine Saint-Julien, with cherry cola, baker's chocolate and herbs. The palate is dominated by cherry kirsch, creme de cassis, blackberry liqueur and zippy acidity. If you open it now, be sure to let it breathe for a few hours and you'll be handsomely rewarded with a young, robust, full-bodied, fruit-driven California cabernet sauvignon. This wine could be paired with a hearty steak straight from the grill accompanied by scalloped potatoes and fresh asparagus.

_____ Bottle(s) of 2008 Casa Lapostolle "Cuvée Alexandre" Chardonnay, Apalta Vineyard, Colchagua Valley, Chile @ \$14.99 per bottle

This 2008 Casa Lapostolle "Cuvée Alexandre" Chardonnay Atalayas Vineyard is a bright yellow in the glass with subtle hints of green. The nose displays elegant aromas of sweet citrus fruit, white flowers, tropical fruits and subtle spice. The palate is alive with pear, apple and fig fruit nicely framed by piecrust, brioche and hazelnut accents. This richly layered and textured chardonnay will pair well with chicken, fish or a cheese plate. 90 points, *Wine Spectator*.

_____ Bottle(s) of 2008 Peterson Dry Creek Valley Zinfandel @ Inquire

This has seductive aromas of rich, dark fruit and toasty oak. On the palate it has fresh, juicy blackberry, dark cherry and raspberry flavors, and notes of toasty mocha and chocolate nicely accented by a touch of vanilla and orange peel. The finish is long and lush, all the while seamlessly integrating the rich fruit and oak while never losing its sense of balance. This zin goes great with pizza, pasta and any other dish that calls out for a hearty, fruit-driven red.

_____ Bottle(s) of 2009 Saddleback Viognier Clarksburg @ \$14.99 per bottle

The 2009 Saddleback Cellars Viognier Clarksburg is exactly what you want from a viognier. The wine starts out with a very aromatic nose full of tropical fruits, predominantly lychee fruit, jasmine petals and light notes of honeysuckle. The palate has a viscous feel with flavors of white peach, nectarine and hints of honey-butter. The wine is full-bodied with a rich, silky texture that plays wonderfully against the enticing aromas and bright fruit. It goes beautifully with dried fruit, cheese and nuts but can also be enjoyed with fruit salads, fowl, fish and game.

_____ Bottle(s) of 2006 Sierra Salinas Mira, Spain @ Inquire

The Mira (say MEE-rah) shows intense, juicy, fleshy dark fruits, some spice notes from aging in French oak for 18 months, and polished tannin integration. Clyde's notes: "Superb richness and balance. Lush, sexy, lovely, and delicious wine."

Best Buy Wine Club Previous Offerings

_____ Bottle(s) of 2010 Paripaso Paso Robles Cabernet Sauvignon @ \$8.99 per bottle

The 2010 Paripaso Paso Robles Cabernet Sauvignon is a deep purple color in the glass with hints of black plums, anise and chocolate notes. The wine displays hints of blackberries, plum, dark spice, black licorice and molten rock flavors with hints of oak. This wine is full-bodied and vibrant with rich, dark fruit and a deep, long finish. If you're a fan of big cabs, this is the wine for you. Pair this wine with a steak or some other hearty cut of red meat.

_____ Bottle(s) of 2007 Flora Springs Napa Valley Chardonnay @ \$10.99 per bottle

The 2007 Flora Springs Napa Valley Chardonnay is a quintessential offering that eschews the classic California chardonnay feel. The wine has a rich, buttery nose of pineapple, tropical fruits and lemon oil with a dense palate of butterscotch, golden delicious apples and pear flavors. The wine is full bodied with nice acidity and a long, nutty finish nicely accented by oak. This wine will pair well with chicken, fish and rich pasta dishes.

_____ Bottle(s) of 2009 Domaine Sainte Léocadie Minervois Blanc @ \$8.99 per bottle

This delicious wine is composed of 55% vermentino, 35% marsanne and 10% muscat petit grain. It has an expressive nose of apricot and peach with fresh vanilla notes. Round and well balanced on the palate, this wine is vibrant and refreshing. It's another poolside sipper for sure. It would also go well with a light fish course and even a chicken dish.

_____ Bottle(s) of 2009 Château Lamothe Vincent Bordeaux AOC @ \$10.99 per bottle

The 2009 Lamothe Vincent Bordeaux AOC comes from a family-owned property that has a four-generation history of

family involvement. The wine is almost black in color with crimson red edges in the glass. Aromas of spice, black cherry and blackberry waft from the glass. The palate has a kaleidoscope of flavors including black fruits, cassis, crushed strawberries and licorice. Full-bodied with good toast and fine tannins, this wine is amazingly seamless for such a meager price. Enjoy this wine with hearty meats or a gourmet pizza—or enjoy it on its own.

_____ Bottle(s) of 2009 Tangle Oaks Sonoma Coast Pinot Noir @ \$9.99 per bottle

Making a great wine is quite a challenge. An even greater challenge is making an outstanding wine. When I tasted this 2009 Tangle Oaks, I knew that I had a winner on my hands. It has a deep, ruby-red color with aromas of dark cherries and roasted almonds. On the palate is a cascade of red raspberries, strawberries, red cherry and hints of plum and oak. There's balance here, good power and verve without appearing too heavy or sweet. I would pair this wine with chicken, salmon or a pasta dish. Or, drink it on its own when all you want is a nice glass of red wine.

_____ Bottle(s) of 2009 Simonsig Cabernet Sauvignon-Shiraz, Stellenbosch, South Africa @ \$8.99 per bottle

The 2009 Cabernet-Shiraz is a blend of 54% cabernet and 46% shiraz that was first introduced in 2003. This vintage's extended "hang time" allowed finer development to these later ripening varietals, bringing soft fine tannins and ripe, voluptuous flavors. The nose offers aromas of smoky blackcurrant, dark plum, white pepper, a kiss of vanilla and dusty cocoa-powder notes. On the palate the wine is juicy with good acidity, a supple, easygoing texture and a fine finish. Try this with beef stir fry or grilled lamb chops.

_____ Bottle(s) of 2007 Domaine Andezon Côtes du Rhône @ \$9.99 per bottle

After fermentation in stainless steel, the wine sees no wood during its élevage, thus preserving the ripe and spicy primary fruit characteristics of these two classic Rhône varietals. Black cherry, licorice, and subtle notes of black olive make this entry level Côtes du Rhône a great choice with a grilled burger or a salumi and assorted cheese selection.

_____ Bottle(s) of 2008 Domaine la Garrigue "Cuvée Romaine" Côtes du Rhône @ \$9.99 per bottle

We here at K&L are calling this "The Little Rhône That Could." It is a custom cuvee made for Eric Solomon by Rhône oenologist superstar Phillip Cambie. The 2008 "Cuvée Romaine" is a lush and spicy red loaded with crushed red fruits and hints of roasted herbs. It is a great bottle to bring to a party, to give as a gift, or just to enjoy on a weeknight with rosemary roast chicken or a grilled steak with fresh herbs. Don't miss it!

_____ Bottles of 2006 Brassfield "Eruption" Volcano Ridge Vineyard, High Valley @ \$9.99 per bottle

The 2006 Brassfield "Eruption" Red is a blend of mourvèdre, syrah, grenache and petite sirah from young vineyards. Each block is picked at the peak of ripeness and handled separately throughout the fermentation and subsequent barrel aging. Ripe plums dominate the nose along with smoky tar, cedar, cigar box and toffee nuances that give way to a palate offering up blueberry, plum and hints of black pepper.

_____ Bottles of 2009 Monteviejo Festivo Malbec Mendoza @ \$9.99 per bottle

This wine is produced from 100% malbec sourced from various top sites in the Mendoza region. This 2009 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 many different dishes. Rotisserie chicken, a quickly grilled marinated tri-tip steak, pan-seared tuna, and heartier vegetarian dishes all make terrific pairings. It also works beautifully as a casual sipper without food.

Additional Club Special

Back in by popular demand:

2004 Bodegas Viyuela Crianza Ribera Del Duero

K&L Store price \$14.99; Special price for K&L Club members \$11.99

92 points, *Wine & Spirits*: "There is an intriguing contrast between the superripe fig, chocolate and marron glacé flavors and the vibrant acidity in this crianza. Its texture is generous as a chocolate bar, refreshed by the acidity and the tension of its firm tannins. A good partner now for pork loin in a tinto fino sauce, this will age with grace over the next decade."