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August 2012

Dear K&L Wine Club Members,

I like this time of year. My commute is a lot less hectic, the weather is warm but not too hot, it is a tad slower in the office so I can catch up on my work at last. And, most certainly not least, we have some amazing wine club selections! This month we have ten great wine values across five clubs, and we guarantee each wine will over deliver when judged against its humble price point.

The Signature Red Club has, first, a wonderful red from Spain. The 2009 Bodegas Mas Alta “Artigas” Priorat has dense, rich fruit, racy minerality and a terroir-driven feel that distinguishes the wines of the Priorat. The second selection is from one of my favorite Châteauneuf-du-Pape producers. It’s the fantastic 2009 Chante Cigale Châteauneuf-du-Pape. This wine is a great barometer for the great 2009 Rhône vintage. With copious amounts of deep, rich fruit and supple tannins it is sure to make you a fan of the Rhône if you aren’t one already. Both of this month’s selections can be paired with summer barbecue fare, or any lamb or pork dishes.

The French invasion continues this month in the Premium Club. First, the 2010 Jean Paul Droin Chablis, a crisp, bright, fruit-driven Chablis that can go effortlessly with oysters or roast chicken and has enough body and power to bring a smile from your California Chardonnay-loving friends too. Second, we have a very cool new project from the owners of famed Châteauneuf-du-Pape producer Clos Saint Jean and the Rhône’s most famous enologist, Philippe Cambie. The 2009 Mas de Volcae “Volques,” from the Southern Rhône, is silky smooth with dark berry fruit and seductive aromas that make it the perfect party wine or go-to red when you just want an affordable great glass of wine.

The Best Buy Club is looking rather “granola-ish” this month, with labels that seem a bit groovy, but in the bottles are fun and tasty wines. Our first selection is the 2010 Bonterra Cabernet Sauvignon Mendocino County, a delicious Cabernet Sauvignon that is biodynamically farmed. Second choice is the 2011 Rainforest Pinot Gris Willamette Valley Oregon. Much like its label it is meant to be enjoyed now and not taken too seriously. With pretty fruit and racy acidity this is the perfect summer sipper.

Whenever we have a Champagne Club shipment I feel like celebrating. A glass of Champagne in my hand always makes me feel I’m enjoying a special occasion. Our first Champagne Club selection this month is the Fluteau Blanc de Noirs Brut Champagne. A wine from this up-and-coming producer was such a hit in a previous club shipment, we decided to feature another from them. The other wonderful Champagne is the Charles Ellner “Cuvee Reserve” Brut Champagne. You are in for a treat. This wine is rich and toasty with impeccable balance and beautiful fruit. Charles Ellner is one of my favorite producers and I hope you enjoy his wines and find them to be the great values I do.

Our great Italiano Club’s offerings will wow your palate and demonstrate that our friends in Italy live and work in one of the greatest wine regions in the world. The 2010 Tenuta Polvaro Cabernet Sauvignon, from the Veneto region, has dark fruit flavors and effortlessly flows across the palate. Next is the 2009 Col d’Orcia “Banditella” Rosso di Montalcino, which in effect is a baby Brunello. It is a remarkable value—you get Brunello fruit for half the price.

Cheers & Go Giants!

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

Signature Red Collection Wine Club

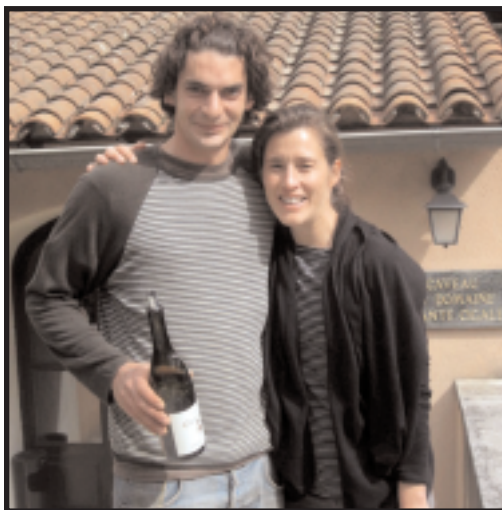
2009 Chante Cigale, Châteauneuf-du-Pape

The latest releases from Domaine Chante Cigale have arrived here at K&L and we couldn't be more pleased. This 2009 Châteauneuf-du-Pape is a blend of 60% Grenache, 20% Syrah 10% Mourvèdre and 10% Cinsault. The average vine age here is 45 years, and the grapes used for this wine grow on thirty different parcels scattered across the appellation. The grapes are harvested by hand and vinified in both concrete vats (70%) and barrels (30%). After ageing for a period of 15 to 18 months, the wine is bottled unfiltered and unfiltered.

Deep and intense, Chante Cigale's Châteauneuf-du-Pape is truly a classic representation from this famous wine region of France. Its deep berry, kirsch and five-spice notes and gentle tannins make it a perfect match for braised lamb shank or coq au vin. Enjoy now through 2019. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

Robert Parker gave wine this 91 points and wrote: "A blend of 60% Grenache, 20% Syrah and the rest Mourvèdre and other varietals, the 2009 Châteauneuf-du-Pape is a round, generously endowed, corpulent effort with lots of garrigue, pepper, smoked meat, kirsch and raspberry fruit notes. This full-bodied, silky smooth, sexy Châteauneuf can be drunk over the next decade."

Your re-order price for this wine as a club member is: \$25.99 per bottle.



Alexandre Favier, winemaker and vigneron of Chante Cigale, and Mulan Chan-Randel.

2009 Bodega Mas Alta Artigas Priorat

In June we had an unprecedented Premium Club shipment, consisting of two red wines from the region of Priorat in Cataluña, Spain. This month we spread the Priorat love to our lucky Signature Red Club members. Located about an hour and a half inland from Barcelona, Priorat is known for its beautifully terraced, old-vine Garnacha and Cariñena, which typically grow in slate soil. These old, stressed vines, many of them planted on seriously steep slopes, yield small amounts of fruit, intensely flavored and of very high quality.

Bodegas Mas Alta is a partnership that involves as consultants two highly respected Rhône wine personalities, Philippe Cambie and Michel Tardieu. The wine comes from vineyards in the center of the Priorat region, in Vilella Alta. The vineyards, primarily Garnacha with a touch of Cariñena and Cabernet, are planted on sloped land having a high proportion of "llicorella," the famous black slate of this region. In this 2009 Bodega Mas Alta Artigas Priorat, rich, chewy berry fruits betray a hint of Cabernet Sauvignon's red fruit and subtle herbal tones, which add interest to the wine and would make it a natural with grilled steak or lamb garnished with thyme and rosemary—herbs that grow wild in the region. This wine received 92 points from Robert Parker's *Wine Advocate*.

—*Joe Manekin, K&L buyer of Spanish, Portuguese and Latin American Wines*

Your re-order price for this wine as a club member is: \$23.99 per bottle.



Consulting oenologist Michel Tardieu, his son and Michel Vanhoutte looking over Mas Alta vineyards.

Premium Wine Club

2010 Jean Paul & Benoit Droin Chablis AOC

The Droin family is among the oldest in Chablis, with a history of grape growing that dates back to 1620. Fourteen generations of Droin vignerons have transmitted their *savoir-faire* from father to son. The family has rubbed shoulders with kings and been at the epicenter of Chablis decision making and policy. The newest generation uses the fabulous terroir and they have taken the wines to even greater heights. The wines are beautifully balanced, wonderful examples of their vineyards. Reflecting the uniqueness of several Grand Cru and Premier Cru vineyards, the Droin Chablis are great values.

Chablis was one of the first white wines from Burgundy to become well known. Many of the Grand Cru Chablis offerings quickly became highly sought after because they represented great value. However I believe the greatest value is in the village wines, where the terroir expression is consistent and the prices allow the wines to be enjoyed daily.

The 2010 Droin Chablis AOC is an outstanding value with a beautiful nose of acacia flowers, wet hay, honeysuckle and wet stone. The palate comes alive with notes of lime blossom, iodine, citrus and hints of minerality. With racy acidity and zippy fruit notes, this wine wants to be paired with oysters, ceviche or a seafood salad.

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



Jean Paul Droin and his son Benoit Droin. Benoit represents the fourteenth generation and is now winemaker at the domain.

2010 Mas des Volques Volcae

This month we are excited to share with you the debut of this wine from the south of France. Nicolas Souchon, winemaker at the esteemed Clos St. Jean domaine in Châteauneuf-du-Pape, and renowned oenologist Philippe Cambie have partnered to create the Mas des Volques Volcae red. All of the fruit comes from Nicolas's family vineyards located near the southern French town of Uzès.

This lush red wine takes its name, Volcae, from the Latin word for the Volques, the Gallic tribe that started to make wine in France more than 2000 years ago. The inaugural 2010 release is a blend of 35% Grenache, 35% Syrah and 30% Carignan, from vines that are 35 to 60 years old. All of the vineyards are farmed using biodynamic methods. This wine has the deep cherry, currant and raspberry fruit you would expect from the varietals, with notes of tapenade, garrigue, game and toasty oak. Full and round, the Volcae will go well with—and stand up to—lamb roasted with garlic, grilled sausages and heartier cheeses. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

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



Philippe Cambie, winemaker for Volcae.

Best Buy Wine Club

2010 Bonterra Cabernet Sauvignon, Mendocino County

Bonterra winery is one of the forefathers of the organic wine movement in California. Along with a few other notable wineries, it was among the first few to produce and promote organically grown wine grapes. Bonterra started out as a pet project by Fetzer Vineyards, and from the beginning they faced an uphill battle. In the early to mid 1990s before the organic produce movement had gained popularity, selling organic wines was difficult. They cost more to produce, and thanks to some very poorly made organic wines by other producers, organically grown wines were looked down upon as bad wine made by aging hippies. Bonterra was one of the exceptions; their wines were excellent showcases for the quality that organically grown grapes could achieve. Early on I remember tasting excellent Viognier, Sauvignon Blanc, Chardonnay, Syrah and Cabernet Sauvignon from Bonterra. They were my one and only go-to organic wine producer from California for my ten years of wine buying in the 1990s. Now 20 years later and all grown up, Bonterra is still making great organically grown wines. And now they're a great value to boot!



Some of the newer plantings in the Bonterra vineyards.

The 2010 Bonterra Cabernet Sauvignon Mendocino County is a wonderful example of grapes grown in a somewhat cooler climate. Made, of course, from 100% organically grown grapes, the 2010 Bonterra Cab has cherry, currant and raspberry aromas with notes of toasted oak and vanilla. On the palate the wine displays a medium body of red fruits dominated by cherry and currant flavors that are nicely accented by fine tannins, hints of rich oak and the perfect amount of acidity. This wine is the perfect foil for all grilled red meats and is balanced enough to not overwhelm a nice roast chicken too.

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

2011 Rainstorm Pinot Gris, Willamette Valley Oregon

I remember the first time I tasted an Oregon Pinot Gris. Before the first sip I thought, why in the world would they grow and make wine from this grape? Then I tasted it and immediately felt stupid for having had such a strong preconceived notion. In fact, most of the Pinot Gris I have tasted from Oregon has been anywhere from good to excellent, and it has almost always represented a good value. It just happens that the same weather that allows Oregon to grow world-class Pinot Noir also helps to grow fantastic Pinot Gris. The cool, wet weather allows the grapes to slowly ripen while retaining great acidity. They have bright, fresh, crisp fruit flavors that are perfectly balanced against acidity and tannins.



The 2011 Rainstorm Pinot Gris Willamette Valley Oregon is a project with grapes sourced from

several vineyards scattered around Oregon's Willamette Valley, the hotbed of Oregon wine growing. Like its colorful label, the 2011 Rainstorm Pinot Gris is bright, zesty and fun. It has subtle white flower and melon aromas. On the palate flavors of honeydew melon, cucumber and lime dominate with notes of wet stone and spice. This wine has great lift and is easy on the palate so you can pair it with seafood, salad or cheeses or enjoy it as an apéritif. If you haven't had a chance yet to enjoy a Pinot Gris then you are definitely in for a treat this month. *Wine Enthusiast* gave this wine 90 points.

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

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

2009 Col d'Orcia Rosso di Montalcino Banditella

Since taking over this estate in 1992, Count Francesco Marone Cinzano has been a stalwart of traditional winemaking. But he hasn't blindly stuck his head in the ground of the past or put his fingers in his ears. He is worldly—he owns an estate in Chile as well—and he is passionate about his wines. The past 30 years have seen much study in Italy of clonal variations of Sangiovese. It is a difficult grape to grow, to vinify and even to understand. With their years of practical experience, Francesco and his team were interested in seeing what the “new” Sangiovese clones would do on his land on the southern border of Montalcino's DOCG zone. They planted the Banditella vineyard with a selection of modern clones and the results are a really dramatically different wine. It's still a Rosso di Montalcino but a wine with more depth, character and soul.

The 2009 Col d'Orcia Rosso di Montalcino “Banditella” could be a Brunello if they had wanted to make it that way, but they felt they needed more understanding of the new vineyard and its vinification style before making that leap. In my estimation this wine could easily be better than a lot of Brunello in the marketplace. Col d'Orcia's Brunello is made in large Slavonian oak barrels as the tradition has been for Montalcino for more than a century. However the Banditella is aged for one year in French oak barriques, which give the wine a more modern and juicy feel. But for me the thing that sticks out about this wine is the depth of flavor in these new Sangiovese clones. They are saturated, spicier and seem to yield a more expansive array of flavors. Those flavors wind intricately together and make a really dynamic wine with a long focused finish. I would suggest you try it with a roast pork tenderloin or a big juicy T-Bone. Oh, and decant it an hour ahead of time too.

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

2010 Tenuta Polvaro Cabernet

“Passion” and “Tradition” are the words with which Armando de Zan and his wife Elivana Candoni describe their commitment to the wine business. When their daughters were young, Armando and Elviana moved the family to Atlanta for eight years and developed their Wine and Spirits business. But there was always the draw of the Italian countryside, and they could not pass up an opportunity to resurrect an old viticultural estate and bring it back to its glory days. So in the early 1990s the family moved back to Italy and refurbished the estate and vineyards of Tenuta Polvaro, built in 1681. The wines are just now being introduced into America. Tenuta Polvaro is just northeast of Venice, in a small town called Annone Veneto in the Lison Pramaggiore DOC.



Count Francesco Marone Cinzano.

It isn't often that I toss a Cabernet Sauvignon into the Italian Club. I'm not really interested in competing with the Napa concept of Cabernet or, for that matter, Bordeaux. But this wine is so different and so quintessentially Veneto that I thought you'd really like to try it and get a feel for what the locals drink. The 2010 Tenuta Polvaro Cabernet Sauvignon is a breath of fresh herbaceous Cabernet character. Its 13% alcohol is probably lower than you're used to but makes it so much more versatile and drinkable. This is a wine to be served at a cellar temperature, 60 to 64 degrees. Coolness gives the wine a completely different freshness in the mouth and brings out its herbaceous character. This Cabernet Sauvignon doesn't have the plummy/chocolatey nature of California Cabernet; it is lighter, fresher and livelier and has a wide variety of spice, herb and fruit flavors that frolic on your palate while its aromatics will brighten your day. This is the perfect wine to drink when it is warm outside, with barbecued chicken or just cold cuts and cheese. I really think you'll love this wine. Relax and let it take you on a ride you never see in California!



Elviana Candoni and Armando de Zan run Tenuta Polvaro with their daughters, Barbara and Caterina Candoni de Zan.

Your re-order price for this wine as a club member is \$10.99 per bottle.

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

Old Reserve & Blanc de Noir: With summer in full swing, there's no better time to drink Champagne outdoors. I hope the two bottles in your August shipment will make it into a Champagne bucket on your porch or backyard soon. Thank you so much for being a member of the Champagne Club. Do you get my emails? If you haven't heard from me in a while, please drop me a line. I have been posting a Champagne video every Friday on the blog, and sending out emails regularly. Often, super deals that never get into the newsletter and are too small for a big email blast only come from my personal list. Write me at garywestby@klwines.com if you would like to be on this list. —*Gary Westby*

Charles Ellner "Cuvée Reserve" Brut Champagne

The word "reserve" is often abused on wine labels. The staff at K&L often joke that in Napa, reserve means that the producer had reservations about asking such a high price, but got over them. In our modern world, wine is not often reserved for further ageing, since turnover is so important in the business world. The Charles Ellner "Cuvée Reserve" Brut Champagne is a happy exception. It is based on the 2004 harvest with reserve wines from 2003 added for extra depth and complexity. This additional ageing has done for this wine what only time can do, giving it honest toast from extended lees contact as well as a broad richness. The wine is composed of 60% Chardonnay and 40% Pinot Noir.

Ellner has been a family business for four generations and owns 140 acres, which supply 70% of their production needs. These vineyards are in every part of Champagne, from the Aisne to the Aube and from the Mountain of Reims to the Côtes des Blancs. Although not a giant in the US, they do sell about a million bottles a year worldwide, so they could not be considered small. They are based in

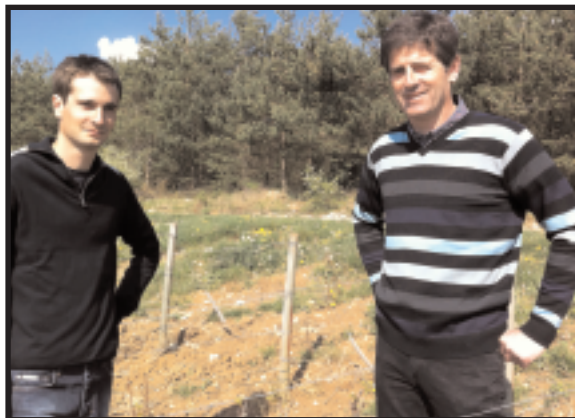
Epernay, where they have two kilometers of cellars. This Champagne will make an ideal partner for a salmon wellington or other rich fish dish.

Your re-order price for this wine as a club member is \$35.99 per bottle.

Fluteau Blanc de Noirs Brut Champagne

Last year we had the Fluteau “Cuvee Reserve” Brut in the Champagne Club, and the response was so positive that we decided to choose the Fluteau Blanc de Noirs Brut Champagne for this month. Nothing expresses the terroir of the Aube more clearly than Pinot Noir, and this lighter style Blanc de Noir is a perfect ambassador of the style. This wine is made from their 22-and-a-half acre property in the village of Gye-sur-Seine in the southernmost part of the Aube. It is composed of all Pinot Noir from the 2009, 2008 and 2007 harvests and vinified in stainless steel. This clean, bright, fun bottle of Champagne is the perfect apéritif, and I would recommend drinking it on its own or with some light appetizers.

Your re-order price for this wine as a club member is \$33.99 per bottle.



Jeremy Fluteau, left, and his father Thierry, enjoying the sunshine in their Aube vineyards.

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 2009 Moulin de Gardette “Tradition” Gigondas @ \$21.99 per bottle

A very supple and approachable, Grenache-based Rhône that will pair beautifully with a variety of Mediterranean fare. 90 points, Stephen Tanzer's *International Wine Cellar*: “Vivid ruby. Smoke-accented aromas of black raspberry and potpourri, with slow-building spiciness. Juicy and focused, offering intense red and dark berry flavors lifted by tangy acidity. Richer and darker in profile on the finish, which shows impressive energy and clarity.” (Feb. 2012)

____ Bottle(s) of 2010 Merryvale Pinot Noir Carneros @ Please Inquire

The 2010 Merryvale Pinot Noir Carneros is dark ruby red in color and starts out with subtle hints of violet while aromas of dark red cherry, wild strawberry, black tea, cardamom, fresh earth, floral notes and toasted marshmallow rise seductively from the glass. The palate displays plenty of energy, bright and focused, with flavors of cherry, cranberry and lingering hints of toasty oak. Pair this wine with wild salmon and beet salad.

____ Bottle(s) of 2006 Robert Young “Red Winery Road” Cabernet Sauvignon Reserve, Alexander Valley @ Please Inquire

The wine starts out with an intoxicating nose of black raspberry, mocha, baker’s chocolate and hints of herbs. On the palate the wine displays red cherry fruit, milk chocolate and subtle spice with nice oak accents and fine-grained tannins. It is full and rich but still very smooth and harmonious thanks to its soft, supple tannins and good acidity. It can age gracefully for the next five to fifteen years, or you can decant and enjoy it now with a nice steak.

____ Bottle(s) of 2009 Buehler “Estate” Cabernet Sauvignon Napa Valley @ Please Inquire

The 2009 Buehler starts off with aromas of black plums, scorched earth and hints of tobacco. On the palate the wine is densely packed with black fruits, chocolate notes, spice and super-smooth tannins. This wine is so silky that it feels light even though it is very full-bodied, rich and powerful. If you’re looking for the quintessential California Cabernet Sauvignon then your search has ended. Enjoy! This wine can age for ten-plus years but why wait? It is delicious now and should be enjoyed with any roasted red meats or a hearty pork dish.

____ Bottle(s) of 2006 Long Shadows Chester Kidder Red, Columbia Valley, Washington @ Please Inquire

Aromas of dried figs and cocoa powder, along with hints of tamarind and toasty oak, are followed by intense violet and blueberry-jam flavors beautifully integrated around a spicy core. Balanced, with refined texture and robust structure, this wine has a seductive mouthfeel that sets it up for its remarkably long, satisfying finish. It should pair well with steak or any kind of grilled meats and can be enjoyed now or aged flawlessly in your cellar for the next five to ten years. This wine received 93 points from *Wine Advocate*, 93 points from Stephen Tanzer and 92 points from *Wine Enthusiast*.

____ Bottle(s) of 2004 Bodegas Poesia “Poesia” Lujan de Cuyo, Argentina @ \$24.99 per bottle

This wine’s rich, sweet, ripe fruit and extravagant notes of spice may be tempting now, but we have it on record that these wines age well for a handful of years. Last year, for example, we enjoyed the 2003 vintage in its eighth year. This 2004 garnered 91 points from Robert Parker, and 92 points from *Wine Enthusiast*. — *Joe Manekin, K&L Spanish, Portuguese & Latin American Wine Buyer*

____ Bottle(s) of 2007 Lancaster Estate Sophia’s Hillside Cuvee, Alexander Valley @ Please Inquire

The 2007 Lancaster Estate Sophia’s Hillside Cuvee is a blend of 97% Cabernet Sauvignon and 3% Merlot. The wine has a dark purple hue with aromas of blueberries, cinnamon and violets on the nose while the palate displays layers of complex fruit, berries, plums and dark chocolate seamlessly tied together with lush, fine tannins. The finish is smooth and long with a silkiness that makes you wish you had a bigger glass. Pair this wine with a steak or other hearty fare and you will not be disappointed. This wine can be enjoyed now if decanted 90 minutes ahead. It can go into your cellar for a good eight to twelve years where it will gain further complexity and soften up a bit. 92 points, *Wine Enthusiast*.

____ Bottle(s) of 2006 Emblem Rutherford Cabernet Sauvignon @ Please 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. It has layers of complexity, and concentrated fruit that plays nicely against the oak and acidity.

____ Bottle(s) of 2005 Saddleback Cellars Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

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. 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.

Premium Wine Club Previous Offerings

____ Bottle(s) of 2009 Clos de Los Siete Proprietary Red, Mendoza, Argentina @ Please Inquire

A delicious blend of dark black fruit, spicy herbaceous notes and supple hints of oak and tannin. It starts out with hints of blackberry, game, herbs, tobacco and hints of smoke oak. On the palate the wine is supple with layers of dark black fruit nicely accentuated by hints of earth and herbs. The finish is long and smooth with impeccable balance and finesse. Pair this wine with lamb, pork or any grilled meat you decide to enjoy this summer. Robert Parker's *Wine Advocate* and Stephen Tanzer both gave this wine 90 points.

____ Bottle(s) of 2010 Michel Gassier Nostre Pais Blanc Costières de Nimes Blanc @ \$14.99 per bottle

Robert Parker's *Wine Advocate* gave this 92 points and wrote: "The 2010 Nostre Pais Blanc is a blend of 80% Grenache Blanc and the rest equal parts Roussanne and Viognier, aged on its lees for six months, with some barrel fermentation but limited exposure to oak. It comes across as a top-flight white Châteauneuf du Pape rather than a less expensive Costières de Nimes. Light gold in color, with an extraordinary nose of vivid honeysuckle, candle wax, marmalade and tropical fruit, the wine is elegant, has good acidity, and wonderful freshness, but a surprisingly intense, full-bodied mouthfeel."

____ Bottle(s) of 2006 Cellers Ripoll Sans "Closa Batlet" Gratallops Priorat @ \$14.99 per bottle

Based in the town of Gratallops, Cellers Ripoll Sans has beautiful Cariñena, Garnacha, Cabernet Sauvignon and Merlot vines in this most important Priorat town. Once again, black slate is predominant in the vineyards, with some schist present as well. Some of the vines here are as much as 90 years old, and you can tell by the wine's character that vines were planted in just the right spot to project a clear sense of wild, dark fruited, mineral Priorat typicity. Clyde's notes: "This wine has wonderful aromas of herbs de Provence. Tons of red fruit flavors—sweet and delicious. So easy to drink now."

____ Bottle(s) of 2010 Buehler "Reserve" Chardonnay Russian River @ Please Inquire

This has a beautiful nose of lemon oil, honey, vanilla and hints of thyme. These elements seamlessly fold themselves into a palate that displays tropical fruits, golden delicious apples, Asian pear and spice notes. There's great acidity, balance and energy to this wine. It should pair perfectly with roast chicken or a cheese plate.

____ Bottle(s) of 2009 Conundrum Proprietary Red Blend, California @ Please Inquire

The 2009 Conundrum Red has an exotic and spicy nose of candied fruits and red flower aromas. The palate expresses itself with sweet red raspberry and strawberry flavors, a hint of cinnamon and a touch of clove. The sweet fruit is nicely buffered by the new oak and good acidity, giving the weight a supple smooth feel. This is a wine designed to be drunk now and can be paired with grilled meats, pizza or pasta, or enjoyed as an apéritif.

____ Bottle(s) of 2009 Ernie Els Cabernet Sauvignon, Stellenbosch South Africa @ please Inquire

They call Ernie Els "The Big Easy", and the same could be said of this wine. It's no wallflower and yet very easy to like. This 100% Cabernet Sauvignon reminds me of some old-school Napa Cabernets, with a bouquet that offers notes of violets, smoky black cherry, currant, cedar, graphite and a hint of tobacco. On the palate is fine balance and texture with refined tannins adding to the structure of the wine and a long finish with a whisper of mint on the back end. And who knows, this wine might even improve your golf game! —*Jim Chanteloup, K&L buyer of wines from South Africa*

____ Bottle(s) of 2009 Monteviejo Petite Fleur, Mendoza, Argentina @ \$14.99 per bottle

Monteviejo is a member of the famous Clos de los Siete, a group of Bordeaux families who have partnered up in the Uco Valley, south of Mendoza, to jointly create one wine as well as their own individual bottlings. Monteviejo is owned by Catherine Péré Vergé of Château Le Gay Pomerol. The wines always deliver loads of rich fruit, a structured, spicy quality from the use of very high quality oak barrels, and lots of value for the money. This wine received 91 points from *Wine Advocate*. —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

____ Bottle(s) of 2008 Tangent "Paragon Vineyard" Pinot Gris Edna Valley @ \$13.99 per bottle

Winemaker Christian Roguenant of Tangent decided that the Paragon Vineyard in Edna Valley provided the ideal place to plant and grow Pinot Gris. After tasting this wine, I'd say he was correct. The 2008 Tangent Pinot Gris is made in the traditional dry style of Northern Italy. It is surprisingly full-bodied, with concentrated flavors of peach, ginger and tropical fruits. Framed by a light, lemony acidity and a vibrant minerality, it shows a touch of pine-resin character. An evocative apéritif on its own, Tangent Pinot Gris also pairs well with most foods, with shellfish and some hard cheeses.

Best Buy Wine Club Previous Offerings

_____ Bottle(s) of 2009 Domaine Vindemio “Regain” Côtes du Ventoux @ \$9.99 per bottle

The wine’s name, “Regain,” translates to “rebirth” in French and is meant to capture the spirit of re-invention and evolution. It is a fruit-driven blend of 70% Grenache and 30% Syrah that elicits exotic peppery spice notes, along with hints of violets, earth and vanilla. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Clos Chanteduc Côtes du Rhône @ \$9.99 per bottle

The 2010 release is composed of 65% Grenache and 35% Syrah. Famed winemaker Yves Gras of Domaine Santa Duc in Gigondas is responsible for the vinification of this delicious red. It’s redolent of forest floor and Provençal herbs, with a kiss of anise and a core of cherry fruit. Take a trip to the South of France with this wine by enjoying it with your next Provençal inspired meal! — *Mulan Chan-Randel, K&L Buyer of Rhône Valley & French Regional Wine*

_____ Bottle(s) of 2010 Château Haut Riot “Cuvée Juliette” Bordeaux Rouge @ \$9.99 per bottle

The wine combines richness and concentration with a sense of elegance and finesse. Superb layers of currant and berry fruit combine with sage and cedar. This wine is a deliciously juicy style of Cabernet that is made to be enjoyed over the next five years. It has an inviting nose of dark tarry fruit. It is medium to full on the palate, with the lovely precision that’s a hallmark of this great vintage. The palate is filled with juicy black fruits, especially blackcurrant. It has lovely intensity and impeccable balance. The finish is easy and supple. A great value in Bordeaux. It is 80% Cabernet Sauvignon, 10% Merlot, and 10% Cabernet Franc. — *Clyde Beffa*

_____ Bottle(s) of 2010 La Loup dans la Bergerie Hortus, France @ \$9.99 per bottle

This fanciful blend of 40% Syrah, 30% Merlot and 30% Grenache hails from the Languedoc, in the foothills of the majestic Pic Saint Loup. Ripe, crunchy grapes are vinified simply, without any oak influence. What does that translate to? Pure, unadulterated fruit. Think of a fresh basket of grapes and red berries complemented by just a touch of blackcurrant tea leaves. The venerable southern French estate of Domaine de l’Hortus is responsible for this fun-loving and slightly less serious rouge that will get along with just about anything culinary that comes its way. How about grilled lamb sausages with lentils and roasted potatoes? Or perhaps a chicken tagine slow cooked with organic tomatoes and sweet potato? You get the idea. The 2009 Le Loup dans la Bergerie is party, pool and picnic ready. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2011 Herencia Altés Garnatxa Blanca, Spain @ \$9.99 per bottle

This delicious white from Herencia Altés is full of intense pear and apple flavor, with spectacular minerality showing towards the mid-palate and finish. It was made by Núria Altes, whose family has been growing grapes in Terra Alta for generations. Enjoy this lovely white on its own or with a wide variety of foods. It’s a mouthwateringly fresh white wine that will make you reach for a second glass—and marvel that it’s so good for under \$10. — *Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

_____ Bottle(s) of 2010 Monteviejo “Altitude 1050” Malbec, Mendoza, Argentina @ \$10.99 per bottle

Monteviejo is owned by Catherine Péré Vergé of Château Le Gay Pomerol. Altitude forms an important part of the viticultural equation in Argentina, where high elevation means cooler evenings, ideal for allowing vines to rest from their growth during the warm, sunny days. The resulting berries are intensely flavored and make great wine, rich in color, extract, phenols and other flavor compounds. The 1050 in this wine’s name refers to meters of elevation. These vineyards are located at over 3300 feet above sea level. Taste this Malbec, with its intense blackberry and black cherry fruit typical of the Uco Valley, and we think you’ll agree that yes, altitude can make all the difference! — *Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

_____ Bottle(s) of 2010 Domaine de Cassagnoles Côtes de Gascogne Blanc @ \$8.99 per bottle

Composed of 50% Colombard, 40% Ugni Blanc and 10% Gros Manseng, and vinified completely in stainless steel, the Cassagnole is redolent of meyer lemon, grapefruit and freshly cut grass. For those of you who love a good Sauvignon Blanc or Pinot Grigio, the style of this Côtes de Gascogne is just a hop, skip and jump away. And with a modest alcohol level of 12% abv, the Cassagnole can be enjoyed either as an apéritif or with lighter fare such as a goat cheese, citrus and arugula salad or grilled snapper. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Cal y Canto Viura Verdejo Castilla, Spain @ \$9.99 per bottle

The 2010 Cal Y Canto Viura Verdejo dry white comes from the Tierra de Castilla region in Spain, close to Madrid. A blend of 65% Viura and 35% Verdejo, this wine has a seductive nose of white peach, apricot and hints of lime blossom. On the palate flavors of lime, lemon, peach, wet stone and minerals dominate this lively, crisp white wine. The perfect match for oysters, clams and seafood stew, this wine can also be enjoyed on a nice night out on your deck when only a crisp white wine will do.

_____ Bottle(s) of 2009 Trim California Cabernet Sauvignon @ \$9.99 per bottle

The 2009 Trim Cabernet Sauvignon is a blend of 75% Cabernet Sauvignon and 25% Cabernet Franc, sourced from some of the best vineyards on the north coast of California. This wine offers up aromas of cherry liqueur, black plums, currant and cinnamon. The palate displays an array of flavors including cranberry, black cherry, black raspberry, cinnamon and vanilla notes. The wine is balanced and fresh with good acidity and soft, lush tannins, while the finish is clean and smooth.. It is accessible and drinking great now, and that's what its makers intended—so enjoy this great bargain tonight.

_____ Bottle(s) of 2010 Domaine Begude Chardonnay “Terroir” Haute Vallée de l’Aude IGP@ \$9.99 per bottle

This bright Chardonnay with just a touch of spice exhibits plenty of zesty citrus freshness coupled with apple, pear and ginger notes. It is the perfect wine to enjoy on its own after a long day's work, or with a wide range of fish, salad or poultry dishes. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

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

_____ Bottle(s) of 2011 Tenuta Giuliana Pecorino @ \$11.99 per bottle

This wine has an exotic nose that flows out of your glass, full of wildflowers, honey, middle-eastern spice and just a tang of the sea. On the palate the wine has density and richness but is highlighted by a vibrant central acidity with glints of mineral that stretch the finish on and on. This Abruzzo stunner is the perfect accompaniment to seafood pasta or Asian cuisine—and it's a great choice when you want to play Stump the Sommelier!

_____ Bottle(s) of 2006 Tenuta Giuliana Montepulciano d’Abruzzo Vecchie Vigne @ \$27.99 per bottle

This is the pure fruit character of the Montepulciano grape: dense, powerful, layers of dark cherries and berries but still a little *sauvage* character to remind you this is a rugged wine. On the palate the wine is an explosion of fruit but as it is subsiding the wine's structure takes over. Supple tannins and tremendous balance give this wine a freshness and length that offer a long life. Most of you however will just enjoy the ebullient fruit and superb drinkability of the wine now and run right out to your barbecue and fire up some baby back ribs, Italian sausage or a big old steak. The wine is also drinkable enough to have with pasta, especially lasagna.

_____ Bottle(s) of 2007 Colognole Chianti Rufina Riserva del Don @ \$24.99 per bottle

The 2007 Colognole Chianti Rufina Riserva del Don is a powerful wine just as was the 2006 “Don,” but the richness of the warmer 2007 vintage is readily apparent and gives depth and flesh to this big frame. I was in Napa and Sonoma recently and really enjoyed some of the wines that I tasted but boy are they different from this. Good and bad are subjective terms and that's for you to decide, but the main difference is the fruit ripeness and acidity. Rufina's fruit is not so thoroughly ripe so it is still a little edgy and there are lots of different flavors, whereas the California wines were all completely ripe and had a more uniform singularity to the flavor. In the mouth the California wines were lush, smooth, soft and round and had a fleshy structure. Enjoy this wine with a big T-bone steak with a little extra-virgin Tuscan olive oil drizzled over the top. Or if you aren't a meat eater try some Parmigiano Reggiano or Pecorino Toscano (not Romano).

_____ Bottle(s) of 2010 Roccafiore Fiorfiore @ \$14.99 per bottle

I remember tasting this at Vinitaly last year when it was not yet even a finished wine but still I was just stunned. It was really a new category for me: The creamy, complexity-filled richness really wowed me and the fresh acidity excited me. I hope you like this as much as I have! I'd try this with grilled fish. Halibut comes to mind right away but I really can't think of something that wouldn't... ok, maybe not trout. Or if you aren't a meat eater try it with some Parmigiano Reggiano or Pecorino Toscano.

___ Bottle(s) of 2010 Sassotondo Ciliegiole @ \$12.99 per bottle

Ciliegiole is an indigenous Tuscan grape, always popular in the Maremma but rarely made as a varietal. Its name comes from ciliegio, "cherry." Carla and Edoardo blend the Ciliegiole with 10% Alicante (also a rather popular grape along the coast) and the result is marvelous. The cherry-like aromatics in this wine just burst out of the glass aided by the depth and power of the deeply colored Alicante. Aided by the stunning quality of the 2010 vintage, the wine is forceful yet supple on the palate and exuberantly full and fresh. This wine calls for something off the grill.

___ Bottle(s) of 2006 Planeta Merlot @ \$26.99 per bottle

I really like this wine's complexity. So much of the "bad" Merlot was mono-flavored juice that tasted like melted jello, but this wine offers layers of herb and fruit mixed in with a bit of wild game. It's like a Sicilian evening breeze full of wild herbs, smoke and a hint of salt. On the palate the wine is lush yet restrained; it has balance and a freshening acidity that makes it an ideal food wine. Think Mediterranean grilled lamb kebabs with a little caponata and a glass of Merlot, sitting outside... sounds good, doesn't it!

___ Bottle(s) of 2007 Curto Ikano Rosso, Sicily @ \$24.99 per bottle

One of the wines that stood out for me was the 2007 Curto Ikano, a blend of 50% Nero d'Avola, 40% Merlot and 10% Syrah. I found this wine very spicy, balanced with a supple texture yet not fat. It was surprisingly elegant. I suggest you decant the Ikano at least half an hour ahead of time and then let it sit in your glass for a bit.

Champagne Club Previous Offerings — *Notes by Gary Westby, K&L Champagne Buyer.*

___ Bottle(s) of Pierre Paillard Grand Cru Brut Champagne @ \$34.99 per bottle

This wine is composed of 60% Pinot Noir and 40% Chardonnay, based on the 2007 harvest with 31% of the 2006 as reserve wine, and dosed at 7 grams per liter. If you have a QR reader on your phone, zap the back label. It pulls up the most information-filled page I have ever seen. This wine has such power and presence it deserves a great pairing such as lobster, but it also has the elegance that lets you enjoy it as the apéritif.

___ Bottle(s) of CD De Norston Brut Champagne @ \$34.99 per bottle

Many of our Champagne Club members have asked for some toasty Champagne, and this wine delivers. It is a blanc de noir composed of 80% Meunier and 20% Pinot Noir and it's made in a very open, biscuit-y and friendly style. The expressive nose has lots of fresh fruit and even a touch of candied cherry. On the palate it has a very supple texture and clean flavors, and a zippy finish. It is made in the village of Champlat-Boujacourt in the northwest part of the Marne. That's only a few villages away from Brouillet, where the Aristons make the Aspasia that many of you have enjoyed. This is a perfect apéritif, and a great way to welcome friends.

Signature Red Six-Packs — Don't miss out on these!

Here are two absolutely ridiculous deals on our amazing Signature Red selections.

Signature Red Six-Pack #1 Two bottles each of:

2006 Emblem Cabernet Sauvignon Rutherford

2006 Long Shadows Chester Kidder Columbia Valley Washington

2005 Saddleback Cabernet Sauvignon Napa Valley

At their regular K&L prices these wines would add up to \$209.94. At your club re-buy prices they'd be \$149.94 **Our special six-pack price is only \$109.94** —that's an additional savings of \$40!

Signature Red Six-Pack #2 Two bottles each of:

2004 Bodegas Poesia Mendoza Argentina

2009 Buehler "Estate" Napa Valley Cabernet Sauvignon

2010 Merryvale Carneros. Pinot Noir

At their regular K&L prices these wines would cost \$179.94. Purchased individually with your wine club discount and they would be \$149.94. But this **special deal for all of our club members** saves you an additional \$40. You get all six bottles for **only \$109.94!**