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Dear K&L Wine Club Members,

I am having a ton of fun with our Club selections this month! Some months the wines just seem to resonate a bit more; maybe they match the season or the particular mood I happen to be in. Maybe this time it is because I've accepted the fact that 2013 is probably not the San Francisco Giants' year... you just can't win them all. Luckily for us all, this month's Club selections are perfect for summertime feasts and barbecues, and are sure to bring smiles to our faces. Also, check out the new six-packs on page 12!

The Signature Red Club has an interesting juxtaposition of two very different styles this month. We have the 2006 Carver Sutro "Palisades Vineyard" Petite Sirah Napa Valley, a large-scale, rustic red that is reminiscent of a bygone era of California winemaking. And, in contrast, we have the 2010 Moulin de la Gardette "Tradition" Gigondas, a traditionally made French red from just outside Châteauneuf-du-Pape. It offers vibrant red fruit and subtle wood notes, and expresses both its terroir and its vintage. The California wine is much like us Americans (big and bold!) while the French wine is a bit more understated and has more going on beneath the surface than what is readily apparent.

This month's Premium Club selections are perfect examples of why I think that outside of the Champagne Club, the Premium Club offers the best value of our five clubs. The quality of wine that consistently appears in this club, and the wide variety, makes this easily my favorite club to buy for month in and month out. Our first selection this month is the 2011 Kalinda Cabernet Sauvignon Napa Valley. A great offering from a very challenging vintage, this wine displays pretty fruit and is the perfect match for your summer barbecues. Next we have the 2012 Saint Roch "Vieilles Vignes" Côtes-du-Roussillon Blanc, an exotic French white that delivers notes of stone and peach and melon flavors.

This month the Best Buy Club is all about Antech. That's Domaine Antech from the Languedoc. This small winery is fashioning some amazing values from one of France's up-and-coming wine regions. We start off with the 2010 Antech "Emotion" Crémant de Limoux Brut Rosé, a fabulous offering that mimics a French Champagne Rosé but at less than half the cost. Next is the mouth-watering 2012 Antech Vin de Pays d'Oc Chardonnay, a wine that displays incredibly vibrant fruit and a zippy mouth feel, perfect for those hot summer days.

The Italian Club this month is a bit ying-and-yang with wines from two neighboring wine regions. From Lombardy in the northeast of Italy comes the 2010 Sandro Fay "Valtellina" Superiore Coast Bassa, a Lombardian Red made from Nebbiolo, which is famed for being the grape in both Barolo and Barbaresco. Next, from just to the west in Piedmont, we have a delicious white wine called 2012 Orsolani Erbulance di Caluso "La Rustia," the perfect foil to its neighboring red wine.

Every time I think that our Champagne Buyer Gary Westby can't pick two better wines than he did for his previous Club shipment, he goes and proves me wrong. We start with one of my favorite producers, Billecart-Salmon, and their Non-Vintage Extra Brut Champagne. This zesty, lean and dry Champagne screams out for oysters. The second seductive offering is the 2006 Baron Fuenté "Grand Millésimé" Extra Brut, a more fruit-forward wine displaying green apple and biscuit accents. Don't miss the August-only prices on these Champagnes and more from their producers! See pages 6 and 7 for details.

Cheers,

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

# Signature Red Collection Wine Club

## 2010 Moulin de la Gardette Cuvée Tradition Gigondas

Located in southern France's Rhône Valley, about 20 minutes across the valley from Châteauneuf-du-Pape, the famed appellation of Gigondas is home to dedicated vignerons who produce traditionally styled and hearty Rhône blends based on the Grenache varietal. Jean-Baptiste Meunier is one such vigneron; he represents the fourth generation of his family born into the winemaking tradition. Jean-Baptiste spent a good part of his formative years playing in the family vineyards and learning from his father about the vines and wine. After finishing his college studies in viticulture and oenology, Jean-Baptiste worked at various California wineries, including Diamond Creek in the Napa Valley. His years of formal and practical experience culminated in the establishment of his 17.4-hectare estate and cellar, located just a stone's throw from the village of Gigondas. Surrounding the cellar are Jean-Baptiste's choice Grenache vines, 20 to 80-plus years old. Smaller parcels of Syrah, Mourvèdre and Cinsault are also cultivated on the estate.

The 2010 Moulin de la Gardette Cuvée Tradition Gigondas is 80% Grenache, 10% Mourvèdre and 10% Cinsault. With the 2010 vintage, Jean-Baptiste elected not to de-stem the grapes. He did a whole-cluster fermentation with indigenous yeasts, to impart more freshness and vibrancy to the wines. Ageing took place over the next twelve months, first in older Allier oak barrels and then stainless steel. This is a wine that ages gracefully, showing fruit and spice in youth and developing more character and complexity with age as the wine evolves.

Open the 2010 Cuvée Tradition in advance and decant it to allow it to open up—you will not be disappointed! This is a concentrated yet elegant example of Gigondas from the stellar 2010 vintage. The wine has a beautiful garnet color with a gorgeous nose of cherry, a hint of chocolate and spicy black fruit flavors. On the palate, it is medium bodied, yet refined, with admirable intensity, length and persistence. Although the wine has great ageing potential, its charming sweet fruit and spice notes give it tremendous immediate appeal. Enjoy it now and over the next five years with heartier Provençal fare.

—*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

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

## 2006 Carver Sutro "Palisades Vineyard" Petite Sirah Napa Valley

When thinking of the history of the California wine industry I tend to break it up into four segments: Before prohibition; After prohibition to 1950; the 1950s to 1980; and 1980 to the present. These four segments represent huge shifts in the wine industry in California. They include shifts in what grapes are grown, how wines are produced, new influences that affect the business and a myriad other substantial changes that have affected the trajectory of the industry. History is relevant in the case of the 2006 Carver Sutro "Palisades Vineyard" Petite Sirah Napa Valley, because it brings to mind the first two segments of this history.

Petite Sirah is one of the grape varieties that was more widely planted in earlier times when more rustic, hearty and tannic wines were preferred. It was an ideal blending grape for other red varieties such as Zinfandel. It gave structure to rain-weakened Cabernet Sauvignon and it added color to pale Pinot Noir. The Petite Sirah clone used in the 2006 Carver Sutro is the Durrif clone, a black grape that thrives in warmer climates and dry soils on hillside vineyards. Petite Sirah grape plantings still left today are usually much older than the average age of most currently planted vines.



*A California vineyard of old-vine Petite Sirah.*

Don't be fooled into thinking Petite Sirah is nothing more than a rustic, out-of-date blending grape. Some of California's most legendary wines ever are Petite Sirah. The 1978 Stag's Leap Winery Petite Sirah and 1965 Concannon Limited Bottling Petite Sirah are in the pantheon of legendary California wines, along with 1974 Heitz Martha's, 1941 Inglenook Cabernet Sauvignon, 1947 Charles Krug and an array of other outstanding wines that have withstood the test of time. The same vineyard that produced that legendary Stag's Leap Winery bottling of Petite Sirah is the source for this 2006 Carver Sutro Petite Sirah.

The 2006 Carver Sutro "Palisades Vineyard" Petite Sirah Napa Valley is sourced from vines planted in the 1930s, 1940s and 1950s, basically on an old creek bed washed down from the Palisades. The soil is rocky/loamy with huge *gallets* that reflect the heat. This is almost identical to the micro-climate and soils of Châteauneuf-du-Pape. The wine is purple-hued with a touch of fiery red around the edges of the glass. It has sexy aromas of caramel, mocha, black plum, dried fig and blackberry preserves. On the palate is an array of flavors including black licorice, Asian spice, black plums, *pain grillé* and fresh blackberries. The wine is layered, with a soft mouthfeel and a long, lush finish. I would pair this with a fig and blue cheese salad, a hangar steak or a homemade hamburger fresh from the grill. *Wine Advocate* gave this 90 points.

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

## Premium Wine Club

### 2011 Kalinda Cabernet Sauvignon Napa Valley

Clyde and I are not ones to shirk from a challenge, and finding an acceptable 2011 Cabernet Sauvignon worthy of the Kalinda label was quite a task, since 2011 is the weakest vintage for Cabernet Sauvignon since 1998. Unlike our friends in France who have quite a few more challenging vintages, California for the most part, and especially with Cabernet Sauvignon, enjoyed a pretty remarkable string of good-to-great vintages from 1999 to 2010.

In a year like 2011 I have so far found the Pinot Noir and Chardonnays to be flat-out delicious. I believe the higher than usual acidity helps to balance out the higher sugar and alcohol levels that wines have been achieving of late. The wines retain a purity of fruit and crispness which is sometimes lacking or

overshadowed by high sugar and alcohol content. With 2011 Cabernets though, we had to weed through dozens of samples which were too green, watery or so over-oaked we couldn't discern what the grape varietal was even trying to be. When we did finally find an acceptable, even tasty sample that worked we weren't surprised in the least to see from what great vineyard it was sourced. We feel the 2011 Kalinda Cabernet Sauvignon Napa Valley more than exceeds our humble expectations.

Our 2011 Kalinda Cabernet Sauvignon Napa Valley is a bright, zesty red with aromas of rosemary, dill, red cherry, cinnamon and bitter chocolate. The palate is a collage of red cherry, rosemary, milk chocolate and toasty oak accents with a subtle finish that seamlessly echoes the earlier flavors as they slowly recede from the palate. This wine needs a little time to open up but once it has a chance to breathe you will be handsomely rewarded. This should pair well with almost all red meat and with pizzas and pasta dishes.

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



*We can show you this picture of the vineyard from which our 2011 Kalinda Cabernet comes — but we cannot reveal its name!*

## 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc

Saint Roch winery was recently purchased by famed winemaker Jean Marc Lafage. Château Saint Roch is located in the Maury Area of the Agly Valley, which is 15 miles from Perpignan and the Mediterranean Sea. This quaint area seems to be an up-and-coming sub-region for wines within the Roussillon district. The half-ruined castle of Quéribus, built by the Cathars at the top of a steep peak in the Corbières, watches over the vineyards from the north.

The white wines of the Languedoc-Roussillon region are made with numerous white varietals. Grenache Blanc, Marsanne, Viognier and Rousanne are the four major players. These grape varietals are known for their soft tannins, floral aromatics, blendability and food-friendly styles.

The 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc is a beautifully aromatic white wine with scents of white acacias, peach blossoms and a hint of orange zest. The wine seamlessly unfolds on the palate with an array of flavors including citrus notes, lime zest, lychee and hints of stone fruits. The wine has a nice balance with a sleek body and good acidity. The perfect match for ceviche or a summer salad, this wine is ideal to enjoy when the weather heats up.

Here’s what Robert Parker had to say: “Composed of 80% Grenache Blanc and 20% Marsanne, the 2012 Vieilles Vignes Blanc comes from 50-year-old vines planted in limestone and clay soils. A delightful bouquet of caramelized honeyed grapefruit, white currants and other assorted citrus jumps from the glass of this crisp, dry, medium-bodied white. With surprising length and power, it reminded me of a restrained, more laid-back top white Hermitage — at a fraction of the price. Consume it over the next several years.”

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



*Winemaker Jean Marc Lafage owns Saint Roch winery.*

## Best Buy Wine Club

*This month's notes are by Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer.*

This month we feature two wines from Domaine Antech. Located about 20 minutes from the famous medieval walled city of Carcassonne in southern France’s Languedoc region, this family-owned domaine is currently under the guidance of sixth-generation owner Francoise Antech-Gazeau. From estate vineyards located throughout the cool-climate region of Limoux, Domaine Antech produces a range of high quality and delicious sparkling wines that rival their bubbly counterparts throughout France. In addition to producing several sparkling wines in the rustic *methode ancestrale*—bottled with remaining yeast and sugar which continue to ferment in bottle, and with no disgorgement—Antech also produces a range of Crémant-style wines which are vinified in traditional methods similar to those used in Champagne. This month’s first wine, the Crémant de Limoux, is an example.

### 2010 Antech “Emotion” Crémant de Limoux Brut Rosé

This beautiful rosé sparkler made in the *methode traditionnelle* is entitled to the AOC Crémant de Limoux. Composed of Chardonnay, Chenin Blanc, Mauzac and Pinot Noir, the Emotion has a pale pink color with lively tints and a fine bead. Delicate nuances of cherry and strawberry along with white

floral notes make for a crisp and elegant sparkler that is destined to become a favorite of many. The Emotion spends fifteen months in bottle before disgorgement. At less than half the price of Champagne, the cuvée Emotion is the perfect choice for your house sparkling wine or to feature at parties where quality and good taste matter. It's brilliant served as an apéritif, or with sashimi, Chinese or Thai cuisine.

**Your re-order price for this wine as a club member is: \$11.99 per bottle.**

### **2012 Antech Vin de Pays d'Oc Chardonnay**

The cool-climate vineyards around the town of Limoux lend themselves to still wines that naturally maintain bright acidity, modest alcohol and plenty of finesse. Domaine Antech's Chardonnay vineyards are a case in point, producing this delicious and very food-friendly white. This wine has a pale yellow hue and a nuanced bouquet of white flowers. The vibrant, fresh palate finishes with notes of grapefruit. Arguably one of the best white wine values currently at K&L, Antech's Chardonnay will delight new-world and old-world Chardonnay fans alike.

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

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

### **2010 Sandro Fay Valtellina Superiore Costa Bassa**

Marco Fay visited our San Francisco and Redwood City stores pouring his wines for the dedicated fans of the Valtellina. Okay, that's the "where is that" Valtellina; it is not well known enough to have a huge base of dedicated fans. But everyone who tasted the wines left saying "Wow those were great wines!" (along with a few "Oh he was so cute!") The Valtellina has been featured in our Italian Club a few times so you longtime Club members know that it is on the south face of the Swiss-Italian Alps, just above Lake Como. The wines are made from the Nebbiolo grape, which they used to call Chiavenasca before DNA analysis unveiled the details. The real story is the incredible work that goes on in the vineyards. Scree slopes have been turned into terraces, and the work that goes on, all of the tending and the harvest, is backbreaking and dangerous.



*Harvesting grapes at one of Sandro Fay's several steeply pitched vineyards.*

The 2010 Sandro Fay Valtellina Superiore Costa Bassa is outstanding, such a unique expression of Nebbiolo. For those who are used to the Langhe versions this is much more delicate. It has high-toned aromatics, a firm body and a decided need for Burgundy glasses. Enjoy this with a marinated pork loin or of course the Valtellina dish, Pizzocheri!

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

### **2012 Orsolani Erbaluce di Caluso La Rustia**

"Four key words: seriousness, respect, work and territory." This year at Vinitaly I tasted with Gian Luigi Orsolani, whose wine I had tasted before. I have always liked the quirky Erbaluce grape but I never had tasted the Orsolani Erbaluce di Caluso "La Rustia." When I did, Gian Luigi's key words made sense. Gian

Luigi is a soft-spoken, gentle man who's secure that he's done all the best he can with his wines. He would really like to help you learn and understand Erbaluce. When I tasted his wines we started with the less concentrated wines, which are wonderfully refreshing, snappy, and spicy and just a pleasure to drink. When we got to the La Rustia I was taken aback by the seriousness of the nose, a true step up. I took a glance at the brochure Gian Luigi had given us, and saw a brief note next to a photo of the La Rustia bottles: "The unique personality of this wine comes from the strict grape selection and maniacal care for details." It was clear as we tasted this wine that they had followed that brief description to the letter.



*Orsolani is in Piedmont at the base of the Swiss-Italian Alps.*

The Orsolani winery lies just north of Torino (Turin in English; I find Torino easier) in Piedmont, in the town of San Giovanni Canavese at the base of the Alps. The vineyards are planted at about 1,000 feet in mineral-rich, morainic sand that has been pushed out of the mountains. The climate here is mild with warm summers, and harvest is in early October. The wine's aromatics are full of richly scented wild herbs, while on the palate it rolls out a luscious layer of richness highlighted with a citrus-like finish. I'd love to drink this wine with grilled swordfish, scampi or Becker Lane Pork Chops. If you've never tried those, you should!

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

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

This month in the Champagne Club we have a pair of small-production, extra brut wines from two small, quality conscious négociants. It is a huge coup for us to have closed the deal for our Champagne Club members on the Billecart-Salmon Extra Brut Champagne, and we are also very proud to offer the Baron-Fuenté Extra Brut Champagne at a great value. Because of your loyalty to this Champagne Club, and the great buying power of all of you members together, for the first time we were also able to negotiate some deals for you on some other cuvées from these producers—but act fast: *We can offer them at these prices for only one month.*



*Antoine Billecart and Gary Westby at Billecart*

Extra-brut Champagne is the perfect wine for enthusiasts like us who love to drink Champagne with food. The super-low sugar content makes for racy, light, incisive wines that show their very best with shellfish and modern cuisine of all types. These are great wines for the table, and have the depth to be satisfying throughout the meal.

### **Billecart-Salmon Extra Brut Champagne**

I am very happy to finally offer the Billecart-Salmon Extra Brut Champagne this month after lots of negotiation. This wine is composed of 40% Meunier, 30% Pinot Noir and 30% Chardonnay and relies

on 40% reserve wines to give it the richness it needs to go completely dosage free. It has been aged for four years on the lees, and it saw nearly a year on the cork as well. This very dry Champagne does not cross the line of austerity; I drank it with Antoine as the apéritif when we dined at Quince together this spring. This deserves the best oysters or scallops you can find!

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

Also from Billecart, we can offer you these Club-only prices, but only until the end of August.

**2004 Billecart-Salmon Extra Brut Vintage Champagne \$59.99 for Club, August only**

**Billecart-Salmon Blanc de Blancs Brut Champagne \$69.99 for Club, August only**

**Billecart-Salmon Brut “Sous Bois” Champagne \$64.99 for Club, August only**

**2000 Billecart-Salmon “Cuvée Nicolas-François” Champagne \$79.99 for Club, August only**

## **Baron-Fuenté Extra Brut Champagne**

The Baron-Fuenté Extra Brut Champagne is composed of 60% Meunier, 30% Chardonnay and 10% Pinot Noir from fruit grown in the far west of Champagne: the Aisne department. This Champagne is very clean, with cool apple fruit and nutty bread aromas. On the palate it is direct, clean and dry with excellent balance at 6 grams per liter of dosage. This Champagne is a natural for Asian cuisine and would be perfect with anything from your best Thai food to sushi to-go.

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

Also from Baron Fuente, we have a few other great deals this month for Club members only:

**2006 Baron Fuente “Grand Millésimé” Brut Champagne \$29.99 for Club, August only**

**Baron Fuente “Esprit” Brut Champagne \$34.99 for Club, August only**

**Baron Fuente “Galipettes” Brut Champagne \$34.99 for Club August only**

Feel free to contact me at [garywestby@klwines.com](mailto:garywestby@klwines.com) with any questions about these wines.

A toast to you! –*Gary Westby*

## **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 2008 Izadi Reserva Rioja, Spain @ \$19.99 per bottle

The 2008 Izadi Reserva Rioja is a pretty wine with a ruby-red color and aromas of red cherries, plum and spice notes. It is 100% Tempranillo, and the grapes are from vines that are 35 to 60 years old. The wine is aged 14 months in French and American oak. It has a supple palate of red cherry, milk chocolate and clove, and a surprisingly fresh and vibrant lift along the finish. This wine is very elegant, with pretty fruit notes and a delicate frame. This wine is perfect to pair with salmon, pork or any dish that prefers a medium-bodied, balanced red wine.

\_\_\_\_ Bottle(s) of 2008 Finca Villacreces Ribera del Duero, Spain @ \$29.99 per bottle

The 2008 Finca Villacreces Ribera del Duero is a dark red in the glass with aromas of red licorice, sweet baking spice, crème de cassis and bitter chocolate. On the palate the wine has plenty of heft and weight with flavors of

sweet red cherry, plum, cocoa and blackberries. The finish is long, smooth and dry, with tannins that lightly dust the back of your palate. A large-scaled offering. Pair with grilled rib-eye, spicy red pasta or flavorful Spanish tapas.

\_\_\_\_ Bottle(s) of 2010 L'Ecole #41 Cabernet Sauvignon Columbia Valley Washington @ \$26.99 per bottle  
This wine is a dark, rich red with some fiery purple hues. Aromas of plum, blackberry liqueur and cocoa powder rise from the glass. Solid structure; layers of dark fruit, coffee, spice and cocoa accents; good acidity; fine-grained tannins. The finish is long and smooth with a delicious, harmonious melding of fruit, oak and tannin. This wine can be paired with any grilled meat, rich red pasta dish or anything else that needs a big red wine.

\_\_\_\_ Bottle(s) of 2005 Miguel Merino Reserva Rioja @ \$22.99 per bottle  
As delicious as it is, this also has a serious side to it. For this wine Miguel uses only older fruit, from vines averaging 45 years old, and it shows in the concentration and complexity of the aromas and flavors: blackberry, black cherry, chalk, baking spices. Fresh acidity ties everything together and ensures ageing for another seven to eight years.

\_\_\_\_ Bottle(s) of 2010 Jimenez-Landi "Sotorrondero," Métrida, Spain @ \$19.99 per bottle  
The 2010 Jimenez-Landi "Sotorrondero" Métrida is a blend of 85% Syrah and 15% Garnacha (Grenache) aged for 10 months in French oak barrels. It's ruby red in color with aromas of white pepper, red currant, cranberry and cherry kirsch. On the palate it is fresh and lively with flavors of red berry, sage, savory spice and zippy acidity. The lift and vibrancy of this wine make it the perfect food wine. It is made in a much more restrained style than some of the more new-world offerings currently coming out of Spain. *Wine Advocate* gave this wine 90 points.

\_\_\_\_ Bottle(s) of 2009 Van Wagoner "Cuvee Speciale" Pinot Noir California @ Please Inquire  
This is flat-out delicious Pinot Noir. The wine starts out with a seductive nose of fresh smashed strawberries, hints of rosemary and subtle notes of caramel and mocha. On the palate the wine displays deep strawberry and red berry fruit flavors and it has hints of mocha-accented oak on the finish. The deep, rich fruit flows throughout the wine and never becomes heavy or overtly sweet; it is always nicely buffered by the perfect amount of acidity and oak.

\_\_\_\_ Bottle(s) of 2009 Bodega Mas Alta Artigas Priorat @ \$23.99 per bottle  
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*

## Premium Wine Club Previous Offerings

\_\_\_\_ Bottle(s) of 2012 Domaine des Côtes Blanche Sancerre @ \$14.99 per bottle  
The 2012 Domaine des Côtes Blanche Sancerre is pale yellow in color with hints of flashing green. Aromatically the wine has a nice fruity component of crisp white peaches, melon, yellow plums and the typical presence of notes of flinty minerals. On the palate it has a nice richness and persistence and is very nicely balanced with fruit texture, mineral and acidity. Its very nice length gets even better as the bottle breathes. If you can get your hands on a round of the local goat cheese Crottin de Chavignol, call it a day: you have a perfect match for this wine —*Eric Story, K&L buyer of wines from the Loire Valley*

\_\_\_\_ Bottle(s) of 2009 Starmont Cabernet Sauvignon Napa Valley @ \$14.99 per bottle  
Deep ruby red in the glass with aromas of baker's chocolate, mocha, and cherry liqueur and subtle notes of eucalyptus, the 2009 Starmont Cabernet Sauvignon entices from the very first sniff. On the palate, flavors of milk chocolate, mocha, bitter cherry, black olive and violet spring forth. With layer after layer of unfolding fruit and tannin, this wine has a subtleness and length that allow it to be both big and supple. You could pair it with grilled red meats or robust pasta dishes, or with a delicious brick-oven pizza.

\_\_\_\_ Bottle(s) of 1999 Bodegas Puelles Gran Reserva Rioja @ \$14.99 per bottle  
I would suggest serving this with a grilled Ribeye steak, grilled lamb, braised duck leg, or mushroom-based pastas and risottos. It is a steal at this price and I expect we will sell nearly as much to the staff as we do to Club members who wish to re-order such a tasty bottle of Rioja! —*Joe Manekin, K&L Spanish Wine Buyer*

\_\_\_\_ Bottle(s) of 2010 Gainey Santa Rita Hills Chardonnay @ \$14.99 per bottle  
A delicate balance of power, depth and richness without feeling heavy or cloying. A rich golden hue in the glass,

the wine offers up aromas of baked apples, honey, hazelnuts and brioche. On the palate the wine balances tropical fruit, hints of pear and the perfect undercurrent of rich, buttery oak. This received 91 points from *Wine Enthusiast* and 90 points from Robert Parker's *Wine Advocate*.

\_\_\_\_ Bottle(s) of 2010 Château L'Argenteyre, Médoc @ \$14.99 per bottle

This is a dark and brooding wine. It appears dark purple in the glass with aromas of cocoa, graphite, baking spice and dark fruit notes. The palate is a dense melding of plum, blackcurrant, blackberry and lavender flavors with a touch of oak. This wine can be enjoyed with a pork chop or grilled steak. In January of this year the *Wine Spectator* agreed with us on the quality of the 2010 Chateau L'Argenteyre—they awarded it a 90-point score.

\_\_\_\_ Bottle(s) of 2006 Highflyer Syrah California @ Please Inquire

This wine is definitely not for the meek. Côte-Rôtie-like aromas spring from the glass: dark baker's chocolate, black fig, crushed stone, pepper and hints of leather. The palate is as bold as the nose, with flavors of blueberry, loganberry jam, dark chocolate, spice and cola notes. The wine finishes with a smooth, intoxicating finish that belies the power and depth of the wine. Pair this wine with grilled meats, spicy pasta dishes or your favorite pizza.

\_\_\_\_ Bottle(s) of 2010 Clos Reissier Pouilly-Fuissé @ \$14.99 per bottle

This bright and charming Chardonnay is from a vineyard currently submitted for formal consideration to promotion to Premier Cru. The combination of bright fruit, a bit of toasty oak and mineral notes on the finish makes this wine absolutely classic for the appellation. It is fine and elegant in character, with lovely minerality and very lively fruit. It will pair well with grilled fish or a roast chicken. Bravo to the producers at the Cave de Chaintré for this lovely wine.

\_\_\_\_ Bottle(s) of 2011 Domaine des Aubuisières "Cuvée de Silex" Vouvray @ \$14.99 per bottle

The 2011 Domaine des Aubuisières "Cuvée de Silex" Vouvray is a great example of what Vouvray should be. The wine starts out with a pretty nose of pear, peach, honey and a hint of mint while the palate is a nice combination of flint, wet stone, minerals and apple and pear fruit flavors. The wine has good acidity which nicely frames the slight hint of sweetness and also gives the wine energy and lift.

\_\_\_\_ Bottle(s) 2010 DeLoach "Cool Coastal Vineyards" Russian River Valley Chardonnay @ \$14.99 per bottle

California meets Burgundy. This wine begins with a nose that reveals hints of lemon oil and peach, pear and melon accents. The palate reveals a racy combination of lemon peel, vanilla and nutmeg while blending in good acidity and hints of oak. This wine feels like California Chardonnay made with a French Chablis sensibility. Pair it with roast chicken, or gorgonzola and candied walnut salad. 90 points, *Wine Enthusiast Magazine*.

\_\_\_\_ Bottle(s) 2008 Buena Vista "The Count Founder's Red Wine" Sonoma @ \$14.99 per bottle

The 2008 Buena Vista "The Count Founder's Red Wine" Sonoma is a blend of Merlot, Syrah and Zinfandel aged 16 months in Hungarian, American and French oak barrels. The wine is a deep purple in the glass with aromas of blackcurrant and hints of espresso. On the palate the wine is full-bodied with gobs of dark fruit like black plums, black cherry, crème de cassis and hints of chocolate. This wine is seductively smooth with lavish oak and a finish that goes on and on. Pair it with a grilled pork chop or braised beef, or be a hedonist and enjoy it on its own.

\_\_\_\_ Bottle(s) of 2009 Château Petit Manou, Médoc @ \$14.99 per bottle

This has plenty of latent tannin to age well for many years, but with some airing the fruit covers the tannin, making it so enjoyable now with a steak dinner. Some blackberry and cassis aromas that follow to the palate make for a fine, fruity, forward palate entry. Some spices are evident on the palate and the finish is lingering. A Clyde pick for value Bordeaux. — *Clyde Beffa Jr.*

## **Best Buy Wine Club Previous Offerings**

\_\_\_\_ Bottle(s) of 2009 Capcanes Mas Donis Barrica Montsant, Spain @ \$9.99 per bottle

An absolutely screaming bargain! Dark red in the glass with aromas of grilled meats, maraschino cherries, volcanic rock and black plums, the wine has a pretty core of sweet berry fruit, black plum, pain grillé and hints of baking spice. The finish is bright and long; the energy and verve of the wine show through. This wine is perfect to have with a barbecue, with pizza or pasta, or roast chicken. Stephen Tanzer's *International Wine Cellar* gave this 90 points.

\_\_\_\_ Bottle(s) of 2011 Herre Reserve Sauvignon Blanc, Côte de Gascogne @ \$8.99 per bottle

This Sauvignon Blanc has a perfumed nose and a vibrant, grassy taste. Some lime aromas and flavors keep this wine

very interesting for drinking by the pool this summer. It will complement a light dinner of filet of sole or even some steamed clams. In fact, put a bit of the wine in the water in which you cook the clams.

\_\_\_\_ Bottle(s) of 2011 Lynx “The French Connection” Shiraz, Franschhoek South Africa @ \$10.99 per bottle  
The wine’s bouquet certainly has a nod to the Northern Rhône Valley, with black cherries, grilled meats, new leather, mocha, bacon fat and a hint of camphor. On the palate, darker spicy blackberry/ boysenberry fruit emerges, with dusty and fine-grained tannins supported by moderate acidity, framing it with good length. —*Jim Chanteloup, K&L South African Wine Buyer*

\_\_\_\_ Bottle(s) of 2011 Domaine Lafage “Côté Est” Proprietary White Languedoc-Roussillon @ \$8.99 per bottle  
A blend of 60% Grenache Blanc, 30% Chardonnay and 10% Marsanne aged in stainless steel tanks on the less. The wine displays aromas of white flowers, nut skin, green fig and green apple notes. The palate has nice, racy acidity with flavors of white grapefruit, nectarine, citrus and green apple. The wine is bright, fluid and tasty and can be paired with salads, seafood and cheeses or enjoyed as an apéritif before your meal.

\_\_\_\_ Bottle(s) of 2011 Domaine d’Andezon Côtes du Rhône @ \$10.99 per bottle  
A blend of 90% Syrah and 10% Grenache, the 2011 Domaine d’Andezon Côtes du Rhône is a violet color in the glass with aromas of blackberries, minced meat, black licorice and hints of mocha. The palate has a vibrant energy with notes of black currant, cranberry, Asian spice and sweet coffee flavors. The wine has a brightness and approachability that makes it perfect to pair with foods needing a fruit-driven wine with the acidity to compliment the meal rather than overwhelm it.

\_\_\_\_ Bottle(s) of 2011 Smashberry Red Central Coast @ \$9.99 per bottle  
This wine is produced by Bien Nacido Vineyards, a large, bulk wine producer that also makes some wonderful single-vineyard Chardonnay and Pinot Noir offerings—and this surprisingly great value 2011 Smashberry Red. A blend of 40% Merlot, 30% Cabernet Sauvignon and 30% Petite Sirah aged for 16 months in American oak, this wine has a seductive nose of red cherry kirsch, raspberry jello, hints of herbs and a slight touch of milk chocolate. The palate is a lively blend of red cherry, cranberry, black raspberry and mocha notes that seamlessly meld against a bright, lively finish. This delicious, easy-to-drink wine pairs well with almost any dish that needs a fruit-forward red.

\_\_\_\_ Bottle(s) of 2011 Kalinda Sauvignon Blanc Redwood Valley @ \$9.99 per bottle  
When we finally found the juice for this year’s wine, the 2011 Kalinda Sauvignon Blanc Redwood Valley, we knew we had a winner. I just love the nose on this wine. It begins with aromas of Kaffir lime, white magnolias and hints of guava jelly while the palate is a gorgeous medley of citrus fruits, guava, stone fruit and hints of wet stone. The palate feel on this wine is amazing and the zippy acidity and fine tannins make it an utterly delicious offering.

\_\_\_\_ Bottle(s) of 2011 Chateau Hellha Tokaji Furmint Hungary @ \$9.99 per bottle  
The 2011 Chateau Hellha Tokaji Furmint displays a nose of aromatic white flowers, dry hay and dried white currant. The palate is a mix of white fruits, pears and apples as well as citrus and mineral characteristics. The wine has nice balance and versatility and can be paired with grilled white meats and cheese.

\_\_\_\_ Bottle(s) of 2011 Paripaso Cabernet Sauvignon Paso Robles @ \$9.99 per bottle  
The 2011 Paripaso Cabernet Sauvignon Paso Robles is delicious. The wine starts off with a full-throttle nose of black raspberry, blackberry and hints of chocolate and earth while the palate is a gorgeous display of red berry, sweet strawberry, milk chocolate and hints of earth and minerals. The wine has subtle hints of oak but is more about the fruit and supple tannins, which make it super accessible and very easy drinking.

\_\_\_\_ Bottle(s) of 2010 Domaine de Chambert Chardonnay, J d’Alibert, IGT Pays d’Oc @ \$9.99 per bottle  
The Domaine de Chambert has that richness and full-throttle style that I do not usually care for—but it also has fine acidity, which cuts through that oak and fruit. With its excellent balance on the palate, this wine appeals to me and it will also appeal to all of those oak lovers. If you prefer your Chardonnay on the crisp side, chill this wine well; if you like a richer texture, serve it a bit warmer. —*Clyde Beffa Jr.*

\_\_\_\_ Bottle(s) of 2011 Monteviejo Festivo Torrentes Mendoza @ **Special price: \$6.99 per bottle**  
Monteviejo Festivo Torrentes Mendoza 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 their focus and balance with decent acidity to tie the wine together. Drink this wine on its own, or to accompany ceviche. —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

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

\_\_\_\_\_ Bottle(s) of 2009 Cascina Ca' Rossa "Vigna Mulassa" Barbera d'Alba @ \$27.99 per bottle

This wine is very long on the palate, supple and smooth, and it has a decidedly persistent finish. I would decant this wine for two reasons. First, because it is un-fined and unfiltered and is throwing a fair amount of tartaric acid crystals. That's what they make cream of tartar out of; it is harmless but makes your glass a bit gritty. Secondly, Barbera's acidic core loves oxygen and the more oxygen you can get to it, the more it makes the wine open. Angelo would love for you to try this with a grilled steak.

\_\_\_\_\_ Bottle(s) of 2012 Tenuta Giuliano Pecorino Terre di Chieti @ \$11.99 per bottle

This is "like" French Viognier. It has those aromatics, body and density; and French Viogniers usually have an oily richness to them. Most food and wine pairings couple American Viognier with Asian dishes, because while they have the aromatics and density they lack the central focus, hence the peanut sauce and curry matchings. That is sort of a drier, less flowery version of the Gewürztraminer/Riesling category. But I think this wine has more character and needs Sea Bass, Lobster or maybe even some Tuna Sashimi. Give it a try and let me know what you think, and remember to buy quickly—it won't last!

\_\_\_\_\_ Bottle(s) of 2011 Cavalchina Bianco di Custoza Amedeo @ \$19.99 per bottle

A texturally fulfilling blend that has delicate fruit aromatics along with a freshness and minerality that are outstanding. I could see myself drinking it just by itself (I am American), but with some fresh, wild salmon on the barbecue this would be sensational!

\_\_\_\_\_ Bottle(s) of 2008 Ferrero Brunello di Montalcino @ Please Inquire

I really like this wine. It reminds me of the more "classically" styled vintages showing freshness, balance and not the super-ripe flavors that global warming seems to be giving us lately. Drinkable now after decanting it will age for another seven to ten years. I'd serve it with a rich meat ragu made from a Brasato al Brunello (Italian pot roast) over pasta.

\_\_\_\_\_ Bottle(s) of 2010 Ferrero IGT Toscana Rosso @ \$11.99 per bottle

A superb wine, with power, richness, balance, aromatics and length. This was an almost effortless vintage for the producers—thank goodness! This 34% Cabernet Sauvignon, 34% Merlot, 16% Montepulciano and 16% Alicante blend is a great value, full bodied yet not over ripe. It is full flavored and spicy. I think you'll love the character of this wine, and it will age well over the next decade.

\_\_\_\_\_ Bottle(s) of 2010 Mamete Prevostini Botonero @ \$14.99 per bottle

Mamete Prevostini has been making wine in the Valtellina since the 1940s for their family restaurant but it wasn't until 1988 that it became a serious wine producer in their current position. The 2010 "Botonero" has a short, five-day fermentation and never sees any wood. It is a fresh, aromatic red that would be a great accompaniment for the region's classic dish of *Pizzoccheri*, a type of pasta made from buckwheat. One adds cubed potatoes, swiss chard or savory cabbage and Valtellina Casera cheese (Fontina would be a good substitute or the cheese) .

\_\_\_\_\_ Bottle(s) of 2010 Marziano Abbona Dogliani "Papa Celso" @ \$21.99 per bottle

Marziano Abbona started his winery in 1970 with vineyards his father planted in 1950. The 2010 Marziano Abbona Dogliani "Papa Celso" comes from an old, 20-acre vineyard called Doriolo that is about 1500 feet above sea level. The grapes for "Papa Celso" come from the Bricco di Doriolo, the top of the ridge in this vineyard. This is a big, powerful wine with lots of tannic structure that is enveloped in layers of luscious fruit. It isn't particularly a wine to age into gracefulness; this is a bold, drink-me-now-if-you-can wine. It goes best with hearty, rustic dishes bold enough to stand up to the burst of flavor Papa Celso gives you. I would be remiss if I didn't also suggest my personal favorite, polenta with grilled sausage. For me that is the Dolcetto dish.

\_\_\_\_\_ Bottle(s) of 2011 Torre in Pietra "Elephas Rosso" @ \$20.99 per bottle

The wine is blend of predominantly Montepulciano and Sangiovese with a dose of Cesanese, a local Roman variety. The wine sees no oak; it just spends a few months in cement tanks to come together. It offers a subtle, elegant and smooth presence on the palate, delicately aromatic but with character. It is ideal with grilled chicken or rabbit cacciatore dishes. Experiment on your own!

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

\_\_\_\_\_ Bottle(s) of Bruno Michel "Rebelle" Extra Brut Champagne @ \$34.99 per bottle

From my personal tasting diary: "This wine was a lot richer than I remember and I suspect the base must be from the extroverted 2006 harvest. The balance was so perfect it hardly seemed 'Extra' Brut-like, rather just vibrant, nervy, electrically mineral sud-Epernay stuff. It went best with the Akasaka Roll, which has eel and avocado on the outside and tempura shrimp on the inside, and very well with everything else. I got carried away by its ample charm and finished the bottle.

\_\_\_\_\_ Bottle(s) of Bruno Michel Premier Cru Brut Blanc de Blancs Champagne @ \$34.99 per bottle

The vineyard is the source for Bruno's massal selection and was planted in 1964. This wine is composed of the 2007 and 2006 vintages and was given full barrel fermentation in old oak. Like many of the Champagnes of the talented Mr. Bruno "the mayor" Michel, this wine manages to combine friendly breadth and creamy yumminess with top-notch minerality and length. What a wine!

### ***Signature Red "Cabernet Sauvignon Hat-Trick, Part Deux"***

Our first Hat-Trick six-pack of California Cabernets sold out so fast we decided to create another. Our Hat Trick Part Deux consists of the following wines: **2 bottles of the 2010 Robert Craig Affinity** (93 pts Tanzer, 92 pts Parker); **2 bottles 2009 Sequoia Grove Cabernet Sauvignon**; and **2 bottles of the 2010 L'Ecole Cabernet Sauvignon Columbia Valley Washington**. Normally these 6 bottles would cost you \$219.99 and with your Club re-buy it would be \$165.94 but **the special re-buy price for this six-pack is \$129.94, saving you an additional \$36!**

We expect this to sell out extremely fast like the first Hat-Trick, so don't delay!

**Regular K&L Price: \$219.99 Club Re-Buy Price: \$165.94 Six-pack Special Price: \$129.94**

### ***Signature Red "Pinot Paradise" Six-pack***

If you love California Pinot Noir and you love a great deal then you cannot pass up our Signature Red "Pinot Paradise" Six-pack! **Save \$110 off the regular price and an additional \$40 off the wine club price** when you purchase this six-pack. It consists of: **2 bottles of 2010 Merryvale Pinot Noir Carneros** (92 pts *Wine Enthusiast*), **2 bottles of 2010 La Fenetre "Presqu'ile Vineyard" Pinot Noir Santa Maria Valley** (93 pts *Wine Enthusiast*) and **2 bottles of 2009 Van Wagoner "Cuvee Special" Pinot Noir California**. This 6-pack is guaranteed to sell out quickly, so don't hesitate, don't delay!

**Regular K&L Price: \$219.94 Club Re-buy Price: \$149.94 6-pack Special Price: \$109.94**

### ***Wine Club Six-Pack Special "Bordeaux Sampler"***

Arguably the greatest back-to-back Bordeaux vintages are 2009 and 2010. In this incredible Bordeaux six-pack you get 2 bottles each of: **2009 Pique Caillou Pessac Leognan**, **2009 Petit Manou Médoc** & **2010 L'Argenteyre Médoc**. At regular K&L retail you would pay \$115.94, with the standard K&L Wine Club discount you would pay \$99.94 (saving \$16) but with our special Wine Club Six-Pack Special "Bordeaux Sampler" **you pay only \$79.94 (save \$20)!** If you're a fan of Bordeaux or just love a special deal then don't pass this up.

### ***2011 Jean Paul Droin Chablis***

As the weather heats up, nothing beats a nicely chilled glass of Chablis! Jean Paul Droin has been one of our most popular producers over the last few years and once again we are giving our club members an exclusive price. Normally we sell this stunning value for \$18.99, but club members pay only \$16.99. Pretty fruit, nice citrus notes coupled with minerality and wet stone. The classic Chablis at an affordable price! **Special Price for Club members: \$16.99.**