



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

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Dear K&L Wine Club Members,

I'm a fan of Asian cinema, which is similar to Greek tragedy in that hubris/excessive pride almost always lead to a character's downfall or humbling. I recently experienced a humbling as my beloved SF Giants let a 9.5-game lead evaporate in the shortest amount of time in major league history. Luckily I am able to find solace in this month's wine club selections. They help to numb the pain.

The Signature Red Club has two delicious wines from California this month. We start off with the 2011 Seghesio "Old Vines" Zinfandel Sonoma, a fantastic offering from one of California's premier Zinfandel producers. When I think of classic Sonoma Zinfandel I think of Seghesio. The second selection is the 2012 Carpe Diem Pinot Noir Anderson Valley, a truly delicious Pinot Noir. An up-and-coming winery, Carpe Diem gets its fruit from vineyards in one of the hottest Pinot Noir appellations going right now.

Our Premium Club provides some fun this month with two perfect wines for the summertime. We start off with the 2011 Margerum "K&L" Cuvee Happy Canyon Red, a wine that Doug Margerum and our staff blended at the winery on one of our buying trips to the Central Coast. You'll find this red wine approachable and fruit-driven with impeccable balance, finesse and elegance. It's ideal as a food wine. This month's other selection is the 2013 Franck Millet "Vieilles Vignes" Sancerre, a brilliant white that deftly mixes cool minerality, crisp acidity and gorgeous fruit into a delicious white that's perfect with fish or fowl, or just for entertaining on the porch.

I know I have said it numerous times, but France and Spain are the leaders in consistently producing amazing wine values. The Best Buy Club's first slam-dunk value this month is the 2012 Grand Bateau Bordeaux Rouge, from one of Saint Julien's top producers, fourth-growth Château Beychevelle. It gives a great first look into the quality of the underrated 2012 Bordeaux vintage. Our second Best Buy wine is the 2013 Corcia Bourgogne Chardonnay. We bring this perennial top value over from France on a yearly basis. Crisp with tons of green apple, flint and hints of oak, this is a wonderful, affordable Chardonnay. It's a crowd pleaser, perfect for Chardonnay fans and Francophiles.

It's a Champagne Club month! We have two amazing wines from one of our favorite producers, Ariston. This Champagne truly over-delivers; you owe it to yourself to try these guys. The first of the two selections is the Ariston Aspasia "Prestige Vieilles Vignes" Champagne, a wine made up entirely of the 2008 vintage. It proves an interesting comparison next to the 2008 Ariston "Aspasia" Brut which is a different blend, from different parcels. Compare, contrast and enjoy!

The Italiano Club comes in strong this month with two fantastic reds. We start off with the 2011 La Fortuna Rosso di Montalcino. La Fortuna has long been a K&L favorite and once again they deliver the goods. The other wine is the 2011 Cantine Viola Red, a 100% Magliocco from Calabria. It's an interesting red wine that typifies the Italian wine industry and their movement towards indigenous grape varieties unique to each appellation. Enjoy these two stellar reds.

Don't miss page 12. We have just added two fantastic new special offers on Champagne!

Cheers & Go Giants!

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

Signature Red Collection Wine Club

2012 Carpe Diem Anderson Valley Pinot Noir

Carpe Diem winery's first wine was a 2005 Cabernet Sauvignon, made under the guidance of Christian Moueix (of Dominus and Château Petrus) and his winemaking team. Carpe Diem's philosophy is to offer the best of two worlds: the richness of California fruit and the elegance of French wine. They soon decided to focus on making the best possible Chardonnay and Pinot Noir, which led them to Anderson Valley. In many ways Anderson Valley has the ideal climate and terroir if you wish to fashion Burgundian-style Pinot Noir and Chardonnay from a California appellation.

The 2012 Carpe Diem Anderson Valley Pinot Noir displays admirable power, depth and density with deep aromas of black cherry and cola. The wine has excellent delineation, with layer after layer of cherry and berry fruit mixed with notes of herbs and subtle spices. There's great energy and lift here, thanks to the cool Anderson Valley nights. The wine has good acidity to balance out the power and heft that the fruit was able to achieve in 2012. This is a perfect wine for grilled chicken or lamb shank, and with its pretty fruit and racy acidity it is incredibly versatile. *Wine Spectator* gave this wine 90 points.

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

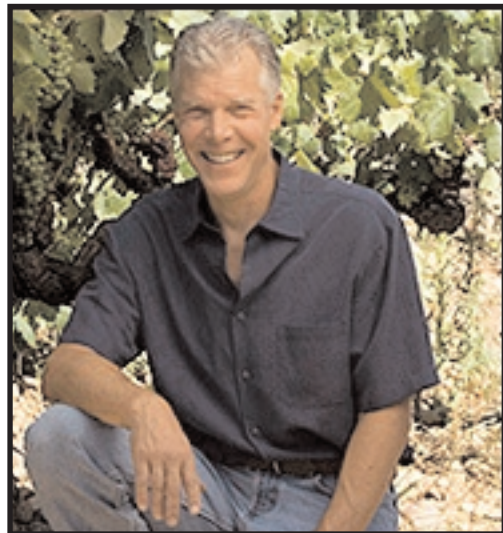
2011 Seghesio "Old Vines" Sonoma County Zinfandel

When writing about Seghesio winery it is easy to run out of superlatives. The winery's origins go back to the old Swiss Colony days, the wine industry's early beginnings in California and Sonoma County. In recent times the Seghesio family revitalized the winery, taking it from non-descript wine to artisanal Zinfandel. Along with such stalwarts as Ridge, Ravenswood and Rosenblum Cellars, they were on the front lines of promoting Zinfandel. Not far from the Healdsburg town square, Seghesio is a beautiful winery and a must-visit destination when you are in Healdsburg.

We all know the story of how in the mid-to-late 1970s, the popularity of White Zinfandel saved many Zinfandel vines from being pulled out. But the grape did not truly catch fire as a varietal until the single-vineyard Zinfandel designate took off. Single-vineyard wines by Ravenswood, Ridge and Rosenblum along with names like "Old Vines" gave legitimacy to the grape and helped to fuel not only the preservation of the remaining vines, but new planting and investment. Seghesio makes several Zinfandels. The Sonoma County is the flagship wine, followed by the Old Vines and then the Cortina, Home Ranch and San Lorenzo.

The 2011 Seghesio "Old Vines" Sonoma County Zinfandel is made in the exact style I like for my Zins: the claret style. Instead of making a super-high-octane wine at 15%-plus alcohol brimming with sugar and overripe fruit, the Seghesios have crafted a wine that displays the best traits of Zinfandel while showing some restraint. The 2011 Old Vines has a spicy nose of red raspberries, black plum, clove and marzipan with a palate of red berries, cinnamon, red licorice and mocha notes. A rush of fruit on the back palate gives the wine a full-bodied and powerful finish. Pair this with pizza, or pasta with red sauce, or anything off the grill.

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



Winemaker Ted Seghesio comes from a pioneer family in California wine, known for their work with the Zinfandel grape.

Premium Wine Club

2011 Happy Canyon Red Margerum

Margerum Wine Company has long been a favorite around K&L. Doug Margerum, the company's owner and director of winemaking, started out on the retail side of things. He and his family opened Wine Cask in Santa Barbara in 1981 and spent more than a decade building it into a fantastic wine shop and bistro. During much of that time, Doug was also building an amazing wine company. In 2007, he decided to sell Wine Cask and devote all of his time to the winery, which is located in the Santa Ynez Valley.

Several K&L staff members had a chance to spend a few hours creating this wine with Doug and his crew at the winery. The thought was to make a red blend from Happy Canyon, an area that K&L had never made a blend from before. Happy Canyon is the smallest AVA in Santa Barbara County. It lies north and west of Lake Cachuma and is home to six major vineyards: Cimarone, Grassini, Happy Canyon Vineyard, McGinley, Star Lane, and Vogelzang Vineyards. This AVA is much warmer than most of the county, lending it to production of Bordeaux varietals as well as some Rhône varietals.

We tasted many different lots of juice which we hoped would make an outstanding wine. It wasn't easy getting six of us to agree on the blend but I think we got it right. Our 2011 Happy Canyon Red Margerum is made up of 68% Cabernet Sauvignon, 20% Merlot, 10% Cabernet Franc and 2% Petit Verdot. It drinks well right now but should hold for two to three years. —*Mike Jordan, K&L Domestic Wine Buyer*

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



Doug Margerum tasting a barrel sample.

2013 Franck Millet “Vieilles Vignes” Sancerre

Domaine Franck Millet is located in the quaint little village of Bué, just a few minutes from the village of Sancerre. It is run by the husband-and-wife team of Franck and Betty Millet. Although still young, Franck and Betty bring more than three generations of winegrowing experience to the 22 hectares of vineyard land and cellar they work within. Their goal is to make Sancerre that is typical of the place, nothing more and nothing less. They are not out to try and win over the random affections of the hipster crowd or of the pertinacious types. They are all about classic wines that are affordable and of good quality.

The wines of this family domaine have been a staple here at K&L since the 1994 vintage. It's been nearly 20 years now since Franck and Betty Millet drove from Sancerre to Beaune (a long way) to meet Clyde and crew and present those 1994 wines to them. The wines were great even in that tough vintage, and the rest is history. We love these wines for their freshness, charm and affordability, and this is easily our best value in Sancerre.

The 2013 Franck Millet “Vieilles Vignes” Sancerre Blanc is a vineyard selection from older vines, roughly 40 years old, and was bottled specifically for us. It shows nice concentration throughout along with the precision and drive of the limestone-rich soils. It was aged entirely in stainless steel to retain its freshness and verve but it was first allowed some extra lees contact to give it more middle complexity. Enjoy this wine now and over the next three to five years. Pair it with an earthy cheese such as a drier style of goat cheese. It's also fantastic with an assortment of fresh oceangoing critters. —*Eric A. Story, K&L Buyer of Loire Valley wines*

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

Best Buy Wine Club

2012 Château Grand Bateau, Bordeaux

The 2012 Bordeaux vintage produced elegant, soft, early maturing wines, perfect for consuming while you wait for your 2009 and 2010 vintages to soften. This is our first 2012 Bordeaux for the clubs, but it probably will not be the last. Ralph and Alex and I think the 2012s, with their relatively low prices, will be a vintage to consider as the wines arrive at our stores. They have a sweetness on the palate that the 2011 and 2013 vintages do not.

We fell in love with this wine on our April Bordeaux trip this year. We have carried previous vintages of Château Grand Bateau starting with the 2005s, and this 2012 carries on as a great Bordeaux value. Made from the team at Saint-Julien's grand Château Beychevelle, this wine is sure to please your palate. Who said you couldn't drink great Bordeaux every day?

This elegant wine is 65% Merlot and 35% Cabernet Sauvignon. Aged partially in new oak barrels, the wine is rich and round. It is medium- to full-bodied and has luscious ripe blackberry fruit flavors, spice and a touch of new oak. Superb value. Though this is a fruit-forward wine, I still recommend opening the bottle and decanting the wine one hour before serving it. After all, it is a very young vintage. I tasted the wine last week in the store and brought it home for dinner, and it softened quite a bit in that two-hour time frame. I served it with a juicy, rare hamburger off the barbie. A great match! I urge you to try this wine soon and stock up for the year. This is a party-time Bordeaux for under \$10. The label has a picture of the mythical galleon of the famous Château Beychevelle. — *Clyde Beffa*

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



Grand Bateau is made at Château Beychevelle in St-Julien.

2013 Bourgogne Chardonnay, Collection Alain Corcia

Okay you ask—what is Clyde doing writing up Burgundy wines? The Bordeaux specialist has veered off track. Well, I tasted this wine on my February trip to the South of France, Montpellier to be exact. My good friends Alain and Patricia Corcia were in town for the Vinisud show and we got together to taste some of Alain's wines. This white Burgundy was one of the first that we tasted, and I bought it on the spot. Creamy, apple-y aromas mesh with a touch of toasty oak. This wine is very clean and refreshing on the palate with a lingering finish. Just a great buy for under \$10.

Years ago when I was K&L's Burgundy buyer (pre-2000), we carried many of Alain Corcia's wines. In those days he specialized in the wines of Burgundy, as that is where he lived and worked. Over the last fifteen years, Alain has gone more to the Rhône Valley reds in his portfolio. Why? Because as he says, "The Burgundy property owners are crazy with their prices. There are many more value-driven wines in the Rhône Valley these days than there are in the Cote d'Or."

He is probably correct in his assertion, but don't let Keith Wollenburg, our Burgundy buyer, hear that. White Burgundy for under \$10 really does not exist these days—except for this beauty. Try this with a nice piece of swordfish or halibut. And do not over-chill it. — *Clyde Beffa*

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



Alain Corcia.

Club Italiano

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

2011 La Fortuna Rosso di Montalcino

La Fortuna winery celebrated its 100th anniversary in 2007, and Angelo Zannoni is its fifth-generation winemaker. Angelo has been working with his father Gioberto since he joined the winery more than a decade ago. He has now taken over the reins from his father. That means Gioberto is still working side by side with him, but Angelo now has the last word. Gioberto had to go through a bit of work to move into the back seat after being at the helm for many years. His faith in Angelo's oenology school training has proved well placed; but meanwhile, Angelo's bold new oenology-school ideas have been softened to include some of his father's "traditional" ideas. The results have been marvelous.

La Fortuna's estate is situated just a few kilometers east of the town of Montalcino, next to Fuligni and close to Siro Pacenti, but they have purchased a vineyard on the south face of Montalcino near Castelnuovo dell'Abate. They now blend juice from those two vineyards, balancing the core of structure from the home vineyard with the sun-blessed ripeness of their southern vineyard.

The 2011 vintage was warm, giving the wines a lush palate presence that has a supple, mouth-coating richness and a fuller density and viscosity than is usual for Sangiovese. That's not to say the wines are over-ripe. Sangiovese's natural acidity is the backbone of this wine; it gives it depth, lengthens the finish and keeps the tannins in check. Believe me, when the acidity drops the tannins are so much more present, the wines take on a different character altogether. So this vintage is a complex blend of ripe cherry and plum fruit with spice and leather wrapped around that core of central acidity. This wine would be ideal with a plate of *tagliatelle cinghiale* (wild boar) or a juicy, rare T-Bone steak off the grill.

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



La Fortuna winemaker Angelo Zannoni.

2011 Cantine Viola

Luigi Viola spent more than 35 years as an elementary school teacher but his true passion has always been nature and agriculture. Once he retired from teaching he was able to devote his energy to a single passion, saving the Moscato Saracena grape from extinction. Luigi hails from Calabria, one of the least known and most rustic regions of Italy. It's generally referred to as the Toe of the Boot. Luigi, his wife Margherita, and their three sons Roberto, Alessandro and Claudio are all involved in their vineyards and winery; it is truly a family affair. They live on the edge of the National Park el Pollino, so they have more than 700 square miles of nature and enchanting trails at their back, with mountains of 7,000 feet. Although Luigi's passion is the Moscato, man can't live by the Sweet Nectar of the Gods! Calabria has two main red



The Viola family: sons Alessandro, Claudio and Roberto, and parents Luigi and Margherita.

grapes, Gaglioppo and Magliocco. (I'm sorry but I can't make those names easy to pronounce.) Calabria has two faces: one toward the west and the Tyrrhenian Sea, and one toward the southern coast of the Ionian Sea. In the west-facing zone Gaglioppo is dominant. In Luigi's zone, near the regional capital of Cosenza, Magliocco is king.

The 2011 Cantine Viola Rosso sees no wood aging at all, just fermentation in stainless steel and then bottle age. The wine's aromatics are untamed; it smells of wild brush and roasted meats and while those aromatics are profound they seem to drift side to side at the rim of the glass rather than bursting forth. On the palate the wine spreads and flows, and its luscious texture is highlighted with spikes of smoky intrigue guided by a gently caressing tannic border. I recently made a lamb stew that was based on a caponata (eggplant, zucchini, tomatoes, red peppers, onion, capers and kalamata olives) and this wine embraced that combination of flavors like nothing I've experienced lately. The smoky meatiness of the Magliocco grape combines so well with the earthiness of the eggplant. I highly recommend the pairing! **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.

Aspasie: Our Very Best Champagne Aspasie is a truly great producer, a rare thing in the world of wine. I was lucky enough to be introduced to the Ariston family fourteen years ago, by K&L customer Frank Lockfeld. No one in Champagne works harder with their vines, in their winery and in the market than Paul-Vincent and Caroline Ariston, and the wines from their 30-acre estate are some of the very best we sell. This spring they showed me two exceptional wines, both from the best vintage in Champagne since 1996—the great 2008. I am thrilled to offer these wines in the Champagne Club.

We also have a few special deals for you this summer. See page 12 for the Pack called "Champagne Greats," and a super-low price on 375-ml bottles of a wonderful Champagne.



Paul-Vincent Ariston of Champagne Aspasie shows off his newest vineyard, in Brouillet.

Ariston Aspasie "Prestige Vieilles Vignes" Champagne

Although not labeled as vintage, the Ariston Aspasie "Prestige Vieilles Vignes" Champagne is entirely 2008, and it's made from the oldest plots on the estate. Curiously, Paul-Vincent thinks that the grapes from old vines should never be used to make vintage-dated wine. His reasoning is that, with deep roots protecting the plant from the vagaries of the weather, old vines tell more the story of the land than the story of a specific year. This wine is composed of 50% Chardonnay, 25% Pinot Noir and 25% Meunier and has a powerful, concentrated character that goes very well with charcuterie and other rich appetizers.

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

2008 Ariston Aspasia Brut Champagne

The 2008 Ariston Aspasia Brut Champagne is made from vineyards that are 25 to 30 years old and is a blend of one third each Chardonnay, Pinot Noir and Meunier. This wine has a great nose of banana nut bread followed by a seamless texture and finishing with the spectacular acidity of this near-perfect Champagne harvest. Try this Champagne now and then lay some of it down for the future. I still have some 1996 Ariston Aspasia Brut left and they are showing great, as was the 1983 I had last year with the Aristons.

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

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) 2010 Domaine des Bosquets Gigondas @ \$29.99 per bottle

The 2010 Domaine des Bosquets Gigondas is a blend of 70% Grenache, 20% Syrah, 5% Mourvèdre and 5% Cinsault. It's a spectacular offering with a blood-red-like color and powerful aromatics of spice, licorice and red cherry liqueur. The palate is a sexy mesh of spice, dark berry fruit and a racy acidity that gives this bold red surprising lift along with its full-bodied feel. This wine is delicious on its own but will pair marvelously with pork, lamb or beef. 92 points, *Wine Spectator*; 91 points, Robert Parker; 90 points, Stephen Tanzer.

____ Bottle(s) 2011 Château Pesquié Rouge Côtes du Ventoux @ \$19.99 per bottle

The 2011 Quintessence is deep purple in color with aromas of spice, eucalyptus and hints of leather. The palate brings flavors of red raspberry, red licorice, exotic herbs and white pepper. This wine is a full-bodied masterpiece that can easily accommodate foods like beef brisket, baby back ribs or any cuisine requiring a big, richly fruited and spicy wine. Robert Parker gave this wine 92 points.

____ Bottle(s) 2011 Flowers Perennial Red Sonoma Coast @ \$24.99 per bottle

The 2011 Flowers Perennial Red Sonoma Coast is a fascinating wine with aromatics of wild blueberries, sage, and snappy red fruit aromas. The palate is full of delicate berry fruit, hints of lavender, wet earth and mineral notes. The wine has an elegant feel, with complex layers of fruit nicely framed by racy acidity and soft floral aromas. A perfect food wine, it will marry well with fish, pork or roasted vegetables.

____ Bottle(s) 2012 Bacio Divino "Pazzo Call Me Crazy" Napa Valley Red @ \$24.99 per bottle

A blend of 54% Sangiovese, 28% Syrah, 10% Petite Sirah and 8% Cabernet Sauvignon, the wine has a nose of blackberry jam and cassis with chocolate spice notes. The palate is a blast of blackberry, dark plum, crème de cassis, licorice and mocha. The wine has a sexy mouthfeel with smooth, sleek tannins and suave finish. Pair this big boy with a filet mignon or wood-fired pizza.

____ Bottle(s) 2009 Château de Villegeorge, Haut-Médoc @ \$21.99 per bottle

Dark brick color and licorice aromas follow to the palate. The wine is a dense red in color and has good depth of spicy, blackberry fruit. The mouth-feel is balanced and round with soft tannins behind loads of fruit. This is a really well-made wine, an elegant, classic Haut-Médoc. Decant it one hour before serving it now. It will cellar well for five years at least. Best now with a juicy rib steak. —*Clyde Beffa*

____ Bottle(s) 2012 Robert Craig Napa Valley Cabernet Sauvignon @ Please Inquire

The 2012 Robert Craig Napa Valley Cabernet Sauvignon is a blend of 75% Cabernet Sauvignon, 10% Merlot, 7% Petit Verdot, 6% Malbec, 1% Cabernet Franc and 1% Petit Sirah. The wine has a beautiful structure of deep red fruits nicely nestled against a firm core of dark berries, milk chocolate and mocha notes. The density, complexity and long, smooth finish make this a terrific Cabernet that displays all the wonders awaiting us from the 2012 vintage in Napa Valley. Pair this wine with a great cut of red meat or enjoy it with hearty rich cheese and meats.

____ Bottle(s) 2010 Château Teyssier Saint-Emilion @ \$24.99 per bottle

The 2010 Château Teyssier Saint-Emilion (80% Merlot, 20% Cabernet Franc) is packed with fruit. That's a hallmark of the new vanguard in Saint-Emilion. A seductive nose of blackberry, spice and baker's chocolate gives way to a densely packed core of crème de cassis, licorice, plum and mocha notes. The wine is rich, with a succulent mouthfeel and a long, rich and harmonious finish. This is a hedonistic yet approachable Bordeaux that can be paired with most red meats or cheese platters. Robert Parker and James Suckling both gave this wine 92 points.

____ Bottle(s) 2008 Waterstone "Study in Blue" Napa Valley Red @ \$24.99 per bottle

This is a blend of 39% Cabernet Sauvignon (sourced from hillside vineyards in Oakville, Rutherford and Spring Mountain District), 36% Merlot (Truchard Vineyard in Carneros) and 25% Syrah (also Truchard Vineyard in Carneros). It was aged for 30 months in French oak of which 80% is new. The wine is flat-out delicious with deep, dark berry fruit aromas accented by mocha-laced oak. It is bold on the palate with berry fruit, dark chocolate, spice and cedar notes and a long, lush finish. Pair this wine with filet mignon or short ribs.

____ Bottle(s) 2011 Domaine Faiveley Mercurey "Clos Rond" @ \$24.99 per bottle

This Pinot Noir displays rich, round fruit, both red and black, and just a hint of the earthiness for which Mercurey is known. When you combine this character with the bright spice and profound depth of the 2011 vintage, it's surprisingly delicious. —*Keith Wollenberg, K&L Burgundy Buyer*

____ Bottle(s) 2010 Hall Napa Valley Merlot @ Please Inquire

The 2010 Hall Napa Valley Merlot is simply stunning, with intoxicating aromas of raspberry kirsch, baker's chocolate, spice and floral notes. The palate is a beautiful blend of racy red fruits, milk chocolate and spice, a racy acid spine and firm, dusty tannins. The finish is bright and long with both fruit and sweet oak slowly receding from the palate. Pair this delicious wine with grilled meats, hearty vegetable dishes or your favorite cheese plate.

____ Bottle(s) 2011 Domaine Calendal "Plan de Dieu" Côtes-du-Rhône Villages @ \$24.99 per bottle

A blend of 50% Grenache and 50% Mourvèdre from 30- to 50-year-old vines. Ruby red in the glass with aromas of cranberry, rosemary and roasted meat. The palate comes alive with bright red fruits, hints of cranberry, bitter red cherry, notes of spicy red cinnamon and savory herbs, all showing well against the nice acidity and lift of this wine. The body is light, with good drive; it feels lithe and agile on the palate rather than heavy or cloying like some recent Rhône wines. The racy acidity and light body allow it to pair flawlessly with fish, fowl or heartier red meats.

Premium Wine Club Previous Offerings

____ Bottle(s) 2013 Tabordet "Le Champs des Vignes" Pouilly Fumé @ \$14.99 per bottle

The 2013 is refreshing and bright with a focused aromatic of fresh citrus zest, cool herbs and wet flint hiding in the background. A juicy, wet mineral component on the mid palate brings some of the aromatic's citrus notes back in. The wine is nicely balanced with nice fruit texture, salty mineral and juicy acidity on the finish. Enjoy as an apéritif or better yet, with food. Absolutely awesome paired with goat cheese; also fantastic with grilled fish and with vegetarian fare. Grilled veggie & barley salad comes to mind.

____ Bottle(s) 2009 Domaine de Baron'arques Limoux Red @ Please Inquire

This is a showstopper of a deal! Aromas jump from the glass. Sweet tobacco, licorice, Mexican chocolate and dried

herbs all jostle for center stage. The palate is full bodied, with tons of dark chocolate, licorice, dusty tannins and bitter cherry. This wine has a lot of grip and it shows layer upon layer of complexity as it slowly unwinds upon the palate. It's a bold wine that displays nice balance. I would pair this with rich cuts of red meat or roasted lamb.

____ Bottle(s) 2009 Château Tourril "Pاناتella" Minervois @ \$14.99 per bottle

A blend of 80% Syrah and 20% Grenache, this presents itself with a deep red hue in the glass with aromas of spice, smoke and dark berry preserves. The palate comes alive with flavors of candied black fruits, dark berries, sweet black licorice, spice, hints of truffles and subtle oak nuances. The wine has great length, with a sexy, smooth feel that leads seamlessly to a soft, luxurious finish. Pair this wine with a hearty beef stew or cassoulet. 92 points, *Wine Enthusiast*.

____ Bottle(s) 2010 Figge Cellars "Paraiso Vineyards" Monterey County Pinot Noir @ \$15.99 per bottle

A dark ruby red in the glass, this wine has aromas of black cherry, boysenberry jam, subtle hints of mocha, a hint of herbs and mineral notes. The palate is a full-on berry fruit medley, with layers of pretty berry fruit unfolding across a complex and pleasing palate. The finish is smooth and silky with fine tannins and just a touch of oak framing the last vestiges of fruit as they slowly recede from the back of your mouth. Pair this wine with roast chicken, wild salmon or any foods that call out for a delicious Pinot Noir.

____ Bottle(s) 2012 Trascampanas Verdelho Rueda, Spain @ \$13.99 per bottle

The 2012 Trascampanas Verdelho is 100% Verdelho fermented in stainless steel tanks. The wine is a soft yellow hue with greenish streaks. The nose is a fragrant expression of white flowers, lychee and mineral notes. The palate flows seamlessly from there, with gorgeous flavors of pit fruit, stone fruit, citrus and wet stone. The wine has a viscous mouthfeel and displays good acidity and verve. Pair this with a spring salad, seafood or Spanish cheeses.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2012 Bodegas Castaño Macabeo/Chardonnay, Yecla, Spain @ \$9.99 per bottle

A blend of 50% Chardonnay and 50% Macabeo, the 2012 Bodegas Castaño Macabeo/Chardonnay has a distinctly different feel. A rich yellow hue in the glass, it kicks off with aromas of white flowers, pineapple, honey and hazelnuts. A viscous palate reveals stone fruit, pear, honeycomb and citrus fruits. Rich, bright and zesty, this wine can be served as an apéritif or paired with seafood or a summer salad. Its many layers of complexity and zippy acidity make it versatile. Enjoy this unique, different spin on the white blend.

____ Bottle(s) 2013 Bodegas Castaño Monastrell, Yecla, Spain @ \$9.99 per bottle

Made of 100% Monastrell (Mourvèdre), the 2013 Bodegas Castaño Monastrell is explosive from the glass. Aromas of white pepper, tomatoes, red cherry and some saline absolutely jump out. The palate is packed with red raspberry, red licorice, beef jerky and pepper. With tons of energy and verve, this wine is alive on the palate with an energetic finish. This red is a lot of fun to drink. It can pair with hamburgers, beet salad or marinated tri-tip but can also be quite lovely on its own.

____ Bottle(s) 2013 Weingut Allram Grüner Veltliner (1L) @ \$8.99 per bottle

This is a fantastic introduction to Grüner Veltliner, if you have never experienced this refreshing, gulp-able varietal. The aromatics are full of white pepper and spice with hints of citrus zest and earthy nuances of fresh pea shoots and lentil. A wonderfully fresh and vibrant wine, this is snappy but has just the right amount of texture to let the juicy, mouthwatering structure take you home! Grüner Veltliner is one of the best all-around food wines out there. Goes well with everything: grilled sausages, fresh spring salads, fish, sushi. But my favorite pairing would have to be fresh corn on the cob. —*Eric Story, K&L Buyer of wines from Austria and several other countries & regions*

____ Bottle(s) 2010 Veramonte Reserva Carmenere, Chile @ \$9.99 per bottle

When I opened this wine (89% Carmenere, 7% Merlot, 4% Cabernet Franc) and poured it into the glass I was struck by its deep red color and its aromas of wild berries, hints of baker's chocolate and subtle undertone of tobacco. Now the real test came: how does it do on the palate? My first sip revealed a medium-to-full-bodied wine with pretty berry fruit, wild herbs and silky tannins. There's a nice uplift towards the finish, bright and zesty. This is a delicious wine that can pair well with a myriad of dishes and cuisines, and it makes a great apéritif on its own.

____ Bottle(s) 2012 MontGras Reserva Cabernet Sauvignon-Syrah, Chile @ \$9.99 per bottle

This wine is a deep, dark red in the glass with aromas of blackberry liqueur, savory herbs, baking spice and pain

grillé. The palate pushes through with blackberry fruit, hints of molten earth and a touch of savory herbs. The finish is soft and silky with the dark berry fruit remaining throughout the life of the wine as it parades across the palate. A great value, this wine should be great to enjoy during your next backyard barbecue.

____ Bottle(s) 2010 Cameron Hughes “Lot 354” Crozes-Hermitage @ \$10.99 per bottle

This wine is a great, classic example of a Crozes-Hermitage, an exciting blend of dark berry fruit, dried meat, hints of earth and spices with a blast of black pepper at the end. The 2010 vintage is a great one in the Rhône Valley; that helps explain why this wine is hitting on all cylinders. Pair this wine with roast duck, lamb or a thick-cut pork chop and it will absolutely sing. Enjoy the wine—and always go with your passion!

____ Bottle(s) 2010 Beringer “Blanc” Knights Valley White Wine @ \$8.99 per bottle

The 2010 Beringer “Blanc” Knights Valley White Wine is a blend of Sauvignon Blanc and Semillon with just a dash of Viognier and Chardonnay. The wine is made to resemble a Graves Blanc from Bordeaux stylistically, but thanks to the added Viognier and Chardonnay it has a bit more roundness than your average lean, racy and mineral-driven Bordeaux Blanc. The Beringer Blanc has a subtle floral aroma with hints of melon and stone fruit. The wine then delivers a palate full of bright melon, citrus, peach and pear flavors with subtle notes of vanilla and spice.

____ Bottle(s) 2011 Trim California Cabernet Sauvignon @ \$10.99 per bottle

A delicious wine, ruby red in the glass with a slightly reticent nose of red cherry, red licorice and hints of mocha with a lively palate of black cherry, cinnamon, sage, scorched earth and just a hint of oak. This wine has great acidity and balance and is quite lively on the palate. It has enough fruit and balance that it's very versatile; you can pair it with foods across the board whether roast chicken, pizza, barbecue—any dish that requires an elegant red wine.

____ Bottle(s) 2011 North by Northwest “Red Blend” Columbia Valley, Washington @ please inquire

The 2011 North by Northwest Red Blend has a sexy nose of candied red cherries, spice cake, licorice and herbs. Its dense palate shows blackberries, tobacco, bittersweet chocolate and savory herbs. The finish is soft and supple, with tannins that slowly fade from the back of your mouth as the fruit flavors dissipate. Pair this wine with pasta Bolognese, wood-fired pizza, or sausage and hamburgers. You will appreciate the wine's versatility.

____ Bottle(s) 2010 Bodegas Solar Viejo “Monologo” Crianza Rioja Spain @ \$9.99 per bottle

This is 100% Tempranillo aged for 12 months in American oak barrels. It sports a dark reddish hue in the glass. On the nose the wine is an exotic mix of blackberry liqueur, minced meat pie, spice and subtle oak nuances. The palate is a mouth-filling parade of dark fruit flavors, ripe berry, spice and hints of baker's chocolate. This wine has excellent balance of rich fruit, racy acidity and subtle oak accents, and a long, smooth finish. It is delightful and is drinking incredibly well right now. Pair with pasta, chicken, pork or any dish that needs a fruit-driven, well-balanced red wine.

____ Bottle(s) 2009 Mustiguillo “Mestis” Vino de la Tierra el Terrerazo Spain @ \$9.99 per bottle

A blend of 50% Bobal and 20% Tempranillo with the balance made up of a blend of Syrah, Cabernet Sauvignon and Merlot. Deep red color. Distinct aromas of boysenberry, blueberries and baking spices flow seamlessly from the glass. On the palate the wine has great energy and verve with dusty tannins and dark blue fruit flavors along with hints of vanilla, clove and tobacco. The wine has good body, nice depth and a surprising amount of complexity given its modest price tag. Pair this wine with lamb, pork or a rustic dish that needs a sturdy, food-friendly wine.

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

____ Bottle(s) 2011 Giacomo Ascheri Barbera d'Alba @\$17.99 per bottle

This 2011 Giacomo Ascheri Barbera d'Alba is delicious; the grape are grown in Verduno, which is one of the Barolo DOCG's lesser-known communes but nonetheless produces excellent wine, especially with the advent of global warming. Barbera as a grape has a naturally high acidity and if it doesn't get ripe enough it will take the enamel right off your teeth. 2011 was a beautiful vintage in this part of Piedmont for Barbera; the last half of August and first week of September were really hot so the grapes got perfectly ripe, balancing out the vibrant acidity. I love Barbera and it's a perfect wine to help people understand a key point of wine-and-food pairing. With a wine of higher acidity you need a richer and fattier food, so I love Barbera with a grilled pork sausage on top of creamy polenta. Those rich foods are perfect with Barbera's vibrant, spicy fruit.

_____ Bottle(s) 2010 Casaloste Chianti Classico @ \$21.99 per bottle

This 2010 Casaloste Chianti Classico, while still young, has enough up-front fruit that it is already allowing us to see its depth of character and flavor. Decant this wine a full two hours ahead of time, to improve its current drinkability. This wine shows a deeper character of complex fruit. It isn't a reflection of ripe sunshine; these are flavors that come from the earth, brooding, intertwined with stones and mineral deposits, a bit gritty at times. The wines are aged in a mixture of French oak barrels. Smaller barrels soften the wine and accelerate the aging process. At Casaloste, while they use a few barriques (2.5hl barrels) the majority of wine goes into 25hl and 35hl barrels where it ages more slowly. So, after you decant this wine and let it sit for a couple of hours, have a grilled T-Bone, cooked rare. Drizzle some Tuscan Extra Virgin Olive Oil onto it, add a bit of sel gris. Have a bite of that with a sip of this wine and you'll find yourself in Tuscany, in the heart of Chianti Classico!

_____ Bottle(s) 2010 Fattoria La Ripa Chianti Classico @ \$20.99 per bottle

Made with 90% Sangiovese and 10% Canaiolo, all organically grown. This is a traditional blend of the indigenous grape varieties. But Fattoria La Ripa's winemaking method is the Governo system, used in Chianti for centuries principally to add richness to counteract the natural acidity of Sangiovese. A portion of the grapes, usually about 10% to 20%, are harvested three weeks before the regular harvest and dried to concentrate their sugars. As the reserved grapes dry, harvest and winemaking of the main portion of the grapes proceeds. When the main portion is close to finishing its fermentation, the dried grapes are added in and the yeasts have a field day on all the new sugars. The result is a plummy-er, riper, more supple wine. This has a classic style, all leather and earth with a bit of tannin. Its center is plush and plummy, and it has a long finish. Needs about an hour in a decanter to come together.

_____ Bottle(s) 2009 Ugo Lequio Barbera d'Alba Superiore @\$22.99 per bottle.

The 2009 Ugo Lequio Barbera d'Alba Superiore is produced with strictly selected Barbera grapes coming from vineyards of the Gallina Hill near the village of Neive. This is a very special area, famous for the richness and complexity of its wines. This 2009 has an intense ruby color with hints of pomegranate. It continues with a hint of strawberries, cherries and sweet cocoa. From the beginning the flavor is full-bodied but delicate at the same time. Serve with the classic Langhe dishes of braised meat and porcini risotto. —*Clyde Belfa*

_____ Bottle(s) 2011 Musella Valpolicella Superiore @\$16.99 per bottle

The 2011 growing season began with a long drought and a very warm early April, leading to a fast development of the buds. This was followed by some rainy weeks with below-normal temperatures until July. In August, the temperatures rose and the maturation was very early. The quantity of the harvest was below average but its quality was quite high. It's a great vintage. This wine is very balanced and features a core of black cherry, aromatic herb, crème de cassis and wild strawberry fruit, with hints of gumdrop and smoke. This wine is so fresh and inviting right now. Drink it on the young side. This is a great summertime wine. —*Clyde Belfa*

_____ Bottle(s) 1998 Cornaleto Franciacorta Pas Dose @\$26.99 per bottle

I remember when my salesman approached me on this wine. "Mate, have I got a wine for you and your Club!" He was pitching a bone-dry, Italian sparkling wine, 15 years old. I was a bit circumspect. He's actually quite a serious fellow so I said let's pop the cork and see. I was stunned by the initial aromatics. This was the real thing, complex, clean, with a long, lingering nose. I'm used to wines lingering on the palate, but this wine's aromas seemed to permeate my local vicinity and engulf me, which was unique. On the palate, it has persistent carbonation, very complex brioche-like flavors and a long and yes, drawn-out finish. I hope you enjoy it as much as I did.

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

_____ Bottle(s) Pierre Cellier Brut Reserve Champagne @ \$34.99 per bottle

For many years we direct-imported Gonet Champagne, but a few years ago they decided to go with a national importer and the prices more than doubled. Good news: We have a "secret" Gonet in the form of the Pierre Cellier Brut Reserve Champagne. This used to be made with a combination of purchased and estate fruit under the Gonet family's négociant label, but this particular bottle tastes better than the last cuvée that we had from their first label. It is composed of equal parts Meunier, Chardonnay and Pinot Noir, and although they only claim two years of ageing on the lees, it seems a lot more like four or more. I feel that I don't quite know the full story, but I know that when Chantal sent us the samples I was blown away by what was in the bottle. This has great texture and poise.

_____ Bottle(s) Devaux “Grand Réserve” Brut Champagne @ \$34.99 per bottle

From the southern part of Champagne, down past the Brie pastures, we have an excellent offering in the Devaux “Grand Réserve” Brut Champagne. This winery was introduced to us by Camille Zanette, a former French national champion in figure skating. This wine is composed of two thirds Pinot Noir and one third Chardonnay, even though Chardonnay is quite rare in this part of Champagne. Those of you who like a bit of toast and a bit of citrus excitement in your Champagne will be very pleased with this all-stainless-steel-fermented bottling.

_____ Bottle(s) Prévotau-Perrier Grande Reserve @ \$34.99 per bottle

A classic blend of one third each Meunier, Pinot Noir and Chardonnay. It is based on 2009, but has 50% reserves from 2008, 2007 and 2006. This is a very good apéritif Champagne, with straw-gold color, a lovely bead and a golden-apple nose with a croissant-like toasty component. In the mouth it has good body and excellent texture.

_____ Bottle(s) Michel Lorient “Palmyre” Brut Nature Champagne @ \$34.99 per bottle

This cuvée was blended specifically to be a zero-dosage (no sugar added) Champagne, and is composed of 80% Meunier and 20% Chardonnay exclusively from the Lorient estate in the village of Festigny. It has been aged for four years on the lees, and this, in combination with the riper fruit used in the blend, gives it an ease of drinking not usually associated with zero-dosage Champagnes. With crab, scallops, mussels, clams or oysters, this lovely bottle richens up, all the while cutting the richness of the meat.

New Club Six-Pack: “Champagne Greats”

The “Champagne Greats” Club Pack for 2014 is the best six pack we have ever put together for our members. This is an outstanding selection of small-production, artisan Champagne, and we are pleased to offer it to Club members at an outstanding value. Inside the pack you will find two bottles each of **2000 Daniel Ginsburg “Cuvée Sous Bois” Brut Champagne, Pierre Paillard Grand Cru Brut Champagne** and **2007 Michel Lorient “Monodie Meunier” Brut Champagne Extra Brut**. The Ginsburg will give you a top-notch, rich, toasty, mature Champagne experience, the Paillard is a sleek Pinot Noir powerhouse and the Lorient is a statement on the pure class of the best single-vineyard Meunier. Don't wait; we have fewer than 100 of these six-packs available!

K&L's retail price would be \$279.94. **The price for Club members is just \$199.99.**

Fleury “Carte Rouge” Blanc de Noirs Brut Champagne (375ml)

A lot of our club members love half bottles. We just made a special purchase that allows us to offer a great discount on the outstanding Fleury “Carte Rouge” Blanc de Noirs Brut Champagne (375ml).

The K&L retail price is \$21.99 per bottle, and **Club members can get them for just \$14.99.**

This 100% Pinot Noir Champagne is grown organically in the tiny village of Courteron in the southernmost part of Champagne. It offers great toasty flavor and nice brightness. A perfect apéritif!

Signature Red “Rhône-tastic” Six-Pack

If there is a more exciting wine-producing region in the world than France's Rhône Valley I would like someone to tell me what it is. The wines of the Rhône Valley really do have a wide appeal. You get all the fruit and *oomph* you crave from California Cabernet Sauvignon but with a tad more subtlety and balance. The tannins are lighter and there's more of an earth and herbal feel to these wines. This allows them not only to marry better with food but match a wider array of cuisines. **When you purchase this six-pack you save \$55 off the already reduced wine club re-buy prices**, and you get two bottles each of the **2011 Domaine Marcoux Côtes du Rhône**, the **2011 Domaine Calendal Plan de Dieu Côtes du Rhône**, and the **2011 Domaine La Colliere “La Fontaine” Rasteau**.

Special six-pack price for K&L Wine Club members: \$109.94.