



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

December 2008

Dear Wine Club Members,

Happy holidays! I hope everyone has had a great year. It certainly has been an exciting one with the rollercoaster economy and historic presidential election. The holiday season can be stressful and hectic, so I hope everyone will be able to take some time to slow down and enjoy a nice bottle of wine with family, friends and coworkers this holiday season. Keep in mind that wine is a great gift. Instead of giving dad a tie give him a bottle of Bordeaux this year, and instead of giving mom a cookbook give her a nice bottle of Champagne. Those will be two gifts they're sure to use. Remember that a good guest never shows up to a holiday party empty-handed and a bottle of wine is always a safe choice. It can be a bottle of Champagne to help get the celebration off to a great start, or a nice bottle of chardonnay or pinot noir that can be enjoyed with appetizers or a fine meal. Or you can be a trailblazer and bring a bottle of vintage port, which everyone can drink and discuss at the end of the meal. Wine is meant to be drunk, enjoyed and discussed. Have fun with it, and hopefully it can play a small role in a wonderful holiday season.

This month our club selections really reflect what makes being part of our clubs so great: the wide variety of wines, regions and styles that you get to try out. In our Signature Club this month we have a gem from the 2000 Bordeaux vintage, the Verdignan Haut-Médoc, and a quintessential California pinot noir, the 2006 Testarossa "Sleepy Hollow Vineyard." Our Premium Club members get the 2006 Chalone Estate Chardonnay, from one of California's most consistent producers of quality Chardonnay, coupled with the 2005 Château Maurac, a K&L direct import that once again demonstrates our expertise in finding great, small châteaux in Bordeaux. The Best Buy Club is all about fruit this month. We have an Argentinian malbec that oozes dark fruit, and a lip-smacking Santa Barbara pinot noir that is such an amazing value, it will be hard to resist buying it by the case. For Club Italiano members, the celebration of Italian wines continues with wines from my two favorite red-wine-producing regions in Italy. There's a Nebbiolo from Piedmont and a Rosso di Montalcino from Tuscany. Last but not least, this month's Champagne Club selections arrive just in time and are guaranteed to make you the hit of your next holiday party or get together.

This year has gone by extremely quickly and we all live very fast-paced lives. I hope all of you can get a chance to stop and smell the roses, whether that is having a gourmet meal and a glass of wine, or sipping a glass of Champagne with a group of friends. Taking a few short breaks will allow you to survive the crazy, hectic side of the holidays. Everyone at K&L Wine Merchants wishes you a happy, healthy and safe holiday season and a great New Year!

Cheers,

Alex Pross  
Wine Club Director, K&L Wine Merchants

# Signature Red Collection Wine Club

## 2006 Testarossa Sleepy Hollow Pinot Noir

Testarossa Vineyards was founded by the husband and wife team of Rob and Diana Jensen (shown at right), who were in the high-tech business in Silicon Valley. They started by producing 25 cases of wine out of their garage in Los Gatos, and now produce over 15,000 cases annually. The name Testarossa comes from a nickname given to Rob, who has red hair, when he was a student studying overseas in Italy. Testarossa is known for crafting small-vineyard lots of high quality pinot noir and chardonnay from some of California's top vineyards. To clearly highlight the uniqueness and greatness of each individual vineyard site, Testarossa hand sorts all of the fruit and uses gravity flow, extended pre-fermentation cold soak, and special strains of yeast, to make wines that truly give an impression of the unique terroir from which they originate.

The 2006 Testarossa Sleepy Hollow Pinot Noir comes from a three-acre plot planted in 1973 in the Santa Lucia Highlands in Monterey County that is owned by famed clothier Robert Talbott. The Sleepy Hollow Vineyard has some of the oldest plantings of pinot noir in California. The grapes can reach their full potential thanks to an east-facing, sloped vineyard in a marine-influenced climate of cool, foggy mornings and evenings coupled with warm sunny afternoons. All in all, the perfect setting for growing great pinot noir.

The 2006 Testarossa Sleepy Hollow Pinot Noir is a luscious, rich, fruit-driven wine that reminds you why you fell in love with pinot noir. It has a deep, vibrant red color and quickly gives off aromas of rose blossoms, hibiscus and cherries. On the palate the wine shows remarkable balance between the fruit, tannins and oak and is able to come off large-scaled yet remain elegant and balanced. The wine finishes with the smooth fruit flavors mingling with soft touches of oak in a soft, velvety finish. This wine is capable of aging effortlessly for five to ten years but can be enjoyed as well in its youth. The wine can be paired with pork, roasted chicken or any duck dish you could imagine. *Wine Enthusiast* gave this 92 points, *Restaurant Wine* gave it 90 points.

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

## 2000 Château Verdignan, Haut-Médoc

Château Verdignan, shown here, is situated in the Haut-Médoc AOC Township of Pauillac, bordering the Gironde estuary. Its vineyards of gravelly soil adjoin St-Estèphe and are planted to 60% cabernet sauvignon, 35% merlot, and 5% cabernet franc.

Château Verdignan is noted for its beautiful 18th century building. Verdignan was built a few hundred meters from the ancient abbey of Cadourne, which was a stopover for pilgrims to Compostela. The stone lintel of a door at Verdignan contains the date 1720.

Jean Mialhe became owner of Château Verdignan and its neighbor Coufran in 1972 and he has transformed the property into a very important but still hardly known Bordeaux château. We carried their wines in the late 1970s and early 1980s and they were quite hard and



tannic. The role played by Eric Boissenot, the current wine consultant, with his father, is particularly important at the end of the fermentation because they must confirm or reject various quality levels in vats. The final outcome of the first wine depends entirely on the rigor of the various stages of selection. Any juice not up to their standards is put in the second wine. Consequently the wines of Verdignan starting in 1999 have been much more supple and forward. It's still old-style Bordeaux, but with much more fruit evident. The 2000 is a great bargain from Bordeaux. A great year, and this wine just tastes very good. It's certainly the best vintage ever produced by this property. Well balanced, with silky tannins that are complemented by great acidity and red berry fruit. Perfect with a prime rib roast or rack of lamb. Some reviews: *Hachette Guide 2004*: 2 stars "... harmonious tannins will ensure a long custody." *Wine Spectator*: Very good. Potential - 88. Mr Clive Coates April 2002: "Very good."

**Your re-order price for this wine as a club member is \$18.99.**

## Champagne Club

### Francoise Diligent Carte Blanche Brut

Many of you have already met Mr. Moutard, who poured his wines at our tastings in Los Angeles and San Francisco in October. That's him at right with his assistant, at our San Francisco tent event. This wine is the newest of all of our direct imports for the Champagne Club. Bypassing the layers of importer and distributor allow us to bring you Champagne of the highest quality at such a reasonable price. The Moutard-Dilligent family has a lot of experience growing grapes and making wine in Champagne's Côte de Bar area. They have been doing it since the 1600s!



This very tasty Champagne is a blanc de noir made entirely from pinot noir, harvested from vines that are

ten to 20 years old. It is given three years of ageing on the lees. In the glass it has a pale color with a hint of gold from the pinot noir and a slow, spiraling bead. The wine is very savory on the nose, and reminds me of Côtes de Beaune Burgundy, with Champagne brioche integrated perfectly into the aroma. On the palate it is full bodied and has plenty of forthright pinot fruit. It is dosed at an extraordinarily light one gram per liter, and finishes dry, refreshing but not at all harsh.

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

### Demoiselle, Tête de Cuvée

Demoiselle's office is in the heart of Reims on the Boulevard Henri Vasnier, the same street as Les Crayeres—that will mean a lot to those of you lucky enough to have dined there. But their soul is in Montmort-Lucy, just south of Epernay and west of the Côtes de Blancs. That's the location of their famous Château de Castaignes (shown on page 4), and the reason for this house's passion for chardonnay. The Demoiselle Tête de Cuvée Brut Champagne is composed of 80% chardonnay and 20% pinot noir and goes through primary fermentation in 100% stainless steel. It completes malolactic fermentation in stainless steel and is then bottled and aged for three years on the lees.

The Champagne is quite golden in color, with a touch of green from the high chardonnay content. It

has a decadent, generous nose dominated by the pinot. Flavors of buttered toast, apples and even a bit of chanterelle mushroom unfold on the complex palate. This is very vinous, potent Champagne with quite a bit of length. *Wine Spectator* gave it 90 points. Some of you might be curious about the unusual bottle. The flowing, curve linear glass at the bottom is inspired by art nouveau of the Nancy school.



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

## Club Italiano

### 2005 Ruggeri Corsini Nebbiolo

The Ruggeri Corsini estate was born in 1995 when Nicola Argamante and his wife Loredana Addari invested in a small property located in Monforte d'Alba, the heart of the Barolo zone. We have been importing their wines for four years now and are more impressed every year with the quality, balance and tipicity of their wines. In June of 2008, Nicola visited both our San Francisco and Redwood City stores and poured his wines for our customers to try. That's him below, in our San Francisco store. He was in town for the "Golden Glass," the annual Italian wine and food symposium put on by the Slow Food Society. The reaction to his wines in our stores and at the huge tasting at the Golden Glass was nothing short of amazing. Dozens of people surrounded his stand, all reaching their glasses toward him. It was not a situation he was familiar with. Wait until we get him to Hollywood!

The star of the show was his 2004 Ruggeri Corsini Barolo "Corsini," top ranked in *Decanter*; 91 points in *Wine Spectator*. It's a wine of unbelievable quality and aging ability. Yet the wine everyone was asking for second glasses of was the 2005 Nebbiolo d'Alba. While 2004 is a blockbuster vintage, the 2005 vintage is very, very good. The 2004s will be able to remain in your cellar for years with powerful structure; the supple, veil-like tannins of the 2005 are elegant, giving great structure with lightness... like carbon fiber! Never thought I'd write that about a wine but it is true. All of the classic aromas of dried roses, truffle, and smoke with hints of earth are there, and hints of sweet strawberry fruit.

There's lot's of richness in this wine, and a long finish. There's tannin but it is very well integrated. To drink your Nebbiolo you will get a completely different (read better) experience if you use a burgundy glass. This wine will age well for three to six more years but it is great now if you can't keep your hands off of it. Try it with risotto with Porcini, smoked pheasant ravioli, or my favorite Stracotto al Barolo (Italian pot roast).



**Your re-order price for this wine as a club member is \$17.99.**

### 2006 La Fortuna Rosso di Montalcino

La Fortuna, the fortune: As the story goes, the estate was named after a lucky gambler who won it in a card game. Your good fortune would be to meet the ever irrepressible Gioberto Zannoni and his son Angelo, who care for this property and celebrated their winery's centennial last year. La Fortuna lies just over a mile to the east of the town of Montalcino (ask Mike P) with vineyards bordering famous

producers such as Fuligni to the northwest and Siro Pacenti to the northeast. Gioberto (shown at right) and Angelo are true sons of the earth, and work with the land rather than trying to tame it. This isn't any dramatic philosophical experiment of planting cow horns at midnight in the vineyards. It is the way their ancestors worked as well, naturally at peace with their environment and home. Their wines are beautiful and this 2006 Rosso di Montalcino is a marvelous introduction to the stunning vintage and the Brunello that lies aging in barrels in their cellars.



Gioberto and his wife Felicetta purchased some land on the south face of Montalcino that had been Ciacci Piccolomini property. They wished to use some of these warmer, riper southern grapes to blend with the younger vines at their estate for the Rosso. The result is a particular energy that resonates from an interior core of structure. The wine is smooth, fruit filled yet balanced, restrained and graceful in the way a country gentleman walks across his land. The wine's warm, sweet ripeness is full of intense plum and dark cherry aromatics. Dazzling, fresh fruit character is accented with hints of earth, spice and mineral wrapped around a powerful foundation. This is 100% sangiovese and like all sangiovese it loves to be decanted an hour or two in advance. That's how you allow sangiovese's acidic core to slowly unwind and show all of its secrets. I love sangiovese and it is a perfect pairing with pork, roast pork loin swathed in rosemary. It's great with a big steak as well and your favorite pasta. If you can do *pappardelle con sugo di leper* you'll be in heaven!

**Your re-order price for this wine as a club member is \$17.99.**

## Premium Wine Club

### 2006 Chalone Estate Chardonnay

One of California's most consistent producer of fine chardonnay, Chalone winery has been making classically styled chardonnay from its Gavilan Estate vineyard since 1966. The Gavilan Estate vineyards, in the Gavilan Mountains in Monterey County, were first planted in 1919 by Charles Tamm, who was searching for soil similar to that of his native Burgundy. Mr. Tamm planted chenin blanc vines and this was the first vineyard to be planted in Monterey County.

In 1964, Dick Graff tasted a Windsor Vineyard wine made from Chalone grapes and decided he needed to own the vineyard from which these grapes had come. Dick Graff would go on to UC Davis to learn winemaking, then buy the Chalone property and start off on an historic winemaking adventure. Dick was one of the first winemakers in California to use malolactic fermentation and small oak barrels. Chalone has long been a champion of how exceptional pinot noir and chardonnay can be, when made from grapes grown in the various small vineyards dotted along the Central Coast.

The 2006 Chalone Vineyard Estate Chardonnay is a classically styled California chardonnay with distinctive notes of brioche, hazelnut, mineral and white flower accents mingled with flavors of citrus, guava, apple and pineapple. It's a collage of bright, bursting fruit flavors framed by good acidity and great minerality thanks to the unique soil composition of limestone and decomposed granite. The deft use of malolactic fermentation coupled with just enough oak-barrel aging has resulted in a crowd-pleasing wine that is full and rich without being heavy or out of balance. This wine is meant to be drunk now and can be enjoyed with roast chicken, seafood or a salad course. *Wine Spectator* gave it 88 points.

**Your re-order price for this wine as a club member is \$14.95.**

## **2005 Château Maurac, Haut-Médoc Cru Bourgeois**

The Château Maurac estate is located in the small village of Saint Seurin de Cadourne, 13km north of Pauillac in Northern Médoc. That's also the village where Château Sociando Mallet is vinified. The estate of Maurac was created between 1984 and 1998 by gathering several plots that had belonged originally to Château Maurac and Château le Trale. The soils here are clay and chalk-with small stones. The property is only 10 hectares (20 acres) and the grape plantings are 55% merlot and 45% cabernet sauvignon. They use traditional winemaking methods, with careful hand-sorting of the fruit. Sixty percent of the wine is aged in large vats and 40% in two-year-old barrels.

Of course 2005 was the best Bordeaux vintage since 1961. Almost every property from the most expensive (first growths, super seconds) to the least expensive Bordeaux Rouge made a fine product. This château-bottled wine is a K&L Direct Import and an excellent value, too! If you liked their 2003, you'll love this 2005. The wine has blackberry aromas that follow to the palate. The wine shows some power and richness from its Northern Médoc location. It has a fine sweetness on the palate and a lingering finish. It will cellar well but if you drink it now, decant it one hour ahead and serve it with a rare New York steak.

**Your re-order price for this wine as a club member is \$12.95.**

# **Best Buy Wine Club**

## **2006 Santa Barbara Crossing Pinot Noir**

The 2006 Santa Barbara Crossing Pinot Noir from Santa Barbara County is one of the best deals I've come across in pinot noir in a long time. It is rare to find a pinot noir under \$15 that has pretty fruit but at the same time is balanced by its oak and acid without seeming out of whack. The only way to find pinot noir of this quality at this price is for a well-known producer to sell off either their fruit or juice to another bottler. That is what happened with the Santa Barbara Crossing. They bought fruit from a top winery from the Central Coast and made a wine that comes from material that sells for three to five times what we are charging for the exact same fruit source. While there isn't a sexy winery story to talk about here, the wine itself is a great deal to talk about. This looks to be a real winner.

The 2006 Santa Barbara Crossing Pinot Noir is a light red in the glass with a soft, intoxicating nose of red berries, sandalwood and candied cherries. The palate is lush and expressive with fruit flavors including strawberries, cranberries, red melon and cola notes, framed by good acidity and hints of oak. This wine is made to be consumed immediately and would be well matched with grilled salmon and lighter red meat dishes.

**Your re-order price for this wine as a club member is \$8.49.**

## **2007 Terrazas Malbec**

One of the hottest varietals right now is malbec, thanks to the ever-increasing quality of malbec coming out of Argentina. It seems as though the light has come on in Argentina; the quality of its malbec has absolutely skyrocketed. A great testament to the potential of Argentina to grow and make world-class wines is, how many famed French wineries and winemaking families have flocked to this once-unknown wine region. They include many of the top wineries of Bordeaux.

The Mendoza region of Argentina is the hotbed for great malbec, and the higher the mountain vineyard the better because of the cooling effect provided by the altitude. Terrazas began in the 1950s when Domaine Chandon along with Louis Vuitton Moët Hennessey began searching for other potentially great wine regions in which to begin new winemaking ventures. They sent their leading wine analyst, Renaud Poirier, to find the ideal location to produce world-class wines. He settled on a 3000-foot-high mountain peak in the Mendoza.

The 2007 Terrazas Malbec hails from a vineyard at about 3500 feet, in a Mendoza region known as Lujan de Cuyo. It is 100% malbec from 30-year-old vines. It was aged for about six months in 70% French and 30% American oak. It is bright red and purple tinted in the glass. The first aromas to come from the glass are intense notes of plums and raisins, quickly followed by vanilla and coconut accents. On the palate it is medium bodied with notes of dark and morello cherry flavors along with dark fruit flavors that fold effortlessly into the rich oak accents. This wine is easy to drink, quite enjoyable, and can be paired with hearty red meats and rich pasta dishes.

**Your re-order price for this wine as a club member is \$8.49.**

## 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)*

## Champagne Club Previous Offerings

\_\_\_\_\_ Bottle(s) of Tsarine Brut Prestige@ \$34.99 per bottle

This is the top-tier Champagne brand of the Boizel-Chanoine group, which is virtually unknown in the USA despite the fact that it is second in size only to LVMH, owners of Moët & Chandon, Veuve Clicquot, Krug, Ruinart & Mercier. This wine represents less than 5% of the Boizel-Chanoine production and is a blend of even parts chardonnay, meunier and pinot noir. Fermented in stainless steel; two thirds goes through malolactic. It aged 24 months on the lees and has a fresh, light, zippy style. So far the wines have been very well received by the US press, with 90-point ratings across the board from the *Wine Spectator*, *Wine and Spirits* and *Wine Enthusiast*.

\_\_\_\_\_ Bottle(s) of Fuente Grand Reserve @ \$31.99 per bottle

This delicious Champagne is 10% pinot noir, 30% chardonnay and 60% meunier and has been aged three years on the lees. It is fermented at relatively cold temperatures in stainless steel with 100% malolactic fermentation. It has a very light, white gold color for the blend, which is predominantly black grapes and a very pretty, tight bead. On the nose it is flowery and exotic, with a doughy richness to anchor down the wildflower elements. On the palate the wine is well balanced and light, and finishes very cleanly. This Champagne makes a spectacular apéritif. The current batch is 60% 2005, 30% 2004 and 10% 2003 and dosed at 10 grams per liter. This bottle will be a great introduction to the much cooler microclimate of the Aisne, which is in the very far west of the Champagne region.

\_\_\_\_\_ Bottle(s) of LeClerc Briant Ravinne @ \$34.99 per bottle

This vineyard is located in the village of Verneuil in the Western valley of the Marne, and is planted exclusively to organically farmed meunier. For those of you who have tried Rene Collard's meunier, get ready for a contrast! This is very, very fresh tasting meunier, without the mushroomy, brooding layers for which Mr. Collard is famous. The Ravinne has a lot of body, but also a lot of sweet fruit (a surprise at only eight grams per liter of dosage), leaning to the pear and apple side of the flavor wheel. This is the perfect bottle to have with game birds, so if you have a friend who hunts, invite them over! —*Gary Westby*

\_\_\_\_\_ Bottle(s) of Camile Bonville @ \$32.99 per bottle

This is the first wine from the joint négociant effort of Olivier Bonville (of Champagne Franck Bonville fame) with his wife, Delphine Cazals. It is named after their daughter, Camille, and is 100% grand cru chardonnay from vineyards in Avize and Cramant. If you decide to be greedy with your bottle (always a good call!) and not share it

with friends for the apéritif, this wine is a natural with shellfish. A favorite pairing of mine is day-boat scallops. The chalky, mineral drive of the Champagne cuts through the ultra-rich scallops, making it all too easy to eat too many and drink too much!

## Signature Red Club Previous Offerings

\_\_\_\_\_ Bottles of 2006 Savigny Les Beaune Aux Fourches, Champy @ \$23.99 per bottle

Aux Fourches is a single vineyard located just to the right after the fork in the road toward Pernand Vergelesses, as you come from Beaune to the village of Savigny. This shows a very pretty floral nose, bright red fruit, and lots of length. Lovely though it is, this is serious wine, with very good concentration and substantial tannins at the finish. It's drinkable now, particularly with decanting, but it will age very well in your cellar. —*Keith Wollenberg*

\_\_\_\_\_ Bottles of 2004 Pezzi King Estate Cabernet Sauvignon @ \$23.99 per bottle

Made with the great wines of Bordeaux in mind, this wine seamlessly melds the best of both those worlds. It can be enjoyed now or cellared and opened later when its nuances will show more clearly. The flavors of the wine evolve from tones of rich black fruit to subtle hints of cocoa, herb, root and rich oak. The wine has remarkable balance, finesse and harmony and never comes off as too heavy or chunky. It will age seamlessly for 15 years but can be enjoyed now in its youthful exuberance, paired as the perfect foil for hearty meats.

\_\_\_\_\_ Bottles of 2005 Chassagne Montrachet Rouge, Louis Latour @ \$21.99 per bottle

Many people hear the magic words “Chassagne Montrachet” and think only of the fabled white wines of that village. But almost 40% of the production in Chassagne is red, from pinot noir. This pinot has interesting notes of pepper and earth to balance the lovely, rich fruit of the vintage. It is long and silky on the palate, with tons of intense black fruit. But enough with the wine talk. The real point is that this is a wine that will pair well with grilled salmon, chicken or a rack of lamb. As the British would say, it is “more-ish.” —*Keith Wollenberg*

\_\_\_\_\_ Bottles of 2005 Château Cantelys Rouge, Pessac-Leognan @ \$25.99 per bottle

The vineyard plantings are 60% cabernet sauvignon, 35% merlot, and 5% cabernet franc, and the average vine age is 16 years. The 2005 vintage will long be remembered for drought conditions. We had great success selling the 2003 Cantelys in the club and now we are proud to offer the even better 2005 vintage. James Suckling of the *Wine Spectator* scored it 89-91 points and said: “Intense aromas of blackberry and wet earth follow through to a full-bodied palate, with round and soft tannins. Silky. Impressive.” I could not have said it better. —*Clyde Belfa Jr.*

\_\_\_\_\_ Bottles of 2005 Gigondas “Ventabren” Moulin de Gardette @ \$26.99 per bottle

The Gigondas Moulin de la Gardette “Cuvée Ventabren” is the estate’s top cuvée, and hails from the estate’s oldest vines, some of which are nearly 100 years old. The 2005 Cuvée Ventabren is composed of 70% grenache, 20% syrah and 10% cinsault, with the latter two varietals fermented together. It has a beautiful garnet color and a gorgeous nose of cherry, licorice, wet stones and a hint of bacon. On the palate, it is medium-full bodied and opulent, with great depth, length and persistence. The 2005 Cuvée Ventabren is simply a gorgeous example of what can happen when talent, dedication and great terroir come together. Bravo Jean-Baptiste!

\_\_\_\_\_ Bottles of 2005 Etude Merlot, Sonoma Valley @ \$23.99 per bottle

The 2005 Etude starts with bright, heady aromas of blackberry, black plum and olive that lead to a core of rich, concentrated fruit. The structured yet supple tannins wrap around the lush red fruit and mingle with notes of white pepper. The wine’s finish leaves a long, lasting impression of fruit richness backed by hints of smoky spice. This wine, while extremely accessible in its youth, possesses excellent potential for aging. Finally, a merlot that can make a cabernet fan smile!

\_\_\_\_\_ Bottle(s) of 2004 “Roy J. Maier” Sonoma Cabernet Sauvignon, produced by Saint Helena Road Winery @ \$23.99 per bottle

This Roy J. Maier label blends the juices from the grapes of cabernet sauvignon, merlot, malbec, petit verdot and cabernet franc, into a kaleidoscope of flavors, aromas and colors; offering a wine to thoroughly savor, from your first sample of the bouquet, to your last satisfying sip. It is from mountain vineyards so the wine is quite big on the palate. The tannins are round and polished. Some oaky nuances on the palate and a long, lingering finish are

hallmarks of this wine. And it is from the great 2004 vintage. Cellar this for a few years or enjoy it now an hour after decanting it. Barbecued steak is my choice—how about a flavorful porterhouse on the rare side?

\_\_\_\_ Bottle(s) of 2005 Chante Cigale Châteauneuf-du-Pape @ \$25.99 per bottle

Robert Parker's *Wine Advocate* scores this 90 points and lists the retail price at \$30 to \$38. "2005 Châteauneuf du Pape has a deep ruby/purple color and classic Provencal aromatics of garrigue, ground pepper, kirsch, and loamy soil notes. Medium to full-bodied, richly fruity, it has soft, silky tannins and decent acidity. This is a 2005 Châteauneuf du Pape to drink now and over the next 10-12 years."

## Club Italiano Previous Offerings

\_\_\_\_ Bottle(s) of 2005 Bricco Del Cuci "BriccoSan Bernardo" @ \$17.99 per bottle

This winery is about as big as your garage, ok maybe slightly bigger, and was built around the time Columbus was dodging hurricanes in the Caribbean. Bricco is a Piemontese word for the top of the ridge and from this ridge the view of the Alps is unbelievable. The San Bernardo vineyard produces powerful, dark fruit, classic dolcetto, rich and broad on the palate. The yield is a very low (for dolcetto) three tons per acre. The wine is powerful, dark and full of exotic fruits with great balance and wonderful length. This is a wine for aged cheese, game or lamb.

\_\_\_\_ Bottles of 2007 Muri Gries Lagrein Scuro/Dunkel @ \$16.99 per bottle

Lagrein is the Alto Adige's most powerful and famous indigenous grape variety. It has been said to have its genetic roots in syrah. The wines are dense, dark and meaty, not unlike syrah. This 2007 is an excellent example of this varietal in a spectacular vintage. The wine is soft, supple, seductive, complex, full of blackberry fruit, earth, licorice and violets, almost opaque in color, and fresh crushed black pepper, it's like a cross between Bordeaux and Burgundy. Try it with Gnocchi in a Wild Boar Ragù or a Tiröler *Grostl*, a potato-onion-pork scramble—it's bliss!

\_\_\_\_ Bottles of 2006 Lucchetti Lacrima di Morro d'Alba @ \$13.99 per bottle

Lacrima di morro d'alba is a name that just rolls off your tongue. This is an indigenous grape variety from the Marche, on the Adriatic side of Italy. You'll love its bold, dramatic flavors, the luscious mouth feel and wonderful drinkability. I love the forwardness of this wine—it is so vivacious, friendly and succulent. It sort of reminds me of a zinfandel with a little more structure and verve. This will go perfectly with grilled sausage or chicken, and pasta too.

\_\_\_\_ Bottles of 2006 Sesta di Sopra Rosso @ \$21.99 per bottle

Their 100% Rosso di Montalcino spends a little time in barrique yet shows no hint of flavor or structure from the barrel; it is just pure fruit and soil. Sesta di Sopra lies in an absolutely ideal location on the south face of Montalcino. The 2006 vintage is absolutely sensational and you'll see it in this Rosso. Sesta di Sopra's Rosso is rich and full-bodied. Layers of spice and fruit burst out of the glass now, yet this wine will age and show all sorts of intrigue three to five years down the road.

\_\_\_\_ Bottles of 2005 Gianni Brunelli Rosso di Montalcino @ \$28.99 per bottle

The 2005 Gianni Brunelli Rosso di Montalcino is a throwback to the days when wines were under 14% alcohol. Is that still possible? Yes, this is 13.5% alcohol. This wine is classically styled. It has the classic dark Marasca cherry aromatics and flavors that are so representative of this side of Montalcino while being true to its long, lean and elegant origins. No new oak here; this wine is aged for eight months in 30HL Slavonian oak barrels and has been in the bottle now for two years. It needs some decanting or aeration and should be served with rich dishes like lasagna with a béchamel sauce or spicy beef stews. It is also good with high-fat-content cheeses. Enjoy! —*Greg St. Clair*

\_\_\_\_ Bottles of 2007 Blason Tocai Friulano @ \$8.99 per bottle

The 2008 Gambero Rosso gave his 2006 Tocai Friulano 2 glasses (out of 3) with a \* for its excellent price-to-quality ratio. I love Tocai—now known as Friulano. I love the freshness of this wine, the crisp minerality, the hint of tarragon in the finish, lively and fresh on the palate. It is so refreshing. This vintage, the 2007 Blason Friulano, is sensationally balanced, crisp and refreshing. Enjoy it with sautéed red snapper, grilled vegetables or some Frico! Frico is fried Montasio cheese that crisps up and is absolutely delicious.—*Greg St. Clair*

\_\_\_\_ Bottles of 2006 Terre Del Vulcano Fiano di Avellino @ \$14.99 per bottle

For me fiano has always been the most important white grape in Campania. Its body, minerality and well-documented longevity offer more complexity and structure than any other. Fiano has an inherent richness that

makes it work as an aperitif, but the underlying minerality and great acidic balance make it an excellent food accompaniment. Those of us on the west coast have more cold-water fish, which don't get the sweetness of their warm-water brethren, but fiano is versatile! Crustaceans, scampi, tiny baby octopus, salmon or snapper or a fresh cheese would do very well. —*Greg St. Clair*

\_\_\_\_ Bottles of 2003 Castel Ruggero Chianti Classico @ \$21.99 per bottle

A blend of 80% sangiovese with 15% merlot and 5% cabernet franc. 2003 was an insufferably hot year yet with all of the dire predictions for “cooked wines,” this wine shows no negative effects of the heat. This wine is tremendous; the nose alone is full of so much intrigue, spice, nuance and outright boldness it would be enough for me. In the mouth the wine is vibrant, focused and long with layers of mineral, spice, fruit and touches of herbaceous complexity that make it really powerful. It's like a tightly wound spring that slowly uncoils as it opens in your glass. Have this with a big T-bone steak, or some white beans with fresh olive oil if you don't do the meat thing! —*Greg St. Clair*

\_\_\_\_ Bottles of 2005 San Vincenti Chianti Classico @ \$20.99 per bottle

Very rich, with great mid-palate feel. The nose is molten galestro, sweet earth, tobacco, new saddle leather, sage, and rosemary, spicy, vibrant and full of mineral. On the palate the wine really comes together. The density is balanced by length and touches of sweet plum and bright cherry fruit, alternating with the earthy nose to create a sensational wine. I'd drink it with grilled, rosemary-marinated pork chops or a big thick T-Bone steak.

## **Premium Wine Club Previous Offerings**

\_\_\_\_ Bottles of 2007 Kalinda Napa Chardonnay @ \$13.95 per bottle

When Clyde and I tasted the sample of this wine we looked at each other and smiled—we both knew immediately we had a winner on our hands. Once we heard who the juice was from, our initial impressions were definitely confirmed. The 2007 Kalinda Chardonnay Napa Valley is the quintessential California chardonnay with rich, exotic tropical fruit flavors melded into a rich, buttery finish. We're seeing more and more wonderful fruit being offered to us at close to rock-bottom prices. The winery from which we purchased the fruit has long been a leader in producing top-quality chardonnay along with having one of California's leading woman winemakers at the helm for years.

\_\_\_\_ Bottles of 2007 Jean Merieau Gamay de Touraine “Bois Jacou” @ \$13.95 per bottle

This starts out ruby red in the glass with aromas of white pepper, rhubarb and minced-meat pie seamlessly flow to a palate that displays elegance and balance. The wine's lithe structure is bolstered by great acidity which showcases the subtle flavors of sour cherry, minerals, wild herbs and exotic spice. On the finish the wine comes all together and lingers on the palate before fading away with pepper notes. This wine will pair well with roasted chicken, plank-roasted salmon and foods that call for a red wine with good acidity without harsh tannins.

\_\_\_\_ Bottles of Kalinda Sekt Riesling @ \$12.95 per bottle

Sekt is the German name for sparkling wine, which the Germans are passionate about and drink on a regular basis. Produced of 100% riesling, this sparkling wine is fresh and vibrant with fine bubbles and a creamy mouth feel underscored by the beautiful stone fruits and snappy acidity that we love in riesling. At 11.5% alcohol this is a lighter style of bubbly that won't overwhelm the palate before a meal or become too taxing when many wines are served. A perfect bottle for your holiday parties.

\_\_\_\_ Bottles of 2006 Domaine L'Eglantiere Chablis @ \$13.95 per bottle

This hails from a vineyard five miles north of the town of Chablis that is owned by the Durup family, the largest private landowners in Chablis. The ideal location of Domaine L'Eglantiere is apparent when one sees the exposed hillsides with their steep slopes and flinty soils. The resulting wine is a Chablis of great depth and character. Allan Meadows of Burghound had this to say about the wine: “This too is slightly exotic with aromas that run to mango and apricot with hints of citrus that merge into round, rich and energetic flavors that possess better definition and better overall depth plus traces of oyster shell and saline. Better overall quality as there is just more here.”

\_\_\_\_ Bottles of 2004 Chateau Ste Michelle Orphelin, Columbia Valley Washington @ \$13.95 per bottle

Orphelin was born when the winemakers chose to create a true Rhône-style blend, while showcasing Washington's true potential for Rhône varieties. The wine bursts with ripe, red fruit and layers of spice and milk chocolate. On the palate, candied cherries and ripe strawberries abound, offering an enticing, complex mouthfeel and a smiling

finish. The next time you have lamb or a pork chop, adopt a glass of Orphelin and become a foster drinker.

\_\_\_ Bottle(s) of 2005 Domenico California Montepulciano @ 13.95 per bottle

The 2005 Domenico Montepulciano is sourced from vineyards in California's Central Valley and is a blend of 88% montepulciano, 10% petite sirah and 2% merlot. The wine spent 18 months in French and American oak. The result is a medium-bodied on the palate with oaky flavors and aromas of cherry, anise, plum and blackberry. The wine has soft, lush fruit that has a velvety texture with just enough oak to accentuate and frame the abundant fruit flavors. This wine can pair wonderfully with veal or lamb and of course your favorite pasta dish. —*Alex Pross*

\_\_\_ Bottle(s) of 2006 Kirkham Peak Napa Merlot @ \$14.95 per bottle

From one of Napa Valley's most respected family-owned wineries. Grapes come from the Yountville and Stags Leap area of the Napa Valley. This is something of a Bordeaux blend, as there are small amounts of cabernet sauvignon and cabernet franc in the wine. It was aged for almost two years in new French oak. This wine has firm acidity and structure as well as an elegant bouquet of red berry fruit with a hint of menthol, cherries and spice. It is a thoroughly satisfying wine that will make a perfect addition to your rack of lamb dinner. It is young; decanting one hour in advance will soften it. This wine will age well for several years in your cellar.

\_\_\_ Bottle(s) of 2004 Mt. St. Helena Brand Napa Valley Cabernet Sauvignon @ \$13.95 per bottle

79% cabernet sauvignon, 15% cabernet franc, 4% merlot, 2% malbec. Now we have the stats out of the way. This wine is simply delicious—trust me on that. It is deeply colored with a pungent, inviting nose of blackberry, blackcurrant, cedar, thyme and cloves. It is distinctly cabernet. Big, ripe blackberry flavors are complimented by cool notes of menthol and cassis. Dark olive, tobacco and pepper notes are supported by bright red currant and raspberry. This wine is very approachable and ready to drink now but the firm tannins and backbone of acidity will allow it to continue to improve over the next couple of years.

## Best Buy Wine Club Previous Offerings

\_\_\_ Bottles of 2006 Côtes du Rhône Villages Seguret “Cécile Chassagne” @ \$10.49 per bottle

A fruity wine, with a fruity bouquet of blackcurrant and cherry with a hint of almond and tobacco. Unctuous in the mouth, with a generous and supple body. Ruby and cherry in color, with a fine minerality and earthiness. Clyde fell in love with this wine and most all of the great 2006 Southern Rhône wines. This wine can be enjoyed with Provençal cuisine, stuffed meats, grilled lamb, poultry and cheeses. We only received a small allocation and it should sell out quickly. *Decanter* gave it three stars/recommended.

\_\_\_ Bottles of 2007 Côtes du Rhône, Domaine Maurelle @ \$8.49 per bottle

The 2007 Domaine de la Maurelle Côtes du Rhône is arguably the best vintage ever from this estate. On the nose, expressive notes of black cherry and blackberry fruits hold their own against more delicate notes of black olive, roasted herbs and a whiff of mineral. On the palate you'll find similar characteristics, along with fine tannins and good underlying acidity that make the Maurelle Côtes du Rhône a great candidate for pairing with a variety of Mediterranean fare. A direct buy makes this an even better deal, but even at a significantly higher price, this delicious Rhône red, based on grenache, would be a steal. You will want a case of this on hand to go with pizza, pasta, ribs, chicken—whatever you tend to eat on, say, a Tuesday!

\_\_\_ Bottles of 2005 Jean Louis Denois “Les Olivieres” GSM @ \$9.49 per bottle

The Oliviers boasts a wonderfully intriguing nose of dark-berried fruits, smoke and spice box. The tannins are supple, fine grained, and beautifully balanced with just the right amount of snappy acidity. Enjoy this southern French red with a variety of Mediterranean-inspired dishes, including oven-roasted vegetables, roasted pork with ratatouille or a selection of cheeses with a big loaf of fresh bread.

\_\_\_ Bottles of 2006 Kalinda Niersteiner Riesling (GA Schnneider) @ \$9.49 per bottle

Produced by our friends at Weingut Georg Albrecht Schneider, this comes from Nierstein in the Rheinhessen, famous for its red slate soils that render silky, refined rieslings of great aromatic richness and above all, value. You will love this riesling's nose of apricot and peach and its vibrant and refreshing personality, infused with the warmth and mineral-tinged smokiness of red slate. With an ever-so-slight hint of fruity sweetness, this makes a wonderful companion to yellow curries or spicy Asian dishes. Drink now and over the next 5 to 8 years. —*Jeff Vierra*

\_\_\_ Bottles of 2006 Penfolds Chardonnay Thomas Hyland South Australia @ \$8.49 per Bottle  
Penfolds has delivered to us a wonderful value in chardonnay. The Thomas Hyland chardonnay has a wonderful core of bright fruit with aromas of lanolin, white flowers and crushed stones which creates a harmonious and well-balanced wine. This bottling is made from grapes sourced from the Adelaide region and this wine has much in common with its more heralded and expensive sibling, the Yattarna chardonnay made by Penfolds. The quality attained by this bottling is achieved by the unique climate of Adelaide.

\_\_\_ Bottles of 2007 Domaine Begude “Le Bel Ange” Chardonnay Languedoc @ \$9.49 per bottle  
K&L is proud to feature the latest release of Domaine Begude’s “Le Bel Ange” Chardonnay (the beautiful angel). It is composed of 85% chardonnay and 15% chenin blanc. An inviting citrus nose will greet you, along with delicate nuances of honeydew melon, pear and wet stone. The Bel Ange is a superb candidate for a house white as it can be enjoyed on its own at the end of a long day, or with a variety of seafood, salad and light white meat dishes.

\_\_\_ Bottles of 2005 Line Shack Cabernet Sauvignon @ \$9.49 per bottle  
The 2005 Line Shack also has blended in cabernet sauvignon from the Sunbelt vineyard in Paso Robles, which contributes the cherry- and berry-like flavors in the wine. This wine sees extended maceration and oak aging, which contributes to its power and intense fruit. It has a luscious mouthful of fruit that is nicely accented by just enough oak to frame the wine’s fruit without obscuring it. A fun, fruity red.

\_\_\_ Bottles of 2005 Rosemount Show Reserve Chardonnay, Australia @ \$8.49 per bottle  
The 2005 Rosemount Show Reserve has gorgeous aromas of tropical fruits. On the palate the wine displays peach, pineapple and citrus flavors. There is enough oak to satisfy fans of richer chardonnays while the acidity keeps the wine in perfect harmony. Perfect with grilled chicken.

\_\_\_ Bottle(s) of 2006 Pierre Sparr Pinot Blanc Reserve @ \$8.49 per bottle  
This wine sure does have great flavor and has a medium bodied palate impression. The nose is pleasant and subtle and reveals dominant fruity flavors of white fleshed fruits and green apples. Aeration enhances its fruity character and reveals citrus and a slight floral touch. The nose is discreet but pleasant. The onset in the mouth is ample while the finish offers moderate length and vivacity.

## ***Additional Club Specials***

### **2005 Chante Cigale Châteauneuf du Pape “Vieilles Vignes”**

**Special Club price \$34.99 (Regular K&L price \$39.99)**

93 points Robert Parker. “Deeper, fuller, broader, and fuller-bodied than the regular bottling with greater concentration, depth, length, and I assume, much better aging potential as well, the 2005 Châteauneuf du Pape Vieilles Vignes is a beauty. This is a bold wine of considerable exuberance, with impressive levels of kirsch-like fruit intermixed with some blacker fruits, ground pepper, incense, and roasted herbs. It is very full-bodied, has admirable glycerin and depth, noticeable but sweet tannin, and a 40+-second finish. This is a super Châteauneuf du Pape that should hit its peak in 2-4 years and last for 15 or more years.” (*Wine Advocate* #173, Oct 2007)

### **Blanquette de Limoux Antech “Cuvée Françoise”**

**Special Club Price \$9.99 (Regular K&L price \$11.99)**

From La Maison Antech, located in the southern French region of the Languedoc comes this beautiful example of Blanquette de Limoux. The Cuvée Françoise is composed of 90% Mauzac and 10% Chardonnay and is produced *à la methode champenoise*. After spending nine months on the lees this bubbly is disgorged and offers up a fresh bouquet of green apples, comice pear and white flowers. More akin to say a Prosecco than a Blancs de Blancs from Champagne, this Blanquette exudes youthful, vibrant energy and good times! It is the perfect sparkler to enjoy on a hot summers day or with any spicy, salty or exotic fare. Salut to the Cuvée Françoise! 12% abv.