



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 2009

Dear K&L Wine Club Members,

As we near the end of the year it always seems like there is less and less time available to do all of the things that need to get done. Between office parties, social events, Christmas shopping and (I hope) a little personal time, there's hardly time to take a deep breath, let alone enjoy a nice bottle of wine, but that is exactly what you need to do. The more hectic life becomes the more important it is to take a few moments to slow down and relax. A nice glass of wine is perfect after a stressful, go-go-go day. I hope everyone will get a chance not only to enjoy that nice glass of wine but will be able to spend some time with loved ones and family because in all the craziness of the holiday season it really is all about family. K&L would like to thank you for being in our clubs, and we hope you have a wonderful holiday and New Year!

We are very excited about this month because we have so many great club offerings including the bi-monthly return of the Champagne Club, just in time for your next holiday celebration. This month the Champagne Club has two great Champagnes from two of our all-time favorite producers with a 2004 vintage Champagne from Franck Bonville and an offering from Baron Fuente called Esprit Brut.

The Italiano Club has two full-bodied reds from two distinctly different regions. One is from Piedmont, which is one of Italy's more famous wine-producing regions, while the second is from the unheralded yet surprisingly impressive wine region of Marche. The Best Buy Club goes to France this month with two exceptional values, the first a delicious red from Domaine de Fabregues le Domaine, located in the Languedoc, and the second a gorgeous white Rhône from the famed 2007 vintage, made by famed vintner Paul Jaboulet. In keeping with two selections hailing from the same country, our Premium Club contains two incredible wines hailing from the Russian River Valley. The first selection is the 2007 Olivet Lane Russian River Valley Pinot Noir, which serves as a great reminder of how great pinot noir from the Russian River Valley can be, while the other selection, the 2006 Jordan Russian River Valley Chardonnay, walks the line of crisp fruit and exotic richness.

The Signature Red Club this month has two wines that are perfect matches for rich holiday meals or as the obligatory take-along bottle to your next soirée. First, the 2005 Blue Rock Cabernet Sauvignon Alexander Valley, which demonstrates one of my strongest beliefs: Alexander Valley is producing world-class cabernet sauvignons. The second selection is the 2005 Castello di Ama Chianti Classico. Castello di Ama makes a quintessential Chianti that straddles the line between old world and new. The wine has a rustic feel but also retains that classic terroir-feel that makes Italian wines what they are. Both of these selections should make for great conversation this holiday season.

One last reminder. Instead of running around malls this year stressing out trying to find the perfect gift, you can give the gift of a wine club membership this year. With five K&L clubs to choose from (not including our Personal Sommelier Service), the perfect gift of wine surely can be found in one of our great club options.

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

Signature Red Collection Wine Club

2005 Castello di Ama Chianti Classico

If you travel to Tuscany you are likely to see the wines of Castello di Ama on the wine lists at most restaurants. This is, in my opinion, a testament to how truly great the winery is. To consistently be the high-end Chianti of choice in the restaurants of your native land means you must be doing something great.

The winery has a history dating back to the 1200s. Its current incarnation began in 1972 as a result of a collaboration of four families from Rome. Ama is a small hamlet nestled among the hills in the commune of Gaiole in Chianti, in the province of Siena. At an average altitude of 500 meters it lies in the heart of the Chianti Classico zone. Castello di Ama makes many different sangiovese wines as well as one of my favorite Vin Santos in all of Italy.



Castello di Ama, commune of Gaiole, north of Siena.

The 2005 Castello di Ama Chianti Classico comes from 63 hectares of vineyard plantings in the Chianti Classico DOCG.

The soils of the vineyards are a combination, composed of chalky/clay soils of gravelly/pebbly texture. Planted between 1964 and 1978, the vineyards have sangiovese with a little malvasia nera, canaiolo and merlot. The resulting wine is a wonderful example of the heights that can be attained in Chianti. It is powerful, dense, age-worthy and drinkable all at the same time. There's a density of fruit and flavor here that comes from very fine, silky tannins that lend structure and nuance to this wine. The palate displays flavors of dark cherries, black licorice and sweet spice while the finish is like slowly plunging into a bed draped in luxurious velvet. This wine will be a wonderful match with veal, a rich risotto or any other authentic Italian dish. The wine will age well for the next ten years easily but can be enjoyed now as long as you decant it and let it stand for several hours. It received 90 points from Robert Parker's *Wine Advocate*.

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

2005 Blue Rock Cabernet Sauvignon Alexander Valley

I know I've said it before but I really believe that Alexander Valley is fashioning some of the richest and most hedonistic cabernet sauvignons in all of California. Alexander Valley may have been a little late to the cabernet sauvignon game but it has quickly caught up thanks to technological advancements, deft winemaking and capital investments. All have helped to usher it along from a fledgling appellation to a recognized leader in producing plush, succulent cabernet sauvignons.

Like most of the local wineries, Blue Rock got its start as an orchard settled by early Italian immigrants who planted olive trees and grapes. By 1880 they had built a modest stone house and winery facility and were producing wine under the name Villa Maria. Prohibition brought this to an end in the 1920s. The rebirth of the winery took place in 1982 under the name Blue Rock. The new owners planted the five Bordeaux varietals on their 100-acre Estate plot. Blue Rock gets its name from its soil, which is studded with pebbles, rocks and boulders of blue-ish serpentine. The unique soil characteristics help to give the wines of Blue Rock their individual feel.

The 2005 Blue Rock Cabernet Sauvignon Alexander Valley comes out of the gate like a prized thoroughbred, with a seductive nose of milk chocolate, cassis, dark fruits and mocha accents. On the palate the wine is bold with fruit flavors of black cherries, blackberries and baker's chocolate. The finish

is seductively smooth and long. This is a wine that cannot be resisted and should be opened with a good friend and consumed with a great steak. This wine will age well for six to 12 years but can be enjoyed now in its exuberant youth.

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

Champagne Club

It keeps getting better...

First of all, I would like to thank you all for your feedback on our club selections and for pushing us to find more hard-to-get, interesting Champagnes. Aiming my efforts in the direction of the smaller producers has made my job a lot more fun! This month we have two brand-new wines from two producers (Olivier Bonville of Champagne Franck Bonville and Eric de Brissis from Champagne Baron Fuente) whom you may have met this October at our Champagne tastings in Los Angeles and Redwood City. We also have a new Champagne Club pack that is made up (for the first time) exclusively of Champagnes that have never been in the club to offer you an all-new experience. I am very proud of this six-bottle pack as it has some of the best Champagnes that we have ever offered in this way.

2004 Franck Bonville Brut Millesime Blanc de Blancs Champagne

The 2004 Franck Bonville Brut Millesime Blanc de Blancs Champagne (\$39.99 K&L price) is yours for \$33.99 as a member and is composed entirely of estate-grown Chardonnay. Two shipments ago, we featured their neighbor's 2004 Blanc de Blancs, the Launois, which proved one of the club's fastest selling Champagnes ever. If you liked the Launois, do not wait to try the Bonville. It shares the precision, directness and minerality of the Launois, with perhaps a touch more elusive toastiness. In the picture shown here, Olivier stands with some of his oldest vines, in the Belles Voyes parcel in Oger. I hope that this bottle "brings you to the vineyard" as it has done for me!



Olivier Bonville on the chalky slopes of the Côtes de Blancs.

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

Baron Fuente Esprit Brut Champagne

In a very different style, the Baron Fuente Esprit Brut Champagne (\$39.99 K&L price) is also \$33.99 for you. This super-well-balanced bottle of Champagne gets an astoundingly luxurious seven years of ageing on the lees. It is very rare to find something so reasonably priced that is kept for so long. Composed of even parts chardonnay, pinot noir and meunier, it is fermented in stainless steel. Baron Fuente is a négociant that owns almost 90 acres of vines and purchases another 90 acres "sur pied," meaning that they pick the grapes. The Esprit has a very high-quality, sourdough toastiness arrived at honestly from the long ageing on the lees. It is round and easy to drink, with flavors of hazelnuts contrasting with its nice citrus zip. The perfect thing to serve as an elegant apéritif at an important dinner party.

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

Champagne Club Pack 2009

Finally, we have what I believe to be the most exciting combination pack that we have ever offered to the club, the Special Champagne six-bottle Club Pack 2009. This year's Champagne pack is a special treat for our club members, as none of the wines included in the package have ever been in the club before! It

includes Tarlant's one-of-a-kind Rosé Zero, a pink Champagne of the highest quality, made with no sugar added before shipment; Bruno Michel's single-vineyard Blanc de Blancs, which has minerality unexcelled in the world of wine; and the Michel Arnould Grand Cuvée, a non-vintage blend that happens to come from the 2002 vintage exclusively. I believe this to be the very best six-pack that we have ever offered, and I hope that you don't miss out on getting one before they are all gone. Together, the six bottles add up to \$259.94, a great value, in our stores. But as our annual thank you to our club members, we are offering it at \$199.99 for members only. —Gary Westby, *K&L's Champagne buyer*.

Club Italiano

2008 Mutti “Bosco Barona” Barbera Colli Tortonesi

Andrea Mutti is a modern peasant. Unfortunately the word peasant in English doesn't have the positive resonance that its translation, *contadino*, does in Italian. A *contadino*, a man who works the land, has a serious profession. Andrea's winery is in the “lost end” of Piedmont, in the Colli Tortonesi at the far eastern edge of Piedmont's border with Lombardy, 60 miles east of Barolo. Here in the hinterlands of Piedmont, Andrea Mutti produces dynamic wines that speak of his territory and of his personal commitment to his land. Andrea does the pruning of all of his own vineyards by himself. That may sound romantic, but that is more than 70,000 vines he prunes by hand! The work involved in pruning 70,000 (just think of that, 70,000!) vines is impossible for us to imagine. It is generally done in January in weather that is close to freezing, humid and windy. Bent over... I hurt just thinking about it and am reaching for the Ibuprofen.

The 2008 vintage produced a classically styled wine for Andrea with brilliant ripe-fruit aromatics yet with a body that is sinew and muscle. No lazy fat in this wine. Barbera is a naturally high-acid variety and that's clearly visible in this wine, giving the flavors a focal center to draw the wine into a long finish. Andrea's Barbera always shows a vibrant wild-cherry aromatic with just a hint of ripeness—

not sweetness but ripeness that aids the wafting aromatics and braids them into an animated and lively finish. From the moment I smell this wine I'm reaching for my fork. That means, sit down at the table and start the meal. This is not a cocktail wine, it is all about food. In these cooler winter months the woodsy flavors excite me: wild mushrooms and risotto, chanterelles, porcini, a fat, butter-rich polenta with grilled sausage, game birds, duck. Okay, you get the idea. You'll love this wine!



One of Mutti's vineyards, at the eastern edge of Piedmont.

Your re-order price for this wine as a club member is \$13.99.

2005 Poderi San Lazzaro “Grifola” Marche IGT

I've gone to the Marche twice this year already, and now I'm almost afraid to tell you about it because I feel like it is mine. It has felt like the Italy I remember from 30 years ago, simpler, purer, with no tourists. If I were to mention it to the average American I'd get a “where?” response, as nobody has heard of this place. Be glad. A wine-producing region, like all Italian regions—they make wine everywhere—the Marche has just recently risen to a higher quality level. It was principally known in the past for the white wine Verdicchio di Castelli di Jesi, a ubiquitous supermarket presence with the amphora-shaped bottle that was the face of the Marche for a long time.

This month's Marche selection (that's a joke) is the 2005 Poderi San Lazzaro “Grifola.” It's made with 100% montepulciano, a grape that I believe has a tremendous future as serious winegrowers begin to understand its complex nature and powerful potential. I've known San Lazzaro's winemaker, Paolo

Capriotti, for a long time and have seen his progress. The quality of his wines now is truly excellent.

Paolo's wines come from the southern end of the Marche near the town of Offida. His vineyards are at about 1000 feet above sea level, wedged between the Adriatic Sea (nine miles away) and the Apennine Mountains (15 miles away) in a mainly limestone-based soil. Montepulciano is a grape that can really produce dense, powerful wines and when you are only yielding two tons an acre you can get fabulous results. Paolo's Grifola is 100% montepulciano and aged in small French oak casks for 16 months. The results are potent. Deeply colored and richly aromatic, the Grifola's entry into your mouth is one of supple structure and abundant richness. The flavors speak of ripeness but the wine's real character is in its depth. Decant this wine an hour or two before you pour it, and then watch it as it grows in your glass! Its silky palate feel is luxurious and makes me want to just sit down and start drinking. With a rack of lamb I could be tempted to drink a serious amount of this wine.

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

Premium Wine Club

2006 Jordan Chardonnay, Russian River Valley

Sometimes you do something so well that you become known for it. That's good. But there's a downside to that if all of the other things you do with equal aplomb go unnoticed. This has been the case with Jordan Winery. Jordan made a name for itself with its cabernet sauvignons, to such a point that they were as synonymous with great cabernet sauvignon as were other luminaries such as Silver Oak and Cakebread. Meanwhile, the secret that everyone "in the know" knew was that the real deal was their chardonnay. Jordan Chardonnay has always been a consistently pleasing wine, known for its balance and its precise and pretty fruit. These traits are a hallmark of Russian River Valley chardonnays.

Jordan Winery started in 1972 when Tom Jordan purchased 275 acres of prune orchards and an additional 1300 acres of rolling woodlands as a site for his future winery. Tom examined the land in order to determine which areas provided the right combination of soil composition, water drainage and exposure for growing the best possible merlot, cabernet sauvignon and (five years later) chardonnay grapes. Jordan Winery's first vintage of cabernet sauvignon was created under the tutelage of famed winemaker André Tchelistcheff. André's fingerprints are still on the winery today, because present-day winemaker Rob Davis studied under him.

The 2006 Jordan Chardonnay is deceptive: It has a nose of exotic, candied fruits and spices but on the palate it is remarkably bright, zippy and fresh. It has abundant fruit flavors of red apples, pear, nutmeg and almond. The finish is rich and long with subtle notes of oak and with slight honeyed accents. This wine will pair wonderfully with grilled or roasted chicken as well as your richer seafood.

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

2007 Olivet Lane Pinot Noir, Russian River Valley

Everyone in the wine business has their perennial favorites. The reasons vary and may be because they've been to the winery, or tasted the wine on a special occasion so it brings a positive memory, or the wine just resonates as a wine you almost always like. Olivet Lane is one of those producers for me. Dollar for dollar I think their pinot noir is one of the best in all of California. So when Clyde and I sat down to taste the 2007 sample I was excited. After the first sniff and sip we both decided this wine was



An oak tree graces a hillside at Jordan Winery.

outrageously good and would be perfect for the Premium Club.

Situated on 65 acres of sloping benchland in the Russian River Valley, Olivet Lane is in a prime location for producing excellent pinot noir and chardonnay. Their pinot and chardonnay both reflect purity of fruit and possess great balance, structure and length. Olivet Lane is owned by the Pellegrini family, who began making wine in the Sonoma Valley in 1933 after the repeal of Prohibition. Brothers Nello and Gino Pellegrini gave way to Nello's son Vincent, who expanded into distribution along with buying several vineyard locations around Northern California. As a result, the Pellegrini family owns great vineyards not only in the Russian River Valley, but also in the Alexander Valley.

The 2007 Olivet Lane Pinot Noir Russian River Valley is a spectacular wine that from the very first intoxicating sniff assures you that you are about to taste something wonderful. Aromas of freshly crushed blackberries, blueberries and slight earthy nuances rise from the glass but on the palate the wine is awash in gorgeous flavors of black fruits, plums and hints of black raspberries, all balanced against a firm structure of tannins and good acidity. This wine has a long, seductive finish that not only conveys the perfect harmony and balance of the wine but also stresses the immense power of the fruit.

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



Bob Pellegrini (center) and his winemaking team.

Best Buy Wine Club

2007 Jaboulet Les Traverses, Côtes de Ventoux Blanc

The name Paul Jaboulet Aine is one of the most famous in the Rhône Valley. Founded in Tain l'Hermitage in the early 19th century, the firm has over the course of nearly two centuries stretched their vinous reach deep into both the northern and the southern Rhône. In 2006, the estate was purchased by the Frey family, who also own Château La Lagune in Bordeaux. Louis, Frederic and Laurent Jaboulet are all still heavily involved in the commercial and technical aspects of running the domaine. Denis Dubourdieu, the famous oenologist from Bordeaux, has signed on to raise the level of quality for the entire range of Jaboulet wines. The results have been most impressive. This month we are delighted to offer this delicious 2007 Rhône from one of the region's finest producers.

The 2007 Jaboulet Les Traverses, Côtes de Ventoux Blanc is composed of 80% grenache blanc and 20% bourboulenc from vines that average 25 years of age. Predominantly clay and limestone soils, along with the Côtes de Ventoux's cooler meso-climate, ensure that the wine retains a signature balance, despite the warm temperatures of the southern Rhône. Yields are kept a modest 35 to 40 hectolitres per hectare to ensure good concentration of fruit. Vinification took place at cooler temperatures in order to preserve the fresh fruit characteristics of this incredibly fruit-forward vintage. The resulting wine is rich, exuberant and charming all at once. It has a very aromatic nose with floral and fruity notes. On the palate it has a well-balanced freshness and a fleshy and warm finish.

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



The famous La Chapelle on the hill of Hermitage.

2007 Domaine de Fabregues Le Domaine, AOC Coteaux du Languedoc

“It is the desire to create wines that are like me, wines between classicism and surprise, that motivates me every day.” *Carine Despins, Owner-grower, Domaine de Fabrègues*

Domaine Fabrègues is a former chapel converted in 1835 by winemakers into a stone farmhouse and winery. The Domaine is located in the heart of Languedoc, very near Montpellier. The vineyards are perched on hillsides backed by the massive Cevennes Black Mountain. Fabrègues comes from the word forges (blacksmith), and its location was indicated on all of the crossings and stops for the pilgrims walking to St Jacques de Compostela in Spain.

The 28 acres of vineyard include several plots with a variety of soils. Some of the vineyards are on clay-limestone with pebbles, others on red clay/gravel, and a small proportion is on pebbles, surrounded by land occupied by scrub and heathland. Each location is unique and dedicated to a single variety.

The great diversity of grape varieties that characterizes the area of Fabrègues means the Domaine can create many different wines, from classic to more new wave. Some of the grapes come from vines of exceptional age and go into exceptional wines, such as this Le Domaine, made of 75-year-old carignan. It is fruity and full-bodied, with hints of sweet cherry flavors and silky tannins on the palate. This wine tastes so good right now, it should be consumed in the next few years. It is sweet and sexy. The *Wine Spectator* loved it too; they scored it 90 points and said, “This powerful red has a chewy, minerally allure, with raspberry and red plum flavors that are backed up by fresh acidity. There’s spice and bittersweet chocolate on the pure-tasting finish. Drink now through 2012. 1,600 cases made and \$15 retail.”

Your re-order price for this wine as a club member is \$8.99.

Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings from any of our clubs. The following pages contain a “backlist” of each club. Please note the prices for each wine. The phone number to place orders is 800-247-5987. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. If you have any wine club-related issues, call us at x2766 and we will help you resolve them. We have a voice-mail system, and if we can’t take your call immediately we will return it as soon as possible. In addition, you can email us at theclubs@klwines.com.

All wine can be purchased by the single bottle. Prices are shown after each wine listed.

Tax (in California) and shipping will be added to each order.

For a complete, up-to-date inventory listing visit us online at: www.klwines.com

Champagne Club Previous Offerings *Notes by Gary Westby, K&L’s Champagne buyer.*

_____ Bottle(s) of Ariston Aspasia Blanc de Blancs Champagne @ \$29.99 per bottle

Many of you are already familiar with the Champagnes of the Ariston family. They were the first producer from Champagne whose wines we brought in directly, and they have been at every one of our big October tastings—perhaps you have met them in person. They make only estate-grown Champagne. They “purchase” grapes from other family members in the village of Brouillet, in the far northwestern corner of Champagne towards Soissons. Because of their location, the harvest does not start here until nearly everyone else in Champagne is done.

_____ Bottle(s) of Marguet Pere et Fils “Cuvée Reserve” Brut Champagne @ \$31.99 per bottle

Benoit Marguet uses 65% pinot noir and 35% chardonnay in this Champagne. This batch of non-vintage is 60% from the 2005 harvest, with the other 40% coming from reserves of 2004 and 2003. It is very rich and powerful Champagne with tons of pinot noir muscle and plenty of yeasty, toasty flavor. It’s one of my favorite Champagnes to pair with rich appetizers (think paté or stuffed mushrooms) or even the main course.

Signature Red Club Previous Offerings

_____ 2007 Testarossa “Sleepy Hollow” Santa Lucia Highlands Pinot Noir @ Inquire

The 2007 Testarossa “Sleepy Hollow” Santa Lucia Highlands Pinot Noir has a garnet hue in the glass with aromas of hibiscus tea, crushed pomegranate and raspberry. On the palate the wine has gorgeous fruit flavors of cherry, red raspberry and slight cola notes with a long, lush finish. This wine will pair marvelously well with salmon or Ahi tuna or a raspberry pecan salad. It is drinking deliciously now but can go in your cellar for four to six years and develop some interesting secondary notes. It received 91 points from Robert Parker’s *Wine Advocate*.

_____ 2006 Marchesi de Frescobaldi “Tenuta di Castiglioni” Tuscany @ \$19.99

The 2006 Marchesi de Frescobaldi “Tenuta di Castiglioni” is a wonderful example of an approachable and easy-drinking Super Tuscan. When Super Tuscans first came out they were meant as the Italian counterpart to classified-growth Bordeaux wines, but the price tag on the Castiglioni is much lower than the first Super Tuscan prices. The 2006 Tenuta di Castiglioni is soft, lush and voluptuous with rich flavors of mocha, bitter chocolate, black raspberry, blackberry and accents of coffee, all framed by rich oak flavors. This wine has plenty of tannin and fruit and in many ways is reminiscent of a new-world Bordeaux. The 2006 Tenuta di Castiglioni is a great match for a grilled steak or any kind of red meat dish you are craving, and it can be enjoyed now in all its precocious youth. This wine will age magically for the next five to fifteen years. *Wine Spectator* gave it 90 points.

_____ Bottle(s) of 2006 Domaine Giraud Châteauneuf-du-Pape Tradition @ \$21.99 per bottle

This has a nose of Asian spice, asphalt, nutmeg, baker’s chocolate and baked black fruits. On the palate the wine has warmth and depth with flavors of blackberry, black licorice, bitter chocolate and minced-meat pie. The finish is supple and seems to last even longer than one would expect, with several flavor notes lingering. This wine is stout, with great structure. This straightforward offering will pair well with grilled meats and hearty vegetable dishes and should age flawlessly for the next 15 years. It was given 92 points by *Wine Spectator*.

_____ Bottle(s) 2006 Savigny-les-Beaune Premier Cru, Les Marconnets, Nicolas Potel @ \$23.99 per bottle

This wine is bright and earthy, with a long and elegant finish. This wine has a full mid-palate, with lots of fine tannins, and an elegant structure. It was vinified with partial stems and will age beautifully, or be lovely now after an hour in the decanter. It has dark berry fruit notes to balance its earthy and structured nature.

_____ Bottle(s) 2006 Kalinda Spring Mountain Reserve Cabernet Sauvignon, Napa @ \$19.99 per bottle

The 2006 Kalinda Reserve (Smith-Madrone) is a deep, brooding purple in the glass with hints of chocolate, crushed stones and mashed black fruits. The palate is a dense collection of powdered cocoa, crème de cassis, blackberries and minerals, all wrapped up in a long, rich mocha-laced finish. This wine will age effortlessly for 15 years and can be enjoyed now with a big juicy steak or other powerful red meat dish.

_____ Bottle(s) 2005 Lancaster Estate “Sophia’s Hillside Cuvee” Red Alexander Valley @ \$24.99 per bottle

This is the inaugural vintage of Lancaster’s “Sophia’s Hillside Cuvee.” A blend of 76% cabernet sauvignon and 14% merlot, this wine is reminiscent of a fine Saint-Julien. Aged 18 months in French oak barrels, this wine displays aromas of nutmeg and sweet cassis. The dark red hue in the glass accurately foretells a wine that has immense depth and body on the palate. The wine has flavors of black plum and cherry flavors along with sweet oak and chocolate nuances. It feels like a baby version of Lancaster’s more expensive flagship cuvee—and it is more approachable and enjoyable in its youth than its pricier sibling. This wine will age well for the next ten years and will pair well with roasted meats, grilled pork chops or any other fare that needs a bold but balanced red.

_____ Bottle(s) 2006 Chante Cigale Châteauneuf-du-Pape @ \$24.99 per bottle

This medium-bodied 2006 Rhône is composed predominantly of grenache, with approximately equal parts syrah and mourvèdre and about 5% cinsault. It displays the classic Provençal characteristics of ripe cherry, garrigue and black olive on the nose. On the palate it exhibits deep cherry notes, along with nuances of blackberry tea, and a hint of earthiness. The tannins are supple and finer than most 2005 Rhône’s from the appellation, allowing those who wish to drink a bottle (or two) of the 2006 now to do so with immense pleasure. —*Mulan Chan*

_____ Bottle(s) 2004 Schweiger Cabernet Sauvignon Spring Mountain, Napa Valley @ \$23.99 per bottle

The 2004 Schweiger Cabernet Sauvignon is one of my favorite wines for the money. It has a deep red hue in the glass and starts out with aromas of dark chocolate, roast coffee, black cherry kirsch and mocha accents followed

by flavors of black currant, black cherry and milk chocolate with spice notes. The finish is long with the wine coming together and displaying remarkable size and weight without appearing heavy or out of balance. This is the kind of wine I wish more California producers would strive to create.

_____ Bottle(s) 2005 Hall Cabernet Sauvignon Napa Valley @ Inquire

This simply wowed me when I first tasted it about six months ago. I was at a lunch and had it with, of all things, a filet of sole. This obviously was not the perfect pairing but I could not have cared less. The fish was great but I couldn't get enough of this wine. It has a dark purple hue in the glass and aromas of waxed black fruits, graphite and hints of chocolate. On the palate is an array of dark fruit flavors, blackcurrant, chocolate, mocha and just gobs of exotic fruit all nestled against a backdrop of rich, elegant tannins.

_____ Bottle(s) of 2005 Clos Kalinda, St-Emilion Grand Cru @ \$21.99 per bottle

We tasted and blended up a wine we thought would be a great drinker now and also a fine cellar candidate. The brilliant color is bordered with brick-red tints; the expressive bouquet offers a succession of cherry, cinnamon and fine toasted oak. On the palate, the flavor is at the same time fruity and woody. Supple in the mouth, fine chewy tannins, flavors of black fruit, and a very good finish. Like most of the 2005 Bordeaux, this wine should be decanted if you are drinking it now. I think this wine will grace the table the next time we have a prime-rib dinner.

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

_____ Bottles of 2007 Lanari Rosso Conero DOC @ \$16.99 per bottle

The wines coming from the Marche are mostly blends of montepulciano and sangiovese. This vintage of the Lanari is 90% montepulciano and 10% sangiovese. The 2007 vintage is a winner. The wines have prodigious amounts of fruit but don't lose balance or character; the fruit just cushions the structure a bit, like putting a smile on the wine. I think montepulciano is a grape of tremendous potential, equal to that of sangiovese, but until recently it hasn't been used properly. It was used mostly in bulk, supermarket-quality wines. When montepulciano is grown with care its depth of structure and its layers of spice and fruit can really become evident. It is profoundly complex and has a wonderful finish. The addition of sangiovese to this blend lifts the aromatics and gives a slightly livelier feel.

_____ Bottles of 2008 Alois Lageder Beta/Delta Chardonnay/Pinot Grigio @ \$16.99 per bottle

This is a biodynamically farmed wine and while chardonnay and pinot grigio are not my ideas of an exciting night, this wine really spoke to me. Al Lageder wrote, "Viewed holistically, all organisms in the universe are connected and make up a system of life processes. In this way each of the parts of the grapevine is understood to correspond to one of the four Classical elements: its roots to earth; its foliage to water; its blossoms to air; its fruit to fire. Winegrowers stimulate soil fertility and affect substantial improvements in the quality of the grapes harvested, in harmony with the rhythms, cycles and forces of nature." This wine has body and is elegant, has richness but speaks of mineral. It has fruit that yields to spice, and its mouth feel and finish are superb.

_____ Bottles of 2008 Olek Bondonio Langhe Rosso @ \$22.99 per bottle

Although Nebbiolo is Barbaresco's mainstay, one of the indigenous grapes that is catching all of the locals' fancy is pelaverga. Winemaker Olek Bondonio's wife Alessandra is the chef at the Castello di Verduno, a wonderful restaurant and hotel not far from the winery. After pairing many of her dishes with other winemakers' versions of pelaverga, Olek decided it would be necessary for him to try making his own! The 2008 Langhe Rosso "Giulietta," named for their new-born daughter, is 100% pelaverga. This wine has a nose of strawberry, rose petals and white pepper.

_____ Bottles of 2006 Villa Schinosa Nero di Troia @ \$9.99 per bottle

Puglian wines remind me of bottled sunshine—that special glow you feel after being out in the sun all day. This wine is supple and flows richly across your palate, soft and full yet balanced. It has a distinct chocolatey nose with hints of cardamom, ginger and a wild aromatic element, sort of violet- and lavender like, that gives the wine its special character. The wine finishes with very fine-grain tannins that one wouldn't notice with food. I'd have this with hearty pasta, maybe eggplant or spicy arrabiata pasta, or any grilled meats. I wouldn't decant this wine.

_____ Bottles of 2006 Agostino Pavia Barbera d'Asti Superiore "La Marescialla" @ \$27.99 per bottle

The 2006 vintage is truly sensational and the "La Marescialla" shows the depth that old vines give to a wine. The nose is vibrant and focused; one can sense the tension and power below the wine's surface. Barbera is a grape that

always has acidity, which gives the wine great length; coupling that acidity with the richness of the vintage, this wine's balance is exceptional. Layers of cherry and earth mix with hints of barrique. With a flowing texture on your palate, it lingers gracefully yet is full of authority and distinctiveness. You'll love this wine! Try it with risotto, grilled meats or aged cheeses, I would decant the wine an hour or two before drinking it.

_____ Bottle(s) of 2007 Selvagrossa Muschén @ \$15.99 per bottle

A forward, fresh and vibrant wine that is made from 60% sangiovese, 30% merlot and 10% cabernet franc. It is fermented and aged in stainless steel and sees no oak. The wine shows sangiovese's vibrant, acidic backbone, which gives it verve and direction along with some elegant cherry tones. The merlot adds a bit of mid-palate richness and some warm texture to the sangiovese's brightness while thickening it toward the finish. The spicy, complex cabernet franc is the amalgam, bringing everything together. This 2007 vintage is sensational, bringing beautifully ripe fruit in stellar conditions. The 2007 wines show it—they drink with a particular ease, elegance and balance.

Premium Wine Club Previous Offerings

_____ Bottles of 2007 Domaine l'Eglantiere Chablis @ \$13.95 per bottle

This is fantastic chardonnay in a totally different style than you will find from much of California and Australia, and at a price that is quite appealing for French Chablis. On the palate it is crisp and bright, with no oak at all and a lovely chalky minerality. Long, long finish ... you just had a sip of something that's going to be very memorable.

_____ Bottles of 2006 Ovidio Tempranillo Roble La Mancha, Spain @ \$13.95 per bottle

The 2006 Ovidio Tempranillo is a lush red wine made from 100% tempranillo aged for four months in 65% French oak barrels and 35% American oak barrels. The resulting wine is a bright, fruit-forward offering with notes of licorice, red fruits, milk chocolate and boysenberry flavors. The finish is lush and smooth with lingering mocha accents and a touch of minerality to give the wine zip and vigor. This wine is meant to be drunk with spicy, robust foods such as pizza or pasta with a spicy marinara sauce. It can be laid down for six to ten years and it will develop secondary nuances; however it is very enjoyable now with all of its fruit and oak flavors.

_____ Bottles of 2007 Domaine des Ballandors Quincy @ \$13.95 per bottle

The fruit for this wine came from four different vineyard sites, which cover a total of nine hectares, each with a slightly different terroir. Three-quarters of the vines that are the source of the wine have an average age of 15 years; the remaining quarter of the vines are around 40 years old. This wine is a lively, light, expressive style of sauvignon blanc. It features green apple and citrus fruit on the nose and palate, and a bright, steely finish. It can be used as an apéritif but it excels when paired with oysters, clams, crab or anything featuring fresh herbs and chèvre.

_____ Bottles of 2004 Bodegas Viyuela Crianza Ribera del Duero @ \$13.95 per bottle

The 2004 Bodegas Viyuela Crianza is a bright, engaging and mouth-watering red that jumps from the glass with aromas of wild red berries, volcanic soil, grilled meats and mocha-laced oak accents. An energetic display of red fruits, sweet supple oak and spice notes surge throughout this zippy red. This wine will match flawlessly with a big juicy steak or your next pizza and can age effortlessly for the next five years.

_____ Bottles of 2008 Domaine Gueneau Sancerre "Les Clos Chartier" @ \$13.95 per bottle

The Clos Chartier comes from a 17-acre parcel, planted on the typical clay and flint soils found within the region. The domaine uses traditional winemaking methods. Vinification takes place using native yeasts; the wine is aged in stainless steel vats and left on its lees to bring out the natural aromatics and to add texture and body. The wine has a pale yellow color and aromas of tropical fruits with subtle hints of flinty minerality. This Sancerre is fantastic with an assortment of shellfish, white fish or an earthy cheese selection. —*Eric Story, K&L Loire Valley Wine Buyer*

_____ Bottle(s) of 2005 Château de l'Estang, "Clos Kalinda Cuvee" Côtes de Castillon @ \$13.95 per bottle

This property is a 26-hectare (53-acre) piece planted on rolling hills in Saint Genes de Castillon at a density of 5000 vines per hectare (lots of vines in small area). The planting is 70% merlot and 30% cabernet franc with the average vine age being 35 years. We love the vibrant style of this wine. Deep color and blackberry aromas with a touch of cassis. The tannins are round and the wine has great acidity so it will age well in your cellar. We recommend decanting this wine one hour before serving it. Perfect with a winter stew or even a prime rib roast. Very informative back label here. Enjoy! —*Clyde Beffa Jr.*

Best Buy Wine Club Previous Offerings

____ Bottles of 2007 Mas de la Beruguette Rouge from Cecile Chassagne @ \$8.99 per bottle

The 2007 Beruguette Rouge is an absolute pleasure to imbibe. On the nose, plush red berry fruits partner up with subtle notes of spice box and cranberry. The French would describe this as a “*vin spherique*,” one that envelops the palate with lushness and generosity, yet maintains admirable structure and freshness with fine tannins and crunchy acidity. And what to have with this little gem? Just about any Provençal food will do, including tapenade smeared on garlic toasts, leek and bacon tartlettes, or garlic and tomato pizzas. A vôtre santé! —*Mulan Chan-Randel, K&L Rhone Valley & French Regional Wine Buyer*

____ Bottles of 2008 Kirkham Peak Sauvignon Blanc, Marlborough, New Zealand @ \$8.99 per bottle

The fruit for this wine came from a well-known property in New Zealand that consistently produces *Wine Spectator* 90-plus-point wines. It was sourced from several sub-regions throughout the Marlborough region. The grapes were pressed off with minimal skin contact and fermented in stainless steel tanks at cool temperatures to retain freshness and a vibrant fruit character. The bouquet offers lively notes of passion fruit, pink grapefruit, lime and a hint of tomato leaf. On the palate there is crisp, lip-smacking acidity at the core with a rich creamy texture and good mid-palate weight. The wine is finely tuned with good balance and a finish that goes on and on. Try this beauty with oysters on the half shell, grilled shrimp or pan-roasted sea bass. This indeed may be our finest Marlborough sauvignon blanc to date for the Kirkham Peak label.

____ Bottles of 2007 Chardonnay de Chardonnay, Mâcon-Lugny @ \$8.99 per bottle

This Chardonnay de Chardonnay shows how refreshing chardonnay can be. It is made without oak, so the crisp pear and apple flavors come through nicely. Try it with some cheese, or a roast chicken with Herbs de Provence. Or, for that matter, make a Pasta Primavera with some fresh vegetables and you will be delighted at the match.

____ Bottles of 2006 Monteviejo Festivo Malbec Mendoza, Argentina @ \$8.99 per bottle

Let's go back to that vertical tasting of Monteviejo Festivo. The 2004 was soft, full of ripe, juicy dark fruit with nicely balanced toasty oak, a real crowd pleaser. Surprisingly, the 2005 did not measure up. Maybe it was in an awkward phase, or perhaps it is just not as good. The 2007 was fine, the 2008 showed good potential, but what really struck our fancy was the 2006 vintage. Showing all of the pure plum and dark berry fruit of the 2004, Monteviejo's 2006 also had considerably more complexity, a touch of minerality (not too common a descriptor for malbec, but the good ones have it), excellent texture and mid palate complexity, and just loads of character. We hope that you enjoy it as much as we did. And, if you're so inclined, grab some of the 2004 vintage of Festivo to participate in a “mini” vertical tasting of your own. Please see page 12 for a special offer on the 2004.

____ Bottles of 2008 Image du Sud Viognier @ \$8.99 per bottle

The 2008 Image du Sud Viognier is a veritable fruit basket of freshness and levity. Vinified at cool temperatures and completely in stainless steel, this brisk viognier is redolent of white nectarine, sweet meyer lemon and just a whiff of pretty lilac. Its versatility and modest alcohol (12.5%) make it a great choice to enjoy while lounging poolside, or at the dinner table with bouillabaisse, scallops gratin with capers and fresh parsley, or salad Nicoise. So relax, pour yourself a glass of Cecile's latest efforts, and prepare to be transported to the south of France. Brava Cecile! —*Mulan Chan*

____ Bottle(s) of 2008 Weingut Allram Grüner Veltliner, Austria (1.0L) @ \$7.99 per bottle

Grüner veltliner is Austria's most widely planted varietal by far. It is found in other Eastern European countries but in Austria it excels to fantastic heights. The sandy, loess, rocky soils and the cooler climate zones of Austria have proven key to making this varietal unique and distinctive. This year's Allram liter is again packaged with the ever-popular crown cap and is a fantastic start if you have never experienced grüner veltliner. The aromatics are full of pepper and spice with hints of citrus zest and earthy nuances of fresh pea shoots and lentil. This is a wonderfully fresh and vibrant wine. It's snappy but has just the right amount of texture to let the juicy, mouthwatering acid structure take you home! This will get better over the next two to three years.

____ Bottle(s) of 2006 Flor del Montgo Old Vines Garnacha, Carinena Spain @ \$8.99 per bottle

The 2006 Flor del Montgo Old Vines Garnacha is a beautifully constructed, easy-drinking red wine. What helps to make this wine such a stunning value is the age of the vines that produced the grapes. Most of the granacha used in this wine is from vines of at least 40 years old. That age helps to make the wine deep, powerful and wonderfully balanced. The wine has a deep red hue coupled with aromas of berry fruits and exotic spices. It displays a

Additional Club Specials

2004 Monteviejo Festivo

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

91 points from Robert Parker's *Wine Advocate*: "Monteviejo's entry level wine is Festivo, a 100% Malbec aged for 6 months in new French oak. The 2004 Festivo is dark crimson-colored with a fragrant nose of mineral, spice box, blueberry, and black cherry. Medium-bodied, it is plush on the palate with plenty of ripe, forward fruit, light tannin, and a sense of elegance. It can be enjoyed now and over the next 5 years. "

2006 Moulin la Gardette Gigondas "Ventabren"

Special Club Price \$29.99 (Regular K&L price \$34.99)

Beautiful garnet color with a gorgeous nose of cherry, licorice, wet stones and a hint of bacon. On the palate, it is a medium bodied, opulent wine that possesses great depth, length and persistence. Although the wine has great ageing potential, the sweet fruit and spice gives it a lot of immediate appeal. 2006 was a classic year in the Rhône Valley and this wine is delicious after decanting.

2006 Moulin de la Gardette Gigondas "Tradition"

Special Club Price \$26.99 (Regular K&L price \$29.99)

This lovely Gigondas from Domaine de la Gardette exudes super-bright cherry notes, and hints of saffras, black olive and cocoa power. This southern Rhône beauty possesses very nice balance, with juicy fruit and medium-fine tannins that make the finish elegant rather than coarse or chewy.

2004 Château Verdignan, Haut Médoc

Special Club Price \$10.99 (Regular K&L price \$13.99)

If you liked the delicious 2000 Verdignan, try this beauty. From the Château Coufran stable of properties, this 2004 is absolutely delicious. Loaded with blackberry fruit flavors and a toasty, chocolate aroma, it delivers immediate gratification. No need to cellar this one. —*Clyde Beffa, Jr.*

PRE-ARRIVAL OFFERING

2008 Château Pontet-Canet, Pauillac (pre-arrival)

Special Club Price \$79.99 (Regular K&L price \$84.99)

96-98+ points Robert Parker: "The 2008 will not be close to drinkability for at least a decade, and it should still be in superb form circa 2060. An absolutely amazing effort, it boasts an inky/black/purple color as well as an extraordinary bouquet of creme de cassis, graphite, charcoal, and incense, blockbuster depth, and full-bodied power. ... The 2008 Pontet-Canet, a candidate for the wine of the vintage, is a tour de force in viticultural precision and winemaking savoir faire." (04/09)

Please note: 2008 Bordeaux wines are not in stock, but will arrive between January 2011 and December 2011. We will contact you for shipping instructions.

kaleidoscope of flavors including dark cherry, blackberry, cassis and chocolate. The finish is lush and supple; harmonizing notes of berries and cocoa mingle seamlessly with a hint of rich oak.

___ Bottle(s) of 2007 Domaine Comte Louis de Clermont-Tonnerre Côtes du Rhône Très Vieilles Vignes @ \$9.49 per bottle

This shows terrific black cherry fruit in a luscious format. With its dark ruby/purple color, big aromatics and excellent acidity and texture, this is a beauty to drink over the next four to five years. This grenache-based cuvée comes from old vines grown in Cairanne, Côtes du Rhône-Villages. The importer says the vines are at least 60 to 70 years of age. The Comte Louis Clermont-Tonnerre "La Berardière Très Vieilles Vignes" has always been a huge hit amongst our customers and our staff, and we're guessing that the 2007 bottling will be no exception. Enjoy with fennel-roasted chicken with zucchini stuffing, or slow roasted duck with green olives. —*Mulan Chan*