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Dear K&L Wine Club Members,

Wow! Is it just me or did this year go by really fast? Besides being a hectic and crazy year for me it has also been fun and rewarding. Every year I learn a bit more about the tastes and preferences of my club members and often am surprised to see how open and adventurous they can be. We have some wonderful wines this month and am sure you'll be very pleased with what we have planned going into the new year for great values, interesting wines and favorite producers who continue to do great things.

Our Signature Red Club this month has two sensational wines that present a dichotomy in terroirs and styles. The 2004 Montviel Pomerol clearly demonstrates why in many ways Bordeaux will always be king. 2004 was a mediocre vintage in Bordeaux but the 2004 Montviel is a spectacular offering, ready to drink now. It showcases why Pomerol has been dubbed the Burgundy of Bordeaux. The second selection is a stunning Syrah from one of California's premier Russian River Valley producers, DuMol. Both wines clearly establish distinctive takes on their unique terroir, varietal and vintage.

The Premium Club mirrors the Signature Red this month with two reds, one each from Bordeaux and the Russian River Valley. We have the 2007 Petit Manou, the second wine of famed Clos Manou, which has got itself quite a reputation as a overachiever. Next, the 2009 Pellegrini Pinot Noir Russian River, produced by the same people who made last year's Olivet Lane Pinot Noir, which was an absolute screaming deal. They have another incredible offering in this gorgeous Russian River Valley Pinot Noir.

The Best Buy Club has quite possibly the most adventurous selection of wines I have ever made for this club. First is the 2009 Hetszolo Furmint, a dry white wine from Hungary. Most people when they hear the words Hungary and wine think two things: sweet (Tokaji) and bad (Green Hungarian). I can assure you that this wine is neither sweet nor bad. Hetszolo is owned by Cos d'Estournel and like Warren Buffet, they rarely buy something that doesn't have outstanding potential. The second wine is from my perennial favorite importer, Eric Solomon. The 2008 Vindemio "Regain" Côtes du Ventoux is a beautiful expression of what makes the Rhône Valley such an exciting region. 2008 was a challenging vintage, but this wine displays wonderful, vibrant crunchy fruit and savory mineral and herbs.

I'm pleased to say that our Italiano Club consists of one white and one red this month. I love Italian reds, but I have a soft spot for the interesting white indigenous Italian varietals. This month we have the 2009 Blason Malvasia, a white wine with gorgeous aromatics and enticing peach and stone fruit flavors. Not to be outdone, the red selection is an unparalleled value, the 2005 Angelo Negro Barbaresco. To find a quality Barbaresco at this killer price is unheard of. To be able to afford to drink it daily is a treat!

We all know it isn't a celebration without bubbles. I was lucky enough to sample both Champagne Club wines recently and was hard pressed to choose which I liked better. The 2002 Ariston Brut is rich and powerful with notes of hazelnuts. The Michel Lorient Extra Brut displays spicy red fruits and a touch of an exotic feel. Both will make great choices to help you ring in the holidays with family and friends.

Please take time this holiday to enjoy the company of friends and family. I hope you'll be able to raise a glass together and enjoy a few of our club selections from this year. One final note: THEY DID IT! The San Francisco Giants are World Series Champions! The perfect Christmas present for me.

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

# Signature Red Collection Wine Club

## 2007 Maranet Syrah, Russian River Valley

I love Syrah. It is quite possibly the most versatile red grape. It offers up flavors of dark berries, licorice, plum, spice, chocolate, game & earth as well as supple tannins and complexity usually associated with the fickle pinot noir grape. Syrah matches almost any style of cuisine and offers a great compromise if you love the power and fruit of cabernet sauvignon but not the harsh tannins; the complexity of pinot noir but not the bracing acidity; and the spiciness of zinfandel but not the high alcohol and sugar. In fact, if I had to choose only one red wine to drink I would choose syrah since it has such an array of styles and terroirs: I could always find a wine to match my particular mood or meal for that day.

It is not a challenge to find great syrah from either France or Spain at a fair price but from California it is a bit more difficult. To be honest, syrah has gone through an experience similar to that of merlot. It has been planted to a point where the supply is greater than the demand, and quality hasn't caught up with the price. There wasn't enough research into the best places to plant syrah to achieve optimized results. I've had the opportunity to taste numerous California syrahs as possible wine club submissions and have found very few that were exceptional. The 2007 Maranet Syrah Russian River is an exception.

The 2007 Maranet Syrah Russian River Valley is made by the same people who own and run the famed Russian River Valley producer DuMol. While this wine is not exactly declassified DuMol juice they do share several of the same vineyard sources as well as the winemaking techniques that fashion DuMol's award-winning chardonnays, pinot noirs and syrahs. The 2007 Maranet Syrah is a blend of juice from four vineyards, aged for 18 months in 50% new French oak barrels. It is fermented with native yeasts and bottled unfiltered and unfiltered. The wine is a bright ruby purple in color with intense aromas of violet, plum, black raspberry, soy and just a hint of smoked meat notes. The palate displays a lovely, ripe fruit core of blackberry and boysenberry nicely accented by roast coffee and dried thyme, which complement the velvety mid-palate, balanced tannins and supple finish. This wine shows remarkable balance and has both power and refinement while staying fresh and vibrant from the first sniff to the last sip. It will pair well with grilled pork or lamb, grilled vegetables and smoked meats.

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

## 2004 Château Montviel, Pomerol

I love Bordeaux. It may not be cool or hip or the new kid on the block or the current flavor of the month for sommeliers or wine writers, but I still love it. No other region in the world can match Bordeaux for quality (top-to-bottom), consistency and value. Bordeaux has it all. Far too often we get caught up in the prices of the top thirty Châteaux while what we should be focusing on are great wines like 2004 Château Montviel that sell at a great price.

Pomerol is the smallest of the five famous Bordeaux regions. It has a rather high percentage of family ownership; various consortiums and equity companies own a large chunk of Bordeaux. Pomerol has been called the "Burgundy of Bordeaux" because the wines typically have higher acidity, complexity and elegance than other Bordeaux wines thanks to the limestone soil that comprises the main plateau of Pomerol. Frequently, Pomerol is an outlier when it comes to Bordeaux vintages. Since most of the wineries are small, family-owned operations they can allow for more hands-on work, and that helps greatly in the more challenging vintages.

Château Montviel is owned and run by Madame Pere-Verge. She is better known as owner of Château Le Gay but she purchased Montviel first, back in 1985. Upon purchase of Château Montviel, Madame Pere-Verge quickly went about



*Madame Pere-Verge of Montviel with famed enologist Michel Rolland, winemaker of Montviel, at Wine World.*

restoration of the entire property, and she hired famed enologist Michel Rolland to help make the wines. The winery consists of vineyards that border along Clos René on the Western side on N89 as well as parcels near both Clinet and Feytit-Clinet.

The 2004 Château Montviel is a gorgeous wine that absolutely screams Pomerol with its minerality, fleshy red fruit, spicy notes and layers of fine-tuned tannins. The wine starts out with aromas of red cherries and red currants followed by dried herbs and a hint of wet stone. On the palate, black cherry and blackberry fruit flavors mingle effortlessly with rich chocolate accents. This wine has great lift and seamlessly melds its acidity with fine-grained tannins and rich, spicy oak notes. This wine will be great with prime rib or steak and can also match a roasted chicken thanks to its high-toned fruit.

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

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

***An Exotic Pair for December!*** This month for our Champagne Club we are exploring the far west of the Champagne region, the villages of Festigny to the south and Brouillet to the north. This July my wife Cinnamon and I visited both of these properties, and although only a 40-minute drive separates them, they're distinctly different from each other. These are tiny villages without a bakery between them—but what wine! Using direct purchases, we are able to feature a 2002 vintage and a long-aged extra brut this month, despite the roller coaster ride of the dollar-to-euro exchange rate.

### **Michel Lorient Extra Brut Champagne**

The Michel Lorient Extra Brut is from Festigny, in the Valley of the Marne. I met Michel Lorient via email after dropping him a line to congratulate him for being elected to the presidency of the Independent Vignerons in Champagne. He is a great representative for grower-produced Champagne; he's a careful farmer with an enology-graduate daughter helping him in the cellar. This part of Champagne is mostly planted to Meunier, and the Lorient family specializes in this varietal. The all-estate wine is 80% meunier and 20% chardonnay, fermented in enamel-lined iron tanks instead of the more common stainless steel or fashionable wood. It is aged for four years on the lees. They had no dosage at all. The wine has a touch of gold in the color and is quite spicy and exotic on the nose, due in part I think to the fact that they do not allow the wine to go through malolactic fermentation. In the mouth it is quite rich for an extra brut, but with a pure, dry finish that will make it very good with a wide variety of foods. Try it with Parmesan crisps as the apéritif or a richer, saucy chicken dish if you choose to have it with a meal. If you end up liking this wine, you may want to know that we are carrying three of their other selections: their 100% meunier Brut for \$29.99, their sweeter Marie Leopold Sec for \$39.99 and their top-of-the-line, old-vine 2004 Pinot Meunier Vieilles Vignes for \$49.99.

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

### **2002 Ariston Aspasié Vintage Brut Champagne**

From the village of Brouillet, and one of my very favorite producers, we have the stunningly rich 2002 Ariston Aspasié Vintage Brut Champagne. The Ariston vineyards are in the far northwest corner of Champagne, between Reims and Soissons. The vineyards here are mixed with other crops, including corn for oil, some grains and even mustard. This diversity of plant life makes for healthier looking vineyards. This is not the monoculture of the grand crus where the only relief from vineyards comes in the form of roads and buildings. The 2002 vintage was a very good, even great harvest in Champagne, with excellent ripeness, clean fruit and lively acidity. Many parallels have been drawn



*Paul Ariston with a 3-liter bottle.*

between 2002 and the 1990 harvest. Paul Vincent Ariston ferments the wine in stainless steel and allows it to complete malolactic fermentation. The 2002 Aspasia is a blend of even parts chardonnay, pinot noir and meunier. It is very golden, and has a heady, toasty, powerful aroma. In the mouth it is decadent and creamy, the kind of Champagne that is almost a meal in itself. I find it to work very well with rich patés and even foie gras. I hope you enjoy the December selections!

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

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

### **2009 Blason Malvasia**

When I met Giovanni Blason, at first glance he seemed young. In fact he seemed very young. He was meticulous, fastidious and organized in an almost Germanic style—but he did it with an Italian flair that portrayed a graceful ease rather than obsessive necessity. I loved his wines; they're honest, straightforward and open. I've known him for some time now; this the ninth vintage we've purchased from him. Giovanni works with local consulting enologist Andrea Rossi to produce an ever-evolving line of wines. A couple of years ago they started producing a franconia. Franconia is just the Italian name for the grape blaufrankisch and since this area had been Austro-Hungarian for several hundred years the grape was still planted. Last year they pulled a surprise again, producing, for the first time as an individual varietal, a malvasia. Here in California, malvasia bianca generally makes a fruity, slightly sweet wine, but this Blason Malvasia is made from a different grape. This grape is generally referred to as malvasia istriana but owing to DOC regulations they can only call it malvasia. The difference is monumental. The 2009 Blason Malvasia IGT nose is so attractive. The wine has heady, spicy, less floral and more earthy fruit, and it has a powerful presence on the palate. It is warm, ingratiating, layered with white flower and stone fruit flavors. A good acidity focuses the wine to the center of your palate. It is Dungeness Crab season now in the Bay Area and this wine would be perfect for your crab dinner.



*Giovanni Blason with Greg St. Clair.*

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

### **2005 Angelo Negro Barbaresco “Basarin”**

I first met Giovanni Negro in the early 1980s when he and Barbaresco producer Pietro Berutti of La Spinona traveled to San Francisco for a big Italian wine event. They had never visited Napa so I suggested that we take a trip there. I was puzzled when about halfway up the valley they said “Greg, where are the vineyards?” Since we'd been driving up Highway 29 for about 20 miles with nothing but vines on either side I wondered what they weren't seeing! So I said “we've been surrounded by vineyards for half an hour, what do you mean?” and they said “No, here on the valley floor is where you plant cabbage and corn, in the hills is where you plant vineyards.” Some years later I finally made a visit to them in Barbaresco and I could see why they were so surprised. There's no space for corn or cabbage in Barbaresco, just a myriad of slopes and folds in a mish-mash of directions creating unique little microclimates and terroirs covered in vines.

Giovanni Negro has become a local folk hero. First he became the mayor of Roero; he has now moved on to being a regional politico and has handed the day-to-day wine work over to his three sons and his daughter, who work in various phases of the business. However his Barbaresco is still his

passion. The Barbaresco DOCG has three different communes—Barbaresco, Treiso and Neive—all with different characters, climates, soils and ultimately flavors. The 2005 Angelo Negro Barbaresco “Basarin” comes from Neive and is a powerful wine, I find the wines of the Barbaresco commune more aromatic and supple, Treiso more aggressive in structure and Neive generally long-lasting wines of structure and depth. Eighty percent of this wine is aged in large Slavonian oak barrels called *botte* (or *botti* plural) and 20% in 700-liter French tonneaux. The nose is full of spice, rose and primary fruit. On the palate the power of the Basarin vineyard layers structure, fruit and flavor, giving the wine distinct size. This is powerful Barbaresco but the tannins seem in balance. Loads of potential for long term aging but if you have it now, try it with Brasato al Barolo (they only cook with Barolo in Barbaresco) or grilled sausage and polenta, or risotto with porcini mushrooms.

**Your re-order price for this wine as a club member is \$29.99.**

## Premium Wine Club

### 2007 Château Petit Manou, Médoc

Petit Manou is the second wine of Clos Manou, and is from the northern Médoc villages of Saint Christoly de Médoc and Couqueques. This estate of only 6.5 hectares produces a garage wine of extraordinary quality, comparable to that of top cru bourgeois, at a reasonable price. Petit Manou is an example of how dedication, exceptional terroir and extreme attention to detail can result in an outstanding wine. It is representative of the new wave of modern, fruit-forward, concentrated wines from the “left bank” of Bordeaux. Owners Françoise and Stéphane Dief are passionate newcomers to the wine world. Their first commercialized harvest was in 1998.

Petit Manou operates much like the classified growths, with all the vineyard work being done manually. Rigorous hand sorting coupled with two green harvests and a second vibrating sorting process guarantee that only the best fruit possible makes it into the bottle. The 2007 Petit Manou is a blend of 60% merlot, 34% cabernet sauvignon, 10% petit verdot, and 6% cabernet franc (80% is free run and 20% is press wine) aged 12 months in French barrels with 50% one-year-old and 50% two-year-old barrels. This wine clearly demonstrates all the hard work that has gone into this wine. It has a deep ruby red color and an intense, complex nose of red fruits, particularly raspberries, vanilla and light toasty oak aromas making this wine smell absolutely delicious. The wine has a medium-bodied palate with good fruit concentration and freshness that showcases the black and red berry fruit flavors as well as the good structure and supple tannins that help frame the elegant finish. The Petit Manou would be great with a grilled pork chop or with a nice crispy duck breast alongside wild rice.

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

### 2009 Pellegrini Pinot Noir Russian River Valley

The Pellegrini family began farming and selling grapes for home winemaking back in 1925, during Prohibition. Once Prohibition was overturned in 1933 they began to produce and ship wines. The family has several labels under which they make outstanding wines including Olivet Lane, Pellegrini Family and Cloverdale Ranch. Their wines clearly demonstrate what can be accomplished from Sonoma, Russian River and Alexander Valleys.

One of the greatest values last year was the 2007 Olivet Lane Pinot Noir Russian River, which at \$14.99 club re-buy represented a stunning value in California pinot noir. I remember tasting the wine and immediately thinking, I hope they have enough for the club and I hope I can negotiate the right price. All of that luckily fell into place. The 2009 is yet another outstanding wine for the price. For me it epitomizes what I want from a Russian River Valley pinot noir. Weather and terroir make the Russian River Valley an ideal place to grow pinot noir, allowing the grapes to develop gorgeous fruit without becoming too sweet or high in alcohol. The 2009 Pellegrini Pinot Noir has a dazzling nose, reminiscent of aged balsamic vinegar drizzled over fresh strawberries with a slight hint of black pepper. The palate

displays bright strawberry and cranberry flavors and a touch of spicy sandalwood accents. This finish is bright and full, making it the perfect wine to enjoy by itself or paired with grilled salmon or pork roast.

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

## Best Buy Wine Club

### 2009 Hetszolo “Furmint” Tokaji, Hungary

The mission of the K&L Wine Clubs in my opinion is to find the best wine possible for the price (regardless of varietal) and to try find wines that are new and interesting. We hope to open you up to wines from all over the world that you might never have tasted if it hadn't been for us. This month I have a dry Tokaji wine from Hungary that I think you'll find very good and intriguing. Clyde and I first tasted this wine back in April when we were in Bordeaux barrel-tasting the 2009 Bordeaux futures. Like many Bordeaux houses, Cos d'Estournel owns other wineries and one of them is Hetszolo.

The estate of Hetszolo was created in January 1502 by the Garay family. They brought together seven plots of land belonging to seven different families, hence the name Hetszolo, which means seven vines. Several renowned owners have headed the estate over the years, including Gáspár Karolyi, the famous Calvinist preacher and the first person to translate the bible into Hungarian, and Gábor Bethlen, Prince of Transylvania. The most famous owners were the Rakoczi Princes between 1646 and 1711. The Hetszolo estate then became Imperial property and was under the control of the Treasury and the Austro-Hungarian crown for nearly two centuries. During this period, Hétszolo was listed as having the best vines in the whole region and was ranked officially as a top vintage. Tokaji and Hungarian political history are intricately intertwined, and it seems the quality and reputation also rise and fall accordingly.

The furmint is a variety of wine grape from the Pontian Balcanica branch of *Vitis vinifera*, used for white wines. The name furmint is taken from the word “froment” for the wheat-gold color of the wine it produces. While it is possible that the grape is native to Hungary, more likely it was brought to Hungary in the 13th century during the reign of King Béla IV. It is a late variety, usually ripening in the second half of October, and is often inflicted with Botrytis. Today, furmint is most widely grown in Hungary, particularly in the Tokaj-Hegyalja wine region where it is used to produce single-varietal dry wines and is also the principal grape in the better known Tokaji dessert wines.

The 2009 Hetszolo Furmint is a light golden straw in color with subtle notes of pineapple, lime zest, quince and acacia. On the palate flavors of citrus, nut oil, wet stone and hints of honey display themselves while the finish is elegant and complex. This wine will match perfectly with turkey or fresh crab, nuts and cheese.

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

### 2008 Domaine Vindemio “Regain,” Côtes du Ventoux

Vindemio is a vineyard estate created in 2006 by a group of friends united by a passion for wine and a belief in the conviviality and pleasure that comes with wine. They were brought together by Jean Marot, former winemaker of Domaine le Murmurium, and his son Guillaume. The small property, at the foot



*The Hetszolo estate.*

of Mont Ventoux, consists of 13 hectares of organically and biodynamically farmed vineyards near the villages of Mormoiron and Villes sur Auzon at about 300 meters of elevation. Domaine Vindemio focuses on growing grenache and syrah grapes with a focus on the purity of the fruit while allowing both the vineyard and the vintage to shine through.

The 2008 vintage in the Rhône will never live up to the imposing shadow cast by the 2007 vintage, but in many ways the 2008s are a bargain. They are much more approachable than their big, brawny, tannin-packed 2007 counterparts. Rhône and Bordeaux both have the trait that, in difficult/challenging vintages, they end up producing wines that are usually more approachable in their youth and that have very distinct, appealing characteristics. Sometimes in perfect vintages those characteristics get a bit more smoothed out.

A blend of 60% grenache and 40% syrah from young vines grown on calcerous soil, the 2008 Vindemio “Regain” Côtes du Ventoux is a wine I really, really like. It is a smoking little bottle of wine with zesty red-fruit aromas and cracked-white-pepper notes that spring from the glass while on the palate the wine shows wild red raspberry fruit with a touch of cherry kirsch and wild herbs. The wine has great lift and mouthfeel thanks to the zippy acidity and bright tannins. It has a smooth entry onto the palate and an effortlessly smooth finish. This is a great party wine, and also is the perfect match for spicy, grilled vegetables or Mediterranean food.

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



*Vindemio owners Jean and Florence Marot.*

## Re-order Form

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

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

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

***For a complete, up-to-date inventory listing visit us online at: [www.klwines.com](http://www.klwines.com)***

## Signature Red Club Previous Offerings

\_\_\_\_ Bottle(s) of 2007 Antinori “Il Bruciato” Tenuta Guado al Tasso, Bolgheri @ \$24.99

A blend of 50% cabernet sauvignon, 30% merlot and 20% syrah aged for eight months in oak barrels. The wine is an intense ruby red in color with fruity aromas of plum followed by delicate mint and green tea notes. On the palate is a dense array of red berries, chocolate, earth and herbs with a long, sinfully lush finish. This wine will age effortlessly for ten years and can be paired with grilled pork or lamb as well as a healthy cut of steak.

\_\_\_\_ Bottle(s) of 2007 Monteviejo Artist label Bicentenario Malbec, Mendoza, Argentina @ \$24.99

The wine is generous on the nose, with ample black-cherry fruits, French vanilla and baking spices. On the palate the wine has a lush quality, with cassis, prominent but well-integrated oak, and a whole lot of rich fruit. It drinks well now and should continue to do so for five years. —*Joe Manekin, K&L's buyer of Latin American wines*

\_\_\_\_\_ Bottle(s) of 2006 Noble del Sur Malbec Reserve Mendoza @ \$19.99

This wine is showing very well right now. Do not hesitate to drink your first bottle; then, set aside a few more bottles to age. We tasted the 2004 alongside the 2006, and it was also drinking quite nicely, with a dense, generous core of fruit that promises at least another several years of development. For maximum enjoyment of this wine, we suggest decanting it and serving it alongside a well-seasoned grilled steak. Make sure the steak is grass fed if you want to pretend that you're in Argentina. Enjoy, and salud!

\_\_\_\_\_ Bottle(s) 2005 Schweiger Cabernet Sauvignon Spring Mountain @ Inquire

The 2005 Schweiger is exactly what I want when I want a structured, powerful, mountain-grown cabernet sauvignon. It displays hedonistic aromas of red currant jam and baker's chocolate with hints of sweet oak. On the palate the wine has immense depth with dark, black fruit flavors as well as plum and dark chocolate notes. The wine has a supple finish, the tannins intermingling nicely with the acidity to make a wine that is harmonious enough now but can age gracefully over the next 15 to 20 years if you desire.

\_\_\_\_\_ Bottle(s) of 2007 La Peira en Damaisela "Terrasses du Larzac las Flors de la Peira" Coteaux Languedoc @ Inquire

Robert Parker's *Wine Advocate* gave this 93-94 points. On the nose the wine displays a hedonistic blend of baker's chocolate, rich oak accents, raw meat and raspberry kirsch. On the palate is a kaleidoscope of flavors including dark black fruits, tobacco, smoke, coconut, chocolate and a touch of earth. This producer is one to keep an eye on.

\_\_\_\_\_ Bottle(s) of 2006 Quinta Sardonía Ribera del Duero @ Inquire

93 points from Robert Parker's *Wine Advocate*. The 2006 Quinta Sardonía is a stunning wine that really displays the lovely fruit that the Ribera del Duero is capable of uncovering. It mixes gorgeous, precise red fruits with an earthy terroir. There's just enough oak to frame this large-scale, broad offering. The fruit is so delicious and precise, the wine feels vibrant and alive on the palate. This wine can pair well with meats, cheese or as an apéritif. It can age for five to 15 years easily yet is eminently drinkable now.

\_\_\_\_\_ Bottle(s) of 2007 Ridge Paso Robles Zinfandel @ \$24.99 per bottle

91 points, *Wine Spectator*. This is 100% zinfandel and it absolutely screams zinfandel with the very first whiff. It's all black and red fruit aromas mingled with spice and chocolate accents. On the palate it is smooth and rich with flavors of black plum, black cherry, gravelly earth, crushed pepper and sweet oak. With round, ripe tannins and lively acidity, this wine has great complexity and a long sensuous finish. It pairs perfectly with grilled meats, or pizza.

\_\_\_\_\_ Bottle(s) of 2005 Domaine Chapelle Santenay Premier Cru "Beaurepaire" @ \$24.99 per bottle

Beaurepaire is an east-facing vineyard, on a slope with clay and limestone in the rocky soil. This wine shows lovely material on the mid-palate, with rich, dark fruit and an interesting earthy character. A wonderful value from a terrific vintage, made possible by our direct import from the producer. —*Keith Wollenberg, K&L Burgundy Buyer*

## Champagne Club Previous Offerings

\_\_\_\_\_ Bottle(s) of NV Michel Arnould Verzenay Extra Brut @ \$34.99 per bottle

Although not labeled as a vintage, this is based entirely on 2005 juice. It is 100% pinot noir from Verzenay, the northernmost of all the Grand Crus in this northernmost of French wine regions. The whole village faces north—the wrong way, away from the sun—and yet miraculously ripens pinot noir, the most difficult Champagne variety to ripen perfectly. Some say it's because of a meteor that in prehistoric times hit the area that is now the village, creating the faux de Verzenay, a forest where the trees bend and fold in on themselves like a dark wood in *The Lord of the Rings*. I would pair this wine with salmon, smoked as an appetizer or even served as sashimi.

\_\_\_\_\_ Bottle(s) of 2005 Elisabeth Goutorbe Brut @ \$34.99 per bottle

If the vines of Verzenay bring me hazelnuts, the vines of Ay bring me chalk, and this wine's 9 grams of dosage seem to disappear and marry perfectly with its minerality. I would try it now with a Dijon chicken dinner, and then put some down in the cellar for five to 15 years and watch it evolve.

\_\_\_\_\_ Bottle(s) of Andre Jacquart Brut Experience Blanc de Blanc @ \$34.99 per bottle

Spicy aromas with vanilla nuances. On the palate this beauty has hints of honey and apricot. It is rich with great

balancing acidity and a very focused finish. This wine normally sells for \$45 to \$50. *Wine Spectator* scored it 91 points and I score it 92! — *Clyde Beffa*

\_\_\_\_\_ Bottle(s) of Pierre Cellier Brut Prestige Champagne @ \$32.99 per bottle

This Champagne is composed of 10% of Vin de Reserve and 90% of the vintage 2007 and it was bottled in February, 2008. We found the result quite delicious. Very fruity, perfumey aroma with hints of citrus underneath. Very broad in the mouth and a focused, fruity finish. It is quite round and completely delicious. — *Clyde Beffa*

\_\_\_\_\_ Bottle(s) of Roederer Carte Blanche @ \$34.99 per bottle

This Louis Roederer “Carte Blanche” Extra Dry Champagne is the first “extra dry” ever in the club. The blend is 57% pinot noir, 33% chardonnay and 10% meunier and the wine is aged for three years on the lees. This is the perfect after-dinner Champagne and goes very well with fruit tarts and other delicate desserts. It is also just a great drink when you feel like something a little bit sweeter. Only 650 six-bottle cases imported. — *Gary Westby*

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

\_\_\_\_\_ Bottle(s) of 2005 Martina Brunello @ \$29.99 per bottle

This wine has real depth to it and will age well. You're going to want to drink it now, so I suggest you decant it two to three hours ahead of drinking it. If you don't have a decanter, use any container with a non-reactive surface; a Pyrex pitcher will work fine. If we were in Montalcino we'd be having cinghiale, wild boar, either in a sauce for your pinci pasta or a boar stew. A grilled T-bone will work.

\_\_\_\_\_ Bottle(s) of 2008 Conti Zecca Negroamaro @ \$9.99 per bottle

The wine is luscious. It sends waves of richness coursing across your palate. It is warm and full yet vibrant and has real focus to it. This is the perfect wine for pasta with tomato-based meat sauce (your classic American style). It is rich and easy enough to drink on its own, but great for the Ragu Americano.

\_\_\_\_\_ Bottle(s) of 2008 Tenuta Sette Ponti Crognolo @ \$23.99 per bottle

Crognolo is supple, forward, and friendly and is like the estate's very stylish owner Sig. Moretti himself, very smooth and easy to get along with. Like the textiles Moretti works with, this wine's signature is its texture. It lies somewhere between satin and silk with a little cashmere thrown in. The wine's aromatics are lush, with cherry and plum, brightly focused and yet rich and enticing ... imagine Barry White's voice in a glass while looking at George Clooney in an Armani suit on the shores of Lake Como. Enjoy this wine with grilled beef.

\_\_\_\_\_ Bottle(s) of 2009 Convento Muri-Gries Chardonnay @ \$14.99 per bottle

Chardonnay in California can be thick, rich and vanilla flavored; sometimes you really can't tell what the grape tasted like. It is more of a cocktail, a category of its own with its own followers. This chardonnay, however, shows a more moderately ripe fruit, not barrel aged, no malo-lactic fermentation. It has acidity, freshness, a hint of salinity and a wonderful mouth-feel. This wine is made for food such as poached salmon, pasta primavera, grilled calamari. It is about freshness. It is forward and balanced and has gorgeous curves without being full figured.

\_\_\_\_\_ Bottle(s) of 2009 Antichi Vinai “Il Mascalese” @ \$19.99 per bottle

I was introduced to the wines of Antichi Vinai through their Etna Rosato, yes, a Rosé, and was highly impressed, enough to go visit them at Vinitaly this year. There I found this wine, which wasn't going to be imported. It is vinified in stainless steel and sees no wood. It is an open, forward and wonderful initial expression of Etna Rosso, with depth, flavor and just an inherent drinkability. One word of advice: for drinking all nerello mascalese, I suggest a Burgundy glass. Good drinking!

\_\_\_\_\_ Bottle(s) of 2007 Ferrero Merlot Maremma Toscana “Me” @ \$19.99 per bottle

The 2007 vintage seems to be tremendous throughout Tuscany. It has given the wines richness without losing any balance or brightness. This 2007 Ferrero Merlot Maremma Toscana “Me” is gorgeous, with layers of spicy berry and fresh plum with the slightest hints of toasty vanilla. The wine is so lively and rich on the palate it would be a perfect accompaniment for a Bistecca Fiorentina, the classic Tuscan T-bone.

\_\_\_\_\_ Bottle(s) of Tenuta de San Francesco Tramonti Rosso @ \$19.99 per bottle

The 2007 Tenuta San Francesco Tramonti Rosso (40% tinterosse, 40% aglianico & 20% piedirosso) has a wonderful richness in the mouth but is balanced with a freshening acidity that lightens and lengthens it on the

### ***SPECIAL OFFER: Italiano Club 6-pack***

Elevated inventory levels drive Clyde crazy. When it happens, he becomes the price slasher. So when we looked at some Italian inventory he said “let’s offer a great deal!” Yes Boss! So here are six wines with a \$145 shelf price and average price of over \$24 a bottle that we’re offering to you for **\$80 all together—an average price of \$13.33!**

It’s a variety pack of some of Italy’s most famous names and upcoming regions, from the Alps to Sicily and around the horn. The **2005 Castello di Ama Chianti Classico** is one of Chianti’s most famous names and offers vibrant sangiovese aromatics and scintillating mouth feel. Pour it into a decanter and let it breathe for a couple of hours. It’s the classic accompaniment for a Bistecca Fiorentina. The **2006 Curto Nero d’Avola “Eloro”** has lush, round and forward fruit, so easy to drink. Perfect for pasta with an eggplant-based sauce. The **2004 Nino Negri Sassella Superiore “Le Tense”** is a nebbiolo from the south face of the Swiss Alps, extraordinarily aromatic but delicate in structure. Drink from a Burgundy glass and try it with Pizzoccheri, the national dish of the Valtellina: buckwheat noodles, potatoes, chard, cheese and garlic. The **2007 Lanari Rosso Conero** is full bodied and shows layers of earth and spice, perfect for a cold night. The **2006 Vetrere Lago della Pergola** is a cabernet and negroamaro blend that is just bottled sunshine. Last but not least, the **2005 Poderi San Lazzaro “Grifola.”** It is luscious, ripe and wonderful, a truly delicious wine with power, size and a really smooth texture. Enjoy! —*Greg St. Clair*

palate. It is full of earth, stone and a kiss of salt water yet coupled with a ripeness and bold fruitiness: spicy forest fruits, blackberry and red currant. I love this wine and would suggest having it with pasta and meat sauce.

\_\_\_\_\_ Bottle(s) of 2004 Baglio di Pianetto “Carduni” @ \$23.99 per bottle

A Sicilian viognier blend is not nearly as radical as a Sicilian wine that’s 100% petit verdot. That’s what this is made of! Petit verdot is used in Bordeaux but rarely, as the Italians would say, in purezza. Petit verdot has a lot of good qualities; it has body, color, and rich and complex flavors. In Bordeaux it is used in small quantities because it doesn’t always ripen. The wine is really striking, powerful and rich showing a density on the palate. The nose is full of very complex, camphor-like aromatics, hints of sage and a touch of vanilla.

## **Premium Wine Club Previous Offerings**

\_\_\_\_\_ Bottle(s) of 2009 Kalinda Chardonnay Central Coast @ \$14.99 per bottle

A wonderful example of what the Central Coast is doing with chardonnay. This wine has a restrained nose of pear, acacia, honey and a hint of red delicious apples while on the palate the wine displays rich, exotic fruits such as mango, papaya and pineapple. This wine has great balance and zip. It’s got close to perfect harmony between fruit and oak with the acidity framing this masterpiece perfectly. It has enough fruit and power to satisfy the hedonist without being too cloying, and it has enough acidity and complexity to satisfy the Burgundy lover.

\_\_\_\_\_ Bottle(s) of 2006 Sierra Salinas Mira, Spain @ Inquire

The Mira (say MEE-rah) shows intense, juicy, fleshy dark fruits, some spice notes from aging in French oak for 18 months, and polished tannin integration. Clyde had these notes: “Superb richness and balance. Lush, sexy, lovely, and delicious wine.” We hope that you enjoy this as much as you enjoyed the 2005 bottling. The 2005 received 93 points from Wine Spectator and we think this vintage will receive a similar score.

\_\_\_\_\_ Bottle(s) of 2008 Schloss Saarstein Pinot Blanc @ \$14.99 per bottle

Schloss Saarstein prides itself on its individual style, not following fashionable trends. This pinot blanc comes from a monopole vineyard site in the Saar Valley. The vines are planted along a chilly, steep and mineral (Devonian slate) - laden hill, producing wines known for their light, bright and almost translucent elegance. Young spring herbs and fresh fruits like apple and citrus run through the core while the mineral-rich soils add power, intensity and elegance. This wine goes hand in hand with grilled white fish, sausages, and salads of all kinds, or you can simply enjoy it on its own as an apéritif. —*Eric Story, K&L buyer of wines of the Loire Valley, Alsace, Austria & Germany*

\_\_\_\_\_ Bottle(s) of 2007 Château d'Aiguilhe Querre, Cotes de Castillon @ \$13.99 per bottle

This 2007 has perfumey aromas mixed with coffee and tobacco. It is elegant and sweet on the palate, with tons of ripe fruit mixed with a touch of vanilla oak. The 2007s, like the 1997s, are fruit-forward wines that can be enjoyed young. They're perfect restaurant wines. This wine can be decanted one hour ahead and enjoyed with a barbecued steak or prime rib. — *Clyde Beffa*

\_\_\_\_\_ Bottle(s) of 2008 Iron Horse Green Valley Chardonnay @ Inquire

The name Iron Horse came from a train that stopped at the nearby Ross Station in the early 20th Century. The logo, the rampant horse on a weathervane, came from a weathervane that was unearthed when they were leveling the ground to build the winery. This 2008, all estate grown, is an exemplary cool-climate chardonnay. Notes of spiced pear, clementine and banana aromas waft from the glass. The palate is a mixture of minerality, lychee and apple flavors nicely juxtaposed against French oak barrels. A great food wine. Pair with salads, seafood or chicken.

\_\_\_\_\_ Bottle(s) of 2009 Josef Leitz Rudesheimer Klosterlay Riesling Spatlese @ \$14.99 per bottle

A K&L Exclusive Bottling! Rudesheim is the last village along the Rhine River just before it takes its ninety-degree turn back up north toward the town of Koblenz. The wines from this site are known to have a vibrant expression of mint, lavender and sweet flowers, which typically need a little coaxing (breathing time) to really begin to show their stuff. K&L and Johannes have been friends for nearly ten years now and it's truly an honor to work with him.

\_\_\_\_\_ Bottles of 2007 Watkins Family Cabernet Sauvignon @ Inquire

This wine demonstrates what I have long believed about cabernet sauvignon: It grows the best and shows the most complexity and expression when it is grown in mountain vineyards. This wine has depth, power, complexity and length without seeming too heavy or clumsy. The fruit is so gorgeous, with notes of dark plum, blackberry and spice as well as a hint of graphite. This wine has a structured, layered finish. It is perfect with grilled meats or can be enjoyed with strong cheeses, or on its own as a perfectly delicious cabernet sauvignon.

\_\_\_\_\_ Bottles of 2008 Kalinda Cabernet Sauvignon, Napa Valley @ \$13.95 per bottle

This wine has a hedonistic nose of black cherries and plums along with notes of chocolate. The palate is a deft mix of dark cherry, chocolate and smooth, mocha-laced oak. This wine is so plush and approachable you can almost finish a whole bottle without realizing it. Enjoy it with red meat or when you're craving a smooth glass of red wine. You could wait and let this sit in your cellar for a year or two, but why wait when it is drinking this well right now.

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

\_\_\_\_\_ Bottles of 2006 Brassfield "Eruption" Volcano Ridge Vineyard, High Valley @ \$9.99 per bottle

The 2006 Brassfield "Eruption" Red is a blend of mourvèdre, syrah, grenache and petite sirah from young vineyards. Each block is picked at the peak of ripeness and handled separately throughout the fermentation and subsequent barrel aging. Ripe plums dominate the nose along with smoky tar, cedar, cigar box and toffee nuances that give way to a palate offering up blueberry, plum and hints of black pepper. This wine displays depth, power and concentration all without losing balance or becoming too heavy.

\_\_\_\_\_ Bottles of 2009 Noble Aconcagua Malbec, Mendoza, Argentina @ \$9.99 per bottle

This Noble Malbec Mendoza is an entry-level wine but that's rather misleading, as the wine has so much depth of flavor and fruit intensity. It shows wonderfully soft, forward, plummy dark fruit, with a rounded texture and good persistence. Try it with some herb-roasted Peruvian roasted chicken takeout, with a generous side of fried yucca, of course.

\_\_\_\_\_ Bottles of 2009 Monteviejo Festivo Malbec Mendoza @ \$9.99 per bottle

This wine is produced from 100% malbec sourced from various top sites in the Mendoza region. This 2009 has primary aromas of blackberry and black plum, with similar, intense fruit flavors on the palate, perhaps with a suggestion of red fruits intermingling. Polished, moderate tannins add structure and make this an ideal partner for many different dishes. Rotisserie chicken, a quickly grilled marinated tri-tip steak, pan-seared tuna, and heartier vegetarian dishes all make terrific pairings. It also works beautifully as a casual sipper without food.

\_\_\_\_\_ Bottles of 2009 Domaine Begude "Terroir" Chardonnay Vin de Pays d'Oc @ \$9.99 per bottle

This beautiful chardonnay displays balance and apple-pear freshness that has made me take to this varietal once again. A bit of oak, but not too much, along with cool-climate acidity, has me predicting that this classic will be a huge winner

among casual drinkers and connoisseurs alike. Kick off your shoes and enjoy a glass at the end of a long day. —  
*Mulan Chan-Randel, K&L buyer of Rhône Valley and French Regional wines*

\_\_\_\_ Bottles of 2008 Miguel Torres “Las Mulas” Cabernet Sauvignon, Chile @ \$9.99 per bottle  
This is a synergy of old and new world, with a rustic feel that permeates it from start to finish. The nose is reminiscent of old-world Bordeaux with dusty notes of red fruit and spice. On the palate the wine is elegant and poised with rounded tannins, ripe fruit and complex flavors of minerals and fruit.

\_\_\_\_ Bottles of 2009 Noble Torrontes @ \$9.99 per bottle  
The 2009 Noble Torrontes is quite spicy, exotic and floral on the nose, with aromas that suggest rose water, perhaps even Turkish Delight. On the palate, white peaches blend with sweet fennel, maintaining focus and balance with decent acidity to tie the wine together. Drink this on its own, or to accompany your favorite ceviche recipe. —*Joe Manekin, K&L's Spanish, Portuguese, Latin American Wine Buyer*

## ***Additional Club Specials***

### **2008 Belle Glos Las Alturas Vineyard Santa Lucia Highlands Pinot Noir**

**K&L Store price \$34.99; Special price for K&L Club members \$31.99**

Very dark burgundy color; aromas of black cherry and tilled earth are abundant and a delight for the senses. On the palate this wine is full, chewy and rich. It coats the mouth with flavors of berry pie filling, sweet spices, and plum, all encased by a complex textural structure that leads to an elegantly supple finish, calling for another sip. 91 points. —*Clyde Beffa*

### **2008 Belle Glos “Clark & Telephone” Santa Maria Pinot Noir**

**K&L Store price \$34.99; Special price for K&L Club members \$31.99**

Scarlet in color; bursting with aromas of cinnamon, caramel and hints of ginger-spiced tea. On the palate, the plush weight coats the mouth with more brown spice and sweet oak flavors, layered into the deep blueberry and strawberry base. The viscosity paired with the flavors and lively acidity lead into a long finish with supple tannins. 91+ points. —*Clyde Beffa*

### **2004 Smith Madrone Spring Mountain Napa Valley Cabernet Sauvignon**

**K&L Store price \$34.99; Special price for K&L Club members \$24.99.**

This is old-school, mountain Cabernet that reminds me of those 1960s and 1970s I used to buy a long time ago. Must be decanted two hours ahead. Then, enjoy with a big rib steak. —*Clyde Beffa.*

“93 points. This is the opposite of those gooey, cult-style wines grown down on the Valley benches and floor. It’s pure mountain in the tannins, acidity and dryness... a food wine, with cassis, cedar and mineral flavors.” —*The Wine Enthusiast, Steve Heimoff, September 2009*

### **2007 Château Léoville-Barton, St-Julien**

**K&L store price \$59.99; Special price for K&L Club members \$49.99**

We tasted this blockbuster value at our Sopexa tasting. It was elegant and packed with fruit. Tons of toasty oak. Absolutely delicious—and half the price of the 2009! —*Clyde Beffa*

94 points and a Cellar Selection, *Wine Enthusiast*: “This is a great success... (04/10)

### **Four Roses K&L Single Barrel Cask Strength Kentucky Bourbon 750ml**

**Special price for K&L Club members \$54.99**

Once again, we’re teaming up with Kentucky legend Jim Rutledge to bring our customers a single barrel of his beautiful Four Roses whiskey. This time around we opted for yeast strain OBSO, which brings a different mash bill of 60% corn, 35% rye, 5% barley. This bourbon is a liquid manifestation of the phrase “an iron hand in a velvet glove.” The palate opens up to some big time flavor, rich sweetness, and fruity spice, enveloping the senses with sheer power and force. The finish is all nuance, however as the whiskey dies down to a meek whisper and gently glides away, softly hinting at the beautiful barrage of flavors it battered you with moments before. —*David Driscoll, K&L Spirits Buyer*△

