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December 2011

Dear K&L Wine Club Members,

Just in time to replenish your wine stash, here's the December Wine Club shipment. We're sure you opened a few bottles celebrating and entertaining over the Thanksgiving holiday. Now, as a club member, you have two great bottles to enjoy. As we get closer to the end of the year, we at K&L would like to thank you for your membership in our K&L Wine Clubs.

This is a Champagne month, of course, and our two great Champagne Club offerings should be perfect for your holiday celebrations. Our first scintillating selection is the Bonville Rosé, with lots of bright, pretty fruit, a seductive nose and a gorgeous light salmon color. Our other selection is the 2004 Fuente "Grand Millesmie" Brut, which displays the amazing depth and clarity of the 2004 Champagne vintage. Both of these wines will help take your holidays from good to great. They can also serve as your bubbly of choice for your New Year's Celebration.

One of the best parts of being in the wine business (besides the great wine & food) is getting to know the people behind the wineries. This month's Signature Red Club selections both come from people we've enjoyed meeting. I have always wanted to feature a wine from David Ramey, whom I consider one of the best winemakers in the world. The 2006 Ramey Oakville Cabernet Sauvignon came to us because of a business dissolution between Ramey and Larkmead winery. The second selection is the 2007 Handley Anderson Valley Pinot Noir. I was fortunate enough to meet Milla Handley for a tasting years ago, and she could not have been more friendly and accommodating. That visit came back to me so vividly when I tasted the great 2007 Handley Anderson Valley. Getting the chance to feature great wines from great people always makes tasting, picking wines and writing the newsletter a joy.

The Premium Club this month is French-tastic! The first offering is the 2009 Montfaucon "Baron Louis" Côtes-du-Rhône, one of our best selling wines every year, vintage to vintage. This year the wine displays gorgeous fruit, good acidity and the perfect amount of structure. The second offering is a fabulous 2010 Menetou Salon, a white wine that hails from the Loire Valley. With its crisp acidity and bright fruit flavors, this is the perfect wine to start off your holiday meal.

The Best Buy Club goes Italian this month. First, the 2009 Ferrero Tuscan Rosso IGT, our first foray into an Italian wine under our own label. This is a fantastic value with deep, rich fruit and sexy, hedonistic oak flavors. It is truly a "Super Tuscan." The second selection is also a first for us in the Best Buy Club: it's an Italian Prosecco, from Fantinel. I've always felt that, along with Cava from Spain, Prosecco is one of the best wine deals around. This bottle should be perfect to open over the holidays.

Abbodanza! Our Italiano Club this month has two absolutely incredible wines. We start with the 2009 La Fortuna "Fortunello," a blend of Merlot and Sangiovese that absolutely sings. We then move on to the 2007 Castello di Fonterutoli Chianti Classico Ser Lapo, an elegant, plush Chianti that has beautiful ripe fruit and seamless tannins. This dynamic duo of red wines is sure to please.

Happy Holidays, Cheers & Go 49ers!  
Alex Pross, Wine Club Director, K&L Wine Merchants

*Please Note: Effective with your December shipment, you will notice a slight increase in your shipping rates (80 cents to \$1.50, depending on your location and level of service). Thank you for your business. —K&L Wine Merchants*

# Signature Red Collection Wine Club

## 2006 Ramey Oakville Cabernet Sauvignon

Ramey winery has always been one of my favorite producers whether we're talking about Chardonnay, Cabernet Sauvignon or even Syrah. When the opportunity presented itself to have a Ramey wine in our Signature Red Club, I jumped. I have found David Ramey one of the most interesting and engaging winemakers; he is also one of the most influential winemakers in the world. David has been the winemaker at Simi, Rudd, Matanzas Creek, Chalk Hill and Dominus. He has numerous side jobs in consulting. He is currently consulting for Rodney Strong, Brassfield, Lancaster, Laurel Glen, Snowden and Hall, to name a few. David strives to produce wines that are fat, full-bodied and fruit-driven but remain silky and seamless—obviously a huge challenge when producing a powerful wine.

The 2006 Ramey Oakville Cabernet Sauvignon, a blend of 91% Cabernet Sauvignon, 4% Petit Verdot, 3% Cabernet Franc and 2% Malbec, is a remarkable wine. It has aromas of coffee, crème de cassis and graphite while the palate is an array of spicy blackcurrant fruit, dark berry and hints of chocolate. This wine shows immense power, depth and structure while seamless on the palate. This wine will pair beautifully with braised short ribs or grilled tri-tip and can age effortlessly for the next 15 years. If you haven't had a chance to enjoy a David Ramey wine, then you are in for a treat.

**Special note: This wine has been relabeled.** It used to be known as Ramey Cabernet Sauvignon Larkmead Vineyard, but an ending of the relationship between David Ramey and Larkmead led to the wine's being relabeled after bottling, as Ramey Oakville Cabernet Sauvignon.

93 points, Stephen Tanzer's *International Wine Cellar*; 92 points, Robert Parker.

**Your re-order price for these wines as a club member is: Please inquire.**

## 2007 Handley Anderson Valley Pinot Noir

When it comes to Anderson Valley wine, Milla Handley of Handley Cellars is one of the visionaries. Milla was one of the first to realize and capitalize on the potential of this area to produce great wines, specifically Pinot Noir, Chardonnay and Alsatian varietals. After getting her degree in Fermentation Sciences from UC Davis in 1975, Milla went to work for Dick Arrowood at Chateau St. Jean. She then transitioned to working for winemaker/pioneer Jed Steele at Edmeades Winery in Anderson Valley. By 1982 Milla had made her first vintage of Handley Cellars—a Chardonnay produced in her basement. In the early 1980s Anderson Valley was still an undiscovered wine region with tons of untapped potential. Milla fell in love with Anderson Valley's beauty and isolation, and enjoyed the chance to forge wines with a new identity and sense of place.

The coastal terroir of this region lends itself to making great Pinot Noir, Chardonnay and Alsatian varietals thanks to the cool, foggy nights and warm sunny days along with the multitude of hillside vineyards. Handley Cellars has twelve acres' worth of Estate vineyards ideally located to take advantage of the region's conditions.

Because vineyards in Anderson Valley are interspersed with houses and watersheds, Milla made the decision to apply for organic certification, and the Estate Vineyard was CCOF certified in August 2005. José Jimenez, their Estate Vineyard manager, Kristen Barnhisel, their co-winemaker, and Bill Oldham, their consultant, work as a team to keep their vines thriving. They use compost and mineral supplements to build the soil, thus fostering stronger plants that are less susceptible to disease. They avoid using pesticides and herbicides, allowing beneficial insects to flourish.

The 2007 Handley Cellars Anderson Valley Pinot Noir comes from multiple vineyards in both Anderson Valley (90%) and Mendocino County (10%). The final blend is 100% Pinot Noir. The wine



*Milla Handley.*

starts out with a nose of cherry, violets, lavender, blueberry and chocolate notes and then transitions to the palate where red and dark cherry flavors mingle with hints of herb and minerals which seamlessly flow into a long, silky finish. Enjoy this wine with grilled salmon, duck or any chicken dish.

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

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

**Going Big for December** This month, we are able to do something we have never done before in the club: provide you with both a top notch rosé and a top vintage Champagne in the same shipment. Red wine being difficult to make this far north, rosé Champagne is always at a premium. With worldwide demand growing by leaps and bounds it is even harder to get in a quantity big enough for the club. Vintage-dated wines must be aged for a lot longer than non-vintage blends before release, and must also have the structure to keep for years to come, so they too are difficult to source for the club. I hope that you will enjoy these two special wines this month. They are both nicely settled and ready to go!

### **Franck Bonville Brut Rosé Champagne**

Club members who have been with us since the beginning have had the chance to taste a number of the Bonville Champagnes over the years, but the rosé has never been imported before. The Franck Bonville estate is exclusively Grand Cru, and exclusively Chardonnay, so he had to trade to secure the Pinot Noir for this blend. Luckily, one of the best growers in Ambonnay, Paul Dethune, had some great Pinot Noir for this bottling. The Franck Bonville Brut Rosé Champagne is composed of 92% Chardonnay and 8% Pinot Noir from Dethune. That's one of the highest Chardonnay percentages I have ever had in a rosé. The quality of the Pinot comes through in this wonderful wine. You will smell and taste the black cherry Ambonnay rouge and be refreshed by the Avize Chardonnay at the same time.



*Olivier Bonville in Champagne, on Franck Bonville's parcel of the Belles Voyes.*

**Your re-order price for this wine as a club member is \$35.99.**

### **2004 Baron Fuente "Grand Millésimé" Brut Champagne**

The 2004 vintage is shaping up to be a classic. With clean flavors, great focus and minerality the common theme in 2004, the wines are tasting better with each passing year. I think this vintage can be compared to 1988, and I am sure the wines will provide us with a lot of pleasure for many, many years to come. The 2004 Baron Fuente "Grand Millésimé" Brut Champagne is a blend of 40% Chardonnay, 40% Meunier and 20% Pinot Noir from nearly all estate vineyards in the Aisne department. This wine was one of the biggest hits of our October Champagne events. Many of you met Eric de Brissis then and tasted it with him. This wine is elegant without being shy, and has just the right creamy texture and depth of flavor to have with a broiled salmon dinner. I would encourage you to drink this one with just one other special person... And then buy more before it runs out!

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



*Eric de Brissis pouring his Champagne at K&L's Hollywood tasting.*

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

## 2007 Castello di Fonterutoli Chianti Classico Riserva “Ser Lapo”

A few months back we featured the 2005 Castello di Fonterutoli Chianti Classico Riserva “Ser Lapo” in the Italian Club and although I haven’t done this before, this month we’re going to have the same wine in a different vintage. I like the 2005— it was classic with a modern twist but even after having had many trips to the winery over the last decades and tasting every vintage I wasn’t prepared for the quality jump of the 2007. The Mazzei family built a new winery in 2006 after years of research on what was best for their vineyards and how to handle the wines in the cellar. The facility, which allows more individual care, was partially open for the 2006 vintage but the first complete vintage done there was the 2007. It doesn’t hurt to have a spectacular vintage like 2007 to emphasize your new winemaking facility.



*Francesco, Lapo and Filippo Mazzei.*

The Mazzei family owns 120 different parcels of vineyard land around the village of Fonterutoli (pronounced Fon te ROO toli), and the new winery has 120 different fermentation tanks, letting the winemakers coax the best out of each parcel without any worry as to space or time during the harvest. The Mazzei family want their wines to taste like they come from their little piece of Tuscany and not be thought of as “made.” They’ve certainly achieved that with this wine. In the past I liked their wines but they lacked that feeling of place, what Italians call *genius loci*, “the distinctive atmosphere or pervading spirit of a place” *Genius loci* has a little more to it than *terroir*.

The twelve months the wine spent in barrique is the same as in the 2005, but the 2007 has so much more depth and originality. The fruit is more real, complex and energetic. I was really taken aback at the quality jump and the purity and wildness of the wine. I’m still enamored with its lush body rolling across my palate. You’re going to love this wine. You can drink it now or let it age for another decade.

**Your re-order price for this wine as a club member is: \$25.99.**

## 2009 La Fortuna “Fortunello”

The father and son team of Gioberto and Angelo Zannoni are the fifth and sixth generation of Montalcino winemakers. Like most of his age group in Montalcino, Gioberto learned from his father and grandfather; and like many in *his* age group, Angelo went to winemaking school and then after school had his father teach him the time-tested, hands-on methods of his ancestors! The two have found a common path of quality. Angelo grew up hearing the ancestral ideas and seeing how they worked. At school he learned the scientific basis for much of his father’s knowledge. Once he had conveyed the scientific reasoning behind much of what Gioberto was already doing, Angelo could coax his father into expanding his comfort zone, giving him free rein to do “newer” things with the wines and vineyards. The results have been marvelous, and for me their 2006 Brunello di Montalcino is the



*Vineyards of La Fortuna, Montalcino.*

best they've ever done.

This month we're showing one of their other wines, an IGT Sangiovese from ten- to fifteen-year-old vines at their estate. Their estate sits right across from Siro Pacenti's vineyards and next to Fuligni. That shows a pretty good pedigree, and the wines now in Angelo's hands are fulfilling their promise. The 2009 La Fortuna "Fortunello" is 100% Sangiovese and aged in small French barriques for four months. The Fortunello is a more forward, less structured wine than their Rosso or Brunello and it is made to drink now. The 2009 vintage is a little plummier, softer and riper so it makes this wine a perfect pasta accompaniment.

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

## Premium Wine Club

### 2009 Château Montfaucon "Baron Louis" Côtes-du-Rhône-Villages

At long last, and just in time for the holidays I am happy to report that our latest shipment of wine from Château de Montfaucon has arrived. An 88-acre estate, Montfaucon sits just across the Rhône River from the esteemed vineyards of Châteauneuf-du-Pape. This venerable Rhône estate is owned and operated by Rodolphe de Pins, a UC Davis graduate and former member of the winemaking staff at Domaine du Vieux Telegraphe in Châteauneuf-du-Pape. The Montfaucon cellars sit at the foot of the large hill upon which the impressive Château de Montfaucon is built.

Over the years, Château de Montfaucon has developed a HUGE following amongst both our staff and customers. In addition to the latest 2009 releases to hit our shelves, Rodolphe has also sent limited quantities of several older vintages, direct from the Château's cellar. This month the Premium Club is receiving the 2009 Château de Montfaucon "Baron Louis" Côtes du Rhône. Year after year, the Baron Louis is one of our favorite and most popular wines from the Château de Montfaucon lineup.

Who is the Baron Louis? A seminal figure in the history of Montfaucon, he was responsible for restoring the Château of Montfaucon, saving it from complete ruin at the close of the 19th century. This overachieving Côtes du Rhône is a tribute to the Baron Louis' dedication, passion and vision in keeping the Montfaucon dream alive.

This latest release is a blend of six grapes—Grenache, Syrah, Cinsault, Carignan, Cunoise and Mourvèdre—from 50-to-90-year-old vines on select vineyard parcels on the right bank of the Rhône. Only a portion of the wine undergoes ageing in (no new) oak, contributing to a light touch of spice without compromising the beautiful Rhône fruit characteristics. This substantial yet elegant red can be enjoyed now, but it will be superb with several years more of cellar time. Try it with heartier fare like sirloin steaks dusted with fresh herbs. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

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

### 2010 Menetou-Salon, Domaine du Lorient

Menetou-Salon is a commune in the eastern part of the Loire Valley. The commune is 16 kilometers north of Bourges, very near the towns of Sancerre and Pouilly-Fumé. Here Sauvignon Blanc is the most popular white grape. The vineyards in the Appellation of Menetou-Salon comprise only 330 hectares (880 acres) so the wine is not nearly as well known as Sancerre or Pouilly-Fumé. It is an ancient wine-producing area, first mentioned in documents from the years 1063 and 1097.

I must mention a story about my introduction to Menetou-Salon. It was in April 1994 and my Bordeaux-tasting group had started out in Pouilly-Fumé that year. On our second day, a Saturday, we were heading to Menetou-Salon in the early evening. I decided we should fill up the gas tank because not many gas stations were open on Sundays in those days and the following day we'd be driving all the way to Bordeaux. My son Trey was with me on his first buying trip to France, and I asked him to fill us up at

this little station in Menetou. All of a sudden the gas station lady runs out waving her hands wildly. My son had just put the *gazole* (diesel) into our gas-burning vehicle. And it was Saturday night in a one-horse town! Luckily about 100 yards down the road was a Renault repair shop—AND it was still open (the French worked in those days). We pushed the car down to the shop, where they drained the tank and filled it up with gas. Then finally we were off to our Menetou-Salon appointment at Domaine Chatenoy.

We discovered this wine last April on our Bordeaux trip. It was made by Francois and Jean Marie Cherrier, owners of Domaine du Lorient. A sample was sent to us and we loved the wine and ordered it on the spot. The wine is so focused, with citric aromas and flavors and nuances of minerals and earth. It is bright and refreshing, from a great vintage in the Eastern Loire. We have carried the Cherrier Sancerre for years and this is the first Menetou we have bought from the Cherrier family. It is a perfect apéritif white, and it would be great with cracked crab or Crab Louie. —*Clyde Beffa Jr.*

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

## Best Buy Wine Club

### Fantinel Prosecco Extra Dry

The longer I am in the wine business and the more wine I drink, the more I have come to love sparkling wines. The bubbles, the acidity, the crispness and the way your mouth waters when drinking these wines just gets me going. It is hard not to feel like celebrating when you have a glass of bubbles in your hand, and Prosecco offers one of the biggest bangs for your buck. Prosecco is essence is Italian Champagne. It generally is priced in the \$10 to \$20 range, where it quite often is a better wine for your money than a similarly priced French Champagne.

Fantinel winery spans 40 years and three generations. It's a small, family-owned winery that has slowly grown into a major wine company operating out of Friuli. Fantinel's focus is to grow and vinify wines that are the truest and purest expressions of the micro-climates from which they originate. Fantinel was founded in 1969 by Mario Fantinel, a hotelier and restaurateur who decided to purchase vineyards near Dolegna del Collio.

The Fantinel Prosecco Extra Dry is an attractive straw-yellow appearance with a fine, persistent bead. Delicate floral tones on the nose and a pleasantly soft, velvety mouthfeel combine to give this wine a supremely pleasurable feel. This wine is perfect for your next lively occasion or celebration and will make a normal night feel extra special. Enjoy the bubbles, don't fear the bubbles!

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

### 2009 Ferrero Tuscan Red IGT

Last February the K&L "Squadra Italiana" (Italian Team) visited the Ferrero winery in Montalcino where Claudia Ferrero's tiny winery sits between the Riserva vineyards of Argiano and Banfi. Claudia's husband, Swiss-born Pablo Harri, was the winemaker at Banfi for many years and then finished a decade with Col d'Orcia and one of Montalcino's most respected winemakers.

Claudia and Pablo own a small Podere in Montalcino where they produce their Brunello di



*Fantinel vineyards*

Montalcino and Rosso di Montalcino. That has been their focus for the last decade but in the boom that was happening in Tuscany they decided to buy some vineyard land about 20 minutes away from Montalcino. Excellent soil, great exposure, bargain price—they were really excited. They planted non-Montalcino varieties: Cabernet Sauvignon, Merlot, Montepulciano and Alicante. The Cabernet, Merlot and Alicante they produced from those grapes were all really tasty and all scored 90 or 91 points in the *Wine Spectator*.

Sometimes winemakers try to be marketers and that often doesn't end up well. In this case I think we all got lucky because of a silly night of brainstorming that we had with Claudia and Pablo at their dinner table. With a little alchemy we created a blend of all the wines at the table that was really impressive. Pablo went to work the next day blending the final wine and we were really stunned. It's great! And at a really great price. The nose is warm and inviting with layers of ripe Cabernet and Merlot fruit and the Montepulciano adding some delicate and subtle spice. The Alicante gives an exotic ripeness. The wine has a very supple and soft palate presence and then lengthens out into a vibrant and exciting Super Tuscan. Enjoy with grilled meats or hearty pasta dishes. —*Greg St. Clair, K&L Italian wine buyer*

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

## 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](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 Fort Ross “Symposium” Pinot Noir Sonoma Coast @ \$19.99 per bottle  
Ripe cherry flavors echo on the palate where layers of lush plum and stone fruits intermingle with a whisper of nutmeg and delicate vanilla. The finish is long, smooth and supple, with hints of red fruits and spice throughout. This wine will pair marvelously well with duck or can be enjoyed on its own as an apéritif. 93 points, *Wine Enthusiast*.

\_\_\_\_ Bottle(s) of 2005 Laurel Glen Cabernet Sauvignon Sonoma Mountain@ Please Inquire  
The 2005 Laurel Glen Cabernet Sauvignon Sonoma Mountain is stunning. It has gorgeous dark fruits on both the nose and the palate that integrate nicely with the sweet oak and good acidity. The wine feels more Bordelaise than Californian. The wine shows remarkable balance and has a great sense of harmony but is infinitely approachable and drinkable now. This wine will go beautifully with a steak, lamb or rich cut of pork. 92 points, Stephen Tanzer's *International Wine Cellar*.

\_\_\_\_ Bottle(s) of 2008 Robert Craig “Affinity” Napa Valley Bordeaux Blend @ Please Inquire  
The perfect food wine, the 2008 Affinity is so very tasty now that it is hard to resist opening it; but this wine can be set down for, very easily, an additional ten to fifteen years. Ideally I would match the Robert Craig Affinity with a nice steak or cut of red meat. I could even conceivably see this paired with your upcoming Thanksgiving dinner, especially if your Thanksgiving fare is bold and flavorful.

\_\_\_\_ Bottle(s) of 2008 Robert Craig Black Sears Vineyard Howell Mountain Zinfandel @ Please Inquire  
This wine starts off with rich aromas of black raspberry, pepper, dried mushrooms and subtle hints of lilac and rose petals. The palate is a mix of juicy red and black fruits with hints of white pepper, cranberries, spice and minerals

nically accented by supple tannins, bright acidity and a touch of clove on the finish. The 2008 Robert Craig Zinfandel Howell Mountain should be paired with rich, roasted meats or smoked duck breast and can be enjoyed in its youth (best if decanted) or can be cellared for the next ten years.

\_\_\_\_ Bottle(s) of 2008 Moulin de Gardette Gigondas “Tradition” @ \$21.99 per bottle

The Cuvée Tradition is rich and luxurious with soft tannins and a long finish. It should drink well for the next five years or more. Bright red berries including cherry and raspberry find expression along with hints of mineral and black tea. Enjoy this medium-bodied and supple red with grilled lamb and pesto, smoked duck breast with cherry-plum sauce, or garlic and mushroom pizza.

\_\_\_\_ Bottle(s) of 2008 Chante Cigale, Châteauneuf-du-Pape @ \$24.99 per bottle

As Chante Cigale produced no 2008 Vieilles Vignes, only the very best selections made it into their 2008 Tradition. And the results are evident in the glass. The lush texture and mouthfeel of the 2008 Tradition belie the cooler growing season of this challenging vintage. Crushed raspberries, cherries and a whiff of rose petal. Fine tannins, and a touch of what the French call *reglisse* (or black licorice) make for an incredibly elegant and immensely pleasurable young Châteauneuf-du-Pape

\_\_\_\_ Bottle(s) of 2006 Emblem Rutherford Cabernet Sauvignon @ Please Inquire

The 2006 Emblem Rutherford Cabernet Sauvignon has rich aromas of dark berries, cassis and olive notes, and a palate brimming with ripe black fruits, dark berries and rich, sweet tannins. It has layers of complexity, and concentrated fruit that plays nicely against the oak and acidity.

\_\_\_\_ Bottle(s) of 2008 Château Vaudieu Châteauneuf-du-Pape @ \$24.99 per bottle

The 2008 Château Vaudieu garnered an impressive 93 points from *Wine Spectator*: “Very fresh and racy, especially for the vintage, with mouthwatering mineral and shiso leaf notes pushed by bright minerality, all of which is then backed by a ripe core of crushed red and black cherry and currant fruit. The finish is long and silky.”

\_\_\_\_ Bottle(s) of 2005 Saddleback Cellars Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

This wine is great! It is exactly what we crave from a Napa Valley cabernet sauvignon: ripe, rich fruit that isn't overly sweet, a good touch of minerality and earth, and just the right amount of oak to frame the wine and give it structure and spice. Nils Venge has done it again. The palate is full-bodied with opulent, jammy black fruit flavors layered over silky and supple tannins with an amazingly smooth, lingering finish. This wine will pair marvelously with grilled steak, roast beef or any other hearty red meat.

\_\_\_\_ Bottle(s) of 2006 Paradigm Merlot Oakville @ Please Inquire

This wine is a blend of 92% Merlot and 8% Cabernet Sauvignon, aged for 20 months in French oak. Aromas of red plums, cedar and spice give way to a palate of plummy fruits, hints of mocha and dusty tannins, with balanced, lively acidity. The finish is long and firm with admirable structure and body. This wine can age well for five to fifteen years but can be enjoyed in its youth as well. It can be paired with steak, pork and any other dish that needs a full-bodied red.

\_\_\_\_ Bottle(s) of 2005 Bodegas El Chantre Ramos Paul, Ronda @ **Super Special price \$19.99 per bottle**

Stylistically, the wine tastes like a slightly richer, more generous version of a right-bank Bordeaux. Primarily dark fruit flavors show good intensity and persistence. Enjoy this delicious Andalusian red with a variety of main courses, particularly a bone-in rib eye or lamb chops, over the next five or so years. —*Joe Manekin, K&L's buyer of Spanish, Portuguese, and Latin American wine*

\_\_\_\_ Bottle(s) of 2007 Monteviejo Artist label Bicentenario Malbec, Mendoza, Argentina @ **Super Special Price \$16.99 per bottle**

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) 2005 Schweiger Cabernet Sauvignon Spring Mountain @ Please 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.

## Champagne Club Previous Offerings

\_\_\_\_\_ Bottle(s) of Bernard Tornyay “Carte d’Or” Grand Brut Champagne @ \$33.99 per bottle

This is the youngest offering that Rudy and Nathalie Tornyay sell. It is based on 2005, with reserve wines from 2004 and all the way back to 2001! It has a Bollinger-like scale to it. Fans of toasty, flavorful Champagne are bound to love this. It makes a good apéritif, and I love to serve it with some pâté as a starter. —*Gary Westby, K&L Champagne Buyer*

\_\_\_\_\_ Bottle(s) of Fleury “Carte Rouge” Brut Champagne @ \$35.99 per bottle

This is 100% Pinot Noir from the southernmost area of Champagne: Courteron, in the Aube. This batch is a blend of 2007, 2006 and 2005, and I think it is the best basic-level Champagne that we sell. It manages to combine a breadly quality that reminds me of chocolate croissants with a freshness that evokes Chablis. Again, this is a great apéritif, but can carry through into the richest of fish courses. —*Gary Westby, K&L Champagne Buyer*

\_\_\_\_\_ Bottle(s) of Leclerc Briant “La Ravinne” Blanc de Noir @ \$36.99 per bottle

K&L Champagne Buyer Gary Westby says: “It’s my personal favorite of the Leclerc Champagnes. This all-Meunier vineyard is located in Verneuil and is the farthest west of all the sites. It is the polar opposite of the mushroomy style of René Collard, instead showing a sweet, almost pear eau-de-vie-like clean fruit on the nose and very racy acidity on the back. It is one of the ultimate apéritif Champagnes in the store.” —*Clyde Beffa*

\_\_\_\_\_ Bottle(s) of Philippe Gonet “3210” Extra Brut Blanc de Blancs Champagne @ \$37.99 per bottle

This is a great bottle to share over dinner, and I love it with seared scallops as it brings out the sweetness in the shellfish. Since this is all Chardonnay and has absolutely no sugar, I don’t recommend it for a large group unless you know they like very dry Champagne. I find it to be in great balance, with the bright, chalky minerality of the Mesnil fruit countered by the more exotic fruit of the Montgeaux vineyards. This Champagne is dry as dry can be, and all the more tasty for it! —*Gary Westby, K&L Champagne Buyer*

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

\_\_\_\_\_ Bottle(s) of 2007 Curto Ikano Rosso, Sicily @ \$24.99 per bottle

One of the wines that stood out for me was the 2007 Curto Ikano, a blend of 50% Nero d’Avola, 40% Merlot and 10% Syrah. I found this wine very spicy, balanced with a supple texture yet not fat. It was surprisingly elegant. I suggest you decant the Ikano at least half an hour ahead of time and then let it sit in your glass for a bit.

\_\_\_\_\_ Bottle(s) of 2008 Col d’Orcia Rosso di Montalcino @ \$13.99 per bottle

The first Brunello I ever had was the 1975 Col d’Orcia Riserva. When I bought it I was told to open it the day before I wanted to drink it. I’m glad I followed the advice. Just out of the bottle it was really disappointing but after a day—Holy Cow! So bring out the decanter and let this wine aerate for a couple of hours and you’ll love it. I would also suggest having this with food, especially something hearty (but not tomato sauce). Go for a classic Tuscan ragu, béchamel lasagna or a grilled steak.

\_\_\_\_\_ Bottle(s) of 2006 Belisario Rosso Riserva San Leopardo @ \$21.99 per bottle

Lingering on, this wine has a significant palate presence but with only 13% abv it isn’t about heaviness. This wine remains in your memory, weightless but obviously evident. As much as I like to just drink this wine, a food pairing would be, well, better. The wine’s flavor spectrum is so versatile that beef, pork, lamb, game birds, wild mushroom dishes, and aged cheeses would all be a delight.

\_\_\_\_\_ Bottle(s) of 2008 Marchesi de’ Frescobaldi “Tenuta Castiglioni” Tuscany @ Please Inquire

The 2008 Tenuta di Castiglioni is 50% Cabernet Sauvignon, 30% Merlot, 12% Cabernet Franc and 8% Sangiovese, and it really is delightful. You might expect it to have all of the hallmarks of a flashy, sweet and ripe Cabernet-dominated recipe but it really has more of an Italian flair, with more elegance and length. Suppleness is expressed

more than ripeness and power. This wine will age well for another five to eight years. It pairs well with grilled meats, especially if you can add a little porcini mushroom to the dish.

\_\_\_\_\_ Bottle(s) of 2008 Belisario Verdicchio di Matelica “Cambrugiano” Riserva @ \$23.99 per bottle  
Belisario is a cooperative that started in 1971. Each of its wines comes from a designated vineyard; they do no bulk blending and allow each wine to have its identity. This wine, the 2008 Belisario Verdicchio di Matelica “Cambrugiano” Riserva, is fermented in stainless steel and then aged in French barriques for a year. The Cambrugiano is a wine I like to give to folks who like Chardonnay. It has flesh and power yet still great balance and depth. I hope you enjoy it as much as I do.

## Premium Wine Club Previous Offerings

\_\_\_\_\_ Bottle(s) of 2010 Tablas Creek “Patelin de Tablas” Rouge Paso Robles @ \$15.99 per bottle  
This wine is very similar to a Châteauneuf-du-Pape in style and make-up. It comes from seven vineyards located throughout Paso Robles, with each grape varietal imparting its own unique qualities. The Syrah adds dark fruit, minerals and spice while Grenache adds brightness, red fruits and acidity. Mourvèdre gives meatiness and structure and a small portion of Counoise adds complexity. These grapes combine into one great bottle of red wine. The Patelin de Tablas oozes dark red and black fruits with crisp acidity, spice notes and just a hint of oak. This wine is mouth-wateringly good. Pair it with pizza, pasta or any dish that deserves a fabulous red wine. 91 points, *Wine Spectator*.

\_\_\_\_\_ Bottle(s) of 2007 Burgess Merlot Napa Valley @ \$14.99 per bottle  
On the nose the 2007 Burgess Merlot evokes aromas of blueberries, black cherry, hints of mint and subtle spice notes while on the palate it displays flavors of cranberry, black cherry, milk chocolate and a touch of dried herbs. The finish is complex with the effortless mingling of fruit, tannins and acidity, giving both weight and lift and a 30-second finish. This is the Merlot to serve to friends who say they don't like Merlot. Because this wine is so full-bodied I recommend decanting or opening and letting it breathe for at least an hour or two before drinking.

\_\_\_\_\_ Bottle(s) of 2009 Potel-Avion Chénas @ \$14.99 per bottle  
This is made in the traditional Burgundian method, with no carbonic maceration. The combination of a terrific vintage and old-vine complexity results in a wine with bright, open fruit at the front. This wine is aged for ten months in oak barrels (another traditional technique, now largely abandoned in favor of cheaper modern production methods). The result is a wine with rich, spicy, layered flavors and a terrific finish.

\_\_\_\_\_ Bottle(s) of 2008 Iron Horse “Unoaked” Chardonnay, Green Valley @ Please Inquire  
This is a classic example of unoaked Chardonnay. On the nose it has notes of pear, grapefruit and wet stone. On the palate the wine displays copious amounts of bright fruit with flavors of pineapple, orange and lime mixed with hints of mineral and stone. The wine displays gorgeous fruit with racy minerality, making it perfect to pair with summer salads, grilled chicken or rich seafood.

\_\_\_\_\_ Bottle(s) of 2009 Les Hauts de Lalande, Pays de La Cite de Carcassonne @ \$13.99 per bottle  
This is a delicious blend of 50% Syrah, 20% Cabernet Sauvignon, 20% Petit Verdot, and 10% Merlot. Alex and I fell in love with this as soon as we tasted it. It is a sexy wine, with an intense fruity and floral bouquet mixed with peppery spice and vanilla oak. A true expression of the Syrah grape gives sweet, spicy flavors, while the Merlot brings out fresh cherry notes. Ample and full-bodied on the palate, this has sweet silky tannins and a long, clean finish. Perfect to serve with duck confit or a delicious cassoulet. I am buying a case for our home. —*Clyde Beffa*

\_\_\_\_\_ Bottle(s) of 2009 Acon Roble Ribera del Duero @ \$13.99 per bottle  
The 2009 Acon Roble represents the roble style well, with juicy blackberry and plum flavors bolstered by a hint of toasty wood notes. It's an ideal compromise between the more immediate, softer tasting fruit of a joven wine and the barrel-marked charm of a crianza. Enjoy this wine the way they do in the region: Serve it with grilled lamb, perhaps with some potatoes on the side. You can hold the veggies—Spaniards of this area don't have time for vegetables. —*Joe Manekin, K&L's buyer of Spanish wines*

\_\_\_\_\_ Bottle(s) of 2008 Peterson Dry Creek Valley Zinfandel @ Please Inquire  
This has seductive aromas of rich, dark fruit and toasty oak. On the palate it has fresh, juicy blackberry, dark cherry

and raspberry flavors, and notes of toasty mocha and chocolate nicely accented by a touch of vanilla and orange peel. The finish is long and lush, seamlessly integrating the rich fruit and oak while never losing its sense of balance. This Zin goes great with pizza, pasta and any other dish that calls out for a hearty, fruit-driven red.

\_\_\_\_\_ Bottle(s) of 2008 Casa Lapostolle “Cuvée Alexandre” Chardonnay, Apalta Vineyard, Colchagua Valley, Chile @ **Super Special \$12.99 per bottle**

This is a bright yellow in the glass with subtle hints of green. The nose displays elegant aromas of sweet citrus fruit, white flowers, tropical fruits and subtle spice. The palate is alive with pear, apple and fig fruit nicely framed by piecrust, brioche and hazelnut accents. This richly layered and textured Chardonnay will pair well with chicken, fish or a cheese plate. 90 points, *Wine Spectator*.

## Best Buy Wine Club Previous Offerings

\_\_\_\_\_ Bottle(s) of MV Bookwalter “Subplot” #25 Washington @ \$9.99 per bottle

The MV Bookwalter Subplot #25 offers aromatics of French toast, plums, red and black berries, vanilla, cinnamon, sweet resin and subtle nuances of graphite. On the palate the wine displays a full body with flavors of dates, figs, plums, red and black cherries, dashes of cola and sweet cooking spices. Yes, all of these elements reveal themselves throughout this multi-layered wine. The finish is long and smooth with hints of oak and dark berry fruit nicely accented by the vibrant acidity and natural sweetness of the wine. This is the perfect daily drinker and is versatile enough to pair with pizza, pasta, red meats and hearty chicken dishes.

\_\_\_\_\_ Bottle(s) of 2010 Kalinda Sauvignon Blanc Sonoma Valley @ \$9.99 per bottle

Probably our best domestic Sauvignon Blanc yet for our Kalinda label. And it should be, as it comes from the most famous old-time Sauvignon Blanc producer in California. The wine is crisp and clean on the palate, with brisk grapefruit, guava, melon and lemon-lime flavors displaying mouthwatering verve, plus hints of pineapple and kiwi fruit on the long, refreshing finish. While this classic Sauvignon Blanc makes a wonderful apéritif, it also is delightful with a wide range of foods. —*Clyde Beffa*

\_\_\_\_\_ Bottle(s) of 2010 Domaine Begude Chardonnay “Terroir” Haute Vallée de l’Aude IGP @ \$9.99 per bottle

This bright Chardonnay with just a touch of spice exhibits plenty of zesty citrus freshness coupled with apple, pear and ginger notes. It is the perfect wine to enjoy on its own after a long day’s work, or with a wide range of fish, salad or poultry dishes. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

\_\_\_\_\_ Bottle(s) of 2008 Domaine de la Janasse “Terre de Bussiere” Principauté d’Orange Vin de Pays Languedoc Roussillon @ \$9.99 per bottle

This is a blend of 55% Merlot, 25% Syrah, 10% Grenache and 10% Cabernet Sauvignon aged for 12 months in French oak barrels of which 33% are new. This is a very tasty wine that can easily become your new daily house red or go-to party wine that you can buy by the case. The nose is a subtle mix of black fruits, bakers chocolate and hints of tobacco with a palate that displays black cherries, chocolate, mineral, mint and hints of tobacco. This wine is fleshy and fat with a full-bodied mouth feel and a deceptively seductive and long finish. Pair this wonderful little red bargain with mushroom dishes, pork or veal, or enjoy it on its own as you unwind from the day’s events.

\_\_\_\_\_ Bottle(s) of 2010 Hugues Beaulieu Picpoul de Pinet @ \$8.99 per bottle

This bite-y white is textbook Picpoul, a wonderful introduction to the varietal and style of this wine. Clean, refreshing and oh so light, the 2010 Hugues Beaulieu exhibits green apple and lime zest aromatics, coupled with a zippy mineral core on the palate. Enjoy now and often as a cool, bright vinous pick-me-up, or with your next platter of fruits de mer! —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

\_\_\_\_\_ Bottle(s) of 2009 La Coterie “Seguret” Côtes-du-Rhône-Villages @ \$10.99 per bottle

This juicy red Rhône is from the outstanding 2009 vintage and Clyde Beffa calls it “a knock-out.” A deep cherry red color, this Grenache-based wine is dominated by very ripe black fruit notes (blackberries, blackcurrant), forest floor, and spices on the nose. On the palate, hints of black fruits, liqueur and fine spices such as anise abound. Enjoy this now and over the next five years with grilled steak, prime rib roast or hearty winter stew. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

\_\_\_\_\_ Bottle(s) of 2010 Kirkham Peak Marlborough Sauvignon Blanc @ \$9.99 per bottle  
The bouquet offers passion fruit, lime blossom, pink grapefruit and freshly cut red bell pepper. On the palate, tropical fruits come into play with a creamy round texture supported by juicy, lively acidity that leads to a refreshing long finish. —*Jim Chanteloup, K&L Wine Buyer for Australia/New Zealand/South Africa*

\_\_\_\_\_ Bottle(s) of 2010 Paripaso Paso Robles Cabernet Sauvignon @ \$8.99 per bottle  
The 2010 Paripaso Paso Robles Cabernet Sauvignon is a deep purple color in the glass with hints of black plums, anise and chocolate notes. The wine displays hints of blackberries, plum, dark spice, black licorice and molten rock flavors with hints of oak. This wine is full-bodied and vibrant with rich, dark fruit and a deep, long finish. If you're a fan of big Cabs, this is the wine for you. Pair this wine with a steak or some other hearty cut of red meat.

\_\_\_\_\_ Bottle(s) of 2009 Château Lamothe Vincent Bordeaux AOC @ \$10.99 per bottle  
The 2009 Lamothe Vincent Bordeaux AOC comes from a family-owned property that has a four-generation history of family involvement. The wine is almost black in color with crimson red edges in the glass. Aromas of spice, black cherry and blackberry waft from the glass. The palate has a kaleidoscope of flavors including black fruits, cassis, crushed strawberries and licorice. Full-bodied with good toast and fine tannins, this wine is amazingly seamless for such a meager price. Enjoy this wine with hearty meats or a gourmet pizza—or enjoy it on its own.

\_\_\_\_\_ Bottles of 2006 Brassfield “Eruption” Volcano Ridge Vineyard, High Valley @ **Super Special \$6.99 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.

### ***Six-bottle Club Pack for Dry-Champagne Lovers 2011***

This six-bottle pack includes some of the raciest, driest Champagnes we have featured in the Club. You get two bottles of each of the **Philippe Gonet “3210” Extra Brut Blanc de Blancs Champagne**, the **Leclerc Briant “Extra Brut” Champagne** and the **Fluteau “Cuvée Reserve” Brut**. Together these would cost \$243.94, already a great deal, but Club members may purchase this special half case for just \$179.99 while they last. The Gonet is the driest of the lot, all Chardonnay with no dosage. It's perfect with sushi. The Extra Brut from Leclerc is racy as well, but rounder from the red fruit in the blend and the warm slopes of Cumieres where it was grown. The Fluteau is mostly from the Aube, and round enough to serve on its own as an apéritif. —*Gary Westby, K&L Champagne buyer*

### ***2011 Signature Red Club Six-pack #1***

An amazing deal, the Signature Red Club 6-pack #1 includes a bottle each of **2007 Alysian “Starr Ridge” Pinot Noir**, **2005 Saddleback Cabernet Sauvignon Napa Valley**, **2007 Antinori “Bruciato” IGT**, **2005 Bodegas Ramos Paul Red Spain**, **2006 Paradigm Merlot Napa Valley** and lastly the **2008 Château Vaudieu Châteauneuf-du-Pape**. These six bottles bought separately would be \$187, but with your wine club special price you'll pay only **\$119.99**, a savings of almost \$70! This deal won't last for long so you'd better not wait.

### ***2011 Signature Red Club Six-pack #2***

Perfect for the holidays is the Signature Red Club 6-pack #2. If you were to buy these wines individually off the shelf your price would be \$161.94 but with your wine club discount you save over \$50 and pay only **\$109.99**. The six-pack includes **2006 Emblem Cabernet Sauvignon Napa Valley**, **2006 Maranet Syrah Russian River**, **2007 Monteviejo Bicentenario**, **2008 Moulin de Gardette Gigondas**, **2008 Chante Cigale Châteauneuf-du-Pape** and **2005 Schweiger Cabernet Sauvignon**.