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Dear K&L Wine Club Members,

When I last sat down to write the newsletter, my SF Giants were in the first round of the playoffs, on the verge of elimination down two games to none. You know the story—they showed a lot of heart and fortitude and came back to win it all once again! Now that's over I can focus 100% on our wine deals.

Our Signature Red Club is all about Napa Valley this month with two fantastic red wines that will remind you why you love Napa reds. Both of these wines have everything you could ever want from a red wine: dark, rich fruit, depth, power, harmony, elegance and a great finish. We start off with the 2008 Keenan Merlot which makes you forget everything you ever knew about California Merlot; it feels like a fine wine from either Pomerol or Saint-Emilion in Bordeaux. Next we go with a small producer that I have wanted to put into the Club for a while now. With the 2008 Levendi "Symphonia" Cabernet Sauvignon Napa Valley I finally got my chance. It is a deliciously balanced wine that embodies everything you love about a Napa Valley Cabernet Sauvignon.

The Premium Club this month goes all red, which it is known to do from time to time especially during colder months. Both wines this month are imports. Argentina is known for the Malbec grape and our first wine is the 2009 Monteviejo "Calypso" Malbec, a gorgeously fruited wine. It puts everything that is great about Malbec into a glass for you to enjoy. Next up is a wine from the stupendous 2010 Burgundy vintage. The 2010 Potel-Aviron Côte du Brouilly "Vieilles Vignes" Cru Beaujolais is a beautiful red wine displaying gorgeous red fruits and pretty floral aromas. When Burgundy has a great vintage such as 2010, the wines sing with perfectly delineated fruit and balance.

The Best Buy Club is all about that perfect glass of wine to enjoy on a daily basis without breaking your budget— a daily glass with an extra special feel. This month's two great easy-drinking, food appropriate Best Buy Club wines are guaranteed to bring a smile to your face. First is the 2010 Domaine de Chambert Chardonnay, a wonderfully proportioned wine that displays pretty fruit and has slight hints of oak but remains perfectly balanced and approachable. Our next wine is the fruit-driven 2011 Paripaso Cabernet Sauvignon Paso Robles, an easy-drinking and fruit-packed Cabernet Sauvignon.

December is of course a Champagne Club month, and the club brings you two perfect wines to help get your holiday celebrations started. We start with the Michel Lorient Brut Rosé, a beautiful and tasty rosé—you can't help but smile as you drink this amazing elixir. Next we have Fleury "Cuvée Robert Fleury" Brut Champagne — so great, Mr. Fleury named it Fleury twice! Rich, toasty and powerful, this is a big Champagne for your next big party.

*Abbondanza!* We have another embarrassment of riches in our Italiano Club. Like the Signature Red and Premium Clubs, the Italiano Club has two red wines this month, to help you fight the winter cold. We have the 2011 Torre in Pietra "Elephas Rosso," an amazing blend of Montepulciano, Sangiovese, and Cesanese that is sure to delight. We also have a knock-your-socks off Dolcetto that will pair perfectly with your next dish of pasta. The 2010 E. Pira Chiara Boschis Dolcetto d'Alba absolutely sings from the glass. It shows the heights that Dolcetto can achieve while retaining its classical, rustic feel.

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

# Signature Red Collection Wine Club

## 2008 Keenan Merlot Napa Valley

Merlot isn't cool? That's what we've been told for the last few years by movies and by our friends who will only swill Pinot Noir and Cabernet Sauvignon. But of course it is much cooler to like something for what it is, rather than liking something else just to be cool. Merlot does have to shoulder some of the blame, or more accurately, Merlot producers do. Some producers planted the grape in the wrong terroir and some made it in a wannabe Cabernet style, so it wasn't getting enough chance to stand on its own and at its best. The 2008 Keenan Merlot helps to break the mold. This estate-grown Merlot displays spectacular fruit, great body and balance. It is easily one of the better Merlots to come out of Napa Valley. If it is cool to like great wine then it is cool to like this Keenan Merlot.



*Keenan Winery is on Spring Mountain Road in St. Helena.*

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

## 2008 Levendi "Symphonia" Cabernet Sauvignon Napa Valley

Unfortunately, Napa Valley has become associated lately with very high prices for some very mediocre wines. That's why we were so excited to stumble across the 2008 Levendi "Symphonia" Cabernet Sauvignon Napa Valley. The 2008 Levendi is great! From the very first sniff of the wine I knew we had something very special in the glass, and once the wine hit my lips I was instantly assured that we did indeed have our second Signature Red Club selection for the month of December. It is rare nowadays to taste a wine from Napa Valley that truly outperforms its price, but this wine does it.



*Levendi winemaker Alison Doran.*

The 2008 Levendi "Symphonia" Cabernet Sauvignon Napa Valley comes from two vineyard sources located in Napa Valley. One vineyard is in the Oak Knoll District (a hotbed for Cabernet Sauvignon) and the other is in Rutherford. This wine was aged for 20 months in French oak, of which 40% was new. The first aromas that spring from the glass are cherry kirsch and milk chocolate; then subtle aromas of rosemary, earth and smoke complete the beautiful nose. The palate is packed and starts off with great verve and energy. It displays flavors of black cherry, blackberry, milk chocolate and spice with good acidity, balance and structure. The wine is balanced and harmonious with fruit packed in and a long, silky finish. I enjoyed drinking this wine as much as any under-\$30 wine that I have tasted this year. This wine can be paired with any rich red meat or enjoyed on its own as a hedonistic treat.

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

# Premium Wine Club

## 2009 Monteviejo Calypso Malbec Mendoza

DAYYY-O! Day-ay-ay-o! While we have yet to uncover the reason for the West Indies-themed name of this Malbec, we're fairly certain that the quality of the wine will have you singing its praises. After tasting multiple cuvées in successive vintages, we have come to recognize that if Monteviejo is the winery and Malbec is the grape variety, a wonderfully drinkable, polished wine, one that delivers rich fruit and lots of pleasure at table, will be the result. The 2009 Calypso is no exception, showcasing a typically Malbec nose of red plums and mixed berries. It then leads to a lush palate, full of ripe fruit, a hint of violet, discreet minerality and just enough oak to add some gentle spice and structure.

Monteviejo is located in the Uco Valley area of Vista Flores; the biggest nearby town would be Tunuyán and it is well south of the town of Mendoza. Here, in this slightly rugged location in the Andes foothills, the landscape and Malbec grape are Argentinean. But Monteviejo, with Bordelaise businesswoman Catherine Péré Vergés at the helm, is *très français*. From their state-of-the-art, gravity-flow winery, to their well-coopered oak barrels, to their elegant wines and even their unfinished, French-language-only website, it's all very French! The Monteviejo wines continue to represent great value, and they rank among our customers's favorites. Enjoy this with some nice grass-fed beef. That's a very Argentinean match for this Argentine wine with French accent. *Wine Advocate* gave this wine 90 points. —Joe Manekin, *K&L buyer of wines from Spain, Argentina & Chile*



*Monteviejo's facilities in the Mendoza area. Monteviejo uses French techniques and state-of-the-art equipment to make wine in Argentina.*

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

## 2010 Potel-Aviron Côte de Brouilly "Vieilles Vignes" Cru Beaujolais

At Potel-Aviron, Stéphane Aviron has adopted an almost radical return to tradition, with sustainable viticulture, extremely old vines and classic Burgundian techniques. His cru Beaujolais wines drink like fine Burgundy. By focusing on the Beaujolais village crus—the best sites for unique, expressive wines—and by finding old parcels of vines, Aviron creates very expressive, age-worthy wines. He relies on a combination of traditional and new methods, including organic and biodynamic vineyard management.

This bright and attractive wine has a nose of black cherry and some *sous-bois* (forest floor) notes. It comes from vines of more than 50 years of age, grown on the steep slopes of an extinct volcano. Côte de Brouilly is one of the smaller of the crus.



*Winemaker Stéphane Aviron, seen here discussing vineyard parcels in Burgundy, comes from a family of Beaujolais wine growers.*

It's not seen as often, but it has more drive and less earthiness than its larger cousin, Brouilly. On the palate this shows bright acidity, crunchy red fruit notes, and notes of wild cherry. We found the 2010 particularly delicious; we loved the intensity and the fruit. It's a terrific match for a holiday meal, but will also age very well in your cellar. —*Keith Wollenberg, K&L Burgundy Buyer*

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

## Best Buy Wine Club

### 2011 Paripaso Cabernet Sauvignon Paso Robles

I first discovered this little gem of a producer last year. We put the 2010 Paripaso Cabernet Sauvignon in the Best Buy Club, and it was a hit! I was apprehensive before tasting the 2011, because I've seen my fair share of one-hit wonders in the wine world. Luckily, the 2011 is a very nice follow up. I am sure that if you were a fan of the 2010, you'll be a fan of this 2011.

Paso Robles has had one of the more interesting stories in the wine business over the past ten years or so. The popularity of wines from along the Central Coast exploded thanks to the "Sideways" Pinot Noir phenomenon; Chardonnay and Syrah also developed pretty good followings and reputations, though to a lesser extent. Vineyards seemed to pop up on a daily basis, and the growth in Paso Robles followed a meandering path similar to that of Sonoma. In Paso Robles there's much more of a farmer mentality and they've chosen to grow for the most part Rhône varietals (Syrah, Mourvèdre, Grenache, Viognier, Rousanne, Marsanne) along with Cabernet Sauvignon and Zinfandel. All of these grape varietals thrive in the area's rocky soils and hot summer days. In many ways Paso Robles is just starting to hit its stride as a wine region, with many notable producers fashioning great wines that are still very affordable by California standards. Nowadays you can feel very comfortable ordering a bottle of Paso Robles wine off a wine list, confident that you will get a wine of good quality.

The 2011 Paripaso Cabernet Sauvignon Paso Robles is delicious. The wine starts off with a full-throttle nose of black raspberry, blackberry and hints of chocolate and earth while the palate is a gorgeous display of red berry, sweet strawberry, milk chocolate and hints of earth and minerals. The wine has subtle hints of oak but is more about the fruit and supple tannins, which make it super accessible and very easy drinking. Enjoy this wine with pizza, grilled meats or pasta.

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

### 2010 Domaine de Chambert Chardonnay, J d'Alibert, IGT Pays d'Oc

Everyone at K&L knows I am not a big fan of oaky, full-blown, butterscotch-y Chardonnays. I find them too ponderous to enjoy with a meal. But in fact our biggest selling Chardonnay from California happens to be in that style. (I will not divulge the winery.) I guess I'm in the minority, but that is the wine business.

The South of France has been, for the last ten years, a good source for value Chardonnay. Though these southern French wines do not have the complexity of Chardonnay from the Burgundy region, they are far less expensive. On May 16 of this year, Alex and I tasted a delicious Chardonnay from the south of France, and here it is. The Domaine de Chambert has that richness and full-throttle style that I just mentioned I do not usually care for—but it also has fine acidity, which cuts through that oak and fruit. With its excellent balance on the palate, this wine appeals to me and it will also appeal to all of those oak lovers. If you prefer your Chardonnay on the crisp side, chill this wine well; if you like a richer texture, serve it a bit warmer. This is an excellent wine to serve with lobster or cracked crab dipped in lemon/butter mix. It's a wine to enjoy in the next year. —*Clyde Beffa Jr.*

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

# Club Italiano

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

## 2011 Torre in Pietra “Elephas Rosso”

I met Filippo Antonelli in Verona at Vinitaly about eight years ago, at a dinner with his importer. Although Filippo has done thousands of dinners introducing his wines, there was something fresh, real and unrehearsed about his approach. He has a quiet, noble reserve yet a sparkle in his eye and when he senses who you are he can let loose with the best of them. I always knew him just as a producer of Sagrantino di Montefalco, an Umbrian wine, but he lives in Rome and commutes, staying in Umbria a couple of nights a week. It wasn't until last year that I found out he had another winery, closer to Rome.

Not sure how it had slipped his mind to mention this other winery, but on a September 2011 trip I decided to see what was going on, and visited the Castello di Torre in Pietra. The winery is just a couple dozen kilometers northwest of Rome, and only a 15-minute drive from the airport.



Workers digging cellars into a chalk cliff, Torre in Pietra.

Although this isn't a famous wine region, I found the wines thoroughly charming, and stylistically about as far as you could get from the über powerful, tannic Sagrantino. Filippo showed us around the historic winery and the Castello. I saw a decided difference from what you'd see in Tuscany, Piedmont, Friuli or the Alto Adige. In Italy of course, each area is unique. In Torre in Pietra, the cellars are dug deep into a chalk cliff and through a fossil bed. Those fossils are where this wine got its name; *Elephas* is the genus of elephants.

The wine is blend of predominantly Montepulciano and Sangiovese with a dose of Cesanese, a local Roman variety. The wine sees no oak; it just spends a few months in cement tanks to come together. It offers a subtle, elegant and smooth presence on the palate, delicately aromatic but with character. It is ideal with grilled chicken or rabbit cacciatore dishes. Experiment on your own!

**Your re-order price for this wine as a club member is: \$20.99 per bottle.**

## 2010 E. Pira Chiara Boschis Dolcetto d'Alba

The fame of Barolo and Barbaresco has made the Langhe Hills into the top destination for Italian wine geeks. Especially at this time of year, during white truffle season, they descend on the region's countless high-quality restaurants and drink oceans of the famed Barolo and Barbaresco. But the locals don't drink Barolo every day. They sit down most nights with their workhorse, everyday Dolcetto.

Dolcetto has had a curse on it for decades, after some early wine writer dubbed it the “Beaujolais of Piedmont.” Nothing against Beaujolais, but it ain't no Dolcetto! That image stuck with Dolcetto, and along with literal translations of its name as “little sweet one,” made it one of the least sought-after wines from the region. It's a good thing it was what the locals drank—that kept it in production. The mid 1970s started a burst of quality and experimentation, which sometimes failed and sometimes didn't.

I find that sometimes winemakers have the look of their wines. In the case of Chiara Boschis, it is absolutely true. Chiara's warm, effusive smile is reflected in her wines. Barolo is inscrutable at best and sometimes has mouth-



Winemaker Chiara Boschis.

searing tannins; it's as difficult a wine to understand as there is. Chiara's Baroli seem Zen like, placid reflections of the sun shining on her vineyards. And her 2010 E. Pira Chiara Boschis Dolcetto d'Alba is just delicious. It is dark, boldly aromatic and full on the palate, with a long finish. I love drinking Dolcetto on cold nights with rustic Piemontese-styled dishes. Polenta is a staple in this area and with grilled sausage, it's a meal all by itself. Then there's the woody aroma of Porcini mushrooms with pasta or in a risotto... well, I could be talked into that as well. Enjoy the wine!

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

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

The weak euro has been a great boon to the Champagne Club and this month we are celebrating with another top-quality pair of very interesting Champagnes. Last shipment we were able to do two vintage bottles, and this month we have a rosé and a barrel-fermented, biodynamic exotic. These Champagnes are from two corners of Champagne, the rosé from the far western part of the Marne and the other from the southernmost part of the whole region. I hope you enjoy them both!

### Michel Lorient Rosé Brut Champagne

I love rosé Champagne for festive holiday meals. It goes so well with all of the fixings, we always have it when we gather the family around the table. The Michel Lorient Rosé Brut Champagne is all estate grown and composed of 45% Meunier, 35% Chardonnay and 20% red wine from Lorient's special Pinot Noir vineyard. It is based on the 2008 harvest with a little bit of the reserve wines from 2007, and has 11 grams per liter of dosage. It has a very pretty strawberry color and an expressive nose of clean, ripe red fruit and a touch of cinnamon. Soft and pleasant in the mouth, this is quite delicate and balanced rosé with a touch of good Lorient spice. This has plenty of depth for such an easy-to-like wine.

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



*Michel Lorient surveys his vines from his mountain bike.*

### Fleury "Cuveé Robert Fleury" Brut Champagne

We have had Fleury's entry-level Champagne, the Carte Rouge, in the club previously. Because of the currency and a generous deal from the Fleury family, we managed to get the Fleury "Cuveé Robert Fleury" Brut Champagne for this month. This is the most complex, layered and exotic Champagne that we have offered in the club so far. It is a barrel-fermented blend of one-third each Chardonnay, Pinot Blanc and Pinot Noir. Pinot Blanc is a real rarity in Champagne; it only exists in a few spots in the Aube. This is a rich, toasty



*The Cuveé Robert Fleury is all barrel fermented.*

powerful wine, and is best enjoyed with paté as a first course. Mr. Fleury is the pioneer of organics in Champagne, and has since 1992 been certified by both Demeter and Ecocert. If you like Champagne on a grand scale, this is certain to impress!

**Your re-order price for this wine as a club member is \$39.99 per bottle.**

## Re-order Form

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

### *Shipping Rates Going Up*

Unfortunately, due to significant rate increases across the board from both UPS and FedEx, the shipping charges on your Club shipments are going to rise slightly. After numerous rate increases that we absorbed and did not pass along, we are finally at a point where we have to adjust the rates that we charge. Thank you for your business. —*Alex Pross, Wine Club Director, K&L Wine Merchants*

## Signature Red Club Previous Offerings

\_\_\_ Bottle(s) of 2009 Hall Cabernet Sauvignon Napa Valley @ Please Inquire

The 2009 Cabernet wines have gorgeous aromatics, wonderful depth, great purity of fruit and smooth tannins. From the very first whiff of the glass, the 2009 Hall Cabernet Sauvignon shows all of the qualities listed above and more. It starts out with a seductive nose of spice, black plum, black licorice and crème de cassis, and then on the palate displays flavors of blackberries, plum, black licorice, hints of earth and chocolate notes. It is dense, full, complex and layered with a smooth, harmonious finish. This is one of my all-time favorite Wine Club selections. You can pair it with filet mignon or any other meat dish that requires a full-bodied, rich Cabernet Sauvignon.

\_\_\_ Bottle(s) of 2009 Sequana Russian River Valley Pinot Noir@ Please Inquire

The wine starts off with a seductive nose of red berry fruit, floral aromas and subtle hints of spice and oak. The palate gently caresses with wild strawberry, cola and red cherry fruit notes mixed with cinnamon and spice. The finish is vibrant with good energy and balance without being overripe or acidic. Balanced and fruit-driven and is ready to be enjoyed now and paired with wild salmon, pork or a duck breast.

\_\_\_ Bottle(s) of 2009 Sequoia Grove Napa Valley Cabernet Sauvignon @ Please Inquire

Intoxicating aromas of blackberry kirsch, black plum, bakers chocolate, mocha and spice make this wine irresistible! The palate is a tapestry of dark berry fruit, mocha and milk chocolate flavors with fine tannins and a smooth, very long finish. This wine is flat-out delicious and should be paired with a nice grilled filet mignon or just enjoyed on its own, shared with a group of friends.

\_\_\_ Bottle(s) of 2005 Clarendon Hills “Blewitt Springs” Grenache @ Please Inquire

This absolutely explodes from the glass with aromas of black fig jam, cocoa bean, Asian spice and racy raspberry notes. The palate is a dense and lively array of raspberry, lavender, fig and plum with seamless tannins, sweet oak and a lush,

long finish. Drinking perfectly right now, this would be ideal with lamb or roast duck. It received 93 points from Stephen Tanzer, 92 from *Wine & Spirits Magazine* and 91 from both Robert Parker and *Wine Spectator*.

\_\_\_\_ Bottle(s) of 2005 Clarendon Hills Hickinbotham Grenache @ Please Inquire

This wine displays a much higher-tone fruit that is distinctly red while the Blewitt Springs is much more of a black fruit expression. On the palate the Hickinbotham Grenache is livelier with much more racy red fruit and spice and a softer, more pliant finish. This wine will pair well with wild salmon, pork and veal dishes. This wine received 93 points from Robert Parker, 92 from both *Wine Spectator* and Stephen Tanzer, and 90 from *Wine Enthusiast*.

\_\_\_\_ Bottle(s) of 2009 Bodega Mas Alta Artigas Priorat @ \$23.99 per bottle

In this 2009 Bodega Mas Alta Artigas Priorat, rich, chewy berry fruits betray a hint of Cabernet Sauvignon's red fruit and subtle herbal tones, which add interest to the wine and would make it a natural with grilled steak or lamb garnished with thyme and rosemary—herbs that grow wild in the region. This wine received 92 points from Robert Parker's *Wine Advocate*. —Joe Manekin, K&L buyer of Spanish, Portuguese and Latin American Wines

\_\_\_\_ Bottle(s) of 2010 Merryvale Pinot Noir Carneros @ Please Inquire

The 2010 Merryvale Pinot Noir Carneros is dark ruby red in color and starts out with subtle hints of violet while aromas of dark red cherry, wild strawberry, black tea, cardamom, fresh earth, floral notes and toasted marshmallow rise seductively from the glass. The palate displays plenty of energy, bright and focused, with flavors of cherry, cranberry and lingering hints of toasty oak. Pair this wine with wild salmon and beet salad.

\_\_\_\_ Bottle(s) of 2006 Robert Young "Red Winery Road" Cabernet Sauvignon Reserve, Alexander Valley @ Please Inquire

The wine starts out with an intoxicating nose of black raspberry, mocha, baker's chocolate and hints of herbs. On the palate the wine displays red cherry fruit, milk chocolate and subtle spice with nice oak accents and fine-grained tannins. It is full and rich but still very smooth and harmonious thanks to its soft, supple tannins and good acidity. It can age gracefully for the next five to fifteen years, or you can decant and enjoy it now with a nice steak.

\_\_\_\_ Bottle(s) of 2009 Buehler "Estate" Cabernet Sauvignon Napa Valley @ Please Inquire

The 2009 Buehler starts off with aromas of black plums, scorched earth and hints of tobacco. On the palate the wine is densely packed with black fruits, chocolate notes, spice and super-smooth tannins. This wine is so silky that it feels light even though it is very full-bodied, rich and powerful. If you're looking for the quintessential California Cabernet Sauvignon then your search has ended. Enjoy! This wine can age for ten-plus years but why wait? It is delicious now and should be enjoyed with any roasted red meats or a hearty pork dish.

\_\_\_\_ Bottle(s) of 2004 Bodegas Poesia "Poesia" Lujan de Cuyo, Argentina @ \$24.99 per bottle

This wine's rich, sweet, ripe fruit and extravagant notes of spice may be tempting now, but we have it on record that these wines age well for a handful of years. Last year, for example, we enjoyed the 2003 vintage in its eighth year. This 2004 garnered 91 points from Robert Parker, and 92 points from *Wine Enthusiast*. — Joe Manekin, K&L Spanish, Portuguese & Latin American Wine Buyer

## Premium Wine Club Previous Offerings

\_\_\_\_ Bottle(s) 2010 DeLoach "Cool Coastal Vineyards" Russian River Valley Chardonnay @ \$14.99 per bottle

California meets Burgundy. This wine begins with a nose that reveals hints of lemon oil and peach, pear and melon accents. The palate reveals a racy combination of lemon peel, vanilla and nutmeg while blending in good acidity and hints of oak. This wine feels like California Chardonnay made with a French Chablis sensibility. Pair it with roast chicken, or gorgonzola and candied walnut salad. 90 points, *Wine Enthusiast Magazine*.

\_\_\_\_ Bottle(s) 2008 Buena Vista "The Count Founder's Red Wine" Sonoma @ \$14.99 per bottle

The 2008 Buena Vista "The Count Founder's Red Wine" Sonoma is a blend of Merlot, Syrah and Zinfandel aged 16 months in Hungarian, American and French oak barrels. The wine is a deep purple in the glass with aromas of blackcurrant and hints of espresso. On the palate the wine is full-bodied with gobs of dark fruit like black plums, black cherry, crème de cassis and hints of chocolate. This wine is seductively smooth with lavish oak and a finish that goes on and on. Pair it with a grilled pork chop or braised beef, or be a hedonist and enjoy it on its own.

\_\_\_\_\_ Bottle(s) of 2011 Conundrum California White @ Please Inquire

From the second you pour the first glass, this wine invites you in with intriguing aromas of green apple, tangerine and honeysuckle blossoms. The taste is best described as exotic; layers of peach, apricot nectar, green melon and pear are overlaid with subtle notes of citrus zest and spicy vanilla. A round, rich mouth feel supported by fresh acidity brings the complexities of this wine into balance. It is wonderful as an apéritif served on a warm day to family and friends, and you can also pair it with a wide array of flavorful dishes and cuisines.

\_\_\_\_\_ Bottle(s) of 2009 Petit Manou, Médoc @ \$14.99 per bottle

This has plenty of latent tannin to age well for many years, but with some airing the fruit covers the tannin, making it so enjoyable now with a steak dinner. Some blackberry and cassis aromas that follow to the palate make for a fine, fruity, forward palate entry. Some spices are evident on the palate and the finish is lingering. A Clyde pick for value Bordeaux. — *Clyde Beffa Jr.*

\_\_\_\_\_ Bottle(s) of 2010 Kalinda Chardonnay Sonoma @ \$14.99 per bottle

Our 2010 Kalinda Chardonnay Sonoma County begins with a nose of buttered almond, apricot, lemon oil and hints of tropical fruits along with notes of rich oak. The palate is bright and intoxicating with vibrant flavors of apricot, white peach and poached pears. The wine has layer upon layer of rich fruit flavors nicely accented against rich oak and subtle creamy texture. If you're a fan of California Chardonnay then this is the wine for you.

\_\_\_\_\_ Bottle(s) of 2010 Mas des Volques Volcae @ \$14.99 per bottle

This wine has the deep cherry, currant and raspberry fruit you would expect from the varietals, with notes of tapenade, garrigue, game and toasty oak. Full and round, the Volcae will go well with—and stand up to—lamb roasted with garlic, grilled sausages and heartier cheeses. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

\_\_\_\_\_ Bottle(s) of 2009 Clos de Los Siete Proprietary Red, Mendoza, Argentina @ Please Inquire

A delicious blend of dark black fruit, spicy herbaceous notes and supple hints of oak and tannin. It starts out with hints of blackberry, game, herbs, tobacco and hints of smoke oak. On the palate the wine is supple with layers of dark black fruit nicely accentuated by hints of earth and herbs. The finish is long and smooth with impeccable balance and finesse. Pair this wine with lamb, pork or any grilled meat you decide to enjoy this summer. Robert Parker's *Wine Advocate* and Stephen Tanzer both gave this wine 90 points.

\_\_\_\_\_ Bottle(s) of 2006 Cellers Ripoll Sans "Closa Batlet" Gratallops Priorat @ \$14.99 per bottle

Based in the town of Gratallops, Cellers Ripoll Sans has beautiful Cariñena, Garnacha, Cabernet Sauvignon and Merlot vines in this most important Priorat town. Black slate is predominant in the vineyards, with some schist present as well. Some of the vines here are as much as 90 years old, and you can tell by the wine's character that vines were planted in just the right spot to project a clear sense of wild, dark fruited, mineral Priorat typicity.

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

\_\_\_\_\_ Bottle(s) of 2011 Allram Grüner Veltliner 1.0L @ \$14.99 per bottle

Fermented and aged in stainless steel and bottled with a crown cap, this is the perfect liter. It's fresh, light and snappy, delivering all of the thirst-quenching qualities you look for in a wine like this. The nose is textbook Grüner Veltliner filled with spice and pepper, snap pea and grapefruit. It is sleek, focused and juicy owing to the wonderful bright acid structure of the 2011 vintage. Perfect wine for sipping in the kitchen while preparing a holiday feast. — *Eric Story, K&L Austrian Wine Buyer*

\_\_\_\_\_ Bottle(s) of 2011 Monteviejo Festivo Torrentes Mendoza @ \$9.99 per bottle

Monteviejo Festivo Torrentes Mendoza 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 their focus and balance with decent acidity to tie the wine together. Drink this wine on its own, or to accompany ceviche. — *Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

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

The first thing you'll notice when pouring yourself a glass of the 2010 Kalinda Lake County Sauvignon Blanc is the exotic nose of stone fruits, white flowers and hints of smoke and stone. On the palate the wine displays layers of unctuous fruit including tangerine, kumquat, green fig and hints of lime. In fact this wine contains 7% Johannisberg Reisling, which is why it is so floral.

\_\_\_\_\_ Bottle(s) of 2009 Barber Cellars “Mr Beast” Dry Creek Valley Zinfandel @ \$9.99 per bottle  
The 14% addition of Sangiovese lifts this wine’s acidity and red fruit flavors. The blend was aged in 20% new French and American oak casks for 20 months before being bottled unfiltered and unfiltered. The result is a soft and unique wine with flavors of dark fruits, tomato, and big pepper spice.

\_\_\_\_\_ Bottle(s) of 2010 Bonterra Cabernet Sauvignon, Mendocino County @ \$9.99 per bottle  
The 2010 Bonterra Cab has cherry, currant and raspberry aromas with notes of toasted oak and vanilla. On the palate the wine displays a medium body of red fruits dominated by cherry and currant flavors that are nicely accented by fine tannins, hints of rich oak and the perfect amount of acidity. This wine is the perfect foil for all grilled red meats and is balanced enough to not overwhelm a nice roast chicken.

\_\_\_\_\_ Bottle(s) of 2011 Rainstorm Pinot Gris, Willamette Valley Oregon @ \$9.99 per bottle  
The 2011 Rainstorm Pinot Gris is bright, zesty and fun. It has subtle white flower and melon aromas. On the palate flavors of honeydew melon, cucumber and lime dominate with notes of wet stone and spice. This wine has great lift and is easy on the palate so you can pair it with seafood, salad or cheeses or enjoy it as an apéritif. If you haven’t had a chance yet to enjoy a Pinot Gris then you are definitely in for a treat here. *Wine Enthusiast* gave this 90 points.

\_\_\_\_\_ Bottle(s) of 2009 Domaine Vindemio “Regain” Côtes du Ventoux @ \$9.99 per bottle  
The wine’s name, “Regain,” translates to “rebirth” in French and is meant to capture the spirit of re-invention and evolution. It is a fruit-driven blend of 70% Grenache and 30% Syrah that elicits exotic peppery spice notes, along with hints of violets, earth and vanilla. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

\_\_\_\_\_ Bottle(s) of 2010 Clos Chanteduc Côtes du Rhône @ \$9.99 per bottle  
The 2010 release is composed of 65% Grenache and 35% Syrah. Famed winemaker Yves Gras of Domaine Santa Duc in Gigondas is responsible for the vinification of this delicious red. It’s redolent of forest floor and Provençal herbs, with a kiss of anise and a core of cherry fruit. Take a trip to the South of France with this wine by enjoying it with your next Provençal inspired meal! — *Mulan Chan-Randel, K&L Buyer of Rhône Valley & French Regional Wine*

\_\_\_\_\_ Bottle(s) of 2010 Château Haut Riot “Cuvée Juliette” Bordeaux Rouge @ \$9.99 per bottle  
The wine combines richness and concentration with a sense of elegance and finesse. Superb layers of currant and berry fruit combine with sage and cedar. This wine is a deliciously juicy style of Cabernet that is made to be enjoyed over the next five years. It has an inviting nose of dark tarry fruit. It is medium to full on the palate, with the lovely precision that’s a hallmark of this great vintage. The palate is filled with juicy black fruits, especially blackcurrant. It has lovely intensity and impeccable balance. The finish is easy and supple. — *Clyde Beffa*

\_\_\_\_\_ Bottle(s) of 2010 La Loup dans la Bergerie Hortus, France @ \$9.99 per bottle  
The venerable southern French estate of Domaine de l’Hortus is responsible for this fun-loving and slightly less serious rouge that will get along with just about anything culinary that comes its way. How about grilled lamb sausages with lentils and roasted potatoes? Or perhaps a chicken tagine slow cooked with organic tomatoes and sweet potato? You get the idea. The 2009 Le Loup dans la Bergerie is party, pool and picnic ready. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

\_\_\_\_\_ Bottle(s) of 2011 Herencia Altés Garnatxa Blanca, Spain @ \$9.99 per bottle  
This delicious white from Herencia Altés is full of intense pear and apple flavor, with spectacular minerality showing towards the mid-palate and finish. It was made by Núria Altes, whose family has been growing grapes in Terra Alta for generations. Enjoy this lovely white on its own or with a wide variety of foods. It’s a mouthwateringly fresh white wine that will make you reach for a second glass—and marvel that it’s so good for under \$10. — *Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

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

\_\_\_\_\_ Bottle(s) of 2009 Ca’ du Rabajà Barbera “Bricco di Nessuno” @ \$9.99 per bottle  
An elegant, unforced expression of Barbera. It’s a complex expression of Barbera fruit rather than the popular, simplistically fruity wine. This is a wine that you need to sit with for a while to understand; it won’t just jump out at you. It’s like the Piemontese themselves. They are hard to make friends with at first, unwilling to show you much until they have judged your level of seriousness. Spend some time with this Barbera, get to know it and then join it with a porcini risotto. You’ll become fast friends.

### 2008 Lucchetti “Guardengo” Lacrima di Morro d’Alba Superiore

The 2008 Lucchetti “Guardengo” Lacrima di Morro d’Alba Superiore is a bold, powerful wine, dark in color and filled with those wild blueberry aromatics. The Guardengo is a selection of the vineyard’s oldest and best positioned vines. Perhaps a little unusual for a big, powerful red wine, it is fermented (21 to 30 days on the skins) and aged only in stainless steel tanks. The stainless preserves the bold aromatics yet leaves a significant tannic signature on the palate. Powerful with a long finish, this wine does best with food, including rich cheeses. What I think would really be great would be some smoked Baby Back Ribs! I hope you enjoy the experience. Robert Parker gave this wine 91 points.

### \_\_\_\_\_ Bottle(s) of 2004 Colognole Collezione @ \$23.99 per bottle

The 2004 Colognole Collezione comes from a superb vintage and exhibits what’s classic about this intriguing area. It has a superb backbone of acidic structure. Layers of ripe, wild-cherry fruit burst along your palate while highlights of leather and mineral add grip along the way. The wine is still evolving, opening and beginning to show the length and layers of old-vine Sangiovese. I hope you’ll pair this wine with a Bistecca Fiorentina, the classic Florentine T-bone steak, with a bit of extra virgin olive oil drizzled on.

### \_\_\_\_\_ Bottle(s) of 2009 Col d’Orcia Rosso di Montalcino Banditella @ \$28.99 per bottle

The Banditella is aged for one year in French oak barriques, which give it a modern and juicy feel. But for me the thing that sticks out about this wine is the depth of flavor in these new Sangiovese clones. They are saturated, spicier and seem to yield a more expansive array of flavors. Those flavors wind intricately together and make a really dynamic wine with a long focused finish. I would suggest you try it with a roast pork tenderloin or a big juicy T-Bone. Oh, and decant it an hour ahead of time.

### \_\_\_\_\_ Bottle(s) of 2010 Tenuta Polvaro Cabernet @ \$10.99 per bottle

This Cabernet Sauvignon doesn’t have the plummy/chocolate-y nature of California Cabernet; it is lighter, fresher and livelier and has a wide variety of spice, herb and fruit flavors that frolic on your palate while its aromatics will brighten your day. This is the perfect wine to drink when it is warm outside, with barbecued chicken or just cold cuts and cheese. I really think you’ll love this wine. Relax and let it take you on a ride you never see in California!

## Champagne Club Previous Offerings —Notes by Gary Westby, K&L Champagne Buyer.

### \_\_\_\_\_ Bottle(s) of 2005 Amaury Coutelas Vintage Brut Champagne @ \$34.99 per bottle

The wine is vinified in stainless steel and finished with only six grams per liter of dosage. It is a very full-bodied wine with super power in the middle, yet it’s refreshing on the finish. If you take a liking to either or both of these wines, try stashing some in your cellar. They should both make very good 20-year-olds!

### \_\_\_\_\_ Bottle(s) of Fluteau Blanc de Noirs Brut Champagne @ \$33.99 per bottle

Nothing expresses the terroir of the Aube more clearly than Pinot Noir, and this lighter style Blanc de Noir is a perfect ambassador of the style. This wine is made from their 22-and-a-half acre property in the village of Gye-sur-Seine in the southernmost part of the Aube. It is composed of all Pinot Noir from the 2009, 2008 and 2007 harvests and vinified in stainless steel. This clean, bright, fun bottle of Champagne is the perfect apéritif, and I would recommend drinking it on its own or with some light appetizers.

### **Ariston Aspasia “Cepages d’Antan” Brut Champagne**

Very few people have ever tasted a wine like the **Ariston Aspasia “Cepages d’Antan” Brut Champagne (\$99 Retail / \$59.99 Club Price)**. This super-rare bottling is made with some of the nearly extinct, native varietals of Champagne. It is composed of 40% Meslier, 40% Arbanne and 20% Pinot Blanc. The nose has only hints of exoticism—the overall impression is of rich cream and toast—but underneath is a hint of pine and exotic white fruit from the old varieties. On the palate the Champagne makes for a double take: it is very rich and textural, but finishes with a laser beam of chalky acidity that just goes on and on. It is fantastic first-course Champagne, and pairs well with a wide variety of foods. We tried it with both foie gras and oysters to equal delight! To learn more, go to youtube and search Cepages d’Antan. You’ll find a video there that I shot this past April of Paul Vincent Ariston explaining the wine right in the vineyard where it was grown. —Gary Westby

## ***Champagne Six-bottle Club Pack 2012***

An all-star deal with two bottles each of three of the best-loved wines from our club. K&L's regular retail price would already be a great deal at \$229.94. If you'd bought these at the Club prices when they were available, you'd have paid \$199.94. This six-bottle pack is an excellent value at **\$169.99!**

**Two bottles each of three great Champagnes!** The **Aspasie Brut Prestige** is the last harvest from an over-60-year-old parcel of vines that have since been destroyed by hail. It is entirely from the 2002 harvest although not labeled as vintage, and has the toasty richness one would expect from a 10-year-old Champagne. It is long, dry and elegant on the finish. The **Goutorbe Eclatante** is a Pinot powerhouse from Ay, the same village as Bollinger, Deutz and De Meric. It has a lot of body; firm, dry black cherry fruit; and tons of savory, masculine Pinot Noir flavors. It has a good finish with a line of chalky minerality that is uncommon in Pinot Noir-based Champagnes. The **Pierre Paillard Grand Cru Brut Champagne** has been one of the biggest sensations in the whole history of the Champagne Club. It is all Bouzy Grand Cru estate fruit and it manages to have both crowd-pleasing drinkability and connoisseur depth at the same time. It has such power and presence it deserves a great pairing such as lobster, but also has the elegance to enjoy as the apéritif.

For another Champagne special see page 11: **Ariston Aspasie "Cepages d'Antan" Brut Champagne.**

## ***Signature Red Club Six-Pack, Holiday Edition***

After the great success of our last few Signature Red Club six packs—all three of them sold out—we had the quandary of what to do for our club members this holiday season. We came up with this "Holiday Edition" Signature Club six-pack deal. You get **two bottles each of 2009 Bodegas Mas Alta "Artigas" Priorat Spain, 2005 Clarendon Hills "Blewitt Springs" Grenache and 2009 Hall Vineyards Cabernet Sauvignon Napa Valley.** Purchasing these wines separately off the shelf you would pay \$199.94 and with your normal club discount you would pay \$159.94, but with the "Holiday Edition" Signature Red six-pack **you save an additional \$40 and pay only \$119.94.** I think the holidays just got a little bit merrier!

## ***Premium Club Six-Pack #1***

**2 bottles of 2006 Closa Batlett Priorat Spain,** a stunning red; **2 bottles of 2009 Clos de los Siete Red Argentina,** a masterful red blend from renowned globe-trotting enologist Michel Rolland; and lastly, **2 bottles of 2008 Tagent "Paragon Vineyard" Pinot Gris Edna Valley,** a gorgeous and refreshing white from the Central Coast. If you were to buy these individually they would cost \$109.94; with your club discount you'd pay \$87.94. **With our six-pack deal you'll pay only \$67.94 for an additional savings of \$20!**

## ***And one more special wine...***

### **2009 Domaine de la Janasse "Terre d'Argile" Côtes-du-Rhône Villages**

Regular K&L Price \$17.99 **Special for Club members \$14.99**

An incredible buy on this great 2009 Rhône Red. 91 points, Robert Parker: "The 2009 Côtes du Rhône-Villages Terre d'Argile is sensational. Notes of black currants and cherries as well as hints of charcoal, truffle, new saddle leather and earth all jump from the glass." —Robert Parker, *Wine Advocate*