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December 2013

Dear K&L Wine Club Members,

Happy Holidays to all of our club members and to all of your families too. I hope you have a healthy, happy holiday season with lots of good times. This is always our busiest time of the year and we'd like to take a moment here to thank all of you loyal club members for your patronage over the year. We would also like to greet all of our new members who are starting this month. I hope you enjoy our selections as much as I do. I look forward to sharing our selections all through the next year.

Our Signature Red Club this month has quintessential offerings: a great California Cab and a Central Coast Pinot Noir. Our first selection comes from one of the top Cabernet Sauvignon producers in all of Sonoma County, Arrowood Winery. Their 2009 Cabernet Sauvignon is truly outstanding. Next up we have the 2009 Cadre "The Architects" Pinot Noir Central Coast, a gorgeous blend from four great Pinot Noir vineyard sites scattered along the Central Coast.

Our Premium Club is all about France this month, with two stellar wines which showcase that country's two most important wine regions: Bordeaux and Burgundy. The 2005 Château Chollet is drinking fabulously well right now and is a shining example of the heights reached in the 2005 Bordeaux vintage. The second wine is the 2011 Louis Moreau Bievil Chablis. Full of fruit and minerals, this crisp, bright wine shows how dazzling Chardonnay can be when it comes from Burgundy.

The Best Buy Club is a European affair this month with a selection from Spain and one from France's Rhône Valley. We start off with the 2010 Bodegas Solar Viejo "Monologo" Rioja Crianza, a flat-out dazzling red wine that is chock full of pretty fruit and nice racy acidity. Next we have the 2012 Auriol Côtes du Rhône Blanc, a gorgeous wine and amazing value. We all know about great values in Rhône reds; this wine helps remind us all not to overlook the whites.

The Italiano Club this month spotlights two delicious red wines that embody the best of Italy. We begin with the 2007 Cantina Fanini Vigna La Pieve Sangiovese dell'Umbria IGT, a stunning example of Sangiovese with a little age on it, showing beautiful aromatics and delicate red fruit. We follow up with the 2011 Terracuda Vettina Pergola Rosso, a well-proportioned red that you can drink on its own or pair marvelously with classic Italian cuisine.

Just in time for your holiday celebrations, here comes our Champagne Club! Make your party more festive and your gathering more jolly with our two irresistible offerings. The first spectacular sparkler is the Lallier Grande Reserve Grand Cru Brut Champagne, a stunningly rich and complex Champagne that over-delivers, given its meager price. The other selection is from one of our favorite direct-import producers, Michel Loriot. Once again they are on their game with the mouth-watering Michel Loriot "Palmyre" Brut Nature Champagne, which is more like an Extra Brut. These two Champagnes will make any celebration a night to remember.

I hope you enjoyed this year's selections. I know we have some even greater wines in store for you next year! Do not miss our wonderful deals on page 12, available to all club members: the Champagne Club six-pack, the Signature Red Club six-pack, Spanish wine six-pack and more.

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

# Signature Red Collection Wine Club

## 2009 Cadre “The Architects” Central Coast Pinot Noir

Cadre is part of Niven Family Wines, a group of wineries that focus on wines sourced from California’s Central Coast region. Tangent and Baileyana wineries are also in the Niven portfolio. “Cadre” denotes an impassioned group that bands together to further the cause of a movement. For Cadre Winery, the cause is the blending of juice from multiple Central Coast vineyards, to produce excellent Pinot Noir wines.

Cadre Pinot Noir is made by veteran winemaker Christian Roguenant (shown at right), who has almost 30 years of winemaking experience that spans the globe: Burgundy, Champagne, Mendoza, Marlborough, Northern Rhône, Loire Valley, Rhine Valleys, and even South Korea, where he made the official sparkling wine for the 1988 Seoul Summer Olympics. Christian came to the Central Coast in 1986 as winemaker for Maison Deutz and in 1999 the Niven family hired him to make their Baileyana wines.



Christian has long-term relationships and experience with all four of the vineyards from which Cadre wines are sourced, allowing him to create their perfect blending. The 2009 Cadre “The Architects” Central Coast Pinot Noir is composed of 32% Firepeak Edna Valley, 28% Bien Nacido Santa Maria Valley, 22% La Encantada Santa Rita Hills and 18% Laetitia Arroyo Grande. The wine is a deep, rich red in the glass with aromas of dark cherry, red flowers and cola notes. The wine deftly moves to a palate of red currant, raspberry and wild strawberry with exotic spice notes and fine tannins. This is flat-out delicious and demonstrates how multiple vineyard sources can often result in a more complex and layered wine. Pair this with wild salmon, pork or roast chicken.

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

## 2009 Arrowood Sonoma County Cabernet Sauvignon

Arrowood Winery was founded in 1986 by Richard Arrowood and his partner Alis Arrowood. They crushed their first grapes during the harvest of 1987, and released their first wines in 1988. Before founding his own winery, Richard Arrowood (shown at right) gained an iconic winemaking reputation as the first winemaker of Chateau St. Jean, where he produced some of California’s first single-vineyard wines. In 1990, Richard decided to devote himself full time to Arrowood, producing wines without compromise. Richard’s philosophy was simple: produce classic varietal wines with grapes grown exclusively in Sonoma County’s diverse climates, with as little intervention as possible.



Arrowood is known for great Cabernet Sauvignon and Chardonnay and for some wonderful single-vineyard Syrahs and Viogniers. Arrowood is easily one of the top producers of Sonoma County Cabernet Sauvignon, and given the winery’s size (it is one of Sonoma’s larger producers), the high artisanal quality is even more impressive. The 2009 Arrowood Cabernet Sauvignon Sonoma County is a great example.

The 2009 Arrowood Sonoma County Cabernet Sauvignon is a blend of 96% Cabernet Sauvignon, 2% Petit Verdot and 2% Cabernet Franc from three appellations (85% Sonoma Valley, 12% Alexander Valley and 3% Knights Valley). It was aged for 24 months in French oak augmented by a small percentage of American barrels with 40% being new. The resulting wine is a vibrant, ruby-red hue with aromas of red plums, red currant, spice, mocha and chocolate notes on the nose. The palate is a sexy mix of red and black fruits, spice, cola, mocha, mint and hints of chocolate with great acidity and layer upon layer of complexity. The finish is bright and energetic; this is a wine that shows plenty of lift and life. Pair this wine with rich red meats or brick-oven pizza—it will absolutely sing.

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

## Premium Wine Club

### 2005 Château Chollet, Graves Rouge

This estate was originally called Château Tourteau Chollet, but the owners have shortened its name to Château Chollet. It is an excellent property in the south part of Bordeaux where the soil is gravelly with some sand. The property consists of 45 hectares (about 90 acres) where 37 hectares are dedicated to red wines and 8 to white wines. Because of its high quality, this property was classified in 1943 among the top Cru of the Graves region. The estate's owner is Maxime Bontoux and the average age of its vines is 25 years—definitely “old vines.” The plantings are 55% Merlot and 45% Cabernet Sauvignon.

2005 was a fabulous vintage for Bordeaux and particularly for the wines from its southern regions. 2005, along with 2000, was one of the two greatest Bordeaux (Graves region) vintages since the magnificent 1989 vintage. The wines are maturing quite well and wines such as Chollet are quite ready to enjoy. We tasted this wine in April 2013 and bought it on the spot. (And then it took a long time to get to us.) We love the earthy aromas and mineral flavors. It is quite elegant with blackberry fruit flavors meshed with minerality. Some other wine people also love this wine—it has garnered two gold medals in European wine competitions. This is a delicious food wine and I recommend you serve it with rack of lamb, or even with your prime rib dinner on Christmas. Open and decant it half an hour ahead. Enjoy, and happy holidays! — *Clyde Beffa*

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



### 2011 Domaine de Biéville Chablis, Louis Moreau

One way that we at K&L cope with hard times is to search even harder to bring you compelling quality, at compelling prices. This Chablis from Domaine Louis Moreau, under their Domaine de Biéville label, fits that bill exactly. We are excited about being able to bring you this wine. Domaine Louis Moreau Chablis is a family-owned domaine and négociant in the tiny town of Beines, just west of Chablis. Louis' family has been in Chablis since 1814, and their family still lives in the family house in Chablis. They purchased their Grand Cru Valmur vineyard in 1904. You may know of the large négociant J. Moreau & Fils. This was sold in 1986, but the family members kept their own vineyards. After a required period of non-competition they came back, as growers, rather than négociants. The family now has two wonderful domaines, Christian Moreau and Louis Moreau. Christian has been working with US importer Frederick Wildman and has had lots of visibility in the US.

Louis Moreau wines did not have a US importer, creating a terrific opportunity for us to work directly with Louis and Anne Moreau and to offer you some wonderful Chablis at compelling prices. I had the pleasure of

visiting and tasting with them last June, and will be returning in 2014 to see what the new vintage has brought us. Louis and his wife Anne, vineyard manager Eric Briffé, and cellar master Eric Steinger create Chablis with a clear sense of place and character. The vineyards are farmed without pesticides or herbicides, and they have started plowing between rows instead of spraying. The vines here are over 40 years old. The Biéville is always a bit rounder and richer in character than their Louis Moreau Chablis, but retains the same sense of freshness and bright minerality to accompany the lovely floral notes. The difference between the two wines is an expression of the land itself, the terroir if you will, not the winemaking. The finish is unmistakably Chablis, with notes of limestone and oyster shells and a very pretty lift of white flowers. This is a terrific bottle of wine, and sure to delight with your Dungeness crab! —Keith Wollenberg, *Burgundy Buyer*



*Louis and Anne Moreau produce their wines under the labels Domaine Louis Moreau and Domaine de Biéville.*

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

## Best Buy Wine Club

### 2010 Bodegas Solar Viejo “Monologo” Crianza Rioja Spain

Bodegas Solar Viejo, which is in the D.O.C of Rioja, was founded in 1937 in the medieval town of Laguardia, Alava. Its name comes from the *Casas Solariegas*, the traditional houses of noblemen inside the town where the first Solar Viejo wines were made.



The town of Laguardia,

situated on a hilltop, was established in the 10th century as a defensive settlement for the kingdom of Navarra. The original walled village still stands today. Thanks to a massive set of underground tunnels in the city, most of the houses in Laguardia today have their own underground wine cellars.

Rioja Alavesa is in the south of the historical region of Alava, in the Basque country between the Sierra de Cantabria mountains and the Ebro river. This is an amazing viticultural area; it produces many great Riojas thanks to its unique soil composition of clay and calcareous soils and its semi-dry climate.

The 2010 Bodegas Solar Viejo “Monologo” Crianza Rioja is 100% Tempranillo aged for 12 months in American oak barrels. It sports a dark reddish hue in the glass. On the nose the wine is an exotic mix of blackberry liqueur, minced meat pie, spice and subtle oak nuances. The palate is a mouth-filling parade of dark fruit flavors, ripe berry, spice and hints of baker’s chocolate. This wine has excellent balance between the rich fruit, racy acidity, subtle oak accents and long, smooth finish. It is a delightful wine and is drinking incredibly well right now. Pair this with pasta, chicken, pork or any dish that needs a fruit-driven, well-balanced red wine.

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

## 2012 Domaine Auriol Côtes du Rhône Blanc

This Côtes du Rhône Blanc comes from the sunny south of France. Cecile Chassagne, one of our longtime friends in the winemaking business, first introduced us to this delicious Rhône white back in 2007. At the time, Cecile was exclusively in charge of the vinification, bottling and marketing of the wine. As you can imagine, this was a huge endeavor for just one person to undertake. Fast-forward to 2009, when Cecile joined forces with Domaine Auriol, a highly reputable producer and négociant of wines from throughout the south of France. Together, they were able to increase production and increase sales, all the while maintaining the wine's reputation and level of quality.

The latest release from the 2012 vintage stays true to form and does not disappoint! It is a classic Rhône Valley white blend composed of 60% Grenache Blanc, 20% Clairette, 10% Roussanne and 10% Viognier. The wine is vinified in stainless steel and at cool temperatures in order to preserve its freshness and lovely aromatics. The resulting wine exhibits a light yellow and green hue, with a bouquet of white flowers and yellow stone fruits (think white peaches and apricots). While the wine is medium bodied, it still manages to maintain an admirable freshness and persistence on the palate. The 2012 Domaine Auriol Côtes du Rhône Blanc is the perfect wine to enjoy as an apéritif or with various starters, vegetarian dips, and salads. Also great with grilled shrimp, sheep's milk cheese, or pasta with seafood. — *Mulan Chan-Randel, Rhône Valley & French Regional Wine Buyer*

**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.*

### 2007 Cantina Fanini "Vigna La Pieve" Sangiovese dell'Umbria IGT

Umbria has become one of Italy's destination regions. Its location between Tuscany and Rome makes it so easy to get to. People who tire of seeing their neighbors while strolling through Tuscany's countless hill towns love Umbria because it is slightly less touristy. The Cantina Fanini is just a couple of kilometers from the border of Tuscany and Umbria and is 20 kilometers east of the town of Montepulciano. To its east is Lake Trasimeno. This is where Hannibal, in 217 BCE during the Second Punic War, ambushed Gaius Flaminius and routed his army. I digress—enough of Roman history.

Owner Francesca Fanini's property is just a bit over 20 acres, most of it planted in vines. She has over the last couple of decades replanted

her vineyards that lie on 1500-foot hillsides facing west into the Chiana Valley (Valdichiana) with what she feels are the best clones for her soil type. The vineyards are mostly Sangiovese but she has a planted a bit to international varietals. The Vigna La Pieve Sangiovese is fermented in stainless steel tanks and then aged in two- and three-year-old French barriques. It is 100% Sangiovese. Surprisingly enough this wine reminds me of *Vino Nobile di Montepulciano*; it has a more structured style, slightly grippier than what you might find in Chianti or Montalcino. Aromas are classic Sangiovese, woody, with hints of wild cherry and a touch of earth. I'd decant this wine an hour or two before drinking it, and I suggest a big, hearty flavored dish: American style lasagna, NY steak or something like braised beef or veal shank. Enjoy!

**Your re-order price for this wine as a club member is: \$21.99 per bottle.**



*Cantina Fanini is in Umbria near the border of Tuscany.*

## 2011 Terracruda Vettina Pergola Rosso

Last month we introduced the Terracruda winery with their Bocalino Bianchello del Metauro. The winery is situated in the tiny town of Fratterosa in the northern half of the Marche. This month you're receiving their impressive Vettina Pergola DOC. Pergola? Okay, its local name is Aleatico. Don't you just love Italy! Aleatico is a grape that has traditionally been used in dessert wines in Italy, and was supposedly Napoleon's favorite wine. It was grown in Puglia's warm sun, on the island of Elba and in some of coastal Tuscany. In the last couple of decades, this grape's ability to produce distinctive dry wines has led to a rebirth. The grape has a fairly aromatic character and offers a distinctive flavor.



*Terracruda winery owners Emma Berti and Luca Avenanti.*

The Terracruda version is ultra supple, full of complex fruit aromatics and the sensation of a full-bodied wine that is also very drinkable. The Vettina is fermented and aged in stainless steel. The winery makes two other wood-aged Aleatico, but when I tasted them all this year I really liked this one the best. The wine's vibrant flavor makes pairing fun! I can see this with a classic oven-roasted chicken so the freshness of the fruit and its vivacious essence is front and center. Or if I were eating pizza (I'm on a self-induced ban for a while), a Quattro Stagioni would seem appropriate. Bucatini all'Amatriciana would be another match. The saltiness of the Amatriciana is the perfect foil to the Aleatico's richness. Enjoy!

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

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

***Holiday Champagne Time!*** The holidays are here and it is time to open some Champagne! This month we have two great wines in the Champagne Club, and we also have our annual special six pack offer—which I think is the best we have ever had—to talk about. I hope that you enjoy them all. (See page 12 for the six-pack.)

### Michel Lorient “Palmyre” Brut Nature Champagne

Out here on the West Coast, we celebrate winter with Dungeness crab. I wanted to make sure that the December Champagne Club package had a bottle chosen specifically for that pairing. The best thing that I tasted on my last trip to Champagne for any shellfish was the brand new Michel Lorient “Palmyre” Brut Nature Champagne, and I can't wait to get one iced down here at home and onto the table with the crustacean. This cuvée was blended specifically to be a zero-dosage (no sugar added) Champagne, and is composed of 80% Meunier and 20% Chardonnay exclusively from the Lorient estate in the village of Festigny. It has been aged for four years on the lees, and this, in



*Michel Lorient among his vines in Festigny.*

combination with the riper fruit used in the blend, gives it an ease of drinking not usually associated with zero-dosage Champagnes. With crab, scallops, mussels, clams or oysters, this lovely bottle richens up, all the while cutting the richness of the meat.

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

## **Lallier Grande Reserve Grand Cru Brut Champagne**

The Lallier Grande Reserve Grand Cru Brut Champagne comes from a house never before featured in the club. They are a very small négociant out of Ay, in the heart of Champagne, and their Grande Reserve is composed of 65% Pinot Noir and 35% Chardonnay entirely from Grand Cru vineyards. The wine has a very bright white gold color and a lazy, tight streamer that makes it very attractive in the glass. The aromatics are all I could wish for from Grand Cru Champagne based in Ay, with fresh baguette, black cherry and strong chalky components. It is full bodied, but has the mineral component to follow, and comes across as very well balanced. We weren't able to get as much as usual of this wine, so if you like it, don't wait to buy more.

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

## **Signature Red Club Previous Offerings**

\_\_\_\_ Bottle(s) 2010 Fuse Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

The 2010 Fuse Napa Valley Cabernet Sauvignon reveals itself as a deep ruby red in the glass with aromas of bright red cherries and baking spices. The palate is a seductive blend of dark black and red fruits mixed with notes of chocolate and mocha, with smooth tannins, hints of oak and a lush finish. This wine is smooth as silk. It's absolutely delicious. You can pair this with grilled steak, pizza or anything that calls for a smooth, rich red wine.

\_\_\_\_ Bottle(s) 2011 Domaine Calendal "Plan de Dieu" Côtes-du-Rhône Villages @ \$24.99 per bottle

The 2011 Domaine Calendal "Plan de Dieu" Côtes-du-Rhône Villages is a blend of 50% Grenache and 50% Mourvèdre from 30- to 50-year-old vines. The wine is ruby red in the glass with aromas of cranberry, rosemary and roasted meat. The palate comes alive with bright red fruits, hints of cranberry, bitter red cherry, notes of spicy red cinnamon and savory herbs, all showing well against the nice acidity and lift of this wine. The body is light, with good drive; it feels lithe and agile on the palate rather than heavy or cloying like some recent Rhône wines. The wine's racy acidity and light body allow it to pair flawlessly with fish, fowl or heartier red meats.

\_\_\_\_ Bottle(s) 2010 Château Puy Blanquet, Saint-Emilion @ \$22.99 per bottle

This wine is 75% Merlot, 15% Cabernet Franc and 10% Cabernet Sauvignon. This 2010 has black cherry and raspberry aromas and good mid-palate sweetness. Alex's notes include espresso bean and cocoa powder flavors with cinnamon aromas. This wine has purity and old-school style. It will cellar for many years, but you can drink it now after decanting it a couple of hours in advance.

\_\_\_\_\_ Bottle(s) 2010 2008 Speratus Napa Valley Cabernet Sauvignon @ Please Inquire

This wine's dark purple hue only hints at the power and depth in the glass; the nose reveals aromas of blackcurrant, blackberry, vanilla, clove and lavender. The palate is large-scaled with layers of flavors such as dark chocolate, blackberry kirsch, mocha and lavender mixed nicely against rich oak nuances. Smooth and rich with a long, harmonious finish, this wine can be enjoyed now, but it can easily age for five to ten years.

\_\_\_\_\_ Bottle(s) 2011 Domaine de Marcoux Côtes-du-Rhône @ \$24.99 per bottle

A blend of 80% Grenache and 20% Mourvèdre sourced from vines ranging in age from 40 to 80 years. The aromas of white pepper, raspberries and hints of strawberries flow to a palate that has plenty of life and verve. Flavors of red and black raspberries and of dried herbs and stone mingle seamlessly throughout the bright, zesty finish. Pair this wine with pork chops or grilled lamb.

\_\_\_\_\_ Bottle(s) 2011 Donkey & Goat "Five Thirteen" El Dorado County Red Wine Blend  
@ \$24.99 per bottle

This wine displays a beautiful nose of young red cherries, white pepper, beef blood and notes of dried herbs. The palate is a delightfully balanced mix of red fruits, tomatoes, spice and earth notes, all nicely framed by racy acidity and soft tannins. The quintessential food wine, this could be paired with lamb, pork or veal, or grilled eggplant. Very elegant and delicate. Its nose and complexity bring all the components together in a very enjoyable package.

\_\_\_\_\_ Bottle(s) 2006 Carver Sutro "Palisades Vineyard" Petite Sirah Napa Valley @ Please Inquire

Purple-hued with a touch of fiery red around the edges of the glass, this has sexy aromas of caramel, mocha, black plum, dried fig and blackberry preserves. On the palate is an array of flavors including black licorice, Asian spice, black plums, pain grillé and fresh blackberries. The wine is layered, with a soft mouthfeel and a long, lush finish.

\_\_\_\_\_ Bottle(s) 2010 Moulin de la Gardette Cuvée Tradition Gigondas @ \$21.99 per bottle

This is a concentrated yet elegant example of Gigondas from the stellar 2010 vintage. The wine has a beautiful garnet color with a gorgeous nose of cherry, a hint of chocolate and spicy black fruit flavors. On the palate it is medium bodied, yet refined, with admirable intensity, length and persistence. Enjoy it now and over the next five years with hearty Provençal fare.

\_\_\_\_\_ Bottle(s) of 2008 Izadi Reserva Rioja, Spain @ \$19.99 per bottle

The 2008 Izadi Reserva Rioja is a pretty wine with a ruby-red color and aromas of red cherries, plum and spice notes. It is 100% Tempranillo, and the grapes are from vines that are 35 to 60 years old. The wine is aged 14 months in French and American oak. It has a supple palate of red cherry, milk chocolate and clove, and a surprisingly fresh and vibrant lift along the finish. This wine is very elegant, with pretty fruit notes and a delicate frame. This wine is perfect to pair with salmon, pork or any dish that prefers a medium-bodied, balanced red wine.

\_\_\_\_\_ Bottle(s) of 2008 Finca Villacreces Ribera del Duero, Spain @ \$29.99 per bottle

The 2008 Finca Villacreces Ribera del Duero is a dark red in the glass with aromas of red licorice, sweet baking spice, crème de cassis and bitter chocolate. On the palate the wine has plenty of heft and weight with flavors of sweet red cherry, plum, cocoa and blackberries. The finish is long, smooth and dry, with tannins that lightly dust the back of your palate. A large-scaled offering. Pair with grilled rib-eye, spicy red pasta or flavorful Spanish tapas.

\_\_\_\_\_ Bottle(s) of 2005 Miguel Merino Reserva Rioja @ \$22.99 per bottle

As delicious as it is, this also has a serious side to it. For this wine Miguel uses only older fruit, from vines averaging 45 years old, and it shows in the concentration and complexity of the aromas and flavors: blackberry, black cherry, chalk, baking spices. Fresh acidity ties everything together and ensures ageing for another seven to eight years.

## **Premium Wine Club Previous Offerings**

\_\_\_\_\_ Bottle(s) 2010 Alta Maria Santa Maria Valley Pinot Noir @ Please Inquire

The 2010 Alta Maria Santa Maria Valley Pinot Noir is an elegant and graceful Pinot Noir with a deep, vibrant red color and aromas of red cherry, red licorice, heirloom tomatoes and spice. The palate has excellent tension with bright red fruit, spice, clove, sandalwood and sage notes. Nice long, harmonious crescendo of fruit, spice and herbs. Pair with stuffed pork loin or grilled wild Alaskan salmon. *Wine & Spirits* gave this 90 points.

\_\_\_\_\_ Bottle(s) 2012 Argyle Willamette Valley Oregon Pinot Noir @ Please Inquire

The 2012 Argyle Willamette Valley Pinot Noir is medium red in the glass, and kicks off with gorgeous aromas of

hibiscus, cranberry, white raspberry and tea notes. The palate is nicely balanced with tons of crunchy red fruit, subtle spice and mineral notes buffered perfectly by racy acidity and crisp tannins. This is a tasty Pinot Noir that can be enjoyed with a salad, chicken, salmon or flat-bread pizza.

\_\_\_\_ Bottle(s) 2012 Château Reynon Sauvignon Blanc, Premières-Côtes-de-Bordeaux @\$13.99 per bottle  
2012 was an outstanding year for white Bordeaux as the wines combine richness and crisp acidity. This wine has a zesty, grapefruit-y aroma and has a great palate impression of lime mixed with a bit of melon. How about a nice lobster dish or chicken or almost any fish?

\_\_\_\_ Bottle(s) 2007 Bodegas Poesia “Clos des Andes” Malbec, Mendoza, Argentina @ \$15.99 per bottle  
The Clos des Andes struts its stuff from the very first sniff of the glass, with aromas of pencil lead, black cherry and spice notes. The wine proceeds to a palate of black fruit, licorice, tobacco and dark raspberry notes. The wine is nimble on the palate with good concentration, complexity and layers on the finish, showing persistence and length. This wine has a Bordeaux pedigree with Argentinean genetics and is a stellar value to boot. Robert Parker’s Wine Advocate gave it 91 points, and so did Stephen Tanzer.

\_\_\_\_ Bottle(s) 2007 Three Saints “Sixty-Seven” Happy Canyon of Santa Barbara Red Wine @ Please Inquire  
The 2007 Three Saints “Sixty-Seven” Red Wine is absolutely seductive. It’s almost blood red in color with a nose of chocolate-covered cherries, red licorice and hints of sage and rosemary. On the palate is a hedonistic combination of mocha, dark cherries, dark chocolate and spice, with soft, supple tannins and a long, silky finish. This wine is drinking perfectly right now thanks to its having had a few extra years in the bottle.

\_\_\_\_ Bottle(s) 2011 Kalinda Cabernet Sauvignon Napa Valley @ \$14.99 per bottle  
Our 2011 Kalinda Cabernet Sauvignon Napa Valley is a bright, zesty red with aromas of rosemary, dill, red cherry, cinnamon and bitter chocolate. The palate is a collage of red cherry, rosemary, milk chocolate and toasty oak accents with a subtle finish that seamlessly echoes the earlier flavors as they slowly recede from the palate. Once this wine has a chance to breathe it will reward you handsomely. Pairs well with almost all red meat, and with pizza and pasta.

\_\_\_\_ Bottle(s) 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc @ \$14.99 per bottle  
The 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc is a beautifully aromatic white wine with scents of white acacias, peach blossoms and a hint of orange zest. The wine seamlessly unfolds on the palate with an array of flavors including citrus notes, lime zest, lychee and hints of stone fruits. The wine has a nice balance with a sleek body and good acidity. The perfect match for ceviche or a summer salad.

\_\_\_\_ Bottle(s) of 2009 Starmont Cabernet Sauvignon Napa Valley @ \$14.99 per bottle  
Deep ruby red in the glass with aromas of baker’s chocolate, mocha, and cherry liqueur and subtle notes of eucalyptus, the 2009 Starmont Cabernet Sauvignon entices from the very first sniff. On the palate, flavors of milk chocolate, mocha, bitter cherry, black olive and violet spring forth. You could pair this with grilled red meats or robust pasta dishes, or with a delicious brick-oven pizza.

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

\_\_\_\_ Bottle(s) 2009 Mustiguillo “Mestis” Vino de la Tierra el Terrerazo Spain @ \$9.99 per bottle  
A blend of 50% Bobal and 20% Tempranillo with the balance made up of a blend of Syrah, Cabernet Sauvignon and Merlot. Deep red color. Distinct aromas of boysenberry, blueberries and baking spices flow seamlessly from the glass. On the palate the wine has great energy and verve with dusty tannins and dark blue fruit flavors along with hints of vanilla, clove and tobacco. The wine has good body, nice depth and a surprising amount of complexity given its modest price tag. Pair this wine with lamb, pork or a rustic dish that needs a sturdy, food-friendly wine.

\_\_\_\_ Bottle(s) 2012 Barber Cellars “Chimaera” Sonoma Mountain Pinot Gris @ Please Inquire  
The wine is a broad-shouldered but refreshing white with a nose of almonds and papaya and flavors of grapefruit, apples, and apricot, with a sharp minerality thanks to the mountain soils of the vineyard. This one-of-a-kind wine is perfect with savory foods, and we are proud to offer it in our club for such a great price. Enjoy it with one of your holiday dinners—you will not be disappointed!

\_\_\_\_ Bottle(s) 2008 III Somms “Atlas” Napa Valley Red Wine @ \$8.99 per bottle  
A blend of primarily Cabernet Sauvignon with some Merlot, Cabernet Franc and Petit Verdot, the wine is a

vivacious dark red in the glass with aromas of baker's chocolate, plum, clove and blackberry kirsch. The palate continues with dark chocolate, plum, spice cake and blackberry flavors nicely buffered by good acidity and crisp tannins. The finish is smooth and surprisingly long and complex. Pair this wine with pizza, pasta or grilled red meats, or with anything else that requires a nice red wine.

\_\_\_\_ Bottle(s) 2011 Casa Castillo Monastrell Jumilla, Spain @ \$9.99 per bottle

Incredibly approachable, this wine is a rich, ruby red color with aromas of zesty red fruit, licorice, rose, orange zest and hints of herbs and spice. The palate is medium-bodied with raspberry and cranberry notes along with hints of rhubarb, vanilla, mocha and spice notes. This wine has a ton of energy and length for its modest price and can be enjoyed on its own or with pizza or pasta. Stephen Tanzer's *International Wine Cellar* gave this wine 90 points.

\_\_\_\_ Bottle(s) 2012 Bonterra Mendocino County Viognier @ \$9.99 per bottle

The 2012 Bonterra Viognier has a gorgeous nose of peach blossoms, apricots, hints of cream and white flowers and a palate overflowing with fresh peach, apricot, spice and hints of stone fruit. The finish is long, bright and vibrant with a touch of vanilla emerging. Pair this wine with scallops, grilled chicken or roasted vegetables.

\_\_\_\_ Bottle(s) 2010 Antech "Emotion" Crémant de Limoux Brut Rosé @ \$11.99 per bottle

Composed of Chardonnay, Chenin Blanc, Mauzac and Pinot Noir, the Emotion has a pale pink color with lively tints and a fine bead. Delicate nuances of cherry and strawberry along with white floral notes make for a crisp and elegant sparkler, destined to become a favorite of many. It's brilliant served as an apéritif or with sashimi, Chinese or Thai cuisine.

\_\_\_\_ Bottle(s) 2012 Antech Vin de Pays d'Oc Chardonnay @ \$7.99 per bottle

This wine has a pale yellow hue and a nuanced bouquet of white flowers. The vibrant, fresh palate finishes with notes of grapefruit. Arguably one of the best white wine values currently at K&L, Antech's Chardonnay will delight new-world and old-world Chardonnay fans alike.

\_\_\_\_ Bottle(s) of 2009 Capcanes Mas Donis Barrica Montsant, Spain @ \$9.99 per bottle

An absolutely screaming bargain! Dark red in the glass with aromas of grilled meats, maraschino cherries, volcanic rock and black plums, the wine has a pretty core of sweet berry fruit, black plum, pain grillé and hints of baking spice. The finish is bright and long; the energy and verve of the wine show through. This wine is perfect to have with a barbecue, with pizza or pasta, or roast chicken. Stephen Tanzer's *International Wine Cellar* gave this 90 points.

\_\_\_\_ Bottle(s) of 2011 Lynx "The French Connection" Shiraz, Franschoek South Africa @ \$10.99 per bottle

The wine's bouquet has black cherries, grilled meats, new leather, mocha, bacon fat and a hint of camphor. On the palate, darker spicy blackberry/ boysenberry fruit emerges, with dusty and fine-grained tannins supported by moderate acidity, framing it with good length. —*Jim Chanteloup, K&L South African Wine Buyer*

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

\_\_\_\_ Bottle(s) 2012 Terracuda Bocalino Bianchello del Metauro DOC @ \$11.99 per bottle

The 2012 Terracuda Bocalino Bianchello del Metauro DOC (a mouthful to pronounce) is layered with intense fruit aromatics and a long, focused finish. The wine was impressive on the palate particularly with its multiplicity of fruit aromatics. While the fruit isn't particularly complex there is just a lot of it going on in the glass, coupled with floral notes and that sassy texture. Like its name, this wine is a mouthful. The Marche being a coastal region this is of course a classic fish wine, but it works as an aperitivo, or with an Insalata Caprese.

\_\_\_\_ Bottle(s) 2010 Cascina Val del Prete Roero "Bricco Medica" @ \$27.99 per bottle

The 2010 Cascina Val del Prete Roero "Bricco Medica" is 100% Nebbiolo aged in new French oak barriques for 16 months. The result is a forward yet powerful example of Roero Nebbiolo. The lushness of the palate dominates your senses and the rich, complex fruit character is bold and then supported by a brace of tannin in the finish. Capable of aging easily another 10 to 15 years in a great vintage like 2010, the wine is also rather drinkable now. Perfect with beef right off the barbecue. or if you'd like to get rustic and it is cold where you are: sausage and polenta.

\_\_\_\_ Bottle(s) 2012 Tenuta Mazzolino Vivace @ \$12.99 per bottle

I love drinking this wine. It is invigorating, and the flavors are so vibrant they seem to explode in your mouth. The Vivace is a perfect wine for meals; it is so cleansing. It is ideal for American-style pizza and it is the perfect match for rich filled pasta, risotto or the classic Spaghetti Bolognese. Drink it partially chilled, about 58-60°F. You'll love it!

\_\_\_\_\_ Bottle(s) 2011 Francesco Brigatti Uva Rara @ \$21.99 per bottle

Francesco Brigatti makes a series of wines, all based on local grape varieties. This one is unique. The 2011 Brigatti Uva Rara—yes, Uva Rara is the grape—is a supple, expressive wine that is meant to be served with *salumi* and first courses, and should be served at about 63 to 65°F. The wine seems simple at first but it slowly opens to show intriguing depth and character, more plummy than bright. Low in tannins and acid, this wine would pair nicely with pasta or risotto and porcini mushrooms, or a simple roasted chicken.

\_\_\_\_\_ Bottle(s) 2012 I Stefanini Soave Superiore “Monte di Fici” @ \$17.99 per bottle

Made from 100% Garganega, the 2012 I Stefanini Soave Superiore “Monte di Fice” exhibits aromas of cooked apple spiced with cinnamon, and delicate roasted almonds. It is fresh yet full of flavors that indicate complexity beneath; in a year or two from now this wine will be at its zenith. The wine is soft, supple and long on the palate. Be careful not to serve it too cold. This is a great cocktail wine and great paired with roasted chicken. It is an excellent accompaniment for crab as well.

\_\_\_\_\_ Bottle(s) of 2009 Cascina Ca' Rossa “Vigna Mulassa” Barbera d'Alba @ \$27.99 per bottle

This wine is very long on the palate, supple and smooth, and it has a decidedly persistent finish. I would decant this wine for two reasons. First, because it is un-fined and unfiltered and is throwing a fair amount of tartaric acid crystals. That's what they make cream of tartar out of; it is harmless but makes your glass a bit gritty. Secondly, Barbera's acidic core loves oxygen and the more oxygen you can get to it, the more it makes the wine open. Angelo would love for you to try this with a grilled steak.

\_\_\_\_\_ Bottle(s) of 2011 Cavalchina Bianco di Custoza Amedeo @ \$19.99 per bottle

A texturally fulfilling blend that has delicate fruit aromatics along with a freshness and minerality that are outstanding. I could see myself drinking it just by itself (I am American), but with some fresh, wild salmon on the barbecue this would be sensational!

\_\_\_\_\_ Bottle(s) of 2008 Ferrero Brunello di Montalcino @ Please Inquire

I really like this wine. It reminds me of the more “classically” styled vintages showing freshness, balance and not the super-ripe flavors that global warming seems to be giving us lately. Drinkable now after decanting it will age for another seven to ten years. I'd serve it with a rich meat ragu made from a Brasato al Brunello (Italian pot roast) over pasta.

\_\_\_\_\_ Bottle(s) of 2010 Mamete Prevostini Botonero @ \$14.99 per bottle

The 2010 “Botonero” has a short, five-day fermentation and never sees any wood. It is a fresh, aromatic red that would be a great accompaniment for the region's classic dish of *Pizzoccheri*, a type of pasta made from buckwheat. One adds cubed potatoes, swiss chard or savoy cabbage and Valtellina Casera cheese (Fontina would be a good substitute or the cheese) .

## **Champagne Club Previous Offerings** *Notes by Gary Westby, K&L's Champagne Buyer.*

\_\_\_\_\_ Bottle(s) Canard-Duchêne “Leonie” Brut Champagne @\$34.99 per bottle

Composed of 50% Pinot Noir (all of it from the Mountain of Reims), and 25% Meunier and 25% Chardonnay (both purchased from great villages like Cumieres and Vertus). The wine is aged for three years on the lees after fermentation in stainless steel. Canard-Duchêne is the fourth biggest Champagne in the French market, and is very popular for its easy drinking, toasty style. This makes a perfect apéritif—a very fine way to start your weekend.

\_\_\_\_\_ Bottle(s) Charles Orban Blanc de Noirs Brut Champagne @ \$34.99 per bottle

This Blanc de Noirs is composed of half Pinot Noir and half Meunier. It is fermented in stainless steel at the Ernest Rapeneau facility in Epernay, and given three years of ageing on the lees. It is a muscular wine with a great baguette aroma and black cherry fruit. It has plenty of richness for enjoying with food, but will make a great apéritif as well.

\_\_\_\_\_ Bottle(s) of Bruno Michel “Rebelle” Extra Brut Champagne @ \$34.99 per bottle

From my personal tasting diary: “This wine was a lot richer than I remember and I suspect the base must be from the extroverted 2006 harvest. The balance was so perfect it hardly seemed ‘Extra’ Brut-like, rather just vibrant, nervy, electrically mineral sud-Epernay stuff. It went best with the Akasaka Roll, which has eel and avocado on the outside and tempura shrimp on the inside, and very well with everything else.

## ***Champagne Club Six-Pack***

Our special Champagne Club six-pack for this year is limited to just sixty of the six-bottle packs. At our regular retail prices you would pay \$279.94, but **club members pay just \$199** for this package. Inside you will find a roll call of our finest producers, and not just their regular cuvées! You will have two bottles each of the **Ariston “Aspasie Brut Prestige” Champagne**, the **2006 Launois Brut Blanc de Blancs Champagne**, and the **Fleury Brut Rosé Champagne**. This gives you one very nice brut, one vintage blanc de blancs and one top-notch, organically grown rosé, so you can make sure that you always have the right bottle for each occasion.

## ***2008 Saint Jean du Barroux L’Argile, Ventoux***

This is a producer to watch. Saint Jean du Barroux is a reference point when one is discussing the Côtes du Ventoux. The Côtes du Ventoux has always played second fiddle to the Côtes-du-Rhône but this humble property with pharmacist-turned-winemaker Philippe Gimel, who apprenticed under Jean-Louis Chave of Chave & Christophe Sabon of Sabon & Janasse, has become a beacon of top-notch wines from the Cotes-du-Ventoux. The 2008 Saint Jean du Barroux L’Argile is a blend of 75% Grenache, 14% Syrah, 5% Carignan and 5% Cinsault from 40-year-old vines planted at 900-1200 feet elevation. The wine is aged for 18 months in concrete. It has amazing depth of dark red berry fruit, tobacco, earth and mineral notes while retaining a sexy and savory feel. If you’re a fan of Rhône wines you owe to yourself to give this a try! The Rhône Report gave this 92 points.

**Special promotional price for Club members: \$19.99 per bottle.**

## ***Wine Club Six-Pack Special “Spanish Sensation”***

If you were to ask a French winemaker/owner what country they fear as far as competition for global wine sales is concerned, they would say “Spain,” hands down. Spain produces a wide array of amazing wines made in different styles that showcase their own unique terroir and grapes. This six-pack lets you sample the best of what Spain has in store for you. We have two bottles each of **2008 Finca Villacreces Ribera del Duero**, **2008 Vina Izadi Reserva Rioja** and **2010 Jimenez Landi “Sotorrondero” Mentrida**. You get a nice sampling of grape varieties, blends and regions. If you were to buy these off the shelf you would pay **\$169.94**. With your wine club discount it would be **\$139.94** but we’re only going to charge you **\$99.94 for this six-pack—a further savings of \$40!**

## ***Wine Club Six-Pack Special “Super Sampler”***

Can’t decide what you want to drink tonight? Be prepared with the Super Sampler, guaranteed to have the right wine for you! The Sampler comes with two bottles each of a great California Pinot Noir, a Washington Cabernet Sauvignon and lastly a fine Bordeaux. Two bottles each of **2009 Van Wagoner “Cuvee Speciale” Pinot Noir**, **2010 L’Ecole #41 Columbia Valley Washington Cabernet Sauvignon** and **2008 Château Pipeau Saint-Emilion**. If you bought these off the shelf you would pay **\$199.94**. With your wine club discount it would be **\$159.94** but we’re only going to charge you **\$119.94, for a further savings of \$40!**

## ***2011 Jean Paul Droin Chablis***

Jean Paul Droin has been one of our most popular producers over the last few years and once again we are giving our club members an exclusive price. Normally we sell this stunning value for \$18.99, but club members pay only \$16.99. Pretty fruit, nice citrus notes coupled with minerality and wet stone. The classic Chablis at an affordable price! **Special Price for Club members: \$16.99.**