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Dear K&L Wine Club Members,

Christmas came early for me when my San Francisco Giants won their third World Series in five years and as in the prior two, they won it as a team, not a collection of individuals.

The Signature Red Club's two fantastic offerings are guaranteed to brighten your holidays. Leading off is the 2012 Argyle "Reserve" Willamette Valley Pinot Noir, the perfect introduction to the incredible 2012 vintage, which was fantastic in Oregon as well as in California. Argyle, being one of Oregon's older wineries, has hit it out of the park with their 2012 Reserve Pinot Noir. Not to be outdone, the 2011 Moulin de la Gardette "Tradition" Gigondas is a classic, wonderfully delicious Rhône wine, packed with exotic, spicy fruit. This wine will pair marvelously with pork or lamb holiday dishes.

This month's Premium Club has something exciting for you. The holidays are the perfect time to offer a Port wine to your friends and family, so we have the Fonseca Terra Prima Port. It is a fruit-driven red that can be enjoyed with nuts and cheeses or with a sweet dessert. Port wines are always a treat and you'll be surprised how enjoyable and well-received a great bottle of Port can be when integrated into your meal. Next up, we have one of my favorite Spanish producers. Capcanes winery is tucked away in the Priorato Hills inland from Tarragona, where they have mastered the art of full-bodied, balanced red wines. The 2010 Capcanes Costers del Gravet Montsant is a masterful red blend. Serve this wine where you might otherwise expect a Cabernet Sauvignon—but at a fraction of the cost.

I am such a fan of Capcanes that I have a wine from them in our Best Buy Club too! The 2013 Capcanes Mas Picoso Montsant, a Grenache-based blend, is organically farmed and features vibrant red fruit. The perfect daily drinker, this red wine can easily be enjoyed as an apéritif and also pairs nicely with most bolder cuisines. And why stop at one great Spanish red wine? We have another in the 2013 Bodegas Luzon Verde, a 100% Monastrell from 20-to-50-year-old-vines. This beautiful little red wine is a quintessential Spanish bargain. It too is a worthy proposition for a case buy—but hurry if you want it.

Just in time for your holiday cheer, here comes the Champagne Club! Our tireless Champagne Buyer Gary Westby has wines from two new producers, sure to put cheer in your holiday party. The Paul Louis Martin Brut Blanc de Blancs is a gorgeous Champagne with Chablis-like aromas and a creamy, rich texture. We also have for you the Theinot Brut Champagne, a big, full-bodied wine with notes of brioche and baked apples. These two spectacular wines are great new additions to our direct-import portfolio of sparkling wines and we're sure you'll love them as much as we do.

Not to be outdone, the Italiano Club is sending you a perennial club favorite. The Sesta di Sopra Brunello di Montalcino sells out quickly every time we offer it in the club. The 2008 promises to do the same. Dark and rich with subtle hints of spice and earth, this is a tremendous value when you look at the average price for Brunello di Montalcino. The other offering this month is no slouch either. The 2011 Le Marsure Rosso Altajo is an exciting, uniquely Italian red blend that is sure to please.

Don't miss our special offers: a six-pack of Champagnes for the holidays on page 7, and two new Signature Red packs on page 12. All are tremendous deals, just when you can use them.

Cheers!

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

# Signature Red Collection Wine Club

## 2012 Argyle “Reserve” Willamette Valley Pinot Noir Oregon

It's exciting to witness the maturation of the Oregon wine industry. California has fully embraced the idea of fruit-forward, over-the-top, powerful Pinot Noirs. Oregon has opted for a more Burgundian feel, emphasizing balance, complexity and elegance over sheer power. Oregon is at roughly the same latitude as Burgundy's Cote d'Or. They see the same amount of sunlight and have similar climates but different soil types. Many enthusiasts compare Oregon Pinot Noirs stylistically to Burgundy while noting their approachability and bright fruit accents.

Argyle Winery, founded in 1987, is a perfect embodiment of what Oregon is trying to achieve. They have been fashioning not only high quality Pinot Noir but also stunning sparkling wines and Chardonnays. With vineyards scattered all along the Willamette Valley including the Eola and Dundee Hills, Argyle has amazing raw material from which to make their stunning Pinot Noirs.

The 2012 Argyle “Reserve” Willamette Valley Pinot Noir combines grapes from many of the best blocks and vineyards that Argyle has access to. Exploding from the glass are intense aromas of strawberry preserves, cotton candy, sage and crushed rose leaves. The palate bursts with fresh strawberries, cranberries, red cherry and hints of red licorice. With its fantastic energy and racy acidity, this is a mouth-watering Pinot Noir. It can age flawlessly for ten years easily but it's showing so well right now, why wait? I would pair this with holiday ham, grilled salmon or a strawberry and arugula salad.

**Your re-order price for this wine as a club member is: \$27.99 per bottle.**



*One of the Argyle vineyards, Willamette Valley, Oregon.*

## 2011 Moulin de la Gardette “Tradition” Gigondas

Gigondas is like the little brother of Châteauneuf-du-Pape that always has to prove itself. Both areas produce wines of complexity and power. Châteauneuf is known for its large *galets* (pudding stones) that absorb and reflect the sun's heat, creating the ideal environment for Grenache. Gigondas soils are mostly alluvial red clay, which helps build structure in its wines. Wines have been made in Gigondas since Roman times. For decades, most was sold to *négociants* (often finding its way into Châteauneuf).

In 1946, Victor Jurdic, certain that Gigondas wines could establish a reputation of quality rivaling neighbor Châteauneuf-du-Pape, produced the first wines under the la Gardette name. The Meunier family married into the Jurdic family and now the estate is run by Jean Baptiste Meunier, who took over in 1990. The vines, which have an average age of around 65 years, are in twenty-five different parcels in the appellation. We have been working with this family business for over a decade and we just can't get enough of their great wines. We are pleased to offer the 2011 “Tradition” bottling to the club.

All of the fruit for this wine is hand harvested. It is destemmed and fermented in temperature-controlled cement tanks, with native yeasts. It is then pressed and put into used Burgundy barriques, preserving the purity of the fruit without adding overt oak influence. The “Tradition” is 80% Grenache with 10% Mourvèdre and 10% Cinsault. It's all from 20- to 60-year-old vines on the la Gardette hillside. The wine's style is decidedly old school with brambly, spicy fruit. It has classic aromas of pipe tobacco with touches of earth and grilled meat. To drink it now, decant it an hour in advance; or give it little more time in the bottle. This wine is ideal with pork loin roast rubbed with fresh herbs such as rosemary and thyme. —*Keith Mabry, K&L Rhône/French Regional Buyer*

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

# Premium Wine Club

## Fonseca Terra Bella Port

One of my first wine-business trips was to Portugal. I had few expectations and found a wonderful city in Oporto, a vibrant food scene and a stunningly beautiful Duoro Valley—and some of the most welcoming people I have ever encountered in my travels abroad. If you travel to Spain or France you owe it to yourself to break off and spend a few days in Portugal. Trust me you will not regret it. It is jaw-dropping to visit the Port factories—that's what they call the warehouses that store all the aging Port—and see how much stock they have aging in large *foudres*. It stretches for blocks!

Fonseca's first vintage was in 1840. Four families have shaped the company's destiny since its foundation in 1815. The Fonseca and Monteiro families founded the business and then gave way to the Guimaraens family, which manned the helm for over a century and had a huge hand in shaping Fonseca into one of the world's most renowned Port houses. The Yeatman family and their descendants guided the company successfully from the mid-20th century into the new millennium. As with many of the Port houses, Fonseca has passed through several families and marriages but some original owners are still associated with the business in one capacity or another.

The Fonseca Terra Bella Port is one of the newer releases by Fonseca. In 1992 Fonseca began to farm organically and by 2002 they were able to buy neutral spirits from organically grown grapes. The Fonseca Terra Bella is the first 100% organically grown Port. The Fonseca Terra Bella Port has a seductive nose of candied black fruits with a rich palate of plum, black cherry and hints of chocolate. The wine has nice richness with velvety smooth tannins that give the wine a plump and succulent feel. You can pair this wine with nuts and cheeses, chocolate dishes or flan.

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

## 2010 Capcanes Costers del Gravet Montsant

Capcanes is hidden away in Spain's Priorato Hills, inland from Tarragona, which has a long history of grape growing. Prior to the phylloxera insect infestation that devastated most of Europe's vineyard plantings in the mid-to-late 19th century, this area was densely planted. After the phylloxera, only about one-fifth of the area was replanted and mostly to Garnacha (Grenache). Some of those first replanted vines still exist today at over 100 years of age.

In 1933, five local families formed a cooperative to handle their production in the most economical and efficient fashion. The co-op was able to compete in the wine market in Spain and globally. They sold their grapes in



*Duoro Valley vineyards have dramatic positions above the river.*



*The village of Capcanes is surrounded by vineyards, some very old.*

bulk until 1998. The big change happened in 1995 with a large investment of capital and a request to produce a high-quality kosher wine for Barcelona's Jewish community. New winemaking procedures and new equipment resulted in an increase in quality, which we benefit from today.

The 2010 Capcanes Costers del Gravet Montsant is a blend of 50% Cabernet Sauvignon, 30% Garnacha and 20% Samsó aged for 12 months in French oak barrels. The wine is a dark ruby red in the glass with aromas of mocha, licorice and cranberry. On the palate the wine displays flavors of cherry cola, black cherry, spice and crushed flowers with firm tannins and good acidity. This is a flat-out delicious wine. I would pair this stunner with flatbread pizza, grilled chicken or a nice cut of dry-aged beef. Robert Parker and Stephen Tanzer both gave this wine 91 points,

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

## Best Buy Wine Club

### 2013 Bodegas Luzon Verde Jumilla Spain

Spain may be the most energized wine country going, challenging France as the center of the wine-bargain universe. Production is at an all-time high and numerous regions are emerging as hotbeds of great values. One of the hot and up-and-coming regions is Jumilla, located in southeast Spain not far from the Mediterranean Coast. It spans the regions of La Mancha and Murcia. Jumilla is known for grape growing, fruit and olive trees and a large solar-power farm. Monastrell (Mourvèdre) is the most widely planted grape in Jumilla, making up about 85% of the area's total under vine.

Bodegas Luzon can trace its origins back to 1916, to meetings of local grape growers. Through the years, the estate's size has increased steadily through vineyard acquisitions. In 2005 Bodegas Luzon was bought by the Fuertes Group and a large capital investment allowed for modernization

of the facilities. Bodegas Luzon consists of two large parcels broken up by geography and soil composition. Castillo de Madax is located to the west at an elevation of 600 feet and consists of brown sandy loam soils and stony hillsides. Finca La Solana, to the southwest at an elevation of 450 feet, consists of stony and shallow soils with limestone substrate. These two distinctive vineyard plots help to add complexity and character to the wines of Bodegas Luzon.

The 2013 Bodegas Luzon Verde Jumilla is 100% Monastrell that was hand harvested and aged in stainless steel tanks. This wine displays a brilliant reddish hue with aromas of dark berries, violet and spice, with lush flavors of spicy boysenberry, cherry preserves, licorice and cracked pepper notes. A brilliant value, this is the perfect match for pizza, pasta or any dish that requires a zesty, bright wine.

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

### 2013 Capcanes Mas Picoso Montsant

Capcanes winery has an interesting story (discussed in the Premium Club section) that mirrors those of many European wineries. Cooperatives allowed small family wineries that might otherwise have been driven under by financial obligations, to survive. They pool their resources and use one main facility to



*Founded in 1916, Bodegas Luzon now has impressive modern facilities.*

process their grapes and make their wines. Thanks to that system, many growers were able to continue to farm through tougher times. Now thanks to fresh investment, many have broken away from the cooperatives to produce very high-quality artisan wines.

Capcanes winery produces many wines. The Mas Picoso is one of their newer projects, with 100% organically grown grapes. The 2013 Capcanes Mas Picoso is a blend of 80% Grenache, 15% Syrah and 5% Merlot aged for five months in stainless steel tanks. The wine is a ruby red in the glass with aromas of boysenberry, pepper, hibiscus and vine-ripened tomatoes. The palate is a bright display of cranberry, Rainier cherry, raspberry gelatin and subtle spice notes. With its nice energy and grippy tannins, this wine is lively on the palate and feels refreshing and invigorating. It will go nicely with fig salad, prosciutto or any kind of dish that requires a lively red wine.

**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 Le Marsure Altajo IGT delle Venezie**

I've known Paolo Tosolini for a long time, because he was one of the Friuli region's pioneers in seeing great possibilities for selling Friuli wines in California. His gracious and gentlemanly demeanor doesn't hide the twinkle behind his eye. He has a great sense of humor, and one needs that to sell red wine from Friuli. Friuli's cool, rainy climate makes it an especially difficult area for red wine. You need a really good plan, need to have chosen the proper grapes, and need to understand the marketplace if you want to sell it outside of Friuli, where green, very herbaceous flavors are sought after. Paolo, a frequent visitor to California, was always questioning me about what flavors our locals were looking for, and began experimenting and crafting a wine that would say Friuli and also appeal to our local consumers.



*Paolo Tosolini, who blends this red Friuli to appeal to California tastes.*

That's how Altajo (al-tay-o) was born. It's a mix of 45% indigenous Refosco with "international grapes": 50% Merlot and 5% Cabernet Sauvignon, with an idea to make a wine that is texturally pleasant (see plump) without losing its balance and freshness, and still has only 12.5% alcohol. The vineyards are just adjacent to the Colli Orientali del Friuli DOC or the Eastern Hills of Friuli, northeast of Udine. In this fairly level growing zone, the fast-draining sandy soil provides a help. Grapes are hand harvested in the first couple of weeks of October and fermented for ten days on the skins. The wine is aged in tank for two years and then for two months in French oak barriques. The wine has a nose full of smoke, spice and brush, and on the palate you sense the Refosco's vibrant structure and dynamic flavors, which are softened by the Merlot's plush mouth feel and given a bit of backbone by the force of the Cabernet. It's a fairly full-bodied wine for only 12.5% alcohol— you feel like you're drinking something very substantial. Paolo says it goes best with grilled meats.

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

## 2008 Sesta di Sopra Brunello di Montalcino

Ettore Spina, originally from Torino, was an international banker for more than 40 years. He and his wife, Enrica Bandirola, lived in Rome for his professional career. Their idea was always to “retire” to the Tuscan countryside and after years of searching they found, in 1980, an abandoned house on the south side of Montalcino. It took years of restoration work to make it livable. Early in the 1990s they planted a tiny, 1.73-acre vineyard to make Brunello. Their first release was in 1999. They make a tiny amount, 340 cases. Enrico studied hard and asked lots of questions and has become an excellent producer—but they’d bought such an extraordinary piece of land, it was hard to mess up. Their vineyard is planted in a soil type called Galestro, exfoliating shale with a lot of limestone in it, the perfect soil for Sangiovese. They are situated on the south face of Montalcino facing Monte Amiata, an extinct volcano that dominates the local weather patterns. The vineyard sits high and benefits from a nightly cooling, as air sweeps down the slope toward the Orcia river valley below. The wine is aged in one 30-hectoliter barrel, yes just one barrel. Brunello by law must stay two years in barrel but all of the traditionalists like Ettore age it for three-plus years. It can’t be sold until January of the fifth year after the harvest.

This 2008 is wondrous, full of bold, smoldering aromatics of earth, sage and leather. On the palate it has layers of complex earth, stone and plummy notes. This is a supple and richly textured wine that will do well with two to three hours in a decanter to open up. I’d pair it with rosemary-draped pork tenderloin, braised meats such as veal shank, or an aged piece of Pecorino Toscano—make sure it is Toscano.

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



*Sesta di Sopra in 1980 (above) and in 2000 (below).*



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

***December Champagne!*** The holidays are here, and in the Champagne Club we are sending you two great wines for celebrating and also have a great offer on a holiday Champagne six-pack. Both of the bottles this month are rich, very easy to like wines that also offer quite a bit of complexity for those of us who spend a little time with them. Both of these wines are great to open any time. We all know flexibility is essential during the holidays. These Champagnes go equally well with food as they do on their own, just enjoyed in the company of friends. I hope that you enjoy them as much as I have!

### **Thienot Brut Champagne**

Champagne Thienot is one of the newest producers in Champagne. They were founded in 1985, when

Alain Thienot pulled off an incredible land deal. He bought the first block of his 68 acres from Krug. The Thienot Brut Champagne is composed of 45% Chardonnay, 35% Pinot Noir and 20% Meunier. It has a big brioche, cream and baked-apple nose that gives way to a wine that is packed with power and complexity on the palate. This full-bodied Champagne has a luscious finish that is very impressive. It will make a great apéritif.

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

### **Paul Louis Martin Brut Blanc de Blancs Champagne**

The Paul Louis Martin Brut Blanc de Blancs Champagne is the very first wine that we have had at K&L that is entirely from the Sézanne sub-region of Champagne. It comes from 7.5 acres of vineyard between the Marne and the Aube. It is based on the 2010 harvest, and is all-stainless-steel fermented with full malolactic. This Champagne has gorgeous, Chablis-like aromatics and flavors, with plenty of clean earth, cream, and subtle toast. I love the rich texture and long finish of this wine.

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



*Vincent Rapenau (right) at Champagne Louis Martin, with Gary in Spring 2014.*

Our ***Champagne Holiday Club Pack for 2014*** is a great half case to have ready for all of the fun and parties of this season. Inside the box you will find two bottles each of the spectacular, rich, old-vine **2005 Launois “Spécial Club” Brut Blanc de Blancs Champagne**, the racy, Pinot-powered **Michel Arnould “Grand Cuvée” Brut Champagne** and the complex, toasty, refined **Alexandre Le Brun “Tradition” Brut Champagne**. With these six bottles, you will have a great taste of the diversity and quality that the best grower-produced Champagnes offer. Since all of these Champagnes are from our direct-import portfolio, they are already a great deal at the \$273.94 regular price. **The \$199 six-pack price for Club members is a deal not to miss!**

## **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 Alysian “Russian River Selection” Pinot Noir @ \$24.99 per bottle

The 2010 Alysian “Russian River Selection” Pinot Noir is an exciting wine with an expressive nose of cola, rose hips, nutmeg and cranberry. The palate brings it all together with bright, crunchy red fruit that includes cranberry, cherry and raspberry notes, hints of sage and bitter chocolate. This is an energetic wine. I would pair it with grilled lamb or pork chops.

\_\_\_\_ Bottle(s) 2010 Summerland “Bien Nacido Vineyard” Santa Maria Valley Pinot Noir @ \$24.99/bottle

Summerland Winery has vineyards all around the Central Coast, allowing them to take advantage of each unique micro-climate and terroir and produce only the best wines, Chardonnay and Syrah as well as Pinot Noir. The 2010 Summerland “Bien Nacido Vineyard” Santa Maria Valley Pinot Noir is one sexy beast of a wine with dark cherry notes and hints of chocolate on the nose. The palate is a gorgeous blend of cherry kirsch, cherry cola, sage and mocha. The finish is long, lush and smooth with great energy throughout. The perfect foil for roast chicken, pork roast or oxtail stew, this versatile wine can pair wonderfully with rich foods or be enjoyed on its own.

\_\_\_\_ Bottle(s) 2011 Robert Stemmler “Estate” Carneros Pinot Noir @ \$27.99 per bottle

The perfect example of a vintage-driven Pinot Noir. While 2011 was an extremely difficult vintage for Bordeaux varietals, both Chardonnay and Pinot Noir flourished. The cold, wet vintage allowed for higher acidity and lower sugar levels while allowing phenolic ripeness. I have found some recent vintages of Chardonnay and Pinot Noir to be pushing the limits of both alcohol level and ripeness so was happy to taste this wine. Nature allowed the winemakers to pull back a bit. The result is a delicious, terroir-driven Pinot Noir—exactly the kind of wine that they should be producing. This is a subtle beauty with pretty fruit notes, hints of herb and spice, vibrant acidity and firm tannins. A quintessential example of a Carneros Pinot Noir, this beauty should be paired with grilled salmon, a cheese plate or some grilled lamb. *Wine Spectator* gave this 90 points.

\_\_\_\_ Bottle(s) 2010 Benjamin Romeo “Predicador” Rioja @ \$21.99 per bottle

The 2010 Benjamin Romeo “Predicador” Rioja is a blend of 93% Tempranillo and 7% Garnacha (Grenache). It starts off with an intoxicating nose of cherry liqueur, dried herbs and spice notes. On the palate the wine has a densely spun core of red berry fruit, cocoa powder, sage, cherry cola and licorice. The wine has a layered palate and a dense core of fruit, and zippy acidity which holds it together. You can pair this wine with lamb or veal and with richer red meats such as short rib or oxtail. The wine can be enjoyed now or held for five to ten years. Robert Parker’s *Wine Advocate* gave this 92 points, and Stephen Tanzer gave it 91.

\_\_\_\_ Bottle(s) 2011 Sons of Eden “Kennedy” Grenache/Shiraz/Mourvèdre, Barossa Valley @ \$25.99 per bottle

This wine is a classic blend of old-vine Barossa Grenache (39%), Shiraz (37%) and Mourvèdre (24%). The Kennedy name is a tribute to the legendary Barossa vigneron who pioneered the planting of the old, treasured vineyards. The Grenache fruit, the soul of this blend, is from an exceptionally low-yielding, 50-plus-year-old Light Pass vineyard planted by the Kennedy family. The wine is deep crimson in color, with fresh aromas of ripe blackcurrants and plum. It has a rich complex, savory palate, displaying layers of ripe berry flavor and velvety tannins, finishing with roundness and great length. —*Ryan Woodhouse, K&L Australia/New Zealand wine buyer*

\_\_\_\_ Bottle(s) 2012 Carpe Diem Anderson Valley Pinot Noir @ \$24.99 per bottle

The 2012 Carpe Diem Anderson Valley Pinot Noir displays admirable power, depth and density with deep aromas of black cherry and cola. The wine has excellent delineation, with layer after layer of cherry and berry fruit mixed with notes of herbs and subtle spices. This is a perfect wine for grilled chicken or lamb shank, and with its pretty fruit and racy acidity it is incredibly versatile. *Wine Spectator* gave this wine 90 points.

\_\_\_\_ Bottle(s) 2011 Seghesio “Old Vines” Sonoma County Zinfandel @ \$24.99 per bottle

The 2011 Old Vines has a spicy nose of red raspberries, black plum, clove and marzipan with a palate of red berries, cinnamon, red licorice and mocha notes. A rush of fruit on the back palate gives the wine a full-bodied and powerful finish. Pair this with pizza, or pasta with red sauce, or anything off the grill.

\_\_\_\_ Bottle(s) 2010 Domaine des Bosquets Gigondas @ \$29.99 per bottle

The 2010 Domaine des Bosquets Gigondas is a blend of 70% Grenache, 20% Syrah, 5% Mourvèdre and 5% Cinsault. It’s a spectacular offering with a blood-red-like color and powerful aromatics of spice, licorice and red cherry liqueur. The palate is a sexy mesh of spice, dark berry fruit and a racy acidity that gives this bold red

surprising lift along with its full-bodied feel. This wine is delicious on its own but will pair marvelously with pork, lamb or beef. 92 points, *Wine Spectator*; 91 points, Robert Parker; 90 points, Stephen Tanzer.

\_\_\_\_ Bottle(s) 2011 Flowers Perennial Red Sonoma Coast @ **Super Special Price \$21.99 per bottle**  
The 2011 Flowers Perennial Red Sonoma Coast is a fascinating wine with aromatics of wild blueberries, sage, and snappy red fruit aromas. The palate is full of delicate berry fruit, hints of lavender, wet earth and mineral notes. The wine has an elegant feel, with complex layers of fruit nicely framed by racy acidity and soft floral aromas. A perfect food wine, it will marry well with fish, pork or roasted vegetables.

\_\_\_\_ Bottle(s) 2012 Bacio Divino “Pazzo Call Me Crazy” Napa Valley Red @ \$24.99 per bottle  
A blend of 54% Sangiovese, 28% Syrah, 10% Petite Sirah and 8% Cabernet Sauvignon, the wine has a nose of blackberry jam and cassis with chocolate spice notes. The palate is a blast of blackberry, dark plum, crème de cassis, licorice and mocha. The wine has a sexy mouthfeel with smooth, sleek tannins and suave finish. Pair this big boy with a filet mignon or wood-fired pizza.

\_\_\_\_ Bottle(s) 2008 Waterstone “Study in Blue” Napa Valley Red @ \$24.99 per bottle  
This is a blend of 39% Cabernet Sauvignon (sourced from hillside vineyards in Oakville, Rutherford and Spring Mountain District), 36% Merlot (Truchard Vineyard in Carneros) and 25% Syrah (also Truchard Vineyard in Carneros). It was aged for 30 months in French oak of which 80% is new. The wine is flat-out delicious with deep, dark berry fruit aromas accented by mocha-laced oak. It is bold on the palate with berry fruit, dark chocolate, spice and cedar notes and a long, lush finish. Pair this wine with filet mignon or short ribs.

## Premium Wine Club Previous Offerings

\_\_\_\_ Bottle(s) 2012 Thistle Ridge (Grey’s Peak) Pinot Noir, Waipara Valley, New Zealand @ \$14.99 per bottle  
The wine shows lots of dense berry fruits, with some dark cherry and red raspberry coulis edges. The palate is soft and silky with a lovely balance of supple fruit and bright acidity. The elegant but juicy mid-palate fruit gives way to some exotic sweet spice and dusty earthy notes towards the finish. This is such a remarkable wine for the price. It has lots of complex layers that unfold and it really shows its pedigree in the purity and balance achieved. —*Ryan Woodhouse, K&L New Zealand Wine Buyer*

\_\_\_\_ Bottle(s) 2009 Château Le Bourdieu, Médoc @ \$14.99 per bottle  
Look what Neal Martin said about this wine, for erobertparker.com: “This is a lovely Cru Bourgeois: very pure and feminine on the nose with crisp red berries, redcurrant and candied orange peel. The palate is fleshy but not cloying with layers of ripe sweet red fruit, leading to a very lithe sensual finish where the oak is supremely well integrated. Bravo!” 90 points. Tasted November 2011. I would decant this one hour ahead and serve it with a nice rack of lamb. You could cellar a case of this for ten years and enjoy a bottle each year. —*Clyde Beffa Jr.*

\_\_\_\_ Bottle(s) 2012 Back Nine Cellars Napa Valley Chardonnay @ \$13.99 per bottle  
The 2012 Back Nine Cellars Napa Valley Chardonnay has sexy aromas of tropical fruit, sandalwood, buttered popcorn and nutmeg. The palate is a diverse collection of Asian pear, lemon verbena, green figs, hazelnut and oak accents. Nice acidity coupled with fine tannins give a seamless feel and the wine is also full-bodied, with a finish that goes on and on. I would pair this with roast chicken or Fettuccine Alfredo.

\_\_\_\_ Bottle(s) 2012 Château Saint-Roch “Kerbuccio” Maury Sec Rouge @ \$15.99 per bottle  
This wine is a blend of 40% Syrah, 30% Mourvèdre and 30% Grenache, aged in concrete. The wine starts out with a stunning nose of blackberry preserves, pipe tobacco and baking spice. That leads seamlessly to a palate packed with supple black fruit, black raspberry liqueur, zesty herbs and hints of earth and mineral. The wine has a lively, energetic palate that nicely balances the ample dark fruits with hints of spice. A delicious red wine. I would pair this grilled eggplant, burgers or a flatbread pizza. Robert Parker gave this wine 90 points.

\_\_\_\_ Bottle(s) 2011 Happy Canyon Red Margerum @ \$14.99 per bottle  
Our 2011 Happy Canyon Red Margerum is made up of 68% Cabernet Sauvignon, 20% Merlot, 10% Cabernet Franc and 2% Petit Verdot. It drinks well right now but should hold for two to three years. —*Mike Jordan, K&L Domestic Wine Buyer*

## Best Buy Wine Club Previous Offerings

\_\_\_\_ Bottle(s) 2010 Château Motte Maucourt, Bordeaux Supérieur @ \$9.99 per bottle

The 2010 Château Motte Maucourt has an intense purple color. The nose has vanilla notes and red, ripe-fruit aromas. On the palate, it is round with a nice structure, and the finish is long and lingering with the hints of ripe red fruit. This is a wine to enjoy now or keep for up to five years in the cellar. It is very hard to find such excellent tasting Bordeaux wines as this for under \$10 these days. This wine is still young, so decant it one hour before serving it. Try it with your Tuesday night grilled hamburger. —*Clyde Beffa Jr.*

\_\_\_\_ Bottle(s) 2012 Château Pesquié “Le Paradou Blanc” Côtes du Ventoux @ \$9.99 per bottle

The 2012 Château Pesquié “Le Paradou Blanc” Côtes du Ventoux is 100% Viognier that spends five months in tank before bottling. Aromas of lychee nut, white peach and white flowers dominate the nose while bright notes of pear, peach, green plum and mineral notes flow across the palate. A beautiful wine that drinks extremely well.

\_\_\_\_ Bottle(s) 2012 Domaine des Deux Puits Syrah Languedoc Roussillon @ \$9.99 per bottle

The 2012 Domaine des Deux Puits Syrah Languedoc-Roussillon can now be called a Côtes Catalanes, since this is now a recognized region. The wine comes from 20-year-old to 40-year-old vines, which are hand-harvested. The wine is fermented with indigenous yeast in stainless steel, then aged in concrete tanks, and then bottled unfiltered and unfiltered. The resulting wine is a sexy powerhouse that displays aromas of blackberry, camphor and hints of spice while the palate is a silken combination of smooth tannins, dark fruits and notes of licorice and incense. This wine totally over-delivers given its meager price. Pair it with pizza, fig and blue cheese salad or a nice cut of red meat.

\_\_\_\_ Bottle(s) 2011 Château Bellevue La Randée Bordeaux @ \$8.99 per bottle

A fantastic value from Bordeaux. From the very first sniff Clyde and I knew this wine had it going on. Aromas of milk chocolate, black plum and cherry, spice and tobacco spring from the glass. On the palate is a seductive blend of chocolate, dark berries, spice, menthol, black tobacco and mocha, giving way to a long, sexy and smooth finish. A great value, this is a delicious wine and a perfect example of the amazing values you can still find from Bordeaux if you're on the lookout for them.

\_\_\_\_ Bottle(s) 2012 Château Grand Bateau, Bordeaux @ \$9.99 per bottle

Medium- to full-bodied, this wine has luscious ripe blackberry fruit flavors, spice and a touch of new oak. Superb value. Though this is a fruit-forward wine, I still recommend opening the bottle and decanting the wine one hour before serving it. After all, it is a very young vintage. I served it with a juicy, rare hamburger off the barbie. A great match! I urge you to try this wine soon and stock up for the year. This is a party-time Bordeaux for under \$10. The label has a picture of the mythical galleon of the famous Château Beychevelle. —*Clyde Beffa*

\_\_\_\_ Bottle(s) 2013 Bourgogne Chardonnay, Collection Alain Corcia @ \$9.99 per bottle

Creamy, apple-y aromas mesh with a touch of toasty oak. This wine is very clean and refreshing on the palate with a lingering finish. White Burgundy for under \$10 really does not exist these days—except for this beauty. Try this with a nice piece of swordfish or halibut. Do not over-chill it. —*Clyde Beffa*

\_\_\_\_ Bottle(s) 2012 Bodegas Castaño Macabeo/Chardonnay, Yecla, Spain @ \$9.99 per bottle

50% Chardonnay and 50% Macabeo, this has a distinctly different feel. A rich yellow hue in the glass, it kicks off with aromas of white flowers, pineapple, honey and hazelnuts. A viscous palate reveals stone fruit, pear, honeycomb and citrus fruits. Rich, bright and zesty, this wine can be served as an apéritif or paired with seafood or a salad. Its many layers of complexity and zippy acidity make it versatile. Enjoy this unique, different spin on the white blend.

\_\_\_\_ Bottle(s) 2013 Bodegas Castaño Monastrell, Yecla, Spain @ \$9.99 per bottle

This 100% Monastrell (Mourvèdre) is explosive from the glass. Aromas of white pepper, tomatoes, red cherry and some saline absolutely jump out. The palate is packed with red raspberry, red licorice, beef jerky and pepper. With tons of energy and verve, this wine is alive on the palate with an energetic finish. This red is a lot of fun to drink. It can pair with hamburgers, beet salad or marinated tri-tip but can also be quite lovely on its own.

\_\_\_\_ Bottle(s) 2011 Trim California Cabernet Sauvignon @ \$10.99 per bottle

A delicious wine, ruby red in the glass with a slightly reticent nose of red cherry, red licorice and hints of mocha with a lively palate of black cherry, cinnamon, sage, scorched earth and just a hint of oak. This wine has great acidity and balance and is quite lively on the palate. It has enough fruit and balance that it's very versatile; you can pair it with foods across the board whether roast chicken, pizza, barbecue—any dish that requires an elegant red wine.

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

\_\_\_\_ Bottle(s) 2010 La Monacesca "Camerte" Marche Rosso I.G.T. @ \$22.99 per bottle

The 2010 vintage was outstanding for Marche reds. The core of Sangiovese gives this wine great length and the Merlot gives a supple, up-front richness. The nose shows a lot of complex plum and spicebox and then segues into a bit of leather. On the palate the wine's richness is immediately evident, and as it lengthens it shows lots of earth and iron. This wine is perfect with any grilled meats or hard cheeses. The winery suggests having it with a boneless leg of lamb stuffed with prosciutto, pecorino cheese and black truffle.

\_\_\_\_ Bottle(s) 2013 Antichi Vinai "Petalava" Etna Bianco DOC @ \$16.99 per bottle

Carricante is the soul of Etna Bianco. It has a searing minerality which gets buffered by the Catarratto with its blousy richness, completing the wine's textural presence. Aromatically it is reminiscent of Italian springtime when the hills are covered with yellow-flowered Ginestra (broom) with its enticing, bewitching fragrance. On the palate this wine is bold, rich and fleshy while still only having 12.5% alcohol. Don't let that number fool you: This is a powerful and dense wine. While the winery says you should have it with fish or shellfish dishes, for me its incredibly salty character and acidity make it a perfect accompaniment to a seafood risotto or spaghetti carbonara (the real way, no cream). If you find it exciting, try the 2013 Petralava Rosato as well.

\_\_\_\_ Bottle(s) 2013 Muri Gries Pinot Nero @ \$19.99 per bottle

The Muri-Gries vineyards are on an ideal southeast-facing slope that ranges from 650 feet to 1300 feet above sea level. The soils are calcareous, ideal for racy Pinot Noir. The wine is fermented in stainless steel and then put into large Slavonian oak casks of 30hl to 50hl. In just one 30hl barrel, you could fit the juice from 13 of California's standard wine barrels (barriques). That means this Pinot doesn't take a lot of flavor from its barrels. You get a wine that is more a reflection of its terroir, and this one shows its origins! The nose is a mix of red fruit and earth. It has a bit of tannin yet is still supple enough to drink now.

\_\_\_\_ Bottle(s) 2012 La Monacesca "Ecclesia" Chardonnay @ \$19.99 per bottle

La Monacesca's idea for this wine is for a crisp white, fresh and vibrant and the perfect accompaniment to the Marche's seafood bounty, especially shellfish. The grapes are harvested in the early part of September and then aged for a year in stainless before the wine is bottled. The wine has a super focus, bright and clean with an underlying mineral presence and a long finish. I would decant this wine an hour or so before you drink it, to allow it to open up a bit. Enjoy with your favorite seafood!

\_\_\_\_ Bottle(s) 2011 Cantine Viola @ \$19.99 per bottle

The 2011 Cantine Viola Rosso sees no wood aging at all, just fermentation in stainless steel and then bottle age. The wine's aromatics are untamed; it smells of wild brush and roasted meats and while those aromatics are profound they seem to drift side to side at the rim of the glass rather than bursting forth. On the palate the wine spreads and flows, and its luscious texture is highlighted with spikes of smoky intrigue guided by a gently caressing tannic border. I recently made a lamb stew that was based on a caponata (eggplant, zucchini, tomatoes, red peppers, onion, capers and kalamata olives) and this wine embraced that combination of flavors like nothing I've experienced lately.

\_\_\_\_ Bottle(s) 2010 Casaloste Chianti Classico @ \$21.99 per bottle

While still young, this has enough up-front fruit that it is already allowing us to see its depth of character and flavor. Decant this wine a full two hours ahead of time, to improve its current drinkability. This wine shows a deeper character of complex fruit. It isn't a reflection of ripe sunshine; these are flavors that come from the earth, brooding, intertwined with stones and mineral deposits, a bit gritty at times. Decant this wine and let it sit for a couple of hours, have a grilled T-Bone, cooked rare. Drizzle some Tuscan Extra Virgin Olive Oil onto it, add a bit of sel gris. Have a bite of that with a sip of this wine and you'll find yourself in Tuscany, in the heart of Chianti Classico!

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

\_\_\_\_ Bottle(s) Coutelas Cuvée Louis Victor @ \$29.99 per bottle

The Amaury Coutelas "Cuvée Louis Victor" Brut Champagne is full of spice and richness. This is the first solera-style Champagne that we have offered in the club. This style is championed by Jacques Selosse and some other cult producers in the region. I couldn't tell you the exact composition of grape varieties—and neither could the winemaker, Damien Coutelas. He started in 2007, by filling a 4000-liter *foudre* (giant wood barrel) with the best parcel of juice that he had.

Every year he extracts 1000 liters and bottles it, and adds back in 1000 liters of whatever he thinks is the best juice, regardless of grape variety. The last harvest to be added before bottling this batch was 2010. The wine was then aged a further three years on the lees before disgorgement. It has a big sourdough-toast nose with some vanilla notes and a complex, layered and entirely original flavor. It is super long finishing. I love this with charcuterie.

\_\_\_\_\_ Bottle(s) Ariston Aspasié “Prestige Vieilles Vignes” Champagne @ \$34.99 per bottle  
Although not labeled as vintage, the Ariston Aspasié “Prestige Vieilles Vignes” Champagne is entirely 2008, and it’s made from the oldest plots on the estate. Curiously, Paul-Vincent thinks that the grapes from old vines should never be used to make vintage-dated wine. His reasoning is that, with deep roots protecting the plant from the vagaries of the weather, old vines tell more the story of the land than the story of a specific year. This wine is composed of 50% Chardonnay, 25% Pinot Noir and 25% Meunier and has a powerful, concentrated character that goes very well with charcuterie and other rich appetizers.

\_\_\_\_\_ Bottle(s) Devaux “Grand Réserve” Brut Champagne @ \$34.99 per bottle  
From the southern part of Champagne, down past the Brie pastures, we have an excellent offering in the Devaux “Grand Réserve” Brut Champagne. This winery was introduced to us by Camille Zanette, a former French national champion in figure skating. This wine is composed of two thirds Pinot Noir and one third Chardonnay, even though Chardonnay is quite rare in this part of Champagne. Those of you who like a bit of toast and a bit of citrus excitement in your Champagne will be very pleased with this all-stainless-steel-fermented bottling.

### ***Signature Red “Pinot Appellation Series” 6-pack***

The Pinot Noir craze in California has led to explosive growth. Our newest six-pack allows you to sample wines from Bien Nacido (Central Coast), Carneros and Anderson Valley, California’s three major hotbeds of Pinot Noir production. You get 2 bottles each of: **2010 Summerland Bien Nacido**, **2011 Robert Stemmler Carneros Estate** and **2012 Carpe Diem Anderson Valley**. An amazing introduction to the variety of styles across the many Pinot Noir appellations in California.

**All six bottles for just \$119.94**—you save an additional \$40 off the Club Member price!

### ***Signature Red “It’s All About the Blend” 6-pack***

100% varietal wines are sooo yesterday! Today it is all about the blending and the freedom to add and subtract varietals to come up with the most delicious wine possible. This six pack gives you three remarkable wines that break all of the old rules. You get two bottles each of **2012 Bacio Divino Pazzo (54% Sangiovese, 28% Syrah, 10% Petite Sirah, 8% Cabernet Sauvignon)**; **2011 Flowers Perennial (48% Pinot Noir, 44% Syrah, 4% Pinot Meunier, 3% Dolcetto, 1% Chardonnay)**; and **2008 Waterstone Study in Blue (39% Cabernet Sauvignon, 36% Merlot, 25% Syrah)**. Check out these three unique wines and see for yourself why it is all about the blends.

**You get all six bottles for just \$109.94**—an additional \$40 off your already low Club Member price!

### ***2011 Fuse Napa Valley Cabernet Sauvignon***

*Wine Enthusiast* called the 2009 vintage of this Napa Valley Cab one of the “Best Cabernets for \$30 or Less.” The 2011 version, which is 82% Cab and the rest Syrah and Merlot, is aged separately in French and American oak. Notes from the winery: “The nose expresses a combination of sweet cherry, blueberry, hints of vanilla and earthy undertones. On the palate, layers of cherry and blueberry are balanced with delicate notes of nutmeg and vanilla. This medium-bodied wine will continue to improve over the next 8 years, and is wonderfully drinkable now.” Very limited availability.

Regular K&L price is \$29.99. **Special price for Club members: just \$15.99 per bottle!**