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Dear Wine Club Members,

At K&L, we always look at wine as an integral part of any great meal; and we see a great meal primarily as an opportunity to sit down with friends and loved ones to catch up and re-connect. A wonderful dinner with a great bottle of wine is the best way to stay grounded and catch one's breath in the midst of our busy lives. In the spirit of this month's Valentine's Day, we hope you are able to enjoy one of this month's selections with your sweetheart over a lovely dinner.

This month the Champagne Club offers wines from a great, grand marque producer and a newly discovered grower-producer whose wines K&L has just begun to bring to the US. The grand marque wine is the 1999 Laurent-Perrier Brut. The grower producer wine is the Cuvée Eclatante from Elisabeth Goutorbe. We are very pleased to be able to introduce you to this dedicated and talented producer. If you like wines from Aÿ such as Bollinger & De Meric, then you'll love the Cuvée Eclatante. Also, make sure you take a look at our Valentine's Day specials from Laurent-Perrier on the back page.

This month the Signature Red Club features a Bordeaux from the great 2005 vintage and a single-vineyard Sonoma Syrah from an exciting small producer. The 2005 Château Coufran is perhaps their finest effort yet. The 2005 Lost Canyon Syrah from the Stage Gulch Vineyard is wine of great aromatic complexity and luscious fruit from a small, quality-first producer located in a warehouse on the Oakland waterfront, of all places.

The Premium Club features two California classics. The red is a lovely, restrained, Claret-style Zinfandel from Chiles Valley in Napa. The Premium white is an unmistakably Napa Chardonnay from Napa Cellars with loads of hedonistic fruit but with just the right amount of acidity to keep things interesting.

The Best Buy Club features a classic Bordeaux claret and a very fine Chardonnay from southwestern France. The 2004 Montalon is a great steak wine and an amazing value from the Right Bank of Bordeaux. The white is the 2006 Jean-Louis Denois Chardonnay from near Limoux. Loyal customers will be very familiar with Jean-Louis' wines and we hope you enjoy his latest offering.

Finally, I want to mention that the first shipment of our Club Italiano will go out in March. If you are a fan of Italian wines and interested in joining our Italian Club, please give me a call or send a mail to theclubs@klwines.com and we will sign you up. The cost will be \$39.95 per month.

We hope you enjoy this month's selections!

Cheers,

Thornton Jacobs
K&L Wine Club Director
K&L Wine Merchants

Champagne Club

1999 Laurent-Perrier Brut

We are very pleased to be able to offer this excellent vintage Champagne. Our special relationship with Laurent-Perrier enabled us to procure some of the just-released 1999 vintage. This vintage is characterized by richness and openness that make the wines a pleasure to drink now. The 1999 is composed of 55% Pinot Noir and 45% Chardonnay with a very light dosage to allow the wine to reveal its true nature. The fruit comes mainly from Mesnil, Cramant, Ambonnay, Bouzy, Tours-sur-Marne and Verzenay. Historically, most of these crus have formed the basis of Laurent-Perrier's Champagnes. The wine is bottle-aged for a minimum of seven years.

Laurent-Perrier was founded in the tumultuous year of 1812 and has been producing high-quality Champagne for nearly 200 years. Since 1939, Laurent-Perrier has been led by the de Nonancourt family, who have transformed the firm into one of the most innovative and quality-conscious of the larger Champagne houses. Laurent-Perrier is currently the largest Champagne house still owned by a single family. It is more selective than many large houses, producing a vintage only in the very best years. Laurent-Perrier's vintage wines have excellent ageing capacity. The *Wine Spectator* awarded this wine 90 points and noted: "This is sumptuous and delicate, offering peach, beeswax and ginger notes. Firmly structured, with a chalk-like sensation underneath that emerges on the finish. Drink now through 2015." The normal price in the store is \$44.99; your price as a club member is \$39.99.

Elisabeth Goutorbe Cuvée Eclatante Brut

The Elisabeth Goutorbe Cuvée Eclatante Brut is produced by the Goutorbe family. Their house is located in the Grand Cru village of Aÿ, the heart of the Champagne district. Like so many other grower-producers, the family enterprise was initially dedicated to growing grapes that were sold off to the bigger houses. Their century-old tradition as growers gives them the basis for great quality Champagne since, as Elisabeth has noted, the fruit is the first link in the chain of Champagne production. Elisabeth's father René and her grandfather Henri began producing their own cuvées more than 30 years ago and Elisabeth is determined to continue this proud family tradition. Over the years, René was able to add gradually to the family holdings which now total 22 hectares (about 50 acres). The vineyards are planted 70% to Pinot Noir, 27% to Chardonnay, and 3% to Pinot Meunier. René did not buy commercial clones in developing the vineyards; instead he carefully selected and propagated the finest vines that were best adapted to each specific parcel. This traditional method is more difficult but yields fruit of great character and flavor. The resulting grapes are harvested by hand, gently pressed and matured in their ancient cellars for a minimum of three years.

This wine is a blend of 70% Pinot Noir, 25% Chardonnay and 5% Meunier, a composition that closely matches their vineyard make up. The wine is composed of 85% 2003 and 15% a blend of 2002, 2001 and 2000. It is dosed very lightly at only nine grams per liter. The Pinot comes through on the nose with very pretty candied cherry interlaced with fresh baked bread. On the palate it has a lot of body; firm, dry black cherry fruit; and tons of savory, masculine Pinot Noir flavors. It has a good finish with a line of chalky minerality that is uncommon in a Champagne based on 2003. Reorders are \$29.99.



Elisabeth Goutorbe with K&L's Scott Beckerley.

Signature Red Wine Club

2005 Château Coufran, Médoc

Château Coufran is located at the northern end of the Haut-Médoc just north of Saint-Estèphe, overlooking the River Gironde to the east. The vineyard lies west of the D2 road near the village of Cadourne, on one of the finest hillsides in all of the Médoc. Château Coufran was classified as a Cru Bourgeois Supérieur in 2003. Château Coufran was purchased by Louis Mialhe, father of present proprietor Jean Mialhe, in 1924. The Mialhe family of négociants is one of Bordeaux's oldest and most respected, established since 1818 on the Place de Bordeaux. They are among Bordeaux's most prominent proprietors. Château Siran, the first of several estates the family would acquire, was purchased by Frédéric Mialhe in 1891. Siran was followed by Coufran and then by Pichon-Longueville-Comtesse de Lalande, the proprietor of which, Mme. May de Lencquesaing, is Jean Mialhe's cousin.

Louis Mialhe's fellow Bordelais regarded his decision to purchase Château Coufran as lunacy. Being at the northern fringe of the Haut-Médoc and over 30 miles from the city of Bordeaux, Coufran was at that time considered nearly in the wilderness. But the vineyard location, overlooking the Gironde from one of the Médoc's finest gravelly ridges, was excellent. Louis Mialhe made another decision that was revolutionary in the Médoc: he completely replanted Coufran's vineyards to Merlot in contravention to the dominance of Cabernet Sauvignon in the area. Time has vindicated his decisions. Château Coufran is situated on 162 contiguous acres of dry, sandy, gravel ridges, the continuation of the gravel outcroppings of Saint-Julien and Saint-Estèphe. The soils are fairly typical for the left bank so close to the Gironde. A total of 75 hectares (190 acres) is under vine, planted at 8000 vines/ha, with the vines averaging forty years of age. Yields are typically 36 hl/ha. The breezes rising from the Gironde cool the vineyard and disperse the clouds, creating a superb climatic environment. Technical improvements to vinification equipment in the last decade have greatly improved the quality of the wines. Destemmed grapes are fermented in water-cooled, temperature-controlled stainless-steel tanks at an initial temperature of 26°C (79°F), rising to 30°C (86°F) for the last third of the process. A post-fermentation maceration of 16 to 21 days is followed by pressing, with most of the press wines incorporated after malolactic fermentation is complete. Aging in oak barriques, of which one-fourth to one-third are new, lasts from 13 to 18 months depending on the vintage. An egg-white fining and light filtration precede bottling. The predominance of Merlot at Château Coufran, together with a "plummy" quality to the wine, has led some to refer to Coufran as the "Pomerol of the Médoc." Its exceptional charm lies in its approachability when young without sacrifice of longevity. The 2005 vintage has been hailed as the finest vintage since 1961 and our Bordeaux expert, Ralph Sands, thinks this is the best Coufran yet. The 2005 Château Coufran has a beautiful dark purple color. On the nose, the wine has loads of dark fruit with notes of cedar, smoke and spice. On the palate, the wine has a strong initial attack but with lots of sweet fruit and ripe, rounded tannins. There is very good balance and length on the finish. This is a very good, complete wine. Cellar this one or decant it and enjoy now with any red meat or hard cheese.



2005 Lost Canyon Winery, Stage Gulch Vineyard, Syrah

Lost Canyon Winery focuses on producing small lots of vineyard-designated Pinot Noir and Syrah from some of the finest vineyards in the Russian River, Sonoma Coast, and Los Carneros appellations. While Lost Canyon Winery was bonded as a commercial winery in August of 2001, it was actually founded in 1978 as a private venture called Lost Canyon Cellars. For over 20 years they made small lots of ultra-

premium wines. Lost Canyon Cellars' first vintage was a 1978 Cabernet Sauvignon from Stags Leap Vineyard. Unbeknownst to them, they had stumbled onto one of the most renowned vineyards of the time. They were off to a very auspicious beginning; right from the start they made one of their best wines ever—all 18 cases of it! Since that time, they have won numerous awards and accolades. Lost Canyon is committed to making cool-climate, wines. Each of their wines reflects the unique terroir of the individual vineyard and that grower's philosophy; they have partnered with some of the best growers in Sonoma County.



The Stage Gulch Vineyard in Sonoma County.

The Syrah grape's origins are traced back to France's Rhône region. The grape is also known in other parts of the world, most notably Australia, as Shiraz. Syrah has been cultivated in the Rhône Valley since at least Roman times. Many myths surrounded the possible origins for the grape including that the Greeks brought it to France from Persia. The name Shiraz was taken from the city of Shiraz in present-day Iran, near where the process of making wine is documented as far back as 5000 BCE. In spite of these wonderful stories it has now been proven through genetic analysis that Syrah is actually the hybrid of two little-known varieties, Dureza and Mondeuse Blanche, and is indigenous to France.

The Sonoma Coast has developed a reputation for long growing seasons with a balance of cool breezes, foggy mornings, and sunny afternoons. This leads to longer hang times that really enhance the character of this Syrah. The Stage Gulch Vineyard is located just west of the town of Sonoma, high on a hill near the Petaluma gap. This is one of the coolest growing regions in Sonoma County and always amongst the last to ripen. This Stage Gulch Syrah was picked at the end of October. The wine is a beautiful deep purple in color. It has incredible aromatic complexity with notes ranging from violets and roses to blackberry, leather, tobacco, bacon and spice. On the palate the wine is full-bodied with great depth and loads of dark fruits and some Syrah spice balanced by a lively acidity. The finish is long and fine. We were oohing and awing over this one when we tasted it and I think you will all be impressed too. Enjoy this hearty wine on a cold winter evening with a roast or stew.

The Signature Red Wines can be reordered for only \$23.99 per bottle.

Premium Wine Club

2006 Kirkham Peak, Zinfandel, Napa Valley

The 2006 Kirkham Peak Napa Valley Zinfandel was produced by a well-respected producer in Chiles Valley whom Robert Parker once called "One of my favorite Zinfandel producers." The vineyard, located in the steep hills on the east side of Napa Valley, is renowned for its red iron soils veined with green serpentine. The planting was started in 1972 on ground originally planted with vineyards in the 1890s. The vineyards are but a small percentage of the 200-acre property, which ranges in elevation from 900 to 2000 feet. This producer directs its farming practices to emphasize the particularity of the grapes from this many-faceted piece of earth. Each vineyard receives different amounts of water determined by soil texture, depth and exposure encouraging root depth through varying soil strata. A no-till native cover crop is mowed to minimize erosion. Weeds are controlled mechanically and manually.



The Kirkham Peak Zinfandel comes from the Chiles Valley, on the east side of the Napa Valley.

The vines are cropped to three tons to the acre. Selective leaf pulling and cluster thinning focus intensity in the fruit. The fruit is picked at what would now be considered relatively low Brix. This maintains a good acidity to complement the fruit and keeps the wines from degenerating into Port-like behemoths. The fruit is destemmed, but not crushed and given a three-day cold soak and nine-day maceration in open-top fermenters. The wine is then matured for 13 months in 50% American oak (20% new) and 50% French oak.

The 2006 Kirkham Peak, Napa Valley Zinfandel, made in a claret style, is full of dusty, earth-laden blackberries, warm pie crust and dark chocolate. It remains dry throughout, never opting for the option of sweet, Jello-y fruit that so many go for these days. Wonderful balance of tannin and oak is present here with some cleansing strawberry-esque acidity to boot. This wine will be a pleasure to drink on a cold night with braised meats or by the fire with a good book.

2006 Napa Cellars, Chardonnay, Napa Valley

Napa Cellars is located directly off Highway 29 next to Mustards restaurant, in Oakville, the heart of Napa Valley. The Napa Valley stretches 35 miles from Carneros to Calistoga and within that distance there are a great number of Mesoclimates and Microclimates. According to the UC Davis Heat Summation Index, Napa Valley has all four climate regions, allowing a diverse set of grapes to be grown. Napa Cellars strives to take advantage of the diverse vineyard climates for blending purposes. Year in and year out this allows them to make consistent, high-quality wine by choosing the best grapes. By blending grapes from different climates, they can balance fruit flavors with structure and acidity. Napa Cellars always tries to embody the classic Napa Valley style: ripe, rich and balanced. The wines of Napa Cellars aspire to capture the essence of this great wine region as much as the grape.



A view of Oakville, the heart of the Napa Valley and the location of Napa Cellars.

Joe Shirley, the director of winemaking at Napa Cellars, was raised in Napa Valley. Joe had prepared to go to medical school but began having second thoughts. Then while attending a barbecue at home of Maynard Amerine, the legendary UC Davis Professor, he met a few people from the department, drank some wine and thought, "Hmmm, this is fun." Shortly thereafter, he enrolled at UC Davis, where he received his Master of Science in Enology. After college, Joe launched his winemaking career at Sonoma Cutrer in 1997. He joined Trinchero Winery in 1999 as Enologist and by early 2002 had worked his way up the ladder to become winemaker for Trinchero Family Selection and the Trinchero Napa wines. In 2007, Joe became head winemaker for Napa Cellars. His extensive experience in crafting Napa Valley wines now lends to his winemaking efforts on pure varietal expression for the Napa Cellars wines.

This wine is just plain yummy and a real treat for any California Chardonnay lover. It has lots of apple and pear fruit with just the right touch of oak. It is creamy on the palate but with enough good acidity to keep everything in balance and a long, polished finish. Enjoy as an apéritif or with fish or white meat.

Premium Wine Club wines can be reordered for only \$13.99 per bottle.

Best Buy Wine Club

2004 Domaine de Montalon, Bordeaux Supérieur

The Domaine de Montalon is an ancient property in Saint André de Cubzac, just north of Libourne, dating back to the 16th century. In 2004, Hélène and Michael Affatato purchased the property. Both Hélène and Michael had worked in the wine business for many years and had finally decided to realize their dream of making their own wine. Currently the team consists of Pascal Pauvif (responsible for Viticulture and Oenology) as well as Hélène and Michael. Marc Soumet is the consulting oenologist.

Domaine de Montalon produces red, white and rosé wines within the Bordeaux and Bordeaux Supérieur appellations. The property encompasses 13 hectares (about 30 acres) and the vines have an average age of 30 to 35 years with a planting density of 5600 vines per hectare. The vineyard is situated on a hill that descends towards the Dordogne River, with a western exposure that provides lots of sunshine. There is a saying in Bordeaux that great wine must have a river view. The vineyard rests on the same vein of limestone that extends into Saint Emilion.

The 2004 Domaine de Montalon is made of 65% Merlot, 25% Cabernet Sauvignon and 10% Malbec. This wine was lightly fined and filtered, and it retains its natural dark hue. This red is very young and tight on the nose so please let it breathe for a while in a large glass. It then develops great aromas of dark cherry with a touch of spice. On the palate, it has good, fleshy cherry fruit and fine, round tannins. The finish is long and fine. It is a classic Bordeaux Claret that can be drunk now or over the next five years. Don't hesitate to decant this wine two to three hours before dinner. Enjoy it with a great steak.



Hélène and Michael Affatato, Domaine de Montalon owners.

2006 Jean-Louis Denois, Chardonnay

Jean-Louis Denois is well known to loyal K&L customers. Jean-Louis is originally from the Champagne area but after studying oenology in Burgundy and working abroad he decided to go to the South of France to make his mark on the wine-making world. He is considered a maverick of the Languedoc and has often run into troubles with the French wine regulators for his penchant for making wines atypical of the region. Those familiar with French wine appellations will notice that this wine carries the designation "vin de pays" (country wine) rather than the more prestigious AOC designation. This is because this wine is 100% Chardonnay. All AOC wines from Languedoc must be blends with no one component exceeding 80% of the final blend.

Jean-Louis' winery is located near Limoux in the upper Aude Valley, a rugged region of primordial beauty in the foothills of the Pyrenees not far from the famous walled city of Carcassone. The Denois philosophy is simple: preserve the unique character of Limoux as an island of freshness in the south of France. The key here is finding the perfect balance between ripeness and acidity. Although Languedoc in



Jean-Louis Denois' winery near Limoux, Languedoc, France.

general is a very warm region known primarily for Grenache and Carignan, the area around Limoux is much cooler owing to its altitude and proximity to the mountains. Limoux is actually most famous for its sparkling wines. Locals like to claim that Dom Perignon learned to make sparkling wine in Limoux. Denois is now one of the stars of the Languedoc winemaking world. He consistently makes exciting, world-class wines that nonetheless remain amazingly inexpensive. All of the Denois wines are made from low-yielding vines, and vinified with as little interference as possible to preserve the natural essence of the fruit.

The 2006 Jean-Louis Denois Chardonnay has a lovely gold-green color with notes of apple and vanilla on the nose. On the palate, the wine is broad and mouth-filling with creamy mid-palate, but not soaked in oak. This is just the thing to keep on hand for impromptu get-togethers and Tuesday night suppers. It will please those who love California Chardonnay, but will also impress fans of White Burgundy.

Best Buy Wine Club wines can be reordered for only \$9.49 per bottle.

Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings of 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 you can call the wine clubs to resolve them at extension 2766. 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 e-mail us at 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

Champagne Club: Previous Offerings

_____ Bottle(s) of Mandois Brut Origine @ \$29.99 per bottle

The Mandois family have been growers in Pierry, a suburb of Epernay, since 1735. The Brut Origine is tank fermented and then aged in old barrels for six months before being aged an additional three years on the lees. It is composed of 40% Chardonnay, 30% Meunier and 30% Pinot Noir and only dosed at 7 grams per liter—exactly half of the maximum allowed for brut Champagne. The wine has a pale straw color and a creamy, restrained nose. The Champagne is muscular, quite dry and framed rather than flavored by the wood. The finish is very solid and lingering, confirming its special cuvée quality over that of a normal non-vintage Champagne.

_____ Bottle(s) of De Castellane Rosé @ \$33.99 per bottle

The Champagne House De Castellane was founded by Vicomte Florens De Castellane at Epernay in 1895. De Castellane soon established itself as a favorite in *Belle Epoque* Paris. De Castellane is now part of the Laurent-Perrier house. The De Castellane rosé has a floral nose and is round and sumptuous on the palate. It is well suited as an apéritif and pairs well with berries and fruit desserts.

_____ Bottle(s) of De Sousa Cuvée Merveille Brut @ \$29.99 per bottle - **K&L Special!**

93 points from the Wine Spectator: “Lovely aromas of tasted coconut, vanilla and whole-grain bread mark this intense, delineated Champagne. Despite its vibrant structure, there's a creaminess, and it picks up honey, apple and grilled hazelnut notes. Terrific complexity and personality. Drink now through 2012. Tasted twice with consistent notes. 600 cases imported.” —Bruce Sanderson, *Wine Spectator*

_____ Bottle(s) of Pehu Simonet Brut@ \$29.99 per bottle – **Special Club Offer!**

This is another super tasty Champagne from the Grand Cru of Verzenay, the northernmost and strangely north facing village on the Mountain of Reims. It is composed of 70% Pinot Noir, 30% Chardonnay and is primarily (70%) from the 2004 vintage with 30% reserve wine from 2002. It has a very pretty pale gold color and a text book nose of hazelnuts- the signature of Verzenay. It is surprisingly minerally and chalky for a Champagne with so much Pinot Noir in it, and fans of dry styles will love its racy, long finish. We bought the last from Pehu's first importer, it has switched hands and will go up in price by 50% very soon! —Gary Westby, K&L

Signature Red Club: Previous Offerings

_____ Bottle(s) of 2003 Medlock Ames, Merlot @ \$23.99 per bottle

The 2003 Merlot is a blend of 92% Merlot and 8% Cabernet Sauvignon. It is characterized by a very expressive varietal aroma, followed by a rich, round attack, with plenty of volume and mid-palate weight. On the palate, lots of juicy, plummy Merlot fruit is highlighted by notes of licorice and cocoa. You can drink or cellar this wine for the next dozen years. Enjoy with a hearty winter stew of beef and mushrooms.

_____ Bottle(s) of 2003 Amici, Napa Valley Cabernet Sauvignon @ \$23.99 per bottle

The 2003 Amici Cellars Cabernet Sauvignon, Napa Valley is composed of 90% Cabernet Sauvignon and 10% Merlot and was aged in 50% new French oak barrels. The addition of Merlot adds richness to the mouth feel and increases the aromatics of the wine. The color is fairly dark and extracted with opaque purple hues. On the nose it is dominated by blackberry and cassis with vanilla and spice from the French oak. On the palate, the wine has gobs of dark fruit with suave, soft tannins, which allow the currant-blackberry flavors to take center stage. Enjoy this wine with a steak or any winter beef stew.

_____ Bottle(s) of 2004 Altolandon, Manchuela, Spain @ \$23.99 per bottle

Jay Miller, writing in *Wine Advocate* #169, gave this wine 90 points and noted, "The 2004 Altolandon marks the debut of this wine sourced from an organically farmed, cool-climate vineyard. The wine was aged for 12 months in a mixture of French and American oak. The wine is 50% Syrah with the balance consisting of Merlot, Cabernet Sauvignon, and Grenache. Purple/black in color, it offers up a brooding nose of pepper, grilled meat, sausage, blueberry and black currant. Tightly wound but dense and layered, the wine is slightly compact in the finish. If this wine continues to evolve, my score will appear conservative."

_____ Bottle(s) of 2004 Chante Cigale, Châteauneuf-du-Pape @ \$23.99 per bottle

Parker gave the 2004 Chante Cigale 89 points and noted, "Their 2004 Châteauneuf du Pape (a blend of 60% Grenache, 20% Syrah, and the rest equal parts Mourvèdre and Cinsault) has an open, heady nose of Provencal spices, pepper, kirsch liqueur and the classic dusty garrigue notes. Smoky, earthy notes follow through on the palate with heady alcohol, plenty of fruit, and a soft texture with good freshness and purity."

_____ Bottle(s) of 1999 Château Coufran, Haut-Médoc @ **Special Price: \$19.99 per bottle**

The 1999 Coufran has a deep color and earthy, aromatic black fruit on the nose. On the palate, a combination of initial red currant and raspberry flavors is followed by sweet, plummy dark fruit notes set in a firm but ripe tannic structure. The wine is marked by a seductive, smoky, plummy richness. It is well balanced, with a nice elegant finish.

Premium Wine Club: Previous Offerings

_____ Bottle(s) of 2005 Olema, Napa Valley Cabernet Sauvignon @ \$13.99 per bottle

Like the Amici (see Signature Red list, above), the 2005 Olema is a blend of 90% Cabernet Sauvignon and 10% Merlot. It was aged for 22 months in 50% new French oak. The wine displays a deep ruby-garnet color along with aromas of black fruit, vanillin and spice. On the palate the wine is medium to full bodied with lots of dark fruit as well as underlying red fruit and a good fruit/acid balance. The wine is very much in the Amici house style and compares favorably to its big brother at a fraction of the price.

_____ Bottle(s) of 2006 Beringer, Stanly Ranch, Chardonnay @ \$13.99 per bottle

The Stanly Ranch Vineyard yields Chardonnay with a wonderful freshness and a discernible Carneros personality. It is a light, lemony yellow hue and features aromas of honeysuckle, green apples and melon with some subtle spice notes. On the palate the wine has a fine attack with initial flavors of green apple followed by ripe melon framed with a juicy, tangerine-like acidity that leads into a bright finish. This is definitely a food wine that will go great with shellfish or white fish. Here in the Bay Area, I would serve this with fresh Dungeness Crab. Enjoy!

_____ Bottle(s) of 2005 Chateau Dubourg, Saint-Emilion @ \$13.99 per bottle

The fruit comes from old vines (around 35 years old) that are grown in an exceptionally favorable site with clay and gravelly, sandy soils. The vineyard is planted to 80% Merlot and 20% Cabernet Franc, fairly typical for the appellation. The result is a wine of beautiful color and a nose dominated by vanilla and dark fruits. On the palate, the wine has lots of both bright red fruits and darker fruit with good acidity and a bit of grip. The tannins are fairly well integrated but this wine will no doubt improve with a bit of bottle age. However, do not hesitate to open it now to get a peek at this much-heralded vintage.

_____ Bottle(s) of 2006 Domaine Renaud, Pouilly Fuissé @ \$13.99 per bottle

In 2006, there was extraordinary ripeness in some of the Domaine Renaud vineyards, giving this wine substantial weight on the palate. The wine is rich and generous, but with a core of minerality from the rocky, limestone-laden soils. There is lots of sweet fruit here, as well as charm and weight. This is a delightful, rich and generous but sophisticated bottle of Chardonnay. Enjoy as an apéritif or with any kind of fish or white meat.

_____ Bottle(s) of 2001 Joseph Swan "Mancini Ranch" Zinfandel @ \$13.99 per bottle

This Russian River Valley Zinfandel is a knockout. It wows not with its alcohol, extraction or residual sugar, but with its sheer balance. With persistent earthiness this wine's nose is cemented with red plum, pomegranate and charred pork ribs. If that isn't enough, the fleshy, plump mouthfeel, cracked black pepper and tobacco spice and layered blueberry fruit should do the trick.

_____ Bottle(s) of 2002 Joseph Swan Sonoma Zinfandel @ \$13.99 per bottle

With notes of baker's chocolate and tiramisu on the nose, this wine seems heavy and rich at first, but that impression is squelched quickly by its unmistakable acidity. A tang of cranberry, red currant and Rainer cherry fruit gives this Zin huge lift and brightness. Finishing with orange peel, black tea and pithy raspberry fruit, this is miles away from most Zinfandels produced these days.

_____ Bottle(s) of 2004 Chateau Cantelys Blanc, Pessac-Leognan @ \$13.99 per bottle

The 2004 Chateau Cantelys Blanc has a lovely nose of white flowers, pear and lanolin. On the palate the wine is light, delicate and focused with lots of grapefruit and tangerine notes and a good persistence on the finish.

_____ Bottle(s) of 2006 Alvaro Castro, Dão, Portugal @ \$13.99 per bottle

The 2006 Alvaro Castro, Dão, Portugal is a blend of fruit from the two Quintas. It is composed of 65% Tinta Roriz (Tempranillo) and Jaen, 35% Touriga Nacional and Alfrocheiro. The wine has a lovely ruby color with ripe fruit, violets and dusty tannin on the nose. On the palate, the wine is medium bodied with sweet, dark fruits. You can serve this with all manner of fare including meats and cheeses.

_____ Bottle(s) of 2005 Pascal Bouchard, Chablis @ \$13.99 per bottle

The fermentation took place in a mixture of tanks (70%), and neutral oak (30%). The result is a Chablis with concentration, drive, and lots of mid-palate weight. We are very happy to have found this producer and hope you like the wine as much as we do. Serve it as an apéritif or with fish, shellfish or white meat.

_____ Bottle(s) of 2003 Caronne Ste. Gemme @ \$13.99 per bottle

Back by Popular Demand! The 2003 Caronne Ste. Gemme was awarded 4 Stars in the November 2006 Decanter blind tasting and 5 Stars from the prestigious *Revue des Vins de France*. Clive Coates writes: "Good colour. Good plump fruit here on the nose. Very well-made. Medium to medium-full. Plenty of ripe, ample, stylish fruit. Good tannins. Plenty of grip. All very well put together. No undue astringency at all. Good plus."

Best Buy Wine Club: Previous Offerings

_____ Bottle(s) of 2004 Green Point Shiraz, Victoria, Australia @ \$9.49 per bottle

The 2004 Green Point Shiraz has complex and intense aromas with dark fruits complemented by hints of white pepper and cloves. On the palate, the wine has lots of blackberry fruit with notes of licorice and peppery spice. This wine is drinking great right now and would go well with grilled sausage or any type of lamb dish.

_____ Bottle(s) of 2006 Purisima Canyon Chardonnay @ \$9.49 per bottle

The 2006 Purisima Canyon Anderson Valley Chardonnay has a pale yellow-green hue with aromas of green apple, lemon curd and nectarine. On the palate the wine is clean and refreshing with medium body and stony citrus and green apple notes. The wine has good focus and a lingering finish. Enjoy with all manner of shellfish or seafood as well as any white meat.

_____ Bottle(s) of 2006 Blason Franconia, Venezia Giulia, IGT @ \$9.49 per bottle

The 2006 Blason Franconia (Blaufrankisch) has a supple, ripe and soft richness as it flows across the palate. The texture is warm and reassuring in the mouth. The nose is complex, highlighted by black pepper, rich plummy fruit that create an interplay that might remind one of a Côte du Rhône with hints of Bordeaux. It finishes with a long, clean and dry finish that just begs for food.

_____ Bottle(s) of 2006 Griffin Sauvignon Blanc, Marlborough, New Zealand @ \$9.49 per bottle

This wine is 100% Sauvignon Blanc. It was tank-fermented with lees contact. The nose has the classic Sauvignon Blanc “grassy” notes as well as a certain minerality that not all New Zealand Sauvignon Blancs have. On the palate, the wine is clean, crisp and focused with gooseberry fruit, undertones of white peach and excellent acid structure. With its richness, the wine drinks well on its own, but would be a great match with seafood, particularly shellfish. Drink now and over the couple of years.

_____ Bottle(s) of 2006 Via Terra Red @ \$9.49 per bottle

The 2006 Via Terra Red is composed primarily of red Grenache with a very small amount of old vine Carignan. The wine was aged for four months in French oak. On the nose, the 2006 Via Terra Red has loads of dark fruit aromas and notes of violets. On the palate, the wine is medium-bodied and round, with lots of blueberry and blackberry flavors along with a bit of spice. This will work great with a stew or any kind of grilled meat.

_____ Bottle(s) of 2006 Via Terra White @ \$9.49 per bottle

The Via Terra Garnacha Blanca 2006 is composed of primarily Garnacha Blanc with a very small amount of Macabeo. The wine was aged for four months in French oak. The wine is nicely aromatic on the nose with white flowers and stone fruit notes. On the palate, there are ripe flavors of pear and lychee with a very nice underlying minerality. This wine will make a great apéritif but also go well with any fish or white meat.

_____ Bottle(s) of 2006 Chateau Cantelys, Bordeaux Rosé @ \$9.49 per bottle

This a lovely wine with a delicate nose of red fruits and hibiscus. On the palate it explodes with light red fruit flavors such as strawberry, raspberry and watermelon. The wine has a good fruit/acid balance and finishes clean with some sage-like savory notes that keep it from being just a simple fruit bomb and make it great with food.

_____ Bottle(s) of 2004 Duseigneur, Laudun, Côtes-du-Rhône Villages @ \$9.49

The 2004 Domaine Duseigneur, Laudun, Côtes du Rhône Villages has a pretty ruby color with a pronounced nose of fresh red fruits, especially cherry. On the palate, the wine is very fresh and lively with good fruit and a supple mouth feel with a long, elegant finish.

_____ Bottle(s) of 2006 Ayama, Paarl, South Africa, Chardonnay @ \$9.49 per bottle

The 2006 Ayama Chardonnay is lightly oaked and well balanced, with aromas of baked pear, citrus and notes of buttered toast. On the palate, it has complex flavors of tropical fruit and ripe citrus ending on a clear, crisp note, with traces of clove and ginger, rich butterscotch and vanilla. It is ready for immediate enjoyment but will mature well for up to three years. Enjoy this lovely wine with shellfish, light meat dishes or salmon, or as an apéritif.

_____ Bottle(s) of 2006 Kalinda Sauvignon Blanc, Redwood Valley @ \$9.49 per bottle

This is composed of 99% Sauvignon Blanc from yields of less than four tons per acre and about 1% barrel-fermented Viognier. The wine has great balance, a nice fleshiness on the palate paired with great acidity and an overall elegance that will lead you back again and again for another sip. The wine shows notes of jasmine, tangerine and grapefruit on the nose and follows through with flavors of pink grapefruit, guava and white peaches.

_____ Bottle(s) of 2006 Watershed Semillon / Sauvignon Blanc @ \$9.49 per bottle

The 2006 Watershed blend of Sauvignon Blanc and Semillon is one of the classic Margaret River wine styles. The wine displays aromas of melon, citrus, lychees and gooseberry. On the palate citrus and tropical fruit flavors continue, balanced by a crisp acidity level. This is pleasant to drink on its own but also makes a suitable companion for food, particularly Asian cuisine.

_____ Bottle(s) of 2005 Bleasdale Verdelho ***Special Price!*** \$8.49 per bottle

This exhibits aromas of orange blossom, melons and tropical fruits. On the palate, ripe citrus and pineapple notes combine rich and lively fruit with excellent acid balance and freshness. This makes a great aperitif.

_____ Bottle(s) of 2005 Domaine L'Attilon Caladoc @ \$8.49 per bottle

Bright fuchsia in color, this wine is equally bold on the palate. Fragrant, heady and firmly structured, it packs quite a punch! With dusty floral scents, violet, garrigue and spice, this wine clearly hails from the south. The wine is sweet and luscious on the attack, and the firm tannins give body and definition to the wine. Sweet plummy fruit, violets and spice dominate all the way through to the finish. Enjoy with roasted meats and hard cheeses.



Schott Zwiesel Titanium Stemware

Proper glassware, correctly shaped and sized, is essential to the full enjoyment of your fine wines. Schott Zwiesel ultra-durable wine glasses, available for Cabernet, Pinot Noir, Champagne, Chardonnay and Zinfandel/Chianti, are a must for every wine lover. We can offer you the wonderful Schott Zwiesel Titanium stemware at the best price in the US. These beautiful glasses generally retail for \$12.99, but K&L's club price is only \$47.94 per case of six (that's only \$7.99 per stem), a truly outstanding bargain! We can ship in full cases only, but you can purchase the glasses individually at this price in our stores.

(Shown at left: Tritan Burgundy Glass by Schott Zwiesel.)

As a K&L Wine Club member, you have an existing ***online account***. If you don't know your online ID and password, please tell us and we will e-mail your information. Please make sure we have your email address so that you can log onto our website to place orders and manage your account. Feel free to call or email if you have any questions. (800) 247-5987 ext. 2766 or theclubs@klwines.com.

We don't want you to miss any shipments! Please get in touch with us:

- Whenever you change your credit card number or the expiration date changes.
- Whenever you change shipping addresses or phone numbers.
- ***If you will be away when the shipment arrives during the first two weeks of the month. We will hold the shipment until you are there to receive it.***
- To provide or update your e-mail address. This benefits us all. It often allows us to resolve your issues in a more timely fashion. Also, with e-mail we can alert you to member-only specials more quickly than we can with this newsletter.

Valentine's Day Specials, with Heart!

Laurent-Perrier Grand Siècle - Special Club price \$76.99 (reg. \$79.99)

This Champagne is a blend of the 1993 (20%), 1995 (20%) and 1996 (60%) vintages. It is half Chardonnay and half Pinot Noir, and all the fruit comes from Grand Cru villages in Champagne. This is one of the greatest of the tête de cuvée Champagnes, but it has had a hard time selling in the U.S. because it does not carry a vintage date, and is not produced in the same large volume as Cristal and Dom Perignon. This is a must for anyone who loves Champagne. It has glorious detail and complexity on the bouquet. In the mouth, the bead is ultra fine; it is hard to imagine smaller bubbles. The flavors are polished and fresh but still fully developed, a testament to the precise blending of the three great vintages. A great tête de cuvée! (Gary Westby, Champagne Buyer) This is a great multi vintage cuvée. The price will soon go over \$100 so enjoy this special offer while you still can.

Laurent-Perrier Brut Rosé - Special Club price \$57.99 (reg. \$59.99)

91 points, *Wine Spectator*: "A big, beefy rosé. Very Pinot Noir-like, with leaf, cherry and earth notes matched to a firm, muscular structure. Has warmth and personality, with a lingering finish. Begs for herb-roasted chicken. Drink now through 2006." (10/03) K&L's notes: Made from 100% Pinot Noir grapes from a total of ten 100% rated Grands Crus villages, this Champagne gets its glorious pink color and rounded red fruit flavors from a process know as "saignée," in which the skins of the grapes are left in contact with the juice for three days. Laurent-Perrier's Cuveé Rosé not only makes a delicious apéritif, but is also a good match for a variety of different dishes. —*Gary Westby, K&L*

2004 Calon Ségur, St Estephe Special Valentine's Price \$41.99 (reg. \$44.99)

90 points, *Wine Spectator*: "Intense aromas of currant bush and berries that turn to roses. Full-bodied, with silky tannins and a floral, leafy and fruity aftertaste. Builds on the palate. Needs time. Best after 2011." (03/07) K&L's notes: Lots of red fruit flavors and aromas. Shows very tight and tannic at Joanne. At property, cranberry and cherry aromas. Ripe middle and finish. Mid-weight wine. Why did we include Calon-Ségur in the Valentine's Day specials? Because it has a heart on the label. The traditional story is that the Marquis de Ségur once said, "I own Lafite and Latour, but my heart is at Calon-Ségur." Hence the heart on the label.

2006 Grange Tiphaine "Les Cassiers" Special Club offer \$9.99 (Regular K&L Price \$12.99)

Damien Delecheneau's future is bright. He is respected widely and considered one of the most promising young vigneron in the Loire Valley. Damien continues the work of his family domaine in the Touraine-Amboise appellation but with renewed vigor and respect for the vines. He is fortunate to have 11 ha of vineyards with an average age of 60 years. He farms without the use of chemicals. Harvest is done by hand, fermentation is carried out by native yeast and there is no pumping after the initial pressing. Both he and his wife studied winemaking and did a stage here in California, he at Clos Pegase and she at Cain. He also plays the clarinet quite well, hence the musical references on the bottles.

Les Cassiers is a bottling of pure Gamay from flint soils with clay that he ferments using carbonic maceration. It is fresh and juicy with aromas of wild cherries, blackberries and spice. No tutti-frutti Gamay here; this is the real quaffable deliciousness you're looking for. —*Jeff Vierra, K&L Loire Buyer*