



3005 El Camino, Redwood City, CA 94061
Phone, to place orders: (800) 247-5987
Wine Club extension: 2766
Fax (650) 364-4687
theclubs@klwines.com

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Dear K&L Wine Club Members,

When I began working in wine retailing about ten years ago, the months of January and February offered a reprieve from the hectic pace of November and December. Over the last five years, that's changed. This year has slowed very little from the crazy pace of the last few months, which is great for business but tough on the sprits. One reason for the hectic pace is all of the great deals we're seeing and how much tasting and agonizing goes into finding the best possible wines for each of our clubs every month. I hope that throughout this year we'll find great new wineries you've never heard of, old ones you've forgotten about, and maybe along the way expose you to regions and varietals you may not have known about or tasted wines from. This year looks to be fast-paced and exciting, so hold on tight!

Our Signature Red Club selections this month stress balance, complexity and elegance over sheer power and mass. The first wine is the 2007 Tarras Vineyards Estate Pinot Noir from Central Otago in New Zealand, a wonderful wine that gives you a glimpse of the enormous potential for world-class pinot noir to be produced in New Zealand. This wine is gorgeous, with pretty, delineated red fruit flavors and an elegant backbone of soft tannins and racy acidity, giving it a distinctively Burgundian feel. The second wine is the 2006 Sénéchaux Châteauneuf-du-Pape. Sénéchaux is owned by the Cazes family, owners of the famed Bordeaux producer Lynch-Bages. Robert Parker recently stated that Domaine des Sénéchaux has reached new heights under the Cazes family and this 2006 is proof of the improvements.

The Premium Club has two wonderful offerings. First, the 2008 Cakebread Sauvignon Blanc Napa Valley. Cakebread has been fashioning some of Napa Valley's finest cabernet sauvignon, chardonnay and sauvignon blanc since the mid 1970s. The other selection this month is the 2006 Domaine Verriere "Clos des Soutyeres" Coteaux du Languedoc, a supple, complex and tasty red blend from our friends in the Languedoc. The Best Buy Club has two great-drinking reds. The first comes from one of our favorite Sierra Foothills wineries, Boeger. The second is from an up-and-coming winery in Washington State called Bookwalter. Both reds are full and rich with tons of fruit and sweet, loamy oak. These are quintessential case-worthy wines that will immediately become candidates for your new daily house red.

The Italiano Club takes its cue from the Best Buy Club this month with two great-drinking red wines. The first is the 2007 Dogliani Dolcetto. It's the personification of Italian wine: While great tasting by itself, it sings from the glass once it is paired with foods such as pasta, veal or risotto. The second stunning selection is the 2006 Ermacora Refosco, an indigenous red known for its rich berry fruit and solid structure. It's one of our favorite direct Italian imports and we think you'll love it as much as we do.

Lastly, the return of the Champagne Club this month with two magnificent wines. If you're in this club then you know that it is one of the greatest deals going. Gary Westby, our Champagne buyer, seeks out and finds the greatest collection of small grower/producer Champagne houses in France and puts their wines in our club for you to be amazed. The two selections this month, Claude Cazals Carte Blanche and Paschal Lallement Brut Reserve both make the mundane go away and get the party started. It's still a fairly New Year and Valentine's Day is coming—what's better than a glass of bubbly?

Thank you for all of your business over the last year!

Cheers,

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

Signature Red Collection Wine Club

2007 Tarras Vineyard Estate Pinot Noir Central Otago New Zealand

New Zealanders Hayden Johnston and Americans Gary and Nancy Carlton created Tarras Vineyards in 2003. With two vineyard sites, "Canyon" and "Steppes," Tarras can make single-vineyard wines and can also blend juices for a top-level estate wine. As they planned their estate the owners wisely chose to enlist the talents of Robin Dicey from Mt. Difficulty winery. With 45 years in the wine business, Dicey guided them in their choices of Pommard and Dijon clones, and rootstock, that would be ideal for the local growing conditions.

The fruit for the 2007 Estate wine comes from the Steppes vineyard, which is located on the 45th parallel and is named for the alluvial tablelands or steppes, characteristic of the Cromwell Basin, that surround and pass through the property. The 19-hectare vineyard is managed on a sustainable basis by viticulturist Chad Douglas. The region's cool, continental climate gives the wine bright, concentrated fruit with lower alcohol. The wine is selected from the best 20% of the barrels. Over half the vines were bunch-thinned down to one bunch per shoot, resulting in intense flavors for such young vines. The crop averaged 1.5 tons per hectare.

Winemaker Carol Bunn, who spent time working at Dry River and Martinborough Vineyards on the north island and also did a stint at Amity Vineyards in Oregon, is responsible for making this and many wines coming out of Central Otago these days. *Cuisine* magazine ranked the two pinots that Carol made in 2002 at Akarua #1 and #2.

The 2007 Tarras Vineyard Estate has a bouquet that is bright and lifted with notes of plum, strawberry and cherry along with hints of earth and minerals. On the palate, it is elegant with excellent balance, smooth, silky tannins and a long and persistent finish. Enjoy this lovely wine with salmon, roast chicken or grilled lamb chops. —*Jim Chanteloup, K&L's South Africa/New Zealand Wine Buyer*

Your re-order price for this wine as a club member is \$22.99.

2006 Domaine des Senechaux Châteauneuf-du-Pape

To make great wine you need several things in your favor, including great location (terroir), a great winemaker and great management. Before 2005, Domaine des Senechaux had, sadly, only the first. In 2005, Jean-Michel Cazes of famed Bordeaux producer Lynch-Bages saw this wonderful property and knew it was capable of making world-class wine.

Domaine des Senechaux is one of the oldest domains in Châteauneuf-du-Pape, with a history dating back to the 14th century. The estate's 27 hectares are in two prime areas for producing great Châteauneuf-du-Pape. Twelve hectares are near Château La Nerthe, and the other 15 are in the Montalivet-Bois des Senechaux district, near Château Rayas.

Pascal Roux began renovation of this estate, but the jump in quality can be associated with the purchase of the property by Jean-Michel Cazes. With Jean-Michel's know-how and management skills, Domaine des Senechaux has started to produce wines worthy of their great location. The vineyards



The site of Tarras Vineyards in Central Otago, New Zealand.



Jean Michel Cazes is the owner of Senechaux.

have been restored to their former glory and the winemaking facilities have been fully remodeled. Now the estate produces wines that reflect the Cazes family tradition. Robert Parker said of the improvements at Domaine des Sénéchaux: “Bordeaux’s famed proprietor of Lynch Bages, Jean-Michel Cazes, and his team are now the owners of this estate, and their wines are hitting heights I have never seen before at Domaine des Sénéchaux.”

The 2006 Domaine des Sénéchaux Châteauneuf-du-Pape is a classically styled wine. The nose gives subtle hints of what the wine in the glass will reveal. The wine begins with aromas of red licorice, kirsch, clove and grilled meat that supplely merge with flavors of black and red cherries, vanilla, plum and licorice. The finish is soft and lush with enough oak to frame this delicious wine. A blend of 90% grenache, 5% syrah, 3% mourvèdre and 2% other varietals, this wine is a classic demonstration of the greatness that grenache can achieve in the right hands. *Wine Spectator* gave this wine 91 points and Robert Parker gave it 90.

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

Champagne Club

February is a great month to drink Champagne, and remember: If you are a member of any of our clubs, you can get these Champagnes at the club price. With Valentine’s Day here this month, we have two very romantic bottles from two producers whose wines have never been brought in to the USA before now. I have been very happy to hear your feedback about our selections, and I am very pleased to offer you ever more adventurous selections in this club.

Claude Cazals Carte Blanche Brut Champagne

The Claude Cazals Carte Blanche Brut Champagne (\$39.99 in the store, \$33.99 for club members) was introduced to us by a romantic pair: Olivier Bonville, whose Franck Bonville Champagne we have featured several times in the club, and his wife, Delphine Cazals. The Champagne house Claude Cazals was founded in 1896 in the heart of the Côtes de Blancs, in the village of Oger. Claude Cazals has estate vineyards in Oger, Mesnil and throughout the Chardonnay grand crus, including one of the few Clos, (walled vineyard sites) to be bottled separately: the Clos Cazals. The Carte Blanche is a blend of 80% chardonnay and 20% meunier, and makes a fantastic apéritif. It is a round, soft, rich style of Champagne, with ample generosity and a refreshing snap.



Champagne buyer Gary Westby hard at work in Champagne.

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

Pascal Lallement Brut Reserve

Our other selection for this month is the Pascal Lallement Brut Reserve (\$39.99 in the store, \$33.99 for club members) from the Petite Montagne, just west of the “Grand” Montagne de Reims, an area whose wines are rarely imported to the US. Pascal Lallement is not to be confused with Jean Lallement of Verzenay, who also makes great wines but in a much drier, more vinous style. This cuvee is 40% pinot noir, 40% pinot meunier and 20% chardonnay, offering equal amounts of complexity and elegance, with pretty amazing lightness and balance given the high proportion of black grapes in the blend. Cinnamon and I love to drink this Champagne with a simply prepared smoked salmon mousse, which we spread on nice crackers or stuff into half an avocado. Here is the recipe:

4 oz. smoked salmon
1/4 cup whipping cream
Juice of half a Meyer lemon
White pepper and grey sea salt to taste

Flake the smoked salmon into a mini chopper or blender, and add about half the cream and half of the lemon juice. Chop or blend with short, two-second pulses on low until well mixed. Since smoked salmon varies quite a bit in its moisture content and the power of its flavor, this might be enough liquid already—if it looks like mousse, don't add any more cream. If it just looks like chopped salmon, add a bit more cream and pulse on low again. Taste for flavor, adding the salt and white pepper to your taste, and more lemon if needed. Add cream and pulse until the mixture has a smooth, mousse consistency.

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

Club Italiano

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

2008 Ermacora Refosco dal Peduncolo Rosso COF

We have been importing the wines of Dario Ermacora and his brother Luciano for eleven years now and the quality has always been outstanding. Their simple mantra is “do less to do more.” Although they have a technologically advanced winery (now completely solar powered), they prefer to have the wines make themselves rather than forcing a style or concept onto them. Each wine is just a pure, unadulterated wine of the vintage. Their winery is in the tiny village of Ippolis, just a few kilometers from the Slovenian border, in an area known as the Colli Orientali di Friuli (eastern hills of Friuli) or COF. The soil is mostly calcareous clay, full of minerals that flow from the Julian Alps, which form the northern border of Friuli.

Refosco is a grape variety with a checkered history of names, synonyms and ampelographic guessing. It was long thought to be the variety *mondeuse noire* from Eastern France, but DNA analysis has shown this to be incorrect. The “peduncolo rosso” refers to the variety's red peduncle—the stalk that connects the vine to the bunch.

The 2008 Ermacora Refosco dal Peduncolo Rosso COF is, in a word, delicious; I'm actually drinking a glass while writing this. 2008 has classic balance, but with a hint of supple global-warming fat to make it smooth and eminently drinkable. The wine is made in stainless steel tanks and sees no wood aging; it is truly fresh and vibrant. Its scintillating flavors are highlighted by a mix of gravelly earth and tobacco with a chocolaty ripeness. I love to drink this wine when it's slightly cool; cellar temperature, 62 degrees, would be fine. This wine is perfect with a plate of cured meats, salami and cheese, or with country stew dishes such as goulash or braised meats.

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

2007 Bricco del Cucù Dolcetto di Dogliani

We introduced Bricco del Cucù, whose wines we feature in our Direct Import Portfolio, to our Italian Wine Club last year when we featured their 2005 “Bricco San Bernardo” Dogliani DOCG, a powerful wine with depth, structure and loads of character. It was also the first vintage of the new DOCG. This year we're looking to Bricco del Cucù's flagship wine, the Dolcetto di Dogliani.



That's me with my head in the bucket and Dario (being Italian) on his mobile phone.

I love this tiny little winery and its owner/winemaker Dario Sciolla, whose elfin looks and angelic demeanor belie his great passion for the land, his wine and region. This year, during the madness that is the giant Italian wine fair “Vinality,” I met with Dario. Tasting through his wines, I was really stunned by the 2007 Bricco del Cucù Dolcetto di Dogliani. The 2007 vintage is really good in Italy and especially for wines from Dogliani. Warmth and richness in the vintage developed a richer character. Wines from Dogliani always have great structure, but in this vintage that richness softens the wines.

Dario Sciolla hails from a little town called Bastia Mondovì, about 16 miles south of Barolo. This is the backside of the Langhe hills and borders the Tanaro River. This is Dolcetto di Dogliani country where Dolcetto is King! No nebbiolo, no Barbera, just Dolcetto! Dario’s family has been growing grapes here for generations. The vineyards surround the family home, but Dario was the first to bottle the wine. Dario is a very humble man and the success of his wines in Italy hasn’t changed his pulse rate. He is a steady-as-she-goes guy. His winery is about as big as your garage so he is a real garagiste. *Gambero Rosso*, Italy’s premier wine critics, have given his wines great scores. This wine got 2 out of 3 glasses (3 being the highest) and got a nod (an asterisk) as having a great price-to-quality ratio. I love the fruit; the wine has a chocolaty character, ripe and full but still imbued with spice. Lots of color, excellent balance and depth. Every time I think of this wine I start to think about polenta and grilled sausage—a mouthwatering pairing. Enjoy!



Dario Sciolla of Bricco del Cucù.

Your re-order price for this wine as a club member is: \$12.99.

Premium Wine Club

2006 Domaine Verriere Clos des Soutyeres, AOC Coteaux du Languedoc, Red.

The grapes for this wine came from the 22-hectare vineyard of Verrières Montagnac, located in the heart of the Coteaux du Languedoc, in the recently created regional appellation of Sandstone Montpellier. Situated on land overlooking the rolling plains down to the Mediterranean, the vineyard enjoys the climate of the Sandstone Montpellier designation, characterized by a maritime influence with sea breezes, warm summer days, and a moderate mistral.

After a 2005 vintage rich in sun and in concentration, 2006 was a more classic year in the Languedoc, with alternating spring rains and summer heat. A severe green harvest allowed the owners to control their outputs and to acquire optimum maturity at the end of September. This extremely spicy and rich wine is a blend of 70% syrah, 20% grenache, and 10% carignan. It has 14.5% alcohol.

Kim Marcus of the *Wine Spectator* scores this wine 92 points at \$30 retail and says: “Clos de Soutyeres is a muscular style, offering a concentrated, intense mix of crushed red fruit and bittersweet chocolate flavors, with big structure and big tannins. Mint, tannins and spice fill the long, intense finish. Tempting now. Best from 2014 through 2019. 1,000 cases made.” And Clyde Beffa says, “Delicious red wine—lively and spicy. 92-plus points. This wine would do well with a T-bone steak or with strong cheese, or even dark chocolate cake for dessert!.

Your re-order price for this wine as a club member is \$14.49.

2008 Cakebread Sauvignon Blanc Napa Valley

When I think of great Napa Valley Sauvignon Blanc producers, a few names come to mind: Duckhorn, Grgich Hills, Honig and of course Cakebread. When I found out we had the opportunity to get Cakebread Sauvignon Blanc into our Premium Club I could hardly contain my excitement, I have been a fan of their wines for a long time and was definitely excited to taste the 2008 Sauvignon Blanc.

Cakebread Cellars got its start over 30 years ago when Jack Cakebread was in Napa Valley taking photographs for a book and casually mentioned to family friends that he would love to own a winery there one day. Well, his phone rang later that day with an offer from the same family friends to sell the property. Jack rushed back and made an offer and Cakebread Cellars was born. Over the next 36 years Cakebread Cellars has continued to grow and thrive while making excellent cabernet sauvignons, chardonnays and sauvignon blancs.



Cakebread Cellars, between Oakville and Rutherford, Napa Valley

The 2008 Cakebread Sauvignon Blanc Napa Valley is a blend of 90% sauvignon blanc, 6% semillon and 4% sauvignon musqué, sourced from vineyards throughout Napa Valley, especially Oakville and Rutherford. The wine starts out with aromas of golden delicious apples, lime, pomelo, honeydew melons and minerals, then on the palate it displays wonderful flavors of melon, grapefruit, kiwi and citrus fruits. The wine is full bodied yet lively, making it an excellent apéritif or the perfect foil for chicken and shellfish.

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

Best Buy Wine Club

Boeger Hangtown Red #38, El Dorado County

The Sierra Foothills site of Boeger Winery is about 10 miles from the site in Coloma where James Marshall discovered gold in 1848. Boeger Winery's land was homesteaded in the early 1850s by the Fossatti-Lombardo family. The Fossatti-Lombardos started a winery there, building a house, cellar and distillery, all still in operation today. During Prohibition, the winery continued to produce a little sacramental wine for the local church and enough for the personal use of the Fossati family. Most of the vines were pulled out though, and the land was converted to orchards. Some of the old vines from the 1800s are still on the winery's grounds. The Fossatis were stellar producers of high-quality pears until a pear disease rampaged the entire region.



The mid-nineteenth-century house at Boeger.

Greg and Sue Boeger purchased the ranch in 1972 and started planting vineyards. They built a new state-of-the-art winery the following year. The old Fossatti-Lombardo house was converted into a tasting room and was opened to the public in 1974. For over three decades the members of the Boeger family have dedicated themselves to creating some of the Sierra Foothills' finest wines.

A "kitchen sink" blend, the Boeger Hangtown Red #38 is 21% grenache, 19% cabernet sauvignon, 17% syrah, 15% petite sirah, 10% merlot, 9% pinot noir, 6% mourvèdre, and 3% petite verdot. It was aged for 25 months in oak barrels. The resulting wine is a lush, vibrant red with rich blue and black berry fruit flavors coupled with sweet oak nuances. This wine is perfect with barbecue or pizza. It also makes a great apéritif wine when you feel like something with a little zing.

Your re-order price for this wine as a club member is \$7.99.

Bookwalter Subplot No. 23 Red, Columbia Valley, Washington

I love red wines from Washington. Yes I am a Bordeaux fanatic and Napa Valley cabernet fiend, but whenever I taste a great Washington Red I always think to myself that Washington is quietly producing wines that challenge my two favorite regions—especially when you factor in price. Washington reds combine the best aspects of both Bordeaux and California wines. They get great weather so the fruit is rich and pure, yet there is a distinctive feel of terroir and earth that makes Bordeaux wines so memorable. What more proof do you need than the *Wine Spectator* #1 wine of 2009 was a cabernet sauvignon from Washington State?

The Bookwalter family's agricultural endeavors go back to the 18th century in Europe and have continued with Jerrold Bookwalter. Jerry graduated from UC Davis in 1963 with a dual degree in Agriculture Economics and Pomology. He quickly employed his degree and farming experience, managing large corporate farms in the San Joaquin Valley and owning his own farm in Atwater, California. Starting in 1976, Jerry managed the largest Vinifera planting of grapes in Washington State at Sagemoor, Bacchus and Dionysus vineyards, then in 1982 he started his own grape brokering business. In 1983 he produced his first wines—chardonnay, chenin blanc & Johannisberg riesling—and added cabernet sauvignon and merlot the following year. In 1985, Jerry's wife, Jean, took over the operations of the business. Jean's business skills and Jerry's innovation, winemaking and vineyard management skills kept the winery operating during the challenging early years of the Washington wine industry.

Jerrold's son John had his own vision and goal, to make high-quality red wines from Washington. The Bookwalter Subplot No. 23 is a result. John began making wine in 1997 and by 2000, with the help and tutelage of famed winemaker Zelma Long, Bookwalter starting getting noticed for its great red wines. Now with the help of famed consulting winemaker Claude Gros, John is all set to move the bar even higher.

The Bookwalter Subplot No. 23 is a blend of the 2006 and 2007 vintages. It is 30% cabernet sauvignon, 27% merlot, 14% syrah, 13% malbec, 9% petit verdot, 4% barbera and 3% cabernet franc—another kitchen sink blend. The wine starts out with intense aromas of choke cherries, red and black currants mixed with a bit of cola and sweet spices. The wine enters the palate sweet, has a medium to broad fruity mid-palate and coats the mouth with flavors of plums, maraschino cherries, baker's chocolate, allspice and nutmeg. The finish is long and elevated by the bright acidity. This wine will age beautifully given the concentration and power of the fruit coupled with the natural acidity and tannins.

Your re-order price for this wine as a club member is \$8.99.



Vines at Bookwalter.

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.

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

Signature Red Club Previous Offerings

_____ Bottle(s) of 2004 E. Guigal Châteauneuf-du-Pape @ \$23.99 per bottle

The 2004 Guigal Châteauneuf-du-Pape blends new-world-style forward, elegant fruit with the old-world profile of earth, minerals, spice and snappy acidity. With its red fruits, spice and mineral components, this wine will pair well with pork, lamb and beef dishes and with a cheese course too. This wine is ready to drink now but can easily benefit from another five years of cellaring. It was given 91 points by Steve Tanzer's International Wine Cellar. This wine usually sells for close to \$40 per bottle.

_____ Bottle(s) of 2006 Haywood "Rocky Terrace" Zinfandel, Sonoma Valley @ \$23.99 per bottle

The 2006 Haywood "Rocky Terrace" Zinfandel, with its deep fruit and wonderful balance, is one of my favorites of the zinfandels I have tasted in the last year or so. I tend to shy away from the trendy, over-the-top style Zinfandels that seem to be all about sugar, wood and alcohol rather than fruit and balance. The 2006 Haywood "Rocky Terrace" Zinfandel is made in the classic "claret" style, meaning it is balanced, focused and approachable with gorgeous dark fruit notes, zesty minerals, fine tannins and soft, rich oak nuances. This wine will pair well with pizza, roast meats and any food that needs a fruit-driven, balanced wine.

_____ Bottle(s) of 2005 Castello di Ama Chianti Classico @ \$24.99 per bottle

The 2005 Castello di Ama Chianti Classico comes from 63 hectares of vineyard plantings in the Chianti Classico DOCG. The soils of the vineyards are composed of chalky/clay soils of gravelly/pebbly textures. Planted between 1964 and 1978, the vineyards have sangiovese with a little malvasia nera, canaiolo and merlot. The resulting wine is powerful, dense, age-worthy and drinkable all at the same time. There's a density of fruit and flavor here that comes from very fine, silky tannins that lend structure and nuance to this wine. The palate displays flavors of dark cherries, black licorice and sweet spice while the finish is like slowly plunging into a bed draped in luxurious velvet. This wine will be a wonderful match with veal, a rich risotto or any other authentic Italian dish. It received 90 points from Robert Parker's *Wine Advocate*.

_____ Bottle(s) of 2005 Blue Rock Cabernet Sauvignon Alexander Valley @ Inquire

The 2005 Blue Rock Cabernet Sauvignon Alexander Valley comes out of the gate like a prized thoroughbred, with a seductive nose of milk chocolate, cassis, dark fruits and mocha accents. On the palate the wine is bold with fruit flavors of black cherries, blackberries and baker's chocolate. The finish is seductively smooth and long. This is a wine that cannot be resisted and should be opened with a good friend and consumed with a great steak.

_____ Bottle(s) of 2006 Domaine Giraud Châteauneuf-du-Pape Tradition @ \$21.99 per bottle

This has a nose of Asian spice, asphalt, nutmeg, baker's chocolate and baked black fruits. On the palate the wine has warmth and depth with flavors of blackberry, black licorice, bitter chocolate and minced-meat pie. The finish is supple and seems to last even longer than one would expect, with several flavor notes lingering. This wine is stout, with great structure. This straightforward offering will pair well with grilled meats and hearty vegetable dishes and should age flawlessly for the next 15 years. It was given 92 points by *Wine Spectator*.

_____ Bottle(s) 2005 Lancaster Estate "Sophia's Hillside Cuvee" Red Alexander Valley @ \$24.99 per bottle

A blend of 76% cabernet sauvignon and 14% merlot, this wine is reminiscent of a fine Saint-Julien. Aged 18 months in French oak barrels, this wine displays aromas of nutmeg and sweet cassis. The dark red hue in the glass accurately foretells a wine that has immense depth and body on the palate. The wine has flavors of black plum and cherry flavors along with sweet oak and chocolate nuances. It feels like a baby version of Lancaster's more expensive flagship cuvee—and it is more approachable and enjoyable in its youth than its pricier sibling. This wine will pair well with roasted meats, grilled pork chops or any other fare that needs a bold but balanced red.

_____ Bottle(s) 2006 Chante Cigale Châteauneuf-du-Pape @ \$24.99 per bottle

This medium-bodied 2006 Rhône is composed predominantly of grenache, with approximately equal parts syrah and mourvèdre and about 5% cinsault. It displays the classic Provençal characteristics of ripe cherry, garrigue and black olive on the nose. On the palate it exhibits deep cherry notes, along with nuances of blackberry tea, and a hint of earthiness. The tannins are supple and finer than most 2005 Rhône's from the appellation, allowing those who wish to drink a bottle (or two) of the 2006 now to do so with immense pleasure. —*Mulan Chan*

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

_____ Bottle(s) of 2004 Nino Negri Sassella Superiore “Le Tense” @ \$23.99 per bottle

I would be remiss to say that nebbiolo is an easy wine to understand; it isn't. It takes years of experience. The wine's charm, character, power and intrigue are always lodged in some tiny crevice, some raw rock wall that you must climb with pitons to see and feel—but when you have climbed this mountain there is nothing like that complete understanding of nebbiolo. Note that a Burgundy glass is essential for nebbiolo. Also, Valtellina wines are not cocktail wines: They need food. To experience the classic pairing, have it with Pizzoccheri, the buckwheat pasta that is the Valtellina “national” dish.

_____ Bottle(s) of 2006 Curto Nero d'Avola “Eloro” @ \$13.99 per bottle

Sicily is an extraordinary place. Nowhere can you go on the island without feeling a profound effect, cultural or geographical. This wine sees no wood; it rests in stainless steel and is then released a year and a half later. The wine just slides across your palate, plush and lithe, slowly releasing the flavors. Many wines I taste have layers or strata of flavor. This wine doesn't feel subterranean; it is more like a silk brocade, intricate, tactile and completely in the present. This isn't a wine for long aging; it is for sharing with friends and enjoying with food. About the food: Sicily for me is always about some form of eggplant whether in caponata or on a pasta, or grilled and drizzled with oil. I would suggest a penne-like pasta with a caponata-type sauce; spare the cheese please.

_____ Bottle(s) of 2008 Mutti “Bosco Barona” Barbera Colli Tortonesi @ \$13.99 per bottle

The 2008 vintage is a classically styled wine by Andrea Mutti, with brilliant ripe-fruit aromatics yet with a body that is sinew and muscle. No lazy fat in this wine. Barbera is a naturally high-acid variety and that's clearly visible in this wine, giving the flavors a focal center to draw the wine into a long finish. Andrea's Barbera always shows a vibrant wild-cherry aromatic with just a hint of ripeness—not sweetness, but ripeness that aids the wafting aromatics and braids them into an animated and lively finish. This is not a cocktail wine, it is all about food. In these cooler winter months the woody flavors excite me: wild mushrooms and risotto, chanterelles, porcini, a fat, butter-rich polenta with grilled sausage, game birds, duck. Okay, you get the idea. You'll love this wine!

_____ Bottle(s) of 2005 Poderi San Lazzaro “Grifola” Marche IGT @ Inquire

Paolo Capriotti's Grifola is 100% montepulciano and aged in small French oak casks for 16 months. The results are potent. Deeply colored and richly aromatic, the Grifola's entry into your mouth is one of supple structure and abundant richness. The flavors speak of ripeness but the wine's real character is in its depth. Decant this wine an hour or two before you pour it, and then watch it as it grows in your glass! Its silky palate feel is luxurious and makes me want to just sit down and start drinking. With a rack of lamb I could be tempted to drink a serious amount of this wine.

_____ Bottles of 2008 Alois Lageder Beta/Delta Chardonnay/Pinot Grigio @ \$16.99 per bottle

Al Lageder wrote, “Viewed holistically, all organisms in the universe are connected and make up a system of life processes. In this way each of the parts of the grapevine is understood to correspond to one of the four Classical elements: its roots to earth; its foliage to water; its blossoms to air; its fruit to fire. Winegrowers stimulate soil fertility and affect substantial improvements in the quality of the grapes harvested, in harmony with the rhythms, cycles and forces of nature.” This wine has body and is elegant, has richness but speaks of mineral. It has fruit that yields to spice, and its mouth feel and finish are superb.

_____ Bottles of 2008 Olek Bondonio Langhe Rosso @ \$22.99 per bottle

Although Nebbiolo is Barbaresco's mainstay, one of the indigenous grapes that is catching all of the locals' fancy is pelaverga. Winemaker Olek Bondonio's wife Alessandra is the chef at the Castello di Verduno, a wonderful restaurant and hotel not far from the winery. After pairing many of her dishes with other winemakers' versions of pelaverga, Olek decided it would be necessary for him to try making his own! The 2008 Langhe Rosso “Giulietta,” named for their new-born daughter, is 100% pelaverga. This wine has a nose of strawberry, rose petals and white pepper.

_____ Bottles of 2006 Agostino Pavia Barbera d'Asti Superiore “La Marescialla” @ \$27.99 per bottle

The 2006 vintage is truly sensational and the “La Marescialla” shows the depth that old vines give to a wine. The nose is vibrant and focused; one can sense the tension and power below the wine's surface. Barbera is a grape that always has acidity, which gives the wine great length; coupling that acidity with the richness of the vintage, this wine's balance is exceptional. Layers of cherry and earth mix with hints of barrique. With a flowing texture on your palate, it lingers gracefully yet is full of authority and distinctiveness. You'll love this wine! Try it with risotto, grilled meats or aged cheeses, I would decant the wine an hour or two before drinking it.

Premium Wine Club Previous Offerings

_____ Bottles of 2007 Gerard Bertrand Château L'Hospitalet, Coteaux du Languedoc La Clape @ Inquire
Alex and I tried five different wines with Gerard, and we picked this 2007 Château l'Hospitalet for the club. This syrah-based wine is super clean, very fresh and vibrant and totally palate pleasing. It has spicy aromas mixed with some minerality and a touch of toasty oak. On the palate, it is lively, finely balanced, and fruit forward with a lingering finish. Bring on the cassoulet or the duck confit! It will cellar well for several years, but is quite good now one hour after decanting. —*Clyde Beffa*

_____ Bottles of 2007 Olivet Lane Chardonnay, Russian River Valley @ Inquire
This wine is a beautiful expression of Russian River chardonnay with flavors of green apples and lemon zest along with notes of minerals and toasted bread. The acidity of the wine along with the crisp fruit flavors gives it a liveliness that nicely complements its rich fruit and oak nuances. This wine can go with all fowl or rich fish dishes and can also be a foil to your next cheese platter. Also great for a backyard barbecue, weather allowing!

_____ Bottles of 2007 Olivet Lane Pinot Noir, Russian River Valley @ Inquire
The 2007 Olivet Lane Pinot Noir Russian River Valley is a spectacular wine that from the very first intoxicating sniff assures you that you are about to taste something wonderful. Aromas of freshly crushed blackberries, blueberries and slight earthy nuances rise from the glass but on the palate the wine is awash in gorgeous flavors of black fruits, plums and hints of black raspberries, all balanced against a firm structure of tannins and good acidity. This wine has a long, seductive finish that not only conveys the perfect harmony and balance of the wine but also stresses the immense power of the fruit.

_____ Bottles of 2006 Ovidio Tempranillo Roble La Mancha, Spain @ \$13.95 per bottle
The 2006 Ovidio Tempranillo is a lush red wine made from 100% tempranillo aged for four months in 65% French oak barrels and 35% American oak barrels. The resulting wine is a bright, fruit-forward offering with notes of licorice, red fruits, milk chocolate and boysenberry flavors. The finish is lush and smooth with lingering mocha accents and a touch of minerality to give the wine zip and vigor. This wine is meant to be drunk with spicy, robust foods such as pizza or pasta with a spicy marinara sauce.

_____ Bottles of 2007 Domaine des Ballandors Quincy @ \$13.95 per bottle
The fruit for this wine came from four different vineyard sites, which cover a total of nine hectares, each with a slightly different terroir. Three-quarters of the vines that are the source of the wine have an average age of 15 years; the remaining quarter of the vines are around 40 years old. This wine is a lively, light, expressive style of sauvignon blanc. It features green apple and citrus fruit on the nose and palate, and a bright, steely finish. It can be used as an apéritif but it excels when paired with oysters, clams, crab or anything featuring fresh herbs and chèvre.

_____ Bottles of 2008 Domaine Gueneau Sancerre “Les Clos Chartier” @ \$13.95 per bottle
The Clos Chartier comes from a 17-acre parcel, planted on the typical clay and flint soils found within the region. The domaine uses traditional winemaking methods. Vinification takes place using native yeasts; the wine is aged in stainless steel vats and left on its lees to bring out the natural aromatics and to add texture and body. The wine has a pale yellow color and aromas of tropical fruits with subtle hints of flinty minerality. This Sancerre is fantastic with an assortment of shellfish, white fish or an earthy cheese selection. —*Eric Story, K&L Loire Valley Wine Buyer*

Best Buy Wine Club Previous Offerings

_____ Bottles of 2008 Kalinda Pinot Gris, Marlborough, New Zealand @ \$8.99
The nose is perfumed with delicate aromas of pear, lychee, rose petal and a hint of lime blossom and spice. The palate has a creamy texture with clean, rich flavors, good acidity and a mineral accent with a hint of residual sugar that is perfectly balanced with a lovely finish. This would pair very well with spicy Asian dishes and pan-seared scallops.

_____ Bottles of 2002 Graham Beck “The Ridge” Syrah Robertson South Africa @\$8.99
The 2002 “Ridge” Syrah is from a single, low-yielding, 11-year-old vineyard in Robertson where the soil has a layer of red Karoo earth on top of shale that is over 400 million years old. Young vines, old dirt! After malolactic fermentation in barrel, the wine was racked and spent 14 months in American (75%) and French (25%) oak, 60%

and 40% new respectively. The bouquet offers notes of blackberry, spice, grilled meats and roasted coffee bean. On the palate the wine is warm and rich with good acidity and silky tannins that are balanced and provide fine length.
—*Jim Chanteloup, K&L's South Africa/New Zealand Wine Buyer*

_____ Bottles of 2007 Jaboulet Les Traverses, Côtes de Ventoux Blanc @ Inquire

The 2007 Jaboulet Les Traverses, Côtes de Ventoux Blanc is composed of 80% grenache blanc and 20% bourboulenc from vines that average 25 years of age. Predominantly clay and limestone soils, along with the Côtes de Ventoux's cooler meso-climate, ensure that the wine retains a signature balance, despite the warm temperatures of the southern Rhône. The wine is rich, exuberant and charming all at once. It has a very aromatic nose with floral and fruity notes. On the palate it has a well-balanced freshness and a fleshy and warm finish.

_____ Bottles of 2007 Domaine de Fabregues le Domaine, AOC Coteaux du Languedoc @ \$8.99 per bottle

The great diversity of grape varieties that characterizes the area of Fabrègues means the Domaine can create many different wines, from classic to more new wave. Some of the grapes come from vines of exceptional age and go into exceptional wines, such as this Le Domaine, made of 75-year-old carignan. It is fruity and full-bodied, with hints of sweet cherry flavors and silky tannins on the palate. This wine tastes so good right now, it should be consumed in the next few years. It is sweet and sexy. *Wine Spectator* loved it too; they scored it 90 points and said, "This powerful red has a chewy, minerally allure, with raspberry and red plum flavors that are backed up by fresh acidity. There's spice and bittersweet chocolate on the pure-tasting finish. Drink now through 2012. 1,600 cases made and \$15 retail."

_____ Bottles of 2007 Mas de la Beruguette Rouge from Cecile Chassagne @ \$8.99 per bottle

The 2007 Beruguette Rouge is an absolute pleasure to imbibe. On the nose, plush red berry fruits partner up with subtle notes of spice box and cranberry. The French would describe this as a "*vin spherique*," one that envelopes the palate with lushness and generosity, yet maintains admirable structure and freshness with fine tannins and crunchy acidity. And what to have with this little gem? Just about any Provençal food will do, including tapenade smeared on garlic toasts, leek and bacon tartlettes, or garlic and tomato pizzas. A vôtre santé! —*Mulan Chan-Randel* Δ9
, *K&L Rhone Valley & French Regional Wine Buyer*

_____ Bottles of 2008 Kirkham Peak Sauvignon Blanc, Marlborough, New Zealand @ \$8.99 per bottle

The fruit for this wine came from a well-known property in New Zealand that consistently produces *Wine Spectator* 90-plus-point wines. It was sourced from several sub-regions throughout the Marlborough region. The grapes were pressed off with minimal skin contact and fermented in stainless steel tanks at cool temperatures to retain freshness and a vibrant fruit character. The bouquet offers lively notes of passion fruit, pink grapefruit, lime and a hint of tomato leaf. On the palate there is crisp, lip-smacking acidity at the core with a rich creamy texture and good mid-palate weight. The wine is finely tuned with good balance and a finish that goes on and on. Try this beauty with oysters on the half shell, grilled shrimp or pan-roasted sea bass. This indeed may be our finest Marlborough sauvignon blanc to date for the Kirkham Peak label.

_____ Bottles of 2007 Chardonnay de Chardonnay, Mâcon-Lugny @ \$8.99 per bottle

This Chardonnay de Chardonnay shows how refreshing chardonnay can be. It is made without oak, so the crisp pear and apple flavors come through nicely. Try it with some cheese, or a roast chicken with Herbs de Provence. Or, for that matter, make a Pasta Primavera with some fresh vegetables and you will be delighted at the match.

_____ Bottles of 2006 Monteviejo Festivo Malbec Mendoza, Argentina @ \$8.99 per bottle

The 2007 was fine, the 2008 showed good potential, but what really struck our fancy was the 2006 vintage. Showing all of the pure plum and dark berry fruit of the 2004, Monteviejo's 2006 also had considerably more complexity, a touch of minerality (not too common a descriptor for malbec, but the good ones have it), excellent texture and mid palate complexity, and just loads of character. We hope that you enjoy it as much as we did.

_____ Bottles of 2008 Image du Sud Viognier @ \$8.99 per bottle

The 2008 Image du Sud Viognier is a veritable fruit basket of freshness and levity. Vinified at cool temperatures and completely in stainless steel, this brisk viognier is redolent of white nectarine, sweet meyer lemon and just a whiff of pretty lilac. Its versatility and modest alcohol (12.5%) make it a great choice to enjoy while lounging poolside, or at the dinner table with bouillabaisse, scallops gratin with capers and fresh parsley, or salad Nicoise. So relax, pour yourself a glass of Cecile's latest efforts, and prepare to be transported to the south of France. Brava Cecile! —*Mulan Chan*

___ Bottle(s) of 2006 Flor del Montgo Old Vines Garnacha, Carinena Spain @ \$8.99 per bottle
The 2006 Flor del Montgo Old Vines Garnacha is a beautifully constructed, easy-drinking red wine. What helps to make this wine such a stunning value is the age of the vines that produced the grapes. Most of the granacha used in this wine is from vines of at least 40 years old. That age helps to make the wine deep, powerful and wonderfully balanced. The wine has a deep red hue coupled with aromas of berry fruits and exotic spices. It displays a kaleidoscope of flavors including dark cherry, blackberry, cassis and chocolate. The finish is lush and supple; harmonizing notes of berries and cocoa mingle seamlessly with a hint of rich oak.

___ Bottle(s) of 2007 Domaine Comte Louis de Clermont-Tonnerre Côtes du Rhône Très Vieilles Vignes @ \$9.49 per bottle

This shows terrific black cherry fruit in a luscious format. With its dark ruby/purple color, big aromatics and excellent acidity and texture, this is a beauty to drink over the next four to five years. This grenache-based cuvée comes from old vines grown in Cairanne, Côtes du Rhône-Villages. The importer says the vines are at least 60 to 70 years of age. The Comte Louis Clermont-Tonnerre “La Berardière Très Vieilles Vignes” has always been a huge hit amongst our customers and our staff, and we’re guessing that the 2007 bottling will be no exception. Enjoy with fennel-roasted chicken with zucchini stuffing, or slow roasted duck with green olives. —*Mulan Chan*

Additional Club Specials

2004 Château Mille Roses, Haut-Médoc

Special Club Price \$10.99 (Regular K&L price \$11.99)

We sold a ton of the 2005 in the Signature Club. This 2004 is just as good, and look at the price! Parker wrote: “Another well-made offering from the southern Medoc (in the area of Macau), this dark ruby/purple-tinged, medium-bodied 2004 is an equal blend of Merlot and Cabernet Sauvignon. Excellent aromas of dried herbs, sweet cherries, currants, and cranberries, and loamy soil marry nicely with the wine’s excellent texture and overall symmetry. Consume it over the next 4-5 years.”

2008 Kalinda Napa Valley Chardonnay

Special Club Price \$13.95 (Regular K&L price \$17.99)

From one of the most famous Napa Valley wineries, this lush, exotic Chardonnay will dazzle you with its richness and balance and its sheer power. It was made for us by the same “cult” winery that produced our 2007, which sold out from our stores within six weeks of its release after some of you discovered who it was. This is a full-blown Chardonnay that provides a real tropical, white-peach and spicy-cinnamon-apple set of varietal aromas and flavors enclosed in a creamy/vanilla tone that provides richness, viscosity, and a silky, lush mouthfeel.

2006 Moulin la Gardette Gigondas “Ventabren”

Special Club Price \$29.99 (Regular K&L price \$34.99)

Beautiful garnet color with a gorgeous nose of cherry, licorice, wet stones and a hint of bacon. On the palate, it is a medium bodied, opulent wine that possesses great depth, length and persistence. Although the wine has great ageing potential, the sweet fruit and spice gives it a lot of immediate appeal. 2006 was a classic year in the Rhône Valley and this wine is delicious after decanting.

2006 Moulin de la Gardette Gigondas “Tradition”

Special Club Price \$26.99 (Regular K&L price \$29.99)

This lovely Gigondas from Domaine de la Gardette exudes super-bright cherry notes, and hints of saffras, black olive and cocoa power. This southern Rhône beauty possesses very nice balance, with juicy fruit and medium-fine tannins that make the finish elegant rather than coarse or chewy.

2004 Château Verdignan, Haut Médoc Special Club Price \$10.99 (Regular K&L price \$13.99)

If you liked the delicious 2000 Verdignan, try this beauty. From the Château Coufran stable of properties, this 2004 is absolutely delicious. Loaded with blackberry fruit flavors and a toasty, chocolatey aroma, it delivers immediate gratification. No need to cellar this one. —*Clyde Beffa, Jr.*