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Dear K&L Wine Club Members,

I'm definitely a high-energy person, but the beginning of the year always adds an extra burst of energy thanks to all of our new club members. We really want to show you what our wine clubs are all about. The philosophy of the clubs has always been on finding the best-quality wines for the money. All year we'll be choosing wines that focus on clarity and purity of fruit, wines that define a style or varietal from a particular region, wines from a great vintage or great producer, and wines that come from less-known regions or are made from a grape that you may not have tried before. We hope these wines will introduce you to something you like—something you'll start to look for yourself.

The Signature Red Club this month is all about fruit-driven California wines. We start off with the 2006 Pahlmeyer "Jayson" Sonoma Coast Pinot Noir, made from declassified fruit from Pahlmeyer's Wayfarer Farm and Hallberg Vineyards. Then we go to one of our perennial favorite producers, with the flat-out delicious 2007 Amici Cabernet Sauvignon. Both of these wines are outrageously good, bursting with fruit while demonstrating both balance and structure.

Our Premium Club continues the California theme with two awesome offerings. Showcasing California's versatility, they each express individuality and style specific to their regions and their grape varieties. First, the 2009 Saddleback Viognier, which is from Clarksburg, in my opinion the ideal region for growing viognier grapes. I love viognier. It gives you intense floral aromas as well as exotic fruit notes that mingle with honeysuckle and lanolin note. While the wine can seem delicate at times it will display a keen sense of power. For our second selection we go to our forgotten friend, zinfandel. The zinfandel fad may have died out but in its wake we have a plethora of fantastic, moderately priced wines. The 2008 Peterson Dry Creek Valley Zinfandel is exactly what I love about this grape. Bright red fruit flavors and intoxicating aromas of blackberries and spice jump from the glass.

One of the most popular discussions in the wine world revolves around what region/regions in the world produce the greatest wine values. We offer an answer with our two Best Buy Wine Club selections this month. The Rhône Valley in my opinion is the wine world's single greatest source for consistently stellar wine values today. The two main grapes used in the Rhône Valley are syrah and grenache; in the Rhône they often come from much older vines than anywhere else in the world. Older vines create smaller berries, which provide more intense flavors, deeper structure and greater complexity. The 2007 Andezon Côtes du Rhône is a marvelous example of how wonderful the 2007 vintage was in the Rhône. Its powerful fruit and complexity are hallmarks of the 2007 vintage. The 2008 Domaine La Garrigue "Cuvée Romaine" Cotes du Rhône is the perfect expression of the 2008 vintage, with zippy, crunchy red fruit and the zesty spiciness that's a hallmark of a cooler, wetter vintage.

Finally, we have the Italiano and Champagne Clubs. Their wines are chosen and written about by our individual buyers, Gary Westby (K&L's Champagne/Old & Rare Wine Buyer) and Greg St. Clair (Italian Wine Buyer). These two gentlemen combine more than 35 years of knowledge and expertise which they use wisely as they select your monthly wines.

All of us here hope you enjoy this month's selections. We welcome any and all feedback.

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

Signature Red Collection Wine Club

2007 Amici Cabernet Sauvignon Napa Valley

Amici is back in the club! It's one of our perennial favorites, and this may be the best Amici Cabernet Sauvignon to date. I've been lucky enough to have sampled numerous vintages. From the very moment this 2007 wine met my lips I knew this was going to be a club wine. The only question was what month, and how much did I want to buy. The vineyard from which the Amici is made is in Jericho Canyon on the slope of Mount St. Helena, in the northeast corner of Calistoga. Hillside vineyards are one of the key ingredients in making world-class, stunning cabernet sauvignon. This vineyard definitely produced a whopper of a wine in the form of the 2007 Amici Cabernet Sauvignon.

The 2007 Amici is absolutely packed with ripe, dark fruit and sweet, seductive oak accents. Aromas of blackberry jam, crème de cassis and mocha-laced oak accents spring from the glass, while on the palate the wine displays unctuous fruit, supple tannins and a rich dash of oak. This wine will age effortlessly over the next 10 to 20 years but can be enjoyed now in its youth with a nice steak.

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

2006 Pahlmeyer "Jayson" Pinot Noir, Sonoma Coast

Many people know Pahlmeyer as one of Helen Turley's first projects; it's where she displayed her considerable winemaking talents after taking over from famed winemakers Randy Dunn (Dunn Winery) & Bob Levy (current winemaker at Harlan). During her tenure, Helen was able to fashion numerous wines that garnered huge press from both Robert Parker & *Wine Spectator*. She gained a reputation for pushing the envelope to attain powerful, fruit-driven wines. The other way a lot of people heard about Pahlmeyer was the movie "Disclosure," which starred Michael Douglas and Demi Moore. The movie was about workplace sexual harassment. Pahlmeyer Chardonnay, with its limited production, became a key piece of evidence in the movie. That spawned a reputation as a must-have chardonnay.

While Pahlmeyer has a lot of flash what with famous winemakers and great product placement, the rest of its story revolves around a love of wine and dogged determination. In 1972, Jayson Pahlmeyer was graduating from law school, where he had developed a taste for the wines of Bordeaux. His friend John Caldwell shared that passion and on a trip to Bordeaux they acquired cuttings of all five Bordeaux varietals in hope of establishing their own winery back in California. Jayson dreamed of fashioning his own "California Mouton" and he set out to make this dream happen—with the help of John and a 55-acre plot of land in Coombsville that John's parents owned. This property was off the beaten path. It had old oak trees, and tons of large volcanic rocks littered the soils. The vertical elevation challenged the wills of Jayson and John and their Bordeaux plantings as well—the vines were not used to the foreign soil and climate. It took several more years for the vines to take hold, but by 1986 Robert Parker had taken notice of how impressive their wines were.

The 2006 Pahlmeyer "Jayson" Pinot Noir Sonoma Coast comes from a vineyard that the Pahlmeyers purchased in 1997 thanks to the advice of Helen Turley, who was consulting for them at the time. The vineyard was planted and developed by famed vineyard manager David Abreu. The Wayfarer Farm vineyard was Abreu's first Sonoma project and his meticulous eye and penchant for perfectionism helped to develop the distinctively Sonoma Coast identity of the wines grown there.

In 1999, Helen Turley left Pahlmeyer to concentrate on her own projects and was replaced by her protégé Erin Green. Erin had apprenticed under Helen at Colgin, Bryant Family and Martinelli. Along



Sharon Harris, co-owner of Amici.



Jayson Pahlmeyer.

with the help of famed roving wine consultant Michel Rolland, Erin has been able not only to keep up the standard set by Helen. She has even elevated the quality and standards at Pahlmeyer.

The 2006 Jayson Pinot Noir is a gorgeous example of what can be achieved along the Sonoma Coast as far as pinot noir is concerned. This wine displays a wide variety of pure fruit flavors including Bing cherries, pomegranate and black raspberries, as well as a touch of earth, saffrafrs and sweet fennel. The wine has great balance and complexity and retains an elegant feel without losing the power and verve one would expect from a California pinot noir. This wine is the perfect match for salmon, veal or pork or can be enjoyed on its own—with company.

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



Wayfarer Farm Vineyard is tucked between two ridgelines a few miles from the Pacific.

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

Rosé for Valentines, and a Bottle to Remember a Friend

Baron Fuente Rosé Dolorés

February is a great month for rosé Champagne. No occasion suites the festiveness of the pink stuff more than Valentine's Day, and the Baron Fuente Rosé Dolorés in this month's shipment should do the trick very nicely. It is a blend of 60% chardonnay, 20% pinot noir and 20% meunier from the Aisne department, in the far western area of the Champagne region. The wine gets its color from the addition of pinot noir from the steepest slopes of the large Baron-Fuente estate. This wine will go best with a smoked salmon appetizer. My lovely wife Cinnamon and I are planning on having it with smoked salmon on toast points with crème fraîche. It will also go nicely with a bunch of fresh flowers, if you want to keep things simple!

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

Leclerc Briant Cuvée Reserve

Many of you have had the pleasure of tasting with Pascal Leclerc of Champagne Leclerc-Briant at our tent events and other K&L tastings. Many of you also have already heard the sad news of his unexpected passing in October 2010. I hope that you will join me in raising a special glass to him this month, a glass of the Leclerc Briant Cuvée Reserve. If you take a close look at this bottle's back label you will see the realization of one of Pascal Leclerc's dreams: Demeter certifies this wine for conversion to biodynamics. In over 100 years of history, the Leclerc family never used pesticides, but this is the first of Pascal's wines to be recognized for that commitment. It is a blend of 70% pinot noir and 30% chardonnay from his estate, mostly from the premier cru of Cumieres, one of the warmest villages in Champagne. This batch is a blend of 2006, 2005 and 2004 and was given more than three years on the lees. The reserve has a lot of presence on the mid-palate, and a tremendous amount of depth for given the easy, clean style. Try it with gougeres or even popcorn for the apéritif. Pascal will be very pleased.

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



Gary Westby tasting in Epernay with Pascal Leclerc.

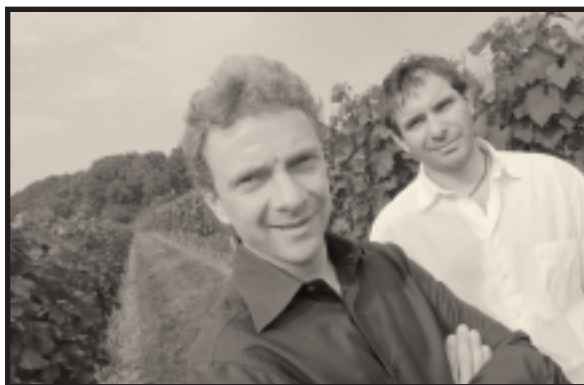
Club Italiano *Notes by Greg St. Clair, K&L's Italian wine buyer.*

2009 La Tunella Rjgialla

We're double dipping into Friuli this month with one white and one red wine. The white is an autochthonous Friulian varietal. Okay, that's an ungodly word but it's a translation of the word the Italians use. "Indigenous" works just as well. The 2009 La Tunella "Rjgialla" is a wine made from ribolla gialla grapes, which are found only in this small area of hills that line the borders of Italy and Slovenia. The hand of man has artificially drawn a line down the middle of this area to make it two regions, but it is really just one. We have to call it Brda on the Slovenian side and Collio and Colli Orientali del Friuli on the Italian side. These hills lie at the edge of a large, glaciated plain and have left horseshoe-shaped hills (*a Ronco* in Friulano, plural *Ronchi*) that are made of stratified marine sediment, calcitic clay and calcified sands that the locals call *Ponca*. This friable and moisture-retaining soil is ideal for grape growing. The locals will tell you it's the key to the region's success. When planted on the *Ronchi* to give a bit of terracing, the vines reach their maximum capability.

The La Tunella comes from the Colli Orientali del Friuli or eastern hills of Friuli (I'll call it COF) and has been a family project since the early 1960s. Their "Rjgialla" for me is a pure expression of what the COF is all about: wines with aromatic subtlety showing delicate hints of elderflower and white peach comfortably ensconced in a sinewy yet voluptuous body. This wine is luscious on the palate and leaves a significant lingering aftertaste. It's perfect for bold grilled fish, your favorite crustacean or as an preamble to your evening repast. I like to suggest this wine to customers who are trying to cross over from California chardonnay; they like the rich mouth feel but aren't interested in mono-flavor chardonnay oak tones, and want to see more intrigue and intricacy and nuance.

Your re-order price for this wine as a club member is \$19.99.



La Tunella's owners, brothers Massimo & Marco Zorzettig.

2006 Blason Vencjar

Our second Friuli is made from grapes you're more familiar with. I am sure that K&L's Bordeaux-loving owner Clyde Beffa Jr. will love to hear that one of my favorite wines is Château Figeac. You might wonder why I would bring this up at the beginning of an article about the Italian Club. Italian wine history is not well known, especially when compared to winemaking in France or Germany, where organization, vine husbandry and sales have been serious business and passion for centuries. In Italy, grape growing and winemaking has always been too easy. Italy is the perfect area to grow grapes. Every region in Italy, from the edge of the sea to the crest of the Alps, grows grapes. But when the American scourge Phylloxera destroyed almost all of the vineyards throughout Europe and when the solution (replanting on resistant American rootstock) was found, many Italians looked to the French for what and how to replant. Bordeaux was the most



Basketball fan Giovanni Blason on his way to Madison Square Garden to see the Knicks and hang with Spike Lee.

powerful wine zone at the time, so on the border of today's Friuli and Slovenia (then part of the Austrian Empire) they planted Bordeaux varieties.

Giovanni Blason's father planted what the family refers to as their *Vigneto Storico* (historic vineyard) in 1950, and it is equal parts cabernet sauvignon, cabernet franc and merlot (very close to the same blend as Figeac, 35-35-30) in alluvial gravel soils. Vencjar is the Friulan name of the wild willow plant that grows in this area. Giovanni's father uses the wispy branches of this plant (called Venc) to tie up the vines. This 2006 Blason Vencjar is balanced and elegant but has a nose full of earth, red fruit, coffee and balsam. It won't come across as a blockbuster Napa wine but it will lure you in with its exotic flavors and aromas and linger effortlessly with its long-lasting finish. I don't like just to taste this wine; I love to drink it. It's full of flavor, friendly now, and is wonderful with aged cheese, wild game or wild mushroom risotto. I hope you enjoy this as much as I do!

Your re-order price for this wine as a club member is \$16.99.

Premium Wine Club

2008 Peterson Dry Creek Valley Zinfandel

Fred Peterson came to Dry Creek Valley in 1983 to work on developing world-class vineyards, including Bradford Mountain. As Fred went along and gained experience he quickly realized he wanted/needed to own and operate his own vineyard and winery in Dry Creek. In 1987, Fred launched his own venture, Peterson Winery. The winery was located just off Lytton Springs Road and came with an old red barn.

Fred has a very simple winemaking philosophy which he calls zero manipulation. Zero manipulation means using the gentlest winemaking technologies possible to maximize flavors, aromatics and the original essence of the wine. The less you do in the course of a wine's tenure in the cellar, the more of the grape's and vineyard's essence you'll have in the bottle. This philosophy also carries over when we discuss terroir. Allowing the grapes to develop along their own course with as little intervention as possible also means they develop a greater feel of the particular vintage's characteristics, as well as a personality directly related to the land. This gives the wine a sense of place and feel that reflects whether it was grown in Dry Creek, Bradford Mountain or somewhere else.

The 2008 Peterson Zinfandel Dry Creek to me just screams ZINFANDEL. It isn't super-high octane but rather made in what I like to call the "claret" style. This was the original style in which most zinfandels were made, and mirrored closely what cabernet sauvignon strived for. The claret style values pure fruit, complex flavors and balance, which are achieved by not allowing the sugar levels and alcohol to get out of control. The 2008 Peterson Zinfandel Dry Creek is a blend of 84% zinfandel, 11% carignane and 5% petit sirah. It comes entirely from Dry Creek Valley, using grapes from six vineyards. The wine has seductive aromas of rich, dark fruit and toasty oak while the palate has fresh, juicy blackberry, dark cherry and raspberry flavors as well as notes of toasty mocha and chocolate nicely accented by a touch of vanilla and orange peel. The finish is long and lush, all the while seamlessly integrating the rich fruit and oak while never losing its sense of balance. This zin goes great with pizza, pasta and any other dish that calls out for a hearty, fruit-driven red.

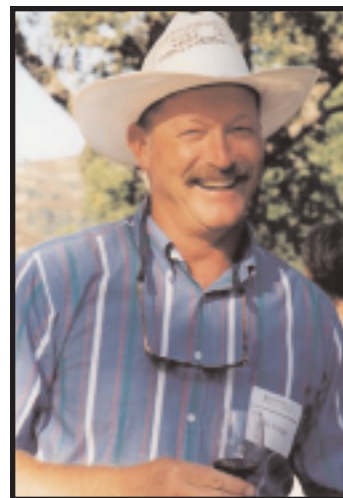
Your re-order price for this wine as a club member is: Please inquire.



Peterson Winery, Dry Creek Valley.

2009 Saddleback Viognier Clarksburg

I love viognier. Once I figured out how to pronounce it correctly and realized I didn't have to pay \$60 to find a great one, I really became a fan. I'm usually not a huge fan of Rhône varietals planted in California; generally they seem to get planted with little thought given to whether the location is best suited to the particular varietal and they also get priced way out of where they need to be. California viognier also had a challenge regarding style. There were two schools of thought. The first was to mimic chardonnay with lots of maloactic fermentation and a big dose of oak. This was a huge mistake. The second way was to try to mimic Condrieu (France's most famous viognier-growing region) but give it a bit of a California twist. This was much more successful. However, the fallout from the first idea tended to confuse the buying public as to what style and taste they should expect when buying viognier, and thus viognier became the funny named varietal that seemed to have a schizophrenic personality. Luckily, along came two growing regions where viognier flourished and where some wineries followed the Condrieu footprint. The Central Coast with producers like Alban championed viognier and made offerings capable of competing with wines from Condrieu. Many adventurous winemakers found that Clarksburg was also an ideal area to plant, grow and make great viognier.



Nils Venge, owner of Saddleback.

Saddleback was founded in 1982 by famed winemaker Nils Venge, widely regarded as one of the best winemakers in Napa Valley. Nils began his winemaking career in 1970, supervising planting operation at Charles Krug. In 1973 he took over operations at Villa Mount Eden, where he produced several famed cabernet sauvignons. Nils went on to found Saddleback as well as working as winemaker at Groth, where in 1988 he was the first winemaker in California to garner a perfect 100-point score for a wine from Robert Parker. Nils decided to leave Groth and concentrate on his own label, Saddleback Cellars, where he still makes the wines today.

The 2009 Saddleback Cellars Viognier Clarksburg is exactly what you want from a viognier. The wine starts out with a very aromatic nose full of tropical fruits, predominantly lychee fruit, jasmine petals and light notes of honeysuckle. The palate has a viscous feel with flavors of white peach, nectarine and hints of honey-butter. The wine is full-bodied with a rich, silky texture that plays wonderfully against the enticing aromas and bright fruit. It goes beautifully with dried fruit, cheese and nuts but can also be enjoyed with fruit salads, fowl, fish and game.

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

Best Buy Wine Club

Notes this month by Mulan Chan-Randel, K&L's Rhône Valley and French Regional wine buyer.

This month our Best Buy Wine Club is pleased to offer two delicious and super-accessible Côtes du Rhône from importer Eric Solomon. From the deep and rich 2007 vintage to the more supple and vibrant 2008, these wines each provide a snapshot of the vintage in the southern Rhône Valley. We are confident that they will impress you whether you crack open a bottle for Tuesday night dinner, or at your next dinner party.

2007 Domaine Andezon Côtes du Rhône

The 2008 Andezon is the project of US importer Eric Solomon and the Vignerons d'Estezargues, a co-operative located directly south of Avignon in France's Rhône Valley. The fruit for this custom cuvée

comes from a parcel that's called Andezon, and has historically been known for producing deep and rich red wines. The 2008 Andezon Côtes du Rhône is 90% syrah and 10% grenache with an average vine age of 40 (syrah) and 60 (grenache) years old. After fermentation in stainless steel, the wine sees no wood during its élevage, thus preserving the ripe and spicy primary fruit characteristics of these two classic Rhône varietals. Black cherry, licorice, and subtle notes of black olive make this entry level Côtes du Rhône a great choice with a grilled burger or a salumi and assorted cheese selection.



A vineyard of old-vine syrah on a beautiful day.

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

2008 Domaine la Garrigue “Cuvée Romaine” Côtes du Rhône

Way down in the sunny South of France, and more precisely in the Rhône Valley appellation of Vacqueyras, you'll find Domaine la Garrigue. The Bernard family are the owners of both Domaine la Garrigue and the famed local restaurant “Les Florets.” In addition to producing a range of wines from the appellation of Vacqueyras, the Bernards make this lovely red wine, named in honor of the numerous Roman artifacts dug up on the domaine over the years. The 2008 vintage is composed of 65% grenache, 25% mourvèdre and 10% syrah from vines ranging from 60 to 90 years of age. After undergoing a traditional vinification, the wine (which is basically de-classified Vacqueyras) ages for 18 months (80% in tank and 20% in oak) before being bottled. We here at K&L are calling this “The Little Rhône That Could.” It is a custom cuvée made for Eric Solomon by Rhône oenologist superstar Phillip Cambie. The 2008 “Cuvée Romaine” is a lush and spicy red loaded with crushed red fruits and hints of roasted herbs. It is a great bottle to bring to a party, to give as a gift, or just to enjoy on a weeknight with rosemary roast chicken or a grilled steak with fresh herbs. Don't miss it!

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

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 2007 Alysian Pinot Noir, Russian River Valley @ Inquire

The 2007 Alysian Pinot Noir is a classic Russian River Valley pinot noir with alluring scents of lavender, blueberry and spice notes that lead to a palate of cascading flavors of dark berries, pomegranate and wild plum. Flavors continue to build and intensify on the palate as the blackberry and raspberry fruit remains focused while spice and lavish oak notes add depth, richness and amazing complexity to this sexy and silky pinot noir. Thanks to the cool climate this wine has

good acidity and tannins, which provide excellent, balance, harmony and complexity. The finish displays refreshing, vibrant fruit and spice accents. This is the perfect accompaniment for salmon, veal or pork.

____ Bottle(s) of 2005 Bodegas El Chantre Ramos Paul, Ronda @ \$24.99 per bottle

Wine has been produced in this region since Roman times, and only recently regained its prominence. The vineyard is composed of primarily clay, with lots of sloping hills nearby. It was planted densely, 5000 plants per hectare. Harvest typically occurs in early October and is always done by hand, never by machine. A second selection takes place on the sorting table prior to vinification. Stylistically, the wine tastes like a slightly richer, more generous version of a right-bank Bordeaux. Primarily dark fruit flavors show good intensity and persistence. Enjoy this delicious Andalusian red with a variety of main courses, particularly a bone-in rib eye or lamb chops, over the next five or so years. —*Joe Manekin, K&L's buyer of Spanish, Portuguese, and Latin American wine*

____ Bottle(s) of 2007 Maranet Syrah, Russian River Valley @ Inquire

The 2007 Maranet Syrah is a blend of juice from four vineyards, aged for 18 months in 50% new French oak barrels. It is fermented with native yeasts and bottled unfiltered and unfiltered. The wine is a bright ruby purple in color with intense aromas of violet, plum, black raspberry, soy and just a hint of smoked meat notes. The palate displays a lovely, ripe fruit core of blackberry and boysenberry nicely accented by roast coffee and dried thyme, which complement the velvety mid-palate, balanced tannins and supple finish. This wine will pair well with grilled pork or lamb, grilled vegetables and smoked meats.

____ Bottle(s) of 2007 Antinori "Il Bruciato" Tenuta Guado al Tasso, Bolgheri @ \$24.99 per bottle

A blend of 50% cabernet sauvignon, 30% merlot and 20% syrah aged for eight months in oak barrels. The wine is an intense ruby red in color with fruity aromas of plum followed by delicate mint and green tea notes. On the palate is a dense array of red berries, chocolate, earth and herbs with a long, sinfully lush finish. This wine will age effortlessly for ten years and can be paired with grilled pork or lamb as well as a healthy cut of steak.

____ Bottle(s) of 2007 Montevejo Artist label Bicentenario Malbec, Mendoza, Argentina @ \$24.99

The wine is generous on the nose, with ample black-cherry fruits, French vanilla and baking spices. On the palate the wine has a lush quality, with cassis, prominent but well-integrated oak, and a whole lot of rich fruit. It drinks well now and should continue to do so for five years. —*Joe Manekin, K&L's buyer of Latin American wines*

____ Bottle(s) of 2006 Noble del Sur Malbec Reserve Mendoza @ \$19.99 per bottle

This wine is showing very well right now. Do not hesitate to drink your first bottle; then, set aside a few more bottles to age. We tasted the 2004 alongside the 2006, and it was also drinking quite nicely, with a dense, generous core of fruit that promises at least another several years of development. For maximum enjoyment of this wine, we suggest decanting it and serving it alongside a well-seasoned grilled steak. Enjoy, and salud!

____ Bottle(s) 2005 Schweiger Cabernet Sauvignon Spring Mountain @ Inquire

The 2005 Schweiger is exactly what I want when I want a structured, powerful, mountain-grown cabernet sauvignon. It displays hedonistic aromas of red currant jam and baker's chocolate with hints of sweet oak. On the palate the wine has immense depth with dark, black fruit flavors as well as plum and dark chocolate notes. The wine has a supple finish, the tannins intermingling nicely with the acidity to make a wine that is harmonious enough now but can age gracefully over the next 15 to 20 years if you desire.

____ Bottle(s) of 2007 La Peira en Damaisela "Terrasses du Larzac las Flors de la Peira" Coteaux Languedoc @ Inquire

Robert Parker's *Wine Advocate* gave this 93-94 points. On the nose the wine displays a hedonistic blend of baker's chocolate, rich oak accents, raw meat and raspberry kirsch. On the palate is a kaleidoscope of flavors including dark black fruits, tobacco, smoke, coconut, chocolate and a touch of earth. This producer is one to keep an eye on.

____ Bottle(s) of 2006 Quinta Sardonía Ribera del Duero @ Inquire

93 points from Robert Parker's *Wine Advocate*. The 2006 Quinta Sardonía is a stunning wine that really displays the lovely fruit that the Ribera del Duero is capable of uncovering. It mixes gorgeous, precise red fruits with an earthy terroir. There's just enough oak to frame this large-scale, broad offering. The fruit is so delicious and precise, the wine feels vibrant and alive on the palate. This wine can pair well with meats, cheese or as an apéritif. It can age for five to 15 years easily yet is eminently drinkable now.

_____ Bottle(s) of 2007 Ridge Paso Robles Zinfandel @ \$24.99 per bottle

91 points, *Wine Spectator*. This is 100% zinfandel and it absolutely screams zinfandel with the very first whiff. It's all black and red fruit aromas mingled with spice and chocolate accents. On the palate it is smooth and rich with flavors of black plum, black cherry, gravelly earth, crushed pepper and sweet oak. With round, ripe tannins and lively acidity, this wine has great complexity and a long sensuous finish. It pairs perfectly with grilled meats, or pizza.

_____ Bottle(s) of 2007 Tarras Vineyard Estate Pinot Noir Central Otago New Zealand @ \$22.99 per bottle

The 2007 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, the wine is elegant with excellent balance, smooth silky tannins and a long persistent finish. Enjoy this lovely wine with salmon, roast chicken or some grilled lamb chops.

Champagne Club Previous Offerings

_____ Bottle(s) of Michel Lorient Extra Brut Champagne @ \$34.99 per bottle

This all-estate wine is 80% meunier and 20% chardonnay, fermented in enamel-lined iron tanks instead of the more common stainless steel or fashionable wood. It is aged for four years on the lees. They had no dosage at all. The wine has a touch of gold in the color and is quite spicy and exotic on the nose, due in part I think to the fact that they do not allow the wine to go through malolactic fermentation. In the mouth it is quite rich for an extra brut, but with a pure, dry finish that will make it very good with a wide variety of foods. Try it with Parmesan crisps as the apéritif or a richer, saucy chicken dish if you choose to have it with a meal

_____ Bottle(s) of Roederer Carte Blanche @ \$34.99 per bottle

This Louis Roederer "Carte Blanche" Extra Dry Champagne is the first "extra dry" ever in the club. The blend is 57% pinot noir, 33% chardonnay and 10% meunier and the wine is aged for three years on the lees. This is the perfect after-dinner Champagne and goes very well with fruit tarts and other delicate desserts. It is also just a great drink when you feel like something a little bit sweeter. Only 650 six-bottle cases imported. — *Gary Westby*

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

_____ Bottle(s) of 2005 Solaria Brunello @ \$29.99 per bottle

This a wine full of forward fruit, plums, cherries and strawberry coupled with a delicate nuance of earth, vanilla and spice. On the palate the wine is supple, warm, and flowing. It has hints of structure from the barrique but it relies on the core of acid that is sangiovese's hallmark expression for its depth, length and aging potential. I would suggest splashing this wine around in a decanter a couple of hours before you want to drink it. Sangiovese is inherently acidic, so if you have this with pasta try to match it with sauces that are not tomato-sauce dominated but more olive-oil driven (as in Tuscany). A roast pork loin with rosemary and sage would work well too.

_____ Bottle(s) of 2009 Blason Malvasia @ \$9.99 per bottle

The 2009 Blason Malvasia IGT nose is so attractive. The wine has heady, spicy, less floral and more, earthy fruit, and it has a powerful presence on the palate. It is warm, ingratiating, layered with white flower and stone fruit flavors. A good acidity focuses the wine to the center of your palate. It is Dungeness Crab season now in the Bay Area and this wine would be perfect with your crab dinner.

_____ Bottle(s) of 2005 Angelo Negro Barbaresco "Basarin" @ \$29.99 per bottle

The 2005 Angelo Negro Barbaresco "Basarin" comes from Neive and is a powerful wine. I find the wines of the Barbaresco commune more aromatic and supple, Treiso more aggressive in structure. The Neive are generally long-lasting wines of structure and depth. Eighty percent of this wine is aged in large Slavonian oak barrels called *botte* (or *botti* plural) and 20% in 700-liter French tonneaux. The nose is full of spice, rose and primary fruit. On the palate the power of the Basarin vineyard layers structure, fruit and flavor, giving the wine distinct size. Loads of potential for long-term aging. If you have it now, try it with Brasato al Barolo (they only cook with Barolo in Barbaresco) or grilled sausage and polenta, or risotto with porcini mushrooms.

_____ Bottle(s) of 2009 Antichi Vinai "Il Mascalese" @ \$19.99 per bottle

I was introduced to the wines of Antichi Vinai through their Etna Rosato, yes, a Rosé, and was highly impressed,

enough to go visit them at Vinality this year. There I found this wine, which wasn't going to be imported. It is vinified in stainless steel and sees no wood. It is an open, forward and wonderful initial expression of Etna Rosso, with depth, flavor and just an inherent drinkability. One word of advice: for drinking all nerello mascalese, I suggest a Burgundy glass. Good drinking!

_____ Bottle(s) of 2007 Ferrero Merlot Maremma Toscana "Me" @ \$19.99 per bottle

The 2007 vintage seems to be tremendous throughout Tuscany. It has given the wines richness without losing any balance or brightness. This 2007 Ferrero Merlot Maremma Toscana "Me" is gorgeous, with layers of spicy berry and fresh plum with the slightest hints of toasty vanilla. The wine is so lively and rich on the palate it would be a perfect accompaniment for a Bistecca Fiorentina, the classic Tuscan T-bone.

_____ Bottle(s) of 2004 Baglio di Pianetto "Carduni" @ \$23.99 per bottle

A Sicilian viognier blend is not nearly as radical as a Sicilian wine that's 100% petit verdot. That's what this is made of! Petit verdot is used in Bordeaux but rarely, as the Italians would say, in purezza. Petit verdot has a lot of good qualities; it has body, color, and rich and complex flavors. In Bordeaux it is used in small quantities because it doesn't always ripen. The wine is really striking, powerful and rich showing a density on the palate. The nose is full of very complex, camphor-like aromatics, hints of sage and a touch of vanilla.

Premium Wine Club Previous Offerings

_____ Bottle(s) 2008 Château de Montfaucon "Baron Louis" Côtes du Rhône @ \$14.99 per bottle

The 2008 Baron Louis exhibits a lighter and brighter style than its 2007 predecessor. Crunchy, bright red fruits, a whiff of mineral and hints of that southern Rhône *garrigue* landscape make this solid Rhône red a wonderful choice with just about any Provençal-inspired fare. Try it with heartier foods such as sirloin steak dusted with fresh herbs. The 2008 is a blend of grenache, syrah, cinsault and a dollop each of carignan, mourvèdre and counoise.

_____ Bottle(s) of 2004 2007 Château Fombrauge, St-Emilion @ \$14.99 per bottle

The 2007 Fombrauge St-Emilion embodies everything you could expect and want from a fine St-Emilion. It starts out with aromas of blackberry, crème de cassis and mineral notes. The palate is an array of black plum, black cherry, blackberry, coffee, mocha and spice. The body of the wine is densely packed with fruit and spicy oak but displays remarkable balance and life considering its weight and size. The finish is long and supple with fading hints of dark fruits and one last gasp of sweet oak. This wine can be paired with a cheese course, charcuterie or steak.

_____ Bottle(s) of 2007 Château Petit Manou, Médoc @ \$14.99 per bottle

This has a deep ruby red color and an intense, complex nose of red fruits, particularly raspberries, vanilla and light toasty oak, making this wine smell absolutely delicious. The wine has a medium-bodied palate with good fruit concentration and freshness that showcases the black and red berry fruit flavors as well as the good structure and supple tannins that help frame the elegant finish. The Petit Manou would be great with a grilled pork chop or with a nice crispy duck breast alongside wild rice.

_____ Bottle(s) of 2009 Pellegrini Pinot Noir Russian River Valley @ \$14.99 per bottle

The 2009 Pellegrini Pinot Noir has a dazzling nose, reminiscent of aged balsamic vinegar drizzled over fresh strawberries with a slight hint of black pepper. The palate displays bright strawberry and cranberry flavors and a touch of spicy sandalwood accents. This finish is bright and full, making it the perfect wine to enjoy by itself or paired with grilled salmon or pork roast.

_____ Bottle(s) of 2006 Sierra Salinas Mira, Spain @ Inquire

The Mira (say MEE-rah) shows intense, juicy, fleshy dark fruits, some spice notes from aging in French oak for 18 months, and polished tannin integration. Clyde had these notes: "Superb richness and balance. Lush, sexy, lovely, and delicious wine."

_____ Bottle(s) of 2008 Schloss Saarstein Pinot Blanc @ \$14.99 per bottle

Schloss Saarstein prides itself on its individual style, not following fashionable trends. This pinot blanc comes from a monopole vineyard site in the Saar Valley. The vines are planted along a chilly, steep and mineral (Devonian slate) - laden hill, producing wines known for their light, bright and almost translucent elegance. Young spring herbs and

fresh fruits like apple and citrus run through the core while the mineral-rich soils add power, intensity and elegance. This wine goes hand in hand with grilled white fish, sausages, and salads of all kinds, or you can simply enjoy it on its own as an apéritif. —*Eric Story, K&L buyer of wines of the Loire Valley, Alsace, Austria & Germany*

_____ Bottle(s) of 2008 Iron Horse Green Valley Chardonnay @ Inquire

The name Iron Horse came from a train that stopped at the nearby Ross Station in the early 20th Century. The logo, the rampant horse on a weathervane, came from a weathervane that was unearthed when they were leveling the ground to build the winery. This 2008, all estate grown, is an exemplary cool-climate chardonnay. Notes of spiced pear, clementine and banana aromas waft from the glass. The palate is a mixture of minerality, lychee and apple flavors nicely juxtaposed against French oak barrels. A great food wine. Pair with salads, seafood or chicken.

_____ Bottles of 2007 Watkins Family Cabernet Sauvignon @ Inquire

This wine demonstrates what I have long believed about cabernet sauvignon: It grows the best and shows the most complexity and expression when it is grown in mountain vineyards. This wine has depth, power, complexity and length without seeming too heavy or clumsy. The fruit is so gorgeous, with notes of dark plum, blackberry and spice as well as a hint of graphite. This wine has a structured, layered finish. It is perfect with grilled meats or can be enjoyed with strong cheeses, or on its own as a perfectly delicious cabernet sauvignon.

Best Buy Wine Club Previous Offerings

_____ Bottles of 2009 Spellbound California Chardonnay @ \$9.99 per bottle

The 2009 Spellbound California Chardonnay is the perfect daily drinking chardonnay. From the very first sniff this shouts gorgeous fruit and toasty oak. The nose is generous with its aromas of pineapple, banana and vanilla while the palate displays flavors of tropical fruits, guava, kiwi, crème brulee and vanilla bean. Thanks to the racy acidity this wine has vibrant, bright fruit. It's nicely framed by just a hint of the rich oak influence that gives a sumptuous feel without making it seem heavy or clumsy. This wine will pair well with roast chicken or your next seafood or pasta meal.

_____ Bottles of 2009 Comte Louis de Clermont-Tonnerre "Cairanne" Très Vieilles Vignes, Côtes du Rhône Villages @ \$9.99 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 cuvée comes from vines that are at least 60 to 70 years of age: very old. It is a fantastic value from the south of France.

_____ Bottles of 2009 Hetszolo "Furmint" Tokaji, Hungary @ \$9.99 per bottle

The 2009 Hetszolo Furmint is a light golden straw in color with subtle notes of pineapple, lime zest, quince and acacia. On the palate flavors of citrus, nut oil, wet stone and hints of honey display themselves while the finish is elegant and complex. This wine will match perfectly with turkey or fresh crab, nuts and cheese.

_____ Bottles of 2008 Domaine Vindemio "Regain," Côtes du Ventoux @ \$9.99 per bottle

A blend of 60% grenache and 40% syrah from young vines grown on calcereous soil, the 2008 Vindemio "Regain" Côtes du Ventoux is a wine I really, really like. It is a smoking little bottle of wine with zesty red-fruit aromas and cracked-white-pepper notes that spring from the glass while on the palate the wine shows wild red raspberry fruit with a touch of cherry kirsch and wild herbs. The wine has great lift and mouthfeel thanks to the zippy acidity and bright tannins. It has a smooth entry onto the palate and an effortlessly smooth finish. This is a great party wine, and also is the perfect match for spicy, grilled vegetables or Mediterranean food.

_____ Bottles of 2006 Brassfield "Eruption" Volcano Ridge Vineyard, High Valley @ \$9.99 per bottle

The 2006 Brassfield "Eruption" Red is a blend of mourvèdre, syrah, grenache and petite sirah from young vineyards. Each block is picked at the peak of ripeness and handled separately throughout the fermentation and subsequent barrel aging. Ripe plums dominate the nose along with smoky tar, cedar, cigar box and toffee nuances that give way to a palate offering up blueberry, plum and hints of black pepper.

_____ Bottles of 2009 Noble Aconcagua Malbec, Mendoza, Argentina @ \$9.99 per bottle

This Noble Malbec Mendoza is an entry-level wine but that's rather misleading, as it has so much depth of flavor and fruit intensity. It shows wonderfully soft, forward, plummy dark fruit, with a rounded texture and good persistence. Try it with

Additional Club Specials

2008 Delas Freres St. Esprit Côtes du Rhône

K&L Store price \$9.99; Special price for K&L Club members \$8.99

One of our favorite négociants, Delas Freres is a consistent producer of amazing values from the Southern Rhône. The 2008 is very approachable drink now, loaded with black pepper, crunchy red fruit and subtle hints of minerals. This pleasing effort is a great case-buy and can be your everyday red that you enjoy as an aperitif or with pasta, pizza and grilled red meats.

2008 Belle Glos Las Alturas Vineyard Santa Lucia Highlands Pinot Noir

K&L Store price \$34.99; Special price for K&L Club members \$31.99

Very dark burgundy color; aromas of black cherry and tilled earth are abundant and a delight for the senses. On the palate this wine is full, chewy and rich. It coats the mouth with flavors of berry pie filling, sweet spices, and plum, all encased by a complex textural structure that leads to an elegantly supple finish, calling for another sip. 91 points. —*Clyde Beffa*

2008 Belle Glos “Clark & Telephone” Santa Maria Pinot Noir

K&L Store price \$34.99; Special price for K&L Club members \$31.99

Scarlet in color; bursting with aromas of cinnamon, caramel and hints of ginger-spiced tea. On the palate, the plush weight coats the mouth with more brown spice and sweet oak flavors, layered into the deep blueberry and strawberry base. The viscosity paired with the flavors and lively acidity lead into a long finish with supple tannins. 91+ points. —*Clyde Beffa*

2004 Smith Madrone Spring Mountain Napa Valley Cabernet Sauvignon

K&L Store price \$34.99; Special price for K&L Club members \$24.99.

This is old-school, mountain Cabernet that reminds me of those 1960s and 1970s I used to buy a long time ago. Must be decanted two hours ahead. Then, enjoy with a big rib steak. —*Clyde Beffa*.

“93 points. This is the opposite of those gooey, cult-style wines grown down on the Valley benches and floor. It’s pure mountain in the tannins, acidity and dryness... a food wine, with cassis, cedar and mineral flavors.” —*The Wine Enthusiast, Steve Heimoff, September 2009*

herb-roasted Peruvian roasted chicken takeout, with a generous side of fried yucca, of course.

____ Bottles of 2009 Monteviejo Festivo Malbec Mendoza @ \$9.99 per bottle

This wine is produced from 100% malbec sourced from various top sites in the Mendoza region. This 2009 has primary aromas of blackberry and black plum, with similar, intense fruit flavors on the palate, perhaps with a suggestion of red fruits intermingling. Polished, moderate tannins add structure and make this an ideal partner for many different dishes. Rotisserie chicken, a quickly grilled marinated tri-tip steak, pan-seared tuna, and heartier vegetarian dishes all make terrific pairings. It also works beautifully as a casual sipper without food.

____ Bottles of 2008 Miguel Torres “Las Mulas” Cabernet Sauvignon, Chile @ \$9.99 per bottle

This is a synergy of old and new world, with a rustic feel that permeates it from start to finish. The nose is reminiscent of old-world Bordeaux with dusty notes of red fruit and spice. On the palate the wine is elegant and poised with rounded tannins, ripe fruit and complex flavors of minerals and fruit.

____ Bottles of 2009 Noble Torrontes @ \$9.99 per bottle

The 2009 Noble Torrontes is quite spicy, exotic and floral on the nose, with aromas that suggest rose water, perhaps even Turkish Delight. On the palate, white peaches blend with sweet fennel, maintaining focus and balance with decent acidity to tie the wine together. Drink this on its own, or to accompany your favorite ceviche recipe. —*Joe Manekin, K&L's buyer of Spanish, Portuguese, and Latin American wine*