



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,

As I write our newsletter it really doesn't feel like January. Northern California is clear as a bell with temperatures in the mid-to-upper 60s. The other reason it doesn't feel like January is, the San Francisco 49ers are still playing football! It has been ten long years since we had playoff football in the Bay Area and we are all hoping the 49ers shock the sports world much as our SF Giants did in 2010. Besides the pleasant surprise of playoff football, I also have the pleasure of telling you about ten wonderful wines in our Wine Clubs, from all over the world—France, Spain, Argentina, Italy, Portugal and California.

The Signature Red Club has two varietals from the regions for which they're best known. First off we have the 2008 Alysian Russian River Pinot Noir, which once again demonstrates why the Russian River Valley for over 30 years has been known as the best place to grow Pinot Noir in California (no offense Carneros or Central Coast). Our other selection is the 2004 Bodegas Poesia from Mendoza, Argentina, a blend of 70% Malbec and 30% Cabernet Sauvignon. Malbec was previously most famous for being one of the five noble Bordeaux blending grapes along with Cabernet Sauvignon, Cabernet Franc, Merlot & Petit Verdot. Argentina is using Malbec to make amazingly rich, dark, fruit-driven reds. This purity of fruit and terroir is found only from grapes grown in Argentina's ideal micro-climates.

Our Premium Club has two outstanding values. First, a delicious white wine from Spain, the 2010 Eiosela Albarino. Albarino is my favorite white wine from Spain because it combines the floral nose of a Sauvignon Blanc with the palate of a Gruner Veltliner. Albarino has the weight and size to pair perfectly with seafood without overwhelming the subtle flavors. The other wine is the 2003 Blair Estates Red, a blend of 45% Cabernet Sauvignon, 28% Cabernet Franc and 27% Merlot. This wine reminds me very much of similar Bordeaux blends such as Cain Cuvee and BV Tapestry.

The Best Buy Club is going all red this month, with two stunning little values. We start off with the 2009 Trim California Cabernet Sauvignon, from Ray Signorello (Signorello Winery) and partners. A gorgeous blend of 75% Cabernet Sauvignon and 25% Cabernet Franc, the 2009 Trim delivers pretty fruit, spice notes and the perfect balance. Next is the 2009 Dona Carla Douro, a fantastic red from Portugal. Most people identify Portugal with fortified red wines (Ports), but it's an up-and-coming region for great red wine values.

The Italiano Club also goes with two reds. First, the 2004 Feudi di San Gregorio Taurasi, made from Aglianico grapes from the region of Campania. Feudi di San Gregorio is one of my favorite Italian wineries, producing luscious, terroir-driven reds as well as floral and delicate whites from indigenous varietals that will surprise both your nose and palate. Our second selection is the kind of wine for which you joined the Italiano Club, the 2010 Tenuta Fugunera Nero di Troia. That's a red grape indigenous to Puglia that demonstrates the vastness and complexity of the Italian wine landscape.

This is a great month for the Champagne Club. Both of our Champagnes this month were made by the late Daniel Ginsburg, whose winery used to be known as De Meric. These two selections will blow you away and turn an ordinary evening into an occasion.

GO NINERS! Cheers & Enjoy!

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

Signature Red Collection Wine Club

2004 Bodegas Poesia “Poesia” Lujan de Cuyo, Argentina

This highly polished, Bordeaux-inspired red combines the ripe, red fruit of international Cabernet Sauvignon with the generous, structured, darker fruit of Malbec. In all of South America we have found no more consistent, fairly priced exemplar of high end, Bordeaux-inspired Malbec-driven wine than Bodegas Poesia. The grapes for this wine are grown in a 13-hectare vineyard originally planted in 1935, in Lujan de Cuyo, Mendoza’s oldest, most respected district.

At the helm of Bodegas Poesia is Helene Garcin-Leveque. Helene is known for her work at Clos L’Eglise in Pomerol, Château Barde-Haut in St Emilion, and Château Branon and Château Haut Bergey in Pessac-Leognan. The winemaking ideas of Bodegas Poesia are very much grounded in Bordeaux; in fact all of their equipment is French, from the 600-liter wooden fermenters to the new French oak barrels where the wine undergoes malolactic fermentation and ageing for 18 months. This wine’s rich, sweet, ripe fruit and extravagant notes of spice may be tempting now, but we have it on record that these wines age well for a handful of years. Last year, for example, we enjoyed the 2003 vintage in its eighth year. This 2004 garnered 91 points from Robert Parker, and 92 points from *Wine Enthusiast*. — Joe Manekin, *K&L Spanish, Portuguese & Latin American Wine Buyer*



Helene Garcin-Leveque at Bodegas Poesia.

Your re-order price for this wines as a club member is \$24.99.

2008 Alysian Pinot Noir Russian River Valley

Gary Farrell, winemaker at and co-owner of Alysian, is one of the trailblazers of the California Pinot Noir movement. He was making world-class Pinot Noirs from the Russian River Valley long before it became the cool wine to drink. Gary arrived in Sonoma in 1971 and met Russian River Valley wine pioneers Tom Dehlinger, Joe Rochioli, Davis Bynum and Robert Stemmler. He began to make wine in 1978 at Davis Bynum winery and soon was making wines for Rochioli and Limerick Lane.

Gary Farrell realized early on the enormous potential of the Russian River Valley to produce world-class Pinot Noir, and he dedicated himself to fashioning truly great wines from this grape. He and his partners slowly grew his namesake winery into a fairly large endeavor, which they eventually sold. They were not finished making wines, however; they created Alysian to focus again on making small, vineyard-designated Pinot Noir from terroir-driven vineyards in the Russian River and North Coast regions.

The 2008 Alysian Pinot Noir Russian River Valley is a blend of juice from five vineyards: Rochioli, Allen, Starr Ridge, Floodgate RRV and Hallberg. Aged for ten months in 100% French oak (40% new and 60% one- and two-year-old barrels), it expresses the best qualities of the 2008 vintage: finesse and



Gary Farrell, left, with Alysian partner Bill Hambrecht.

elegance. Aromas of maraschino cherries, red currants and bay leaves rise from the glass while on the palate the wine reveals wild strawberry, red currant, cranberry and hints of bitter chocolate. The wine has great finesse and balance, with racy acidity and a savory mid-palate. The finish is long, with a hint of sweet mashed berries that adds to the wine's length and complexity. Match this wine with duck breast or pork and you have a winning combination.

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

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

Champagne De Meric transforms into Champagne Daniel Ginsburg

This month we have two bottles from one producer, and what a great pair they are. Getting them to you has taken me almost two years. I hope you enjoy them as much as I have. They were made by the tiny producer Champagne De Meric in the heart of Ay in the Grand Valley of the Marne. We worked with De Meric from the beginning, receiving our first shipment back in 2002, and became great friends with Dan Ginsburg, pictured at right. He was taken from us suddenly in August of 2009 after a short battle with pancreatic cancer, and the world of artisanal Champagne lost one of its greatest visionaries.

Dan had a palate like no one else I have ever known. We tasted old vintages blind with many different producers together, and he always nailed the vintage—every time. He insisted on dealing with the best growers, pushed for more organic practices in the vineyards and insisted on using at least some barrel fermentation in every Champagne he made. He is sorely missed.

After Dan's passing, the De Meric facility and brand name were sold, but the family kept the stocks, planning to release them under the name Daniel Ginsburg. For the next two years the wines sat, unmoved, in cellars rented from Deutz in Ay—the same cellars that De Meric had rented before. The family had a very hard time getting their new brand registered with the CIVC and French government; the Champagne Daniel Ginsburg labels almost did not get approved. The family actually confirmed my order under a third name. But luckily the wine arrived with the Daniel Ginsburg labels. When you open them, don't be surprised if you see De Meric corks and capsules. Many of these wines were disgorged before the brand was sold.

I hope you will take a moment to toast my old friend Dan with me when you open these. I am proud to be able to share his legacy with you in the form of his wine.

Daniel Ginsburg "Grande Reserve Sous Bois" Brut Champagne

The Daniel Ginsburg "Grande Reserve Sous Bois" Brut Champagne is one of the finest values ever offered in this club. It is composed of 80% Pinot Noir from Ay, Mareuil-Sur-Ay and Mutigny; 15% Chardonnay from Cramant, Avize and Oger; and 5% Meunier from Cumieres. It is vinified half in old oak barrels and half in stainless steel tanks, for the perfect balance of rounded richness and zesty refreshment. This wine is made in a big style and has plenty of toasty complexity, but also an elegant, small-beaded texture. Serving this Champagne would be a great way to welcome guests. It will go very well with a wide variety of finger foods—especially stuffed mushrooms.

Your re-order price for this wine as a club member is \$31.99.



Daniel Ginsburg (right) explains the harvest to Gary (left) in Ay, 2005.

1999 Daniel Ginsburg “Vintage Sous Bois” Brut Champagne

The 1999 Daniel Ginsburg “Vintage Sous Bois” Brut Champagne is certain to be one of the fastest to sell out in the history of the club. We got a little less than usual of this one, so don't wait to try it! It is composed of 70% Pinot Noir and 30% Chardonnay from the villages of Ay, Avize, Cramant, Oger, Mareuil-sur-Ay and Mutigny. It has a fantastic nose of fresh cream and bread dough and the palate has great black cherry Ay Pinot Noir power. There are subtle hints of orange peel and vanilla underneath, almost certainly coming from the all-wood fermentation.

Your re-order price for this wine as a club member is \$37.99.

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

2004 Feudi di San Gregorio Taurasi

Aglianico has long been the “power” grape of southern Italy. For decades the dominant wines from Campania and Basilicata made this grape famous. The name Aglianico comes from the word *Hellinco*, meaning Greek. Feudi di San Gregorio is a stunning, modern winery that makes wine only from indigenous grape varieties. It sits just east of the town of Avellino, about 40 miles east of Naples; the volcano Mount Vesuvius is in between. Taurasi has been the dominant wine of Campania for the last 50 years.

Interest in producing high-quality wine took over all of Italy from the late 1970s on.

Feudi di San Gregorio is just 25 years old but they are the epitome of the new breed of winemakers of that era, who want to make the best and will spend whatever it takes. Take a look at the winery's website, and this photo—they aren't scrimping!

The 2004 Feudi di San Gregorio Taurasi is fermented in stainless steel for three weeks, then aged in new French barriques for 18 months. It is released after three years of aging. The wine has powerful tannic structure but plush softness surrounding the structure, to make it more forward and drinkable now than some Taurasi. Shelley Lindgren owner of San Francisco's famous restaurant A16 (named for the Autostrada outside of Naples) says that she loves Taurasi with braised pork shoulder with chestnuts and olives or a ragu-coated macaronara pasta dish. By the way, Antonio Galloni from Robert Parker's *Wine Advocate* gives this wine 93 points.

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

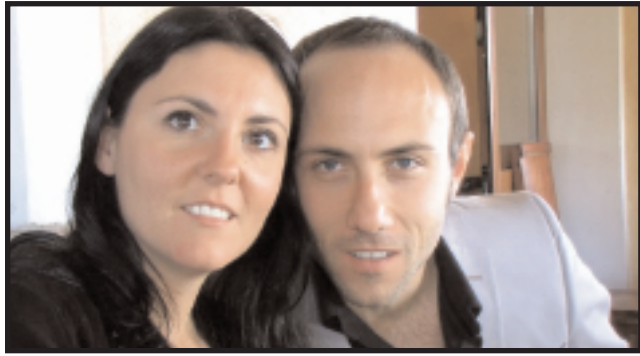
2010 Tenuta Fujanera Nero di Troia Arrocco

I've always been fascinated by the grape Nero di Troia. Its ebullient, blueberry-like fruit and wild aromatics make it stand out from most varieties and for me it is certainly the most intriguing from Puglia. It is often said that the name Troia refers to Troy and the early Greek settlements in Puglia, but that's probably incorrect, and no one really knows. The grape has been used more often as a blending grape; there were few 100% Nero di Troias until the last couple of decades. The grape itself has lots of natural tannin. When winemaker Giusy Albano makes this wine she gives it only a ten-day fermentation in stainless steel, so it doesn't produce fierce tannins.



Tasting room at Feudi di San Gregorio.

This is just Giusy's fourth vintage as a winemaker at her family's estate, and her wines are already winning awards in the Puglia region. The Arrocco is named for her father Rocco, who helped her realize her dream of making wine at the family estate. The winery is located just outside the city of Foggia in Puglia's northeastern corner. Here the elevation begins to rise a bit and I remember while driving through the area feeling a distinct change from the more southerly climes. This bold, bright wine cries out for grilled sausage, either on your favorite pasta or on its own.



Winemaker Giusy Albano with brother Lorenzo Albano.

Your re-order price for this wine as a club member is \$11.99.

Premium Wine Club

2010 Eidosela Albariño Rias Baixas

The name Rias Baixas means “lower rivers,” and refers to the many inlets and fjords that cut into the land in this part of Spain's northwest. This is the home of Albariño, arguably Spain's most interesting white wine variety. Albariño is typically trained quite high on pergolas, a method which allows excess moisture to dissipate faster in this relatively damp region. It also allows for crop cultivation (especially potatoes and a huge variety of a green that most closely resembles collards) below the vines. Vineyards are often quite small (two acres and smaller is not unusual), and the soil is largely composed of decomposed granite and sand.



Vineyard and winery at Eidosela, Rias Baixas region.

Given the coastal situation of the Rias Baixas, it should come as no surprise that all manner of fish, crustaceans and bivalves are consumed around here. The variety is staggering— if you are a shellfish fanatic, I strongly suggest you head over there. Guess which wine perfectly accompanies these seafood delicacies? You got it, Albariño. This example shows all the wonderful qualities that the best of these wines offer: a slight, CO₂-derived effervescence, flavors suggesting fresh peach and melon rinds, and a drinkability second to none. Even if seafood is not your thing, you could certainly enjoy a glass (or two) while cooking, or with other foods. Try it with bean stews studded with chorizo and/or pancetta, or with braised chicken. —*Joe Manekin, K&L Spanish, Portuguese & Latin American Wine Buyer*

Your re-order price for this wine as a club member is: \$15.99.

2003 Blair Estates Red Blend, Napa Valley

The 2003 Blair Estate Red represents a rare treat for any traditionally-minded connoisseur seeking a deal in pedigreed Napa wine at the onset of its prime drinking window. This is a Bordeaux-style blend of 45% Cabernet Sauvignon, 28% Cabernet Franc, and 27% Merlot. The Blair Vineyard, located on the high-draining alluvial soils between St. Helena and Calistoga on the Silverado Trail, has been the source for

premium Cabernet and Cabernet-based productions by the likes of Duckhorn, Rombauer, and S.P. Drummer over the years in addition to a small amount of estate-produced wines. It is adjacent to Duckhorn's famed Three Palms vineyard.

Having benefited from a few years of ageing in bottle, the 2003 Blair Estate Red is showing exceptional development. Aromas and flavors of blackcurrant and dried fig with hints of cedar, tobacco, and baking spice jump from the glass. On the palate, the wine unfolds in complex, creamy layers with a medley of sweet and savory accents. Fine tannins carry you through the long, earthy finish. Enjoy tonight with a juicy steak, or hold for even further development in bottle. This wine will sell out immediately, so if you want more, please act now.

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

Best Buy Wine Club

2009 Dona Carla Douro White Label

Along northern Portugal's steep, terraced hillsides overlooking the banks of the Douro River grow indigenous grape varieties such as Touriga Nacional, Tinta Roriz, Touriga Franca, Tinta Barroca and a host of others. They are used to create one of the great wines of the world: Port. Beginning in the 1980s, a few independent producers realized the huge potential to create dry red table wines as well. The Port houses and other producers soon followed suit. Now, it is easy to find well made, fuller bodied red wines in the Douro. They represent a wide range: everyday drinkers, wines that are a bit oakier and more ambitious, and wines that command top prices and are built to last and age terrifically over the long haul.

This delicious Douro red is from Dona Carla. Slightly toasty aromas combine with dark fruit on the nose, and lead to a fresh tasting palate, full of blackberry fruit and a hint of mineral. At a reasonable 13.5% ABV, this wine is nicely balanced. The flavor intensity and finish make it just fine at table, though its forward and easygoing fruit also makes it ideal for sipping on its own. — *Joe Manekin, K&L Spanish, Portuguese & Latin American Wine Buyer*

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

2009 Trim California Cabernet Sauvignon

The constant search for quality Cabernet Sauvignon for under \$10 has brought us to the 2009 Trim California Cabernet Sauvignon. In these challenging economic times virtually everyone is looking to get a little more bang for their buck, and this wine definitely delivers. Ray Signorello Jr of Signorello Vineyards joined with some other partners to produce a great drinking, affordable Cabernet Sauvignon that offers pretty fruit, supple tannins, elegance and balance.

The 2009 Trim Cabernet Sauvignon is a blend of 75% Cabernet Sauvignon and 25% Cabernet Franc, sourced from some of the best vineyards on the north coast of California. This wine offers up aromas of cherry liqueur,



Vineyards along the Douro River, Portugal.



Ray Signorello Jr., partner, Trim Winery.

black plums, currant and cinnamon. The palate displays an array of flavors including cranberry, black cherry, black raspberry, cinnamon and vanilla notes. The wine is balanced and fresh with good acidity and soft, lush tannins, while the finish is clean and smooth. This wine's alcohol level of 13.9% is relatively low by California standards. It is accessible and drinking great now, and that's what its makers intended— so enjoy this great bargain tonight.

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 Sempre Vive Petit Verdot Napa Valley @ \$23.99 per bottle

The 2007 Sempre Vive Petit Verdot Napa Valley is a blend of 90% Petit Verdot and 10% old-vine Cabernet Sauvignon that displays wonderful hints of blueberry, spice, violets and a hint of nutmeg on the nose. On the palate the wine is a dense, layered combination of crème de cassis, blackberries, black plums and a hint of mineral and graphite with a mocha-laced finish. This wine is smooth and soft with a finish that is absolutely seamless. Who knew Petit Verdot could be this delicious? Match this wine with a pork chop or duck breast and you will be in heaven.

____ Bottle(s) of 2007 Lancaster Estate Sophia's Hillside Cuvee, Alexander Valley @ Please Inquire

The 2007 Lancaster Estate Sophia's Hillside Cuvee is a blend of 97% Cabernet Sauvignon and 3% Merlot. The wine has a dark purple hue with aromas of blueberries, cinnamon and violets on the nose while the palate displays layers of complex fruit, berries, plums and dark chocolate seamlessly tied together with lush, fine tannins. The finish is smooth and long with a silkiness that makes you wish you had a bigger glass. Pair this wine with a steak or other hearty fare and you will not be disappointed. This wine can be enjoyed now if decanted 90 minutes ahead. It can go into your cellar for a good eight to twelve years where it will gain further complexity and soften up a bit. 92 points, *Wine Enthusiast*.

____ Bottle(s) of 2007 Handley Anderson Valley Pinot Noir @ Please Inquire

The 2007 Handley Cellars Anderson Valley Pinot Noir comes from multiple vineyards in both Anderson Valley (90%) and Mendocino County (10%). The final blend is 100% Pinot Noir. The wine starts out with a nose of cherry, violets, lavender, blueberry and chocolate notes and then transitions to the palate where red and dark cherry flavors mingle with hints of herb and minerals which seamlessly flow into a long, silky finish. Enjoy this wine with grilled salmon, duck or any chicken dish.

____ Bottle(s) of 2005 Laurel Glen Cabernet Sauvignon Sonoma Mountain @ Please Inquire

The 2005 Laurel Glen Cabernet Sauvignon Sonoma Mountain is stunning. It has gorgeous dark fruits on both the nose and the palate that integrate nicely with the sweet oak and good acidity. The wine feels more Bordelaise than Californian. The wine shows remarkable balance and has a great sense of harmony but is infinitely approachable and

drinkable now. This wine will go beautifully with a steak, lamb or rich cut of pork. 92 points, Stephen Tanzer's *International Wine Cellar*.

____ Bottle(s) of 2008 Robert Craig "Affinity" Napa Valley Bordeaux Blend @ Please Inquire

The perfect food wine, the 2008 Affinity is so very tasty now that it is hard to resist opening it; but this wine can be set down for, very easily, an additional ten to fifteen years. Ideally I would match the Robert Craig Affinity with a nice steak or cut of red meat. I could even conceivably see this paired with your upcoming Thanksgiving dinner, especially if your Thanksgiving fare is bold and flavorful.

____ Bottle(s) of 2008 Robert Craig Black Sears Vineyard Howell Mountain Zinfandel @ Please Inquire

This wine starts off with rich aromas of black raspberry, pepper, dried mushrooms and subtle hints of lilac and rose petals. The palate is a mix of juicy red and black fruits with hints of white pepper, cranberries, spice and minerals nicely accented by supple tannins, bright acidity and a touch of clove on the finish. The 2008 Robert Craig Zinfandel Howell Mountain should be paired with rich, roasted meats or smoked duck breast and can be enjoyed in its youth (best if decanted) or can be cellared for the next ten years.

____ Bottle(s) of 2008 Moulin de Gardette Gigondas "Tradition" @ \$21.99 per bottle

The Cuvée Tradition is rich and luxurious with soft tannins and a long finish. It should drink well for the next five years or more. Bright red berries including cherry and raspberry find expression along with hints of mineral and black tea. Enjoy this medium-bodied and supple red with grilled lamb and pesto, smoked duck breast with cherry-plum sauce, or garlic and mushroom pizza.

____ Bottle(s) of 2006 Emblem Rutherford Cabernet Sauvignon @ Please Inquire

The 2006 Emblem Rutherford Cabernet Sauvignon has rich aromas of dark berries, cassis and olive notes, and a palate brimming with ripe black fruits, dark berries and rich, sweet tannins. It has layers of complexity, and concentrated fruit that plays nicely against the oak and acidity.

____ Bottle(s) of 2005 Saddleback Cellars Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

This wine is great! It is exactly what we crave from a Napa Valley cabernet sauvignon: ripe, rich fruit that isn't overly sweet, a good touch of minerality and earth, and just the right amount of oak to frame the wine and give it structure and spice. Nils Venge has done it again. The palate is full-bodied with opulent, jammy black fruit flavors layered over silky and supple tannins with an amazingly smooth, lingering finish. This wine will pair marvelously with grilled steak, roast beef or any other hearty red meat.

____ Bottle(s) of 2006 Paradigm Merlot Oakville @ Please Inquire

This wine is a blend of 92% Merlot and 8% Cabernet Sauvignon, aged for 20 months in French oak. Aromas of red plums, cedar and spice give way to a palate of plummy fruits, hints of mocha and dusty tannins, with balanced, lively acidity. The finish is long and firm with admirable structure and body. This wine can age well for five to fifteen years but can be enjoyed in its youth as well. It can be paired with steak, pork and any other dish that needs a full-bodied red.

____ Bottle(s) of 2005 Bodegas El Chantre Ramos Paul, Ronda @ **Super Special price \$19.99 per bottle**

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*

Champagne Club Previous Offerings —*Notes by Gary Westby, K&L Champagne Buyer.*

____ Bottle(s) of Bernard Torny "Carte d'Or" Grand Brut Champagne @ \$33.99 per bottle

This is the youngest offering that Rudy and Nathalie Torny sell. It is based on 2005, with reserve wines from 2004 and all the way back to 2001! It has a Bollinger-like scale to it. Fans of toasty, flavorful Champagne are bound to love this. It makes a good apéritif, and I love to serve it with some paté as a starter.

____ Bottle(s) of Philippe Gonet "3210" Extra Brut Blanc de Blancs Champagne @ \$37.99 per bottle

This is a great bottle to share over dinner, and I love it with seared scallops as it brings out the sweetness in the

shellfish. Since this is all Chardonnay and has absolutely no sugar, I don't recommend it for a large group unless you know they like very dry Champagne. I find it to be in great balance, with the bright, chalky minerality of the Mesnil fruit countered by the more exotic fruit of the Montgeaux vineyards. This Champagne is dry as dry can be, and all the more tasty for it!

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

_____ Bottle(s) of 2010 Buonamico Montecarlo Rosso @ \$12.99 per bottle

The 2010 Buonamico Montecarlo Rosso Blue Label is a blend of 55% Sangiovese, 15% Canaiolo, 10% Syrah, 10% Cabernet Sauvignon and 10% Merlot. It is fermented in stainless steel and spends seven months in French barriques. The flavors are dominated by the French Bordeaux varieties with their earthy and herbaceous character. The Syrah give lots of mid-palate weight and richness but the Sangiovese-Canaiolo combination is the backbone of the wine. It gives elegance and balance and most importantly it gives length to the other varieties. This is a perfect wine for grilled meats or hearty lasagna. It has structure and it is really drinkable now. Decant it an hour ahead of time. Enjoy!

_____ Bottle(s) of 2007 Planeta Santa Cecilia @ \$12.99 per bottle

I really like the Santa Cecilia; it is 100% Nero d'Avola fermented in stainless steel and then aged in second- and third-passage French barriques for one year. The supple mouth feel of Nero d'Avola is present in the Santa Cecilia, but it also shows the bright freshness Nero d'Avola gets with limestone soils. 2007 was a very warm year so the wine is completely ripe and rich yet still shows great balance and length. The Planetas suggest some of their local Sicilian specialties to match with the Santa Cecilia. I hope you try some of them out—they are really tasty matches. They include pork belly and wild chard, roast loin of pork in milk, and Tagliatelle with mushrooms and sausage.

_____ Bottle(s) of 2007 Castello di Fonterutoli Chianti Classico Riserva "Ser Lapo @ \$25.99 per bottle

This wine spent twelve months in barrique as did the 2005, but the 2007 has so much more depth and originality. The fruit is more real, complex and energetic. I was really taken aback at the quality jump and the purity and wildness of the wine. I'm still enamored with its lush body rolling across my palate. You're going to love this wine. You can drink it now or let it age for another decade.

_____ Bottle(s) of 2007 Curto Ikano Rosso, Sicily @ \$24.99 per bottle

One of the wines that stood out for me was the 2007 Curto Ikano, a blend of 50% Nero d'Avola, 40% Merlot and 10% Syrah. I found this wine very spicy, balanced with a supple texture yet not fat. It was surprisingly elegant. I suggest you decant the Ikano at least half an hour ahead of time and then let it sit in your glass for a bit.

_____ Bottle(s) of 2008 Marchesi de' Frescobaldi "Tenuta Castiglioni" Tuscany @ Please Inquire

The 2008 Tenuta di Castiglioni is 50% Cabernet Sauvignon, 30% Merlot, 12% Cabernet Franc and 8% Sangiovese, and it really is delightful. You might expect it to have all of the hallmarks of a flashy, sweet and ripe Cabernet-dominated recipe but it really has more of an Italian flair, with more elegance and length. Suppleness is expressed more than ripeness and power. This wine will age well for another five to eight years. It pairs well with grilled meats, especially if you can add a little porcini mushroom to the dish.

Premium Wine Club Previous Offerings

_____ Bottle(s) of 2010 Cakebread Napa Valley Sauvignon Blanc @ Please inquire

The 2010 Cakebread Sauvignon Blanc Napa Valley has aromas of guava, grapefruit, lime and hints of mineral. On the palate the wine displays a bright array of fruit flavors such as white grapefruit, guava, melon, lemon-lime and hints of pineapple and kiwi fruit. There's good acidity and balance, good complexity and a long, vibrant finish. This wine will pair well with seafood dishes and your favorite salad.

_____ Bottle(s) of 2009 Château Montfaucon "Baron Louis" Côtes-du-Rhône-Villages @ \$14.99 per bottle

This latest release is a blend of six grapes—Grenache, Syrah, Cinsault, Carignan, Cunoise and Mourvèdre—from 50-to-90-year-old vines on select vineyard parcels on the right bank of the Rhône. Only a portion of the wine undergoes ageing in (no new) oak, contributing to a light touch of spice without compromising the beautiful Rhône

fruit characteristics. This substantial yet elegant red can be enjoyed now, but it will be superb with several years more of cellar time. Try it with heartier fare like sirloin steaks dusted with fresh herbs. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Menetou-Salon, Domaine du Lorient @ \$14.99 per bottle

We discovered this wine last April on our Bordeaux trip. It was made by Francois and Jean Marie Cherrier, owners of Domaine du Lorient. A sample was sent to us and we loved the wine and ordered it on the spot. The wine is so focused, with citric aromas and flavors and nuances of minerals and earth. It is bright and refreshing, from a great vintage in the Eastern Loire. We have carried the Cherrier Sancerre for years and this is the first Menetou we have bought from the Cherrier family. It is a perfect apéritif white, and it would be great with cracked crab or Crab Louie. —*Clyde Beffa*

_____ Bottle(s) of 2010 Tablas Creek “Patelin de Tablas” Rouge Paso Robles @ \$15.99 per bottle

The Patelin de Tablas oozes dark red and black fruits with crisp acidity, spice notes and just a hint of oak. It is mouth-wateringly good. Pair it with pizza, pasta or any dish that deserves a fabulous red wine. 91 points, *Wine Spectator*:

_____ Bottle(s) of 2007 Burgess Merlot Napa Valley @ \$14.99 per bottle

On the nose the 2007 Burgess Merlot evokes aromas of blueberries, black cherry, hints of mint and subtle spice notes while on the palate it displays flavors of cranberry, black cherry, milk chocolate and a touch of dried herbs. The finish is complex with the effortless mingling of fruit, tannins and acidity, giving both weight and lift and a 30-second finish. This is the Merlot to serve to friends who say they don't like Merlot. Because this wine is so full-bodied I recommend decanting or opening and letting it breathe for at least an hour or two before drinking.

_____ Bottle(s) of 2009 Potel-Aviron Chénas @ \$14.99 per bottle

This is made in the traditional Burgundian method, with no carbonic maceration. The combination of a terrific vintage and old-vine complexity results in a wine with bright, open fruit at the front. This wine is aged for ten months in oak barrels (another traditional technique, now largely abandoned in favor of cheaper modern production methods). The result is a wine with rich, spicy, layered flavors and a terrific finish.

_____ Bottle(s) of 2009 Les Hauts de Lalande, Pays de La Cite de Carcassonne @ \$13.99 per bottle

This is a delicious blend of 50% Syrah, 20% Cabernet Sauvignon, 20% Petit Verdot, and 10% Merlot. Alex and I fell in love with this as soon as we tasted it. It is a sexy wine, with an intense fruity and floral bouquet mixed with peppery spice and vanilla oak. A true expression of the Syrah grape gives sweet, spicy flavors, while the Merlot brings out fresh cherry notes. Ample and full-bodied on the palate, this has sweet silky tannins and a long, clean finish. Perfect to serve with duck confit or a delicious cassoulet. I am buying a case for our home. —*Clyde Beffa*

_____ Bottle(s) of 2009 Acon Roble Ribera del Duero @ \$13.99 per bottle

The 2009 Acon Roble represents the roble style well, with juicy blackberry and plum flavors bolstered by a hint of toasty wood notes. It's an ideal compromise between the more immediate, softer tasting fruit of a joven wine and the barrel-marked charm of a crianza. Enjoy this wine the way they do in the region: Serve it with grilled lamb, perhaps with some potatoes on the side. You can hold the veggies—Spaniards of this area don't have time for vegetables. —*Joe Manekin, K&L's buyer of Spanish wines*

_____ Bottle(s) of 2008 Peterson Dry Creek Valley Zinfandel @ Please Inquire

This has seductive aromas of rich, dark fruit and toasty oak. On the palate it has fresh, juicy blackberry, dark cherry and raspberry flavors, and notes of toasty mocha and chocolate nicely accented by a touch of vanilla and orange peel. The finish is long and lush, 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.

_____ Bottle(s) of 2008 Casa Lapostolle “Cuvée Alexandre” Chardonnay, Apalta Vineyard, Colchagua Valley, Chile @ **Super Special \$12.99 per bottle**

This is a bright yellow in the glass with subtle hints of green. The nose displays elegant aromas of sweet citrus fruit, white flowers, tropical fruits and subtle spice. The palate is alive with pear, apple and fig fruit nicely framed by piecrust, brioche and hazelnut accents. This richly layered and textured Chardonnay will pair well with chicken, fish or a cheese plate. 90 points, *Wine Spectator*:

Best Buy Wine Club Previous Offerings

_____ Bottle(s) of 2009 Château Subilau, Bordeaux Rouge @ \$9.99 per bottle

Here is a wine of pure fruit with very little oak influence. It has blackberry aromas with some black cherry and plum evident. It is quite forward and fruity on the palate and has a medium body and a pleasing, lingering finish. This is a wine to drink in the next couple of years. Serve it with a leg of lamb or pork roast. Remember we have very few cases for a repurchase so try it soon. —*Clyde Beffa*

_____ Bottle(s) of 2010 Domaine du Roumané Côtes du Rhône@ \$9.99 per bottle

The 2010 Domaine du Roumané Côtes du Rhône is composed of 60% Grenache and 40% Syrah. To preserve the more fruit-forward characteristics of the two varietals, winegrower and vigneron Herve Roman de-stems the fruit completely and ferments the wine at low temperatures. The higher percentage of Syrah in the blend lends a considerable degree of licorice and spice. That's a complexity not evident in many a Rhône offered at the same modest price point. Enjoy now and over the next several years with hearty winter fare. Clyde recommends Cassoulet. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of Fantinel Prosecco Extra Dry @ \$9.99 per bottle

The Fantinel Prosecco Extra Dry is an attractive straw-yellow appearance with a fine, persistent bead. Delicate floral tones on the nose and a pleasantly soft, velvety mouthfeel combine to give this wine a supremely pleasurable feel. This wine is perfect for your next lively occasion or celebration and will make a normal night feel extra special. Enjoy the bubbles, don't fear the bubbles!

_____ Bottle(s) of 2009 Ferrero Tuscan Red IGT @ \$9.99 per bottle

The nose is warm and inviting with layers of ripe Cabernet and Merlot fruit and the Montepulciano adding some delicate and subtle spice. The Alicante gives an exotic ripeness. The wine has a very supple and soft palate presence and then lengthens out into a vibrant and exciting Super Tuscan. Enjoy with grilled meats or hearty pasta dishes. — *Greg St. Clair, K&L Italian wine buyer*

_____ Bottle(s) of MV Bookwalter "Subplot" #25 Washington @ \$9.99 per bottle

The MV Bookwalter Subplot #25 offers aromatics of French toast, plums, red and black berries, vanilla, cinnamon, sweet resin and subtle nuances of graphite. On the palate the wine displays a full body with flavors of dates, figs, plums, red and black cherries, dashes of cola and sweet cooking spices. Yes, all of these elements reveal themselves throughout this multi-layered wine. The finish is long and smooth with hints of oak and dark berry fruit nicely accented by the vibrant acidity and natural sweetness of the wine. This is the perfect daily drinker and is versatile enough to pair with pizza, pasta, red meats and hearty chicken dishes.

_____ Bottle(s) of 2010 Domaine Begude Chardonnay "Terroir" Haute Vallée de l'Aude IGP@ \$9.99 per bottle

This bright Chardonnay with just a touch of spice exhibits plenty of zesty citrus freshness coupled with apple, pear and ginger notes. It is the perfect wine to enjoy on its own after a long day's work, or with a wide range of fish, salad or poultry dishes. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2008 Domaine de la Janasse "Terre de Bussiere" Principauté d'Orange Vin de Pays Languedoc Roussillon @ \$9.99 per bottle

This is a blend of 55% Merlot, 25% Syrah, 10% Grenache and 10% Cabernet Sauvignon aged for 12 months in French oak barrels of which 33% are new. This is a very tasty wine that can easily become your new daily house red or go-to party wine that you can buy by the case. The nose is a subtle mix of black fruits, bakers chocolate and hints of tobacco with a palate that displays black cherries, chocolate, mineral, mint and hints of tobacco. This wine is fleshy and fat with a full-bodied mouth feel and a deceptively seductive and long finish. Pair this wonderful little red bargain with mushroom dishes, pork or veal, or enjoy it on its own as you unwind from the day's events.

_____ Bottle(s) of 2010 Hugues Beaulieu Picpoul de Pinet @ \$8.99 per bottle

This bite-y white is textbook Picpoul, a wonderful introduction to the varietal and style of this wine. Clean, refreshing and oh so light, the 2010 Hugues Beaulieu exhibits green apple and lime zest aromatics, coupled with a zippy mineral core on the palate. Enjoy now and often as a cool, bright vinous pick-me-up, or with your next platter of fruits de mer! —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2009 La Coterie “Seguret” Côtes-du-Rhône-Villages @ **Super Special \$8.99 per bottle**

This juicy red Rhône is from the outstanding 2009 vintage and Clyde Beffa calls it “a knock-out.” A deep cherry red color, this Grenache-based wine is dominated by very ripe black fruit notes (blackberries, blackcurrant), forest floor, and spices on the nose. On the palate, hints of black fruits, liqueur and fine spices such as anise abound. Enjoy this now and over the next five years with grilled steak, prime rib roast or hearty winter stew. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Kirkham Peak Marlborough Sauvignon Blanc @ \$9.99 per bottle

The bouquet offers passion fruit, lime blossom, pink grapefruit and freshly cut red bell pepper. On the palate, tropical fruits come into play with a creamy round texture supported by juicy, lively acidity that leads to a refreshing long finish. —*Jim Chanteloup, K&L Wine Buyer for Australia/New Zealand/South Africa*

_____ Bottle(s) of 2009 Château Lamothe Vincent Bordeaux AOC @ \$10.99 per bottle

The 2009 Lamothe Vincent Bordeaux AOC comes from a family-owned property that has a four-generation history of family involvement. The wine is almost black in color with crimson red edges in the glass. Aromas of spice, black cherry and blackberry waft from the glass. The palate has a kaleidoscope of flavors including black fruits, cassis, crushed strawberries and licorice. Full-bodied with good toast and fine tannins, this wine is amazingly seamless for such a meager price. Enjoy this wine with hearty meats or a gourmet pizza—or enjoy it on its own.

_____ Bottles of 2006 Brassfield “Eruption” Volcano Ridge Vineyard, High Valley @ **Super Special \$6.99 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 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.

Special Offers for Club Members

2009 Tabordet “Le Champs des Vignes” Pouilly Fumé

K&L Store price \$17.99; Special price for K&L Club members \$14.99

The vineyard of the Tabordet winery is planted in the commune of Saint-Laurent l’Abbaye which has Kimmeridgian calcareous marl soil. Excellent alone as apéritif or with seafood. With a few years of age it may well accompany foie gras.

Signature Red Club Six-pack #2

K&L Store price \$161.94; Special price for K&L Club members \$109.99

The savings is off the charts! If you were to buy these wines individually off the shelf your price would be \$161.94 but with your wine club discount you save over \$50. The six-pack includes 2006 Emblem Cabernet Sauvignon Napa Valley, 2006 Maranet Syrah Russian River, 2007 Monteviejo Bicentenario, 2008 Moulin de Gardette Gigondas, 2008 Chante Cigale Chateaneuf-du-Pape, and 2005 Schweiger Cabernet Sauvignon.