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February 2013

Dear K&L Wine Club Members,

In February we have Valentine's Day and the Presidents' birthdays as holidays, and this year for me the most important event is the Super Bowl, which I hope will have my SF 49ers playing in it for the first time in 19 years! The other important happening is the delivery of the February wine club selections.

I love the contrast between this month's two offerings in our Signature Red Club. The 2010 Cakebread Zinfandel Red Hills Lake County is a brilliantly balanced Zinfandel that sparkles with fresh, bright fruit and subtle spice notes. The 2010 Domaine Faiveley "Clos Rond" Mercurey, with its pretty fruit and remarkable balance, is a beautiful representation of what wonders the 2010 Red Burgundy vintage has to offer. These two selections should provide immediate pleasure for the lucky drinker.

The Premium Club goes Rhône this month, with a red wine from the Cotes-du-Rhone and a white Rhône-type wine from California's Central Coast. Each embodies the best of its region. The 2010 Domaine Roche Côtes du Rhône displaying dazzling fruit, great balance and wonderful harmony that belie its modest price. The 2011 Qupe Marsanne Santa Barbara County illustrates exactly what the founders of the Rhône Rangers envisioned. It's an affordable, well-made Rhone varietal wine that displays gorgeous fruit, varietal typicity and subtle nuances of oak and spice. These wines show the depth, quality and value that Rhône varietals bring to the table.

The Best Buy Club takes us off the beaten path this month, finding great value and quality from a small, unknown region of France with the 2009 Domaine Girard "Tradition" Malpere. It's a blend of 60% Merlot and 40% Cabernet Franc from the Languedoc. Our other Best Buy selection is the 2011 Kalinda Sauvignon Blanc Redwood Valley. Pay attention: there's a confluence of great wine values emerging from Northern California wine regions such as Redwood Valley.

Our Italiano Club has of two fabulous red wines, each of which flawlessly exhibit its great terroir. The 2010 La Fortuna Rosso di Montalcino comes from a winery that is a K&L favorite. These guys make tremendous wine for your dollar. Many Italian wine experts will tell you there is no better deal in Italy than Rosso di Montalcino, making this wine a deal by a factor of two! Next up is the 2010 Marziano Abbona Dogliani Dolcetto Papa Celso, a beautifully drinking Dolcetto that demonstrates the amazing values you can find in Piedmonte once you move past the pricey Barolos and Barbarescoes. Celebrate!

The Champagne Club returns with two wonderful Champagnes from Marguet Pere et Fils—you can't go wrong with these. We shamelessly pander to the Valentine's Day holiday with our first offering, the Marguet "Valentine Brut Nature" Champagne. It's the perfect bubbly to open up and enjoy with that special someone. The other selection is the 2006 Marguet Grand Cru Brut Champagne, which showcases the power and elegance of the 2006 Champagne vintage in a sleek and seductive package.

The momentum is building ... I can't help but get excited because we have so many wonderful and impressive offerings already set this year, and many more in the works. My goal is to present you the club member with the widest array of wines that deliver the best bang for your buck, across all five of our wine club options. I hope you enjoy and appreciate the wines as much as I do.

Cheers— To a great year! Go 49ers!
Alex Pross, Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2010 Domaine Faiveley Mercurey “Clos Rond”

The Mercurey Clos Rond comes from a single vineyard in Mercurey, in the Côte Chalonnaise south of Chassagne-Montrachet. The name Clos Rond means “the walled vineyard in that brambly area.” It uses the local word *ronde* instead of the more usual French *ronce* for brambles. That’s a sign that this vineyard, like many in this region, has been farmed for Pinot Noir for a very long time—since before the populace working the vineyards were able to read and write. Picturesque names are the norm here. In a land where ownership is usually splintered, this vineyard is a rare case where the entire vineyard is under one owner, Domaine Faiveley. It lies on a gentle slope, with rich red-brown soil that has fairly high clay content and buried limestone beneath.

The result is a Pinot Noir displaying rich, round fruit, both red and black, and just a hint of the earthiness for which Mercurey is known. This character in combination with the bright spice and profound charm of the 2010 vintage has produced a delicious result—I think you will be pleasantly surprised. The domaine recommends drinking this four to eight years from the vintage, if you can stand to wait (personally, I’ll be drinking some much sooner). As Clive Coates writes about the Mercureys from Domaine Faiveley: “The same perfectionism is evident here as at Nuits-Saint-Georges. The recipe includes low yields, hand harvesting, a severe *triage* (sorting), the use of indigenous yeasts and relatively cool fermentation temperatures.” We were pleased to get a US exclusive on this wine for our wine club customers! —*Keith Wollenberg, K&L Burgundy Buyer*

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

2010 Cakebread Zinfandel Red Hills Lake County

Cakebread Cellars began 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 in Napa Valley someday. Well, later that day his phone rang with an offer from the same family friends to sell their property. Jack rushed back and made his offer, and Cakebread Cellars was born. Over the next 36 years Cakebread Cellars has continued to grow and thrive while making excellent Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, Merlot and Zinfandel.



Cakebread Winery is located in Rutherford, Napa Valley.

Cakebread has achieved what many California wineries have strived for: they are branded. When you hear the name Cakebread you think about Cabernet Sauvignon, Chardonnay or Sauvignon Blanc with the iconic grape cluster in various colors on the front label. Classic and identifiable, Cakebread always comes to the plate with well-made wine that echoes the terroir of the place in which it was grown, and also stays true to its varietal identity and characteristics. With this in mind I am happy to present the 2010 Cakebread Zinfandel Red Hills as a Signature Red Club wine.

There’s a perception that if you like Zinfandel you lack sophistication and don’t appreciate elegant, understated wines. I believe this myth came about when several high-octane Zinfandels achieved acclaim. Before that happened, many Zinfandels had a classic claret feel, with sugar and alcohol level

(13.5-14.5%) like a Cabernet Sauvignon. Then came the trend to higher sugar levels and more extraction, when the alcohol levels would sometimes land somewhere around 16%! I like desserts and I love Port but it was hard to enjoy more than a few sips to a glass of one of those Zinfandels, let alone a bottle. These days, thankfully, more and more Zinfandel producers are returning to their roots and making Zinfandels with elegance and restraint.

The 2010 Cakebread Zinfandel Red Hills Lake County is exactly what I want from a Zinfandel. The nose is seductive and exotic with aromas of red cherries, raspberries, rose petals, cinnamon and cigar box. The palate deftly mingles all the red berry fruit, bright acidity, silky tannins and herbal notes into a lithe, balanced offering. The wine has a nice finish; red fruits and spice notes linger and the verve and energy of the wine never seems to end. Enjoy this wine with pizza, grilled meats or a nice pasta dish.

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

Premium Wine Club

2010 Domaine Roche Côtes de Rhône

Marcel Roche owns 50 hectares of vineyards in Cairanne. He made his living by delivering his grapes to the local cooperative, even representing it as their president until 2005. His son Romain grew up around the business and, no surprise, became interested in winemaking. Romain earned a certificate from the wine school in Beaune, then attended business school and finished with a full oenological education from the university in Toulouse. He also traveled to wineries in the United States and Australia to learn winemaking techniques firsthand. Having done all of that, Romain settled back in France to make his own mark on the world. He worked for a period at Château Paradis in Provence, where he met Philippe Cambie. Finally, in 2008, he rented from his father 15 hectares of vineyards, which range from 40 to 105 years old. He also rented a defunct cellar and installed some steels tanks there. His first vintage was bottled in 2009 under the tutelage of Philippe Cambie.



Romain Roche rented vineyards from his father to make this wine.

A wonderful wine, the 2010 Domaine Roche Côtes du Rhône is a blend of 60% Grenache, 25% Syrah and 15% Carignan aged for six months in 60% stainless steel and 40% concrete tanks. The wine displays a beautiful deep red hue in the glass and has aromas of dark cherry kirsch and hints of earth, sage and minerals. On the palate the wine displays plum, licorice and black raspberry flavors and hints of spice and mocha. Beautifully balanced and harmonious from start to finish, this wine is a pleasure to drink.

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

2011 Qupe Marsanne Santa Barbara County

I have a plan with our choices for the wine clubs and my general thought, especially with the Premium Club, is to expose you to as many wine types and regions as I can. It's even better if the winery has someone involved who happens to have a great story to tell. This month I have the perfect wine. The 2011 Qupe Marsanne Santa Barbara County is not only a unique wine and varietal, the owner and winemaker has an interesting story. Bob Lindquist is one of the central figures who has had a huge hand in the development of the wine industry in the Central Coast Region.



Bob Lindquist, whose attendance at a Kinks show led to a lucky break.

Bob has a great story about his humble beginnings, showing how from a series of decisions, some of which may seem unwise at the time, it is possible to end up with something greater than you could have imagined. Back in 1979, Bob was working in the only retail wine shop in his area, the Los Olivos wine and gift shop. As wineries started to pop up all over Santa Barbara County, he befriended a long-haired Central Coast figure named Jim Clendenen, who was on his second harvest as assistant winemaker at Zaca Mesa Winery. Under the guidance of winemaker Ken Brown (founder of Byron and Ken Brown wineries) Zaca Mesa was one of Santa Barbara County's pioneering wineries.

Like most young bearded men of the time, Jim and Bob were busy listening to rock music and sticking it to the man. Lo and behold they learned that The Kinks, one of Bob's favorite groups, were coming to the Santa Barbara County Bowl, and there was no way our dynamic duo would miss the show. Six weeks before the event, Bob put in a notice for his day off. This meant that the boss would have to work. This wasn't an issue until the week of the show, when it was suddenly remembered that dove hunting season started the same day. Of course bird-shooting boss trumps rock-listening bottle jockey. What was a hardworking wine guy to do? Enter Jim, devil's advocate. Jim promises to put in a good word at Zaca Mesa for Bob, if he gets fired for missing his shift. The Kinks and a job in a winery! Too good to pass up. The show was epic. Maybe it was the danger, or the new opportunity, or that slightly skunky smell in the air but whatever it was, it meant the winds were shifting. Predictably the next morning was less invigorating. Slightly hung over and more than a little concerned about having put his job on the line for a "promise," Bob faced the music. Unemployed, he waited to hear what Jim might pull off. Then the phone call came. Urged by Jim, the primary owner of Zaca Mesa offered Bob a position. Bob spent four vintages with Zaca Mesa, and he used fruit from their new Syrah vineyards for his first wines. By 1983 Bob was on his own and The Kinks had just released "State of Confusion." Things couldn't be better.

If you haven't had a chance to taste Qupe wines you're in for a treat. Focusing primarily on Chardonnay and white and red Rhône varietals, Qupe offers an amazing range of great offerings at several price points. All offer a great look at the grape varietal and terroir of each region. The 2011 Qupe Marsanne is the perfect expression of what I expect from a Rhône white from the California Central Coast. A blend of 79% Marsanne and 21% Rousanne, this wine seamlessly melds a distinctively California feel to these two very French white grapes. A nose of peach pit, citrus, wet stone, hay and gardenia wafts from the glass. The palate displays flavors of peach, tangerine, apple cider and stone fruit flavors with a subtle hint of oak and honey notes. The wine finishes soft and smooth with lingering notes of peach and honey, making it the perfect match for cheese and richer seafood dishes. Enjoy this wine while reflecting on your past life choices!

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

Best Buy Wine Club

2009 Domaine Girard “Tradition” Côtes de Malpere

This selection comes to us from a wine-growing region deep in the southwest corner of France, the Malpere. The region takes its name from a majestic group of mountains known as the Malpere, or in the local Occitan language as “Mal peyre.” Located at the westernmost part of the Languedoc, it benefits from the confluence of the Mediterranean (Languedoc) and Atlantic (Bordeaux) climates as well. The rolling foothills of the Malpere are planted to numerous vineyards with varietals such as Merlot, Cabernet Sauvignon, Grenache and Cinsault. A few obscure varietals such as Cot and Lledoner Pelut can also be found. Domaine Girard is but one of the family-owned wineries in the Malpere. Their estate is 25 hectares (about 62 acres) of vineyards that are planted to Bordeaux and Languedoc varietals.



A view of Domaine Girard's vineyards in winter.

The Domaine Girard 2009 Malpere “Tradition” is composed of 60% Merlot and 40% Cabernet Franc with an average age of 17 years. All of the harvesting is done by hand and the grapes are completely destemmed. Vinification and ageing take place in stainless steel tanks to preserve the freshness and purity of fruit inherent in the wine. What can you expect to discover from this medium-bodied French country red? Deep, rich red berry fruit notes matched with just a touch of tobacco leaf and forest floor for one. Fine tannins and mellow acidity make the Tradition a delicious contender for a house or casual dinner party red, making it one of the best kept secrets in French wine! Might we suggest the following wine pairings: grilled chicken with wild mushrooms, pork loin and sage, a hearty beef stew or just a plain old burger and fries. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

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

2011 Kalinda Sauvignon Blanc Redwood Valley

I really love Sauvignon Blanc—when it is well made. But Sauvignon Blanc has one gigantic problem in California: It generally thrives in the exact same soil and climate as Cabernet Sauvignon. As a result, most growers eschew Sauvignon Blanc, since they can get three to four times the price if they grow Cabernet Sauvignon instead. Luckily, in recent years a new area devoted mostly to growing high-quality, relatively inexpensive Sauvignon Blanc has emerged. Redwood Valley seems to be ideally situated to growing great Sauvignon Blanc and they are committed to doing just that.

Clyde and I taste dozens of samples, often several dozen, to find juice for our Kalinda label. Some years we go without an offering rather than lower our standards. Sauvignon Blanc is always one of the more challenging wines. We always want it to have pretty fruit but retain good acidity and structure, but in many of the Sauvignon Blanc samples, those qualities are mutually exclusive. When we finally found the juice for this year's wine, the 2011 Kalinda Sauvignon Blanc Redwood Valley, we knew we had a winner.

I just love the nose on this wine. It begins with aromas of Kaffir lime, white magnolias and hints of guava jelly while the palate is a gorgeous medley of citrus fruits, guava, stone fruit and hints of wet stone. The palate feel on this wine is amazing and the zippy acidity and fine tannins make it an utterly delicious offering. This is the perfect aperitif wine as well as a companion to salad or seafood. It should warm you up even if it is served with a slight chill.

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

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

2010 La Fortuna Rosso di Montalcino

One of our favorite producers in Montalcino is La Fortuna, and what better vintage than this, to feature one of their wines in the Club Italiano. When I talked to producers in Montalcino about the 2010 vintage their eyes got wide. They spoke about a once-in-a-generation vintage with extraordinary color, aromatics and concentration. In the Montalcino, 2010 is a good a vintage as it gets; it's just up to the winemakers not to mess it up!

The Zannoni family recently celebrated the 100th anniversary of their estate and today their winemaking is in the hands of Angelo Zannoni. Angelo has the benefit of not only an enology degree but also learning directly from his father, Gioberto. Father and son don't always see eye to eye and at first Gioberto was a little reluctant at some of Angelo's suggestions for changes in the winemaking and aging. Still, Gioberto was wise and he listened, knowing he was passing on the reins. Angelo, also wise, was careful to break Dad in a little at a time. He listened to all of Gioberto's critiques and then showed him the empirical differences. This 2010 La Fortuna Rosso di Montalcino is outstanding, with all the balance, aromatics and power you could ask for. This Rosso is capable of aging for a decade but is so enjoyable now, you're going to want to drink this up and buy more for later.



Angelo Zannoni comes from a long line of winemakers.

Your re-order price for this wine as a club member is: \$17.99 per bottle.

2010 Marziano Abbona Dogliani "Papa Celso"

Piedmont is a region dominated by Barolo and Barbaresco, two small towns whose eponymous wine regions are among the most famous in the world. This is a land where Nebbiolo is King and all of the best vineyard sites are planted to Nebbiolo. Barbera takes its place in the shadow of the King; it is planted in good but lesser areas. But it is widely planted; Nebbiolo is particular and there aren't that many spots it grows well in. Dolcetto is next in line. That doesn't quite mean whatever space is left, but it's not ever given "great" position either. Yet Dolcetto's role in life is to be enjoyed daily. When I'm in Piedmont, most of the producers I see having lunch at home are drinking Dolcetto. Nobody has Barolo for lunch and dinner every day! In our country, Dolcetto has been cursed with a translated name of "little sweet one," which stops buyers cold. Also, I wish I knew who was the first writer to portray Dolcetto as the "Beaujolais of Piedmont" so I could besmirch their name on a regular basis. Nothing could be farther from the truth.

There is hope for Dolcetto, and it lies in the town of Dogliani about 20 minutes south of Barolo. Here's where Dolcetto is



Winemaker Marziano Abbona.

King! The Dogliani DOCG is 100% Dolcetto and here in the best vineyard sites Dogliani produces powerful and complex wines.

Marziano Abbona started his winery in 1970 with vineyards his father planted in 1950. The 2010 Marziano Abbona Dogliani “Papà Celso” comes from an old, 20-acre vineyard called Doriolo that is about 1500 above sea level. The grapes for “Papà Celso” come from the Bricco di Doriolo, the top of the ridge in this vineyard. This is a big, powerful wine with lots of tannic structure that is enveloped in layers of luscious fruit. It isn't particularly a wine to age into gracefulness; this is a bold, drink-me-now-if-you-can wine. It goes best with hearty, rustic dishes bold enough to stand up to the burst of flavor Papà Celso gives you. I would be remiss if I didn't also suggest my personal favorite, polenta with grilled sausage. For me that is the Dolcetto dish.

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

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

Two Champagnes from Benoit Marguet Very few producers that I have met are as committed to their craft as Benoit Marguet. One could even call him obsessed. I believe very strongly in his Champagne, and this month we are offering two of his cuvées to the Champagne Club. I am sure you will find them as delightful to drink as I have.

Benoit is one of the leaders of the organic revolution in Champagne, and all of his estate vineyards are in conversion to biodynamic farming. He has returned to plowing the vineyards with a horse rather than with a tractor, as the horse hooves aerate the soil while a tractor compacts the soil. In the cellar, he is returning to wood as a fermentation vessel rather than stainless. He still has some inox tanks, but recently invested in two egg-shaped, wood *foudres* which he explains in detail in a video interview I did with him. Drop me a line at garywestby@klwines.com if you would like a link to the interview.



Benoit inspects the riddling progress of one of his magnums.

Marguet “Valentine Brut Nature” Champagne

The Marguet “Valentine Brut Nature” Champagne is composed of 74% Pinot Noir and 26% Meunier and based on the 2008 harvest. It only has 1 gram of sugar, which is not dosage. This very bright, very focused Champagne is one of our driest, but it's not austere or overwhelming by itself. Like many extra bruts, it is great with sushi and shellfish.

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

2006 Marguet Pere et Fils Grand Cru Brut Champagne

The 2006 Marguet Pere et Fils Grand Cru Brut Champagne is a stunning Champagne. Mostly barrel fermented, this wine only shows its oak elevage in texture. I cannot taste the wood, but the fantastic creaminess of the top-notch, Mountain of Reims Chardonnay is brought to the fore by using barrels. If you like the Ruinart Blanc de Blancs, I think you will be very impressed with this 70% Chardonnay, 30% Pinot Noir blend. While this wine makes a fantastic apéritif right now, a Champagne fan with a cellar should consider buying extra, as this will make a fantastic 10-year-old Champagne, and perhaps an even better 20-year-old!

Your re-order price for this wine as a club member is: \$39.99 per bottle.

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 2010 Robert Craig “Affinity” Cabernet Sauvignon Napa Valley @ Please Inquire
The 2010 Robert Craig “Affinity” Cabernet Sauvignon Napa Valley is a perfect example of what the 2010 vintage in Napa Valley has to offer. It offers finesse, balance and elegance. The 2010 Affinity starts off with a pretty nose of red maraschino cherries, black licorice and roasted coffee notes. The palate shows great verve and energy along with pretty berry notes and nice, racy acidity. The wine has good balance and a finish of great length and harmony. Pair this wine with grilled meats. You can enjoy it now or you can lay it down, open it in five years and see how wonderfully it has developed.

____ Bottle(s) of 2006 Alibi “Corroboration” Red Wine Rutherford @ \$17.99 per Bottle
The 2006 Alibi “Corroboration” Red Wine Rutherford is a gorgeous blend of 60% Merlot, 30% Petit Verdot and 10% Cabernet Sauvignon sourced from vineyards scattered through Rutherford Valley. The wine starts off with a condensed nose of ripe red cherry, blackberry liqueur and rich mocha notes. The palate is a dense collage of blackberry, black cherry, chocolate notes and rich oak accents, all flowing into a long, seductive finish.

____ Bottle(s) of 2008 Keenan Merlot Napa Valley @ Please Inquire
The 2008 Keenan Merlot displays spectacular fruit, great body and balance. It is easily one of the better Merlots to come out of Napa Valley. If it's cool to like great wine then it's cool to like this Keenan Merlot.

____ Bottle(s) of 2008 Levendi “Symphonia” Cabernet Sauvignon Napa Valley @ Please Inquire
The 2008 Levendi “Symphonia” Cabernet Sauvignon Napa Valley comes from two vineyard sources located in Napa Valley. One vineyard is in the Oak Knoll District (a hotbed for Cabernet Sauvignon) and the other is in Rutherford. The first aromas to spring from the glass are cherry kirsch and milk chocolate; then subtle aromas of rosemary, earth and smoke complete the beautiful nose. The palate is packed and starts off with great verve and energy. It displays flavors of black cherry, blackberry, milk chocolate and spice with good acidity, balance and structure. This wine can be paired with any rich red meat or enjoyed on its own as a hedonistic treat.

____ Bottle(s) of 2009 Sequoia Grove Napa Valley Cabernet Sauvignon @ Please Inquire
Intoxicating aromas of blackberry kirsch, black plum, bakers chocolate, mocha and spice make this wine irresistible! The palate is a tapestry of dark berry fruit, mocha and milk chocolate flavors with fine tannins and a smooth, very long finish. This wine is flat-out delicious and should be paired with a nice grilled filet mignon or just enjoyed on its own, shared with a group of friends.

____ Bottle(s) of 2005 Clarendon Hills “Blewitt Springs” Grenache @ Please Inquire
This absolutely explodes from the glass with aromas of black fig jam, cocoa bean, Asian spice and racy raspberry notes. The palate is a dense and lively array of raspberry, lavender, fig and plum with seamless tannins, sweet oak and a lush, long finish. Drinking perfectly right now, this would be ideal with lamb or roast duck. It received 93 points from Stephen Tanzer, 92 from *Wine & Spirits Magazine* and 91 from both Robert Parker and *Wine Spectator*.

____ Bottle(s) of 2009 Bodega Mas Alta Artigas Priorat @ \$23.99 per bottle
In this 2009 Bodega Mas Alta Artigas Priorat, rich, chewy berry fruits betray a hint of Cabernet Sauvignon's red

fruit and subtle herbal tones, which add interest to the wine and would make it a natural with grilled steak or lamb garnished with thyme and rosemary—herbs that grow wild in the region. This wine received 92 points from Robert Parker's *Wine Advocate*. —Joe Manekin, *K&L buyer of Spanish, Portuguese and Latin American Wines*

____ Bottle(s) of 2010 Merryvale Pinot Noir Carneros @ Please Inquire

The 2010 Merryvale Pinot Noir Carneros is dark ruby red in color and starts out with subtle hints of violet while aromas of dark red cherry, wild strawberry, black tea, cardamom, fresh earth, floral notes and toasted marshmallow rise seductively from the glass. The palate displays plenty of energy, bright and focused, with flavors of cherry, cranberry and lingering hints of toasty oak. Pair this wine with wild salmon and beet salad.

Premium Wine Club Previous Offerings

____ Bottle(s) of 2010 Kalinda Cabernet Sauvignon Napa Valley @ \$16.99 per bottle

The 2010 Kalinda Cabernet Sauvignon is all about structure. It is a little closed initially on the nose but slowly opens up to display hints of baker's chocolate, black plum and graphite notes. The palate unfolds to display plum, blackcurrant, crème de cassis and mineral notes with an understated vein of milk chocolate and mocha elements, which unveil themselves as the wine spends more time in the glass. This wine will definitely benefit from a few more months in the bottle, and it should be opened an hour or two before consuming. This wine can also be laid down and will drink wonderfully well into the next five to fifteen years.

____ Bottle(s) of 2009 Monteviejo Calypso Malbec Mendoza @ \$14.99 per bottle

Monteviejo, with Bordelaise businesswoman Catherine Péré Vergés at the helm, is *très français*. From their state-of-the-art, gravity-flow winery, to their well-coopered oak barrels, to their elegant wines and even their unfinished, French-language-only website, it's all very French! The Monteviejo wines continue to represent great value, and they rank among our customers's favorites. Enjoy this with some nice grass-fed beef. That's a very Argentinean match for this Argentine wine with French accent. *Wine Advocate* gave this wine 90 points. —Joe Manekin, *K&L buyer of wines from Spain, Argentina & Chile*

____ Bottle(s) of 2010 Potel-Aviron Côte de Brouilly "Vieilles Vignes" Cru Beaujolais @ \$14.99 per bottle

This bright and attractive wine has a nose of black cherry and some *sous-bois* (forest floor) notes. It comes from vines of more than 50 years of age, grown on the steep slopes of an extinct volcano. Côte de Brouilly is one of the smaller of the crus. It's not seen as often, but it has more drive and less earthiness than its larger cousin, Brouilly. On the palate this wine shows bright acidity, crunchy red fruit notes, and notes of wild cherry. We found the 2010 particularly delicious; we loved the intensity and the fruit. It's a terrific match for a holiday meal, but will also age very well in your cellar. —Keith Wollenberg, *K&L Burgundy Buyer*

____ Bottle(s) 2010 DeLoach "Cool Coastal Vineyards" Russian River Valley Chardonnay @ \$14.99 per bottle

California meets Burgundy. This wine begins with a nose that reveals hints of lemon oil and peach, pear and melon accents. The palate reveals a racy combination of lemon peel, vanilla and nutmeg while blending in good acidity and hints of oak. This wine feels like California Chardonnay made with a French Chablis sensibility. Pair it with roast chicken, or gorgonzola and candied walnut salad. 90 points, *Wine Enthusiast Magazine*.

____ Bottle(s) 2008 Buena Vista "The Count Founder's Red Wine" Sonoma @ \$14.99 per bottle

The 2008 Buena Vista "The Count Founder's Red Wine" Sonoma is a blend of Merlot, Syrah and Zinfandel aged 16 months in Hungarian, American and French oak barrels. The wine is a deep purple in the glass with aromas of blackcurrant and hints of espresso. On the palate the wine is full-bodied with gobs of dark fruit like black plums, black cherry, crème de cassis and hints of chocolate. This wine is seductively smooth with lavish oak and a finish that goes on and on. Pair it with a grilled pork chop or braised beef, or be a hedonist and enjoy it on its own.

____ Bottle(s) of 2011 Conundrum California White @ Please Inquire

From the second you pour the first glass, this wine invites you in with intriguing aromas of green apple, tangerine and honeysuckle blossoms. The taste is best described as exotic; layers of peach, apricot nectar, green melon and pear are overlaid with subtle notes of citrus zest and spicy vanilla. A round, rich mouth feel supported by fresh acidity brings the complexities of this wine into balance. It is wonderful as an apéritif served on a warm day to family and friends, and you can also pair it with a wide array of flavorful dishes and cuisines.

____ Bottle(s) of 2009 Château Petit Manou, Médoc @ \$14.99 per bottle

This has plenty of latent tannin to age well for many years, but with some airing the fruit covers the tannin, making it so enjoyable now with a steak dinner. Some blackberry and cassis aromas that follow to the palate make for a fine, fruity, forward palate entry. Some spices are evident on the palate and the finish is lingering. A Clyde pick for value Bordeaux. —*Clyde Beffa Jr.*

____ Bottle(s) of 2010 Mas des Volques Volcae @ \$14.99 per bottle

This wine has the deep cherry, currant and raspberry fruit you would expect from the varietals, with notes of tapenade, garrigue, game and toasty oak. Full and round, the Volcae will go well with—and stand up to—lamb roasted with garlic, grilled sausages and heartier cheeses. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

Best Buy Wine Club Previous Offerings

____ Bottle(s) of 2010 Chateau Hyot, Cotes de Castillon @ \$9.99 per bottle

90 points, *Wine Spectator*: *Smart Buy* “Very ripe, offering saturated cassis, blackberry and boysenberry pâte de fruit flavors that are racy and distinctive, thanks to fresh acidity and sleek tannins. The long finish has nice density. Drink now through 2016.”

____ Bottle(s) of 2011 Chateau Hellha Tokaji Furmint Hungary @ \$9.99 per bottle

The 2011 Chateau Hellha Tokaji Furmint displays a nose of aromatic white flowers, dry hay and dried white currant. The palate is a mix of white fruits, pears and apples as well as citrus and mineral characteristics. The wine has nice balance and versatility and can be paired with grilled white meats and cheese.

____ Bottle(s) of 2011 Paripaso Cabernet Sauvignon Paso Robles @ \$9.99 per bottle

The 2011 Paripaso Cabernet Sauvignon Paso Robles is delicious. The wine starts off with a full-throttle nose of black raspberry, blackberry and hints of chocolate and earth while the palate is a gorgeous display of red berry, sweet strawberry, milk chocolate and hints of earth and minerals. The wine has subtle hints of oak but is more about the fruit and supple tannins, which make it super accessible and very easy drinking.

____ Bottle(s) of 2010 Domaine de Chambert Chardonnay, J d’Alibert, IGT Pays d’Oc @ \$9.99 per bottle

The Domaine de Chambert has that richness and full-throttle style that I do not usually care for—but it also has fine acidity, which cuts through that oak and fruit. With its excellent balance on the palate, this wine appeals to me and it will also appeal to all of those oak lovers. If you prefer your Chardonnay on the crisp side, chill this wine well; if you like a richer texture, serve it a bit warmer. This is an excellent wine to serve with lobster or cracked crab dipped in lemon/butter mix. It’s a wine to enjoy in the next year. —*Clyde Beffa Jr.*

____ Bottle(s) of 2011 Monteviejo Festivo Torrentes Mendoza @ \$9.99 per bottle

Monteviejo Festivo Torrentes Mendoza 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 their focus and balance with decent acidity to tie the wine together. Drink this wine on its own, or to accompany ceviche. —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

____ Bottle(s) of 2011 Rainstorm Pinot Gris, Willamette Valley Oregon @ \$9.99 per bottle

The 2011 Rainstorm Pinot Gris is bright, zesty and fun. It has subtle white flower and melon aromas. On the palate flavors of honeydew melon, cucumber and lime dominate with notes of wet stone and spice. This wine has great lift and is easy on the palate so you can pair it with seafood, salad or cheeses or enjoy it as an apéritif. If you haven’t had a chance yet to enjoy a Pinot Gris then you are definitely in for a treat here. *Wine Enthusiast* gave this 90 points.

____ Bottle(s) of 2010 Clos Chanteduc Côtes du Rhône @ \$9.99 per bottle

The 2010 release is composed of 65% Grenache and 35% Syrah. Famed winemaker Yves Gras of Domaine Santa Duc in Gigondas is responsible for the vinification of this delicious red. It’s redolent of forest floor and Provençal herbs, with a kiss of anise and a core of cherry fruit. Take a trip to the South of France with this wine by enjoying it with your next Provençal inspired meal! —*Mulan Chan-Randel, K&L Buyer of Rhône Valley & French Regional Wine*

_____ Bottle(s) of 2010 Château Haut Riot “Cuvée Juliette” Bordeaux Rouge @ \$9.99 per bottle
The wine combines richness and concentration with a sense of elegance and finesse. Superb layers of currant and berry fruit combine with sage and cedar. This wine is a deliciously juicy style of Cabernet that is made to be enjoyed over the next five years. It has an inviting nose of dark tarry fruit. It is medium to full on the palate, with the lovely precision that’s a hallmark of this great vintage. The palate is filled with juicy black fruits, especially blackcurrant. It has lovely intensity and impeccable balance. The finish is easy and supple. — *Clyde Beffa*

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

_____ Bottle(s) of 2010 Cascina Val del Prete Roero Arneis “Luet” @ \$17.99 per bottle
This wine comes from a 20-year-old vineyard with eastern and western exposure to retain its freshness. (The red grapes take all of the southern exposures.) I think you’ll like this wine; it has more heft than most Arneis and gives you a richer mouth-feel. I’d have it with salmon because it has a little tang to balance it, or with a primavera-style pasta with some Broccoletti and chili pepper.

_____ Bottle(s) of 2007 Volpaia “Indue” @ \$21.99 per bottle
The wine is supple, warm and rich on the palate with a complex combination of earth, dark fruit and earth. It is eminently drinkable now. The 2007 is a really spectacular vintage for Tuscany. Toss a steak on the barbecue and open your bottle!

_____ Bottle(s) of 2011 Torre in Pietra “Elephas Rosso” @ \$20.99 per bottle
The wine is blend of predominantly Montepulciano and Sangiovese with a dose of Cesanese, a local Roman variety. The wine sees no oak; it just spends a few months in cement tanks to come together. It offers a subtle, elegant and smooth presence on the palate, delicately aromatic but with character. It is ideal with grilled chicken or rabbit cacciatore dishes. Experiment on your own!

_____ Bottle(s) of 2010 E. Pira Chiara Boschis Dolcetto d’Alba @ \$18.99 per bottle
Chiar’s Baroli seem Zen like, placid reflections of the sun shining on her vineyards. And her 2010 E. Pira Chiara Boschis Dolcetto d’Alba is just delicious. It is dark, boldly aromatic and full on the palate, with a long finish. I love drinking Dolcetto on cold nights with rustic Piemontese-styled dishes. Polenta is a staple in this area and with grilled sausage, it’s a meal all by itself. Then there’s the woody aroma of Porcini mushrooms with pasta or in a risotto... well, I could be talked into that as well. Enjoy the wine!

_____ Bottle(s) of 2008 Lucchetti “Guardengo” Lacrima di Morro d’Alba Superiore @ Please Inquire
The 2008 Lucchetti “Guardengo” Lacrima di Morro d’Alba Superiore is a bold, powerful wine, dark in color and filled with those wild blueberry aromatics. The Guardengo is a selection of the vineyard’s oldest and best positioned vines. Perhaps a little unusual for a big, powerful red wine, it is fermented (21 to 30 days on the skins) and aged only in stainless steel tanks. The stainless preserves the bold aromatics yet leaves a significant tannic signature on the palate. Powerful with a long finish, this wine does best with food, including rich cheeses. What I think would really be great would be some smoked Baby Back Ribs! I hope you enjoy the experience. Robert Parker gave this wine 91 points.

_____ Bottle(s) of 2009 Col d’Orcia Rosso di Montalcino Banditella @ \$28.99 per bottle
The Banditella is aged for one year in French oak barriques, which give it a modern and juicy feel. But for me the thing that sticks out about this wine is the depth of flavor in these new Sangiovese clones. They are saturated, spicier and seem to yield a more expansive array of flavors. Those flavors wind intricately together and make a really dynamic wine with a long focused finish. I would suggest you try it with a roast pork tenderloin or a big juicy T-Bone. Oh, and decant it an hour ahead of time.

_____ Bottle(s) of 2010 Tenuta Polvaro Cabernet @ \$10.99 per bottle
This Cabernet Sauvignon doesn’t have the plummy/chocolate-y nature of California Cabernet; it is lighter, fresher and livelier and has a wide variety of spice, herb and fruit flavors that frolic on your palate while its aromatics will brighten your day. This is the perfect wine to drink when it is warm outside, with barbecued chicken or just cold cuts and cheese. I really think you’ll love this wine. Relax and let it take you on a ride you never see in California!

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

_____ Bottle(s) of Michel Lorient Rosé Brut Champagne @ \$29.99 per bottle

A very pretty strawberry color and an expressive nose of clean, ripe red fruit and a touch of cinnamon. Soft and pleasant in the mouth, this is quite delicate and balanced rosé with a touch of good Lorient spice. This has plenty of depth for such an easy-to-like wine.

_____ Bottle(s) of 2005 Amaury Coutelas Vintage Brut Champagne @ \$34.99 per bottle

The wine is vinified in stainless steel and finished with only six grams per liter of dosage. It is a very full-bodied wine with super power in the middle, yet it's refreshing on the finish. If you take a liking to either or both of these wines, try stashing some in your cellar. They should both make very good 20-year-olds!

_____ Bottle(s) of Fluteau Blanc de Noirs Brut Champagne @ \$33.99 per bottle

Nothing expresses the terroir of the Aube more clearly than Pinot Noir, and this lighter style Blanc de Noir is a perfect ambassador of the style. This wine is made from their 22-and-a-half acre property in the village of Gye-sur-Seine in the southernmost part of the Aube. It is composed of all Pinot Noir from the 2009, 2008 and 2007 harvests and vinified in stainless steel. This clean, bright, fun bottle of Champagne is the perfect apéritif, and I would recommend drinking it on its own or with some light appetizers.

Signature Red Club Six-Pack, Holiday Edition

After the great success of our last few Signature Red Club six packs—all three of them sold out—we had the quandary of what to do for our club members this holiday season. We came up with this “Holiday Edition” Signature Club six-pack deal. You get **two bottles each of 2009 Bodegas Mas Alta “Artigas” Priorat Spain, 2005 Clarendon Hills “Blewitt Springs” Grenache and 2009 Hall Vineyards Cabernet Sauvignon Napa Valley**. Purchasing these wines separately off the shelf you would pay \$199.94 and with your normal club discount you would pay \$159.94, but with the “Holiday Edition” Signature Red six-pack **you save an additional \$40 and pay only \$119.94**. I think the holidays just got a little bit merrier!

Premium Club Six-Pack #1

2 bottles of 2006 Closa Batlett Priorat Spain, a stunning red; **2 bottles of 2009 Clos de los Siete Red Argentina**, a masterful red blend from renowned globe-trotting enologist Michel Rolland; and lastly, **2 bottles of 2008 Tagent “Paragon Vineyard” Pinot Gris Edna Valley**, a gorgeous and refreshing white from the Central Coast. If you were to buy these individually they would cost \$109.94; with your club discount you'd pay \$87.94. **With our six-pack deal you'll pay only \$67.94 for an additional savings of \$20!**

And one more special wine...

2009 Château Picque Caillou, Pessac Léognan

Regular K&L Price \$22.99 **Special for Club members \$19.99**

From the great 2009 vintage in Bordeaux, and from one of our favorite regions comes this beauty. Definitely full of minerals and earth-decant one hour and enjoy with a prime rib or cellar five years. *Saveur* magazine included this wine in its Top 100 list. *Wine Spectator* wrote of it: “Focused and compact, this red shows tobacco, anise and smoke flavors, with just enough plum fruit to keep it lively. A brooding style that wants food to blossom. Best from 2012 through 2020.” (Web, 2012)