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Dear K&L Wine Club Members,

I'm not a huge fan of New Year's resolutions because they strike me as arbitrary but I am in favor of listing out goals to accomplish in the year. Some of the goals should be easily attainable while others challenge you to achieve something you thought had been previously unattainable. Every year I want to grow our club membership because the larger the membership the more power it gives me in negotiating the best deals possible. Couple this with the goal of finding you the absolute best wines we can for the money, and that is what I am concentrating on in 2014.

This month the Signature Red Club has two really fun and delightful reds. Our first wine is the 2009 Buoncristiani "OPC" Proprietary Red Napa Valley, a delicious red blend that oozes fruit and displays a sexy, hedonistic side that makes it irresistible. Next is the 2007 Château Pipeau Saint-Emilion, a wine that demonstrates that the 2007 Bordeaux vintage was not appreciated enough. Coming on the heels of the legendary 2005 vintage and the strong 2006, the 2007 vintage is not one to put in your cellar for 20-plus years. It has provided us great wines that are perfect for early consumption and show pretty fruit and a crisp body. This month's selections, while stylistically different, both supply tons of pleasure with their two different takes on how a Bordeaux Blend can taste.

The Premium Club this month delivers the goods with two great representations of their varietals. First up is the 2012 Foucher-LeBrun "Le Mont" Sancerre, a deliciously balanced and fruit-forward offering. You'll wish you had a plate of freshly shucked oysters in front of you to pair with this mineral-driven, mouth-watering white from the Loire Valley. The other wine is the 2009 Burgess Merlot Napa Valley, which in my own humble opinion is one of the best Merlots out there for your money. It delivers the goods with a firm structure, deep fruit, and a complexity and body rarely found in Merlot. It's much more reminiscent of a Napa Valley Cabernet Sauvignon than most domestic Merlots.

The Best Buy Club lives up to its name with two stellar bargains. We start off with the 2009 S.A Prum "Urziger Wurzgarten" Riesling Kabinett Mosel, a delicious German Riesling. It has everything you want from a wine: good acidity and crisp bright fruit with just a kiss of sweetness on the back end that makes it great with food and quite versatile. The other ridiculous value is the 2011 North by Northwest Red Blend Columbia Valley. Washington is producing some amazing wines and their red blends in particular are worth noting. The 2011 North by Northwest Red Blend is full of dark fruit, chocolate notes and hints of herbs and coffee notes. This is a red wine that feels like a \$30-plus red blend from Napa Valley but it only runs you \$9.99.

Our Italiano Club hits it out of the park with two fabulous selections. We begin with the 2008 Ugo Lequino Barbaresco, a drop dead gorgeous red that is the perfect showcase for Nebbiolo. It's followed up by the 2011 Marsure Fruilano, a delightful white that marries gorgeous minerality with pretty fruit.

It isn't a celebration without bubbles and this month we get the party started with two fantastic Champagnes from Daniel Ginsburg. We let you decide which is the better vintage, the fatter and rounder 2000 or the crisper and more complex 2002 Daniel Ginsburg Brut Champagne. Either way you go you win—both are knockout Champagnes.

Cheers!

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

# Signature Red Collection Wine Club

## 2009 Buoncristiani Family Winery "O.P.C." Napa Valley Red Blend

Buoncristiani is a true Napa Valley family winery. It was founded in 1999 by four brothers (shown at right) who grew up in the Napa Valley. Their family came from Tuscany to California in the 1930s and have been crafting wine ever since. Whether they did their winemaking in a basement in North Beach or on homemade equipment in Napa, wine has always been important to this family. The "O.P.C." (Ol' Pa's Claret) was inspired by the grandfather of these brothers. We have been carrying it at K&L ever since I tried the 2005 vintage. These four brothers make beautiful wines, with passion and love. You can tell when you talk to them and when you sip the wine.



The 2009 OPC is a blend of 40% Cabernet Sauvignon, 30% Syrah, 16% Merlot and 14% Malbec. The grapes are sourced from some of Napa's most prestigious vineyards, including Hyde and Stagecoach. It is a bright, fruit-forward wine with soft tannins and hints of vanilla, mint, cedar, chocolate and spice. The plum fruit is the clear leader here with hints of red and black raspberry. Finishes long and soft. We suggest that you drink this over the next two to four years, although it is accessible now. —*Mike Jordan*

Robert Parker gave the wine 91 points and wrote: "The 2009 Red Blend OPC Proprietary Red Wine is another terrific wine. Mint, sweet herbs, violets and plums caress the palate as this unusual blend of 40% Cabernet Sauvignon, 30% Syrah, 16% Merlot and 14% Malbec opens up in the glass. Silky tannins contribute to an impression of finesse and total harmony. Anticipated maturity: 2012-2019."

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

## 2007 Château Pipeau, Saint-Emilion

I am a fan of Bordeaux! Recently, as I was pouring a high-end tasting of top California Cabernet Sauvignons, a thought kept running through my head: for the same price I could get a much better wine from Bordeaux. Obviously wine, like beauty, is in the eye of the beholder but there seems to be an abundance of great Red Bordeaux available currently for less than \$50. It seems a bit more challenging to find commensurate value in California Cabernet Sauvignon. One of our favorite producers in terms of QPR (Quality-to-Price-Ratio) is Château Pipeau in Saint-Emilion.



In 1929, three kilometres from the famous church tower of Saint-Emilion, a talented man of vision, Georges Mestreguilhem, founded the family estates by purchasing Château Pipeau. His son, Pierre Mestreguilhem, continued to run the estate and worked tirelessly to improve production and carry on the family name and spirit at Château Pipeau. Now Pierre's son and daughter, Richard and Dominique (shown above), have taken charge, and the wines have reached a level of quality never seen before.

The 2007 Château Pipeau is an easy drinking, approachable wine that delivers a great Bordeaux experience. The wine has a classic nose of black licorice, spice and blueberry preserves while on the palate there's a delicious mix of black and blue fruits, spice and black cherry. This wine is drinking great right now and is the perfect example of how well Merlot flourishes in Saint-Emilion.

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

# Premium Wine Club

## 2009 Burgess Merlot Napa Valley

Tom Burgess arrived in the Napa Valley in 1972 when the landscape was vastly different. At that time there were only about two dozen wineries in operation. Napa was by no means the center of California wine that it is today. Tom sensed a great potential in the wild and rural land and chose it to pursue his dream of opening a family winery. He was a pioneer; Prohibition (1920-1933) had destroyed the Napa wine business and America's food and wine culture. Tom bought a small mountainside winery which had been homesteaded in the 1870s. With many trips to the hardware store and much labor of love the family transformed it into Burgess Cellars. Since 1972 the Burgess family has worked to realize their vision – to create the very best estate-grown grapes and produce unique handcrafted wines that are true complements to the food and wine concept that Tom fell in love with in Europe in the 1960s.

The French concept of terroir is at the heart of Burgess Cellars' winemaking process. Tom Burgess and longtime winemaker Bill Sorenson follow the belief that in order to produce high-quality wine, the varietals planted must match the vineyard's soil composition, sun and wind exposure, and overall micro-climate. The Burgess Triere Estate Vineyard is ideally located south of the town of Yountville, on the western side of the Napa Valley. Here, the cooling influence of San Francisco Bay allows the grapes to mature slowly, increasing their intensity. The vines are oriented north/south in order to capture both morning and afternoon sun. Burgess Napa Valley Merlot and Syrah are produced from grapes grown in the Triere Vineyard.

The 2009 Burgess Merlot is a fantastic wine that feels more like a Cabernet Sauvignon than a typical Merlot. The wine has a full-bodied structure with tons of black cherry and berry flavors nicely mingled against a complex palate, nicely framed by rich oak accents. One of my favorite Merlots, this is easily one of the better buys you'll come across on the California Merlot landscape.

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



*Steve Burgess at work in a family vineyard.*

## 2012 Foucher-Lebrun “Le Mont” Sancerre, Loire Valley

Foucher-Lebrun is a “Petit Négociant” specializing in wines from the Loire Valley. The company's mission is to convey as accurately as possible the expression of the appellations in the Loire region by careful selection, vinification and ageing of its wines. Foucher-Lebrun was founded in 1921 by Paulin Lebrun, a cooper by trade, who developed his own wine company by servicing a clientele made up of restaurants and cafés. During the 1950s, his son-in-law, Raymond Foucher, began bottling the company's wines; in 1985 he handed over the management to his son, Jacky Foucher.

I've long been a fan of Loire wines and one of my favorites is Sancerre. Unfortunately most of the Sancerres that I like tend to run in the \$25-and-up range. When I tasted this wine I was astounded to find that it could fit into our club. Sancerre is produced from Sauvignon Blanc grapes that, thanks to the unique soil makeup of the Loire Valley, have a crisp, zippy minerality along with zesty citrus and savory herb flavors. A coolness seems to run throughout this wine and it sings with a nice chill on it—especially enjoyed with a plate of oysters.

The 2012 Foucher-Lebrun “Le Mont” Sancerre is absolutely bursting with mouth-watering fruit. The wine has it all going on with great acidity, perfect balance and tons of bright citrus fruit nicely buffered against racy acidity and mineral notes. If you've never had a Sancerre before this is a great place to start. Be sure to try this wine with a salad, fresh fish or chilled shellfish to truly see the heights it can attain.

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

# Best Buy Wine Club

## 2009 S. A. Prüm “Urziger Wurzgarten” Riesling Kabinett

The S.A. Prüm winery in Wehlen, on the River Mosel just east of Berncastel-Kues, lies in the middle of one of Germany's most beautiful valleys. Just getting there is perhaps half the fun, thanks to the breathtaking scenery: charming villages, luxuriant gardens and the vineyards themselves, many perched at dazzling heights.

Family-owned S.A. Prüm is a leading producer in Germany's celebrated Mosel-Saar-Ruwer growing region, internationally acclaimed for its production of superb quality Riesling. Raimund Prüm, the founder's grandson, is lead winemaker and has managed the winery since 1971. The Prüm family's rich and ancient history in the mid-Mosel dates back to 1156, and they have produced wine commercially for over 200 years. Today, the estate has 40 acres of vineyards, over 15 acres of which are located within the famed Wehlener Sonnenuhr (“sundial of Wehlen”) domain. Named for the historic sundial painted on an outcrop of slate by a Prüm ancestor back in 1842, the incredibly steep Wehlener Sonnenuhr vineyard is a globally renowned source of what is arguably Germany's finest Riesling.



*Steep vineyards overlooking the River Mosel.*

The 140-acre Würzgarten (spice garden) vineyard has a unique soil of red slate and *Rotliegendes*, a red soil of volcanic origin. Wines from this vineyard have an exotic, herbal quality with extraordinary depth of flavor. The site has extremely steep vineyards of old, ungrafted vines which, along with the Graacher Himmelreich, Wehlener Sonnenuhr and Erdner Pralat, make up four famous German vineyards.

I have always been a huge fan of German Rieslings. They have just enough sweetness for me, nicely coupled with notes of petrol, honey, stone fruit and minerals. Rieslings match almost all foods, including many difficult green vegetables and most sausage dishes. Rieslings are also great because they're lower in alcohol. Matching food and not getting you too drunk from a glass or more are endearing Riesling qualities.

The 2009 S.A. Prüm “Urziger Wurzgarten” Riesling Kabinett is a fantastic wine, a great representation of what you can expect from a mid-range German Riesling. It is a mid-weight wine that displays a slight sweetness with aromas of peaches, stone fruit, iodine, petrol and white flowers, while the palate is a deft blend of mandarins, clove, stone fruit and white peach. The acidity is bright throughout and the wine displays admirable verve and tension. You can pair this with a blue cheese and walnut salad, sashimi or grilled sausages.

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

## 2011 North by Northwest “Red Blend” Columbia Valley, Washington

The past 20 years has seen some pretty drastic and amazing evolution in wine appellations. In this relatively short period, the wine industry in the “Great Northwest” has gone from infancy to, at the very least, adolescent/young adult phase. Maturity has brought increased investment by rich individuals and large conglomerates, a refining of what grapes work best in what areas, and some very interesting partnerships and business solutions. The area's loose partnerships between growers and labels in some ways mirrors the cooperative feel of France and Italy.

The idea of North by Northwest is to showcase wines made from the Columbia River appellation in both Washington and Oregon. The grapes and the ideal terroir for their growth can still be expressed through affordable wines. The blend of the North by Northwest Red Blend changes vintage to vintage depending on what grapes are available, their quality, and what components makes the best-tasting

blend. The 2011 is 56% Syrah, 31% Merlot, 12% Cabernet Sauvignon and 1% Malbec from the AVAs of Washington, Horse Heaven Hills, Walla Walla Valley and the Rogue Valley. Being able to change the blend and the vineyard sources allows flexibility; the makers can craft the best possible wine every year regardless of weather conditions and crop fluctuations.

The 2011 North by Northwest Red Blend has a sexy nose of candied red cherries, spice cake, licorice and herbs. Its dense palate shows blackberries, tobacco, bittersweet chocolate and savory herbs. The finish is soft and supple, with tannins that slowly fade from the back of your mouth as the fruit flavors dissipate. Pair this wine with pasta Bolognese, wood-fired pizza, or sausage and hamburgers. You will appreciate the wine's versatility.

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



*Horse Heaven Hills vineyard overlooking the Columbia River.*

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

### **2008 Ugo Lequio Barbaresco**

Barbaresco is one of Italy's most famous appellations and perhaps one of its most misunderstood. Like Sonoma compared to Napa, it gets overlooked. Barbaresco is sometimes talked of as the "feminine" version of Barolo or the little brother to Barolo but neither makes sense. Barbaresco is a small village from which the appellation takes its name. It's less than 20



*Ugo Lequio's 15-acre vineyard is on the Gallina hill in the Barbaresco DOC.*

kilometers east of Barolo and consists of three communes named Barbaresco, Neive and Treiso, each with its own distinct character. The Barbaresco DOC is about a third the size of Barolo. The wine must be made from 100% Nebbiolo and it also needs to age for a minimum of 26 months, nine of which have to be in wood (that's a year less than Barolo's minimum).

Ugo Lequio started his small winery in the early 1980s. His 15-acre vineyard is on the Gallina hill in the Neive commune where the wines usually show a bit more structure. This Barbaresco is fermented on the skins for 18 days in stainless steel and then aged in the traditional manner for 20 months in large 25-hectoliter Slavonian oak barrels. (A 25-HL barrel holds as much as would 10 standard barriques.) This month's wine is the 2008 Ugo Lequio Barbaresco. 2008 is a classic vintage, elegant, balanced and drinkable now yet still capable of aging another 10 years. It reminds me of vintages of the 1980s instead of the effects that the recent Global Warming series of vintages has produced. The nose is full of Nebbiolo's classical aromatics of rose, tar and the hint of leathery smoke. On the palate the wine shows a bit of tannin on the edge but after decanting it softens in the middle and shows a wonderful, ripe center. The palate slowly drifts back to a lengthy finish. The classic Langhe dishes of braised meat and porcini risotto are perfect for this wine but a dry aged prime rib-eye will do just fine as well.

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

## 2011 Le Marsure Friulano

One of Italy's largest wine-producing regions, Friuli is one of the least known. It was literally a dead end from the end of WWII until the fall of the Iron Curtain in 1989. Yes, all roads stopped at the border. Now the A4 is bumper to bumper full of trucks from Poland, Bulgaria, Hungary and every other country you can imagine to the east. It is the path, south of the Alps, into Italy. Friuli is a fairly flat, glaciated plain with a few hills on its eastern border and a myriad of glacial moraines. Its national drink is ~~Tocai Friulano~~... sorry, can't call it that any more. After losing a decades-old lawsuit with Hungary, the Friulians had to change the name of their wine! Friulians were outraged as well as disheartened and after a few years of trial-balloon names they settled on Friulano. All meals or public encounters seem to start with a "Tajut" (*tai-oot*, Friulan for cut) of Tocai. Now that should be Friulano, but Tajut still works well in a bar. The locals drink this with, well, they drink it all the time.

This month's wine is the 2011 Le Marsure Friulano. Le Marsure is part of the winery founded by Teresa Raiz in 1972. Soon after, her grandson Paolo Tosolini took over. The original vineyards were in Marsure di Povoletto (hence the name of this label) about 5 km northeast of Udine, the region's capital. This classic wine is shy and slow to make friends at first, like Friuli's people. The wine's strength lies within its core, layers of mineral-laden aromatics, a steely backbone that yields gradually to reveal the soft, open heart, warm and concentrated and giving way to a wine that's rich and balanced, with delicate acidity. Scintillating aromas of bitter almonds, apple and ripe pear are highlighted by hints of tarragon. The wine has no oak but exceptional balance and a very long finish. Tocai Friulano is the perfect accompaniment to crab, delicate fish or red snapper. In Friuli it is matched with San Daniele prosciutto and fresh Montasio cheese. It also has structure enough to go with pork or chicken. My personal favorite match is Spaghetti con Vongole with a bit of fresh parsley. It is best enjoyed at 50 to 53 degrees.

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



*Paolo Tosolini runs the winery founded by his grandmother.*

## Champagne Club

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

**Historic Champagne** I am very proud to offer two vintage Champagnes this month, from one of Champagne's great micro-production *négociants*. During the ten years that this tiny house produced (from 1998 to 2008), they made only 4500 cases a year, and in 2001 they refused to produce anything at all as the grapes weren't up to their standard. These wines were made in Ay, in the heart of the Marne Valley, the epicenter of Champagne. All of the production was done at the original Besserat de Belefon facility, which dates back to 1843 under the name De Meric. Daniel Ginsburg, the American owner, took over in 1998, sourcing fruit from greats such as Bonville and Goutorbe with winemaking consultation from



*Gary tasting the 2004's with Dan Ginsburg in April 2005.*

none other than René Collard, the great-grandfather of grower-producers.

When Dan died suddenly of pancreatic cancer in August of 2009, there was no one to take over. His family sold the brand name, the facility and the grape contracts, keeping only the bottles as Dan's legacy. For three years, the wines sat in a state of limbo, in cellars rented from Deutz, while the new Champagne Daniel Ginsburg label was registered.

Now the wines are almost all gone. I'm proud to say that a lot of the production has been consumed by K&L's Champagne-loving customers. This month, we offer some of the last of these great Champagnes. Many of you met Dan as he poured at the tent events and also at special tastings in the store.



*Kirsten Neubarth pouring the Ginsburg wines under their old label, in Los Angeles.*

### **2000 Daniel Ginsburg “Sous Bois” Brut Champagne**

Both of these wines are entirely barrel fermented in old 225-liter casks without malolactic fermentation and are composed of 75% Pinot Noir and 25% Chardonnay. Only Grand Cru and Premier Cru fruit was used, with most of the grapes coming from the Grand Cru of Ay. That's the same village that the Lallier in our last Club shipment came from. The 2003 Daniel Ginsburg “Cuvée Sous Bois” Brut Champagne came from a very hot vintage in Champagne, the earliest harvest since 1852. This is big, round, supple Champagne with toasty generosity to spare. Like the folks at Bollinger, Dan felt the 2003 was vintage-worthy in Ay, but only because of their acidity-preserving policy of not allowing the wines to go through malolactic.

**Your re-order price for this wine as a club member is: \$32.99 per bottle.**

### **2003 Daniel Ginsburg “Sous Bois” Brut Champagne**

The 2000 Daniel Ginsburg “Cuvée Sous Bois” Brut Champagne is perhaps the most complex, evolved and stunningly rich Champagne that we have ever offered in the club. Perfect for a winter apéritif, this will also make a great partner for patés of all sorts. I hope you will join me in raising a glass of his Champagne in a toast to Dan this month. I miss the man, and I think the wine world lost one of its greats when he passed.

**Your re-order price for this wine as a club member is: \$36.99 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](mailto: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](http://www.klwines.com)***

### **Signature Red Club Previous Offerings**

\_\_\_\_ Bottle(s) 2011 Domaine Faiveley Mercurey “Clos Rond” @ \$24.99 per bottle

This Pinot Noir displays rich, round fruit, both red and black, and just a hint of the earthiness for which Mercurey

is known. When you combine this character with the bright spice and profound depth of the 2011 vintage, it's surprisingly delicious. —*Keith Wollenberg, K&L Burgundy Buyer*

\_\_\_\_ Bottle(s) 2010 Hall Napa Valley Merlot @ please inquire

The 2010 Hall Napa Valley Merlot is simply stunning, with intoxicating aromas of raspberry kirsch, baker's chocolate, spice and floral notes. The palate is a beautiful blend of racy red fruits, milk chocolate and spice, a racy acid spine and firm, dusty tannins. The finish is bright and long with both fruit and sweet oak slowly receding from the palate. Pair this delicious wine with grilled meats, hearty vegetable dishes or your favorite cheese plate.

\_\_\_\_ Bottle(s) 2009 Cadre "The Architects" Central Coast Pinot Noir @ \$24.99 per bottle

Composed of 32% Firepeak Edna Valley, 28% Bien Nacido Santa Maria Valley, 22% La Encantada Santa Rita Hills and 18% Laetitia Arroyo Grande. The wine is a deep, rich red in the glass with aromas of dark cherry, red flowers and cola notes. The wine deftly moves to a palate of red currant, raspberry and wild strawberry with exotic spice notes and fine tannins. This is flat-out delicious and demonstrates how multiple vineyard sources can often result in a more complex and layered wine. Pair this with wild salmon, pork or roast chicken.

\_\_\_\_ Bottle(s) 2009 Arrowood Sonoma County Cabernet Sauvignon @ \$24.99 per bottle

This is a vibrant, ruby-red hue with aromas of red plums, red currant, spice, mocha and chocolate notes on the nose. The palate is a sexy mix of red and black fruits, spice, cola, mocha, mint and hints of chocolate with great acidity and layer upon layer of complexity. The finish is bright and energetic; this is a wine that shows plenty of lift and life. Pair this wine with rich red meats or brick-oven pizza—it will absolutely sing.

\_\_\_\_ Bottle(s) 2010 Fuse Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

The 2010 Fuse Napa Valley Cabernet Sauvignon reveals itself as a deep ruby red in the glass with aromas of bright red cherries and baking spices. The palate is a seductive blend of dark black and red fruits mixed with notes of chocolate and mocha, with smooth tannins, hints of oak and a lush finish. This wine is smooth as silk. It's absolutely delicious. You can pair this with grilled steak, pizza or anything that calls for a smooth, rich red wine.

\_\_\_\_ Bottle(s) 2011 Domaine Calendal "Plan de Dieu" Côtes-du-Rhône Villages @ \$24.99 per bottle

The 2011 Domaine Calendal "Plan de Dieu" Côtes-du-Rhône Villages is a blend of 50% Grenache and 50% Mourvèdre from 30- to 50-year-old vines. The wine is ruby red in the glass with aromas of cranberry, rosemary and roasted meat. The palate comes alive with bright red fruits, hints of cranberry, bitter red cherry, notes of spicy red cinnamon and savory herbs, all showing well against the nice acidity and lift of this wine. The body is light, with good drive; it feels lithe and agile on the palate rather than heavy or cloying like some recent Rhône wines. The wine's racy acidity and light body allow it to pair flawlessly with fish, fowl or heartier red meats.

\_\_\_\_ Bottle(s) 2010 Château Puy Blanquet, Saint-Emilion @ \$22.99 per bottle

This wine is 75% Merlot, 15% Cabernet Franc and 10% Cabernet Sauvignon. This 2010 has black cherry and raspberry aromas and good mid-palate sweetness. Alex's notes include espresso bean and cocoa powder flavors with cinnamon aromas. This wine has purity and old-school style. It will cellar for many years, but you can drink it now after decanting it a couple of hours in advance.

\_\_\_\_ Bottle(s) 2011 Donkey & Goat "Five Thirteen" El Dorado County Red Wine Blend @ \$24.99 per bottle

This wine displays a beautiful nose of young red cherries, white pepper, beef blood and notes of dried herbs. The palate is a delightfully balanced mix of red fruits, tomatoes, spice and earth notes, all nicely framed by racy acidity and soft tannins. The quintessential food wine, this could be paired with lamb, pork or veal, or grilled eggplant. Very elegant and delicate. Its nose and complexity bring all the components together in a very enjoyable package.

\_\_\_\_ Bottle(s) 2006 Carver Sutro "Palisades Vineyard" Petite Sirah Napa Valley @ Please Inquire

Purple-hued with a touch of fiery red around the edges of the glass, this has sexy aromas of caramel, mocha, black plum, dried fig and blackberry preserves. On the palate is an array of flavors including black licorice, Asian spice, black plums, pain grillé and fresh blackberries. The wine is layered, with a soft mouthfeel and a long, lush finish.

\_\_\_\_ Bottle(s) of 2008 Izadi Reserva Rioja, Spain @ \$19.99 per bottle

The 2008 Izadi Reserva Rioja is a pretty wine with a ruby-red color and aromas of red cherries, plum and spice notes. It is 100% Tempranillo, and the grapes are from vines that are 35 to 60 years old. The wine is aged 14 months in French and American oak. It has a supple palate of red cherry, milk chocolate and clove, and a

surprisingly fresh and vibrant lift along the finish. This wine is very elegant, with pretty fruit notes and a delicate frame. This wine is perfect to pair with salmon, pork or any dish that prefers a medium-bodied, balanced red wine.

\_\_\_\_ Bottle(s) of 2008 Finca Villacreces Ribera del Duero, Spain @ \$29.99 per bottle

The 2008 Finca Villacreces Ribera del Duero is a dark red in the glass with aromas of red licorice, sweet baking spice, crème de cassis and bitter chocolate. On the palate the wine has plenty of heft and weight with flavors of sweet red cherry, plum, cocoa and blackberries. The finish is long, smooth and dry, with tannins that lightly dust the back of your palate. A large-scaled offering. Pair with grilled rib-eye, spicy red pasta or flavorful Spanish tapas.

## Premium Wine Club Previous Offerings

\_\_\_\_ Bottle(s) 2012 Te Whare Ra Sauvignon Blanc, Marlborough, New Zealand @ please inquire

2012 was a pretty cold growing season resulting in longer “hang-time” and a slow, even ripening. The wines have fantastic balance and vibrant, concentrated flavors. As with all TWR wines, the textural element is just as impressive as the purity of flavor. The wine has great mid-palate weight from small amounts of neutral barrel fermenting with gentle lees stirring. The wine finishes long with fresh yet restrained acidity. Cheers! —*Ryan Woodhouse, K&L New Zealand, Australia & South African Wine Buyer.*

\_\_\_\_ Bottle(s) 2012 Olema Sonoma County Pinot Noir @ please inquire

This wine is deep ruby red in the glass. Aromas of strawberry liqueur, red cherry, rosemary and spice box spring from the glass. The palate is silky smooth, with fine tannins, medium body and deep fruit flavors, all nicely framed by the wine’s structure, tannins and acidity. This wine is drop-dead gorgeous and is an outrageous value that really shows the heights that the 2012 vintage achieved throughout Sonoma and the Napa Valley. Pair this wine with roasted chicken, wild salmon or your favorite thin-crust pizza.

\_\_\_\_ Bottle(s) 2011 Domaine de Biéville Chablis, Louis Moreau @ \$14.99 per bottle

Louis Moreau and his wife Anne, vineyard manager Eric Briffé, and cellar master Eric Steinger create Chablis with a clear sense of place and character. They farm without pesticides or herbicides, and they plow between rows instead of spraying. The vines here are over 40 years old. The Biéville is always a bit rounder and richer in character than their Louis Moreau Chablis, but retains the same sense of freshness and bright minerality to accompany the lovely floral notes. The difference between the two wines is an expression of the terroir, not the winemaking. The finish is unmistakably Chablis, with notes of limestone and oyster shells and a very pretty lift of white flowers. A terrific bottle of wine, and sure to delight with Dungeness crab! —*Keith Wollenberg, K&L Burgundy Buyer*

\_\_\_\_ Bottle(s) 2012 Argyle Willamette Valley Oregon Pinot Noir @ Please Inquire

The 2012 Argyle Willamette Valley Pinot Noir is medium red in the glass, and kicks off with gorgeous aromas of hibiscus, cranberry, white raspberry and tea notes. The palate is nicely balanced with tons of crunchy red fruit, subtle spice and mineral notes buffered perfectly by racy acidity and crisp tannins. This is a tasty Pinot Noir that can be enjoyed with a salad, chicken, salmon or flat-bread pizza.

\_\_\_\_ Bottle(s) 2007 Bodegas Poesia “Clos des Andes” Malbec, Mendoza, Argentina @ \$15.99 per bottle

The Clos des Andes struts its stuff from the very first sniff of the glass, with aromas of pencil lead, black cherry and spice notes. The wine proceeds to a palate of black fruit, licorice, tobacco and dark raspberry notes. The wine is nimble on the palate with good concentration, complexity and layers on the finish, showing persistence and length. This wine has a Bordeaux pedigree with Argentinean genetics and is a stellar value to boot. Robert Parker’s *Wine Advocate* gave it 91 points, and so did Stephen Tanzer.

\_\_\_\_ Bottle(s) 2011 Kalinda Cabernet Sauvignon Napa Valley @ \$14.99 per bottle

Our 2011 Kalinda Cabernet Sauvignon Napa Valley is a bright, zesty red with aromas of rosemary, dill, red cherry, cinnamon and bitter chocolate. The palate is a collage of red cherry, rosemary, milk chocolate and toasty oak accents with a subtle finish that seamlessly echoes the earlier flavors as they slowly recede from the palate. Once this wine has a chance to breathe it will reward you handsomely. Pairs well with almost all red meat, and with pizza and pasta.

\_\_\_\_ Bottle(s) 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc @ \$14.99 per bottle

The 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc is a beautifully aromatic white wine with scents of white acacias, peach blossoms and a hint of orange zest. The wine seamlessly unfolds on the palate with an array of

flavors including citrus notes, lime zest, lychee and hints of stone fruits. The wine has a nice balance with a sleek body and good acidity. The perfect match for ceviche or a summer salad.

## Best Buy Wine Club Previous Offerings

\_\_\_\_ Bottle(s) 2009 Château Beaulieu Comtes de Tastes Bordeaux Supérieur @ \$9.99 per bottle  
The 2009 blend is comprised of 60% Merlot, 30% Cabernet Franc, and 10% Cabernet Sauvignon. It has a medium red color with a very spicy blackberry aroma that leads to the palate. Great texture on the palate with plenty of sweet black fruit flavors. The finish lingers on the palate. Delicious now one hour after decanting, it will age well for five to eight years. Try it with a nice rack of lamb dinner.

\_\_\_\_ Bottle(s) 2012 Domaine de Tholomies Chardonnay La Chapelle Vin de Pays d'Oc @ \$9.99 per bottle  
A bright, light-yellow color, this wine has a spicy, apple-y aroma that follows to the palate. Some white blossom undertones are evident. Nice lingering finish. Do not over-chill this beauty. Serve it with a nice piece of swordfish or halibut. Also fine with lobster in butter sauce. Meant to be enjoyed in the next year or so.

\_\_\_\_ Bottle(s) 2010 Bodegas Solar Viejo “Monologo” Crianza Rioja Spain @ \$9.99 per bottle  
This is 100% Tempranillo aged for 12 months in American oak barrels. It sports a dark reddish hue in the glass. On the nose the wine is an exotic mix of blackberry liqueur, minced meat pie, spice and subtle oak nuances. The palate is a mouth-filling parade of dark fruit flavors, ripe berry, spice and hints of baker's chocolate. This wine has excellent balance of rich fruit, racy acidity and subtle oak accents, and a long, smooth finish. It is delightful and is drinking incredibly well right now. Pair with pasta, chicken, pork or any dish that needs a fruit-driven, well-balanced red wine.

\_\_\_\_ Bottle(s) 2012 Domaine Auriol Côtes du Rhône Blanc @ \$9.99 per bottle  
This is a classic Rhône Valley white blend composed of 60% Grenache Blanc, 20% Clairette, 10% Roussanne and 10% Viognier. The wine is vinified in stainless steel and at cool temperatures in order to preserve its freshness and lovely aromatics. The resulting wine exhibits a light yellow and green hue, with a bouquet of white flowers and yellow stone fruits (think white peaches and apricots). While medium bodied, it still manages to maintain an admirable freshness and persistence on the palate. The 2012 Domaine Auriol Côtes du Rhône Blanc is the perfect wine to enjoy as an apéritif or with various starters, vegetarian dips, and salads. Also great with grilled shrimp, sheep's milk cheese, or pasta with seafood. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

\_\_\_\_ Bottle(s) 2009 Mustiguillo “Mestis” Vino de la Tierra el Terrerazo Spain @ \$9.99 per bottle  
A blend of 50% Bobal and 20% Tempranillo with the balance made up of a blend of Syrah, Cabernet Sauvignon and Merlot. Deep red color. Distinct aromas of boysenberry, blueberries and baking spices flow seamlessly from the glass. On the palate the wine has great energy and verve with dusty tannins and dark blue fruit flavors along with hints of vanilla, clove and tobacco. The wine has good body, nice depth and a surprising amount of complexity given its modest price tag. Pair this wine with lamb, pork or a rustic dish that needs a sturdy, food-friendly wine.

\_\_\_\_ Bottle(s) 2012 Barber Cellars “Chimaera” Sonoma Mountain Pinot Gris @ Please Inquire  
The wine is a broad-shouldered but refreshing white with a nose of almonds and papaya and flavors of grapefruit, apples, and apricot, with a sharp minerality thanks to the mountain soils of the vineyard. This one-of-a-kind wine is perfect with savory foods, and we are proud to offer it in our club for such a great price.

\_\_\_\_ Bottle(s) 2008 III Somms “Atlas” Napa Valley Red Wine @ \$8.99 per bottle  
A blend of primarily Cabernet Sauvignon with some Merlot, Cabernet Franc and Petit Verdot, the wine is a vivacious dark red in the glass with aromas of baker's chocolate, plum, clove and blackberry kirsch. The palate continues with dark chocolate, plum, spice cake and blackberry flavors nicely buffered by good acidity and crisp tannins. The finish is smooth and surprisingly long and complex. Pair with pizza, pasta or grilled red meats.

\_\_\_\_ Bottle(s) 2011 Casa Castillo Monastrell Jumilla, Spain @ \$9.99 per bottle  
Incredibly approachable, this wine is a rich, ruby red color with aromas of zesty red fruit, licorice, rose, orange zest and hints of herbs and spice. The palate is medium-bodied with raspberry and cranberry notes along with hints of rhubarb, vanilla, mocha and spice notes. This wine has a ton of energy and length for its modest price and can be enjoyed on its own or with pizza or pasta. Stephen Tanzer's *International Wine Cellar* gave this wine 90 points.

\_\_\_\_ Bottle(s) 2012 Bonterra Mendocino County Viognier @ \$9.99 per bottle

The 2012 Bonterra Viognier has a gorgeous nose of peach blossoms, apricots, hints of cream and white flowers and a palate overflowing with fresh peach, apricot, spice and hints of stone fruit. The finish is long, bright and vibrant with a touch of vanilla emerging. Pair this wine with scallops, grilled chicken or roasted vegetables.

\_\_\_\_ Bottle(s) 2010 Antech “Emotion” Crémant de Limoux Brut Rosé @ \$11.99 per bottle

Composed of Chardonnay, Chenin Blanc, Mauzac and Pinot Noir, the Emotion has a pale pink color with lively tints and a fine bead. Delicate nuances of cherry and strawberry along with white floral notes make for a crisp and elegant sparkler, destined to become a favorite of many. It's brilliant served as an apéritif or with sashimi, Chinese or Thai cuisine.

\_\_\_\_ Bottle(s) 2012 Antech Vin de Pays d'Oc Chardonnay @ \$7.99 per bottle

This wine has a pale yellow hue and a nuanced bouquet of white flowers. The vibrant, fresh palate finishes with notes of grapefruit. Arguably one of the best white wine values currently at K&L, Antech's Chardonnay will delight new-world and old-world Chardonnay fans alike.

\_\_\_\_ Bottle(s) of 2011 Lynx “The French Connection” Shiraz, Franschoek South Africa @ \$10.99 per bottle

The wine's bouquet has black cherries, grilled meats, new leather, mocha, bacon fat and a hint of camphor. On the palate, darker spicy blackberry/ boysenberry fruit emerges, with dusty and fine-grained tannins supported by moderate acidity, framing it with good length. —*Jim Chanteloup, K&L South African Wine Buyer*

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

\_\_\_\_ Bottle(s) 2010 Santoleri Tenuta Crognaleto Trebbiano d'Abruzzo @ \$14.99 per bottle

The 2010 Santoleri “Tenuta Crognaleto” Trebbiano d'Abruzzo is a complex, rich and distinctive wine. It is fermented on the skins for a few hours; that adds a bit of grip (tannin), more flavor and color. The nose has distinct aromatics reminiscent of cooked and spiced apple skins while on the palate the wine has an immediate presence, with powerful, sustained focus and a long finish. There is a lot of wine here especially considering it only has 13% alcohol. This would be an ideal dish for Baccalà, the salted cod dish that is a perfect winter treat.

\_\_\_\_ Bottle(s) 2010 Cascina Val del Prete Nebbiolo d'Alba @ \$24.99 per bottle

This wine is aged in French oak barriques for 16 months. This wine is powerful and shows evident tannins. It feels more like Barolo because it has that weight, structure and persistence, although the flavor profile shows Roero-like fruit rather than the smoke, tar and roses you'd get in Barolo. On the palate is a real depth of flavor. After a few seconds a slow, penetrating essence appears, a blend of dark fruits, leather and tobacco. Texturally this wine has a powerful presence; it begs for food and fills your mouth with a dense and potent finish. I'd decant this wine an hour ahead of time. Make sure to use your Burgundy glasses.

\_\_\_\_ Bottle(s) 2011 Terracuda Vettina Pergola Rosso @ \$17.99 per bottle

Ultra supple, full of complex fruit aromatics, this is a full-bodied wine that is also very drinkable. This Vettina is fermented and aged in stainless steel. The winery makes two other wood-aged Aleatico, but when I tasted them all this year I really liked this one the best. The wine's vibrant flavor makes pairing fun! I can see this with a classic oven-roasted chicken so the freshness of the fruit and its vivacious essence is front and center.

\_\_\_\_ Bottle(s) 2012 Terracuda Bocalino Bianchello del Metauro DOC @ \$11.99 per bottle

The 2012 Terracuda Bocalino Bianchello del Metauro DOC (a mouthful to pronounce) is layered with intense fruit aromatics and a long, focused finish. The wine was impressive on the palate particularly with its multiplicity of fruit aromatics. While the fruit isn't particularly complex there is just a lot of it going on in the glass, coupled with floral notes and that sassy texture. Like its name, this wine is a mouthful. The Marche being a coastal region this is of course a classic fish wine, but it works as an aperitivo, or with an Insalata Caprese.

\_\_\_\_ Bottle(s) 2010 Cascina Val del Prete Roero “Bricco Medica” @ \$27.99 per bottle

The 2010 Cascina Val del Prete Roero “Bricco Medica” is 100% Nebbiolo aged in new French oak barriques for 16 months. The result is a forward yet powerful example of Roero Nebbiolo. The lushness of the palate dominates your senses and the rich, complex fruit character is bold and then supported by a brace of tannin in the finish. Capable of aging easily another 10 to 15 years in a great vintage like 2010, the wine is also rather drinkable now. Perfect with beef right off the barbecue, or if you'd like to get rustic and it is cold where you are: sausage and polenta.

\_\_\_\_\_ Bottle(s) 2012 Tenuta Mazzolino Vivace @ \$12.99 per bottle

I love drinking this wine. It is invigorating, and the flavors are so vibrant they seem to explode in your mouth. The Vivace is a perfect wine for meals; it is so cleansing. It is ideal for American-style pizza and it is the perfect match for rich filled pasta, risotto or the classic Spaghetti Bolognese. Drink it partially chilled, about 58-60°F. You'll love it!

\_\_\_\_\_ Bottle(s) 2011 Francesco Brigatti Uva Rara @ \$21.99 per bottle

Francesco Brigatti makes a series of wines, all based on local grape varieties. This one is unique. The 2011 Brigatti Uva Rara—yes, Uva Rara is the grape—is a supple, expressive wine that is meant to be served with *salumi* and first courses, and should be served at about 63 to 65°F. The wine seems simple at first but it slowly opens to show intriguing depth and character, more plummy than bright. Low in tannins and acid, this wine would pair nicely with pasta or risotto and porcini mushrooms, or a simple roasted chicken.

\_\_\_\_\_ Bottle(s) of 2009 Cascina Ca' Rossa "Vigna Mulassa" Barbera d'Alba @ \$27.99 per bottle

This wine is very long on the palate, supple and smooth, and it has a decidedly persistent finish. I would decant this wine for two reasons. First, because it is un-fined and unfiltered and is throwing a fair amount of tartaric acid crystals. That's what they make cream of tartar out of; it is harmless but makes your glass a bit gritty. Secondly, Barbera's acidic core loves oxygen and the more oxygen you can get to it, the more it makes the wine open. Angelo would love for you to try this with a grilled steak.

\_\_\_\_\_ Bottle(s) of 2011 Cavalchina Bianco di Custoza Amedeo @ \$19.99 per bottle

A texturally fulfilling blend that has delicate fruit aromatics along with a freshness and minerality that are outstanding. I could see myself drinking it just by itself (I am American), but with some fresh, wild salmon on the barbecue this would be sensational!

## **Champagne Club Previous Offerings** *Notes by Gary Westby, K&L's Champagne Buyer.*

\_\_\_\_\_ Bottle(s) Michel Lorient "Palmyre" Brut Nature Champagne @ \$34.99 per bottle

This cuvée was blended specifically to be a zero-dosage (no sugar added) Champagne, and is composed of 80% Meunier and 20% Chardonnay exclusively from the Lorient estate in the village of Festigny. It has been aged for four years on the lees, and this, in combination with the riper fruit used in the blend, gives it an ease of drinking not usually associated with zero-dosage Champagnes. With crab, scallops, mussels, clams or oysters, this lovely bottle richens up, all the while cutting the richness of the meat.

\_\_\_\_\_ Bottle(s) Canard-Duchêne "Leonie" Brut Champagne @ \$34.99 per bottle

Composed of 50% Pinot Noir (all of it from the Mountain of Reims), and 25% Meunier and 25% Chardonnay (both purchased from great villages like Cumieres and Vertus). The wine is aged for three years on the lees after fermentation in stainless steel. Canard-Duchêne is the fourth biggest Champagne in the French market, and is very popular for its easy drinking, toasty style. This makes a perfect apéritif—a very fine way to start your weekend.

### ***2008 Saint Jean du Barroux L'Argile, Ventoux***

This is a producer to watch. Saint Jean du Barroux is a reference point when one is discussing the Côtes du Ventoux. The Côtes du Ventoux has always played second fiddle to the Côtes-du-Rhône but this humble property with pharmacist-turned-winemaker Philippe Gimel, who apprenticed under Jean-Louis Chave of Chave & Christophe Sabon of Sabon & Janasse, has become a beacon of top-notch wines from the Cotes-du-Ventoux. The 2008 Saint Jean du Barroux L'Argile is a blend of 75% Grenache, 14% Syrah, 5% Carignan and 5% Cinsault from 40-year-old vines planted at 900-1200 feet elevation. The wine is aged for 18 months in concrete. It has amazing depth of dark red berry fruit, tobacco, earth and mineral notes while retaining a sexy and savory feel. If you're a fan of Rhône wines you owe to yourself to give this a try! *The Rhône Report* gave this 92 points. **Special promotional price for Club members: \$19.99 per bottle.**