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January, 2007

We are very pleased to bring in the New Year by announcing the creation of a new club dedicated exclusively to the finest Champagnes. This club will ship every other month and provide its members with top-quality Champagne from both artisan grower-producers and the grand marquee Champagne houses. As with the other clubs, we will use our bulk purchasing power to get you the best deals possible on some of the finest wines available. Depending on the pace of enrollment, we hope to begin the club in either April or June of 2007. The club will cost \$69.95 per bi-monthly shipment. Please feel free to contact me or one of our sales associates and we will put you on the waiting list. I will keep you all posted as to the start date and the first wines.

This month, the Signature Red Club includes wines from two of the wine world's powerhouses, Italy and Spain. The Italian wine is an intriguing blend based on Nebbiolo from the foothills of the Alps; it's made by one of Tuscany's most talented winemakers. The Spanish selection is from Rioja, the most famous and celebrated wine region in Spain. The Premium Club includes a lovely Chablis and a very special bottling of Cabernet from the Alexander Valley. The Best Buy Club includes a Mendocino Sauvignon Blanc produced by a long-time friend of K&L, and a Tempranillo from an up-and-coming producer in the La Mancha region of Spain.

In putting together this month's newsletter I was struck by the history and tradition of the wines we are offering. They include wines from the old world that embody hundreds if not thousands of years of winemaking tradition. But our new-world selections also represent a tradition: the American way of breaking out and starting something new, a tradition of one's own. I hope all of you enjoy these wines and appreciate the dedication and passion that these winemakers have put into creating their wines, wines that are true to their respective traditions.

Apropos of tradition, I would like to note that on December 31st, K&L celebrated its 30th anniversary. I'd like to thank Clyde, Todd and all of you great customers for making K&L such a success.

Cheers,

Thornton Jacobs  
K&L Wine Club Director  
K&L Wine Merchants

# Signature Red Wine Club

## **2004 Proprietà Sperino Uvaggio, Coste della Sesia Rosso DOC**

The 2004 Proprietà Sperino Uvaggio comes from the Piedmont area of Italy, famous for quite a few wines, including Barolos and Barbarescos. This wine is produced by Paolo DeMarchi, who has gained international renown as the owner of the Tuscan estate of Isole e Olena. Paolo is originally from Piedmont but left for Tuscany to establish himself independently of his family, which has been in the Piedmont region for centuries.

The Proprietà Sperino and its region have a very interesting history. The property has belonged to the DeMarchi family for many years as the original family estate. The estate is nestled in the alpine foothills near the village of Lessona in northeastern Piedmont at about 1,000 feet above sea level. It's about an hour northwest of Milan and an hour northeast of Turin. The family produced wine on the Lessona estate until shortly after the second world war. The estate then lay fallow until 2000 when Paolo and his son, Luca de Marchi, succumbed to the lure of trying to prove that world-class wines could be produced on the old family estate. The estate was revitalized, new vines were planted and today it has nearly eight hectares of vines.

The southern Piedmont is widely recognized as one of the great wine regions of the world; the northern Piedmont is considered a lesser region. This was not always the case, however. In the 19th century the northern Piedmont, with villages like Gattinara, Ghemme und Lessona, was a much more important and respected region than Langhe. At that time, the northern Piedmont was thought to produce the finest red wines in Italy; they were referred to as *Vini da rosto*, "roast wines." This historic region is now making a comeback and this wine will attest to its potential. Paolo is a firm believer in the special quality of the area, its soils and micro climates and the potential of the native varietals to produce great wine of elegance and finesse.

The 2004 Uvaggio is composed of 75 % Nebbiolo (referred to in the local dialect as "Spanna") with the remainder being Vespolina and Croatina. *Uvaggio* means a blend of grapes, what we in California would call a field blend (as opposed to the *vinaggio*, which is a blend of finished wines). The 2004 Proprietà Sperino Uvaggio shows what careful grape selection, exacting vinification and moderate use of wood can produce. The wine is deeply colored with a lovely spicy scent. It is medium bodied and slightly firm now with characteristic Nebbiolo flavors such as rose petals and tar. It has substantial tannins and the typical Nebbiolo mysteriousness. This wine will go well with all manner of roast and grilled meat as well as hard cheeses. It will continue to improve for many years.



*Old traditions are being revitalized in the northern Piedmont.*

## 2003 Pujanza, Rioja DOC

The proud history of Spanish winemaking is long indeed, and perhaps no area epitomizes the traditions of Spanish winemaking quite like Rioja. The first reference to the quality of Rioja wines dates from the year 1102, when King Sancho of Navarra legally recognized the wines. The wine-producing region of Rioja is situated in the Ebro Valley in the foothills of the Pyrenees. This location with its combination of geographical and climatic factors has proven one of the world's great sites for growing grapes and making wine. Currently there are 57,000 hectares of vines in the region of the Denominación de Origen Calificada Rioja, which is split amongst the three provinces: La Rioja, the Basque Country and Navarra. Their average annual production is 85% red wine, with the rest whites or rosés.

Bodegas y Vinedos Pujanza was established in 1998 and produced its first wine in 2001. Carlos San Pedro, the owner, considers himself first and foremost a farmer and vine-grower. He is very cognizant of the fact that only great fruit can produce great wines. Although the Pujanza winery is just few years old, Carlos' family is not new to winemaking; he has the benefit of two different generations of winemaking knowledge in his family. The winery is located in La Guardia, Rioja Alavesa, a village well known for its wines. The vineyard is 45 hectares planted to Tempranillo and Graciano. The combination of old vines and perfect conditions of altitude and soil provide the raw materials required to make excellent wine.

Carlos designed his new venture with the winery placed in the center of the vineyard. This wasn't just to take advantage of the great views. It also allows for an easier harvest, since it shortens the time during which the grapes are exposed to air. During harvest, the grapes are put into small boxes to avoid crushing them. Together with the rigorous selection, this helps the winemaker use only the best grapes.

The 2003 Pujanza comes from the "Pago de Valdepoleo" vineyard with yields of 27 hectoliters/hectares. The fermentation was done at 84°F to 89°F, in stainless-steel hoppers of 15,000 liters. Once the alcoholic fermentation finished, the wine was macerated on the skins for 22 days. The wine was then aged for 15 months in new French oak barrels. The wine was bottled without filtration. The final blend was 80% Tempranillo and 20% Graciano.

Robert Parker gave this wine 90 points and noted, "The 2003 Pujanza, aged 13 months in new French oak and bottled unfiltered, is an opulent, impressive Rioja exhibiting potent, fat, black cherry and tobacco-tinged fruit flavors nicely bolstered by toasty oak. It offers plenty of texture, purity, and spice. Drink it over the next four to five years."



*Carlos San Pedro, owner of Bodegas y Vinedos Pujanza, considers himself a farmer.*

## Signature Red Club, January 2007 wine re-orders

For the month of January, 2007, these selections are available to Signature Red Club members only. Tax (in California) and shipping will be added to each order.

\_\_\_\_\_ Bottle(s) of 2004 Uvaggio Coste della Sesia Rosso @ \$23.95 per bottle

\_\_\_\_\_ Bottle(s) of 2003 Pujanza, Rioja DOC @ \$23.95 per bottle

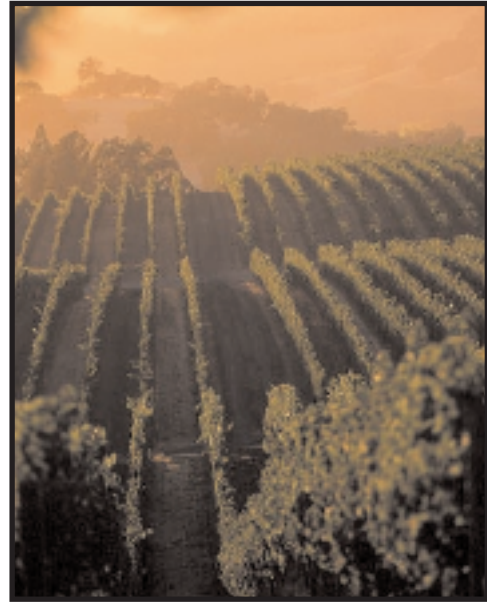
# Premium Wine Club

## **2003 Purisima Canyon Alexander Valley Cabernet Sauvignon**

The Alexander Valley, located near Healdsburg in Sonoma County about 70 miles north of San Francisco, is considered one of the preeminent regions in California for Cabernet Sauvignon. The Alexander Valley AVA currently has about 15,000 acres of highly prized vineyards within the 76,000 total acres, with a wide variety of microclimates supporting a substantial range of grape varieties. While many varieties thrive in the Alexander Valley, it is Cabernet Sauvignon that reigns supreme on the gravelly terrain of the valley floor. The success of Silver Oak and many other producers over the last 20 years is dramatic proof that the Alexander Valley is a great place to grow this variety.

The producers of our 2003 Purisima Canyon Alexander Valley Cabernet Sauvignon must remain nameless but they are a husband and wife team who came to California a few years ago from the Midwest. They wanted to escape the rat race and make a new start and a new life in Sonoma County. They bought a 500-acre estate and plunged into the work of establishing a top-notch vineyard. The land here rolls gently, creating hillsides perfect for growing grape vines. The ranch has a varied and beautiful landscape, with Russian River frontage, hills, flatland, benchland, canyons, ravines, streams, and fresh springs. They have retained much of the natural biodiversity; thousands of live oaks, manzanita, madrone, scrub oak, and pine trees surround the over 100,000 vines. Because of the terrain, everything is done by hand: pruning, leaf-pulling, green drop, and picking. It is year-round, arduous work but uniquely satisfying. Until recently they did not make wine themselves; they sold off their grapes to Silver Oak, among others.

The grapes for this wine are from a low-yielding (2.5 tons to the acre) hillside vineyard with a western exposure. The grapes were hand harvested, with sorting in the vineyard and again at the winery. The fruit was crushed in half-ton bins and punched down four times a day, then allowed to settle in stainless steel after fermentation was completed. Maturation was in French oak barrels (70% new) for two years. The 2003 Purisima Canyon Cabernet is full bodied with a deep ruby color. It is packed with intense cassis fruit and notes of blackberry, black cherry and red plum with aromatics of coffee bean and spicy tobacco. The tannins are soft and well integrated and the wine is ready to drink. Enjoy now or over the next five years.



*The Alexander Valley is one of the finest spots for Cabernet in all of California.*

## 2005 Chablis, Roger Roblot

The vineyards of Chablis are among the most ancient and renowned in all of France. As far back as 16 centuries ago, the Roman emperor Probus enjoyed Chablis. Chablis is one of the most northerly of the world's great wine regions; it is located about 110 miles south southeast of Paris, nearly equidistant between Champagne to the north and the Côte d'Or to the south. Although considered a part of Burgundy since the Middle Ages, Chablis has a distinct vinuous identity separate from the Côte d'Or. The Chablis vineyards extend over Kimmeridgian limestone slopes on either side of the charming River Serein. These soils, containing huge amounts of small fossils, are from the same limestone and chalk formations that give the Blancs de Blancs of Champagne their legendary minerality. These soils along with the continental climate—hot in summer and cold in winter, with severe spring frosts—combine to create the unique character of Chablis wines.

Although it is said that imitation is the highest form of flattery, Chablis producers have been none too pleased with the use of the name “Chablis” on bottles from outside the region. White wine generically labeled as “Chablis,” often from California or Australia and made with any kind of grapes, has made a mockery of the strict French wine regulations and has unfairly cheapened the name of what is truly one of the greatest white wines. Consumers should take note and accept no substitutes. True Chablis is always a French white wine made exclusively from the Chardonnay grape originating in the mineral-inflected soils of this specific region.

The cuvée Roger Roblot Vieilles Vignes was produced by the Lamblin family, which has been producing Chablis in the village of Maligny since 1690. The fruit comes from 40-year-old vines located in the heart of Chablis. The producers use the most demanding viticultural techniques, including green pruning, canopy management and manual harvesting. Vinification is based on traditional methods in stainless steel vats in order to preserve the typicity of Chablis and give full expression to the minerality. Fermentation uses native wild yeasts without the addition of any additional yeasts or enzymes. The wine is then matured for a minimum of six months before bottling.

2005 was a great year in Chablis, as in nearly all of France, and this wine reflects the natural bounty of the vintage. The wine is pale yellow in color with some light green glints. It has a fine nose with rich floral (white flowers) and fruity (fresh fruit) aromas. The wine is clean and pure with a slightly honeyed richness balanced against nice citrus notes and lovely Chardonnay fruit. This wine is great to drink now as an aperitif, with seafood or with any kind of white meat.



*Vineyards in Chablis, one of the world's oldest and most distinctive wine regions.*

## Premium Wine Club, January 2007 wine re-orders

For the month of January, 2007, these re-order selections are available to Premium Wine Club members only. Tax (in California) and shipping will be added to each order.

\_\_\_\_\_ Bottle(s) of 2003 Purisima Creek Alexander Valley Cabernet Sauvignon @ \$13.99 per bottle

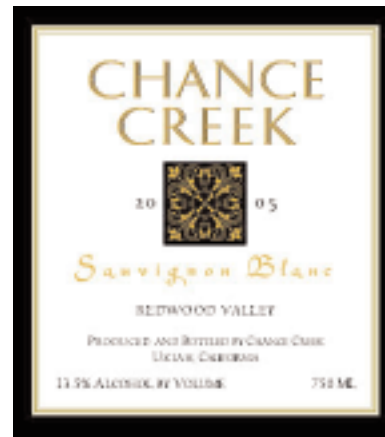
\_\_\_\_\_ Bottle(s) of 2005 Chablis, Roger Roblot Vieilles Vignes @ \$13.99 per bottle

# Best Buy Wine Club

## 2005 Chance Creek Sauvignon Blanc, Redwood Valley

The 2005 Chance Creek Sauvignon Blanc hails from the Redwood Valley, which is located in Mendocino County near Ukiah, about 130 miles north of San Francisco. The Redwood Valley is just over the Coast Range from the better known Anderson Valley and has a slightly warmer climate due to the lessening of the coastal influence. Prevailing winds from the ocean in the summer are cooling, and in the winter, they bring copious amounts of rain. Summer growing conditions consist of hot, dry, sunny days (up to 95° F) and cool, clear nights (down to 45° F). This combination produces very ripe fruit with good acidity, resulting in potentially very high-quality wine.

Chance Creek was founded by Lou Bock, a longtime friend of K&L, back in 1979. The site was an abandoned vineyard that had to be bulldozed and completely replanted. In the early years, Lou struggled to make the payment to the bank and it sometimes seemed that the weeds grew better than the vines. He had to borrow tractors from the neighbors and sometimes traded wine to make ends meet. Lou was originally trained as an organic gardener at UC Santa Cruz and has always practiced organic vineyard practices. He controls erosion and soil compaction by growing grasses and clovers between the rows and using crossbred Southdown sheep (a breed with especially short legs that keep them out of the vines) to graze down the grasses. This gives the vineyard fertilizer and lessens soil compacting. The low-yielding vineyard is now over 25 years old and the old-vine complexity really shows in the wine. The fruit is extremely rich and intense with flavors that exemplify both the varietal and the terroir. Lou always strives to bring you the most clean and honest wines that his sustainably farmed chunk of rock can deliver.



Lou also has a minimalist, natural approach to winemaking, making sure his wines are low in sulfites. Lou has summed up his winemaking philosophy thusly: “The wine produced at Chance Creek is a way of sharing my labor and the labor of many others with you all in a fashion that I hope brings pleasure and enjoyment and gives us time to pause and enjoy the bounty that surrounds us.”

The 2005 Chance Creek Sauvignon Blanc is composed of 98.5% Sauvignon Blanc with just a touch of Viognier, which adds to its aromatic complexity and nuanced palate. Lou believes that the addition of the Viognier along with partial barrel and partial stainless steel fermentation has created the finest ever Chance Creek Sauvignon Blanc. The wine has great balance, a nice fleshiness on the palate paired with great acidity and an overall elegance that will lead you back again and again for another sip. The wine shows notes of jasmine, tangerine and grapefruit on the nose and follows through with flavors of pink grapefruit, guava and white peaches. This wine will work great as an appetizer, with fish, shell fish and especially crab, or any white meat.

## 2004 Ercavio Roble

The 2004 Ercavio Roble is from the La Mancha area of Spain, about 60 kilometers south of Madrid in the hot arid plains of the Castilian meseta. Though not as well known as some areas such as Rioja or Priorat, La Mancha is Spain's largest wine-growing region, with over 30,000 square kilometers. In the last few years, it has developed into one of Spain's most exciting wine-producing regions. La Mancha has a continental climate of cold winters and hot summers. However, in the summer, the altitude (often over 2,000 feet) means that the nights are quite cool, perfect for fine wine grapes. The soils are clay over limestone with small patches of granite.

The estate Mas Que Vinos ("more than wines") was the brainchild of three friends, Margarita Madrigal, Gonzalo Rodriguez and Alexandra Schmedes. The trio renovated an old family winery dating from 1851 while preserving as much of the old winery as they could including the old *tinajas* (clay amphora), which are still used today for the malolactic fermentation.

This tinto is made using a blend of traditional and modern methods. Harvest selection is quite rigorous with both vineyard triage and table sorting at the winery. The winemaking team wants to produce "clean" wines without any of the "off aromas" previously associated with the region. Fermentation is in stainless steel tanks before the wine is transferred into the traditional clay amphora where it undergoes its secondary fermentation. The wines are released young to highlight the freshness of the fruit.

The Ercavio Roble is made of 100% Cencibel (the local name for Tempranillo), with an elevation of five months in French and American oak (hence the name *Roble*, oak). Our Spanish wine buyer, Anne Pickett, is a big fan of this winery. Anne writes, "Full and fleshy, this red from La Mancha has plenty of ripe black cherry fruit and a long finish. Some of you may remember the 2003 Ercavio (Parker gave it 91 points) which sold out so fast that if you blinked, you missed out! Well, the 2004 is even better—more length, depth and concentration. Enjoy the Ercavio Roble with your favorite grilled steak! This wine should keep for up to three years."



*La Mancha, Spain's largest wine region.*

### Best Buy Wine Club, January 2007 wine re-orders

For the month of January, 2007, these selections are available to Best Buy Wine Club members only. Tax (in California) and shipping will be added to each order.

\_\_\_\_\_ Bottle(s) of 2005 Chance Creek Sauvignon Blanc, Redwood Valley @ \$8.49 per bottle

\_\_\_\_\_ Bottle(s) of 2004 Ercavio Roble @ \$8.49 per bottle

# Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings of 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 you can call the wine clubs to resolve them at extension 2766. 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 e-mail us at [theclubs@klwines.com](mailto:theclubs@klwines.com).

## Signature Red Club: Previous Offerings

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.

\_\_\_\_\_ Bottle(s) of 2005 Hewitson Cellar Selection Shiraz Mourvèdre @ \$23.95 per bottle

This wine has beautiful dark fruits and red flower notes on the nose. On the palate the wine is rich but balanced with yummy fruit, very polished tannins and lovely vanilla-oak notes. This is sure to be a big hit with those who love full-bodied Australian reds.

\_\_\_\_\_ Bottle(s) of 1999 Grant Burge Barossa GSM Reserve #1 @ \$23.95 per bottle

This has deep purple and garnet color and nose redolent of dark berry aromas, violets and notes of clove and mint. The palate is a mouth-filling burst of red and black berry fruit with a bit of spice and fine oak notes. The wine is well balanced with a nice, long finish. The five years in the bottle have allowed this wine to develop the added complexity that can only come from bottle ageing. This is a great food wine and will go well with any hearty dish.

\_\_\_\_\_ Bottle(s) of 2003 Château Clarke, Lustrac @ \$23.95 per bottle

A very dense inky/purple color, with charming aromas of intense ripe fruit with pure blackcurrant, cherry and plum jam along with subtle wood and mocha notes, espresso, toasted white bread, licorice and hints of chocolate and spices. On the palate there's a pure attack of powerful fruit followed by a deep mid palate with low acidity and ripe tannins, and a textured and fleshy finish. Beautiful harmony, with impressive concentration and balance.

\_\_\_\_\_ Bottle(s) of 2004 Craneford Merlot “John Zilm,” Barrosa Valley @ \$23.95 per bottle

This wonderful Merlot earned 92 points from Robert Parker. Here are Parker's notes (October 2005 *Wine Advocate*): “I continue to be shocked by encounters with top-flight Merlot from Australia (it doesn't happen that often). Craneford's 2004 Merlot, a knock-out effort from the Barossa that spent 16 months in French oak, exhibits a dark ruby/purple color in addition to rich aromas of berry fruit, roasted coffee, chocolate, and subtle herbs. This fleshy, voluptuously-textured, hedonistic Merlot will provide immense pleasure over the next five to six years.”

\_\_\_\_\_ Bottle(s) of 2001 Schweiger Merlot, Napa @ \$23.95 per bottle

If you like Paloma Vineyards Merlot you'll like this wine, primarily because Fred Schweiger planted the Paloma Vineyard next door to his own, using his own vines as cuttings. A Bing-cherry nose is forward, followed by mixed berry flavors and mocha in the mouth. Think of milk-chocolate-covered strawberries. The acid is balanced in perfect proportions with the slightly elevated tannins, making for a nice, lush finish. Drink now or hold for five to seven years. Try this with Rack of Lamb.

\_\_\_\_\_ Bottle(s) of 2002 Stella Maris Red, Washington @ \$23.95 per bottle

This is a lovely blend of 51% Cabernet Sauvignon, 44% Merlot, and 5% Malbec. This wine in the style of right-bank Bordeaux is very well balanced, with notes of ripe plum, cherry and cassis, along with hints of vanilla, cloves and chocolate. The addition of Malbec gives this wine a lush mouthfeel and contributes to the generous finish. Drink now with an hour's aeration, or hold for eight to ten years.

## Premium Wine Club: Previous Offerings

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.

\_\_\_\_\_ Bottle(s) of 2002 Project 3000 Syrah @ \$13.99 per bottle

In the glass, the wine is deeply opaque with a purplish core and medium viscosity. On the nose, there are notes of crushed black fruit along with hints of mint, licorice, herbs and oak notes. On the palate, the wine fills the mouth with layers of super-extracted black fruit, anise and minerals. The wine has great balance with supple tannins. Project 3000 is a big boy of a red wine and needs to be opened a good hour in advance of drinking. It should come into its own during the next year or two and drink well for the next five to seven years.

\_\_\_\_\_ Bottle(s) of 2003 Kalinda Syrah @ \$13.99 per bottle

This wine is deep crimson in color. On the nose, it is a blend of red and black fruits with a plethora of exotic aromas including violet, rose blossom, clove, leather and fine tobacco. On the palate the wine is powerful and generous but also agile and elegant with fine tannins and a long finish. This wine is the perfect complement for all manner of hearty fare such as rack of lamb or a favorite cheese. This wine will age gracefully for at least another five years

\_\_\_\_\_ Bottle(s) of 2004 Baricci Rosso di Montalcino @ \$13.99 per bottle

The 2004 Baricci Rosso di Montalcino is full of the classic "Montosoli" nose, black cherry, cinnamon, anise, cardamom, and leather. The power of this vintage really shines through, with potent structure and intensity. It will easily age for a decade despite its immediate drinkability. The wine will benefit from aeration or decanting. Just open it before you start making your favorite pasta dish and by dinnertime you'll love it!

\_\_\_\_\_ Bottle(s) of 2004 Casisano Colombaio Rosso di Montalcino @ \$13.99 per bottle

The 2004 Casisano Colombaio Rosso di Montalcino is a marvelously balanced wine from a superb vintage. It shows Sangiovese's natural elegance and length with its classic violet, cherry and spice in its nose. On the palate the wine is long and elegant with a decidedly long finish. In Italy you could drink this wine with a plate of pasta with a meat sauce, a rosemary flavored roasted chicken, or a classic Florentine Bistecca (T-bone). This wine will age gracefully for another five years.

\_\_\_\_\_ Bottle(s) of 2001 Château Caronne Ste. Gemme, Haut-Médoc @ \$13.99 per bottle

Medium rich in color, this wine is just starting to show the first signs of maturity. The nose is soft, ripe and mellow. On the palate it well-balanced, with subtle oak, rich red fruit, good grip and ripe tannins. The finish brings on notes of chocolate and berries, with wonderful freshness. Long and soft in the finish, this red offers finesse and elegance rather than sheer power.

\_\_\_\_\_ Bottle(s) of 2003 Château Caronne Ste. Gemme, Haut-Médoc @ \$13.99 per bottle

The 2003 Caronne Ste. Gemme is 55% Cabernet Sauvignon, 40% Merlot and 5% Petite Verdot. As is typical of the vintage, this wine shows a rich purple/red color and has plenty of silky, perfectly ripened red and black fruit on the nose. It is medium to full bodied, with layers of mature fruit and ample tannins. Balanced, supple and reasonably low in acid, it is enjoyable now with red meat dishes. Enjoy it tonight and over the next ten years.

\_\_\_\_\_ Bottle(s) of 2002 Treana White Blend, "Mer Soleil" Vineyard, Central Coast @ \$13.99 per bottle

This wine consists of 61% Viognier and 39% Marsanne. It was aged 10% in stainless steel, 75% in neutral French oak, and 15% in new oak barrels. The Viognier provides the wine's beautiful floral nose, with scents of jasmine and honeysuckle. The Marsanne adds rich honey and mineral flavors. A variety of flavors comes across on the palate, including apricot, pear and citrus.

\_\_\_\_\_ Bottle(s) of 2003 Château Le Doyenne, Premières Côtes de Bordeaux @ \$13.99 per bottle

This wine's blend usually consists of approximately 70% Merlot, 20% Cabernet Franc and 10% Cabernet Sauvignon. Soft tannins and a touch of earth frame bright cherry and berry fruit flavors. Enjoy this wine with roast pork loin or simply grilled steak. Drink now and over the next three to five years.

\_\_\_\_\_ Bottle(s) of 2003 Fourcas Hosten, Listrac @ \$13.99 per bottle

The vineyards of Fourcas-Hosten are planted with 45% Cabernet Sauvignon, 45% Merlot and 10% Cabernet Franc. The average age of the vines is 25 years. The wines spend one year in barrel before release. This is a classically styled wine from a very hot, ripe vintage. The wine shows lovely cassis and black cherry flavors, balanced by firm tannins and excellent acidity. This is not an in-your-face style of wine, but rather a medium-bodied, complex wine that is best complemented at the dining table. Try this with Filet Mignon. Drink now with an hour's aeration or hold for up to ten years.

\_\_\_\_\_ Bottle(s) of 2004 Grant Burge Barossa Miamba Shiraz @ \$13.99 per bottle

This Shiraz is deep crimson and red, with rich, dark berries, cherry liquor and smoky oak on the nose. The dense fruit flavors carry through to the palate, combining with vanilla oak. Soft, balanced tannins and good acidity provide great length, with a lingering flavor of subtle licorice. Drink now with some aeration, or hold for up to ten years. Great choice with game meats.

\_\_\_\_\_ Bottle(s) of 2005 Grant Burge Eden Valley Pinot Gris Reserve @ \$13.99 per bottle

The grapes for this 100% Pinot Gris were hand-harvested and then fermented on the lees in stainless steel tanks. A small percentage was aged in three-year-old barrels and then added to the final blend to add a bit of complexity. Although this wine sees barely any oak, it is surprisingly rich and creamy with flavors of pear and citrus that are framed by good acidity. This is lovely to drink by itself, but pairs beautifully with pasta with a cream sauce, mushroom risotto, or grilled pork tenderloin. Drink now and over the next two to three years.

## Best Buy Wine Club: Previous Offerings

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.

\_\_\_\_\_ Bottle(s) of 2005 Chassagne Côtes du Rhône @ \$8.49 per bottle

In the glass, the wine is deep ruby red with violet hues. On the nose, there's an explosion of rich berry aromas with notes of violets and spice. On the palate, the wine is well rounded with mouth-filling fruit, a bit of spice and a good balance of acidity and fruit. It finishes with delicate sweet tannins. This is a very pleasant, refreshing table wine that is the perfect complement to red meats, lamb, *coq au vin* and your favorite cheeses. This wine should keep for up to three years

\_\_\_\_\_ Bottle(s) of 2005 Purisima Canyon Anderson Valley Chardonnay @ \$8.49 per bottle

The 2005 Purisima Canyon Anderson Valley Chardonnay is barrel fermented and is aged *sur-lies* for nine months. The aromas suggest that you are standing in a pear orchard, while in the mouth there is tons of structure, vibrant fruit that is supported by just a hint of French oak and a finish that will make you say "Wow!"

\_\_\_\_\_ Bottle(s) of 2003 Château des Valentons Canteloup @ \$8.49 per bottle

This has a nice, expressive nose with elegant notes of red flowers. On the palate, it is a supple, medium-bodied wine with nice balance and a lovely roundness from the Merlot and a bit of structure from the Cabernets. This is a great wine for the table and is priced for everyday enjoyment. This is real honest wine and a pleasure to drink. It will go well with red meats and hard cheeses. You can enjoy it now or put it in the cellar for three to five years

\_\_\_\_\_ Bottle(s) of 2005 Kirkham Peak, Sauvignon Blanc @ \$8.49 per bottle

The nose entices with aromas of grapefruit, melon, and citrus. On the palate, the wine has a richness of tropical fruit with a touch of pineapple yet is still bright and vibrant. The subtle lime minerality mirrors the cool riverbed stones along Wine Creek and adds a sparkling crispness to the abundant fruit flavors. This is wonderfully complex yet totally quaffable wine made in a softer, richer style but without any overbearing oak; it will greatly appeal to California Chardonnay lovers. It is like a drop of Sonoma sunshine in a glass. This wine makes a great apéritif or can be served with seafood or Asian cuisine.

\_\_\_\_\_ Bottle(s) of 2003 Jean-Luc Colombo, Côtes du Rhône “Les Abeilles” @ \$8.49 per bottle  
Jean-Luc Colombo is a perennial favorite at K&L. This is another great value from the fabulous 2003 vintage. According to the Wine Spectator, the wine has: “Light berry, herb and mineral notes, with a fresh finish.” (06/05)

\_\_\_\_\_ Bottle(s) of 2004 Domaine Comte Louis de Clermont-Tonnerre, Côtes du Rhône la Berardiere @ \$8.49  
Robert Parker noted, “The 2004 La Berardiere Tres Vieilles Vignes shows a slightly denser, sweeter, more floral nose than the Valreas with kirsch liqueur, excellent density, medium body, good acidity, and a fresh, lively, heady finish. Drink it over the next 2 to 3 years. 88 points.” (02/06)

\_\_\_\_\_ Bottle(s) of 2002 Alderbrook Chardonnay, Dry Creek Valley @ \$8.49 per bottle  
Barrel fermentation and lees stirring lend density to the mouthfeel, while malolactic fermentation lends creaminess and butter notes leading to a long, fruity finish. Citrus and pineapple aromas lead to flavors of lemon, ripe apple and a touch of nutmeg, all framed by toasty oak. Aged for nine months in French oak; 25% of the barrels were new.

\_\_\_\_\_ Bottle(s) of 2005 Craneford Private Selection Chardonnay @ \$8.49 per bottle  
This 100% Chardonnay comes from the Adelaide Hills. The wine sees no wood treatment and no malolactic fermentation. The creaminess of the wine comes from stirring of the lees for one week. This gives it added complexity as well as a natural creaminess. The pure winemaking technique results in brilliant expression of the Chardonnay grape. The wine has notes of melon, citrus and tropical fruits. Excellent acidity is beautifully balanced with the fruit flavors. Try it with trout amandine or roast chicken. Drink now and over the next two to three years.

\_\_\_\_\_ Bottle(s) of 2004 Purisima Canyon Roussane/Viognier @ \$8.49 per bottle  
This wine is a blend of 58.4% Roussane and 41.6% Viognier. The Roussane came from ten-year-old vines from a vineyard in Lodi. The wine was 100% tank fermented and was left sur lie for 6 months, adding richness and flavor. The Viognier came from 20-year-old vines from a dry-farmed vineyard in Clarksburg and also was tank fermented. Neither grape was aged in oak barrels. Crisp, refreshing with flavors of apples and tropical fruits, this is a very easy wine to sip by itself or enjoy with a wide variety of food.

\_\_\_\_\_ Bottle(s) of 2004 Trocard Sauvignon Blanc, Bordeaux @ \$6.99 per bottle **Special Price!**  
This wine is only made in exceptional years; the winery normally concentrates on its red wines. When the weather permits and the vintage is very strong, they make this wonderful, dry white wine. The wine consists of 80% Sauvignon Blanc and 20% Semillon. It is crisp and racy, with rich fruit flavors of lemon and honey, with a nice minerality. Drink now and over the next two years. Great choice with grilled fish. Also good with roast chicken.

**As a K&L Wine Club member, you have an existing *online account*.** If you don't know your online ID and password, please tell us and we will e-mail your information. Please make sure we have your email address so that you can log onto our website to place orders and manage your account. Feel free to call or email if you have any questions. (800) 247-5987 ext. 2766 or theclubs@klwines.com.

**We don't want you to miss any shipments! Please get in touch with us:**

- Whenever you change your credit card number or the expiration date changes.
- Whenever you change shipping addresses or phone numbers.
- *If you will be away when the shipment arrives during the first two weeks of the month. We will hold the shipment until you are there to receive it.*
- To provide or update your e-mail address. This benefits us all. It often allows us to resolve your issues in a more timely fashion. Also, with e-mail we can alert you to member-only specials more quickly than we can with this newsletter.

## ***A Special Offer on Rhône Reds***

The demand for the Soumade Confiance was so great we have already sold out, so we thought we'd offer these great Soumade wines to club members at a special discount.

2003 Côtes du Rhône Villages Rasteau Domaine La Soumade "Prestige" @ \$16.99

— The lowest price in the US!

89 points Robert Parker. "The 2003 Côtes du Rhône-Villages Rasteau Cuvée Prestige exhibits earthy, peppery, chocolatey, cassis notes, plenty of spice, moderately hard tannin, and medium to full body. Consume it over the next 6 to 7 years." (02/06).

2004 Côtes du Rhône Domaine La Soumade "Les Violettes" @ \$24.99

90 points Robert Parker. "One of the best buys of this portfolio is the Côtes du Rhône Les Violettes, a blend of 80% Syrah and 20% white grapes. The 2004 Côtes du Rhône Les Violettes could be called the Southern Rhône's La Mouline of Rasteau. A sexy perfume of acacia flowers, sweet creme de cassis, and blackberries soars from the glass of this round, medium to full-bodied, opulent, extroverted, explosively fruity, rich effort. This wine should be enjoyed over the next 3 to 4 years." (02/06)

## ***Additional Club Specials***

2002 Merryvale Profile Club Price only \$59.95 (Regular K&L Price \$69.99)

The 2002 Profile is a blend of many of Merryvale's finest lots chosen for their concentration, depth of flavor and fine tannin structure. *The Wine Spectator* gave it 90 points, noting, "This wine combines firm, ripe, complex fruit with excellent structure. The core flavors are centered around a mix of currant, black cherry and plum and the acidity and tannins are in the right proportion, giving it a resemblance to a fine Bordeaux.... drink now through 2012." (11/05).

2004 Châteauneuf-du-Pape, Domaine de Marcoux Club Price only \$44.99  
(Regular K&L Price \$49.99)

90-93 points Robert Parker: "The 2004 Châteauneuf-du-Pape Tradition, or "Cuvée Classique" as they often say in Châteauneuf-du-Pape, tips the scales at 14.7% natural alcohol. It reveals a dense ruby/purple color, a big, sweet nose of creme de cassis, blackberry, and white flowers, beautiful texture, refreshing acidity, and plenty of definition as well as intensity. It should drink well for a good 10 years or more." (02/06)

## ***Schott Zwiesel Titanium Stemware***

As a member of one of K&L's Wine of the Month clubs, you have already demonstrated a love of fine wine. Now, we'd like to make sure you have another element in wine appreciation: fine crystal stemware. Proper glassware, correctly shaped and sized, is essential to the full enjoyment of your fine wines. These ultra-durable wine glasses, available for Cabernet, Pinot Noir, Champagne, Chardonnay and Zinfandel/Chianti, are a must for every wine lover.

We can offer you the wonderful Schott Zwiesel Titanium stemware at the best price in the US. These beautiful glasses generally retail for \$12.99, but K&L's club price is only \$47.94 per case of 6 (that's only \$7.99 per stem), a truly outstanding bargain! We can ship in full cases only, but you can purchase the glasses individually at this price in our stores.