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Dear Wine Club Members,

We at K&L are breathing a collective sigh of relief and exhaustion after the Holiday rush. Of course, you are the ones responsible for our being so busy and successful. We want to thank you, and wish you all the best in the coming year. Also, I would like to extend a special greeting to all the new club members. Welcome to the K&L Wine Clubs.

This month the Signature Red Club features two domestic reds, one from a relatively new and innovative producer and the other from a longtime K&L favorite. We are very excited about the 2003 Medlock Ames Merlot. The wine is a wonderful, varietally correct example of this recently, and I might add unfairly, maligned varietal. Aromatically, it transports me straight to Saint Emilion while on the palate it's true to its California roots. The second red is from our friends at Amici Cellars, who have produced another lovely Napa Cab from excellent mid-valley fruit.

The Premium Club features two Napa Valley wines. The red is a special project by Amici Cellars called Olema. It is a real coup to find such quality Napa Cabernet at this price. The Premium Club's white wine is a single-vineyard Carneros Chardonnay from Beringer. This wine shows what even a large producer can do when they allow the winemakers to source the finest fruit and focus on producing small lots of exceptional quality.

The Best Buy Club features two cool-climate wines, an Australian Shiraz and a California Chardonnay. The Green Point Shiraz hails from Victoria and is very different from the beefier Australian Shiraz one encounters today. This wine is elegant and balanced, with a relatively restrained 14% alcohol. Our Best Buy white is from the Anderson Valley in Mendocino County, one of California's finest sources of Chardonnay. The Purisima Canyon Anderson Valley Chardonnay is one of my favorite domestic Chardonnays at K&L—regardless of price. I love its purity and lively fruit, and expect you will too.

I want to mention that our Club Italiano will begin in the first quarter of 2008. If you are a fan of Italian wines and are interested in joining our Italian Club, please give me a call or send an email to theclubs@klwines.com and we will sign you up. The cost will be \$39.95 per month and will start shipping in February or March.

I hope you enjoy this month's selections!

Cheers,

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

Signature Red Wine Club

2003 Medlock Ames, Bell Mountain Vineyard, Alexander Valley Merlot

The Medlock Ames Winery is the realization of a shared dream by two long-time friends, Christopher Medlock James and Ames Morison. The Medlock Ames estate is located on 335 acres of rolling oak and madrone woodland in the southwestern portion of the Alexander Valley. This area's growing-season temperatures are similar to those of Bordeaux—perfect for Cabernet Sauvignon and Merlot. Medlock Ames currently farms 56 acres of wine grapes. The rest of the acreage has been left in its natural state.

Medlock Ames is a sustainable and organic grape grower inspired by biodynamic methodologies. The entire operation from grape growing to wine making is committed to “green” practices. This commitment begins with the infrastructure and machinery. All the power needed for the winery, including electric vehicles, is delivered by an 84 kWh solar array. They also use biodiesel whenever possible to power the vineyard equipment, and are considering creating their own fuel from crops grown at the ranch. Owls and hawks are used to control gophers and other rodents. A flock of sheep eat unwanted vegetation in the vineyard, turning weeds into natural fertilizer. This smart solution elegantly solves two problems, weed control and fertilizing, with no negative impact on the environment. Medlock Ames even uses a horse and plough to work the ground. Tractors not only guzzle fuel; they also compact the earth, creating long-term problems in the vineyard.



The Medlock Ames vineyard in the fall.

At Medlock Ames, grapes are harvested by hand, which limits damage to the grapes and enables the pickers to reject unripe fruit. Grapes are collected as quickly as possible in small tubs, and delivered to the winery by 11 a.m. to prevent any premature fermentation or oxidation. The grapes are gently dumped onto a vibrating shaker table for hand sorting before being fed into the crusher/destemmer. The crusher/destemmer separates the stems from the cluster and gently breaks open the berries to release their juice. After leaving the crusher, the must is cold soaked in stainless-steel tanks, extracting as much color and flavor out of the skins as possible before fermentation. Fermentation occurs either naturally or by adding yeast, and lasts for roughly two weeks in temperature-regulated tanks. Many wineries perform a mechanical pump over that can shear seeds and skins, contributing a bitter character to the wine. Medlock Ames uses a gentler method, a large pneumatic plate that slowly pushes the skins back down into the juice. After pressing, the wines are transferred via gravity flow into 100% French oak barrels (50% new) where they continue to develop until bottling. The barrel cellar is situated below-grade, taking advantage of the earth's natural cooling system and creating an ideal environment for aging. The wines spend about a year and a half to two years there before bottling.

The 2003 Merlot is a blend of 92% Merlot and 8% Cabernet Sauvignon. It is characterized by a very expressive varietal aroma, followed by a rich, round attack, with plenty of volume and mid-palate weight. On the palate, lots of juicy, plummy Merlot fruit is highlighted by notes of licorice and cocoa. You can drink or cellar this wine for the next dozen years. Enjoy it with a hearty winter stew of beef and mushrooms.

Featured Winery: Amici Cellars

Amici is Italian for “friends,” and the people at Amici Cellars have been good friends to us at K&L for several years. Amici Cellars was born out of a belief that good wine and good friends make natural partners. In 1991, Jeff Hansen and a group of friends crushed a few tons of grapes in the Napa Valley for their personal cellars. The resulting wines received such outstanding reviews that the group started producing wine to share with the public. In the fourteen vintages since the inception of Amici Cellars, their wines have gained stature as some of the finest reds in America. Because the primary concern is quality, not quantity, the wines are still hand crafted and highly allocated.

Amici’s first commercial vintage was a 1992 Napa Valley Cabernet Sauvignon that impressed even the skeptics. The group of friends knew they were on to something. What was once a hobby had become a mission: to create and share world-class wines at friendly prices. Jeff Hansen and his partners, John and Sharon Harris and Robert and Celia Shepard, have widened the original circle of friends to create loyal customers throughout the country.

Amici Cellars’ winemaker, Jeff Hansen, is a self-made wine professional, justifiably proud of a very non-traditional path to winemaking. He was a professional photographer in Los Angeles for many years before moving to the Napa Valley to pursue his love of food and wine. Prior to founding Amici Cellars in 1991, Jeff worked for ten years at Spring Mountain and Flora Springs wineries, learning from some of Napa’s finest vineyard managers and winemakers. Now over 20 years later, he is more passionate than ever about his life pursuit: the artistry of wine and food. Jeff Hansen’s style of winemaking reflects his respect for the soils, geography and climate of the Napa Valley. He has learned from experience that winemaking starts in the vineyard, with the grapes. Armed with the knowledge that any wine will be only as good as the fruit it comes from, Jeff helped Amici locate several excellent, small vineyard sites. He uses sustainable and organic planting and growing techniques to help pave the way for a near-perfect bottle of wine. To say that he is a “hands on” winemaker is an understatement: Jeff is ever-present in the vineyards. Over the years, he has worked hard to identify vineyards that meet or exceed expectations and match his personal winemaking style. Year-round, he moves from one vineyard to the next to work with the vines. Once the fruit is harvested, Amici Cellars crushes, ferments and matures the wines at a custom crush facility in Napa Valley. Jeff is on hand through each step of the process. The resulting wines are, year in and year out, some of the most popular K&L has to offer.



Jeff Hansen, winemaker for Amici, in the barrel room.

2003 Amici, Napa Valley Cabernet Sauvignon

The 2003 Amici Cellars Cabernet Sauvignon, Napa Valley is composed of 90% Cabernet Sauvignon and 10% Merlot and was aged in 50% new French oak barrels. The addition of Merlot into the Cabernet Sauvignon adds richness to the mouth feel and increases the aromatics of the wine. The color is fairly dark and extracted with opaque purple hues. On the nose it is dominated by blackberry and cassis with vanilla and spice from the French oak. On the palate, the wines has gobs of dark fruit with suave, soft tannins, which allow the currant-blackberry flavors to take center stage. Enjoy this wine with a steak or any winter beef stew.

The Signature Red Wines can be reordered for only \$23.95 per bottle.

Premium Wine Club

2005 Olema, Napa Valley Cabernet Sauvignon

The 2005 Olema Napa Valley Cabernet Sauvignon is a special project by Amici Cellars. See page 3 for more about Amici. When their neighbors offered them some excellent Saint Helena fruit, the Amici team leapt at the opportunity. The 2005 vintage marks the first release of the Olema label. Amici has always wanted to have a label that complements the regular Amici bottling without competing at the same price point. It is rare to find a Napa Cabernet of such quality at this price, and we are very pleased to be able to offer it in the club. The Cabernet Sauvignon grapes came from a parcel just south of Amici's Saint Helena vineyard, while the Merlot came from an adjacent vineyard. Jeff Hansen named it after a great little Northern California coastal town that he likes to visit for R&R.

Like the Amici, the 2005 Olema is a blend of 90% Cabernet Sauvignon and 10% Merlot and was aged for 22 months in 50% new French oak. The wine displays a deep ruby-garnet color along with aromas of black fruit, vanillin and spice. On the palate the wine is medium- to full-bodied with lots of dark fruit as well as underlying red fruit and a good fruit/acid balance. The wine is very much in the Amici house style and compares favorably to its big brother at a fraction of the price.



These vineyards in the Rutherford area south of Saint Helena are the source of the Olema wine.

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.

2006 Beringer Stanly Ranch Vineyard Napa Valley Chardonnay

The Beringer Winery is the oldest continually operating winery in the Napa Valley. It was founded in 1875 by Jacob and Friedrich Beringer, immigrants from the Rhineland in Germany. Today, Beringer is one of the largest wine producers in California with a incredible range of bottlings from the everyday type to exclusive single-vineyard and reserve bottlings. These single-vineyard bottlings compare very favorably to the wines of smaller Napa Valley producers.

The Beringer single-vineyard projects take advantage of the best of both worlds. The focus is on handcrafting wines of exceptional quality in a smaller scale operation, while having access to the resources that only a larger firm can provide. The Stanly Ranch Chardonnay is one such project, a Chablis-style Chardonnay using some of the finest Carneros fruit available.

The Los Carneros growing area, which borders on San Pablo Bay at the southern end of Napa Valley, was recognized as a separate American Viticultural Area (AVA) in 1983. Because of its shallow, well-drained soils and marine-influenced climate, it is considered one of Napa Valley's best growing areas for Pinot Noir and Chardonnay. Even at the height of summer, nights are cool and the

vineyards are wrapped in fog in the mornings, so the grapes' natural acids are preserved and serve as a counterbalance to the ripe fruit flavors that develop during the sunny afternoons. The Stanly Ranch bottling respects what nature has provided. The Chablis-style winemaking accentuates the natural characteristics of the fruit and does not obscure its natural freshness with an overuse of oak.

The 2006 growing season began with a slightly delayed budbreak after quite a bit of winter and spring rain. Summer was moderately warm, with the exception of a slightly hotter July that helped speed the growth of the vines. Mild weather continued through much of the harvest, allowing for consistent and deliberate ripening of the grapes. The fruit was sent directly to the press, bypassing the stemmer-crusher to protect the more delicate, fresh aromas and flavors. After pressing, 90% of the wine was fermented in stainless-steel tanks. Only ten percent of the wine was barrel fermented in French oak barrels and then aged for seven months. To further showcase the bright fruit characteristics, the wine was not put through malolactic fermentation.

The Stanly Ranch Vineyard yields Chardonnay with a wonderful freshness and a discernible Carneros personality. It has a light, lemony-yellow hue and features aromas of honeysuckle, green apples and melon with some subtle spice notes. On the palate the wine has a fine attack with initial flavors of green apple followed by ripe melon framed with a juicy, tangerine-like acidity that leads into a bright finish. This is definitely a food wine that will go great with shellfish or white fish. Here in the Bay Area, I would serve this with fresh Dungeness Crab. Enjoy!



The Rhine House, built by Frederick Beringer in the late 19th century, is the traditional home of Beringer Winery, the oldest continually operating winery in the United States.

Premium Wine Club wines can be reordered for only \$13.99 per bottle.

Best Buy Wine Club

2004 Green Point Shiraz, Victoria, Australia

Green Point is the Australian presence of France's Moët Chandon. The Green Point Winery is located on a spur of land running from Yeringberg Hill to the Yarra river, in the heart of the Yarra Valley. It is named Green Point because in the 1850s the early settlers of the Yarra Valley observed that each year, as summer advanced and the grass turned straw color, this property remained green longer than any other. The ancient alluvial soils at Green Point are deep and therefore retain moisture well into the summer. These soils combined with the Yarra Valley's cool climate, define a site with ideal terroir for growing wine grapes. Moët & Chandon established Domaine Chandon at Green Point in 1986 to produce high-quality sparkling and still wines that reflect in their aromas, flavors and structure the Australian terroir in which they are grown.

Fruit for the Victoria Shiraz is sourced from several of Victoria's best cool-climate regions, including the Yarra Valley, Heathcote and Bendigo, with each region adding complexity to the blend. Yarra Valley Shiraz, grown on sedimentary soils around the winery's own Green Point vineyard, is typically fragrant and spicy. Heathcote Shiraz, grown on the deep red soils of the Mt Camel Range, is bright and deeply colored with fresh blackberry flavors. Bendigo Shiraz, grown on alluvial soils, contributes savory tannins with hints of eucalyptus. The inland climate of the northern foothills of the Great Dividing Range provides Shiraz with rich structure and weight.

From the start of the season, each of the key viticultural regions for the Victorian Shiraz experienced an even budburst, followed by mild daytime temperatures, cool evenings and below-average rainfall. This produced moderate yields overall, and the steady growing season allowed the Shiraz grapes to develop slowly and accumulate intense varietal fruit flavors. The individual parcels were destemmed, crushed, chilled and cold-soaked prior to fermentation to gently extract color and flavor from the skins. During fermentation, the wine was regularly pumped over, or the cap plunged to build the body of the wine. At the conclusion of fermentation, individual batches were pressed and settled in stainless-steel tanks before running into a mixture of old and new French and American barriques for malolactic fermentation. The wine was matured for 18 months in the barriques. The wine was blended and filtered before bottling.

The 2004 Green Point Shiraz has complex and intense aromas with dark fruits complemented by hints of white pepper and cloves. On the palate, the wine has lots of blackberry fruit with notes of licorice and peppery spice. It's great right now and would go well with grilled sausage or any type of lamb dish.



The fermentation vats at Green Point.

2006 Purisima Canyon Chardonnay, Anderson Valley, California

The Anderson Valley is one of California's great wine secrets. Located about two hours north of San Francisco in the rolling hills of the coastal region of Mendocino County, it has only recently emerged as one of the finest regions in California for Burgundian varietals such as Pinot Noir and Chardonnay. The valley, 15 miles wide, is surrounded by steep mountains with the beautiful Navarro River flowing through to the Pacific Ocean. The valley draws in cooling afternoon fog that helps maintain freshness in the wines, especially the Chardonnay. Classified in viticultural terms as a Region 1 growing area, this valley has the coolest climate in which grapes may be commercially grown with any success. The combination of warm sunny days and cool foggy nights and mornings allows the grapes from this region to mature slowly and develop to the height of their varietal character. This beautiful valley is home to many wineries, producing a broad range of excellent wines. The valley's soils vary from clay in the flats to sand and loam over shale and sandstone in the uplands. It's precisely the kind of well-drained, low-vigor soil in which grapevines do their best work.



The Navarro River flows through Mendocino's Anderson Valley.

The 2006 Purisima Canyon Anderson Valley Chardonnay was made and bottled for us by a renowned, small producer whose wines are sold only through restaurants and their own mailing list. The grapes for this wine were organically or sustainably farmed using the greatest care to produce fine, intensely flavored fruit. The juice for this wine is entirely free run with no press fraction added, resulting in an extraordinarily pure and delicious wine. The wine was made in stainless-steel tanks and neutral wood and did not go through malolactic fermentation. The wine has a pale yellow-green hue with aromas of green apple, lemon curd and nectarine. On the palate the wine is clean and refreshing with medium body and minerally citrus and green-apple notes. The wine has good focus and a lingering finish. Enjoy with all manner of shellfish or seafood as well as any white meat.

Best Buy Wine Club wines can be reordered for only \$9.49 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.

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

Champagne Club: Previous Offerings

_____ Bottle(s) of Mandois Brut Origine @ \$29.99 per bottle

The Mandois family have been growers in Pierry, a suburb of Epernay, since 1735. The Brut Origine is tank fermented and then aged in old barrels for six months before being aged an additional three years on the lees. It is composed of 40% Chardonnay, 30% Meunier and 30% Pinot Noir and only dosed at 7 grams per liter—exactly half of the maximum allowed for brut Champagne. The wine has a pale straw color and a creamy, restrained nose. The Champagne is muscular, quite dry and framed rather than flavored by the wood. The finish is very solid and lingering, confirming its special cuvée quality over that of a normal non-vintage Champagne.

_____ Bottle(s) of Louis Barthélemy Rosé @ \$37.99 per bottle

The house has a very distinct and elegant wine style, characterized by a small dosage but a long-on-lees ageing period. Bruce Sanderson of *Wine Spectator* liked this wine as much as we did and recently gave it 91 points. We found this wine to be a wonderful, elegant rosé with a lovely salmon color and a subtly toasty nose of wild strawberries. The flavors mirror the nose with additional hints of bread and flowers. It has surprising length given its delicacy on the palate and a perfect medium texture. You can enjoy this as an apéritif or as a dinner wine.

_____ Bottle(s) of Philippe Gonet Brut Blanc de Blanc @ \$27.99 per bottle

This is a very floral Blanc de Blancs, and makes an excellent apéritif. It is almost clear, so delicate is the pressing process from those old Coquard presses. The nose is like spring with wild flowers supported by a dough-like bass note. In the mouth the wine is feather light and extraordinarily refreshing.

_____ Bottle(s) of De Castellane Rosé @ \$33.99 per bottle

The Champagne House De Castellane was founded by Vicomte Florens De Castellane at Epernay in 1895. De Castellane soon established itself as a favorite in *Belle Epoque* Paris. De Castellane is now part of the Laurent-Perrier house. The De Castellane rosé has a floral nose and is round and sumptuous on the palate. It is well suited as an apéritif and pairs well with berries and fruit desserts.

_____ Bottle(s) of De Sousa Cuvée Merveille Brut @ \$29.99 per bottle - **K&L Special!**

93 points from the Wine Spectator: "Lovely aromas of tasted coconut, vanilla and whole-grain bread mark this intense, delineated Champagne. Despite its vibrant structure, there's a creaminess, and it picks up honey, apple and grilled hazelnut notes. Terrific complexity and personality. Drink now through 2012. Tasted twice with consistent notes. 600 cases imported." - Bruce Sanderson, Wine Spectator

_____ Bottle(s) of Pehu Simonet Brut @ \$29.99 per bottle – **Special Club Offer!**

This is another super tasty Champagne from the Grand Cru of Verzenay, the northernmost and strangely north facing village on the Mountain of Reims. It is composed of 70% Pinot Noir, 30% Chardonnay and is primarily (70%) from the 2004 vintage with 30% reserve wine from 2002. It has a very pretty pale gold color and a text book nose of hazelnuts- the signature of Verzenay. It is surprisingly minerally and chalky for a Champagne with so much Pinot Noir in it, and fans of dry styles will love its racy, long finish. We bought the last from Pehu's first importer, it has switched hands and will go up in price by 50% very soon! -Gary Westby, K&L

Signature Red Club: Previous Offerings

_____ Bottle(s) of 2003 S.P. Drummer, Blair Vineyard, Napa Red @ \$23.99 per bottle

The 2003 harvest was a warm one in Napa Valley, producing fully ripened fruit and ripe, almost oily tannins. While the wine is matured in 60% new French oak, Scott believes that oak should not be a flavor on its own but should augment the aromatics and add structure to round out the wine's mouthfeel. The nose is very aromatic and perfumed; on the palate, the wine is full of creamy currant fruit with leafy, spice-cake notes. It is powerful and elegant at the same time. The tannins are fine grained and the finish is long. Drink over the next five years.

_____ Bottle(s) of 2003 Long Meadow Ranch, Napa Cabernet @ \$23.99 per bottle

The 2003 Long Meadow Ranch Cabernet Sauvignon is a burly wine with deep purple color and good body. The nose is marked by notes of cedar, tobacco, and ripe black fruit. On the palate, powerful tannins frame loads of dark fruit with well balanced acidity. The wine has a rich full-bodied mouth feel and a long finish. This wine will

work well with any substantial holiday fare. Enjoy!

_____ Bottle(s) of 2003 Smith Madrone Cabernet Sauvignon @ \$23.99 per bottle

The wine has a very deep, ruby-black color. The nose is briary with black currant and black cherry aromas as well as distinct notes of crushed violets and lavender. Underneath it all are the elegant notes of dark chocolate. On the palate, this wine has gobs of dark fruits with a full, velvety mouthfeel.

_____ Bottle(s) of 2004 Altolandon, Manchuela, Spain @ \$23.99 per bottle

Jay Miller, writing in *Wine Advocate* #169, gave this wine 90 points and noted, "The 2004 Altolandon marks the debut of this wine sourced from an organically farmed, cool-climate vineyard. The wine was aged for 12 months in a mixture of French and American oak. The wine is 50% Syrah with the balance consisting of Merlot, Cabernet Sauvignon, and Grenache. Purple/black in color, it offers up a brooding nose of pepper, grilled meat, sausage, blueberry and black currant. Tightly wound but dense and layered, the wine is slightly compact in the finish. If this wine continues to evolve, my score will appear conservative."

_____ Bottle(s) of 2004 Chante Cigale, Châteauneuf-du-Pape @ \$23.99 per bottle

Parker gave the 2004 Chante Cigale 89 points and noted, "Their 2004 Châteauneuf du Pape (a blend of 60% Grenache, 20% Syrah, and the rest equal parts Mourvèdre and Cinsault) has an open, heady nose of Provencal spices, pepper, kirsch liqueur and the classic dusty garrigue notes. Smoky, earthy notes follow through on the palate with heady alcohol, plenty of fruit, and a soft texture with good freshness and purity. This wine should be drunk over the next decade."

_____ Bottle(s) of 1999 Château Coufran, Haut-Médoc @ *Special Price: \$19.99 per bottle*

The 1999 Coufran has a deep color and earthy, aromatic black fruit on the nose. On the palate, a combination of initial red currant and raspberry flavors is followed by sweet, plummy dark fruit notes set in a firm but ripe tannic structure. The wine is marked by a seductive, smoky, plummy richness. It is well-balanced with a nice elegant finish.

Premium Wine Club: Previous Offerings

_____ Bottle(s) of 2005 Chateau Dubourg, Saint-Emilion @ \$13.99 per bottle

The fruit comes from old vines (around 35 years old) that are grown in an exceptionally favorable site with clay and gravelly, sandy soils. The vineyard is planted to 80% Merlot and 20% Cabernet Franc, fairly typical for the appellation. The result is a wine of beautiful color and a nose dominated by vanilla and dark fruits. On the palate, the wine has lots of both bright red fruits and darker fruit with good acidity and a bit of grip. The tannins are fairly well integrated but this wine will no doubt improve with a bit of bottle age. However, do not hesitate to open it now to get a peek at this much-heralded vintage.

_____ Bottle(s) of 2006 Domaine Renaud, Pouilly Fuissé @ \$13.99 per bottle

In 2006, there was extraordinary ripeness in some of the Domaine Renaud vineyards, giving this wine substantial weight on the palate. The wine is rich and generous, but with a core of minerality from the rocky, limestone-laden soils. There is lots of sweet fruit here, as well as charm and weight. This is a delightful, rich and generous but sophisticated bottle of Chardonnay. Enjoy as an apéritif or with any kind of fish or white meat.

_____ Bottle(s) of 2001 Joseph Swan "Mancini Ranch" Zinfandel @ \$13.99 per bottle

This Russian River Valley Zinfandel is a knockout. It wows not with its alcohol, extraction or residual sugar, but with its sheer balance. With persistent earthiness this wine's nose is cemented with red plum, pomegranate and charred pork ribs. If that isn't enough, the fleshy, plump mouthfeel, cracked black pepper and tobacco spice and layered blueberry fruit should do the trick.

_____ Bottle(s) of 2002 Joseph Swan Sonoma Zinfandel @ \$13.99 per bottle

With notes of baker's chocolate and tiramisu on the nose, this wine seems heavy and rich at first, but that impression is squelched quickly by its unmistakable acidity. A tang of cranberry, red currant and Rainer cherry fruit gives this Zin huge lift and brightness. Finishing with orange peel, black tea and pithy raspberry fruit, this is miles away from most Zinfandels produced these days.

_____ Bottle(s) of 2004 Chateau Cantelys Blanc, Pessac-Leognan @ \$13.99 per bottle

The 2004 Chateau Cantelys Blanc has a lovely nose of white flowers, pear and lanolin. On the palate the wine is light, delicate and focused with lots of grapefruit and tangerine notes and a good persistence on the finish.

_____ Bottle(s) of 2006 Alvaro Castro, Dão, Portugal @ \$13.99 per bottle

The 2006 Alvaro Castro, Dão, Portugal is a blend of fruit from the two Quintas. It is composed of 65% Tinta Roriz (Tempranillo) and Jaen, 35% Touriga Nacional and Alfrocheiro. The wine has a lovely ruby color with ripe fruit, violets and dusty tannin on the nose. On the palate, the wine is medium bodied with sweet, dark fruits. You can serve this with all manner of fare including meats and cheeses.

_____ Bottle(s) of 2005 Pascal Bouchard, Chablis @ \$13.99 per bottle

The fermentation took place in a mixture of tanks (70%), and neutral oak (30%). The result is a Chablis with concentration, drive, and lots of mid-palate weight. We are very happy to have found this producer and hope you like the wine as much as we do. Serve it as an apéritif or with fish, shellfish or white meat.

_____ Bottle(s) of 2001 Etienne Le Riche Cabernet Sauvignon South Africa @ \$13.99 per bottle

The 2001 Etienne Le Riche Cabernet Sauvignon displays good color and weight. On the nose, it presents a core of dark cassis fruit supported by an earthy, mushroom-y nose. On the palate, the wine has plenty of spicy Cabernet fruit followed by a focused finish. It is enjoyable now and will continue to evolve over the next 5 to 10 years.

_____ Bottle(s) of 2003 Caronne Ste. Gemme @ \$13.99 per bottle

Back by Popular Demand! The 2003 Caronne Ste. Gemme was awarded 4 Stars in the November 2006 Decanter blind tasting and 5 Stars from the prestigious *Revue des Vins de France*. Clive Coates writes: "Good colour. Good plump fruit here on the nose. Very well-made. Medium to medium-full. Plenty of ripe, ample, stylish fruit. Good tannins. Plenty of grip. All very well put together. No undue astringency at all. Good plus."

Best Buy Wine Club: Previous Offerings

_____ Bottle(s) of 2006 Blason Franconia, Venezia Giulia, IGT @ \$9.49 per bottle

The 2006 Blason Franconia (Blaufrankisch) has a supple, ripe and soft richness as it flows across the palate. The texture is warm and reassuring in the mouth. The nose is complex, highlighted by black pepper, rich plummy fruit that create an interplay that might remind one of a Côte du Rhône with hints of Bordeaux. It finishes with a long, clean and dry finish that just begs for food.

_____ Bottle(s) of 2006 Griffin Sauvignon Blanc, Marlborough, New Zealand @ \$9.49 per bottle

This wine is 100% Sauvignon Blanc. It was tank-fermented with lees contact. The nose has the classic Sauvignon Blanc "grassy" notes as well as a certain minerality that not all New Zealand Sauvignon Blancs have. On the palate, the wine is clean, crisp and focused with gooseberry fruit, undertones of white peach and excellent acid structure. With its richness, the wine drinks well on its own, but would be a great match with seafood, particularly shellfish. Drink now and over the couple of years.

_____ Bottle(s) of 2006 Via Terra Red @ \$9.49 per bottle

The 2006 Via Terra Red is composed primarily of red Grenache with a very small amount of old vine Carignan. The wine was aged for four months in French oak. On the nose, the 2006 Via Terra Red has loads of dark fruit aromas and notes of violets. On the palate, the wine is medium-bodied and round, with lots of blueberry and blackberry flavors along with a bit of spice. This will work great with a stew or any kind of grilled meat.

_____ Bottle(s) of 2006 Via Terra White @ \$9.49 per bottle

The Via Terra Garnacha Blanca 2006 is composed of primarily Garnacha Blanc with a very small amount of Macabeo. The wine was aged for four months in French oak. The wine is nicely aromatic on the nose with white flowers and stone fruit notes. On the palate, there are ripe flavors of pear and lychee with a very nice underlying minerality. This wine will make a great apéritif but also go well with any fish or white meat.

_____ Bottle(s) of 2006 Chateau Cantelys, Bordeaux Rosé @ \$9.49 per bottle

This is a lovely wine with a delicate nose of red fruits and hibiscus. On the palate it explodes with light red fruit flavors such as strawberry, raspberry and watermelon. The wine has a good fruit/acid balance and finishes clean with some sage-like savory notes that keep it from being just a simple fruit bomb and make it great with food.

_____ Bottle(s) of 2004 Duseigneur, Laudun, Côtes-du-Rhône Villages @ \$9.49

The 2004 Domaine Duseigneur, Laudun, Côtes du Rhône Villages has a pretty ruby color with a pronounced nose of fresh red fruits, especially cherry. On the palate, the wine is very fresh and lively with good fruit and a supple mouth feel with a long, elegant finish.

_____ Bottle(s) of 2005 Domaine Clermont-Tonnerre, Côtes-du-Rhône, La Bérardière @ \$9.49 per bottle

Robert Parker gave this wine 89 points in *Wine Advocate* #169 and noted, "A real sleeper of the vintage is the 2005 La Bérardière Très Vieilles Vignes, which shows terrific black cherry fruit in a luscious format. With its dark ruby/purple color, big aromatics, and excellent acidity and texture, this is a beauty to drink over the next four to five years. This Cuvée comes from old vines that, according to the importer, are at least 60 to 70 years of age."

_____ Bottle(s) of 2006 Ayama, Paarl, South Africa, Chardonnay @ \$9.49 per bottle

The 2006 Ayama Chardonnay is lightly oaked and well balanced, with aromas of baked pear, citrus and notes of buttered toast. On the palate, it has complex flavors of tropical fruit and ripe citrus ending on a clear, crisp note, with traces of clove and ginger, rich butterscotch and vanilla. It is ready for immediate enjoyment but will mature well for up to three years. Enjoy this lovely wine with shellfish, light meat dishes or salmon, or as an apéritif.

_____ Bottle(s) of 2003 Kirkham Peak Clare Cabernet / Shiraz @ \$9.49 per bottle

The 2003 Kirkham Peak Clare Cabernet/Shiraz is a full-bodied wine loaded with spice and fruit. The nose has notes of eucalyptus, clove and blueberry. The wine is nicely balanced on the palate with notes of cocoa powder and fresh, cooling menthol playing off of the sweet fruit.

_____ Bottle(s) of 2006 Kalinda Sauvignon Blanc, Redwood Valley @ \$9.49 per bottle

This is composed of 99% Sauvignon Blanc from yields of less than four tons per acre and about 1% barrel-fermented Viognier. 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.

_____ Bottle(s) of 2006 Watershed Semillon / Sauvignon Blanc @ \$9.49 per bottle

The 2006 Watershed blend of Sauvignon Blanc and Semillon is one of the classic Margaret River wine styles. The wine displays aromas of melon, citrus, lychees and gooseberry. On the palate citrus and tropical fruit flavors continue, balanced by a crisp acidity level. This is pleasant to drink on its own but also makes a suitable companion for food, particularly Asian cuisine.

_____ Bottle(s) of 2005 Bleasdale Verdelho ***Special Price!*** \$8.49 per bottle

This exhibits aromas of orange blossom, melons and tropical fruits. On the palate, ripe citrus and pineapple notes combine rich and lively fruit with excellent acid balance and freshness. This makes a great aperitif.

_____ Bottle(s) of 2005 Domaine L'Attilon Caladoc @ \$8.49 per bottle

Bright fuchsia in color, this wine is equally bold on the palate. Fragrant, heady and firmly structured, it packs quite a punch! With dusty floral scents, violet, garrigue and spice, this wine clearly hails from the south. The wine is sweet and luscious on the attack, and the firm tannins give body and definition to the wine. Sweet plummy fruit, violets and spice dominate all the way through to the finish. Enjoy with roasted meats and hard cheeses.

_____ Bottle(s) of 2005 Richmond Grove French Cask Chardonnay @ \$8.49 per bottle

In the glass the wine is medium straw-yellow with green hues. On the nose, there are notes of white peach and citrus fruit with a very subtle hint of nutty oak and buttery complexity. On the palate, the wine reveals peachy fruit flavors with fresh citrus notes. The French oak flavors contribute subtle vanilla, spice and cedar notes which harmonize with the fruit. The texture is soft and creamy yet balanced by a fresh acid finish. Enjoy this wine as an apéritif or with a wide range of fare including seafood and poultry.



Schott Zwiesel Titanium Stemware

Proper glassware, correctly shaped and sized, is essential to the full enjoyment of your fine wines. Schott Zwiesel 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.

(Shown at left: Tritan Burgundy Glass by Schott Zwiesel.)

Additional Club Specials

2005 Anwilka, Club Price only \$29.99 (regular K&L price \$32.99)

90 points from Stephan Tanzer's *International Wine Cellar*: "(63% cabernet sauvignon and 37% shiraz; a joint project of Bruno Prats, Hubert de Boüard and Klein Constantia's Lowell Jooste) Ruby-red. Aromas of raspberry, currant, licorice and spicy oak. Suave on entry, then broad and fine-grained in the middle, with a sneaky intensity to the flavors of raspberry and spice. A tad medicinal and dry on the back half, finishing with fine tannins and some chocolaty oak." (Mar/Apr 07)

2003 Chateau Beaumont, Club Price only \$14.99 (regular K&L price \$15.99)

This is the perfect wine for holiday gatherings: a great Cru Bourgeois Bordeaux from an excellent vintage at a very attractive price. This Château is owned by the Beychevelle people; great expertise and care went into the production of this wine. A must try for value-happy Bordeaux lovers.

2003 Fourcas Hosten, Llistrac, Club Price only \$13.99 (Regular K&L Price \$16.99)

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.

2006 Grange Tiphaine "Les Cassiers" - Special Club offer \$9.99 (Regular K&L Price \$12.99)

Damien Delecheneau's future is bright. He is respected widely and considered one of the most promising young vigneron in the Loire Valley. Damien continues the work of his family domaine in the Touraine-Amboise appellation but with renewed vigor and respect for the vines. He is fortunate to have 11 ha of vineyards with an average age of 60 years. He farms without the use of chemicals. Harvest is done by hand, fermentation is carried out by native yeast and there is no pumping after the initial pressing. Both he and his wife studied winemaking and did a stage here in California, he at Clos Pegase and she at Cain. He also plays the clarinet quite well, hence the musical references on the bottles.

Les Cassiers is a bottling of pure Gamay from flint soils with clay that he ferments using carbonic maceration. It is fresh and juicy with aromas of wild cherries, blackberries and spice. No tutti-frutti Gamay here; this is the real quaffable deliciousness you're looking for. — Jeff Vierra, *K&L Loire Buyer*