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Dear K&L Wine Club Members,

At the beginning of every year, after the dust settles from the holidays, I like to take a step back and evaluate how the year went, what went well and what didn't, so that in the new year I can do an even better job of finding great wines for the clubs. The challenging economy was both good and bad for us: bad because we lost several club members to belt-tightening and good because we saw deals on wines that would have never been available to us if the economy was still business as usual.

I was interviewed about a month ago by a writer from *Wine Spectator* who was writing an article about wine clubs and their explosion in popularity. He was interested in discussing with me what made our clubs different from others. He asked how we were able to find wines that were higher quality than what other clubs were offering at similar or quite frequently higher prices. My answer was simple. First, we're a fine-wine retailer, not a newspaper or a magazine trying to sell wines. And, we taste every wine multiple times before we decide it makes the cut. Our main motivation for choosing the wines in our clubs is to find the best possible wine for your money, not the biggest money maker for us. I hope that in the year going forward you enjoy all of our selections.

The Signature Red Club starts out the year with two great but very different wines. Our first selection is the 2004 Guigal Châteauneuf-du-Pape, an elegantly balanced offering. One of the larger producers in the Rhône, Guigal is also one of the most consistently outstanding, with a portfolio of wines most wineries would kill to emulate. The second Signature Red offering, the 2006 Haywood "Rocky Terrace" Zinfandel, is a classically styled zinfandel, more in the claret style than the over-the-top Port style of most California zinfandels.

Our Premium Club has two stylish offerings. First, a perennial favorite, the gorgeous 2007 Olivet Lane Chardonnay Russian River Valley; second, the 2007 Gerard Bertrand L'Hospitalet Coteaux du Languedoc La Clape, which comes from one of the world's hottest regions for wine values. The Best Buy Club this month has a Southern Hemisphere theme. Our first scintillating selection is the 2008 Kalinda Pinot Gris from New Zealand. It is showing beautifully as is our second selection, the 2002 Graham Beck Syrah from South Africa. Both wines show forward fruit and balance and could easily sell for double the price.

Lastly, the Italiano Club this month has two rich, bold, powerful red wines from two of Italy's small and up-and-coming regions. These two selections, with their strong contrasts in origin and style, showcase what is great about indigenous Italian varietals and why being a part of our Italiano Club exposes you to wines you might not ordinarily try.

As the New Year starts out we will be once again diligently searching high and low for as many great deals as possible. We'll have offerings from a few recognizable names and we can also introduce you to some new and exciting producers. Please keep in mind that if you're not happy with the club you are in, we have four other clubs you can try; all you need to do is call in and we can switch your clubs for you. Also please remember that the club memberships make a great gift. Whether it is for Valentine's Day, a birthday present or Mother's or Father's Day, we have the right wine club gift for you to give.

Cheers,

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

Signature Red Collection Wine Club

2004 E. Guigal Châteauneuf-du-Pape

Founded in 1946 by Etienne Guigal, who immigrated to the Rhône Valley at the age of 14 in 1923, Guigal Winery has quickly grown into one of the Rhône Valley's greatest producers. In 1961, Etienne was forced by a debilitating illness, which made him blind, to turn over the running of the winery to his young son Marcel. With Marcel at the reins, the winery flourished. Through his hard work and perseverance, it steadily grew and began to produce some of the Rhône's greatest wines. Now Marcel has his son Philippe as the oenologist and his wife Bernadette by his side to help with the daily running and operations of the winery. Guigal for all its size is still a family-run winery and will continue to be so, far into the future.

The 2004 Guigal Châteauneuf-du-Pape is an exciting wine for very unusual reasons. When you have a great, celebrated vintage such as 2005 or 2007, almost everyone from the region makes a good to great wine, and winery styles and terroir can sometimes not be so noticeable. When you have a

challenging vintage, often a great winery will produce an outstanding wine—one that showcases both its own unique terroir and the winery's specific winemaking techniques and preferences. The 2004 Guigal Châteauneuf-du-Pape blends both the forward, elegant fruit of a new-world style with the old-world profile of earth, minerals, spice and snappy acidity. With its red fruits, spice and mineral components, this wine will pair well with pork, lamb and beef dishes and with a cheese course too. This wine is ready to drink now but can easily benefit from another five years of cellaring. It was given 91 points by Steve Tanzer's *International Wine Cellar*. This wine usually sells for close to \$40 per bottle.

Your re-order price for this wine as a club member is \$23.99.

2006 Haywood "Rocky Terrace" Zinfandel, Sonoma Valley

Haywood Winery got its start in 1973 when Peter Haywood found the spot he had been looking for in the Sonoma Valley. The thin, dry soil on a sunny, well-drained hill would become the perfect place to grow intensely flavored zinfandels. Peter named the vineyard "Los Chamizal," Spanish for the hardwood thickets that covered the valley. Peter spent the next five years clearing the 280-acre plot. As Haywood Winery became more successful, he added two single-vineyard zinfandel offerings, the "Rocky Terrace" and the "Morning Sun." The two wines allow him to display the unique flavors and characteristics zinfandel can showcase depending on soil and weather conditions.

The pinnacle of the Haywood estate, both topographically and in terms of quality, is Rocky Terrace, a sloping, eight-acre ridgetop block facing south and southeast at elevations between 700 and 800 feet. Rocky Terrace receives the full brunt—and benefit—of the intense



Château d'Ampuis, the Guigal estate's headquarters, Côte-Rôtie.



A view of Haywood Winery's vineyards.

afternoon sun. Its fractured basalt rock soil is very shallow, just six to 12 inches deep, forcing the vines to send down deep roots. It also provides the wine's signature minerality, which adds elegance to its big, dense, layered black fruit flavors.

The 2006 Haywood "Rocky Terrace" Zinfandel, with its deep fruit and wonderful balance, is one of my favorites of the zinfandels I have tasted in the last year or so. I tend to shy away from the trendy, over-the-top style Zinfandels that seem to be all about sugar, wood and alcohol rather than fruit and balance. The 2006 Haywood "Rocky Terrace" Zinfandel is made in the classic "claret" style, meaning it is balanced, focused and approachable with gorgeous dark fruit notes, zesty minerals, fine tannins and soft, rich oak nuances. This wine will pair well with pizza, roast meats and any food that needs a fruit-driven, balanced wine. This wine can age flawlessly for the next five years but I can't resist popping it open right now and enjoying it in all its youthful exuberance.

Your re-order price for this wine as a club member is \$23.99.

Club Italiano

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

I didn't plan it this way, but this month's selections are examples of Italy's extreme contrasts, from its northern to its southern boundaries. One wine comes from the south face of the Swiss Alps; the other is grown at a location that looks 50 miles across the Mediterranean at Malta, and is 200 miles from Africa. The northern wine is grown at 1400 to 1500 feet on very steep, extraordinarily thin soil. Helicopters are used to collect bins of grapes from those stony terraces because of the difficulty in transporting them; tragically, lives are lost falling from these precipitous terraces. The southern wine is grown on a flat plain, in deep, limestone-based marine soils at a 500-foot altitude. The grapes couldn't be more different either; chiavennasca (what they call nebbiolo in the Valtellina) is a tannic variety that yields poor color character. The other grape, nero d'Avola, is the "black from the town of Avola" not lacking in color and not having the fearsome tannins that nebbiolo can produce. One is harvested in the middle of October the other in the middle of September. You get the idea: opposites.



Terraced vineyards at Nino Negri in the Valtellina.

2004 Nino Negri Sassella Superiore "Le Tense"

This wine comes from one of the least known regions of Italy, the Valtellina. The Valtellina sits above Milano in the Lombardy region and in the 25-mile-long, east-west flowing, Adda River valley, which drains into Lake Como. Right on the Swiss border, the Valtellina's terraced vineyards, created out of a dramatic scree slope, are now part of a World Heritage site. Part of every year's work in this starkly beautiful valley is to drag soil back up the slope! You gotta be tough to work in these parts. The wine, made from 100% nebbiolo, is simple, straightforward and tannic and at the same time powerful, complicated, and supple. The thin, stony soils, difficult climatic conditions and altitude distinctiveness of this growing zone don't allow the wine any chance at fat. All of its efforts are at survival. It gets sinew, earth and wispy hints of wild mountain herbs. The wine is aged in roughly two parts used barriques and one part large Slovenian oak barrels. It spends about a year in wood. The results are then aged in bottle, waiting for the appropriate time for release. I would be remiss to say that nebbiolo is an easy wine to understand; it isn't. It takes years of experience. The wine's charm, character, power and intrigue are

always lodged in some tiny crevice, some raw rock wall that you must climb with pitons to see and feel—but when you have climbed this mountain there is nothing like that complete understanding of nebbiolo. Note that a Burgundy glass is essential to understand nebbiolo. Also, Valtellina wines are not cocktail wines: They need food. If you want to experience the classic pairing, have it with Pizzoccheri, the buckwheat pasta that is the Valtellina “national” dish!

Your re-order price for this wine as a club member is \$23.99.

2006 Curto Nero d’Avola “Eloro”

Sicily is an extraordinary place, physiologically (so many conquerors’ genes), culturally, and physically. Nowhere can you go on the island without feeling a profound effect, cultural or geographical. The Azienda Agricola Curto is located in Sicily’s southeastern corner near Ragusa, considered the best area for growing nero d’Avola. The Curto family has been making wine in this region of Italy for more than 300 years. Their 2006 Curto Nero d’Avola “Eloro” is the antithesis of the Nino Negri wine. It is rich, has the feeling of a middle eastern potentate sitting on satin cushions, luxurious, lush, full-fleshed and smooth. The flavor profile as well is not wispy like the Negri; it is bursting with primary fruit. Mild winters and hot, sunny, windy summers give the fruit a plummy, chocolatey, musky flavor. The wine has moderate alcohol, 13%, and is really a delight to drink. This southeastern portion of Sicily is famous for growing carob, and that earthy, chocolate character of the carob really comes out in nero d’Avola. This wine sees no wood; it rests in



Francesca Curto, owner of Azienda Agricola Curto.

stainless steel and is then released a year and a half later. The wine just slides across your palate, plush and lithe, slowly releasing the flavors. Many wines I taste have layers or strata of flavor. This wine doesn’t feel subterranean; it is more like a silk brocade, intricate, tactile and completely in the present. This isn’t a wine for long aging; it is for sharing with friends and enjoying with food. About the food: Sicily for me is always about some form of eggplant whether in caponata or on a pasta, or grilled and drizzled with oil. I would suggest a penne-like pasta with a caponata-type sauce; spare the cheese please.

Your re-order price for this wine as a club member is: \$13.99.

Premium Wine Club

2007 Gerard Bertrand Château L’ Hospitalet, Coteaux du Languedoc La Clape

Gerard Bertrand has rocked to the top of the quality pyramid in the South of France wine region. Today Bertrand owns five single estates and more than 330 hectares of vineyards, situated in various appellations of the region. Gerard Bertrand has achieved unparalleled success in the region, with over seven of his wines being given over 90 points by *Wine Spectator*, which has also named it a “best value winery” in France.

The man behind the brand is an ageless-looking ex-rugby international with a thick head of curly hair. Gérard Bertrand preaches the traditional French gospel of terroir, and at the same time he oversees a thoroughly sleek, modern operation. For example, harvesting is done at phenolic maturity with lab analysis of grape polyphenols.

Expansion here has been quite recent, with the development in 1992 of the brand’s headquarters at Château l’Hospitalet, in the La Clape region of the Languedoc. This La Clape property has 52 hectares

of vines and is now the showpiece of the operation, with extensive visitor facilities and a large cellar. In addition to those vineyards, Bertrand has 110 hectares in the Corbières, 50 hectares in Minervois la Livinière, and 40 hectares at Cigalus, where the wine is classified as Vin de Pays d'Oc. Gerard's wines are close to flawless, combining modern, fruit-forward flavors with enough regional character to make them stand out from the crowd.

Alex and I tried five different wines with Gerard, and we picked this 2007 Château l'Hospitalet for the club. This syrah-based wine is super clean, very fresh and vibrant and totally palate pleasing. It has spicy aromas mixed with some minerality and a touch of toasty oak. On the palate, it is lively, finely balanced, and fruit forward with a lingering finish. Bring on the cassoulet or the duck confit! It will cellar well for several years, but is quite good now one hour after decanting. — *Clyde Beffa*

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

2007 Olivet Lane Chardonnay, Russian River Valley

Several times we have featured Olivet Lane wines in our clubs, including last month with the 2007 Olivet Lane Pinot Noir Russian River. When we tasted that wine we also tasted this 2007 Chardonnay from the Russian River, and it too blew us away. We decided to put the pinot noir in one month's packages and the chardonnay in another. The Pellegrini family has been making outstanding wines from the Russian River, Sonoma and Alexander valleys for years but their 2007 Olivet Lane offerings are some of the best I have ever tasted by them. The 2007 Olivet Lane Chardonnay Russian River Valley showcases how superb the vintage was, with a long growing season that went almost flawlessly, allowing the fruit to gain purity and structure without being too sweet or too tannic. The resulting wine is a beautiful expression of Russian River chardonnay with flavors of green apples and lemon zest along with notes of minerals and toasted bread. The acidity of the wine along with the crisp fruit flavors gives it a liveliness that nicely complements its rich fruit and oak nuances. This wine can go with all fowl or rich fish dishes and can also be a foil to your next cheese platter. Also great for a backyard barbecue, weather allowing!



One of the Pellegrini vineyards in the Russian River Valley.

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

Best Buy Wine Club

2008 Kalinda Pinot Gris, Marlborough, New Zealand

While we have been producing Marlborough sauvignon blanc wines for years now with our Kirkham Peak label, this wine under our Kalinda label is our first Marlborough pinot gris. And while we can't reveal our sources for the fruit, we can say that the winery it came from has been mentioned consistently in *Wine Spectator* and *Cuisine* with high points and multiple stars. The wine come from vineyards located in both the Wairau and Awatere Valley sub-regions in Marlborough, and is made in a more Alsatian style. After pressing and cold settling, the juice was fermented in stainless steel tanks at cool temperatures to maintain purity of flavor. For complexity and mouth feel, a small portion was fermented in old oak barrels and went through malolactic fermentation. The nose is perfumed with delicate aromas of pear, lychee, rose petal and a hint of lime blossom and spice. The palate has a creamy texture with clean, rich flavors, good acidity and a mineral accent with a hint of



Harvesting pinot gris grapes.

residual sugar that is perfectly balanced with a lovely finish. This would pair very well with spicy Asian dishes and pan-seared scallops.

Your re-order price for this wine as a club member is \$8.99.

2002 Graham Beck “The Ridge” Syrah Robertson South Africa

Many people are becoming more aware of wines from South Africa, which will more than likely gain greater focus with this year’s World Cup taking place there. More and more publications such as *Wine Spectator*, Robert Parker’s *Wine Advocate* and Stephen Tanzer’s *International Wine Cellar*, are touting the quality and value that is coming from South Africa. Often the wines are referred to as “New World” wines, but that is hardly accurate—I have visited South African wineries that date back to the late 1600s. That said, in the last 15 years the wineries there, like wineries in the rest of the world, have really raised the bar with their viticulture and winemaking.



One of Graham Beck’s vineyards in Robertson.

Graham Beck started his wine business in 1983 with the purchase of his first property in Robertson and later, another in Franschhoek. He started his career as a successful businessman and a pioneer in the coal-mining industry. He also has a love of horses and racing that led him to create a stud operation throughout the world. His economic success has allowed him to devote much attention to detail and quality in his winemaking ventures. The result is wines that over-deliver at every level. The 2002 “Ridge” Syrah is from a single, low-yielding, 11-year-old vineyard in Robertson where the soil has a layer of red Karoo earth on top of shale that is over 400 million years old. Young vines, old dirt! The grapes were hand picked, destalked and lightly crushed before being pumped into tank for a 30-hour cold soak prior to fermentation. After malolactic fermentation in barrel, the wine was racked and spent 14 months in American (75%) and French (25%) oak, 60% and 40% new respectively. The bouquet offers notes of blackberry, spice, grilled meats and roasted coffee bean. On the palate the wine is warm and rich with good acidity and silky tannins that are balanced and provide fine length. —*Jim Chanteloup, K&L’s South Africa/New Zealand Wine Buyer*

Your re-order price for this wine as a club member is \$8.99.

Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings from any of our clubs. The following pages contain a “backlist” of each club. Please note the prices for each wine. The phone number to place orders is 800-247-5987. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. If you have any wine club-related issues, call us at x2766 and we will help you resolve them. We have a voice-mail system, and if we can’t take your call immediately we will return it as soon as possible. In addition, you can email us at theclubs@klwines.com.

All wine can be purchased by the single bottle. Prices are shown after each wine listed.

Tax (in California) and shipping will be added to each order.

For a complete, up-to-date inventory listing visit us online at: www.klwines.com

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

_____ Bottle(s) of Baron Fuente Esprit Brut Champagne @ \$33.99 per bottle

Composed of even parts chardonnay, pinot noir and meunier, this is fermented in stainless steel. Baron Fuente is a négociant that owns almost 90 acres of vines and purchases another 90 acres *sur pied*, meaning that they pick the grapes. The Esprit has a very high-quality, sourdough toastiness arrived at honestly from the long ageing on the lees. It is round and easy to drink, with flavors of hazelnuts contrasting with its nice citrus zip. The perfect thing to serve as an elegant apéritif at an important dinner party.

_____ Bottle(s) of Marguet Pere et Fils "Cuvée Reserve" Brut Champagne @ \$31.99 per bottle

Benoit Marguet uses 65% pinot noir and 35% chardonnay in this Champagne. This batch of non-vintage is 60% from the 2005 harvest, with the other 40% coming from reserves of 2004 and 2003. It is very rich and powerful Champagne with tons of pinot noir muscle and plenty of yeasty, toasty flavor. It's one of my favorite Champagnes to pair with rich appetizers (think paté or stuffed mushrooms) or even the main course.

Signature Red Club Previous Offerings

_____ Bottle(s) of 2005 Castello di Ama Chianti Classico @ \$24.99 per bottle

The 2005 Castello di Ama Chianti Classico comes from 63 hectares of vineyard plantings in the Chianti Classico DOCG. The soils of the vineyards are composed of chalky/clay soils of gravelly/pebbly textures. Planted between 1964 and 1978, the vineyards have sangiovese with a little malvasia nera, canaiolo and merlot. The resulting wine is powerful, dense, age-worthy and drinkable all at the same time. There's a density of fruit and flavor here that comes from very fine, silky tannins that lend structure and nuance to this wine. The palate displays flavors of dark cherries, black licorice and sweet spice while the finish is like slowly plunging into a bed draped in luxurious velvet. This wine will be a wonderful match with veal, a rich risotto or any other authentic Italian dish. It received 90 points from Robert Parker's *Wine Advocate*.

_____ Bottle(s) of 2005 Blue Rock Cabernet Sauvignon Alexander Valley @ Inquire

The 2005 Blue Rock Cabernet Sauvignon Alexander Valley comes out of the gate like a prized thoroughbred, with a seductive nose of milk chocolate, cassis, dark fruits and mocha accents. On the palate the wine is bold with fruit flavors of black cherries, blackberries and baker's chocolate. The finish is seductively smooth and long. This is a wine that cannot be resisted and should be opened with a good friend and consumed with a great steak. This wine will age well for six to 12 years but can be enjoyed now in its exuberant youth.

_____ 2006 Marchesi de Frescobaldi "Tenuta di Castiglioni" Tuscany @ \$19.99

The 2006 Marchesi de Frescobaldi "Tenuta di Castiglioni" is a wonderful example of an approachable and easy-drinking Super Tuscan. When Super Tuscan first came out they were meant as the Italian counterpart to classified-growth Bordeaux wines, but the price tag on the Castiglioni is much lower than the first Super Tuscan prices. The 2006 Tenuta di Castiglioni is soft, lush and voluptuous with rich flavors of mocha, bitter chocolate, black raspberry, blackberry and accents of coffee, all framed by rich oak flavors. This wine has plenty of tannin and fruit and in many ways is reminiscent of a new-world Bordeaux. The 2006 Tenuta di Castiglioni is a great match for a grilled steak or any kind of red meat dish you are craving, and it can be enjoyed now in all its precocious youth. This wine will age magically for the next five to fifteen years. *Wine Spectator* gave it 90 points.

_____ Bottle(s) of 2006 Domaine Giraud Châteauneuf-du-Pape Tradition @ \$21.99 per bottle

This has a nose of Asian spice, asphalt, nutmeg, baker's chocolate and baked black fruits. On the palate the wine has warmth and depth with flavors of blackberry, black licorice, bitter chocolate and minced-meat pie. The finish is supple and seems to last even longer than one would expect, with several flavor notes lingering. This wine is stout, with great structure. This straightforward offering will pair well with grilled meats and hearty vegetable dishes and should age flawlessly for the next 15 years. It was given 92 points by *Wine Spectator*.

_____ Bottle(s) 2006 Savigny-les-Beaune Premier Cru, Les Marconnets, Nicolas Potel @ \$23.99 per bottle

This wine is bright and earthy, with a long and elegant finish. This wine has a full mid-palate, with lots of fine tannins, and an elegant structure. It was vinified with partial stems and will age beautifully, or be lovely now after an hour in the decanter. It has dark berry fruit notes to balance its earthy and structured nature.

_____ Bottle(s) 2005 Lancaster Estate “Sophia’s Hillside Cuvee” Red Alexander Valley @ \$24.99 per bottle
This is the inaugural vintage of Lancaster’s “Sophia’s Hillside Cuvee.” A blend of 76% cabernet sauvignon and 14% merlot, this wine is reminiscent of a fine Saint-Julien. Aged 18 months in French oak barrels, this wine displays aromas of nutmeg and sweet cassis. The dark red hue in the glass accurately foretells a wine that has immense depth and body on the palate. The wine has flavors of black plum and cherry flavors along with sweet oak and chocolate nuances. It feels like a baby version of Lancaster’s more expensive flagship cuvee—and it is more approachable and enjoyable in its youth than its pricier sibling. This wine will age well for the next ten years and will pair well with roasted meats, grilled pork chops or any other fare that needs a bold but balanced red.

_____ Bottle(s) 2006 Chante Cigale Châteauneuf-du-Pape @ \$24.99 per bottle
This medium-bodied 2006 Rhône is composed predominantly of grenache, with approximately equal parts syrah and mourvèdre and about 5% cinsault. It displays the classic Provençal characteristics of ripe cherry, garrigue and black olive on the nose. On the palate it exhibits deep cherry notes, along with nuances of blackberry tea, and a hint of earthiness. The tannins are supple and finer than most 2005 Rhône’s from the appellation, allowing those who wish to drink a bottle (or two) of the 2006 now to do so with immense pleasure. —*Mulan Chan*

_____ Bottle(s) 2005 Hall Cabernet Sauvignon Napa Valley @ Inquire
This simply wowed me when I first tasted it about six months ago. I was at a lunch and had it with, of all things, a filet of sole. This obviously was not the perfect pairing but I could not have cared less. The fish was great but I couldn’t get enough of this wine. It has a dark purple hue in the glass and aromas of waxed black fruits, graphite and hints of chocolate. On the palate is an array of dark fruit flavors, blackcurrant, chocolate, mocha and just gobs of exotic fruit all nestled against a backdrop of rich, elegant tannins.

_____ Bottle(s) of 2005 Clos Kalinda, St-Emilion Grand Cru @ \$21.99 per bottle
We tasted and blended up a wine we thought would be a great drinker now and also a fine cellar candidate. The brilliant color is bordered with brick-red tints; the expressive bouquet offers a succession of cherry, cinnamon and fine toasted oak. On the palate, the flavor is at the same time fruity and woody. Supple in the mouth, fine chewy tannins, flavors of black fruit, and a very good finish. Like most of the 2005 Bordeaux, this wine should be decanted if you are drinking it now. I think this wine will grace the table the next time we have a prime-rib dinner.

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

_____ Bottle(s) of 2008 Mutti “Bosco Barona” Barbera Colli Tortonesi @ \$13.99 per bottle
The 2008 vintage is a classically styled wine by Andrea Mutti, with brilliant ripe-fruit aromatics yet with a body that is sinew and muscle. No lazy fat in this wine. Barbera is a naturally high-acid variety and that’s clearly visible in this wine, giving the flavors a focal center to draw the wine into a long finish. Andrea’s Barbera always shows a vibrant wild-cherry aromatic with just a hint of ripeness—not sweetness, but ripeness that aids the wafting aromatics and braids them into an animated and lively finish. From the moment I smell this wine I’m reaching for my fork. That means, sit down at the table and start the meal. This is not a cocktail wine, it is all about food. In these cooler winter months the woodsy flavors excite me: wild mushrooms and risotto, chanterelles, porcini, a fat, butter-rich polenta with grilled sausage, game birds, duck. Okay, you get the idea. You’ll love this wine!

_____ Bottle(s) of 2005 Poderi San Lazzaro “Grifola” Marche IGT @ Inquire
Paolo Capriotti’s Grifola is 100% montepulciano and aged in small French oak casks for 16 months. The results are potent. Deeply colored and richly aromatic, the Grifola’s entry into your mouth is one of supple structure and abundant richness. The flavors speak of ripeness but the wine’s real character is in its depth. Decant this wine an hour or two before you pour it, and then watch it as it grows in your glass! Its silky palate feel is luxurious and makes me want to just sit down and start drinking. With a rack of lamb I could be tempted to drink a serious amount of this wine.

_____ Bottles of 2007 Lanari Rosso Conero DOC @ \$16.99 per bottle
The wines coming from the Marche are mostly blends of montepulciano and sangiovese. This vintage of the Lanari is 90% montepulciano and 10% sangiovese. The 2007 vintage is a winner. The wines have prodigious amounts of fruit but don’t lose balance or character; the fruit just cushions the structure a bit, like putting a smile on the wine. I think montepulciano is a grape of tremendous potential, equal to that of sangiovese, but until recently it hasn’t

been used properly. It was used mostly in bulk, supermarket-quality wines. When montepulciano is grown with care its depth of structure and its layers of spice and fruit can really become evident. It is profoundly complex and has a wonderful finish. The addition of sangiovese to this blend lifts the aromatics and gives a slightly livelier feel.

_____ Bottles of 2008 Alois Lageder Beta/Delta Chardonnay/Pinot Grigio @ \$16.99 per bottle

This is a biodynamically farmed wine and while chardonnay and pinot grigio are not my ideas of an exciting night, this wine really spoke to me. Al Lageder wrote, “Viewed holistically, all organisms in the universe are connected and make up a system of life processes. In this way each of the parts of the grapevine is understood to correspond to one of the four Classical elements: its roots to earth; its foliage to water; its blossoms to air; its fruit to fire. Winegrowers stimulate soil fertility and affect substantial improvements in the quality of the grapes harvested, in harmony with the rhythms, cycles and forces of nature.” This wine has body and is elegant, has richness but speaks of mineral. It has fruit that yields to spice, and its mouth feel and finish are superb.

_____ Bottles of 2008 Olek Bondonio Langhe Rosso @ \$22.99 per bottle

Although Nebbiolo is Barbaresco’s mainstay, one of the indigenous grapes that is catching all of the locals’ fancy is pelaverga. Winemaker Olek Bondonio’s wife Alessandra is the chef at the Castello di Verduno, a wonderful restaurant and hotel not far from the winery. After pairing many of her dishes with other winemakers’ versions of pelaverga, Olek decided it would be necessary for him to try making his own! The 2008 Langhe Rosso “Giulietta,” named for their new-born daughter, is 100% pelaverga. This wine has a nose of strawberry, rose petals and white pepper.

_____ Bottles of 2006 Villa Schinosa Nero di Troia @ \$9.99 per bottle

Puglian wines remind me of bottled sunshine—that special glow you feel after being out in the sun all day. This wine is supple and flows richly across your palate, soft and full yet balanced. It has a distinct chocolatey nose with hints of cardamom, ginger and a wild aromatic element, sort of violet- and lavender like, that gives the wine its special character. The wine finishes with very fine-grain tannins that one wouldn’t notice with food. I’d have this with hearty pasta, maybe eggplant or spicy arrabiata pasta, or any grilled meats. I wouldn’t decant this wine.

_____ Bottles of 2006 Agostino Pavia Barbera d’Asti Superiore “La Marescialla” @ \$27.99 per bottle

The 2006 vintage is truly sensational and the “La Marescialla” shows the depth that old vines give to a wine. The nose is vibrant and focused; one can sense the tension and power below the wine’s surface. Barbera is a grape that always has acidity, which gives the wine great length; coupling that acidity with the richness of the vintage, this wine’s balance is exceptional. Layers of cherry and earth mix with hints of barrique. With a flowing texture on your palate, it lingers gracefully yet is full of authority and distinctiveness. You’ll love this wine! Try it with risotto, grilled meats or aged cheeses, I would decant the wine an hour or two before drinking it.

_____ Bottle(s) of 2007 Selvaggrossa Muschén @ **Super Special Price of \$12.99 per bottle**

A forward, fresh and vibrant wine that is made from 60% sangiovese, 30% merlot and 10% cabernet franc. It is fermented and aged in stainless steel and sees no oak. The wine shows sangiovese’s vibrant, acidic backbone, which gives it verve and direction along with some elegant cherry tones. The merlot adds a bit of mid-palate richness and some warm texture to the sangiovese’s brightness while thickening it toward the finish. The spicy, complex cabernet franc is the amalgam, bringing everything together. This 2007 vintage is sensational, bringing beautifully ripe fruit in stellar conditions. The 2007 wines show it—they drink with a particular ease, elegance and balance.

Premium Wine Club Previous Offerings

_____ Bottles of 2007 Olivet Lane Pinot Noir, Russian River Valley @ Inquire

The 2007 Olivet Lane Pinot Noir Russian River Valley is a spectacular wine that from the very first intoxicating sniff assures you that you are about to taste something wonderful. Aromas of freshly crushed blackberries, blueberries and slight earthy nuances rise from the glass but on the palate the wine is awash in gorgeous flavors of black fruits, plums and hints of black raspberries, all balanced against a firm structure of tannins and good acidity. This wine has a long, seductive finish that not only conveys the perfect harmony and balance of the wine but also stresses the immense power of the fruit.

_____ Bottles of 2006 Ovidio Tempranillo Roble La Mancha, Spain @ \$13.95 per bottle

The 2006 Ovidio Tempranillo is a lush red wine made from 100% tempranillo aged for four months in 65% French

oak barrels and 35% American oak barrels. The resulting wine is a bright, fruit-forward offering with notes of licorice, red fruits, milk chocolate and boysenberry flavors. The finish is lush and smooth with lingering mocha accents and a touch of minerality to give the wine zip and vigor. This wine is meant to be drunk with spicy, robust foods such as pizza or pasta with a spicy marinara sauce. It can be laid down for six to ten years and it will develop secondary nuances; however it is very enjoyable now with all of its fruit and oak flavors.

_____ Bottles of 2007 Domaine des Ballandors Quincy @ \$13.95 per bottle

The fruit for this wine came from four different vineyard sites, which cover a total of nine hectares, each with a slightly different terroir. Three-quarters of the vines that are the source of the wine have an average age of 15 years; the remaining quarter of the vines are around 40 years old. This wine is a lively, light, expressive style of sauvignon blanc. It features green apple and citrus fruit on the nose and palate, and a bright, steely finish. It can be used as an apéritif but it excels when paired with oysters, clams, crab or anything featuring fresh herbs and chèvre.

_____ Bottles of 2004 Bodegas Viyuela Crianza Ribera del Duero @ \$13.95 per bottle

The 2004 Bodegas Viyuela Crianza is a bright, engaging and mouth-watering red that jumps from the glass with aromas of wild red berries, volcanic soil, grilled meats and mocha-laced oak accents. An energetic display of red fruits, sweet supple oak and spice notes surge throughout this zippy red. This wine will match flawlessly with a big juicy steak or your next pizza and can age effortlessly for the next five years.

_____ Bottles of 2008 Domaine Gueneau Sancerre “Les Clos Chartier” @ \$13.95 per bottle

The Clos Chartier comes from a 17-acre parcel, planted on the typical clay and flint soils found within the region. The domaine uses traditional winemaking methods. Vinification takes place using native yeasts; the wine is aged in stainless steel vats and left on its lees to bring out the natural aromatics and to add texture and body. The wine has a pale yellow color and aromas of tropical fruits with subtle hints of flinty minerality. This Sancerre is fantastic with an assortment of shellfish, white fish or an earthy cheese selection. —*Eric Story, K&L Loire Valley Wine Buyer*

Best Buy Wine Club Previous Offerings

_____ Bottles of 2007 Jaboulet Les Traverses, Côtes de Ventoux Blanc @ Inquire

The 2007 Jaboulet Les Traverses, Côtes de Ventoux Blanc is composed of 80% grenache blanc and 20% bourboulenc from vines that average 25 years of age. Predominantly clay and limestone soils, along with the Côtes de Ventoux’s cooler meso-climate, ensure that the wine retains a signature balance, despite the warm temperatures of the southern Rhône. The wine is rich, exuberant and charming all at once. It has a very aromatic nose with floral and fruity notes. On the palate it has a well-balanced freshness and a fleshy and warm finish.

_____ Bottles of 2007 Domaine de Fabregues le Domaine, AOC Coteaux du Languedoc @ \$8.99 per bottle

The great diversity of grape varieties that characterizes the area of Fabrègues means the Domaine can create many different wines, from classic to more new wave. Some of the grapes come from vines of exceptional age and go into exceptional wines, such as this Le Domaine, made of 75-year-old carignan. It is fruity and full-bodied, with hints of sweet cherry flavors and silky tannins on the palate. This wine tastes so good right now, it should be consumed in the next few years. It is sweet and sexy. *Wine Spectator* loved it too; they scored it 90 points and said, “This powerful red has a chewy, minerally allure, with raspberry and red plum flavors that are backed up by fresh acidity. There’s spice and bittersweet chocolate on the pure-tasting finish. Drink now through 2012. 1,600 cases made and \$15 retail.”

_____ Bottles of 2007 Mas de la Beruguette Rouge from Cecile Chassagne @ \$8.99 per bottle

The 2007 Beruguette Rouge is an absolute pleasure to imbibe. On the nose, plush red berry fruits partner up with subtle notes of spice box and cranberry. The French would describe this as a “*vin spherique*,” one that envelopes the palate with lushness and generosity, yet maintains admirable structure and freshness with fine tannins and crunchy acidity. And what to have with this little gem? Just about any Provençal food will do, including tapenade smeared on garlic toasts, leek and bacon tartlettes, or garlic and tomato pizzas. A vôtre santé! —*Mulan Chan-Randel, K&L Rhone Valley & French Regional Wine Buyer*

_____ Bottles of 2008 Kirkham Peak Sauvignon Blanc, Marlborough, New Zealand @ \$8.99 per bottle

The fruit for this wine came from a well-known property in New Zealand that consistently produces *Wine*

Spectator 90-plus-point wines. It was sourced from several sub-regions throughout the Marlborough region. The grapes were pressed off with minimal skin contact and fermented in stainless steel tanks at cool temperatures to retain freshness and a vibrant fruit character. The bouquet offers lively notes of passion fruit, pink grapefruit, lime and a hint of tomato leaf. On the palate there is crisp, lip-smacking acidity at the core with a rich creamy texture and good mid-palate weight. The wine is finely tuned with good balance and a finish that goes on and on. Try this beauty with oysters on the half shell, grilled shrimp or pan-roasted sea bass. This indeed may be our finest Marlborough sauvignon blanc to date for the Kirkham Peak label.

____ Bottles of 2007 Chardonnay de Chardonnay, Mâcon-Lugny @ \$8.99 per bottle

This Chardonnay de Chardonnay shows how refreshing chardonnay can be. It is made without oak, so the crisp pear and apple flavors come through nicely. Try it with some cheese, or a roast chicken with Herbs de Provence. Or, for that matter, make a Pasta Primavera with some fresh vegetables and you will be delighted at the match.

____ Bottles of 2006 Monteviejo Festivo Malbec Mendoza, Argentina @ \$8.99 per bottle

Let's go back to that vertical tasting of Monteviejo Festivo. The 2004 was soft, full of ripe, juicy dark fruit with nicely balanced toasty oak, a real crowd pleaser. Surprisingly, the 2005 did not measure up. Maybe it was in an awkward phase, or perhaps it is just not as good. The 2007 was fine, the 2008 showed good potential, but what really struck our fancy was the 2006 vintage. Showing all of the pure plum and dark berry fruit of the 2004, Monteviejo's 2006 also had considerably more complexity, a touch of minerality (not too common a descriptor for malbec, but the good ones have it), excellent texture and mid palate complexity, and just loads of character. We hope that you enjoy it as much as we did. And, if you're so inclined, grab some of the 2004 vintage of Festivo to participate in a "mini" vertical tasting of your own. Please see page 12 for a special offer on the 2004.

____ Bottles of 2008 Image du Sud Viognier @ \$8.99 per bottle

The 2008 Image du Sud Viognier is a veritable fruit basket of freshness and levity. Vinified at cool temperatures and completely in stainless steel, this brisk viognier is redolent of white nectarine, sweet meyer lemon and just a whiff of pretty lilac. Its versatility and modest alcohol (12.5%) make it a great choice to enjoy while lounging poolside, or at the dinner table with bouillabaisse, scallops gratin with capers and fresh parsley, or salad Nicoise. So relax, pour yourself a glass of Cecile's latest efforts, and prepare to be transported to the south of France. Brava Cecile! —*Mulan Chan*

____ Bottle(s) of 2006 Flor del Montgo Old Vines Garnacha, Carinena Spain @ \$8.99 per bottle

The 2006 Flor del Montgo Old Vines Garnacha is a beautifully constructed, easy-drinking red wine. What helps to make this wine such a stunning value is the age of the vines that produced the grapes. Most of the granacha used in this wine is from vines of at least 40 years old. That age helps to make the wine deep, powerful and wonderfully balanced. The wine has a deep red hue coupled with aromas of berry fruits and exotic spices. It displays a kaleidoscope of flavors including dark cherry, blackberry, cassis and chocolate. The finish is lush and supple; harmonizing notes of berries and cocoa mingle seamlessly with a hint of rich oak.

____ Bottle(s) of 2007 Domaine Comte Louis de Clermont-Tonnerre Côtes du Rhône Très Vieilles Vignes @ \$9.49 per bottle

This 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 grenache-based cuvée comes from old vines grown in Cairanne, Côtes du Rhône-Villages. The importer says the vines are at least 60 to 70 years of age. The Comte Louis Clermont-Tonnerre "La Berardière Très Vieilles Vignes" has always been a huge hit amongst our customers and our staff, and we're guessing that the 2007 bottling will be no exception. Enjoy with fennel-roasted chicken with zucchini stuffing, or slow roasted duck with green olives. —*Mulan Chan*

Additional Club Specials

2004 Château Mille Roses, Haut-Médoc

Special Club Price \$10.99 (Regular K&L price \$11.99)

We sold a ton of the 2005 in the Signature Club. This 2004 is just as good, and look at the price! Parker wrote: "Another well-made offering from the southern Medoc (in the area of Macau), this dark ruby/purple-tinged, medium-bodied 2004 is an equal blend of Merlot and Cabernet Sauvignon. Excellent aromas of dried herbs, sweet cherries, currants, and cranberries, and loamy soil marry nicely with the wine's excellent texture and overall symmetry. Consume it over the next 4-5 years."

2008 Kalinda Napa Valley Chardonnay

Special Club Price \$13.95 (Regular K&L price \$17.99)

From one of the most famous Napa Valley wineries, this lush, exotic Chardonnay will dazzle you with its richness and balance and its sheer power. It was made for us by the same "cult" winery that produced our 2007, which sold out from our stores within six weeks of its release after some of you discovered who it was. This is a full-blown Chardonnay that provides a real tropical, white-peach and spicy-cinnamon-apple set of varietal aromas and flavors enclosed in a creamy/vanilla tone that provides richness, viscosity, and a silky, lush mouthfeel.

2004 Monteviejo Festivo

Special Club Price \$9.99 (Regular K&L price \$11.99)

91 points from Robert Parker: "Monteviejo's entry level wine is Festivo, a 100% Malbec aged for 6 months in new French oak. The 2004 Festivo is dark crimson-colored with a fragrant nose of mineral, spice box, blueberry, and black cherry. Medium-bodied, it is plush on the palate with plenty of ripe, forward fruit, light tannin, and a sense of elegance. It can be enjoyed now and over the next 5 years."

2006 Moulin la Gardette Gigondas "Ventabren"

Special Club Price \$29.99 (Regular K&L price \$34.99)

Beautiful garnet color with a gorgeous nose of cherry, licorice, wet stones and a hint of bacon. On the palate, it is a medium bodied, opulent wine that possesses great depth, length and persistence. Although the wine has great ageing potential, the sweet fruit and spice gives it a lot of immediate appeal. 2006 was a classic year in the Rhône Valley and this wine is delicious after decanting.

2006 Moulin de la Gardette Gigondas "Tradition"

Special Club Price \$26.99 (Regular K&L price \$29.99)

This lovely Gigondas from Domaine de la Gardette exudes super-bright cherry notes, and hints of sassafras, black olive and cocoa power. This southern Rhône beauty possesses very nice balance, with juicy fruit and medium-fine tannins that make the finish elegant rather than coarse or chewy.

2004 Château Verdignan, Haut Médoc Special Club Price \$10.99 (Regular K&L price \$13.99)

If you liked the delicious 2000 Verdignan, try this beauty. From the Château Coufran stable of properties, this 2004 is absolutely delicious. Loaded with blackberry fruit flavors and a toasty, chocolatey aroma, it delivers immediate gratification. No need to cellar this one. —*Clyde Beffa, Jr.*

2008 Château Pontet-Canet, Pauillac (PRE-ARRIVAL)

Special Club Price \$79.99 (Regular K&L price \$84.99)

96-98+ points Robert Parker: "The 2008 will not be close to drinkability for at least a decade, and it should still be in superb form circa 2060. An absolutely amazing effort, it boasts an inky/black/purple color as well as an extraordinary bouquet of creme de cassis, graphite, charcoal, and incense, blockbuster depth, and full-bodied power. ... The 2008 Pontet-Canet, a candidate for the wine of the vintage, is a tour de force in viticultural precision and winemaking savoir faire." (04/09)

Please note: 2008 Bordeaux wines are not in stock, but will arrive between January 2011 and December 2011. We will contact you for shipping instructions.