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Dear K&L Wine Club Members,

Happy New Year! I'd like to welcome all of our new club members to the K&L Wine Clubs, and to thank all of our returning members for your patronage and loyalty. Without you we wouldn't be where we are today. I am very excited about our selections this month and going forward. With the economy still tight we greatly appreciate all of you club members and guarantee we will find the very best possible offerings for your money. Enjoy this month's wines as you wind down from the craziness of the holidays.

Everybody loves a big, gorgeous red wine and the Signature Red Club always delivers the goods. This month we have two fantastic offerings. First the 2007 Lancaster "Sophia's Cuvee" Hillside Cuvee Alexander Valley, a wine that demonstrates the greatness of the 2007 vintage for Cabernet Sauvignon and reminds you that Alexander Valley produces some of California's greatest Cabernet Sauvignons for the money. Next is an especially interesting wine, the 2007 Sempre Vive Petit Verdot Napa Valley. This is a blend of 90% Petit Verdot and 10% old-vine Cabernet Sauvignon. Petit Verdot is one of the five noble grape varieties from Bordeaux and is rarely used in a percentage greater than 50%. This traditional blending grape is being planted much more now around the world thanks to its dark fruit and seamless tannins.

Our Premium Club this month starts off with one of the best deals we've ever offered. The 2010 Cakebread Sauvignon Blanc has been a favorite in past offerings and we feel extra lucky to be able to include it here once again. Cakebread is one of California's top producers of \$20-plus Sauvignon Blanc and the 2010 is off-the-charts great! Next we have the 2009 Segries Lirac from the Rhône Valley. You're going to hear this from me a lot in upcoming newsletters: The Rhone Valley is the single greatest source of red wine values in the entire world. The 2009 Segries Lirac only strengthens that opinion. It has ample fruit, wonderful balance and a gorgeous finish.

Values abound in this month's Best Buy Club with the 2009 Subilax Bordeaux, one of the first of many great 2009 Bordeaux values that we will offer through our clubs and at our stores. 2009 will go down as one of the greatest vintages ever in Bordeaux. The real proof of a great Bordeaux vintage is when the \$10 to \$20 Bordeaux wines are great. Our other Premium Club wine gives you an idea of how amazing the 2010 vintage is in the Rhône Valley. The 2010 Domaine du Roumané Côtes du Rhône is knock-your-socks-off good, with oodles of fruit. Both of these selections remind you that everyone can drink well for under \$10.

The Italiano Club features two great reds from two of Italy's most famous wine-producing regions. First we have the 2007 Planeta Santa Cecilia from Sicily. It is 100% Nero d'Avola, a grape that shares many qualities with Cabernet Sauvignon. Second is the 2010 Buonamico Montecarlo Rosso Blue Label, a delicious blend of 55% Sangiovese, 15% Canaiolo, 10% Syrah, 10% Cabernet Sauvignon and 10% Merlot. This wine is a great example of the expert blending now going on in Italy.

Once again a big welcome and hello to our new club members and a heartfelt thank you to our loyal members for staying with us. Enjoy!

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

Signature Red Collection Wine Club

2007 Sempre Vive Petit Verdot Napa Valley

Clyde and I taste through hundreds of wines each month while trying to find the best possible Club wines. Rarely do we come across a wine that truly surprises us. The 2007 Sempre Vive Petit Verdot was a wine that we were not expecting ever to see—or to like, for that matter. Very few producers anywhere in the world produce a wine that is more than 50% Petit Verdot and even fewer do it in California. This wine proves that in the right hands Petit Verdot can be more than just a supporting actor, it can be the lead!

Petit Verdot is one of the five noble grapes used in classic Bordeaux blends along with Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec. Petit Verdot generally is added to Bordeaux for tannin and color and to intensify the flavor of the blend. It is often added to help broaden a wine's mid-palate when the Cabernet Sauvignon has not given enough body and balance. Petit Verdot is one of the latest grapes to ripen so it was not widely planted in the 1950s to 1980s, a period when Bordeaux had a lot of rainy and cooler growing seasons. As the Bordeaux weather has gotten hotter and sunnier, Petit Verdot, which grows more consistently in the hotter growing seasons, has been systematically replacing the finicky Cabernet Franc grape, which has become less consistent. Petit Verdot is perfectly suited to the warm growing seasons in California, and thanks to the greater success it has enjoyed in Bordeaux, more California vintners are planting this great blending grape.

The 2007 Sempre Vive Petit Verdot Napa Valley is a blend of 90% Petit Verdot and 10% old-vine Cabernet Sauvignon that displays wonderful hints of blueberry, spice, violets and a hint of nutmeg on the nose. On the palate the wine is a dense, layered combination of crème de cassis, blackberries, black plums and a hint of mineral and graphite with a mocha-laced finish. This wine is smooth and soft with a finish that is absolutely seamless. Who knew Petit Verdot could be this delicious? Match this wine with a pork chop or duck breast and you will be in heaven. This wine can age for five years but it tastes so good right now, why wait?

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

2007 Lancaster Estate Sophia's Hillside Cuvee, Alexander Valley

Lancaster is recognized as one of the top producers of Cabernet Sauvignon in Alexander Valley. Alexander Valley is a sleeping giant as far as Cabernet Sauvignon goes; the growing potential of this region is tremendous. I've had the opportunity to taste many Alexander Valley Cabernet Sauvignons and usually find their quality almost on par with Napa Valley—and greater once you factor in the price difference.

Lancaster is owned by Ted Simpkins, one of the more influential figures in California wine sales. He has run the largest wine distributing business in California. Ted began to see the Alexander Valley's potential and knew that it was the right place to start his winery. With a team of winemaker Jesse Katz and famed wine consultant David Ramey, all the pieces are in place for Lancaster to make great wines.

The 2007 Lancaster Estate Sophia's Hillside Cuvee is a blend of 97% Cabernet Sauvignon and 3% Merlot aged 18 months in French oak barrels. The wine has a dark purple hue with aromas of



A cluster of Petit Verdot grapes.

blueberries, cinnamon and violets on the nose while the palate displays layers of complex fruit, berries, plums and dark chocolate seamlessly tied together with lush, fine tannins. The finish is smooth and long with a silkiness that makes you wish you had a bigger glass. Pair this wine with a steak or other hearty fare and you will not be disappointed. This wine can be enjoyed now if decanted 90 minutes ahead. It can go into your cellar for a good eight to twelve years where it will gain further complexity and soften up a bit. 92 points, *Wine Enthusiast*.



Lancaster Estate vineyards in the Alexander Valley.

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

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

2010 Buonamico Montecarlo Rosso

In the 1970s there was a “new” movement in Tuscany to make higher quality wine. One of its leaders was the enterprising and inspiring Piero Antinori, who started with his production of Tignanello. These “new wave” wines without a classic appellation name began to be called Super Tuscans. This month we’re going to look at another Super Tuscan with roots in the ’70s—the 1870’s. That’s when Giulio Magnani, hoping to bolster the wine quality of his home town of Montecarlo, went to France to learn how the French made wine. This Montecarlo is not the James Bond-Princess Grace-casino place, but an age-old town just east of Lucca. Magnani brought back several French grape varieties to blend into what became classic Tuscan wines, Montecarlo Bianco and Montecarlo Rosso. Unfortunately that was way before the internet was invented, so word did not spread. Montecarlo wines were hardly known outside of Lucca, though a very few were imported into the USA.

I was in Montecarlo in September and visited the Buonamico estate, which is in the midst of its own revolution. Dino Fontana and his son Eugenio bought the estate in 2008 and have been replanting and rebuilding at breakneck speed. Ultramodern architecture, and famed consulting enologist Alberto Antonini guiding the production— voilà, you’ve got a top-flight winery.



Alberto Antonini, consulting enologist for Buonamico.

The 2010 Buonamico Montecarlo Rosso Blue Label is a blend of 55% Sangiovese, 15% Canaiolo, 10% Syrah, 10% Cabernet Sauvignon and 10% Merlot. It is fermented in stainless steel and spends seven months in French barriques. The flavors are dominated by the French Bordeaux varieties with their earthy and herbaceous character. The Syrah give lots of mid -palate weight and richness but the Sangiovese-Canaiolo combination is the backbone of the wine. It gives elegance and balance and most importantly it gives length to the other varieties. This is a perfect wine for grilled meats or hearty lasagna. It has structure and it is really drinkable now. Decant it an hour ahead of time. Enjoy!

Your re-order price for this wine as a club member is: \$12.99.

2007 Planeta Santa Cecilia

Planeta is one of Sicily's best known wine producing-families, and one of its largest producers. The Planeta family has holdings all over Sicily. Instead of trying to truck wine all over the island they have six different wineries located near their vineyards. Though more expensive, the separate wineries allow for more quality. The family is committed to "greening" the wine business. This month's 2007 Planeta Santa Cecilia comes from the southeastern corner of Sicily in an area called Noto. The estate is called Buonivini (good wines). It is just south of the town of Avola, where Sicily's most famous grape, Nero d'Avola, got its name. This region has some of the best sites for calcareous limestone soil with lots of small stones, ideal for producing high-quality and aromatic Nero d'Avola. In the early 1980s, three cousins—Alessio, Francesca and Santi Planeta—began building the Planeta brand and expanding production while increasing quality. The brand became the "new" high-quality face of Sicily in the late 20th century.



The three cousins: Alessio, Francesca and Santi Planeta.

I really like the Santa Cecilia; it is 100% Nero d'Avola fermented in stainless steel and then aged in second- and third-passage French barriques for one year. The supple mouth feel of Nero d'Avola is present in the Santa Cecilia, but it also shows the bright freshness Nero d'Avola gets with limestone soils. 2007 was a very warm year so the wine is completely ripe and rich yet still shows great balance and length. This is a wine you can drink right now but it will age surprisingly well for another five to seven years. The Planetas suggest some of their local recipes to match with the Santa Cecilia. I hope you try some of them out—they are really tasty matches. Santa Cecilia with some Sicilian specialties pork belly and wild chard, roast loin of pork in milk and Tagliatelle with mushrooms and sausage. Makes my mouth water just writing this. Drink up!

Your re-order price for this wine as a club member is \$26.99.

Premium Wine Club

2010 Cakebread Napa Valley Sauvignon Blanc

A handful of wineries have achieved what every marketer dreams of: They're branded. Cakebread is on that short list of wineries that are recognizable based upon their label art or their association with a particular varietal. There's Rombauer with Chardonnay, Silver Oak and Jordan with Cabernet Sauvignon, Duckhorn with Merlot. Cakebread immediately comes to mind when you think of Sauvignon Blanc from Napa Valley. I think Sauvignon Blanc is underappreciated. It is such a versatile wine. It pairs wonderfully with salads and seafood and it cuts through richer fare such as Fettuccine Alfredo. It can also be enjoyed al fresco as springtime gives way to summer.

The 2010 Cakebread Sauvignon Blanc Napa Valley has aromas of guava, grapefruit, lime and hints of mineral. On the palate the wine displays a bright array of fruit flavors such as white grapefruit, guava, melon, lemon-lime and hints of pineapple and kiwi fruit. There's good acidity and balance, good complexity and a long, vibrant finish. This wine will pair well with seafood dishes and your favorite salad.

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



Cakebread Cellars vineyard and winery in Rutherford, Napa Valley.

2009 Château de Segriés Lirac

This month, one of our all time favorite Rhônes is also a K&L Signature Club selection. Way down in the southern Rhône region, on the river's right bank, lies the appellation of Lirac. Although the Lirac A.O.C. is not as well known as Châteauneuf-du-Pape or Gigondas, it produces a considerable range of hearty, high-quality wines. Lirac delivers when it comes to robust reds. Case in point, the 2009 Château de Segriés Lirac from Henri de Lanzac.

In 1994, Henri de Lanzac, cousin of Christophe Delorme from Domaine de la Mordorée, purchased this domaine and began to improve the quality of the wine. Ségriés means "water spring" in Provençal. This latest release is composed of 50% Grenache, 30% Syrah, 10% Cinsault, 5% Mourvèdre and 5% Carignan. On the nose, marasca cherry and plum nuances abound. On the palate, more generous red fruit berries along with just a touch of spice make for a medium-plus bodied red. This wine emphasizes purity of fruit and balanced oak. It is not over extracted. Enjoy this generous red now and over the next three years. I suggest pork ragu over polenta cakes, or roast duck served with a cranberry and sage sauce. 14% abv. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*



Château de Segriés vineyard and winery in Lirac, Southern Rhône.

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

Best Buy Wine Club

2009 Château Subil aux, Bordeaux Rouge

We discovered this wine on our Bordeaux buying trip in April 2011. We loved it and we bought as much as we could. Now it has finally arrived. We were only able to secure a small number of cases and I think they will sell out quickly. The property is owned by the Lardière family. Christophe Lardière is the vineyard manager of Château Valandraud. The family's eight hectares of vines (16 acres) are in the town of Saint Palais de Blaye on the right bank of the Gironde. The wine is 90% Merlot, 5% Cabernet Franc, and 5% Cabernet Sauvignon.



Côtes de Blaye, the right-bank area where this Bordeaux Rouge was made.

All Bordeaux wine lovers know that 2009 is the best red Bordeaux vintage since 1982 —in fact even better than that fabulous vintage. Many of the top names in Bordeaux have raised their prices to very lofty levels, but we can still find excellent lower priced wines from 2009. This is one of them. The 2009 vintage had a perfect growing season with no problems for the vineyards. Even the lesser wines show tons of fruit and excellent balance. When a vintage has weather problems during the growing season and during harvest, the lesser wines are usually not nearly as good as the top wines because their producers cannot afford costly preventive measures in the vineyards or in the winery. Basically you get what nature gives you. So here is a wine of pure fruit with very little oak influence. It has blackberry aromas with some black cherry and plum evident. It is quite forward and fruity on the palate, a medium body and a pleasing, lingering finish. This is a wine to drink in the next couple of years. Serve it with a leg of lamb or pork roast. Remember we have very few cases for a repurchase so try it soon. —*Clyde Belfa*

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

2010 Domaine du Roumané Côtes du Rhône

Last spring, team K&L traveled to the southern Rhône to swirl, sip and taste wines from the much-anticipated 2010 vintage. As expected, all of the heavy hitters from the region made quite an impression. But what is even more telling about this fantastic vintage is the superior quality of the more everyday Rhône from the Côtes du Rhône. Enter the 2010 Domaine du Roumané Côtes du Rhône, a rich and generous Grenache-based red that we suspect is going to fly off our shelves once the word gets out.

The 2010 Domaine du Roumané Côtes du Rhône is composed of 60% Grenache and 40% Syrah. To preserve the more fruit-forward characteristics of the two varietals, winegrower and vigneron Herve Roman de-stems the fruit completely and ferments the wine at low temperatures. The higher percentage of Syrah in the blend lends a considerable degree of licorice and spice. That's a complexity not evident in many a Rhône offered at the same modest price point. Enjoy now and over the next several years with hearty winter fare. Clyde recommends Cassoulet. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

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

Re-order Form

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

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

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

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

Signature Red Club Previous Offerings

____ Bottle(s) of 2006 Ramey Oakville Cabernet Sauvignon@ Please Inquire

Aromas of coffee, crème de cassis and graphite. On the palate is an array of spicy blackcurrant fruit, dark berry and hints of chocolate. This wine shows immense power, depth and structure while seamless on the palate. It will pair beautifully with braised short ribs or grilled tri-tip and can age effortlessly for the next 15 years.

Special note: This wine has been relabeled. It used to be known as Ramey Cabernet Sauvignon Larkmead Vineyard, but an ending of the relationship between David Ramey and Larkmead led to the wine's being relabeled after bottling, as Ramey Oakville Cabernet Sauvignon. 93 points, Stephen Tanzer's *International Wine Cellar*; 92 points, Robert Parker.

____ Bottle(s) of 2007 Handley Anderson Valley Pinot Noir@ Please Inquire

The 2007 Handley Cellars Anderson Valley Pinot Noir comes from multiple vineyards in both Anderson Valley (90%) and Mendocino County (10%). The final blend is 100% Pinot Noir. The wine starts out with a nose of cherry, violets, lavender, blueberry and chocolate notes and then transitions to the palate where red and dark cherry flavors mingle with hints of herb and minerals which seamlessly flow into a long, silky finish. Enjoy this wine with grilled salmon, duck or any chicken dish.

____ Bottle(s) of 2005 Laurel Glen Cabernet Sauvignon Sonoma Mountain@ Please Inquire

The 2005 Laurel Glen Cabernet Sauvignon Sonoma Mountain is stunning. It has gorgeous dark fruits on both the nose and the palate that integrate nicely with the sweet oak and good acidity. The wine feels more Bordelaise than Californian. The wine shows remarkable balance and has a great sense of harmony but is infinitely approachable and drinkable now. This wine will go beautifully with a steak, lamb or rich cut of pork. 92 points, Stephen Tanzer's *International Wine Cellar*.

____ Bottle(s) of 2008 Robert Craig “Affinity” Napa Valley Bordeaux Blend @ Please Inquire

The perfect food wine, the 2008 Affinity is so very tasty now that it is hard to resist opening it; but this wine can be set down for, very easily, an additional ten to fifteen years. Ideally I would match the Robert Craig Affinity with a nice steak or cut of red meat. I could even conceivably see this paired with your upcoming Thanksgiving dinner, especially if your Thanksgiving fare is bold and flavorful.

____ Bottle(s) of 2008 Robert Craig Black Sears Vineyard Howell Mountain Zinfandel @ Please Inquire

This wine starts off with rich aromas of black raspberry, pepper, dried mushrooms and subtle hints of lilac and rose petals. The palate is a mix of juicy red and black fruits with hints of white pepper, cranberries, spice and minerals nicely accented by supple tannins, bright acidity and a touch of clove on the finish. The 2008 Robert Craig Zinfandel Howell Mountain should be paired with rich, roasted meats or smoked duck breast and can be enjoyed in its youth (best if decanted) or can be cellared for the next ten years.

____ Bottle(s) of 2008 Moulin de Gardette Gigondas “Tradition” @ \$21.99 per bottle

The Cuvée Tradition is rich and luxurious with soft tannins and a long finish. It should drink well for the next five

years or more. Bright red berries including cherry and raspberry find expression along with hints of mineral and black tea. Enjoy this medium-bodied and supple red with grilled lamb and pesto, smoked duck breast with cherry-plum sauce, or garlic and mushroom pizza.

____ Bottle(s) of 2008 Chante Cigale, Châteauneuf-du-Pape @ \$24.99 per bottle

As Chante Cigale produced no 2008 Vieilles Vignes, only the very best selections made it into their 2008 Tradition. And the results are evident in the glass. The lush texture and mouthfeel of the 2008 Tradition belie the cooler growing season of this challenging vintage. Crushed raspberries, cherries and a whiff of rose petal. Fine tannins, and a touch of what the French call reglisse (or black licorice) make for an incredibly elegant and immensely pleasurable young Châteauneuf-du-Pape

____ Bottle(s) of 2006 Emblem Rutherford Cabernet Sauvignon @ **Super Special price—Please Inquire**

The 2006 Emblem Rutherford Cabernet Sauvignon has rich aromas of dark berries, cassis and olive notes, and a palate brimming with ripe black fruits, dark berries and rich, sweet tannins. It has layers of complexity, and concentrated fruit that plays nicely against the oak and acidity.

____ Bottle(s) of 2008 Château Vaudieu Châteauneuf-du-Pape @ \$24.99 per bottle

The 2008 Château Vaudieu garnered an impressive 93 points from *Wine Spectator*: “Very fresh and racy, especially for the vintage, with mouthwatering mineral and shiso leaf notes pushed by bright minerality, all of which is then backed by a ripe core of crushed red and black cherry and currant fruit. The finish is long and silky.”

____ Bottle(s) of 2005 Saddleback Cellars Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

This wine is great! It is exactly what we crave from a Napa Valley cabernet sauvignon: ripe, rich fruit that isn't overly sweet, a good touch of minerality and earth, and just the right amount of oak to frame the wine and give it structure and spice. Nils Venge has done it again. The palate is full-bodied with opulent, jammy black fruit flavors layered over silky and supple tannins with an amazingly smooth, lingering finish. This wine will pair marvelously with grilled steak, roast beef or any other hearty red meat.

____ Bottle(s) of 2006 Paradigm Merlot Oakville @ Please Inquire

This wine is a blend of 92% Merlot and 8% Cabernet Sauvignon, aged for 20 months in French oak. Aromas of red plums, cedar and spice give way to a palate of plummy fruits, hints of mocha and dusty tannins, with balanced, lively acidity. The finish is long and firm with admirable structure and body. This wine can age well for five to fifteen years but can be enjoyed in its youth as well. It can be paired with steak, pork and any other dish that needs a full-bodied red.

____ Bottle(s) of 2005 Bodegas El Chantre Ramos Paul, Ronda @ **Super Special price \$19.99 per bottle**

Stylistically, the wine tastes like a slightly richer, more generous version of a right-bank Bordeaux. Primarily dark fruit flavors show good intensity and persistence. Enjoy this delicious Andalusian red with a variety of main courses, particularly a bone-in rib eye or lamb chops, over the next five or so years. —*Joe Manekin, K&L's buyer of Spanish, Portuguese, and Latin American wine*

____ Bottle(s) 2005 Schweiger Cabernet Sauvignon Spring Mountain @ Please Inquire

The 2005 Schweiger is exactly what I want when I want a structured, powerful, mountain-grown Cabernet Sauvignon. It displays hedonistic aromas of red currant jam and baker's chocolate with hints of sweet oak. On the palate the wine has immense depth with dark, black fruit flavors as well as plum and dark chocolate notes. The wine has a supple finish, the tannins intermingling nicely with the acidity to make a wine that is harmonious enough now but can age gracefully over the next 15 to 20 years if you desire.

Champagne Club Previous Offerings

____ Bottle(s) of Franck Bonville Brut Rosé Champagne @ \$35.99 per bottle

The Franck Bonville Brut Rosé Champagne is composed of 92% Chardonnay and 8% Pinot Noir from Dethune. That's one of the highest Chardonnay percentages I have ever had in a rosé. The quality of the Pinot comes through in this wonderful wine. You will smell and taste the black cherry Ambonnay rouge and be refreshed by the Avize Chardonnay at the same time.

_____ Bottle(s) of 2004 Baron Fuente “Grand Millésimé” Brut Champagne @ \$33.99 per bottle
This wine was one of the biggest hits of our October Champagne events. Many of you met Eric de Brissis then and tasted it with him. This wine is elegant without being shy, and has just the right creamy texture and depth of flavor to have with a broiled salmon dinner. I would encourage you to drink this one with just one other special person... And then buy more before it runs out!

_____ Bottle(s) of Bernard Tornay “Carte d’Or” Grand Brut Champagne @ \$33.99 per bottle
This is the youngest offering that Rudy and Nathalie Tornay sell. It is based on 2005, with reserve wines from 2004 and all the way back to 2001! It has a Bollinger-like scale to it. Fans of toasty, flavorful Champagne are bound to love this. It makes a good apéritif, and I love to serve it with some paté as a starter.

___ Bottle(s) of Ayala Brut Majeur Brut Champagne @ \$31.99
The Ayala Brut Majeur Champagne is very dry at only 8.5 grams per liter of dosage, but it is certainly round enough to serve to a group as an apéritif. It is a blend of 45% Pinot Noir, 35% Chardonnay and 20% Meunier. The juice is 80% from 2005 and 20% from reserve wines. The wine is aged for 30 months on the lees and a minimum of three extra months on the cork before being shipped. Just rated by *Wine Spectator* one of the top 100 wines for 2011.

_____ Bottle(s) of Leclerc Briant “La Ravinne” Blanc de Noir @ \$36.99 per bottle
K&L Champagne Buyer Gary Westby says: “It’s my personal favorite of the Leclerc Champagnes. This all-Meunier vineyard is located in Verneuil and is the farthest west of all the sites. It is the polar opposite of the mushroomy style of René Collard, instead showing a sweet, almost pear eau-de-vie-like clean fruit on the nose and very racy acidity on the back. It is one of the ultimate apéritif Champagnes in the store.” —Clyde Beffa

_____ Bottle(s) of Philippe Gonet “3210” Extra Brut Blanc de Blancs Champagne @ \$37.99 per bottle
This is a great bottle to share over dinner, and I love it with seared scallops as it brings out the sweetness in the shellfish. Since this is all Chardonnay and has absolutely no sugar, I don’t recommend it for a large group unless you know they like very dry Champagne. I find it to be in great balance, with the bright, chalky minerality of the Mesnil fruit countered by the more exotic fruit of the Montgeaux vineyards. This Champagne is dry as dry can be, and all the more tasty for it! —*Gary Westby, K&L Champagne Buyer*

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

_____ Bottle(s) of 2007 Castello di Fonterutoli Chianti Classico Riserva “Ser Lapo” @ \$25.99 per bottle
This wine spent twelve months in barrique as did the 2005, but the 2007 has so much more depth and originality. The fruit is more real, complex and energetic. I was really taken aback at the quality jump and the purity and wildness of the wine. I’m still enamored with its lush body rolling across my palate. You’re going to love this wine. You can drink it now or let it age for another decade.

_____ Bottle(s) of 2009 La Fortuna “Fortunello” @ \$13.99 per bottle
The 2009 La Fortuna “Fortunello” is 100% Sangiovese and aged in small French barriques for four months. The Fortunello is a more forward, less structured wine than their Rosso or Brunello and it is made to drink now. The 2009 vintage is a little plummier, softer and riper so it makes this wine a perfect pasta accompaniment.

_____ Bottle(s) of 2007 Curto Ikano Rosso, Sicily @ \$24.99 per bottle
One of the wines that stood out for me was the 2007 Curto Ikano, a blend of 50% Nero d’Avola, 40% Merlot and 10% Syrah. I found this wine very spicy, balanced with a supple texture yet not fat. It was surprisingly elegant. I suggest you decant the Ikano at least half an hour ahead of time and then let it sit in your glass for a bit.

_____ Bottle(s) of 2008 Marchesi de’ Frescobaldi “Tenuta Castiglioni” Tuscany @ Please Inquire
The 2008 Tenuta di Castiglioni is 50% Cabernet Sauvignon, 30% Merlot, 12% Cabernet Franc and 8% Sangiovese, and it really is delightful. You might expect it to have all of the hallmarks of a flashy, sweet and ripe Cabernet-dominated recipe but it really has more of an Italian flair, with more elegance and length. Suppleness is expressed more than ripeness and power. This wine will age well for another five to eight years. It pairs well with grilled meats, especially if you can add a little porcini mushroom to the dish.

Premium Wine Club Previous Offerings

_____ Bottle(s) of 2009 Château Montfaucon “Baron Louis” Côtes-du-Rhône-Villages @ \$14.99 per bottle

This latest release is a blend of six grapes—Grenache, Syrah, Cinsault, Carignan, Counoise and Mourvèdre—from 50-to-90-year-old vines on select vineyard parcels on the right bank of the Rhône. Only a portion of the wine undergoes ageing in (no new) oak, contributing to a light touch of spice without compromising the beautiful Rhône fruit characteristics. This substantial yet elegant red can be enjoyed now, but it will be superb with several years more of cellar time. Try it with heartier fare like sirloin steaks dusted with fresh herbs. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Menetou-Salon, Domaine du Lorient @ \$14.99 per bottle

We discovered this wine last April on our Bordeaux trip. It was made by Francois and Jean Marie Cherrier, owners of Domaine du Lorient. A sample was sent to us and we loved the wine and ordered it on the spot. The wine is so focused, with citric aromas and flavors and nuances of minerals and earth. It is bright and refreshing, from a great vintage in the Eastern Loire. We have carried the Cherrier Sancerre for years and this is the first Menetou we have bought from the Cherrier family. It is a perfect apéritif white, and it would be great with cracked crab or Crab Louie. —*Clyde Beffa*

_____ Bottle(s) of 2010 Tablas Creek “Patelin de Tablas” Rouge Paso Robles @ \$15.99 per bottle

The Patelin de Tablas oozes dark red and black fruits with crisp acidity, spice notes and just a hint of oak. This wine is mouth-wateringly good. Pair it with pizza, pasta or any dish that deserves a fabulous red wine. 91 points, *Wine Spectator*.

_____ Bottle(s) of 2007 Burgess Merlot Napa Valley @ \$14.99 per bottle

On the nose the 2007 Burgess Merlot evokes aromas of blueberries, black cherry, hints of mint and subtle spice notes while on the palate it displays flavors of cranberry, black cherry, milk chocolate and a touch of dried herbs. The finish is complex with the effortless mingling of fruit, tannins and acidity, giving both weight and lift and a 30-second finish. This is the Merlot to serve to friends who say they don't like Merlot. Because this wine is so full-bodied I recommend decanting or opening and letting it breathe for at least an hour or two before drinking.

_____ Bottle(s) of 2009 Potel-Aviron Chénas @ \$14.99 per bottle

This is made in the traditional Burgundian method, with no carbonic maceration. The combination of a terrific vintage and old-vine complexity results in a wine with bright, open fruit at the front. This wine is aged for ten months in oak barrels (another traditional technique, now largely abandoned in favor of cheaper modern production methods). The result is a wine with rich, spicy, layered flavors and a terrific finish.

_____ Bottle(s) of 2008 Iron Horse “Unoaked” Chardonnay, Green Valley @ Please Inquire

This is a classic example of unoaked Chardonnay. On the nose it has notes of pear, grapefruit and wet stone. On the palate the wine displays copious amounts of bright fruit with flavors of pineapple, orange and lime mixed with hints of mineral and stone. The wine displays gorgeous fruit with racy minerality, making it perfect to pair with summer salads, grilled chicken or rich seafood.

_____ Bottle(s) of 2009 Les Hauts de Lalande, Pays de La Cite de Carcassonne @ \$13.99 per bottle

This is a delicious blend of 50% Syrah, 20% Cabernet Sauvignon, 20% Petit Verdot, and 10% Merlot. Alex and I fell in love with this as soon as we tasted it. It is a sexy wine, with an intense fruity and floral bouquet mixed with peppery spice and vanilla oak. A true expression of the Syrah grape gives sweet, spicy flavors, while the Merlot brings out fresh cherry notes. Ample and full-bodied on the palate, this has sweet silky tannins and a long, clean finish. Perfect to serve with duck confit or a delicious cassoulet. I am buying a case for our home. —*Clyde Beffa*

_____ Bottle(s) of 2009 Acon Roble Ribera del Duero @ \$13.99 per bottle

The 2009 Acon Roble represents the roble style well, with juicy blackberry and plum flavors bolstered by a hint of toasty wood notes. It's an ideal compromise between the more immediate, softer tasting fruit of a joven wine and the barrel-marked charm of a crianza. Enjoy this wine the way they do in the region: Serve it with grilled lamb, perhaps with some potatoes on the side. You can hold the veggies—Spaniards of this area don't have time for vegetables. —*Joe Manekin, K&L's buyer of Spanish wines*

_____ Bottle(s) of 2008 Peterson Dry Creek Valley Zinfandel @ Please Inquire

This has seductive aromas of rich, dark fruit and toasty oak. On the palate it has fresh, juicy blackberry, dark cherry and raspberry flavors, and notes of toasty mocha and chocolate nicely accented by a touch of vanilla and orange peel. The finish is long and lush, seamlessly integrating the rich fruit and oak while never losing its sense of balance. This Zin goes great with pizza, pasta and any other dish that calls out for a hearty, fruit-driven red.

_____ Bottle(s) of 2008 Casa Lapostolle “Cuvée Alexandre” Chardonnay, Apalta Vineyard, Colchagua Valley, Chile @ **Super Special \$12.99 per bottle**

This is a bright yellow in the glass with subtle hints of green. The nose displays elegant aromas of sweet citrus fruit, white flowers, tropical fruits and subtle spice. The palate is alive with pear, apple and fig fruit nicely framed by piecrust, brioche and hazelnut accents. This richly layered and textured Chardonnay will pair well with chicken, fish or a cheese plate. 90 points, *Wine Spectator*.

Best Buy Wine Club Previous Offerings

_____ Bottle(s) of Fantinel Prosecco Extra Dry @ \$9.99 per bottle

The Fantinel Prosecco Extra Dry is an attractive straw-yellow appearance with a fine, persistent bead. Delicate floral tones on the nose and a pleasantly soft, velvety mouthfeel combine to give this wine a supremely pleasurable feel. This wine is perfect for your next lively occasion or celebration and will make a normal night feel extra special. Enjoy the bubbles, don't fear the bubbles!

_____ Bottle(s) of 2009 Ferrero Tuscan Red IGT @ \$9.99 per bottle

The nose is warm and inviting with layers of ripe Cabernet and Merlot fruit and the Montepulciano adding some delicate and subtle spice. The Alicante gives an exotic ripeness. The wine has a very supple and soft palate presence and then lengthens out into a vibrant and exciting Super Tuscan. Enjoy with grilled meats or hearty pasta dishes. — *Greg St. Clair, K&L Italian wine buyer*

_____ Bottle(s) of MV Bookwalter “Subplot” #25 Washington @ \$9.99 per bottle

The MV Bookwalter Subplot #25 offers aromatics of French toast, plums, red and black berries, vanilla, cinnamon, sweet resin and subtle nuances of graphite. On the palate the wine displays a full body with flavors of dates, figs, plums, red and black cherries, dashes of cola and sweet cooking spices. Yes, all of these elements reveal themselves throughout this multi-layered wine. The finish is long and smooth with hints of oak and dark berry fruit nicely accented by the vibrant acidity and natural sweetness of the wine. This is the perfect daily drinker and is versatile enough to pair with pizza, pasta, red meats and hearty chicken dishes.

_____ Bottle(s) of 2010 Domaine Begude Chardonnay “Terroir” Haute Vallée de l’Aude IGP @ \$9.99 per bottle

This bright Chardonnay with just a touch of spice exhibits plenty of zesty citrus freshness coupled with apple, pear and ginger notes. It is the perfect wine to enjoy on its own after a long day's work, or with a wide range of fish, salad or poultry dishes. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2008 Domaine de la Janasse “Terre de Bussiere” Principauté d’Orange Vin de Pays Languedoc Roussillon @ \$9.99 per bottle

This is a blend of 55% Merlot, 25% Syrah, 10% Grenache and 10% Cabernet Sauvignon aged for 12 months in French oak barrels of which 33% are new. This is a very tasty wine that can easily become your new daily house red or go-to party wine that you can buy by the case. The nose is a subtle mix of black fruits, bakers chocolate and hints of tobacco with a palate that displays black cherries, chocolate, mineral, mint and hints of tobacco. This wine is fleshy and fat with a full-bodied mouth feel and a deceptively seductive and long finish. Pair this wonderful little red bargain with mushroom dishes, pork or veal, or enjoy it on its own as you unwind from the day's events.

_____ Bottle(s) of 2010 Hugues Beaulieu Picpoul de Pinet @ \$8.99 per bottle

This bite-y white is textbook Picpoul, a wonderful introduction to the varietal and style of this wine. Clean, refreshing and oh so light, the 2010 Hugues Beaulieu exhibits green apple and lime zest aromatics, coupled with a

zippy mineral core on the palate. Enjoy now and often as a cool, bright vinous pick-me-up, or with your next platter of fruits de mer! —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2009 La Coterie “Seguret” Côtes-du-Rhône-Villages @ \$10.99 per bottle

This juicy red Rhône is from the outstanding 2009 vintage and Clyde Beffa calls it “a knock-out.” A deep cherry red color, this Grenache-based wine is dominated by very ripe black fruit notes (blackberries, blackcurrant), forest floor, and spices on the nose. On the palate, hints of black fruits, liqueur and fine spices such as anise abound. Enjoy this now and over the next five years with grilled steak, prime rib roast or hearty winter stew. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Kirkham Peak Marlborough Sauvignon Blanc @ \$9.99 per bottle

The bouquet offers passion fruit, lime blossom, pink grapefruit and freshly cut red bell pepper. On the palate, tropical fruits come into play with a creamy round texture supported by juicy, lively acidity that leads to a refreshing long finish. —*Jim Chanteloup, K&L Wine Buyer for Australia/New Zealand/South Africa*

_____ Bottle(s) of 2009 Château Lamothe Vincent Bordeaux AOC @ \$10.99 per bottle

The 2009 Lamothe Vincent Bordeaux AOC comes from a family-owned property that has a four-generation history of family involvement. The wine is almost black in color with crimson red edges in the glass. Aromas of spice, black cherry and blackberry waft from the glass. The palate has a kaleidoscope of flavors including black fruits, cassis, crushed strawberries and licorice. Full-bodied with good toast and fine tannins, this wine is amazingly seamless for such a meager price. Enjoy this wine with hearty meats or a gourmet pizza—or enjoy it on its own.

_____ Bottles of 2006 Brassfield “Eruption” Volcano Ridge Vineyard, High Valley @ **Super Special \$6.99 per bottle**

The 2006 Brassfield “Eruption” Red is a blend of Mourvèdre, Syrah, Grenache and Petite Sirah from young vineyards. Each block is picked at the peak of ripeness and handled separately throughout the fermentation and subsequent barrel aging. Ripe plums dominate the nose along with smoky tar, cedar, cigar box and toffee nuances that give way to a palate offering up blueberry, plum and hints of black pepper.

_____ Bottles of 2009 Monteviejo Festivo Malbec Mendoza @ \$9.99 per bottle

This wine is produced from 100% Malbec sourced from various top sites in the Mendoza region. This 2009 has primary aromas of blackberry and black plum, with similar, intense fruit flavors on the palate, perhaps with a suggestion of red fruits intermingling. Polished, moderate tannins add structure and make this an ideal partner for many different dishes. Rotisserie chicken, a quickly grilled marinated tri-tip steak, pan-seared tuna, and heartier vegetarian dishes all make terrific pairings. It also works beautifully as a casual sipper without food.

_____ Bottle(s) of 2009 Tangle Oaks Sonoma Coast Pinot Noir @ \$9.99 per bottle

Making a great wine is quite a challenge. An even greater challenge is making an outstanding wine. When I tasted this 2009 Tangle Oaks, I knew that I had a winner on my hands. It has a deep, ruby-red color with aromas of dark cherries and roasted almonds. On the palate is a cascade of red raspberries, strawberries, red cherry and hints of plum and oak. There’s balance here, good power and verve without appearing too heavy or sweet. I would pair this wine with chicken, salmon or a pasta dish. Or, drink it on its own when all you want is a nice glass of red wine.

Special Offer for Club Members

2009 Tabordet “Le Champs des Vignes” Pouilly Fumé

K&L Store price \$17.99; Special price for K&L Club members \$14.99

The vineyard of the Tabordet winery is planted in the commune of Saint-Laurent l’Abbaye which has Kimmeridgian calcareous marl soil. Excellent alone as apéritif or with seafood. With a few years of age it may well accompany foie gras.