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Dear K&L Wine Club Members,

As I sit down in mid-December to write this newsletter, K&L is in holiday mode. I am juggling the many phone orders and helping my colleagues put out the various holiday fires. But when this gets to you, it will be time to wish you a Happy New Year. First off I'd like to welcome all of our new club members. Some of you have been given your club membership as a gift, others signed up as a gift to yourselves. I look forward to sharing our selections this year with you. And to all of our returning, faithful customers, thank you for your continued patronage. I look forward to a great 2013 for all of us!

The Signature Red Club starts the New Year off with a bang with two gorgeous, sexy and voluptuous reds from California. Our first selection is the 2010 Robert Craig "Affinity" Cabernet Sauvignon Napa Valley, a fantastic red wine that seamlessly melds mountain fruit in the California style with the structure and balance of a fine Bordeaux. Next up we have a small-production wine that is a blend of 60% Merlot, 30% Petit Verdot and 10% Cabernet Sauvignon. Called "Alibi," this is a wonderful blend that fuses together luscious fruit and sweet toasty oak in an easy-drinking package. It benefits greatly from being a 2006 vintage—this wine has some nice age on it.

The Premium Club allows for a wide range of wines, styles, regions and varieties—it's where we get to share all kinds of new and interesting wine discoveries. We start off this month with the 2011 Château Reynon Blanc, a magnificent white Bordeaux. This wine beautifully demonstrates how Sauvignon Blanc excels in the hands of the Bordelaise with the perfect weather conditions and ideal soil properties. Our other selection is the 2010 Kalinda Cabernet Sauvignon Napa Valley, a wine that Clyde Beffa (one of K&L's owners) and I chose ourselves, as juice worthy of our proprietary label.

In our current economic state everybody, no matter how well they are doing, likes a value and nowhere will you find better values than in our Best Buy Club. Amazing wines are being produced around the world and we guarantee that we will come up with two great values every month. This month we have a nice example from the incoming 2010 Bordeaux vintage, in the form of the 2010 Château Hyot Côtes de Castillon. This will give you a glimpse at how truly great the 2010 Bordeaux vintage looks to be. Our other outstanding value this month is a varietal that's relatively new to our shores, the 2011 Chateau Hellha Tokaji Furmint. This dry Tokai wine from Hungary is a unique take on one of my favorite dessert wine varieties, as it's made in a dry style. Hungary has seen a big resurgence in their wine industry in recent years thanks to investment from many Bordeaux château owners.

The Italiano Club this month abounds with values, with two flat-out delicious wines guaranteed to bring a smile to your face. Our first wine is the 2010 Cascina Val del Prete Arneis "Luet." Arneis is an Italian white variety that comes primarily from Piedmonte and happens to be one of my favorite white varieties from Italy. This wine has depth, personality and minerality all wrapped up in a food-friendly package. The second wine is the 2007 Volpaia "Indue," a brilliant red wine blend from one of Chianti's best producers.

If you ever have feedback for me or have any problem with your club please feel free to either call me at 650-556-2766, or e-mail me at alexpross@klwines.com.

Cheers & Go 49ers!

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

Signature Red Collection Wine Club

2010 Robert Craig “Affinity” Cabernet Sauvignon Napa Valley

Like many industries, the wine business has gone from a small industry built on relationships and handshakes to something more corporate-run and less personable over the years. That's thanks to the massive growth of the wine industry. But luckily amidst all the changes there are still some small wineries that believe in doing business the old-fashioned way. Robert Craig is one of the wineries where we are lucky enough to be able to sit down and strike a great deal over a few glasses of wine and a nice lunch. This is the third time in six years that I have been able to include the Affinity in the Signature Red Club. Whenever it is featured I get tons of positive feedback. This is easily one of the all-time best Signature Red Club values.

Robert Craig is one of the men behind the idea of appellation-driven wines in California. He was the driving force behind the movement to name appellations such as Howell Mountain, Spring Mountain, Mount Veeder and Mayacamas Mountains.



Robert Craig's "Affinity" vineyard is to the south of Stag's Leap, in the Mt. George foothills.

Robert realized that each region had its own unique climate and soil type that would be manifest in the distinctive style, structure and taste of the wines grown within the region. He knew that giving all wines a Napa Valley designation was a poor approximation that did not accurately relay the properties of the wines being made. Thanks to Robert Craig we now discuss the differences among wines from Spring Mountain, Mount Veeder and Howell Mountain, just as we discuss differences in wines from the major communes in Bordeaux.

The 2010 Robert Craig “Affinity” Cabernet Sauvignon Napa Valley is a perfect example of what the 2010 vintage in Napa Valley has to offer. After three straight vintages, 2007, 2008 and 2009, that were packed to the gills with tannins and fruit, the 2010 vintage offers much more finesse, balance and elegance. The 2010 Affinity starts off with a pretty nose of red maraschino cherries, black licorice and roasted coffee notes. The palate shows great verve and energy along with pretty berry notes and nice, racy acidity. The wine has good balance and a finish of great length and harmony. Pair this wine with grilled meats. You can enjoy it now or you can lay it down, open it in five years and see how wonderfully it has developed.

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

2006 Alibi “Corroboration” Red Wine Rutherford

As the economy ebbs and flows and the quality and abundance of harvests goes up and down, so does the availability of affordably priced wines, including secondary labels and shiner wines (re-labeled juice from what's usually a famous producer, sold at a large discount). The 2006 Alibi “Corroboration” Red Wine Rutherford is the perfect example of how our wine club buying power works. I was lucky enough to have one of my suppliers drop off a sample of a wine they had commissioned that was in need of a

home. Thanks to the size of our wine clubs we can often negotiate on a product that is worth a lot more than we want to pay. Once we decide to take everything they have, we can get the price down and then pass the savings on to you, our wine club members.

The 2006 Alibi “Corroboration” Red Wine Rutherford is a gorgeous blend of 60% Merlot, 30% Petit Verdot and 10% Cabernet Sauvignon sourced from vineyards scattered through Rutherford Valley. The wine starts off with a condensed nose of ripe red cherry, blackberry liqueur and rich mocha notes. The palate is a dense collage of blackberry, black cherry, chocolate notes and rich oak accents, all flowing into a long, seductive finish.



Petit Verdot grapes (above) make up 30% of the 2006 Alibi “Corroboration”; it’s 60% Merlot and 10% Cabernet Sauvignon.

Your re-order price for this wine as a club member is: \$17.99 per bottle.

Premium Wine Club

2010 Kalinda Cabernet Sauvignon Napa Valley

One of the better parts of my job is getting to sit down with Clyde and taste through all of the various samples that are submitted as possible Kalinda wine renditions. Tasting through dozens of samples, many of which are not too good, is not always so easy; the good part is working with Clyde and getting to learn from him and his many years of experience. We take a great deal of pride in our Kalinda labels and truly believe that they consistently over-deliver year after year. Kalinda wines have a quality-to-price-ratio that few if any wines can touch. We only make a few offerings, allowing us to focus on finding that one perfect wine that should be labeled by us rather than running around trying to make dozens of different labels as many of our competitors do.

I mentioned earlier when writing about one of our Signature Red Club wines (the 2010 Robert Craig “Affinity” Cabernet Sauvignon Napa Valley) that the 2010 vintage will be known for its structure, elegance, finesse and balance rather than for the brute force, dense-packed fruit and large-scale tannins of the last few vintages. When I first tasted the 2010 Kalinda Cabernet Sauvignon Napa Valley my initial thought was, this drinks like a wine that will age quite nicely. It has everything in balance and harmony. When I found out that it came from a well-known and very expensive mountain vineyard site that I am unable to disclose due to our legal agreement, I was not at all surprised. The 2010 Kalinda Cabernet Sauvignon is all about structure. It is a little closed initially on the nose but slowly opens up to display hints of baker’s chocolate, black plum and graphite notes. The palate unfolds to display plum, blackcurrant, crème de cassis and mineral notes with an understated vein of milk chocolate and mocha elements, which unveil themselves as the wine spends more time in the glass. This wine will definitely benefit from a few more months in the bottle, and it should be opened an hour or two before consuming. This wine can also be laid down and will drink wonderfully well into the next five to fifteen years.

Your re-order price for this wine as a club member is: \$16.99 per bottle.

2011 Chateau Reynon, Premières Côtes de Bordeaux

Located in Beguey in the Premières Côtes de Bordeaux appellation, Château Reynon was purchased by the Dubourdieu family in 1958. Denis Dubourdieu took over the vineyard work in 1976 and the château is now one of the finest in the Premières Côtes de Bordeaux. The vineyard's deep gravelly soil with clay subsoil is situated on a well-draining hillside. This blend of 85% Sauvignon Blanc and 15% Semillon is hand-harvested in two passes in order to select perfectly ripe bunches. Pressed grapes are left on the skins and slowly drained before undergoing fermentation in stainless steel. An elegant and aromatic white Bordeaux wine is the result, displaying characteristics of grapefruit and white peach with smoky and steely nuance. This wine is energetic and ready to enjoy, but it has a safe potential of several years of bottle aging to further develop.



Denis Dubourdieu sampling a wine, on the porch at Château Reynon.

2011 was a fabulous vintage for white Bordeaux. The wines have the opulence of 2009 combined with the acidity of 2010. This wine is so good right now, but it will cellar well for a few years. I consider Dubourdieu the finest Sauvignon Blanc wine maker in the world. You should try his Clos Floridene someday—it's a stunning wine that cellars perfectly.

Try this Reynon with cracked crab dipped in a butter-lemon sauce or with a nice lobster dish. Heck, drink it by itself and enjoy. —*Clyde Beffa*

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

Best Buy Wine Club

2010 Chateau Hyot, Cotes de Castillon

The debate in Bordeaux and in the USA will rage for many years over which Bordeaux vintage is the greatest ever—2009 or 2010. Yes both of these are fantastic vintages. The 2009 wines are soft and supple and very ripe, whereas the 2010s are more classic, structured wines. This 2010 Château Hyot, Côtes de Castillon has good structure but it also will be ready to drink quite soon. The Côtes de Castillon region has been one of the hotbeds of fine-value Bordeaux for the last ten years. Located near Saint-Emilion, this region makes wines that are Merlot based.

We tasted this wine last April and bought it on the spot. This is a delicious 2010 Merlot-based red. Black fruit flavors abound. It has a deep ruby color with a clear shine, and a structured nose of ripe fruit with hints of pepper. Remarkable balance, plenty of structure and soft silky tannins sustain its long, memorable finish. This wine is a superb value. —*Clyde Beffa*

Several other publications seem to like this beauty. See the notes below.

90 points, *Wine Spectator*: *Smart Buy* Very ripe, offering saturated cassis, blackberry and boysenberry pâte de fruit flavors that are racy and distinctive, thanks to fresh acidity and sleek tannins. The long finish has nice density. Drink now through 2016.

89 points, James Suckling: “Excellent density of fruit, with velvety tannins and a chocolate and berry aftertaste.”

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

2011 Chateau Hellha Tokaji Furmint Hungary

When most people think of Hungary and wine they think of “Green Hungarian” wine, a famous brand on the shelves in the 1960s and 70s alongside such luminaries as Ernest & Julio Gallo, Almaden and Lancers. Hungary unfortunately was never really able to break through into the larger wine market and experience the wine renaissance that many of its neighbors did. Tokaji dessert wine is an exception, however. Tokaji stands alongside Eiswein (Germany), Sauternes (France) and Port (Portugal) as one of the great dessert wines of the world. Tokaji offers the combination of sweet and racy acidity that makes the greatest dessert wines so irresistible. The grape varietal used in Tokaji is Furmint. Grape must (paste) is combined with racy acidic wine to create a lively, sweet yet racy dessert wine that, rather than Sauternes, is the ideal accompaniment for foie gras (where it is legal).



One of the many vineyards in Hungary growing grapes for Tokaji.

The 2011 Chateau Hellha Tokaji Furmint is the next step for the Hungarian wine industry. The market for dessert wine is small and Hungary wants to start producing more wine for export. Luckily Furmint not only makes wonderful dessert wine; it can also make fantastic dry white wine, much as Sauvignon Blanc can be used as a blending grape in Sauternes or be made into a dry wine. The 2011 Chateau Hellha Tokaji Furmint displays a nose of aromatic white flowers, dry hay and dried white currant. The palate is a mix of white fruits, pears and apples as well as citrus and mineral characteristics. The wine has nice balance and versatility and can be paired with grilled white meats and cheese. Enjoy this unique wine from Hungary and in twenty years when it is everywhere you can say, I had that wine way back when!

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

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

2010 Cascina Val del Prete Roero Arneis “Luet”

The Roero is an area that is still trying to gain a reputation for its Nebbiolo. Until they changed the name a few years back, the Roero was called Nebbiolo d’Alba. That’s made it more confusing for most everyone, including Italians unless they live within 50 miles of the Roero. The one wine this area does have a reputation for—in fact it’s now synonymous with Roero—is Arneis.

I met Mario Roagna so many years ago I can’t remember when; I’ve been to the winery a handful of times and he’s been here in all of our different stores a few times. Mario’s always been a Red guy (no, doesn’t mean he voted Republican, I mean red wine). He’s always had Alba Envy, wanting to make Barolo

and Barbaresco, the big Nebbiolo wines of the Langhe Hills. He does make really good Nebbiolo, but it's his Arneis and Barbera that really drive the winery. This month we're going to show you the Arneis.

Being in the Italian Wine Club you're probably familiar with Arneis, but Mario's is a little different. He ferments 40% of the wine in new French oak barriques and the remaining 60% in stainless steel, then blends them together and gives them another four months in the stainless. This gives his wine a little more depth and richness than most

Arneis. This wine comes from a 20-year-old vineyard with eastern and western exposure to retain its freshness. (The red grapes take all of the southern exposures). I think you'll like this wine; it has more heft than most Arneis and gives you a richer mouth-feel. I'd have it with salmon because it has a little tang to balance it, or with a primavera-style pasta with some Broccoletti and chili pepper.

Your re-order price for this wine as a club member is: \$17.99 per bottle.



Barriques in the cellars at Cascina Val de Prete, Roero, Italy.

2007 Volpaia “Indue”

In Italy it's warmer at the coast, unlike California where it's cooler at the Pacific. Tuscany's southwestern coast had never really been developed by the wine industry until the 1990s. At that time, its consistent and warm coastal temperatures and the cheap land cost made this coastal area, called the Maremma, an opportunity too good to pass up. Big Chianti Classico producers grabbed every hectare available. Giovanella Mascheroni and Carolo Stianti, the owners of Castello di Volpaia, bought property near Castiglione della Pescaia—my favorite Tuscan beach. There in the Maremma, on the site of yet another ruined Tuscan castle, they created an estate called Prelius, which their daughter Federica and son Nicolò now run.

Castello di Volpaia itself has a beautifully tranquil position in Radda, pretty much at the top of the Chianti Classico area and distinctly cooler than the warm Maremma seaside. This Volpaia “Indue,” the joint effort of brother and sister duo Nicolò and Federica Mascheroni



Vineyards at the Prelius estate in the Maremma.

Stianti, is also the marriage of the two properties, Castello di Volpaia and Prelius. The Stianti family says it best: “*Indue*,’ the Italian word for ‘the two of us,’ expresses the heart and soul of this wine.”

The winery's consulting enologist is Riccardo Cottarella. One of Italy's most lauded and widely ranging enologists (he consults in Bordeaux as well), he has crafted in this wine a unique blend of the two estates. The warm coastal vineyards provide Cabernet Sauvignon (harvested September 5th to 21st

for this blend) and the Radda estate provides the Sangiovese (harvested September 25th to October 3rd). The wine is vinified independently and kept in barrique or tonneaux for eight months, then blended together and aged for another 12 months.

The wine is supple, warm and rich on the palate with a complex combination of earth, dark fruit and earth. It is eminently drinkable now. The 2007 is a really spectacular vintage for Tuscany. Toss a steak on the barbecue and open your bottle!

Your re-order price for this wine as a club member is: \$21.99 per bottle.

Re-order Form

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

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 2008 Keenan Merlot Napa Valley @ Please Inquire

The 2008 Keenan Merlot displays spectacular fruit, great body and balance. It is easily one of the better Merlots to come out of Napa Valley. If it's cool to like great wine then it's cool to like this Keenan Merlot.

___ Bottle(s) of 2008 Levendi "Symphonia" Cabernet Sauvignon Napa Valley @ Please Inquire

The 2008 Levendi "Symphonia" Cabernet Sauvignon Napa Valley comes from two vineyard sources located in Napa Valley. One vineyard is in the Oak Knoll District (a hotbed for Cabernet Sauvignon) and the other is in Rutherford. The first aromas to spring from the glass are cherry kirsch and milk chocolate; then subtle aromas of rosemary, earth and smoke complete the beautiful nose. The palate is packed and starts off with great verve and energy. It displays flavors of black cherry, blackberry, milk chocolate and spice with good acidity, balance and structure. This wine can be paired with any rich red meat or enjoyed on its own as a hedonistic treat.

___ Bottle(s) of 2009 Sequana Russian River Valley Pinot Noir @ Please Inquire

The wine starts off with a seductive nose of red berry fruit, floral aromas and subtle hints of spice and oak. The palate gently caresses with wild strawberry, cola and red cherry fruit notes mixed with cinnamon and spice. The finish is vibrant with good energy and balance without being overripe or acidic. Balanced and fruit-driven and is ready to be enjoyed now and paired with wild salmon, pork or a duck breast.

___ Bottle(s) of 2009 Sequoia Grove Napa Valley Cabernet Sauvignon @ Please Inquire

Intoxicating aromas of blackberry kirsch, black plum, bakers chocolate, mocha and spice make this wine irresistible! The palate is a tapestry of dark berry fruit, mocha and milk chocolate flavors with fine tannins and a smooth, very long finish. This wine is flat-out delicious and should be paired with a nice grilled filet mignon or just enjoyed on its own, shared with a group of friends.

___ Bottle(s) of 2005 Clarendon Hills "Blewitt Springs" Grenache @ Please Inquire

This absolutely explodes from the glass with aromas of black fig jam, cocoa bean, Asian spice and racy raspberry notes.

The palate is a dense and lively array of raspberry, lavender, fig and plum with seamless tannins, sweet oak and a lush, long finish. Drinking perfectly right now, this would be ideal with lamb or roast duck. It received 93 points from Stephen Tanzer, 92 from *Wine & Spirits Magazine* and 91 from both Robert Parker and *Wine Spectator*.

____ Bottle(s) of 2005 Clarendon Hills Hickinbotham Grenache @ Please Inquire

This wine displays a much higher-tone fruit that is distinctly red while the Blewitt Springs is much more of a black fruit expression. On the palate the Hickinbotham Grenache is livelier with much more racy red fruit and spice and a softer, more pliant finish. This wine will pair well with wild salmon, pork and veal dishes. This wine received 93 points from Robert Parker, 92 from both *Wine Spectator* and Stephen Tanzer, and 90 from *Wine Enthusiast*.

____ Bottle(s) of 2009 Bodega Mas Alta Artigas Priorat @ \$23.99 per bottle

In this 2009 Bodega Mas Alta Artigas Priorat, rich, chewy berry fruits betray a hint of Cabernet Sauvignon's red fruit and subtle herbal tones, which add interest to the wine and would make it a natural with grilled steak or lamb garnished with thyme and rosemary—herbs that grow wild in the region. This wine received 92 points from Robert Parker's *Wine Advocate*. —Joe Manekin, *K&L buyer of Spanish, Portuguese and Latin American Wines*

____ Bottle(s) of 2010 Merryvale Pinot Noir Carneros @ Please Inquire

The 2010 Merryvale Pinot Noir Carneros is dark ruby red in color and starts out with subtle hints of violet while aromas of dark red cherry, wild strawberry, black tea, cardamom, fresh earth, floral notes and toasted marshmallow rise seductively from the glass. The palate displays plenty of energy, bright and focused, with flavors of cherry, cranberry and lingering hints of toasty oak. Pair this wine with wild salmon and beet salad.

____ Bottle(s) of 2004 Bodegas Poesia "Poesia" Lujan de Cuyo, Argentina @ \$24.99 per bottle

This wine's rich, sweet, ripe fruit and extravagant notes of spice may be tempting now, but we have it on record that these wines age well for a handful of years. Last year, for example, we enjoyed the 2003 vintage in its eighth year. This 2004 garnered 91 points from Robert Parker, and 92 points from *Wine Enthusiast*. —Joe Manekin, *K&L Spanish, Portuguese & Latin American Wine Buyer*

Premium Wine Club Previous Offerings

____ Bottle(s) of 2009 Monteviejo Calypso Malbec Mendoza @ \$14.99 per bottle

Monteviejo, with Bordelaise businesswoman Catherine Péré Vergés at the helm, is *très français*. From their state-of-the-art, gravity-flow winery, to their well-coopered oak barrels, to their elegant wines and even their unfinished, French-language-only website, it's all very French! The Monteviejo wines continue to represent great value, and they rank among our customers's favorites. Enjoy this with some nice grass-fed beef. That's a very Argentinean match for this Argentine wine with French accent. *Wine Advocate* gave this wine 90 points. —Joe Manekin, *K&L buyer of wines from Spain, Argentina & Chile*

____ Bottle(s) of 2010 Potel-Aviron Côte de Brouilly "Vieilles Vignes" Cru Beaujolais @ \$14.99 per bottle

This bright and attractive wine has a nose of black cherry and some *sous-bois* (forest floor) notes. It comes from vines of more than 50 years of age, grown on the steep slopes of an extinct volcano. Côte de Brouilly is one of the smaller of the crus. It's not seen as often, but it has more drive and less earthiness than its larger cousin, Brouilly. On the palate this wine shows bright acidity, crunchy red fruit notes, and notes of wild cherry. We found the 2010 particularly delicious; we loved the intensity and the fruit. It's a terrific match for a holiday meal, but will also age very well in your cellar. —Keith Wollenberg, *K&L Burgundy Buyer*

____ Bottle(s) 2010 DeLoach "Cool Coastal Vineyards" Russian River Valley Chardonnay @ \$14.99 per bottle

California meets Burgundy. This wine begins with a nose that reveals hints of lemon oil and peach, pear and melon accents. The palate reveals a racy combination of lemon peel, vanilla and nutmeg while blending in good acidity and hints of oak. This wine feels like California Chardonnay made with a French Chablis sensibility. Pair it with roast chicken, or gorgonzola and candied walnut salad. 90 points, *Wine Enthusiast Magazine*.

____ Bottle(s) 2008 Buena Vista "The Count Founder's Red Wine" Sonoma @ \$14.99 per bottle

The 2008 Buena Vista “The Count Founder’s Red Wine” Sonoma is a blend of Merlot, Syrah and Zinfandel aged 16 months in Hungarian, American and French oak barrels. The wine is a deep purple in the glass with aromas of blackcurrant and hints of espresso. On the palate the wine is full-bodied with gobs of dark fruit like black plums, black cherry, crème de cassis and hints of chocolate. This wine is seductively smooth with lavish oak and a finish that goes on and on. Pair it with a grilled pork chop or braised beef, or be a hedonist and enjoy it on its own.

____ Bottle(s) of 2011 Conundrum California White @ Please Inquire

From the second you pour the first glass, this wine invites you in with intriguing aromas of green apple, tangerine and honeysuckle blossoms. The taste is best described as exotic; layers of peach, apricot nectar, green melon and pear are overlaid with subtle notes of citrus zest and spicy vanilla. A round, rich mouth feel supported by fresh acidity brings the complexities of this wine into balance. It is wonderful as an apéritif served on a warm day to family and friends, and you can also pair it with a wide array of flavorful dishes and cuisines.

____ Bottle(s) of 2009 Château Petit Manou, Médoc @ \$14.99 per bottle

This has plenty of latent tannin to age well for many years, but with some airing the fruit covers the tannin, making it so enjoyable now with a steak dinner. Some blackberry and cassis aromas that follow to the palate make for a fine, fruity, forward palate entry. Some spices are evident on the palate and the finish is lingering. A Clyde pick for value Bordeaux. —*Clyde Beffa Jr.*

____ Bottle(s) of 2010 Kalinda Chardonnay Sonoma @ \$14.99 per bottle

Our 2010 Kalinda Chardonnay Sonoma County begins with a nose of buttered almond, apricot, lemon oil and hints of tropical fruits along with notes of rich oak. The palate is bright and intoxicating with vibrant flavors of apricot, white peach and poached pears. The wine has layer upon layer of rich fruit flavors nicely accented against rich oak and subtle creamy texture. If you’re a fan of California Chardonnay then this is the wine for you.

____ Bottle(s) of 2010 Mas des Volques Volcae @ \$14.99 per bottle

This wine has the deep cherry, currant and raspberry fruit you would expect from the varietals, with notes of tapenade, garrigue, game and toasty oak. Full and round, the Volcae will go well with—and stand up to—lamb roasted with garlic, grilled sausages and heartier cheeses. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

____ Bottle(s) of 2009 Clos de Los Siete Proprietary Red, Mendoza, Argentina @ Please Inquire

A delicious blend of dark black fruit, spicy herbaceous notes and supple hints of oak and tannin. It starts out with hints of blackberry, game, herbs, tobacco and hints of smoke oak. On the palate the wine is supple with layers of dark black fruit nicely accentuated by hints of earth and herbs. The finish is long and smooth with impeccable balance and finesse. Pair this wine with lamb, pork or any grilled meat you decide to enjoy this summer. Robert Parker’s *Wine Advocate* and Stephen Tanzer both gave this wine 90 points.

Best Buy Wine Club Previous Offerings

____ Bottle(s) of 2011 Paripaso Cabernet Sauvignon Paso Robles @ \$9.99 per bottle

The 2011 Paripaso Cabernet Sauvignon Paso Robles is delicious. The wine starts off with a full-throttle nose of black raspberry, blackberry and hints of chocolate and earth while the palate is a gorgeous display of red berry, sweet strawberry, milk chocolate and hints of earth and minerals. The wine has subtle hints of oak but is more about the fruit and supple tannins, which make it super accessible and very easy drinking.

____ Bottle(s) of 2010 Domaine de Chambert Chardonnay, J d’Alibert, IGT Pays d’Oc @ \$9.99 per bottle

The Domaine de Chambert has that richness and full-throttle style that I do not usually care for—but it also has fine acidity, which cuts through that oak and fruit. With its excellent balance on the palate, this wine appeals to me and it will also appeal to all of those oak lovers. If you prefer your Chardonnay on the crisp side, chill this wine well; if you like a richer texture, serve it a bit warmer. This is an excellent wine to serve with lobster or cracked crab dipped in lemon/butter mix. It’s a wine to enjoy in the next year. —*Clyde Beffa Jr.*

____ Bottle(s) of 2011 Allram Grüner Veltliner 1.0L @ \$9.99 per bottle

Fermented and aged in stainless steel and bottled with a crown cap, this is the perfect liter. It’s fresh, light and

snappy, delivering all of the thirst-quenching qualities you look for in a wine like this. The nose is textbook Grüner Veltliner filled with spice and pepper, snap pea and grapefruit. It is sleek, focused and juicy owing to the wonderful bright acid structure of the 2011 vintage. Perfect wine for sipping in the kitchen while preparing a holiday feast. — *Eric Story, K&L Austrian Wine Buyer*

_____ Bottle(s) of 2011 Monteviejo Festivo Torrentes Mendoza @ \$9.99 per bottle

Monteviejo Festivo Torrentes Mendoza is quite spicy, exotic and floral on the nose, with aromas that suggest rose water, perhaps even Turkish delight. On the palate, white peaches blend with sweet fennel, maintaining their focus and balance with decent acidity to tie the wine together. Drink this wine on its own, or to accompany ceviche. — *Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

_____ Bottle(s) of 2010 Kalinda Lake County Sauvignon Blanc @ \$9.99 per bottle

The first thing you'll notice when pouring yourself a glass of the 2010 Kalinda Lake County Sauvignon Blanc is the exotic nose of stone fruits, white flowers and hints of smoke and stone. On the palate the wine displays layers of unctuous fruit including tangerine, kumquat, green fig and hints of lime. In fact this wine contains 7% Johannisberg Reisling, which is why it is so floral.

_____ Bottle(s) of 2011 Rainstorm Pinot Gris, Willamette Valley Oregon @ \$9.99 per bottle

The 2011 Rainstorm Pinot Gris is bright, zesty and fun. It has subtle white flower and melon aromas. On the palate flavors of honeydew melon, cucumber and lime dominate with notes of wet stone and spice. This wine has great lift and is easy on the palate so you can pair it with seafood, salad or cheeses or enjoy it as an apéritif. If you haven't had a chance yet to enjoy a Pinot Gris then you are definitely in for a treat here. *Wine Enthusiast* gave this 90 points.

_____ Bottle(s) of 2009 Domaine Vindemio "Regain" Côtes du Ventoux @ \$9.99 per bottle

The wine's name, "Regain," translates to "rebirth" in French and is meant to capture the spirit of re-invention and evolution. It is a fruit-driven blend of 70% Grenache and 30% Syrah that elicits exotic peppery spice notes, along with hints of violets, earth and vanilla. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Clos Chanteduc Côtes du Rhône @ \$9.99 per bottle

The 2010 release is composed of 65% Grenache and 35% Syrah. Famed winemaker Yves Gras of Domaine Santa Duc in Gigondas is responsible for the vinification of this delicious red. It's redolent of forest floor and Provençal herbs, with a kiss of anise and a core of cherry fruit. Take a trip to the South of France with this wine by enjoying it with your next Provençal inspired meal! — *Mulan Chan-Randel, K&L Buyer of Rhône Valley & French Regional Wine*

_____ Bottle(s) of 2010 Château Haut Riot "Cuvée Juliette" Bordeaux Rouge @ \$9.99 per bottle

The wine combines richness and concentration with a sense of elegance and finesse. Superb layers of currant and berry fruit combine with sage and cedar. This wine is a deliciously juicy style of Cabernet that is made to be enjoyed over the next five years. It has an inviting nose of dark tarry fruit. It is medium to full on the palate, with the lovely precision that's a hallmark of this great vintage. The palate is filled with juicy black fruits, especially blackcurrant. It has lovely intensity and impeccable balance. The finish is easy and supple. — *Clyde Beffa*

_____ Bottle(s) of 2010 La Loup dans la Bergerie Hortus, France @ \$9.99 per bottle

The venerable southern French estate of Domaine de l'Hortus is responsible for this fun-loving and slightly less serious rouge that will get along with just about anything culinary that comes its way. How about grilled lamb sausages with lentils and roasted potatoes? Or perhaps a chicken tagine slow cooked with organic tomatoes and sweet potato? You get the idea. The 2009 Le Loup dans la Bergerie is party, pool and picnic ready. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2011 Herencia Altés Garnatxa Blanca, Spain @ \$9.99 per bottle

This delicious white from Herencia Altés is full of intense pear and apple flavor, with spectacular minerality showing towards the mid-palate and finish. It was made by Núria Altes, whose family has been growing grapes in Terra Alta for generations. Enjoy this lovely white on its own or with a wide variety of foods. It's a mouthwateringly fresh white wine that will make you reach for a second glass—and marvel that it's so good for under \$10. — *Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

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

_____ Bottle(s) of 2011 Torre in Pietra "Elephas Rosso" @ \$20.99 per bottle

The wine is blend of predominantly Montepulciano and Sangiovese with a dose of Cesanese, a local Roman variety. The wine sees no oak; it just spends a few months in cement tanks to come together. It offers a subtle, elegant and smooth presence on the palate, delicately aromatic but with character. It is ideal with grilled chicken or rabbit cacciatore dishes. Experiment on your own!

_____ Bottle(s) of 2010 E. Pira Chiara Boschis Dolcetto d'Alba @ \$18.99 per bottle

Chiara's Baroli seem Zen like, placid reflections of the sun shining on her vineyards. And her 2010 E. Pira Chiara Boschis Dolcetto d'Alba is just delicious. It is dark, boldly aromatic and full on the palate, with a long finish. I love drinking Dolcetto on cold nights with rustic Piemontese-styled dishes. Polenta is a staple in this area and with grilled sausage, it's a meal all by itself. Then there's the woody aroma of Porcini mushrooms with pasta or in a risotto... well, I could be talked into that as well. Enjoy the wine!

_____ Bottle(s) of 2008 Lucchetti "Guardengo" Lacrima di Morro d'Alba Superiore @ Please Inquire

The 2008 Lucchetti "Guardengo" Lacrima di Morro d'Alba Superiore is a bold, powerful wine, dark in color and filled with those wild blueberry aromatics. The Guardengo is a selection of the vineyard's oldest and best positioned vines. Perhaps a little unusual for a big, powerful red wine, it is fermented (21 to 30 days on the skins) and aged only in stainless steel tanks. The stainless preserves the bold aromatics yet leaves a significant tannic signature on the palate. Powerful with a long finish, this wine does best with food, including rich cheeses. What I think would really be great would be some smoked Baby Back Ribs! I hope you enjoy the experience. Robert Parker gave this wine 91 points.

_____ Bottle(s) of 2004 Colognole Collezione @ \$23.99 per bottle

The 2004 Colognole Collezione comes from a superb vintage and exhibits what's classic about this intriguing area. It has a superb backbone of acidic structure. Layers of ripe, wild-cherry fruit burst along your palate while highlights of leather and mineral add grip along the way. The wine is still evolving, opening and beginning to show the length and layers of old-vine Sangiovese. I hope you'll pair this wine with a Bistecca Fiorentina, the classic Florentine T-bone steak, with a bit of extra virgin olive oil drizzled on.

_____ Bottle(s) of 2009 Col d'Orcia Rosso di Montalcino Banditella @ \$28.99 per bottle

The Banditella is aged for one year in French oak barriques, which give it a modern and juicy feel. But for me the thing that sticks out about this wine is the depth of flavor in these new Sangiovese clones. They are saturated, spicier and seem to yield a more expansive array of flavors. Those flavors wind intricately together and make a really dynamic wine with a long focused finish. I would suggest you try it with a roast pork tenderloin or a big juicy T-Bone. Oh, and decant it an hour ahead of time.

_____ Bottle(s) of 2010 Tenuta Polvaro Cabernet @ \$10.99 per bottle

This Cabernet Sauvignon doesn't have the plummy/chocolate-y nature of California Cabernet; it is lighter, fresher and livelier and has a wide variety of spice, herb and fruit flavors that frolic on your palate while its aromatics will brighten your day. This is the perfect wine to drink when it is warm outside, with barbecued chicken or just cold cuts and cheese. I really think you'll love this wine. Relax and let it take you on a ride you never see in California!

Champagne Club Previous Offerings —*Notes by Gary Westby, K&L Champagne Buyer.*

_____ Bottle(s) of Michel Lorient Rosé Brut Champagne @ \$29.99 per bottle

A very pretty strawberry color and an expressive nose of clean, ripe red fruit and a touch of cinnamon. Soft and pleasant in the mouth, this is quite delicate and balanced rosé with a touch of good Lorient spice. This has plenty of depth for such an easy-to-like wine.

_____ Bottle(s) of Fleury "Cuveé Robert Fleury" Brut Champagne @ \$39.99 per bottle

This is the most complex, layered and exotic Champagne that we have offered in the club so far. It is a barrel-fermented blend of one-third each Chardonnay, Pinot Blanc and Pinot Noir. Pinot Blanc is a real rarity in

Champagne; it only exists in a few spots in the Aube. This is a rich, toasty powerful wine, and is best enjoyed with paté as a first course. Mr. Fleury is the pioneer of organics in Champagne, and has since 1992 been certified by both Demeter and Ecocert. If you like Champagne on a grand scale, this is certain to impress!

____ Bottle(s) of 2005 Amaury Coutelas Vintage Brut Champagne @ \$34.99 per bottle

The wine is vinified in stainless steel and finished with only six grams per liter of dosage. It is a very full-bodied wine with super power in the middle, yet it's refreshing on the finish. If you take a liking to either or both of these wines, try stashing some in your cellar. They should both make very good 20-year-olds!

____ Bottle(s) of Fluteau Blanc de Noirs Brut Champagne @ \$33.99 per bottle

Nothing expresses the terroir of the Aube more clearly than Pinot Noir, and this lighter style Blanc de Noir is a perfect ambassador of the style. This wine is made from their 22-and-a-half acre property in the village of Gye-sur-Seine in the southernmost part of the Aube. It is composed of all Pinot Noir from the 2009, 2008 and 2007 harvests and vinified in stainless steel. This clean, bright, fun bottle of Champagne is the perfect apéritif, and I would recommend drinking it on its own or with some light appetizers.

Signature Red Club Six-Pack, Holiday Edition

After the great success of our last few Signature Red Club six packs—all three of them sold out—we had the quandary of what to do for our club members this holiday season. We came up with this “Holiday Edition” Signature Club six-pack deal. You get **two bottles each of 2009 Bodegas Mas Alta “Artigas” Priorat Spain, 2005 Clarendon Hills “Blewitt Springs” Grenache and 2009 Hall Vineyards Cabernet Sauvignon Napa Valley**. Purchasing these wines separately off the shelf you would pay \$199.94 and with your normal club discount you would pay \$159.94, but with the “Holiday Edition” Signature Red six-pack **you save an additional \$40 and pay only \$119.94**. I think the holidays just got a little bit merrier!

Premium Club Six-Pack #1

2 bottles of 2006 Closa Batllet Priorat Spain, a stunning red; **2 bottles of 2009 Clos de los Siete Red Argentina**, a masterful red blend from renowned globe-trotting enologist Michel Rolland; and lastly, **2 bottles of 2008 Tagent “Paragon Vineyard” Pinot Gris Edna Valley**, a gorgeous and refreshing white from the Central Coast. If you were to buy these individually they would cost \$109.94; with your club discount you'd pay \$87.94. **With our six-pack deal you'll pay only \$67.94 for an additional savings of \$20!**

And one more special wine..

2009 Château Picque Caillou, Pessac Léognan

Regular K&L Price \$22.99 **Special for Club members \$19.99**

From the great 2009 vintage in Bordeaux, and from one of our favorite regions comes this beauty. Definitely full of minerals and earth-decant one hour and enjoy with a prime rib or cellar five years.

Wine Spectator: Focused and compact, this red shows tobacco, anise and smoke flavors, with just enough plum fruit to keep it lively. A brooding style that wants food to blossom. Best from 2012 through 2020. (Web, 2012)