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Dear K&L Wine Club Members,

Happy New Year! I'd like to take this opportunity to thank all of our returning K&L Wine Club members, and to welcome all of our new members who have either signed up or been given a gift subscription. I am excited to start off the New Year with all of you and I am thrilled to be able to deliver you a wide array of exciting wines to try in this upcoming year!

The Signature Red Club has two wonderful offerings to help you start your year off right. First we have the 2010 Hall Merlot Napa Valley, a delicious wine that oozes bright fruit and has a broad-shouldered structure that many California Merlots lack. Next up we have the 2011 Domaine Faiveley "Clos Rond" Mercurey from Burgundy. This hearty Pinot Noir deftly balances bright red fruit, terroir and classic Burgundian feel into an incredibly pleasing package. Both are beautifully crafted and should drink well young but can also age well in your cellar for several years.

Our Premium Club this month has two mouth-watering selections. The 2012 Te Whare Ra Sauvignon Blanc from New Zealand is a gorgeous white wine that deftly blends zippy gooseberry notes with crisp acidity and nice minerality. Next is a drop-dead-delicious Pinot Noir. The 2012 Olema Sonoma County Pinot Noir has smooth, silky fruit nicely accented by subtle spice and oak notes. This is such a sexy red wine, irresistible. Both wines should leave you wishing you had more than just one bottle.

The Best Buy Club is all about value with two wines that are guaranteed to put a smile on your face while barely putting a dent in your wallet. One of our two favorite wine-value regions in the world is France, closely followed by Spain. This month we have two amazing values from France. We begin with the 2009 Beaulieu Comtes de Tastes Bordeaux Supérieur, a fruit-forward offering that displays remarkable balance and elegance. It's a great showcase for the incredible overall quality of the historic 2009 Bordeaux vintage. Our other spectacular value is the 2012 Domaine de Tholomies Chardonnay La Chapelle Vin de Pays d'Oc, from a property just 30 kilometers from the beautiful walled city of Carcassonne in southwest France. Bright and crisp with apple and citrus notes, this is the perfect party wine. It will please a large crowd or work as your daily-drinking white.

The Italiano Club this month features two delightful wines that showcase Italy—such a fun, enjoyable and incredibly diverse wine region. Our first wine is the 2010 Santoleri "Crognaleto" Trebbiano d'Abruzzo, an enchanting white that subtly combines racy acidity, great minerality and crisp fruit all in one delicious package. The second wine is the 2010 Cascina Val del Prete Nebbiolo d'Alba, a fascinating red that deftly mingles fresh red fruits, spice and racy tannins all in one amazingly approachable wine. The Italiano Club once again demonstrates the incredible diversity that Italy offers, from crisp white wines to full-bodied, well-crafted reds.

For many of you this is your first wine club shipment and we hope you enjoy your club experience. Please feel free to contact me with any feedback, negative or positive. Everything I hear from you helps me work on finding the best possible fits for each particular club. Please make sure to read the newsletter, especially the back few pages where we have each club's previous offerings along with specials available to club members only.

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

Signature Red Collection Wine Club

2011 Domaine Faiveley Mercurey “Clos Rond”

The Domaine Faiveley Mercurey “Clos Rond” comes from a single vineyard in Mercurey. The name means “the walled vineyard in that brambly area” and is derived from the local word for brambles, *ronde*, instead of the French *ronce*. Here in Burgundy, where ownership is usually splintered, this vineyard is a rare case: The entire vineyard is under one owner, Domaine Faiveley. It lies on a gentle slope, with rich red-brown soil that has a fairly high clay content with limestone buried beneath.

The result is a Pinot Noir displaying rich, round fruit, both red and black, and just a hint of the earthiness for which Mercurey is known. When you combine this character with the bright spice and profound depth of the 2011 vintage, it’s surprisingly delicious. The domaine recommends drinking this wine four to eight years from the vintage. That’s if you can stand to wait. Personally, I’ll be drinking some much sooner and keeping some for later.

As Clive Coates writes about the Mercureys of Domaine Faiveley: “The same perfectionism is evident here as at Nuits-Saint-Georges. The recipe includes low yields, hand harvesting, a severe triage [sorting], the use of indigenous yeasts and relatively cool fermentation temperatures.” We were excited to get a US exclusive on this wine for our wine club customers! —*Keith Wollenberg, K&L Burgundy Buyer*

Your re-order price for this wine as a club member is: \$24.99 per bottle.



Erwan Faiveley (left) 7th generation head of Domaine Faiveley, took over from his father François (right).

2010 Hall Napa Valley Merlot

I have to admit that I have suffered from a malady that afflicts many wine professionals, *Merlotaphobia*: the fear of recommending California Merlot because in the past it has underperformed and I am afraid my credibility will get damaged. It has taken many sessions of the wine-tasting couch for me to get over this fear. Tasting a few wonderful Merlots has greatly helped to ease this affliction. Merlot when done right is a great companion to Cabernet Sauvignon; it can display a similar depth of fruit, structure and body, without the harsh tannins that make young Cabernet unapproachable. Sadly, a lot of Merlot has been planted and cultivated in areas that aren’t ideal and don’t get the best results. Along with Sauvignon Blanc, Merlot’s ideal conditions (terroir and climate) are similar to those for Cabernet Sauvignon. Wineries that have those growing conditions are left to make a financial decision. Cabernet Sauvignon tends to fetch two to four times the price per ton versus other grapes, and the wineries are more likely to grow the more profitable grape.

Hall Winery is a relatively young winery founded by Craig and Kathryn Hall. They make several wines, including a crisp and refreshing Sauvignon Blanc, a multitude of spectacular single-vineyard and



Craig and Kathryn Hall in the vineyards, Napa Valley.

AVA Cabernet Sauvignons, and this Merlot. With great vineyard contracts, a brand-new winery facility and a desire to make the best possible wine year in and year out, Hall Winery is only starting to scratch the surface.

The 2010 Hall Napa Valley Merlot is simply stunning, with intoxicating aromas of raspberry kirsch, baker's chocolate, spice and floral notes. The palate is a beautiful blend of racy red fruits, milk chocolate and spice, a racy acid spine and firm, dusty tannins. The finish is bright and long with both fruit and sweet oak slowly receding from the palate. Pair this delicious wine with grilled meats, hearty vegetable dishes or your favorite cheese plate.

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

Premium Wine Club

2012 Te Whare Ra Sauvignon Blanc, Marlborough, New Zealand

Te Whare Ra (TWR) was our first ever direct import from New Zealand. Te Whare Ra, pronounced "T-Far-ree Ra," is Maori for "House in the Sun." The estate is owned by winemakers Jason and Anna Flowerday, who in 2003 purchased this old parcel of vines originally planted in 1979. They have converted the vineyards to organic and biodynamic farming and make beautifully authentic wines with a strong sense of place.

When I first met Jason and Anna in Marlborough in 2011, I was immediately impressed by their wines and also by their warm, honest personalities. We have now been importing Te Whare Ra wines for two years and they have become firm favorites with all of the K&L staff and many of our customers. I am so happy that thanks to our direct-import relationship we can offer the 2012 Sauvignon Blanc as part of this month's Wine Club shipment.

Fruit for the 2012 Te Whare Ra (TWR) Sauvignon Blanc was grown in two distinctly different sub-regions of Marlborough. This gives the wine the perfect combination of tropical, passion-fruit and lychee notes (from the old vines in the warmer Wairau Valley) complemented by snappier, zestier, citrus, gooseberry and tomato-leaf notes from the grapes grown in the cooler Awatere Valley. 2012 was a pretty cold growing season resulting in longer "hang-time" and a slow, even ripening. The wines have fantastic balance and vibrant, concentrated flavors. As with all TWR wines, the textural element is just as impressive as the purity of flavor. The wine has great mid-palate weight from small amounts of neutral barrel fermenting with gentle lees stirring. The wine finishes long with fresh yet restrained acidity. I really hope you enjoy this wine as much as I have, and that you will also check out the other great wines we have from TWR: Pinot Noir, Chardonnay, Riesling and Syrah. Cheers! —*Ryan Woodhouse, K&L New Zealand, Australia & South African Wine Buyer.*

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



Jason and Anna Flowerday at the sorting table.

2012 Olema Sonoma County Pinot Noir

Longtime K&L club members may remember Olema and Amici wineries; we have featured a few of their wines in club offerings over the years. This is the perfect example of a long relationship's great dividends. We have worked with Bob Shepard, part owner of Amici Cellars and Olema Winery, for several years now. This close working relationship has allowed us to offer these remarkable wines in our clubs at amazing deals. This year we have the inaugural Pinot Noir offering from Olema, a wonderful wine to start with if you are new to this winery. The 2012 Olema Sonoma County Pinot Noir is sourced from 85% Russian River Valley grapes, but since the source vineyards may change from vintage to vintage depending on contracts and fruit quality, they decided to go with the larger, all encompassing AVA of Sonoma County.

Even though the 2012 Olema Sonoma County Pinot Noir doesn't say Russian River Valley on the label, Russian River Valley fingerprints are all over this wine! It is deep ruby red in the glass. Aromas of strawberry liqueur, red cherry, rosemary and spice box spring from the glass. The palate is silky smooth, with fine tannins, medium body and deep fruit flavors, all nicely framed by the wine's structure, tannins and acidity. This wine is drop-dead gorgeous and is an outrageous value that really shows the heights that the 2012 vintage achieved throughout Sonoma and the Napa Valley. Pair this wine with roasted chicken, wild salmon or your favorite thin-crust pizza.

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



Joel Aiken is Olema's winemaker.

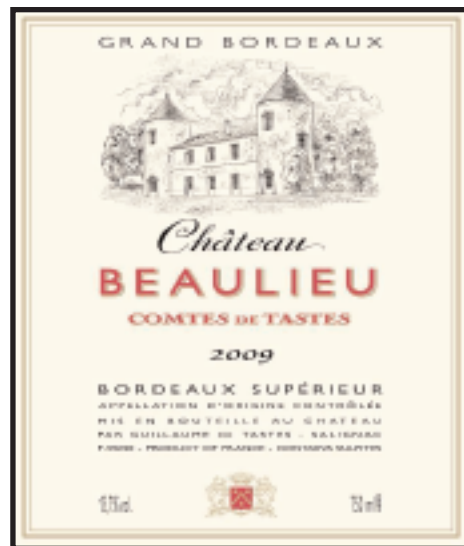
Best Buy Wine Club

2009 Château Beaulieu Comtes de Tastes Bordeaux Supérieur

This wine is so good—and why not! It is from the 2009 Bordeaux vintage, which is in my opinion the best vintage since 1945 in Bordeaux. This 42-acre vineyard is planted in clay and limestone soils that are situated in the village of Salignac, 15 miles northeast of the city of Bordeaux and in close proximity to the appellation of Fronsac. The property is planted with 55% Merlot, 35% Cabernet Sauvignon and 10% Cabernet Franc. At 2,023 vines/acre, density is nearly twice the average of most New World vineyards. And the yields are about one bottle per vine.

This property has consistently ranked as one of Robert Parker's "Sleepers of the Vintage" and has demonstrated that Bordeaux can indeed produce not just great wines but also great values. The "Comtes de Tastes" mentioned on the label is not the name of a special cuvée as some have imagined, but rather the name of the owners, the Comtes (French for "Counts") de Tastes.

The 2009 blend is comprised of 60% Merlot, 30% Cabernet Franc, and 10% Cabernet Sauvignon. The alcohol is 13.5% and the famous Stéphane Derenoncourt and his team consult. We have often tasted earlier vintages of this wine on our Bordeaux trips and liked it; for some strange reason we never bought it. But this 2009 was too good to pass up. The wine is a steal at



under 10 dollars. It has a medium red color with a very spicy blackberry aroma that leads to the palate. Great texture on the palate with plenty of sweet black fruit flavors. The finish lingers on the palate. Delicious now one hour after decanting, it will age well for five to eight years. Try it with a nice rack of lamb dinner. — *Clyde Beffa*

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

2012 Domaine de Tholomies Chardonnay La Chapelle Vin de Pays d'Oc

This delightful, fresh Chardonnay is a Vin de Pays d'Oc from a property just 30 kilometers from the beautiful walled city of Carcassonne in the southwest of France. This area basically corresponds to the Languedoc-Roussillon wine region and is undoubtedly the engine room of Vin de Pays wines. Roughly 85% of the wines originate here, labeled either as Vin de Pays d'Oc or with one of the region's many sub-categories.

The majority of Vin de Pays d'Oc is red, produced from varieties such as Grenache, Syrah, Mourvèdre, Carignan, Merlot, Cabernet Sauvignon and Cabernet Franc. The white wines represent only about 15% of total output, and are made from Chardonnay, Sauvignon Blanc, Grenache Blanc, Muscat and Viognier. When a Vin de Pays d'Oc is produced from a single varietal—and an increasing number of them are—it is subject to taste-testing by an official panel. The panel is charged with judging whether a wine expresses the true varietal nature of the grapes it contains. This process, a legal requirement since the Vin de Pays d'Oc review of September 2000, imparts a certain level of reliability to these wines.

And this wine is very reliable—in other words it tastes very good. And for under \$10 it is a true bargain. It comes from the foothills of the Montagne Noire so the terroir is quite good. This is also a biodynamic wine, which some people covet. I just like the way it tastes no matter how it is produced. The packaging is beautiful—heck, the bottle probably costs \$3! Still it is what's inside the bottle that counts. A bright, light-yellow color, this wine has a spicy, apple-y aroma that follows to the palate. Some white blossom undertones are evident. Nice lingering finish. Do not over-chill this beauty. Serve it with a nice piece of swordfish or halibut. Also fine with lobster in butter sauce. Meant to be enjoyed in the next year or so. — *Clyde Beffa*

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 Santoleri Tenuta Crognaleto Trebbiano d'Abruzzo

The wildness and dramatic scenery of Abruzzo always fascinate me. As you visit this area's wineries, the vistas give an alpine feeling. Yet in the case of the Santoleri family's Tenuta Crognaleto, you're still only 17 miles from the sea! Tenuta Crognaleto is run by Giovanni Santoleri, the latest Santoleri to be in charge of this estate, which has been owned by this family since the 1600s. The vineyards, planted from 1968 to 1972, have been farmed organically since the early 1970s and are principally a mix of calcareous clay and sand at an altitude of about 1,000 feet. While red wines are the largest part of their 3,300-case production, I thought their Trebbiano was stunning.

The Trebbiano grape has been the dominant white varietal in Abruzzo for the last five-plus decades (Pecorino and Passerina are now becoming important as well). Trebbiano has shaped America's thoughts of white wine from Abruzzo, and not always well. Since the founding of the European Union in 1993 Abruzzo has gone from producing oceans of co-op red and white wines, to being a place with a myriad of small estates that make superb wines. As they switched from selling grapes to the co-op to making their own wines, these producers were tending vineyards that had been planted decades before. The Trebbiano

grape was easy to over produce and with those oceans of very inexpensive wines, its name lost some of its luster. A handful of producers—Valentini and Emidio Pepe being a couple of examples—had long produced powerful, age-worthy examples of Trebbiano. Marketing has been the issue for most producers; they need to explain that this isn't the same wine as the one that used to be on the bottom shelf of your supermarket's wine section.

Well, I hope you enjoy this wine. The 2010 Santoleri "Tenuta Crognaletto" Trebbiano d'Abruzzo is a complex, rich and distinctive wine. It is fermented on the skins for a few hours; that adds a bit of grip (tannin), more flavor and color.

Seeing the color of the wine you might initially think it is oxidized, but it isn't. That's just the effect of the skin contact and it really adds depth to white wines, because the skins have so much character and flavor. The nose has distinct aromatics reminiscent of cooked and spiced apple skins while on the palate the wine has an immediate presence, with powerful, sustained focus and a long finish. There is a lot of wine here especially considering it only has 13% alcohol. For me this would be an ideal dish for *Baccalà*, the salted cod dish that is a perfect winter treat. Let me know what foods you match it with!

Your re-order price for this wine as a club member is: \$14.99 per bottle.

2010 Cascina Val del Prete Nebbiolo d'Alba

In November we had Mario Roagna's 2010 Cascina Val del Prete "Bricco Medica" Roero and I made a mistake as I wrote about it. It was totally my fault; I was thinking of this month's wine as well and in my mind I fused the two. The Bricco Medica is a single-vineyard wine made from younger vines and aged in new French oak barriques for eight months, a departure from the traditional routine. This month's wine, the 2010 Cascina Val del Prete Nebbiolo d'Alba, is from several different sections of the estate's vineyards and from vines that are 30 years old. This wine is aged in French oak barriques for 16 months. This wine is more powerful and shows more evident tannins. It feels more like Barolo because it has that weight, structure and persistence, although the flavor profile shows Roero-like fruit rather than the smoke, tar and roses you'd get in Barolo. On the palate is a real depth of flavor. After a few seconds a slow, penetrating essence appears, a blend of dark fruits, leather and tobacco. Texturally this wine has a powerful presence; it begs for food and fills your mouth with a dense and potent finish. I'd decant this wine an hour ahead of time. Make sure to use your Burgundy glasses.

This is a big wine and I can see it with lots of different foods especially for cold January nights. The classics from this region of course would be risotto or polenta. The smooth richness and thickness of these dishes helps tame the tannins. And alongside some braised meats ... well my mouth is watering for some veal shank. Oh I love that stuff—but a great *Brasato al Barolo* (pot roast) would be great as well.

Your re-order price for this wine as a club member is: \$24.99 per bottle.



Santoleri Crognaletto vineyard, backed by alpine peaks, in winter.



Cascina Val del Prete is situated in a natural amphitheatre.

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) 2009 Cadre “The Architects” Central Coast Pinot Noir @ \$24.99 per bottle

The 2009 Cadre “The Architects” Central Coast Pinot Noir is composed of 32% Firepeak Edna Valley, 28% Bien Nacido Santa Maria Valley, 22% La Encantada Santa Rita Hills and 18% Laetitia Arroyo Grande. The wine is a deep, rich red in the glass with aromas of dark cherry, red flowers and cola notes. The wine deftly moves to a palate of red currant, raspberry and wild strawberry with exotic spice notes and fine tannins. This is flat-out delicious and demonstrates how multiple vineyard sources can often result in a more complex and layered wine. Pair this with wild salmon, pork or roast chicken.

____ Bottle(s) 2009 Arrowood Sonoma County Cabernet Sauvignon @ \$24.99 per bottle

This is a vibrant, ruby-red hue with aromas of red plums, red currant, spice, mocha and chocolate notes on the nose. The palate is a sexy mix of red and black fruits, spice, cola, mocha, mint and hints of chocolate with great acidity and layer upon layer of complexity. The finish is bright and energetic; this is a wine that shows plenty of lift and life. Pair this wine with rich red meats or brick-oven pizza—it will absolutely sing.

____ Bottle(s) 2010 Fuse Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

The 2010 Fuse Napa Valley Cabernet Sauvignon reveals itself as a deep ruby red in the glass with aromas of bright red cherries and baking spices. The palate is a seductive blend of dark black and red fruits mixed with notes of chocolate and mocha, with smooth tannins, hints of oak and a lush finish. This wine is smooth as silk. It's absolutely delicious. You can pair this with grilled steak, pizza or anything that calls for a smooth, rich red wine.

____ Bottle(s) 2011 Domaine Calendal “Plan de Dieu” Côtes-du-Rhône Villages @ \$24.99 per bottle

The 2011 Domaine Calendal “Plan de Dieu” Côtes-du-Rhône Villages is a blend of 50% Grenache and 50% Mourvèdre from 30- to 50-year-old vines. The wine is ruby red in the glass with aromas of cranberry, rosemary and roasted meat. The palate comes alive with bright red fruits, hints of cranberry, bitter red cherry, notes of spicy red cinnamon and savory herbs, all showing well against the nice acidity and lift of this wine. The body is light, with good drive; it feels lithe and agile on the palate rather than heavy or cloying like some recent Rhône wines. The wine's racy acidity and light body allow it to pair flawlessly with fish, fowl or heartier red meats.

____ Bottle(s) 2010 Château Puy Blanquet, Saint-Emilion @ \$22.99 per bottle

This wine is 75% Merlot, 15% Cabernet Franc and 10% Cabernet Sauvignon. This 2010 has black cherry and raspberry aromas and good mid-palate sweetness. Alex's notes include espresso bean and cocoa powder flavors with cinnamon aromas. This wine has purity and old-school style. It will cellar for many years, but you can drink it now after decanting it a couple of hours in advance.

____ Bottle(s) 2010 2008 Speratus Napa Valley Cabernet Sauvignon @ Please Inquire

This wine's dark purple hue only hints at the power and depth in the glass; the nose reveals aromas of blackcurrant, blackberry, vanilla, clove and lavender. The palate is large-scaled with layers of flavors such as dark chocolate, blackberry kirsch, mocha and lavender mixed nicely against rich oak nuances. Smooth and rich with a long, harmonious finish, this wine can be enjoyed now, but it can easily age for five to ten years.

____ Bottle(s) 2011 Domaine de Marcoux Côtes-du-Rhône @ \$24.99 per bottle

A blend of 80% Grenache and 20% Mourvèdre sourced from vines ranging in age from 40 to 80 years. The aromas

of white pepper, raspberries and hints of strawberries flow to a palate that has plenty of life and verve. Flavors of red and black raspberries and of dried herbs and stone mingle seamlessly throughout the bright, zesty finish. Pair this wine with pork chops or grilled lamb.

____ Bottle(s) 2011 Donkey & Goat “Five Thirteen” El Dorado County Red Wine Blend

@ \$24.99 per bottle

This wine displays a beautiful nose of young red cherries, white pepper, beef blood and notes of dried herbs. The palate is a delightfully balanced mix of red fruits, tomatoes, spice and earth notes, all nicely framed by racy acidity and soft tannins. The quintessential food wine, this could be paired with lamb, pork or veal, or grilled eggplant. Very elegant and delicate. Its nose and complexity bring all the components together in a very enjoyable package.

____ Bottle(s) 2006 Carver Sutro “Palisades Vineyard” Petite Sirah Napa Valley @ Please Inquire

Purple-hued with a touch of fiery red around the edges of the glass, this has sexy aromas of caramel, mocha, black plum, dried fig and blackberry preserves. On the palate is an array of flavors including black licorice, Asian spice, black plums, pain grillé and fresh blackberries. The wine is layered, with a soft mouthfeel and a long, lush finish.

____ Bottle(s) 2010 Moulin de la Gardette Cuvée Tradition Gigondas @ \$21.99 per bottle

This is a concentrated yet elegant example of Gigondas from the stellar 2010 vintage. The wine has a beautiful garnet color with a gorgeous nose of cherry, a hint of chocolate and spicy black fruit flavors. On the palate it is medium bodied, yet refined, with admirable intensity, length and persistence. Enjoy it now and over the next five years with hearty Provençal fare.

____ Bottle(s) of 2008 Izadi Reserva Rioja, Spain @ \$19.99 per bottle

The 2008 Izadi Reserva Rioja is a pretty wine with a ruby-red color and aromas of red cherries, plum and spice notes. It is 100% Tempranillo, and the grapes are from vines that are 35 to 60 years old. The wine is aged 14 months in French and American oak. It has a supple palate of red cherry, milk chocolate and clove, and a surprisingly fresh and vibrant lift along the finish. This wine is very elegant, with pretty fruit notes and a delicate frame. This wine is perfect to pair with salmon, pork or any dish that prefers a medium-bodied, balanced red wine.

____ Bottle(s) of 2008 Finca Villacreces Ribera del Duero, Spain @ \$29.99 per bottle

The 2008 Finca Villacreces Ribera del Duero is a dark red in the glass with aromas of red licorice, sweet baking spice, crème de cassis and bitter chocolate. On the palate the wine has plenty of heft and weight with flavors of sweet red cherry, plum, cocoa and blackberries. The finish is long, smooth and dry, with tannins that lightly dust the back of your palate. A large-scaled offering. Pair with grilled rib-eye, spicy red pasta or flavorful Spanish tapas.

Premium Wine Club Previous Offerings

____ Bottle(s) 2005 Château Chollet, Graves Rouge @ \$14.99 per bottle

2005 was a fabulous vintage for Bordeaux and particularly for the wines from its southern regions. 2005, along with 2000, was one of the two greatest Bordeaux (Graves region) vintages since the magnificent 1989 vintage. The wines are maturing quite well and wines such as Chollet are quite ready to enjoy. We tasted this wine in April 2013 and bought it on the spot. (And then it took a long time to get to us.) We love the earthy aromas and mineral flavors. It is quite elegant with blackberry fruit flavors meshed with minerality. This is a delicious food wine and I recommend you serve it with rack of lamb or prime rib. Open and decant it half an hour ahead. —*Clyde Beffa*

____ Bottle(s) 2011 Domaine de Biéville Chablis, Louis Moreau @ \$14.99 per bottle

Louis Moreau and his wife Anne, vineyard manager Eric Briffé, and cellar master Eric Steinger create Chablis with a clear sense of place and character. The vineyards are farmed without pesticides or herbicides, and they have started plowing between rows instead of spraying. The vines here are over 40 years old. The Biéville is always a bit rounder and richer in character than their Louis Moreau Chablis, but retains the same sense of freshness and bright minerality to accompany the lovely floral notes. The difference between the two wines is an expression of the land itself, the terroir if you will, not the winemaking. The finish is unmistakably Chablis, with notes of limestone and oyster shells and a very pretty lift of white flowers. This is a terrific bottle of wine, and sure to delight with your Dungeness crab! —*Keith Wollenberg, K&L Burgundy Buyer*

____ Bottle(s) 2012 Argyle Willamette Valley Oregon Pinot Noir @ Please Inquire

The 2012 Argyle Willamette Valley Pinot Noir is medium red in the glass, and kicks off with gorgeous aromas of

hibiscus, cranberry, white raspberry and tea notes. The palate is nicely balanced with tons of crunchy red fruit, subtle spice and mineral notes buffered perfectly by racy acidity and crisp tannins. This is a tasty Pinot Noir that can be enjoyed with a salad, chicken, salmon or flat-bread pizza.

____ Bottle(s) 2007 Bodegas Poesia “Clos des Andes” Malbec, Mendoza, Argentina @ \$15.99 per bottle
The Clos des Andes struts its stuff from the very first sniff of the glass, with aromas of pencil lead, black cherry and spice notes. The wine proceeds to a palate of black fruit, licorice, tobacco and dark raspberry notes. The wine is nimble on the palate with good concentration, complexity and layers on the finish, showing persistence and length. This wine has a Bordeaux pedigree with Argentinean genetics and is a stellar value to boot. Robert Parker’s Wine Advocate gave it 91 points, and so did Stephen Tanzer.

____ Bottle(s) 2007 Three Saints “Sixty-Seven” Happy Canyon of Santa Barbara Red Wine @ Please Inquire
The 2007 Three Saints “Sixty-Seven” Red Wine is absolutely seductive. It’s almost blood red in color with a nose of chocolate-covered cherries, red licorice and hints of sage and rosemary. On the palate is a hedonistic combination of mocha, dark cherries, dark chocolate and spice, with soft, supple tannins and a long, silky finish. This wine is drinking perfectly right now thanks to its having had a few extra years in the bottle.

____ Bottle(s) 2011 Kalinda Cabernet Sauvignon Napa Valley @ \$14.99 per bottle
Our 2011 Kalinda Cabernet Sauvignon Napa Valley is a bright, zesty red with aromas of rosemary, dill, red cherry, cinnamon and bitter chocolate. The palate is a collage of red cherry, rosemary, milk chocolate and toasty oak accents with a subtle finish that seamlessly echoes the earlier flavors as they slowly recede from the palate. Once this wine has a chance to breathe it will reward you handsomely. Pairs well with almost all red meat, and with pizza and pasta.

____ Bottle(s) 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc @ \$14.99 per bottle
The 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc is a beautifully aromatic white wine with scents of white acacias, peach blossoms and a hint of orange zest. The wine seamlessly unfolds on the palate with an array of flavors including citrus notes, lime zest, lychee and hints of stone fruits. The wine has a nice balance with a sleek body and good acidity. The perfect match for ceviche or a summer salad.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2010 Bodegas Solar Viejo “Monologo” Crianza Rioja Spain @ \$9.99 per bottle
This is 100% Tempranillo aged for 12 months in American oak barrels. It sports a dark reddish hue in the glass. On the nose the wine is an exotic mix of blackberry liqueur, minced meat pie, spice and subtle oak nuances. The palate is a mouth-filling parade of dark fruit flavors, ripe berry, spice and hints of baker’s chocolate. This wine has excellent balance of rich fruit, racy acidity and subtle oak accents, and a long, smooth finish. It is delightful and is drinking incredibly well right now. Pair with pasta, chicken, pork or any dish that needs a fruit-driven, well-balanced red wine.

____ Bottle(s) 2012 Domaine Auriol Côtes du Rhône Blanc @ \$9.99 per bottle
This is a classic Rhône Valley white blend composed of 60% Grenache Blanc, 20% Clairette, 10% Roussanne and 10% Viognier. The wine is vinified in stainless steel and at cool temperatures in order to preserve its freshness and lovely aromatics. The resulting wine exhibits a light yellow and green hue, with a bouquet of white flowers and yellow stone fruits (think white peaches and apricots). While medium bodied, it still manages to maintain an admirable freshness and persistence on the palate. The 2012 Domaine Auriol Côtes du Rhône Blanc is the perfect wine to enjoy as an apéritif or with various starters, vegetarian dips, and salads. Also great with grilled shrimp, sheep’s milk cheese, or pasta with seafood. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

____ Bottle(s) 2009 Mustiguillo “Mestis” Vino de la Tierra el Terrerazo Spain @ \$9.99 per bottle
A blend of 50% Bobal and 20% Tempranillo with the balance made up of a blend of Syrah, Cabernet Sauvignon and Merlot. Deep red color. Distinct aromas of boysenberry, blueberries and baking spices flow seamlessly from the glass. On the palate the wine has great energy and verve with dusty tannins and dark blue fruit flavors along with hints of vanilla, clove and tobacco. The wine has good body, nice depth and a surprising amount of complexity given its modest price tag. Pair this wine with lamb, pork or a rustic dish that needs a sturdy, food-friendly wine.

____ Bottle(s) 2012 Barber Cellars “Chimaera” Sonoma Mountain Pinot Gris @ Please Inquire
The wine is a broad-shouldered but refreshing white with a nose of almonds and papaya and flavors of grapefruit,

apples, and apricot, with a sharp minerality thanks to the mountain soils of the vineyard. This one-of-a-kind wine is perfect with savory foods, and we are proud to offer it in our club for such a great price. Enjoy it with one of your holiday dinners—you will not be disappointed!

____ Bottle(s) 2008 III Somms “Atlas” Napa Valley Red Wine @ \$8.99 per bottle

A blend of primarily Cabernet Sauvignon with some Merlot, Cabernet Franc and Petit Verdot, the wine is a vivacious dark red in the glass with aromas of baker’s chocolate, plum, clove and blackberry kirsch. The palate continues with dark chocolate, plum, spice cake and blackberry flavors nicely buffered by good acidity and crisp tannins. The finish is smooth and surprisingly long and complex. Pair this wine with pizza, pasta or grilled red meats, or with anything else that requires a nice red wine.

____ Bottle(s) 2011 Casa Castillo Monastrell Jumilla, Spain @ \$9.99 per bottle

Incredibly approachable, this wine is a rich, ruby red color with aromas of zesty red fruit, licorice, rose, orange zest and hints of herbs and spice. The palate is medium-bodied with raspberry and cranberry notes along with hints of rhubarb, vanilla, mocha and spice notes. This wine has a ton of energy and length for its modest price and can be enjoyed on its own or with pizza or pasta. Stephen Tanzer’s *International Wine Cellar* gave this wine 90 points.

____ Bottle(s) 2012 Bonterra Mendocino County Viognier @ \$9.99 per bottle

The 2012 Bonterra Viognier has a gorgeous nose of peach blossoms, apricots, hints of cream and white flowers and a palate overflowing with fresh peach, apricot, spice and hints of stone fruit. The finish is long, bright and vibrant with a touch of vanilla emerging. Pair this wine with scallops, grilled chicken or roasted vegetables.

____ Bottle(s) 2010 Antech “Emotion” Crémant de Limoux Brut Rosé @ \$11.99 per bottle

Composed of Chardonnay, Chenin Blanc, Mauzac and Pinot Noir, the Emotion has a pale pink color with lively tints and a fine bead. Delicate nuances of cherry and strawberry along with white floral notes make for a crisp and elegant sparkler, destined to become a favorite of many. It’s brilliant served as an apéritif or with sashimi, Chinese or Thai cuisine.

____ Bottle(s) 2012 Antech Vin de Pays d’Oc Chardonnay @ \$7.99 per bottle

This wine has a pale yellow hue and a nuanced bouquet of white flowers. The vibrant, fresh palate finishes with notes of grapefruit. Arguably one of the best white wine values currently at K&L, Antech’s Chardonnay will delight new-world and old-world Chardonnay fans alike.

____ Bottle(s) of 2011 Lynx “The French Connection” Shiraz, Franschoek South Africa @ \$10.99 per bottle

The wine’s bouquet has black cherries, grilled meats, new leather, mocha, bacon fat and a hint of camphor. On the palate, darker spicy blackberry/ boysenberry fruit emerges, with dusty and fine-grained tannins supported by moderate acidity, framing it with good length. —*Jim Chanteloup, K&L South African Wine Buyer*

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

____ Bottle(s) 2007 Cantina Fanini “Vigna La Pieve” Sangiovese dell’Umbria IGT @ \$21.99 per bottle

This wine has a structured style, slightly grippier than what you might find in Chianti or Montalcino. Aromas are classic Sangiovese, woody, with hints of wild cherry and a touch of earth. Decant this wine an hour or two before drinking it, and enjoy with a big, hearty flavored dish: American style lasagna, NY steak or something like braised beef or veal shank. Enjoy!

____ Bottle(s) 2011 Terracuda Vettina Pergola Rosso @ \$17.99 per bottle

Ultra supple, full of complex fruit aromatics, this is a full-bodied wine that is also very drinkable. This Vettina is fermented and aged in stainless steel. The winery makes two other wood-aged Aleatico, but when I tasted them all this year I really liked this one the best. The wine’s vibrant flavor makes pairing fun! I can see this with a classic oven-roasted chicken so the freshness of the fruit and its vivacious essence is front and center.

____ Bottle(s) 2012 Terracuda Bocalino Bianchello del Metauro DOC @ \$11.99 per bottle

The 2012 Terracuda Bocalino Bianchello del Metauro DOC (a mouthful to pronounce) is layered with intense fruit aromatics and a long, focused finish. The wine was impressive on the palate particularly with its multiplicity of fruit aromatics. While the fruit isn’t particularly complex there is just a lot of it going on in the glass, coupled with floral notes and that sassy texture. Like its name, this wine is a mouthful. The Marche being a coastal region this is of course a classic fish wine, but it works as an aperitivo, or with an Insalata Caprese.

_____ Bottle(s) 2010 Cascina Val del Prete Roero “Bricco Medica” @ \$27.99 per bottle

The 2010 Cascina Val del Prete Roero “Bricco Medica” is 100% Nebbiolo aged in new French oak barriques for 16 months. The result is a forward yet powerful example of Roero Nebbiolo. The lushness of the palate dominates your senses and the rich, complex fruit character is bold and then supported by a brace of tannin in the finish. Capable of aging easily another 10 to 15 years in a great vintage like 2010, the wine is also rather drinkable now. Perfect with beef right off the barbecue. or if you'd like to get rustic and it is cold where you are: sausage and polenta.

_____ Bottle(s) 2012 Tenuta Mazzolino Vivace @ \$12.99 per bottle

I love drinking this wine. It is invigorating, and the flavors are so vibrant they seem to explode in your mouth. The Vivace is a perfect wine for meals; it is so cleansing. It is ideal for American-style pizza and it is the perfect match for rich filled pasta, risotto or the classic Spaghetti Bolognese. Drink it partially chilled, about 58-60°F. You'll love it!

_____ Bottle(s) 2011 Francesco Brigatti Uva Rara @ \$21.99 per bottle

Francesco Brigatti makes a series of wines, all based on local grape varieties. This one is unique. The 2011 Brigatti Uva Rara—yes, Uva Rara is the grape—is a supple, expressive wine that is meant to be served with *salumi* and first courses, and should be served at about 63 to 65°F. The wine seems simple at first but it slowly opens to show intriguing depth and character, more plummy than bright. Low in tannins and acid, this wine would pair nicely with pasta or risotto and porcini mushrooms, or a simple roasted chicken.

_____ Bottle(s) 2012 I Stefanini Soave Superiore “Monte di Fici” @ \$17.99 per bottle

Made from 100% Garganega, the 2012 I Stefanini Soave Superiore “Monte di Fice” exhibits aromas of cooked apple spiced with cinnamon, and delicate roasted almonds. It is fresh yet full of flavors that indicate complexity beneath; in a year or two from now this wine will be at its zenith. The wine is soft, supple and long on the palate. Be careful not to serve it too cold. This is a great cocktail wine and great paired with roasted chicken. It is an excellent accompaniment for crab as well.

_____ Bottle(s) of 2009 Cascina Ca' Rossa “Vigna Mulassa” Barbera d'Alba @ \$27.99 per bottle

This wine is very long on the palate, supple and smooth, and it has a decidedly persistent finish. I would decant this wine for two reasons. First, because it is un-fined and unfiltered and is throwing a fair amount of tartaric acid crystals. That's what they make cream of tartar out of; it is harmless but makes your glass a bit gritty. Secondly, Barbera's acidic core loves oxygen and the more oxygen you can get to it, the more it makes the wine open. Angelo would love for you to try this with a grilled steak.

_____ Bottle(s) of 2011 Cavalchina Bianco di Custoza Amedeo @ \$19.99 per bottle

A texturally fulfilling blend that has delicate fruit aromatics along with a freshness and minerality that are outstanding. I could see myself drinking it just by itself (I am American), but with some fresh, wild salmon on the barbecue this would be sensational!

_____ Bottle(s) of 2008 Ferrero Brunello di Montalcino @ Please Inquire

I really like this wine. It reminds me of the more “classically” styled vintages showing freshness, balance and not the super-ripe flavors that global warming seems to be giving us lately. Drinkable now after decanting it will age for another seven to ten years. I'd serve it with a rich meat ragu made from a Brasato al Brunello (Italian pot roast) over pasta.

_____ Bottle(s) of 2010 Mamete Prevostini Botonero @ \$14.99 per bottle

The 2010 “Botonero” has a short, five-day fermentation and never sees any wood. It is a fresh, aromatic red that would be a great accompaniment for the region's classic dish of *Pizzoccheri*, a type of pasta made from buckwheat. One adds cubed potatoes, swiss chard or savoy cabbage and Valtellina Casera cheese (Fontina would be a good substitute or the cheese).

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

_____ Bottle(s) Michel Lorient “Palmyre” Brut Nature Champagne @ \$34.99 per bottle

This cuvée was blended specifically to be a zero-dosage (no sugar added) Champagne, and is composed of 80% Meunier and 20% Chardonnay exclusively from the Lorient estate in the village of Festigny. It has been aged for four years on the lees, and this, in combination with the riper fruit used in the blend, gives it an ease of drinking not usually associated with zero-dosage Champagnes. With crab, scallops, mussels, clams or oysters, this lovely bottle richens up, all the while cutting the richness of the meat.

_____ Bottle(s) Lallier Grande Reserve Grand Cru Brut Champagne @ \$34.99 per bottle

The Lallier Grande Reserve Grand Cru Brut Champagne comes from a house never before featured in the club. They are a very small négociant out of Ay, in the heart of Champagne, and their Grande Reserve is composed of 65% Pinot Noir and 35% Chardonnay entirely from Grand Cru vineyards. The wine has a very bright white gold color and a lazy, tight streamer that makes it very attractive in the glass. The aromatics are all I could wish for from Grand Cru Champagne based in Ay, with fresh baguette, black cherry and strong chalky components. It is full bodied, but has the mineral component to follow, and comes across as very well balanced.

_____ Bottle(s) Canard-Duchêne “Leonie” Brut Champagne @\$34.99 per bottle

Composed of 50% Pinot Noir (all of it from the Mountain of Reims), and 25% Meunier and 25% Chardonnay (both purchased from great villages like Cumieres and Vertus). The wine is aged for three years on the lees after fermentation in stainless steel. Canard-Duchêne is the fourth biggest Champagne in the French market, and is very popular for its easy drinking, toasty style. This makes a perfect apéritif—a very fine way to start your weekend.

_____ Bottle(s) Charles Orban Blanc de Noirs Brut Champagne @ \$34.99 per bottle

This Blanc de Noirs is composed of half Pinot Noir and half Meunier. It is fermented in stainless steel at the Ernest Rapeneau facility in Epernay, and given three years of ageing on the lees. It is a muscular wine with a great baguette aroma and black cherry fruit. It has plenty of richness for enjoying with food, but will make a great apéritif as well.

_____ Bottle(s) of Bruno Michel “Rebelle” Extra Brut Champagne @ \$34.99 per bottle

From my personal tasting diary: “This wine was a lot richer than I remember and I suspect the base must be from the extroverted 2006 harvest. The balance was so perfect it hardly seemed ‘Extra’ Brut-like, rather just vibrant, nervy, electrically mineral sud-Epernay stuff. It went best with the Akasaka Roll, which has eel and avocado on the outside and tempura shrimp on the inside, and very well with everything else.

2008 Saint Jean du Barroux L’Argile, Ventoux

This is a producer to watch. Saint Jean du Barroux is a reference point when one is discussing the Côtes du Ventoux. The Côtes du Ventoux has always played second fiddle to the Côtes-du-Rhône but this humble property with pharmacist-turned-winemaker Philippe Gimel, who apprenticed under Jean-Louis Chave of Chave & Christophe Sabon of Sabon & Janasse, has become a beacon of top-notch wines from the Cotes-du-Ventoux. The 2008 Saint Jean du Barroux L’Argile is a blend of 75% Grenache, 14% Syrah, 5% Carignan and 5% Cinsault from 40-year-old vines planted at 900-1200 feet elevation. The wine is aged for 18 months in concrete. It has amazing depth of dark red berry fruit, tobacco, earth and mineral notes while retaining a sexy and savory feel. If you’re a fan of Rhône wines you owe to yourself to give this a try! *The Rhône Report* gave this 92 points.

Special promotional price for Club members: \$19.99 per bottle.

Wine Club Six-Pack Special “Spanish Sensation”

If you were to ask a French winemaker/owner what country they fear as far as competition for global wine sales is concerned, they would say “Spain,” hands down. Spain produces a wide array of amazing wines made in different styles that showcase their own unique terroir and grapes. This six-pack lets you sample the best of what Spain has in store for you. We have two bottles each of **2008 Finca Villacreces Ribera del Duero**, **2008 Vina Izadi Reserva Rioja** and **2010 Jimenez Landi “Sotorronero” Mentrída**. You get a nice sampling of grape varieties, blends and regions. If you were to buy these off the shelf you would pay **\$169.94**. With your wine club discount it would be **\$139.94** but we’re only going to charge you **\$99.94 for this six-pack—a further savings of \$40!**