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Dear Wine Club Members,

As the weather heats up this summer, so does our list of great wines in store for club members. We have some great white wines, and some stellar reds guaranteed to be perfect for your next BBQ or dinner out on your deck. While nobody likes to see a dip in the economy, it does give us some amazing opportunities to buy wines at great prices and then pass the savings along to you.

Let's start with our Best Buy Club selections, which are both terrific, fruit-forward offerings. The 2007 Domaine Begude "Le Bel Ange" Chardonnay is another hidden gem found by our Southern France buyer, Mulan Chan. If you don't yet have a house white for the summer, here's an ideal candidate. Our second Best Buy wine is the 2005 Line Shack Cabernet Sauvignon, from Central Coast vineyards.

The Premium Club continues the theme of great values with the 2006 Olivet Lane Chardonnay Russian River Valley. This is the quintessential California chardonnay, with gorgeous, ripe fruit and nice toasty oak accents. Our second wine in the Premium Club this month is the 2004 Chateau Ste Michelle Orphelin, a Rhône-type blend from the great state of Washington. We all know Washington for its great cabernet sauvignons, but some spectacular syrahs are coming from there as well.

We are very pleased with our two Signature Red Club selections, which have a distinctively California feel. First we have the 2005 Etude Merlot, which comes from Etude's estate vineyard holding in Sonoma Valley and has the size and weight that many merlots seem to lack. Next up is the 2005 Roth Cabernet Sauvignon Alexander Valley. If you haven't had many wines from Alexander Valley, tasting this wine should be an eye-opening experience.

I feel extremely lucky to have Greg St Clair to help me with our monthly Italian Club selections. We can always count on Greg to find the very best Italian wines for both your money and your palate. This month he has one of my favorite native white varietals, Greco di Tufo from Mastroberardino, and a great 2005 Chianti from San Vincenti. Both are distinctly Italian in taste and feel and will go wonderfully with your next pasta or seafood meal.

We have tent Champagne events scheduled for Saturday, October 18th at our Hollywood store and Sunday, October 19th at our San Francisco store. These are can't-miss events with Champagne poured from some of our best direct-buy domains along with such luminaries as Krug, Dom Perignon and Salon.

I would like to thank everyone who was involved in our tent event at our Redwood City store on Saturday May 31st. That event sold out quickly and was a big hit not only with our customers but also with the wineries involved. The wines being poured were fantastic and anyone who was there was also privy to some mind-blowing deals. Please don't forget that we are still offering special club pricing on both the 2005 Caymus Cabernet Sauvignon Napa Valley and the 2005 Lewis Cellars Reserve Cabernet Sauvignon—two big hitters in California cabernet sauvignon.

I hope you enjoy this month's selections and look forward to hearing from you soon.

Cheers,

Alex Pross
Wine Club Director
K&L Wine Merchants

Signature Red Collection Wine Club

2005 Roth Cabernet Sauvignon, Alexander Valley

If you haven't discovered Alexander Valley as a haven for affordable, high-quality cabernet sauvignon, then you've been missing the boat. This is an up-and-coming region with great potential. As the vines planted in this region mature and the winemakers become more familiar with what to expect in terms of weather, we're seeing a tremendous jump in quality that thankfully hasn't been matched by a jump in pricing.

The 2005 Roth Cabernet Sauvignon Alexander Valley comes from vineyard sites at the southernmost tip of the Alexander Valley AVA. This sub-appellation's abundant hillsides with their diverse elevations, aspects and slopes provide a wide range of micro-climates from which cabernet sauvignons of intensity and concentrated varietal character are produced.

2005 Roth is a blend of 85% cabernet sauvignon and 15% merlot aged for 18 months in French oak barrels (30% new). 2005 was a wet winter with an early March bud break. Spring and early summer rains led to a long, cool, and even growing season. The additional length on the vine resulted in soft, full flavors, with balanced acidity and moderate alcohol. 2005 was an excellent vintage, delivering classic, well-structured cabernet. All of this leads to a wine that displays a nose of vanilla, ripe cherry and cinnamon, with flavors of raspberry jam, cocoa and red fruit. The 2005 Roth is an accessible and evenly structured cabernet with a long, elegant finish.

A classic California cabernet sauvignon, this wine is big all around with tons of fruit and oak. Next time you have a big steak, crack open a bottle of 2005 Roth Cabernet Alexander Valley and it will be a memorable night.

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



2005 Etude Merlot, Sonoma Valley

Etude may be best known for making some of the best pinot noirs to come out of California, but their Bordeaux grape wines are definitely worth your attention. Etude winery is dedicated to mastering the craft of winegrowing. In classical music, an étude is a composition with a technical focus that allows the musician to practice a particular technique. Similarly, Etude wines are the product of deliberate concentration on the instructive variables of the craft. The end game is not edification alone, but rather the wine itself as a source of enjoyment.

Winery owner Tony Soter, veteran winemaker Jon Priest and viticulturalist Franci Ashton work diligently to produce wines that give both a unique and loyal interpretation of the terroir from which the wines originate. The philosophy at Etude Wines is that winemaking begins in the vineyard, months and even years before the grapes are harvested.

The 2005 Etude Merlot Sonoma Valley is 100% merlot, with all the grapes coming from Etude Estate Vineyards. The vineyard soils are well-drained, rocky upland soil, all variations of volcanic origin. Combining these soils with the extreme western-Sonoma location close to the Pacific Ocean allows Etude to produce a decidedly distinct Merlot. A 2005 growing season that was cooler than average allowed for a longer ripening period for the merlot grapes. They were picked at



optimum ripeness, and fruit condition was excellent. As a result, the merlot from this vintage offers exceptional concentration and structure. The end result is a wine that makes you realize great merlot can come from California. The 2005 Etude starts with bright, heady aromas of blackberry, black plum and olive that lead to a core of rich, concentrated fruit. The structured yet supple tannins wrap around the lush red fruit and mingle with notes of white pepper. The wine's finish leaves a long, lasting impression of fruit richness backed by hints of smoky spice. This wine, while extremely accessible in its youth, possesses excellent potential for aging. Finally, a merlot that can make a cabernet fan smile!

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

Club Italiano

2006 Mastroberardino Greco di Tufo

For most Americans, the names of Southern Italy's regions evoke little recognition. If you were to ask average Americans where Campania is, I doubt you'd get many correct responses. This region is one of modern Italy's best kept secrets. In Roman times, Campania was a great producer of foodstuffs for the Roman Republic, and also the summer getaway for all those who had enough money to build a villa on its marvelous coastline. This is where Mount Vesuvius erupted and that's among the most famous names of Campania, along with Sophia Loren, Naples, and the Amalfi coast (birthplace of Limoncello). The Greeks started colonizing southern Italy more than 2500 years ago and grape growing in this region still has a tremendous Greek influence. The name of Campania's best known red grape varietal, aglianico, is a derivation of the word Hellenic. And of course it is not a stretch to realize where the grape called Greco came from!

Twenty-five miles east of Mount Vesuvius, just about an hour from Naples, is the town of Avellino. Irpinia, the region around Avellino, has been the center of high-quality winemaking in Campania for almost 150 years, and Mastroberardino is the Irpinia region's most famous producer. Angelo Mastroberardino founded the winery in 1878, and his descendants still run the show.

Antonio Mastroberardino is the driving force in the winery today, and has been since the 1950s.

Mastroberardino was one of the first Italian wineries to export high-quality white wine to the United States and perhaps the only one that showed Italian white wine could age. Recently, Antonio resurrected winegrowing in Pompeii, following closely detailed historical accounts inside the Pompeii Archeological Park. He rigorously reconstructed the old vineyards and winemaking techniques, getting clues from ancient frescoes, which show high-density planting supported by chestnut stakes. One can only imagine the bureaucratic hoops one would have to jump through in Italy to get all of that done!

Greco di Tufo DOCG is one of the oldest grape varieties in southern Italy, documented in some First Century BCE Pompeian graffiti displaying some unrequited love: "You are truly cold, Bytis, made of ice, if last night not even Greco wine could warm you up." In 1945, the Mastroberardino family rekindled this grape's fame. They championed its use as a mono-varietal when they found plantings along the banks of the Sabato river in Irpinia.

The Mastroberardino Greco di Tufo DOCG is made from the Greco grape, grown in a chalky clay soil



Detail of the ceiling fresco in the Mastroberardino cellar.

called tufo, which dominates the area. This calcareous soil adds great verve and character that freshens the wine and gives it a focus and minerality. The wine is fermented in temperature-controlled stainless steel to preserve its freshness. It is a perfect summertime white, aromatic, rich and well balanced. It's a wonderful accompaniment to some of Italy's most famous dishes such as *linguine alle vongole* (one of my favorites), risotto with calamari, or grilled swordfish.

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

2005 San Vincenti Chianti Classico

Chianti Classico has various associations in our minds. For many it speaks of a candle-filled, wicker-wrapped bottle atop a red-checked tablecloth. Others will think of the big brand names: Antinori, Brolio or Ruffino. Then there are the leaders of the "new generation." Fonterutoli, Fontodi, Felsina, and many others have taken the challenge to take Chianti to a new level. Their ambitions have created a new legacy for Chianti Classico. Finally there are the many very small "boutique" producers whose micro efforts express the terroir, or what a new Italian movement calls *genius loci*, a spirit of the place. San Vincenti is one of the boutique producers and their *genius loci* is truly unique amongst Chianti Classico producers.

Chianti, like Champagne, Burgundy and Napa, is a place, not a type of wine. It's a fabulously beautiful, peaceful region still seemingly untouched by modern development. You could imagine being there 600 years ago. It is sparsely developed. Huge tracts of land are forest, and there aren't giant swaths of contiguous vineyards, just vineyards and small *podere* dotting the countryside. Chianti is an extraordinarily diverse geographic area. It has no valley floors to plant in, just hillsides of different degrees of steepness, and the landscape seems tilted in every imaginable compass point. The geology is no less diverse; so many fractured hills and mountains are cut by multiple rivers and streams, the geology changes every 20 feet. Exposure, altitude, air flow, rainfall, soil types ... growers have so many factors to deal with, that to get a vineyard with just one soil type is almost impossible. Chianti isn't an easy place to make a wine.



In the vineyard at San Vincenti, Chianti.

San Vincenti is situated the farthest to the east of all producers in Chianti Classico. It is southeast of the town of Gaiole, with vineyards at an elevation between 1500 and 4500 feet. The sparse, almost desolate look is not like the rest of Chianti. The soil here is mostly galestro. For sangiovese lovers this is nirvana. Galestro is exfoliating shale of marine origin, ideal for containing sangiovese's remarkable vigor. Its appearance on the surface is very different from the soil of Bordeaux or Châteauneuf-du-Pape where the smooth, round stones look like bubble wrap on the ground or leftovers from a dried-up riverbed. Galestro looks like a moon landscape, with sharp, brittle, fragmented, horizontal pieces that weather out of and into soil quickly. This extraordinary soil allows sangiovese to show its unique aromatics. It creates a wine whose acidic core drags the mineral character to the surface and blends it with restrained fruit to offer a powerful statement of place.

San Vincenti's owner, Roberto Pucci, isn't a wine guy by birth; he's a vibrant businessman with a love for wine and the Chianti countryside. One of the traits of a great businessman is knowing what you don't know, and he knows he isn't a winemaker. Solution; hire "THE MAN" in Chianti, Carlo Ferrini. Carlo Ferrini was the enologist for the Chianti Classico Consortium (Gallo Nero) back in the 1980s. At that time, he realized that the vineyard plantings of the 1960s would begin to be replanted around the year 2000. He suggested that instead of making all of the same mistakes again, the Consortium sponsor a series of experiments in clonal variety, density planting and trellising, in multiple soil types, exposures and altitudes. Doing so would give the future planters some data to base decisions upon. He's famous now.

The 2005 San Vincenti Chianti Classico is an expression of this lone highland vineyard; it is 100% sangiovese, and classic. Sangiovese's linear character on the palate makes a dramatic statement about length, coupled with a very rich mid-palate feel. This mid-palate richness doesn't portray itself with gobs of ripe, sweet fruit; it just gives density to the middle of the wine. The nose is molten galestro, sweet earth, tobacco, new saddle leather, sage, and rosemary, spicy, vibrant and full of mineral. On the palate the wine really comes together. The density is balanced by length and touches of sweet plum and bright cherry fruit, alternating with the earthy nose to create a sensational wine. I'd drink it with grilled, rosemary-marinated pork chops or a big thick T-Bone steak, but I'm in a rut. You can still have it with pasta if you like! San Vincenti doesn't cold stabilize the wine so you might occasionally find a little sediment or tartrates in the bottom of the bottle. I would decant the wine an hour or two in advance if you have the chance, for aeration not sediment.

Your re-order price for this wine as a club member is \$20.99.

Premium Wine Club

2006 Olivet Lane Chardonnay, Russian River

The Pellegrini family, which makes Olivet Lane wines, traces its heritage in winemaking to the early 1900s, when brothers Nello and Gino Pellegrini arrived in New York City from their native Tuscany. They soon made their way to the West Coast and in 1925 became Sonoma County grape merchants, shipping grapes throughout the U.S. for home winemaking. In 1933, after the repeal of Prohibition, the brothers established the original Pellegrini Wine Company, shipping grapes from Sonoma County and producing quality wines for many of San Francisco's finest shops and restaurants.

Nello's son Vincent took over direction of the winery in the early 1950s, and expanded into wholesale distribution of imported and domestic wines and spirits.

In 1973, Vincent and his wife Ida purchased a 70-acre apple and plum orchard on West Olivet Road in Santa Rosa. They converted this prime Russian River Valley property to grape vines, and Vincent had the foresight to plant chardonnay and pinot noir. In the late 70s, Robert Pellegrini named his first wine "Olivet Lane" Chardonnay, and the name took. Olivet Lane was one of the first pinot noir estates in the Russian River Valley, and over the years has been the grape source for many of the Valley's pinot noir luminaries, in addition to the family's own award-winning Olivet Lane Estate Chardonnay and Pinot Noir production.

The 2006 Olivet Lane Chardonnay Russian River displays the unique terroir that makes the Russian River the ideal place for chardonnay in California. Olivet Lane Estate is situated on 65 acres of sloping bench land in the Russian River Valley, with warm summer days moderated by ocean breezes and cool evening temperatures. The vineyard is devoted exclusively to chardonnay and pinot noir. The end product is a chardonnay with tropical fruit flavors along with good acidity and minerality. The oak is there to frame the wine but doesn't interfere with the great core of fruit. This is a case-worthy buy and should be your go-to chardonnay this summer to help you fight the heat. Enjoy this with grilled chicken, summer sausages or any other fare that you would pair with a white wine.

Your re-order price for this wine as a club member is \$13.95.

2004 Chateau Ste Michelle Orphelin, Columbia Valley Washington

Chateau Ste Michelle winery has been one of the leaders of the fine wine movement in Washington state. Chateau Ste Michelle is the oldest winery in Washington state, with some of the most mature vineyards in the Columbia Valley. The winery's roots date back to the period just following the repeal of Prohibition. In 1976, Ste Michelle Vintners built a French-style chateau building in Woodinville, outside of Seattle, and changed its name to Chateau Ste. Michelle to reflect its new facility. The winery was built on the

1912 estate owned by Seattle lumber baron Frederick Stimson.

Chateau Ste Michelle winery grows several varietals including riesling, chardonnay, cabernet sauvignon and merlot, and has now added Rhône varietals including syrah, grenache, mourvèdre & cinsault. They have often been the first to plant a varietal in the state of Washington and were instrumental in the early growth of the wine movement in Washington state.

The 2004 Chateau Ste Michelle Orphelin is their interpretation of a Châteauneuf-du-Pape. The wine is made of ten grape varietals, with 86% of the blend being made up of syrah, grenache, mourvèdre and cinsault. The grapes are sourced from the Columbia Valley in Eastern Washington, in the shadow of the Cascade Mountains. This area gets very little rainfall and the warm, sunny days combined with cool evenings provide the ideal conditions for intense aroma and flavor development in ripening grapes. The sandy soils with their low water-holding capability force the vines to work extra hard to get the water they need. The result is small, concentrated grapes, which help to produce wine of fruit and power.

The 2004 Orphelin was born from a challenging situation at Chateau Ste Michelle. They grow many different Rhône varieties at their Columbia Valley vineyards, and many of the grapes didn't have a home when it came time to blend. These varieties, such as mourvèdre and grenache, are some of the more interesting varieties winemakers get to work with, and it always seemed a shame to have to blend away these orphans. Orphelin was born when the winemakers chose to create a true Rhône-style blend from these wines, while showcasing Washington's true potential for Rhône varieties. The wine bursts with ripe, red fruit and layers of spice and milk chocolate. On the palate, candied cherries and ripe strawberries abound, offering an enticing, complex mouthfeel and a smiling finish. The next time you have lamb or a pork chop, adopt a glass of Orphelin and become a foster drinker.



Your re-order price for this wine as a club member is \$13.95.

Best Buy Wine Club

2007 Domaine Begude “Le Bel Ange” Chardonnay Languedoc

Way up in the foothills of the Pyrenees in the Limoux region of the Languedoc, you'll find one of the most dynamic and forward-thinking domaines in the South of France. Domaine Begude is a 25-hectare estate owned by James and Catherine Kinglake. After searching throughout France for the ideal spot to settle down, raise their young daughter Millie, and make great wine, the couple stumbled upon Domaine Begude and instantly knew they had found their new home. Their goal was to produce exceptional and natural wines showcasing the cool climate and great terroir of the region.

Fast forward several years and James and Catherine are well on their way towards achieving this goal and living the dream. Passion and dedication are the driving force at Begude. In the vineyard, the governing philosophy is to promote a healthy and sustainable environment, and maintaining a healthy living soil is crucial toward this end. For this reason, only organic sheep and cow manures are used, to promote the development of live micro-organisms and beneficial bacteria. All weed killing is done mechanically rather than chemically to encourage the growth of green manures. Furthermore, a bio-dynamic approach is enlisted, with careful attention paid to the lunar calendar, especially at planting, pruning and harvest time.

In the cellar, a truly international (English, French and Australian) vineyard and winemaking team has been assembled, with young and incredibly dedicated Laurent Girault at the helm, and Australian

wine consultant Richard Osborne also offering his 20-plus years of experience and expertise. The result of this vision, dedication and execution are wines that we can feel great about enjoying.

K&L is proud to feature the latest release of Domaine Begude's "Le Bel Ange" Chardonnay (the beautiful angel). The 2007 is composed of 85% chardonnay and 15% chenin blanc from predominantly clay and limestone soils on south-east facing vineyards. Yields are approximately 45hl/hectare. Fermentation takes place in stainless steel, with no oak influence, and under cool temperatures in order to allow the purity of fruit to shine through. In the glass, an inviting citrus nose will greet you, along with delicate nuances of honeydew melon, pear and wet stone. The Bel Ange is a superb candidate for a house white as it can be enjoyed on its own at the end of a long day, or with a variety of seafood, salad and light white meat dishes.

For more information on the wines and life at Domaine Begude you can visit their website:
<http://www.domainebegude.com/index.htm>

Your re-order price for this wine as a club member is \$9.49.



The organically farmed vineyards of Begude, with the Pyrenees in the background.

2005 Line Shack Cabernet Sauvignon

In the days of early California, massive Spanish land grants were being broken up and the cowboys (vaqueros) who ran these ranches often found themselves far from their home on the ranch. "Line Shacks" were built near the end of the property line as a means of shelter, allowing these tired cowboys to share a simple meal and hunker down for the night before returning to their main residence on the ranch.

In 1989, Bob Tonus acquired a small ranch near Chualar Canyon in the Salinas Valley's eastern foothills. The only building on it was a run-down cabin that Bob referred to as "The Line Shack." It was soon remodeled and it became a place to gather and celebrate family, food and friendships. This is where Bob began making small amounts of wine. When the winery began in 2005, they decided to use the name Line Shack for their wines as a tribute to the many great times shared with family and friends.

Line Shack sources its grapes from different locations to achieve balanced acidity and fruit and enhance different flavors and terroir profiles. The winery targeted the southern portion of Monterey County as a source for their fruit. The area is home to a number of emerging AVAs, focusing on warm-climate grape varieties that produce full-bodied whites and reds. Their vineyard partners grow grapes in the San Antonio Valley and San Lucas areas. Additionally, they also venture into a few special areas within the Arroyo Seco AVA that are protected from the cooling Salinas Valley winds.

Line Shack believes in a combination of old-world and new-world wine techniques. This means a balance between new and neutral European oak as well as stainless steel.

The 2005 Line Shack Cabernet Sauvignon is blended with several small lots of assorted varietal wines to complement the intense cabernet character. It is especially important to show the unique qualities of the San Antonio Valley, which is the focus of Line Shack's grape-growing attention. The heart of this wine contains currant and black fruit flavor and firm tannins that are achieved in this emerging AVA. The 2005 Line Shack also has blended in cabernet sauvignon from the Sunbelt vineyard in Paso Robles, which contributes the cherry- and berry-like flavors in the wine. This wine sees extended maceration and oak aging, which contributes to its power and intense fruit. It has a luscious mouthful of fruit that is nicely accented by just enough oak to frame the wine's fruit without obscuring it. A fun, fruity red to drink, this is a great red for your next BBQ or family gathering.

Your re-order price for this wine as a club member is \$9.49.

Re-order Form

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

**All wine can be purchased by the single bottle. Prices are shown after each wine listed
Tax (in California) and shipping will be added to each order.**

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

Champagne Club Previous Offerings

_____ Bottle(s) of Deutz Brut Classic @ \$28.99 per bottle

This Champagne is composed of 38% pinot noir, 32% meunier and 30% chardonnay, vinified in stainless steel with full malolactic fermentation. This is a big step up from the last batch, which I liked a lot. I find more balancing freshness to go with the extroverted red fruit flavors and rich, toasty aromas. Pop this one open and audition it soon. We made a great buy on this on the last day before a major price increase, so the re-buy price is strictly limited to stock on hand. — *Gary Westby*

_____ Bottle(s) of Jacquesson 732 @ \$37.99 per bottle

Jacquesson's current non-vintage blend, different from last year's (the 731). Fans of their Champagnes can enjoy the differences. This batch is based on 59% 2004 with 25% 2003, 15% 2002 and 1% from 2001. It is composed of 39% Chardonnay, 36% Pinot Meunier, 25% Pinot Noir and dosed at dosed at next to nothing- 3.5 grams! This is racy, mineral driven, yet concentrated Champagne that will please the serious Champagne lover. — *Gary Westby*

_____ Bottle(s) of 2000 Piper Heidsieck @ \$54.99 per bottle

93 points *Wine Spectator*: “An opulent, energetic bubbly, this has a concentrated essence of vanilla, honey, apricot and citrus notes, with a long finish. The firm structure offsets its richness. A compelling 2000.” K&L's notes: This vintage Champagne is a blend of 60% Pinot Noir and 40% Chardonnay, fermented in stainless steel and put through full malolactic. It is very, very toasty and rich given its age. — *Gary Westby*

Signature Red Club Previous Offerings

_____ Bottle(s) of 2005 Bacio Divino “Pazzo” Sangiovese/Cabernet @ \$21.99 per bottle

91 points from Robert Parker who had this to say..” The 2005 Pazzo is a gorgeously hedonistic, flavorful blend of 73% Sangiovese and the rest small amounts of Petite Sirah, Syrah, Cabernet Sauvignon, and even a touch of the white varietal, Viognier. A fragrant perfume of sweet roasted herbs, kirsch, black currants, and pepper jumps from the glass of this supple-textured, fleshy wine. The ideal bistro-styled red, it will be fun to drink over the next two to three years.”

_____ Bottle(s) of 2004 “Roy J. Maier” Sonoma Cabernet Sauvignon, produced by Saint Helena Road Winery @ \$23.99 per bottle

This Roy J. Maier label blends the juices from the grapes of cabernet sauvignon, merlot, malbec, petit verdot and cabernet franc, into a kaleidoscope of flavors, aromas and colors; offering a wine to thoroughly savor, from your first sample of the bouquet, to your last satisfying sip. It is from mountain vineyards so the wine is quite big on the palate. The tannins are round and polished. Some oaky nuances on the palate and a long, lingering finish are hallmarks of this wine. And it is from the great 2004 vintage. Cellar this for a few years or enjoy now after an hour of decanting. Barbecued steak is my choice-how about a flavorful porterhouse on the rare side?

_____ Bottle(s) of 2005 Chante Cigale Chateaufeuf du Pape @ \$25.99 per bottle

Robert Parker's *Wine Advocate* scores it 90 points and lists the retail at \$30 to \$38. 2005 Chateaufeuf du Pape has a deep ruby/purple color and classic Provencal aromatics of garrigue, ground pepper, kirsch, and loamy soil notes. Medium to full-bodied, richly fruity, it has soft, silky tannins and decent acidity. This is a 2005 Chateaufeuf du Pape to drink now and over the next 10-12 years."

_____ Bottle(s) of 2005 Lost Canyon Winery, Stage Gulch Vineyard, Syrah @ \$23.99 per bottle
The wine is a beautiful, deep purple color. It has incredible aromatic complexity with notes ranging from violets and roses to blackberry, leather, tobacco, bacon and spice. On the palate the wine is full-bodied with great depth, loads of dark fruits and some syrah spice balanced by a lively acidity. The finish is long and fine. We were oohing and ahhing over this one when we tasted it and I think you will all be impressed too. Enjoy this hearty wine on a cold winter evening with a roast or stew.

_____ Bottle(s) of 2003 S.P. Drummer, Blair Vineyard, Napa Red @ \$23.99 per bottle
The 2003 harvest was a warm one in Napa Valley, producing fully ripened fruit and ripe, almost oily tannins. While the wine is matured in 60% new French oak, the winemaker believes that oak should not be a flavor on its own but should augment the aromatics and add structure to round out the wine's mouthfeel. The nose is very aromatic and perfumed; on the palate, the wine is full of creamy currant fruit with leafy, spice-cake notes. It is powerful and elegant at the same time. The tannins are fine grained and the finish is long. Drink over the next five years.

_____ Bottle(s) of 2003 Amici, Napa Valley Cabernet Sauvignon @ \$23.99 per bottle
The 2003 Amici Cellars Cabernet Sauvignon, Napa Valley is composed of 90% Cabernet Sauvignon and 10% Merlot and was aged in 50% new French oak barrels. The addition of Merlot adds richness to the mouth feel and increases the aromatics of the wine. The color is fairly dark and extracted with opaque purple hues. On the nose it is dominated by blackberry and cassis with vanilla and spice from the French oak. On the palate, the wines has gobs of dark fruit with suave, soft tannins, which allow the currant-blackberry flavors to take center stage. Enjoy this wine with a steak or any winter beef stew.

_____ Bottle(s) of 2005 Chateau Coufran, Haut Medoc @ \$23.99 per bottle
2005 Bordeaux wines are hot sellers and we just got the last bit of this wine. Fabulous richness and good structure for the cellar. Toasty and tempting-decant one hour and serve with a rack of lamb.

Club Italiano Previous Offerings

___ Bottle(s) 2002 La Velona Brunello di Montalcino @\$28.99 per bottle
The nose is classic ripe cherry with hints of tobacco and leather; the color is classically sangiovese, ruby no blue-black like cabernet. The wine is gracious in the mouth, long, balanced and truly sangiovese. The finish is gentle, yet persistent in its purity and elegance and it was crying out for food. I love it. I'm sure you'll love it as much as I do. Normally I'd say try this with the Montalcino prerequisite for Brunello Cinghiale (Wild Boar) but for this wine (maybe because it is so warm today) I feel like a pasta with ragu and maybe spice it up a bit with some porcini mushrooms, topped off with a dusting of grated Peccorino Toscano. This is not the blockbuster, put-in-your-cellar-for-twenty-years type, but a really very good wine (as you will see) for drinking now. —Greg St. Clair

Premium Wine Club Previous Offerings

___ Bottle(s) of 2005 Domenico California Montepulciano @ 13.95 per bottle
The 2005 Domenico Montepulciano is sourced from vineyards in California's Central Valley and is a blend of 88% montepulciano, 10% petite sirah and 2% merlot. The wine spent 18 months in French and American oak. The result is a medium-bodied on the palate with oaky flavors and aromas of cherry, anise, plum and blackberry. The wine has soft, lush fruit that has a velvety texture with just enough oak to accentuate and frame the abundant fruit flavors. This wine can pair wonderfully with veal or lamb and of course your favorite pasta dish. —Alex Pross

___ Bottle(s) of 2006 Chablis "Domaine Bieville," Louis Moreau @\$13.95 per Bottle
Remarkably bright with classic apple notes and the distinctive stony character of top Chablis. Satisfyingly long, this

makes an outstanding apéritif, and a fine companion to oysters and shellfish. As with all great Chablis this has the ability to age well for several years in the bottle. 2006 was a terrific vintage. We are happy to have such a great chardonnay in our premium club.

___ Bottle(s) of 2000 Juslyn Napa Valley Red @ \$13.95 per bottle

The grapes for this wine come from Andy Beckstoffer's famous George III Vineyard. Merlot and cabernet franc from the Mayacamas Mountains were blended with the cabernet sauvignon, creating an aroma and palate of black cherry, bright raspberry, toast, vanilla, and a streak of black current on the long finish. Round, full-bodied, and full-flavored throughout, this wine had a strong appeal in its youth but has matured gracefully. It tastes great right now. No hard edges, just a rich and round Bordeaux blend with chocolate, cassis, and blackberry flavors.

___ Bottle(s) of 2007 Katherine Kennedy California Sauvignon Blanc @Inquire per bottle

This is a bright, vibrant wine in the glass with a racy nose of acacia flowers, citrus fruits and mineral-laced aromas. The palate is alive with fresh flavors of lemon, lime, white grapefruit and kiwi all buffered by bright acidity and a long, mouth-watering finish. This wine has substantial size and weight which makes it the perfect Sauvignon Blanc for the Chardonnay lover while retaining everything that makes Sauvignon Blanc wonderful.

_____ Bottle(s) of 2006 Kirkham Peak Napa Merlot @\$14.95 per bottle

From one of Napa Valley's most respected family-owned wineries. Grapes come from the Yountville and Stags Leap area of the Napa Valley. This is something of a Bordeaux blend, as there are small amounts of cabernet sauvignon and cabernet franc in the wine. It was aged for almost two years in new French oak. This wine has firm acidity and structure as well as an elegant bouquet of red berry fruit with a hint of menthol, cherries and spice. It is a thoroughly satisfying wine that will make a perfect addition to your rack of lamb dinner. It is young; decanting one hour in advance will soften it. This wine will age well for several years in your cellar.

_____ Bottle(s) of 2004 Mt St. Helena Brand Napa Valley Cabernet Sauvignon @ \$13.95 per bottle

79% cabernet sauvignon, 15% cabernet franc, 4% merlot, 2% malbec. Now we have the stats out of the way. This wine is simply delicious—trust me on that. It is deeply colored with a pungent, inviting nose of blackberry, blackcurrant, cedar, thyme and cloves. It is distinctly cabernet. Big, ripe blackberry flavors are complimented by cool notes of menthol and cassis. Dark olive, tobacco and pepper notes are supported by bright redcurrant and raspberry. This wine is very approachable and ready to drink now but the firm tannins and backbone of acidity will allow it to continue to improve over the next couple of years. I love this wine because you do not have to ponder it, just enjoy drinking it with a nice pork loin roast or lamb shank.

_____ Bottle(s) of 2006 R Wines, Three Rings Shiraz, Barossa Valley, Australia @\$12.95 per bottle

Robert Parker scores this 91 points and says: "There are 14,000 cases of the 2006 Shiraz, a wine sourced from three Barossa vineyards. The wine was aged in seasoned American oak. Opaque purple colored, it offers up a jammy perfume of cedar, spice box, violets, blueberry, and blackberry. This leads to a medium to full-bodied wine made in a surprisingly elegant style. Supple-textured, full-flavored, with well-integrated tannin, this hedonistic effort will evolve for three to five years but can be enjoyed now and over the next ten years."

_____ Bottle(s) of 2006 Kirkham Peak Cabernet Sauvignon, Napa Valley @\$14.95 per bottle

The grapes are from a number of top Napa Valley vineyards known for their deep volcanic loam with underlying clay and gravel that is optimal for drainage. This wine is enormously complex, with hints of currant and black cherry. It is elegantly integrated with mocha and vanilla flavors, from the toasty French oak; the flavors are both mellow and ripe. This supple wine has lingering chocolate overtones and round tannins that frame the concentrated finish. It is ready to drink now with a roast or spring leg of lamb and will develop a wonderful complexity over the next three to ten years.

Best Buy Wine Club Previous Offerings

___ Bottles of 2004 Neffiez Catherine St. Juery Coteaux de Languedoc France @ \$10.49 per Bottle

This exciting winery and vineyards are located about 50 Km northwest of Montpellier. The 2004 Neffiez Catherine

St Juery starts off with aromas of wild red raspberries, quince, mixed spices and vanilla. On the palate the wine has deep red fruit that is both elegant and vibrant with white pepper flavors reminiscent of a fine Cornas. The wine is so supple yet displays complexity way beyond its modest price. As the wine stays in the glass it develops more complexity and characteristics of a much higher priced wine with fleshed out fruit flavors, subtle spice and soft, nuanced oak. This is easily a case-worthy buy that can be your go-to red for your next dinner party or family meal.

___ Bottles of 2005 Rosemount Show Reserve Chardonnay, Australia @ \$8.49 per Bottle

The 2005 Rosemount Show Reserve is the perfect warm-weather wine. Gorgeous aromas of tropical fruits spring from the glass while on the palate the wine displays peach, pineapple and citrus flavors. There is enough oak to satisfy fans of richer chardonnays while the acidity keeps the wine in perfect harmony. This is the perfect foil for grilled chicken or your favorite summer salad.

__ Bottle(s) of 2005 Concannon Petite Sirah Limited Release @ \$10.49 per bottle

An intense wine with vibrant berry fruits and a rich, full palate. The wine starts with attractive aromas of ripe berries, creamy oak and a touch of spice. This is a full-bodied wine, yet it has a firm and balanced structure with hints of toasty oak and vanilla on the palate. There's plenty to sink your teeth into now as this 95% Petite Sirah, with Merlot and Petit Verdot. This is a great wine for the barbecue season.

__ Bottle(s) of 2006 Pierre Sparr Pinot Blanc Reserve @ \$8.49 per bottle

This wine sure does have great flavor and has a medium bodied palate impression. The nose is pleasant and subtle and reveals dominant fruity flavors of white fleshed fruits and green apples. Aeration enhances its fruity character and reveals citrus and a slight floral touch. The nose is discreet but pleasant. The onset in the mouth is ample while the finish offers moderate length and vivacity.

_____ Bottle(s) of 2003 Chateau Laubarit Rouge, Entre Deux Mers @ \$9.49 per bottle

The Château Laubarit estate is located in a valley 45 km south of Bordeaux in the Entre Deux Mers, Haut Benauges heart. This region is set on a thick, rather broken layer of limestone, with a topsoil of clay-limestone soil. Since 2002, the estate is Demeter biodynamic certified. Export is a new avenue for this estate and we are glad to have some of this wine. Hey, the wine tastes great. It is full and ripe, but not over-ripe. Classic Bordeaux with good red current and some cassis on the nose-throw in a touch of vanilla oak and a smidge of tobacco and you have a wine that is meant to be drunk in the next few years. I would pair this with a veal chop or rabbit dish.

_____ Bottle(s) of 2006 Chateau La Forêt Blanc, Entre-Deux-Mers @ \$9.49 per bottle

This property is relatively new, and was purchased and renovated by the Defraisne family in the 1970s. The owner is Stéphane Defraisne, a progressive 36-year old oenologist from Belgium. The blend is 40% sauvignon blanc, 40% muscadelle, and 20% semillon. That is a very large percentage of muscadelle, which lends elegance and perfume to the blend. The semillon gives roundness and richness, while the sauvignon blanc gives snappy acidity and citrus qualities. This wine is flinty and perfumed, with pleasant finesse and no oak

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- To provide or update your e-mail address. This benefits us all. It often allows us to resolve your issues in a more timely fashion. Also, with e-mail we can alert you to member-only specials more quickly than we can with this newsletter.

_____ Bottle(s) of 2004 Brokenwood Sémillon, Hunter Valley Australia @ \$8.49 per bottle

Are you kidding me—90 points for \$8.49? A luminous green/yellow sémillon with lifted, zesty, lemongrass aromas and sweet apple-blossom characters. Some lime is evident. The perfect balance of fruit, alcohol and minerality combine for a seamless finish. In other words, it tastes very good. It is worth it to buy a few cases for the upcoming spring and summer. And we love the screw-cap closure. Here is a fine wine to serve with some crab or steamed clams, or even a piece of swordfish.

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

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

_____ Bottle(s) of 2006 Via Terra Garnacha, Terra Alta @ \$9.49 per bottle

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

_____ Bottle(s) of 2006 Via Terra Garnacha Blanc, Terra Alta @ \$9.49 per bottle

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

Additional Club Specials

2005 Caymus Cabernet Sauvignon Napa Valley

Special Club price \$64.99 (Regular K&L price \$67.99)

92 points, *Wine Spectator*: “A showy young wine that’s smooth, rich and concentrated. Delivers firm, intense yet supple layers of currant, cedar, toasty, cedary oak and tannins that firm up, offering hints of mineral, sage and dusty berry. Best from 2009 through 2013. 32,344 cases made.” —JL May 15, 2008.

2005 Lewis Reserve Cabernet Sauvignon Napa Valley

Special Club Price \$99.99 (Regular K&L price \$112.99)

93 points, *Wine Spectator*: “Firm, rich and chewy, this is tight, concentrated and focused, with a layered, complex mix of loamy currant, cedary oak, sage and wild berry, gaining depth and length on the finish, where the flavors are deep and persistent. Best from 2009 through 2015. 2,200 cases made.” —JL Online Tasting Highlight 2008.

2000 Château Coufran Haut Medoc

Special Club price \$27.99 (Regular K&L price \$29.99)

BACK IN STOCK. This is a great drinking wine right now—try it while you wait for your 2003s & 2005s to open up. Robert Parker had this to say about the 2000 Coufran: “One of the finest efforts from Coufran in many years, this plump, fat, dense 2000 shows excellent concentration, plenty of mocha-infused black cherry fruit flavors, medium body, good glycerin, and no hard edges. Drink it over the next decade.” —Robert Parker *Wine Advocate* #146, 2003.