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Dear K&L Wine Club Members,

We're at the halfway point of the year and I'm happy to say that each month I get more excited about our choices. My desk overflows with samples from wineries around the world that want their wines to be in our clubs. It's great but often I feel like a judge at a pageant having to choose among several beautiful contestants for only a few openings. Since it's summer, we have a few selections in the Best Buy and Premium Clubs this month that offer perfect choices to sip as you enjoy the warm weather.

Let's start out this month talking about our Best Buy Club, which features two French selections. First, the 2007 Comte Louis Clermont-Tonnerre "La Berardiere Tres Vieilles Vignes" Côtes du Rhône. It's from one of our favorite direct-import producers and like many 2007 Rhônes it is an absolutely stunning value! The second wine, not to be outdone, is the 2008 Prieuré Saint Hippolyte Rosé Coteaux du Languedoc, which reminds me why I need to drink more Rosé. Rosé is still plagued by memories of low quality in its past. That's unfortunate since Rosé is the ideal "compromise" wine. Rosés typically have all the fruit you could ever want from a red wine coupled with good acidity and a touch of sweetness, making it pleasing and versatile. Rosés can be used as apéritifs, can be paired with seafood and fowl, and typically are bold enough to stand up to hearty red meat. Like eating quiche, drinking Rosé doesn't make you a sissy or a person who lacks sophistication. It makes you adventurous and unconventional, so drink Rosé—don't have any second thoughts!

This month the Premium Club is all about Spain. Spain has a wide array of both traditional and native varieties that flourish there. Our two selections are not only certified great tasting by both Clyde and me, they also received 93 and 92 points respectively from Robert Parker's *Wine Advocate*. We have chosen a great albarino and a wonderful red blend of 65% monastrell, 25% cabernet sauvignon and 10% garnacha tintorera. We hope these open you up to the wonderful world of Spanish wines.

The Signature Red Club this month has two of my all-time favorite wines, pinot noir and Châteauneuf-du-Pape, from two great producers: Joseph Swan and Domaine Chante Cigale. The Joseph Swan is classically styled with great aromas and crushed strawberry flavors. The Chante Cigale is a reminder why Rhône reds may be the most versatile and food-friendly wines in the world.

The Italiano Club has two great selections that offer yet another reminder why this club is such a great value. Both are Chianti Classicos so they provide an interesting comparison in vintages and styles. The first wine is the 2005 Vecchie Terre and the second is a perennial favorite, the 2007 Rocca di Montegrossi. If there is one wine that has done more to put Italy on the map than Chianti I'd be hard pressed to think of it. Open up one of our two selections for your next pasta meal and enjoy.

As the weather heats up, keep in mind that you can select the option of "hold" at the warehouse so we don't ship your wine in hostile weather conditions. Also, please be aware that we process charges for the clubs during the last five days of the month; this facilitates shipment around the first of every month. As always we would like to thank you for your continued patronage as a member of K&L's wine clubs.

Cheers,

Alex Pross

Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2006 Chante Cigale Châteauneuf-du-Pape

This month K&L is proud to feature the 2006 vintage of Châteauneuf-du-Pape from Domaine Chante Cigale. This is consistently one of our most popular Club wines. This domaine has been run by the Favier family since the 19th century. It encompasses about 40 hectares of vines, spread over ten different vineyard sites in the appellation of Châteauneuf-du-Pape. Soil types range from large rolled *galets* to limestone and rolled pebbles with limestone. The vineyards are primarily planted to grenache, along with smaller percentages of syrah, mourvèdre, cinsault, roussanne, clairette and bouboulenc. The grapes for all of the Chante Cigale wines are hand harvested to ensure clean, undamaged fruit. Additionally, yields are kept at a low 30hl/ha to ensure good concentration. The Châteauneuf-du-Pape undergoes a 28-to-35-day maceration, followed by an *élevage* over the next 18 months in a combination of concrete vats (50%) large oak foudres (30%) and new barriques (20%). The wine is then bottled unfiltered and unfiltered.



Domaine Chante Cigale has always been a solidly built and reliable Châteauneuf-du-Pape. Now, with young Alexandre (a fifth-generation Favier) at the helm, the wines from this domaine have hit a new level of excellence and quality. Last year's 2005 Châteauneuf-du-Pape was a huge hit with Club members and K&L customers alike, and we anticipate that the 2006 will be equally popular.

This medium-bodied 2006 Rhône is composed predominantly of grenache, with approximately equal parts syrah and mourvèdre and about 5% cinsault. It displays the classic Provençal characteristics of ripe cherry, garrigue and black olive on the nose. On the palate it exhibits deep cherry notes, along with nuances of blackberry tea, and a hint of earthiness. The tannins are supple and finer than most 2005 Rhône's from the appellation, allowing those who wish to drink a bottle (or two) of the 2006 now to do so with immense pleasure. Enjoy this prestigious bottling with Provençal classics such as a duck daube, grilled lamb shoulder with pesto, or roasted pork loin with sage. —*Mulan Chan*

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

2006 Joseph Swan Pinot Noir Russian River “Cuvée du Trois”

Last year we had the 2000 Joseph Swan Zinfandel Lone Redwood Ranch as a club wine and it was a hit, so when we had a chance to get another great offering from this classic Russian River winery we could barely hold back our enthusiasm. Joseph Swan makes several different varietals from many small, single vineyards. Behind each wine is the idea of showing the unique quality and characteristics of that particular vintage and that site. What separates Joseph Swan from many of his contemporaries is his desire to let the wines speak for themselves. He does not attempt to make a high-octane, over-the-top wine.

In the 2006 Joseph Swan Pinot Noir Russian River “Cuvée du Trois” he has achieved this goal. This is an exceptionally balanced, elegant and sexy wine. The light red color in the glass lulls you into the idea that this wine will be both light and soft in the glass, but wait a few minutes and slowly you'll find an intoxicating aroma of ripe red strawberries picked right from the vine, and earthy minerals. On the palate the wine is lithe with vibrant flavors of strawberries, red raspberries and a touch of rosemary and sage. The wine has a luscious, long finish highlighted by nice lift and lingering berry flavors. This wine will make any pork dish sing. It will also pair exceptionally well with lamb or a summer salad with strawberries or melon.

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

Club Italiano

When my infatuation with Italian wines was in its early days, Chianti Classico was my first love. It was affordable and available—and inconsistent. I remember being asked by my wine-group friends, who held Chianti in low regard, to put on a Chianti Classico tasting for the group. I jumped at the challenge—with the proviso that for the session before, we taste a bunch of California cabernets to which I would add 30% chenin blanc. Oh the uproar! They all thought of Chianti Classico as a red wine, and I said it would be unfair to apply our usual red-wine standards to a wine that was required by law to contain 30% white grapes. Anyway, I did the Chianti Classico tasting and the group came away with a completely new perspective. To really understand the pre-1984 Chianti Classico you had to know some basic facts. Until the 1995 vintage, it wasn't even legal to make a Chianti Classico that was 100% sangiovese!

Today, Chianti Classico still takes some understanding. Its region is one of the most geographically, geologically and enologically diverse places on the planet. When this wine is done right it is glorious. Why all the Chianti talk? Well this month we have two decidedly different Chiantis. I'm sure you will enjoy them both. —*Greg St. Clair*

2005 Vecchie Terre di Montefili, Chianti Classico

This wine comes from the commune of Greve in the tiny village of Panzano, at the highest point of the zone that most purists consider THE spot for Chianti Classico. This winery has been one of my favorite Chianti producers ever since my first sip years ago, so the fact that we can now bring it to you at an exceedingly good price delights me. This wine is 100% sangiovese, aged in large Slavonian oak casks so the wood doesn't mask the classic character. The Acuti family purchased this 32-acre property in 1979 and immediately began producing distinctive wines of great depth and power, winning numerous 3-Glass awards from *Gambero Rosso*. (You should also try their 2004 Anfiteatro, which is 100% sangiovese, or their 2004 Bruno Rocca, 60% cabernet sauvignon and 40% sangiovese.)

Today the winemaker is Tommaso Paglione, who married into the family and never broke stride. His wines just sing of the delicate perfume for which Chianti is famous, the lilac and violet aromatics with hints of rosemary, wild cherry and bits of Galestro. Elegant in the mouth and medium bodied, this wine makes up for sheer weight with its aromatics, complexity, balance and grace. It's a truly stunning wine, and unfortunately we don't have an ocean of it, so try it soon and buy it quickly.

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

2007 Rocca di Montegrossi, Chianti Classico

2007 is going to be an exceedingly famous vintage for Tuscany, and this 2007 Rocca di Montegrossi provides a nice illustration of that fact. Rocca di Montegrossi comes from the commune of Gaiole high in the eastern hills of Chianti and near the village of Monti. The winery sits on an outcrop of *galestro*, the geological formation of exfoliating shale that is best for sangiovese. The difficult soil naturally limits sangiovese's normal desire to over-produce, and allows grape growers to be gentler in pruning and green harvesting. Rocca di Montegrossi wines are made in barriques (small French oak barrels) and you can feel the density and structure that give power to the wine. The use of barriques is dangerous when making sangiovese; it is very easy to overpower the wine. I used to say that some wines were over-oaked but the



Vecchie Terre winemaker Tommaso Paglione.



If you're tasting at Rocca di Montegrossi, you aren't allowed to spit these jewels.

reality is they are under-wined. Fortunately Rocca di Montegrossi's owner-winemaker, Marco Ricasoli-Firidolfi, has the right stuffing going into the wine. With the help of consulting enologist Attilio Pagli, his wines have grown yearly in quality.

This 2007 is made of 90% sangiovese, 5% canaiolo and 5% colorino and is just bursting with fruit. Fleshy, powerful and dense is the first impression as the wine graces your palate with loads of sweet, ripe fruit. The wine's structure then begins to stretch out, and sangiovese's natural desire to lengthen takes over. The luscious fruit rises up and the perfume of the wild cherry, plum and spice fill your senses. A long and powerful finish indicates that the wine will age well for at least ten years from the vintage. I'd decant this wine an hour or two before drinking it, to let it open up.

I'd suggest for both of these wines, some grilled meats drizzled with extra virgin olive oil, or roasted pork loin swathed in rosemary. Both work well with a meat-sauce pasta too. Enjoy! —*Greg St. Clair*

Your re-order price for this wine as a club member is \$18.99.



Rocca di Montegrossi owner & winemaker Marco Ricasoli Firidolfi.

Premium Wine Club

2005 Bodegas Sierra Salinas Casa Mira, Alicante, Spain

About 12 years ago, Spanish wines began taking the United States by storm. One small winery, one village, one obscure Spanish Denominacion de Origen (D.O.) after the next began exporting wine to the US— their largest export market. As the wines arrived in ever-increasing quantities, it was a win-win across the entire supply chain. Grape farmers who had been toiling in obscurity suddenly found themselves with thriving businesses; importers grew their sales; distributors and retailers did the same; and value-seeking customers still managed to get terrific-tasting wine for pennies on the dime. A big part of this story is importer Eric Solomon and his supplier Bodegas Castaño with their delicious, value-oriented wines from the D.O. of Yecla right outside of Alicante. The D.O. of Alicante is a hot spot (literally and figuratively) for students seeking the Mediterranean coastline and for grapes such as monastrell, which in France is mourvèdre, the grape that gives wines such as Domaine Tempier in Bandol and Château Beaucastel in Châteauneuf-du-Pape their characteristic *sauvage* edge and long ageability.

In 2000, Bodegas Castaño partnered up with a Swiss wine company to create a new, gravity-flow winery in Alicante. Their project, Bodegas Sierra Salinas, takes its name from the scenic mountain range, Sierra Salinas, which the winery faces. They make only one wine, the Casa Mira, a blend of monastrell, cabernet sauvignon, and garnacha tintorera, which is one of the rare red grape varieties whose skin and pulp are both dark. When Clyde, Alex and I tasted this, we knew we had a hit, and it was just a matter of negotiating a price before we would bring in this wine and feature it in our wine club. The Mira (MEE-rah) shows intense, juicy, fleshy dark fruits, some spice notes from aging in French oak for 18 months, and truly soft, supple finishing tannins. We hope that you enjoy it, perhaps with a grilled NY strip steak? By the way, Robert Parker's *Wine Advocate* liked this wine too; they scored it 93 points.



Your re-order price for this wine as a club member is \$14.49.

2006 Pazo de Señorans Albarino Rias Baixas , Galicia, Spain

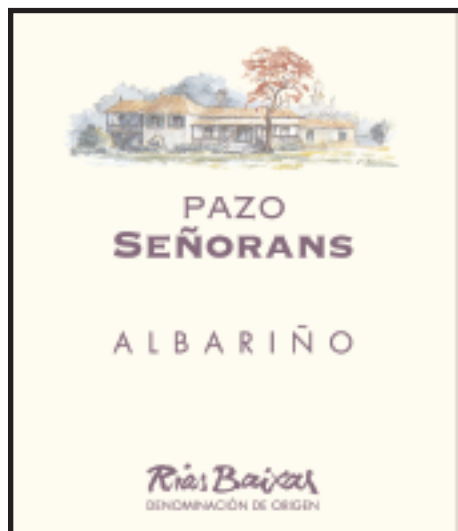
Here is another import by Eric Solomon. Among importers who are largely responsible for the heights in popularity of Spanish wines, he is right up there with Steve Metzler of Classical Wines of Spain, and Jorge Ordonez. Spain has so many exciting regions and varietals that when I decided to put a Spanish white in the Premium Club I was quickly reminded how exceptional the wines are in both quality and value. A white varietal that seems to have become all the rage coming out of Spain is albarino. One of the top producers of albarino is Pazo de Señorans, so when I was offered the chance to put them in our club I leapt at the chance. If Spain choose they could easily sell every last bottle of albarino locally and not export any, but luckily for us, importers such as Eric Solomon choose to export some of it to the United States.

In 1979 Marisol Bueno and her husband purchased the Pazo de Señorans property, which was planted to kiwi trees and albarino vines. From there they set out on the modest goal of producing wine.

Thanks to Marisol's passion and tenacity they have excelled as they achieved this goal. Marisol's belief in both the quality of albarino and the potential of the Rias Baixas to create world-class wines led her to become the President of the Rias Baixas Regulating Board in 1986. When you taste this wine, keep in mind the humble beginnings of both the varietal and region and I think you'll be impressed by both.

Albarino is an extremely versatile white wine that has good body and length but at the same time it mingles in bright fruit flavors and zippy acidity. The wine has enough power and body to make a chardonnay lover happy, while the citrus and star-fruit flavors wow the sauvignon blanc enthusiast. Here's what Jay Miller of Robert Parker's *Wine Advocate* had to say about the 2006 Pazo de Señorans Albarino: "92 points. Pazo de Señorans is always a candidate for Albarino of the vintage. The grapes are sourced from the lowest-yielding, oldest vines in Rias Baixas. The wine is tank-fermented in small vats, and aged on fine lees with batonnage. Light gold-colored, it offers up a fragrant aromatic array of spring flowers, peach, citrus, and lemon meringue. Crisp, focused, and intensely flavored, it should be consumed now and over the next 3 years." (October 2008)

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



Best Buy Wine Club

2007 Domaine Comte Louis de Clermont-Tonnerre Côtes du Rhône Tres Vieilles

Back in stock this month is the new vintage of another of the most popular Rhônes in the K&L Wine Clubs (see also the Signature Red Club's Chante Cigale). This wine is a fantastic value from the south of France. One of K&L's good friends is Alain Corcia, a broker/négociant in Burgundy who is a consistent source of numerous highly rated wines, which we buy directly. Corcia established his company, Prestige des Grand Vins de France, in 1983 with the goal of producing unique wines primarily from Burgundy and the Rhône Valley. Over the years, Alain has cultivated lasting relationships with various estates, thereby ensuring excellent quality and consistency. Wines are bottled directly at the estates or, if the grower is not well equipped for bottling, under control of the firm in its own modern bottling unit.

The 2007 Côtes du Rhône Comte Louis Clermont-Tonnerre "La Berardière Très Vieilles Vignes" shows terrific black cherry fruit in a luscious format. With its dark ruby/purple color, big aromatics and excellent acidity and texture, this is a beauty to drink over the next four to five years. This grenache-based cuvée comes from old vines grown in Cairanne, Côtes du Rhône-Villages. The importer says the vines are at least 60 to 70 years of age. Incidentally, the person after whom this cuvée is named, Comte Louis de

Clermont Tonnerre, comes from an old noble family living at a château north of Paris. He has been involved in Alain Corcia's firm as an administrator from the start of the company. The Comte Louis Clermont-Tonnerre "La Berardière Très Vieilles Vignes" has always been a huge hit amongst our customers and our staff, and we're guessing that the 2007 bottling will be no exception. Enjoy with fennel-roasted chicken with zucchini stuffing, or slow roasted duck with green olives. —*Mulan Chan*

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

2008 Coteaux du Languedoc Prieuré Saint Hippolyte Rosé

Back in time for warm weather, barbecues, and just plain having fun is the 2008 Coteaux du Languedoc Prieuré Saint Hippolyte Rosé. This exceptional rosé recently garnered two gold medals, including the Concours Générale Agricole de Paris and the Concours des Oenologues à Mâcon. Also, *Le Point* magazine named it the best 2008 Rosé of the Languedoc. These accolades come as no surprise to us, as the 2007 cuvée was our fastest selling pink wine last summer. This thirst-quenching pink is composed of equal parts syrah and grenache. It is produced in the saignée method, which creates a dry, yet full bodied and deeply pink wine redolent of watermelon, strawberry and rose petals. Although it is bold and extra juicy, the Prieuré Saint Hippolyte also possesses impressive acidity, which will please those who appreciate really balanced wines. Serve chilled, and enjoy with just about anything you dare throw on the grill this summer, including ahi tuna steaks or whole snapper with a side of ratatouille. If you are into having a good time, making friends and showcasing your summertime meals, then be sure to have a few extra bottles of the Prieuré Saint Hippolyte Rosé on hand at all times. Delicious! —*Mulan Chan*

Here's what K&L's Clyde Beffa Jr. wrote about this wine: "Rich and concentrated, this is also impressively nuanced, and bright acidity makes it an ideal partner to all kinds of foods, fresh fish and white meat, to spicy cuisine."

Your re-order price for this wine as a club member is \$7.99.



Re-order Form

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

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

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

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

Champagne Club Previous Offerings

Notes by Gary Westby, K&L's Champagne buyer.

_____ Bottle(s) of Marguet Pere et Fils "Cuvée Reserve" Brut Champagne @ \$31.99 per bottle
Benoit Marguet uses 65% pinot noir and 35% chardonnay in this Champagne. This batch of non-vintage is 60% from the 2005 harvest, with the other 40% coming from reserves of 2004 and 2003. It is very rich and powerful

Champagne with tons of pinot noir muscle and plenty of yeasty, toasty flavor. It's one of my favorite Champagnes to pair with rich appetizers (think paté or stuffed mushrooms) or even the main course.

_____ Bottle(s) of Elisabeth Goutorbe Cuvée Eclatante Brut Champagne @ \$29.99 per bottle

I was introduced to Elisabeth Goutorbe by Kirsten and Dan of De Meric. They are neighbors in the small village of Ay, along with Deutz, Bollinger, Ayala, Gosset and a string of other superstar producers. Her Elisabeth Goutorbe Cuvée Eclatante Brut Champagne is a blend of 70% pinot noir, 25% chardonnay and 5% meunier, and all estate. The wine is composed of 85% 2005 juice and 15% a blend of 2002, 2003 and 2004. It has a lot of body, firm, dry black cherry fruit and tons of savory, masculine pinot noir flavors. It has a good finish with a line of chalky minerality that is uncommon in pinot noir-based Champagnes. Try it with salmon, either smoked as an appetizer, or grilled as the main course.

_____ Bottle(s) of 2004 François Diligent Cuvée Tradition Brut @ \$33.99 per bottle

The 2004 François Diligent Cuvée Tradition Brut Champagne is all chardonnay, a rarity in the southern part of Champagne, where the pinot noir grape is king. The grapes are grown both in Buxeuil and in Polisy, a village just to the northwest. The vineyard sites are rich in kimméridgien clay. That's the same soil as in Chablis, which is less than 40 miles southeast of here. Not surprisingly, the chardonnay here has a very Chablisienne character to it, with more rich warmth than one expects from a Mesnil or Avize Blanc de Blancs.

_____ Bottle(s) of Franck Pascal Cuvée Reserve Extra Brut @ \$36.99 per bottle

This bottling comes from old vineyards and is a blend of 90% meunier, 5% chardonnay and 5% pinot noir. It is 70% from 2004 with the balance coming from 2003 and 2002. The Champagne has an attractive straw color and a very nice, compact bead. On the nose it has an exotic, flowery personality anchored by savory croissant butter. It is exceptionally clean on the palate, with subtle pineapple fruit and just a hint of doughy richness. It finishes quite dry, as it should at only 5.6 grams per liter of dosage.

_____ Bottle(s) of Henriot "Souverain" Brut @ \$30.99 per bottle

This bottling has quite a high proportion of reserve wines. One third of the blend is made of multiple old vintages, and the wine is aged for three years on the lees. It is a blend of 60% pinot noir and 40% chardonnay and is fermented in stainless steel tanks. This is a great bottle to have in the refrigerator for spontaneous get-togethers and surprise good news. It is very well balanced, and not so individualistic as to need a particular food partner or a group of fussy wine geeks to appreciate it. It combines the toastiness that one often finds in big house, non-vintage Champagnes with some nice apple and pear flavors and a little refreshing zing as well.

_____ Bottle(s) of Francois Diligent Carte Blanche Brut @ \$33.99 per bottle

The Moutard-Diligent family has a lot of experience growing grapes and making wine in Champagne's Côte de Bar area—they have been doing it since the 1600s! This very tasty Champagne is a blanc de noir made entirely from pinot noir harvested from vines that are ten to 20 years old. It is given three years of ageing on the lees. In the glass it has a pale color with a hint of gold from the pinot noir and a slow, spiraling bead. The wine is very savory on the nose, and reminds me of Côtes de Beaune Burgundy with Champagne brioche integrated perfectly into the aroma. On the palate it is full bodied and has plenty of forthright pinot fruit. It is dosed at an extraordinarily light one gram per liter, and finishes dry, refreshing but not at all harsh.

_____ Bottle(s) of Demoiselle, Tête du Cuvée @ **Super Special price of \$29.99 per bottle**

The Demoiselle Tête du Cuvée Brut Champagne is 80% chardonnay and 20% pinot noir and goes through primary fermentation in 100% stainless steel. It completes malolactic fermentation in stainless steel and is then bottled and aged for three years on the lees. It's quite golden in color with a touch of green from the high chardonnay content, and has a decadent, generous nose that the pinot dominates. Flavors of buttered toast, apples and even a bit of chanterelle mushroom unfold on the complex palate. This is very vinous, potent Champagne with quite a bit of length.

Signature Red Club Previous Offerings

_____ Bottle(s) 2005 Ridge "Lytton West" Syrah, Dry Creek Valley @ [Inquire](#)

The 2005 Ridge "Lytton West" Syrah Dry Creek Valley is made in the classic "Côte Rôtie" style by blending 6% viognier into the 94% syrah, which results in co-fermentation. This wine is stunning, with a deep, vibrant red hue in the glass followed by a nose of spice, coffee, mocha and mixed berry accents. The palate is a kaleidoscope of

flavors ranging from rich chocolate notes, dark berry fruit, mocha-laced accents and earthy spices. The wine has an immense structure but has balance and tension thanks to both its nice acidity and relatively low alcohol of 14.5%. The finish is smooth yet intense where the last notes of a great symphony of flavors is struck in this marvelous concerto of a wine. This wine, like most Ridge wines, will age well for the next 10 to 20 years if you can resist opening it for that long. It will be a wonderful accompaniment to your next hearty meal.

_____ Bottle(s) 2005 Two Hands “Bad Impersonator” Shiraz, Barossa Valley, South Australia @ \$23.99

The name Two Hands was born out of the friendship and mutual respect between Michael Twelftree and Richard Mintz, who formed their company in 1999. Their goal was to produce the best possible shiraz from Australia’s regional diversity. Michael had spent a number of years exporting Australian wine to the USA and Asia, while Richard was formerly the CEO of one of Australia’s leading cooperages in Barossa Valley. With Twelftree’s contacts and wine savvy and Mintz’s management and business sense, they decided it was time to make some wine together. They have since gone from strength to strength, with Robert Parker in 2004 declaring Two Hands as “the finest negociant operation south of the equator.” *Wine Spectator* has listed the wines in The Top 100 for the last five years, with two listings in the top 10.

This wine saw minimal fining and was bottled unfiltered. Deep purple in color, the wine has a lifted bouquet of dark cherry, cedar, spice box and pepper. On the palate, there is fine focus and definition with notes of blueberry and blackcurrant that are neatly wrapped in fine silky tannins with excellent balance and length.

_____ Bottle(s) 2004 Schweiger Cabernet Sauvignon Spring Mountain, Napa Valley @ \$23.99

The 2004 Schweiger Cabernet Sauvignon is one of my favorite wines for the money. It has a deep red hue in the glass and starts out with aromas of dark chocolate, roast coffee, black cherry kirsch and mocha accents followed by flavors of black currant, black cherry and milk chocolate with spice notes. The finish is long with the wine coming together and displaying remarkable size and weight without appearing heavy or out of balance. This is the kind of wine I wish more California producers would strive to create. It has notable power and fruit without appearing sweet, alcoholic or port-like.

_____ Bottle(s) 2005 Hall Cabernet Sauvignon Napa Valley @ INQUIRE

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

_____ Bottle(s) 2007 Loring Pinot Noir “Gary’s,” Santa Lucia Highlands @ INQUIRE

The 2007 Loring Wine Company “Gary’s Vineyard” Pinot Noir delivers the moment it hits your glass. Ruby red with a slight hint of purple, it displays delightful aromas of sandalwood, red cherries, red plum, herbs and vanilla accents. On the palate it has rich red fruit flavors along with velvety tannins, rich oak and perfect acidity, which allows the big and rich wine to remain both balanced and harmonious. This wine delivers the full experience with tones of fruit, balance and the size and weight the California pinot noir fan expects. 91 points from *Wine Spectator*.

_____ Bottle(s) 2007 Loring Pinot Noir “Keefer Ranch,” Russian River Valley @ INQUIRE

The 2007 Loring Wine Company “Keefer Ranch Vineyard” absolutely sings from the glass with scents of black raspberry, black cherry, milk chocolate and sweet oak. The wine fleshes out quite nicely on the palate with a silky-smooth mouthfeel accompanied by flavors of black plums, blackberries, plums and hints of baker’s chocolate. This wine is big and powerful yet manages to never be heavy or disjointed. It’s a good example of “an iron fist in a velvet glove” and should age well for the next five to ten years. This is the kind of pinot noir that, 25 years ago, got people excited about what could be achieved by vineyards in California. 92 points from *Wine Spectator*.

_____ Bottle(s) of 2004 Amici Cabernet Sauvignon Napa Valley @ \$23.99

The 2004 Amici Cabernet Sauvignon is aged for 24 months in French oak barrels and is a blend of 95% cabernet sauvignon and 5% merlot. This wine benefits from 2004’s exceptional growing season. The conditions were just right and the resulting wine is the perfect combination of gorgeous fruit, fine tannins and balanced acidity. What is truly amazing about this wine is the alcohol level of only 13.7%, low for any California cabernet sauvignon and especially low for one this powerful. The wine has a ruby red color with sexy, intoxicating aromas of cigar box, cocoa powder, graphite and black exotic fruits. On the palate this wine is silky-smooth with a layers of black and

red fruits, which seamlessly mingle with the rich, luscious oak.

_____ Bottle(s) of 2006 Seghesio Family Vineyards Zinfandel “Cortina” Dry Creek Valley @ \$24.99
The name Seghesio is synonymous with Sonoma County zinfandel, and the Cortina Vineyard in Dry Creek Valley is the perfect expression of terroir-driven zinfandel. Dry Creek Valley’s combination of weather and soil suits it ideally to high-quality zinfandel. The 2006 Seghesio Zinfandel “Cortina” is a big, powerful zinfandel. In the glass the wine is a deep garnet color with aromas of black raspberries, boysenberry, raspberry kirsch, briary/brambly spice and white pepper. The palate is an array of rich fruits including raspberry, blackberry and exotic fruit flavors that marry well with the firm tannins and gripping acidity. This is a zinfandel worthy of a fine meal instead of a lowly pizza and can be consumed now or cellared for five years.

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

_____ Bottles of 2006 Savigny Les Beaune Aux Fourches, Champy @ **SPECIAL PRICE \$19.99 per bottle**
Aux Fourches is a single vineyard located just to the right after the fork in the road toward Pernand Vergelesses, as you come from Beaune to the village of Savigny. This shows a very pretty floral nose, bright red fruit, and lots of length. Lovely though it is, this is serious wine, with very good concentration and substantial tannins at the finish. It’s drinkable now, particularly with decanting, but it will age very well in your cellar. —*Keith Wollenberg*

Club Italiano Previous Offerings

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

_____ Bottles of 2007 Selvagrossa Muschén @ \$15.99 per bottle
The 2007 Selvagrossa Muschén is a forward, fresh and vibrant wine that is made from 60% sangiovese, 30% merlot and 10% cabernet franc. It is fermented and aged in stainless steel and sees no oak. The wine shows sangiovese’s vibrant, acidic backbone, which gives the wine its verve and direction along with some elegant cherry tones. The merlot adds a bit of mid-palate richness and some warm texture to the sangiovese’s brightness while thickening it toward the finish. The spicy, complex cabernet franc is the amalgam for the wine, bringing everything together. This 2007 vintage is sensational, bringing beautifully ripe fruit in stellar conditions. The 2007 wines show it—they drink with a particular ease, elegance and balance.

_____ Bottles of 2006 Selvagrossa Trimpilin @ \$19.99 per bottle
The 2006 Selvagrossa Trimpilin is 100% sangiovese and is vinified in temperature-controlled stainless steel tanks where it remains until after the malolactic fermentation. The wine is then aged in barrique for 16 months. Selvagrossa’s first production for the Trimpilin was in 2002 and in this 2006 vintage, 250 cases were produced. The wine is really beginning to blossom now; the sangiovese’s tight core of cherry-laced flavors is gradually uncoiling to show this wine’s strident purity. In the mouth the wine is spicy, full of complex fruit and hints of vanilla while it begins to broaden across the palate. The finish is vibrant and emphasizes the fruit spice as it lingers deliciously on the palate. To pair it classically, a wide tagliatelle with a veal sauce would be marvelous. Or Vincisgrassi, a much celebrated local lasagne, topped off with white truffles when they are in season.

_____ Bottles of 2005 Principi Butera Deliella @ \$28.99 per bottle
The wine is gorgeous, supple and very well balanced. The nero d’avola has elegant, cherry-like aromatics but is plump, with delicate hints of vanilla and an easy feel across the palate. I’m not a huge fan of heavily barreled wines, especially for more delicate varieties, but this wine has the best of both worlds. There’s lots of complex, rich flavor with gentle nudging from the wood. This wine is best served at about 65 degrees or even slightly cooler where its elegance and fruit synthesize into an intriguing and tantalizing finish.

_____ Bottles of 2003 Batastiolo Arsiga Dolcetto @ \$6.99 per bottle

I had all of my co-workers taste this wine just to get their opinions, and everybody liked it. It is a very complex wine with layers of classic *langhe*—well that's road tar actually. To that add whiffs of sweet, ripe berries that flow from what seem to be bubbling cauldrons of condensed jelly. In the mouth the wine is luxurious, soft, rich and smooth while still balanced with good acidity and intrigue. I'd serve this wine at about 64 degrees and have it with delicately grilled fresh sausages and polenta with lots of woody mushrooms.

_____ Bottles of 2003 Monastero Chianti Classico Riserva @ \$24.99 per bottle

The vineyards for the 2003 Castello di Monastero Chianti Classico Riserva come from just south of Radda in Chianti, along the via della Malpensata near the Poggio Petroio. It is made with 85% sangiovese and a 15% blend of merlot and cabernet sauvignon, the proportions depending on the vintage. It is aged for one year in small French oak barrels. The wine is lush on the palate, with lots of ripe plum and toasty vanilla, full flavored and broad. This wine is great for spicy, grilled meat or just with a hunk of Parmigiano Reggiano.

_____ Bottles of 2006 Tenuta Scilio Etna Rosso @ \$12.99 per bottle

I love this grape blend. On the palate it reminds me of what nebbiolo or Burgundian pinot noir feel like on the palate: a sweet, ripe center with a veil of tannin surrounding it and holding its richness inside. The nose of the 2006 Tenuta Scilio Etna Rosso is delicate, wafting, more hinting than bold, waiting for a food accompaniment to merge its aromatics. On the palate it is delicate yet very full flavored, with plums, cherries and hints of wild herbs. The long layers of minerals slowly expose themselves. A persistent, elegant and full finish seems to pull you back for another sip. It's subtle but unforgettable.

_____ Bottle(s) of 2004 Selvapiana Chianti Rufina Riserva "Bucerchiale" @ \$27.99 per bottle

This wine is 100% sangiovese fermented in temperature-controlled stainless steel, then aged in a mixture of barriques and big wooden barrels for 15 months, then blended, and aged in the bottle for another year before release. The wine is stunning. The powerful 2004 vintage gave ripeness, structure and aromatics; the Bucerchiale vineyard's 1300-foot elevation and galestro soil gives the wine length, brightness and an uplifting finish.

Premium Wine Club Previous Offerings

_____ Bottles of 2006 Kalinda Merlot Napa Valley @ \$13.95 per bottle

All we can say is that the winery that made this wine is very well known for making great cabernet sauvignon and chardonnay, they are located somewhere along the Silverado Trail and that S is important. What makes the 2006 Kalinda Merlot so good? The nose starts off with a deep, brooding aroma of black fruits, earth and crushed cocoa bean. On the palate there is a sense of power with dark fruits, black cherries, graphite and mocha notes. The wine is truly cabernet-like; it strikes me as much more like a fine St. Emilion than your typical California merlot. This wine is robust and would match a big, thick steak or your next great hamburger and pommes frites.

_____ Bottles of 2005 Eagle Point Ranch Coro Red, Mendocino @ \$13.95 per bottle

Eagle Point Ranch is one of the esteemed wineries that has tackled the challenge and honor of blending a Coro wine. Using fruit grown exclusively at the Eagle Point Ranch—one of Mendocino's highest elevation vineyards—Eagle Point has made a tremendous offering. The 2005 Eagle Point Ranch Coro red is a brilliantly made Claret-styled wine with admirable structure, presence and balance. It has an exotic nose of red and black fruits mingling with baking spices and sassy floral notes. On the palate the wine reveals its Rhône characteristics with red fruits, earth and minced-meat pie flavors that are balanced and buffered by lush tannins, which give both power and texture. The textured, multi-layered finish is balanced and elegant yet remains masculine. This wine can pair well with grilled meats, spicy dishes or your next pizza.

_____ Bottles of 2005 Château de Rochemorin, Pessac Léognan @ \$13.95 per bottle

Classic in style and feel, this wine is everything you want from a Bordeaux Rouge. It has classic aromas of volcanic rock, red fruits and dusty tannins and a palate of black fruits, chocolate and grilled meats. Soft and round, it is eminently approachable now, but it can be aged for five to ten years. It will pair well with a nice rib-eye.

_____ Bottles of 2007 Testarossa Chardonnay Castello, Central Coast @ please inquire

This starts out pale yellow in the glass with intense aromas of banana, fig and lemon with honey accents. Aromas of vanilla bean and papaya also emerge slowly from the glass as the flavors on the palate shift to citrus, exotic

tropical fruits and crème brûlée. The finish is silky smooth and soft, with the wine slowly fading away on the palate with just a hint of oak and spice. This is the perfect match for grilled chicken and richer seafood dishes.

____ Bottles of 2006 Hesketh “Usual Suspects” Shiraz, McLaren Vale, Australia @ \$13.95 per bottle
This wine is a blend of 96% shiraz from McLaren Vale and 4% viognier from Mt. Baker in the Adelaide Hills. Aged in a combination of one-, two- and three-year-old French oak barrels, the wine is fresh, bright and round with vibrant fruit flavors such as blackberry and raspberry along with subtle notes of vanilla oak. The wine has deep aromas of dark berry fruit, anise, plums, dried apricots and floral aromas that linger on the lush, intoxicating finish. This wine is the perfect foil for rack of lamb and should age effortlessly for the next five to eight years.

____ Bottles of 2005 Château de l’Estang, “Clos Kalinda Cuvee” Côtes de Castillon @ \$13.95 per bottle
This property is a 26-hectare (53-acre) piece planted on rolling hills in Saint Genes de Castillon at a density of 5000 vines per hectare (lots of vines in small area). The planting is 70% merlot and 30% cabernet franc with the average vine age being 35 years. We love the vibrant style of this wine. Deep color and blackberry aromas with a touch of cassis. The tannins are round and the wine has great acidity so it will age well in your cellar. We recommend decanting this wine one hour before serving it. Perfect with a winter stew or even a prime rib roast. Very informative back label here. Enjoy! — *Clyde Beffa Jr.*

____ Bottles of 2007 Jean Merieau Gamay de Touraine “Bois Jacou” @ \$13.95 per bottle
Ruby red in the glass, this starts out with aromas of white pepper, rhubarb and minced-meat pie that seamlessly flow to a palate that displays elegance and balance. The wine’s lithe structure is bolstered by great acidity, which showcases the subtle flavors of sour cherry, minerals, wild herbs and exotic spice. On the finish the wine comes all together and lingers on the palate before fading away with pepper notes. This wine will pair well with roasted chicken, plank-roasted salmon and foods that call for a red wine with good acidity without harsh tannins.

____ Bottles of Kalinda Sekt Riesling @ \$12.95 per bottle
Sekt is the German name for sparkling wine, which the Germans are passionate about and drink on a regular basis. Produced of 100% riesling, this sparkling wine is fresh and vibrant with fine bubbles and a creamy mouth feel underscored by the beautiful stone fruits and snappy acidity that we love in riesling. At 11.5% alcohol this is a lighter style of bubbly that won’t overwhelm the palate before a meal or become too taxing when many wines are served.

Best Buy Wine Club Previous Offerings

____ Bottles of 2006 St. Clement Chardonnay, Carneros @ \$9.49 per bottle
The 2006 St. Clement Chardonnay Carneros is everything you want from a Napa Valley Chardonnay. It has a light golden color with aromas of sliced pineapple, white peach, acacia blossoms and apple. Once the wine hits your palate flavors of tropical fruits, smoke and dried hay mingle with nice toasty oak accents and brisk acidity. This wine is perfect for your next party or function and can pair well with chicken, salad courses, or alone as an apéritif.

____ Bottles of 2005 Château La Gatte Tradition, Bordeaux @ \$8.99 per bottle
One of our favorite Bordeaux properties for great value, La Gatte is an honest, great tasting, superb value red. And this wine is from the legendary 2005 Bordeaux vintage. The 2005 growing season was just about perfect with drought between April 24 and September 10. This wine is 80% merlot and 20% cabernet sauvignon. It has firm but round tannins which require it to be decanted or (optimally) opened at least thirty minutes before serving. Great deep color, nose of dark fruit, minerals, stones, light spice. It has nice grip and definition on the palate, balanced, higher than usual in alcohol (13,8%) but not distracting. We again find mineral, dark fruit, and cherry on the palate; bright acidity, admirable finish. This wine shows at its best with roasted meats, dried sausage, sharp cheeses, charcuterie. It can be left opened, un-pumped, for three days before the volatile acidity attacks.

____ Bottles of 2008 Kalinda Sauvignon Blanc, Mendocino County @ \$8.99 per bottle
After tasting through dozens of sauvignon blanc samples, none of which made the cut, it was truly a pleasure to come across the sample that we found worthy of the Kalinda label. Once we turned the bottle around and saw who made this wine, neither Clyde nor I were surprised by the quality. The 2008 Kalinda Sauvignon Blanc Mendocino County has stunning depth and power with crisp, bright fruit flavors of lemon zest, lime blossoms and fig along with a steely, zesty finish. This wine has a slight hint of richness on the finish and should pair well with oysters or seafood. Enjoy it slightly chilled before your next great meal.

___ Bottles of 2005 Chateau Laubarit “VV”, Bordeaux @ \$8.99 per bottle

The estate has 25 hectares of vines. Eighteen hectares are red varieties—cabernet sauvignon and merlot—and seven hectares are white. The 2005 Château Laubarit Bordeaux is even better than the very successful 2003 vintage that we featured in the club last year. It is rich and ripe like the 2003, but it has more depth of flavor, better balance and a longer finish. Fabulous vintage, great tasting and very affordable red. You can cellar this for a few years or enjoy it tonight one hour after decanting it. I recommend rack of lamb with it.

___ Bottles of 2006 Wall Cellars Zinfandel, Napa Valley @ \$9.99 per bottle

The 2006 Wall Cellars Zinfandel Napa Valley is a deep red hue with subtle notes of cherry kirsch, roasted meats and white pepper. On the palate the wine is juicy and full with flavors of red raspberry, apricot, plum, spice cake and notes of smoke. The wine has great balance and depth with a good mix of tannin, fruit, sugar, alcohol and acidity with everything in its proper balance. This wine is perfect for your next meal of pizza, simple pasta dish with red sauce or grilled red meat. It could probably age well for a few years, but who cares? This wine is meant to be drunk young and enjoyed.

___ Bottles of 2006 Chateau Souverain Chardonnay Alexander Valley @ \$9.49 per bottle

This is everything you could want from a California chardonnay. The wine starts out with a tantalizing nose of white flowers, tropical fruits and sweet, rich oak. On the palate the wine has surprisingly good balance with bright zippy fruit, good mouthfeel, sweet, rich oak and enough acidity to keep the wine lively and not appear heavy at all. If you're on the constant search for a case-worthy chardonnay then your odyssey is over, because the 2006 Chateau Souverain is the “holy grail” of chardonnay values.

Additional Club Specials

2005 Château Lascombes, Margaux

Special Club Price \$69.99 (Regular K&L price \$74.99)

95 points from Robert Parker: "A gorgeous example of Lascombes, the 2005, a blend of 52% Cabernet Sauvignon, 45% Merlot, and the rest Petit Verdot, continues the remarkable turn-around in quality that began five years ago. A stunningly opulent wine with a dense purple color, the 2005 possesses a beautiful perfume of spring flowers, blueberries, blackberries, creosote, and graphite, full body, silky but noticeable tannins, a layered mouthfeel, and a stunning, 45+-second finish. This is a brilliant, modern-styled Margaux that should age for 30-35 years." *Wine Spectator* gave it 93 points: "Dark in color, with an impressive nose of licorice, toasty oak, chocolate and blackberry. Full-bodied, with silky tannins and a long, caressing finish. Very pretty and structured." (03/08)

2005 Château de la Gardine Châteauneuf-du-Pape

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

Showing magnificently right now, like many of the magnificent 2005 Châteauneuf-du-Papes. It has a seductive nose of black plums, spice, minced meat and creosote aromas that give way to a palate with a kaleidoscope of flavors such as dark chocolate, espresso, cherry liqueur and black fruits, framed by sweet, opulent oak. The finish, while bold, is buffered nicely by the racy acidity and copious tannins, which hint at a wine easily capable of aging gracefully for the next five to 15 years. —*Alex Pross*

2006 Newton “Unfiltered” Napa Chardonnay—

Special Club price \$34.99 (Regular K&L Price \$39.99: Elsewhere \$49.99)

A classic expression of unfiltered Chardonnay, this rich and powerful wine opens with aromas of citrus flowers, coconut, butterscotch and roasted almonds. On the palate the wine combines butter and oak with layers of peach, mango and honey and a touch of mineral on the finish. To fully enjoy the rich intensity of this wine, serve it with simply prepared succulent dishes such as broiled monk fish, braised pork with apples, or salmon with tarragon aioli.