



3005 El Camino, Redwood City, CA 94061
Phone, to place orders: (800) 247-5987
Wine Club extension: 2766
Fax (650) 364-4687
theclubs@klwines.com

July 2010

Dear K&L Wine Club Members,

It is starting to warm up here in Northern California and around the rest of the country as well, so we are happy to include a few more white wine selections this month to enjoy during the summer. There are so many exciting white wines being produced around the world that it becomes a challenge just finding enough slots in our monthly clubs to accommodate all the exciting ones we've tasted lately. While I enjoy a nice glass of chardonnay, so many other indigenous varietals are being grown throughout the world that have fantastic aromatics, exotic fruit flavors, interesting minerality and zesty acidity. They can offer you alternatives to the same ol' glass of wine you've been drinking day in and day out. We hope this month we will expose you to some new wines that you'll enjoy. Maybe the next time you're out at a restaurant you may venture to try a grüner veltliner or a riesling spätlese by the glass.

After talking about white wine, we start off with the two lip-smacking offerings in our Signature Red Club. This month we have one of my favorite and most consistent producers of California pinot noir, Etude. The 2007 Etude Pinot Noir reminds me of why pinot noir became popular. This wine has soft, subtle fruit with an understated elegance and balance, making it a wonderful companion with food or an apéritif. The second wine is the 2007 Moulin de Gardette "Tradition" Gigondas, a staff favorite. This producer is one of the more consistently great makers of gigondas, and the 2007 vintage being excellent, this wine will knock your socks off.

The Premium Club has two of my favorite grape varietals this month with a riesling from Germany and a Mendocino County syrah. The 2009 Leitz Rudesheimer Klosterlay Riesling Spätlese is the perfect showcase for the greatness of the 2009 vintage in Germany. The other wine is the 2004 Meyer Family Syrah from Mendocino County. It demonstrates my belief that domestic syrah greatly benefits from a few years of bottle age. This small family winery is the creation of Justin Meyer, one of the founders of Silver Oak winery, and they are fashioning a deliciously full-bodied Syrah. Check out these two offerings which besides being sumptuous are two of the best food-pairing wines in the world.

Our answer to the economic blues is the Best Buy Wine Club, which this month attempts to help the economies of both Austria and France. Our first selection is the club perennial favorite 2009 Allram Grüner Veltliner from Austria. Not only is this wine super tasty but you get an extra 250ml for free! Now that is a better buy! The other great bargain is our first 2008 Bordeaux of the year, the 2008 Hexagone Bordeaux. Clyde and I tasted a sample of this last year and were quite impressed, and we were able to get this into the price range to be a Best Buy wine.

I can't think of a better region to be the wine buyer for than Italy. Our Italian wine buyer, Greg St. Clair, shoulders the arduous task of traveling around Italy to seek out great undiscovered wineries. His latest travels have brought us two great wines from Sicily. Sicily is producing some world-class wines and we are pleased to give you an opportunity to taste two brilliant renditions of classic grape varietals. One of the enjoyable aspects of tasting wines from around the world is to taste a region's individual interpretation of a grape varietal. This month we have a petit verdot and a viognier blend. If you can't travel to Italy this year then do the next best thing and enjoy the selections from our Italiano Club.

Cheers & Enjoy!

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

Signature Red Collection Wine Club

2007 Moulin de Gardette Gigondas “Tradition”

Jean-Baptiste Meunier of Moulin de la Gardette is one of our favorites here at K&L. For several vintages now we have been very proud to feature the wines of this excellent producer from Gigondas. Moulin de la Gardette is located in the southern Rhône Valley of France, and in some of the most beautiful countryside that France has to offer.

The estate currently encompasses approximately 17.5 acres of clay and limestone vineyards, with terraced vineyards and plateaus throughout the appellation. The average age of the vines here is 60-plus years, with a majority planted to the mighty grenache, as well as mourvèdre, syrah and a smattering of other traditional Rhône varietals.

This month for our Signature Wine Club members, K&L is featuring the 2007 Moulin de la Gardette “Tradition” Gigondas. This latest release is a blend of 80% grenache, 10% mourvèdre and 10% cinsault grapes from vines that are 20 to 60 years old. All of the fruit is hand harvested and 100% destemmed. The grapes are not crushed, but instead are fermented as whole clusters. Fermentation begins naturally, without the addition or inoculation of yeasts. Elevage takes place in concrete tanks and 10% oak barrique. The wine is neither fined nor filtered.

This lovely Gigondas from the outstanding 2007 vintage exudes super-bright cherry notes, along with hints of saffras, black olive and cocoa power. This southern Rhône beauty possesses very nice balance and exceptional mid-palate richness. Medium-fine tannins and good acidity make the finish on this wine elegant and lithe rather than coarse and ponderous. Crack open a bottle of the Tradition and enjoy with grilled chicken and fig sausages or a homemade wild mushroom pizza! 14% abv.

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

2007 Etude Pinot Noir Carneros

I am a huge fan of what I consider to be “benchmark” wines and wineries, and Etude winery is one of them. When I think of California cabernet sauvignon, Caymus and Silver Oak come to mind. When I think of Zinfandel it is Ridge and Ravenswood, and when I think of California pinot noir, it is Etude. Etude for me was an epiphany wine. When I tasted their pinot noir for the very first time I thought to myself this is how pinot noir should taste and smell. While new hot wine regions keep on getting mentioned, Carneros is still the ideal place to grow and produce world-class pinot noir. Etude recognizes this and continues to fashion wonderfully complex wines from their Estate vineyards in Carneros. What is so remarkable about Etude is they resisted the fad to make an over-extracted, sweet rendition; instead they focus on creating balanced and complex pinot noir.

The 2007 Etude Pinot Noir Carneros is absolutely intoxicating. From the very first whiff from the glass this wine displays its regality. Aromas of freshly picked strawberries, rhubarb and hints of savory sage spring from the glass and gracefully merge on the palate where flavors of cranberries, white raspberries, pomegranate and earth all seamlessly mingle. This wine has great balance and complexity while never losing its tension on the palate. The finish is long and graceful with flavors of red berries slowly fading away on the 30-second-plus finish. This wine can be cellared for five years but is so perfectly balanced now you can drink it in its youth. It can be paired with duck or salmon. Acclaim: 90 points, Robert Parker; 92 points, *Wine Enthusiast*.

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



Etude winery building and vineyard.

Club Italiano

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

I find Sicily tantalizing and exhilarating. I am a fan of Mediterranean history, and so much of that begins or ends in Sicily. Sicily remains a mystery to most Americans. For many their only image is Michael Corleone in *The Godfather* walking through the hills near the town of Corleone. Sicily has a decidedly different seasonal profile than you might think. Most folks, if asked to place Palermo's latitude compared to the USA, would probably locate it at the latitude of San Diego or so. In fact, the city of Palermo and the city of Napa are almost the same latitude (38° 09' North for Palermo vs. 38° 29' North for Napa).

I find myself frequently jumping to conclusions about what I might think the climate is like in a certain region, and the area we are featuring this month certainly would be an example. We are showcasing one Sicilian winery, Baglio di Pianetto. It lies about half an hour south of Palermo, and importantly, it is at 2000 feet of altitude. If I were to show you photos of the vineyards of Baglio di Pianetto covered in snow or the beautiful nearby lake, Lago di Piano degli Albanesi, you would think this region more Alpine than it is. Sicily does get very hot. But a key factor for winemaking is diurnal fluctuation, the difference between the highest and lowest temperatures in a day. This temperature swing helps to keep the grape sugar in balance with the acidity and allows the grape to come to full physiological ripeness rather than just having a lot of sugar.



The winery buildings at Baglio di Pianetto.

2007 Baglio di Pianetto "Ficiligno"

This month's two wines are very different from each other, and very unusual in their grape varieties. The 2007 Baglio di Pianetto Ficiligno is a blend of 50% viognier and 50% insolia. Yes, that viognier. I drank this wine over the course of about six hours and it was truly enlightening, I started out with it right out of the fridge thinking that these two grape varieties, both notoriously low acid, would need the cold to freshen up a bit. Wrong. I actually found the wine slightly clumsy when very cold. At a more ambient temperature the flavors really began to open and integrate, and the mouth feel was much more harmonious. All of a sudden it was a Middle Eastern spice parade, complex, lush, luxurious and really interesting. Try it with a Moroccan chicken pastilla, or roasted chicken accompanied with hummus.

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

2007 Baglio di Pianetto "Carduni"

A Sicilian viognier blend is not nearly as radical as a Sicilian wine that's 100% petit verdot. That's what the 2004 Baglio di Pianetto's Carduni is made of! Petit verdot is used in Bordeaux but rarely, as the Italians would say, in *purezza*. Petit verdot has a lot of good qualities; it has body, color, and rich and complex flavors. In Bordeaux it is used in small quantities because it doesn't always ripen. At the Baglio di Pianetto the growing season is long and fall rains aren't the problem they can be in Bordeaux. At 2000 feet above sea level things change dramatically. The cool nights at Baglio di Pianetto lengthen the growing season extensively—these grapes were harvested October 26th and 27th. The wine is really striking, powerful and rich showing a density on the palate. The nose is full of very complex, camphor-like aromatics, hints of sage and a touch of vanilla. I would suggest this wine with grilled meats, especially lamb.



One of the Baglio di Pianetto vineyards.

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

Premium Wine Club

2009 Josef Leitz Rudesheimer Klosterlay Riesling Spätlese

A K&L Exclusive Bottling! Rudesheim is the last village along the Rhine River just before it takes its ninety-degree turn back up north toward the town of Koblenz. The Klosterlay vineyard, perched overlooking the village, is easily spotted from the river due to the beautiful and prominent presence of The Abbey of St. Hildegard (hence Kloster) where 80 or so nuns still live to this day and produce a small amount of wine.

Klosterlay has a gentle slope down towards the river and is full of gray slate (*lay* was an early word for slate) which helps give this wine its deep mineral expression and pinpoint clarity. The wines from this site are also known to have a vibrant expression of mint, lavender and sweet flowers, which typically need a little coaxing (breathing time) to really begin to show their stuff.

K&L and Johannes have been friends for nearly ten years now and it has truly been an honor to work with him. Due to his great passion and determined focus Johannes has become one of the top producers of Riesling in the world. Not bad for a small-farm owner from the Rheingau.



The Klosterlay vineyard, on the bank of the Rhine.

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

2004 Meyer Family Syrah Mendocino County

Meyer Family Cellars is a small, family-owned winery situated in a new appellation, the Yorkville Highlands of Mendocino County. One of the state's iconic wine brands, Meyer was established in 1987 by Silver Oak founders and former owners Justin and Bonny Meyer, who dreamt of a family wine brand that drew upon their extensive experience in the Napa Valley and the Alexander Valley. Their son, Matt, was important in their planning. Matt was a well-traveled student of wine and a graduate of the enology and viticulture program at the University of California at Davis. Today, Meyer Family Cellars is in the capable hands of co-winemakers Matt and Karen Meyer. Their wine incorporates "old world" balanced acidity and minerality with "new world" ripeness and forward fruit. Matt and Karen apply wisdom gleaned from their family with its long history of winemaking, while welcoming new ideas into the process.



The winery building at Meyer Family Cellars, Mendocino County.

The 2004 Meyer Family Syrah is an absolute revelation from the moment the aromas reach your nose. Aromas of black raspberry, blueberry and sweet vanilla bean slowly waft from the glass while on the palate the wine displays deep layers of red and black berries, milk chocolate and spicy oak. The finish is rich and harmonious with the fruit and sweet oak seamlessly integrating on the long, lush finish. This wine is already six years old and in my opinion it's at its optimum drinking window. I would pair this with lamb, rich pasta dishes or grilled meats.

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

Best Buy Wine Club

2008 Hexagone, Bordeaux

Luc Thienpont was born into the world of wine. The Thienpont name has for many years been associated with well-known vineyards on Bordeaux's Right Bank (such as Vieux Château Certan in Pomerol). Now Luc has made a name for himself on the Left Bank as well, in Margaux with Clos des Quatre Vents, and in the Haut-Médoc appellation with Château Bonneau. Hexagone is a special house label created by Thienpont, who each year selects the best cuvées from around the Bordeaux region. This wine offers fresh, pure fruit for immediate drinking, and a lot of bang for the buck.

This AOC Bordeaux from 2008 is blended by Luc Thienpont from selected wines produced in the Entre Deux Mers region to the south of St Emilion. It is 80% cabernet sauvignon, 20% merlot. The vines have an average age of 25 years. Vinification takes place in stainless steel tanks to preserve the full freshness of the fruit.

Clyde says: "This wine is extremely spicy on the nose and palate. It's a fresh and lively wine, a good party wine and a good substitute for a California cabernet. Have this with a barbecued steak or hamburger."

Jim Barr says: "The Hexagone 2008 Bordeaux Rouge (\$10.99) is totally vinified for immediate drinkability and enjoyment. I don't think that this Gem has experienced any real oak, with its totally upfront blackberry to cassis fruit on the nose and in the palate. Round, approachable, and relatively seductive in its softness and lush drinking charm."

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

2009 Weingut Allram Grüner Veltliner (1L)

Weingut Allram is located in the heart of the Kamptal wine region in the village of Strass. Michaela Haas-Allram, along with her husband, took over at the winery from her father in 1992 and has never looked back. Replacing the tiny old cellar is a gravity-fed, three-level cellar with an integrated barrel cellar. They have also extended the size of the operation to roughly 18 hectares. They are dedicated to producing organic wines of high quality. They use the utmost care, and state-of-the-art technology. This bottling comes from a blend of vineyard sites which consists of sand and profound loess, brown earth, primary rocks weathering soils (granite and schist). Fermented and aged in stainless steel and bottled with a crown cap, this is the perfect liter, fresh, light and snappy, delivering all the thirst quenching you look for in a wine like this. The nose is textbook Grüner filled with spice and pepper, snap pea and grapefruit. It is sleek, focused and juicy owing to the wonderful bright acid structure of the vintage.

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



Michaela Haas-Allram and her husband Erich.

Re-order Form

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

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

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

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

Signature Red Club Previous Offerings

____ Bottle(s) of 2006 L'Ecole No. 41 “Perigee” Seven Hills Vineyard, Walla Walla, WA @ Inquire per bottle

The 2006 L'Ecole No 41 “Perigee” Bordeaux Blend Seven Hills Vineyard is a sensational wine, a blend of 56% cabernet sauvignon, 34% merlot and 10% cabernet franc sourced from the Seven Hills Vineyard. The wine has a deep, dark red hue in the glass and aromas of cedar, pencil lead, crème de cassis and notes of baker's chocolate. On the palate the wine is full-bodied and reminiscent of a fine St. Emilion with blackcurrant, blackberry, violet and mineral flavors. This wine is seamless with a long, silky finish. It's the perfect match for a filet mignon and can be drunk now in its hedonistic youth or squirreled away and enjoyed 15 years from now when it should reveal further complexities and flavors. 93 points, Robert Parker's *Wine Advocate*; 93 points, *Wine Enthusiast*.

____ Bottle(s) of 2007 Fogdog Pinot Noir Sonoma Coast @ \$24.99

The 2007 Fogdog Pinot Noir Sonoma Coast is a beautiful expression of what the Sonoma Coast is capable of producing when great vineyards meet great winemaking. A blend of grapes from the three vineyard sites, it has a very pronounced perfume of sour-cherry compote with layers of cinnamon, spice, black tea and wet earth. The 2007 vintage was fantastic for the production of concentrated Sonoma Coast pinot noir and the Fogdog embodies the very best of what the 2007 vintage has to offer in pinot noir. This wine screams to be paired with either a duck breast or lamb chop and should be consumed and enjoyed in its youth. 90 points, *Wine Spectator*.

____ Bottle(s) of 2006 Robert Craig Cabernet Sauvignon, Mt. Veeder @ Inquire per bottle

A blend of 81% cabernet sauvignon and 19% merlot aged for 20 months in Château-style French oak with 80% new oak and the remaining 20% two-year-old oak barrels. The wine is both unfinned and unfiltered. This Mt. Veeder Cabernet Sauvignon starts out with brooding dark fruits on the nose with a hint of espresso and scorched earth which then leads to a palate of sweet berry fruit and chocolate notes. This wine has layers of complexity along with great structure, body and harmony of fruit, oak, tannin and acidity. This is what mountain-grown cabernet sauvignon is all about. It was given 93 points by Robert Parker and 90 points by *Wine Spectator*.

____ Bottle(s) of 2005 Domaine Chapelle Santenay Premier Cru “Beaurepaire” @ \$24.49 per bottle
Beaurepaire is an east-facing vineyard, on a slope with clay and limestone in the rocky soil. Half of the vineyard is 45 years old, while the other half of the vines were replanted 18 years ago. This wine shows lovely material on the mid-palate, with rich, dark fruit and an interesting earthy character. This is a wonderful value from a terrific vintage, made possible only by our direct import from the producer. —*Keith Wollenberg, K&L Burgundy Buyer*

____ Bottle(s) of 2006 Domaine Les Pallieres Gigondas @ \$23.99 per bottle

The 2006 Domaine Les Pallieres Gigondas is even better today than it was when I tasted it some months ago. This wine is gorgeous with a seductive nose of red fruits, fresh earth, flowers and hints of Asian spice. The palate is a kaleidoscope of dark berry fruit, earth, minerals and subtle spices, all of which play nicely against a backdrop of firm tannins and good acidity. You can enjoy it with rich mushroom, pork or lamb dishes. It can age flawlessly for the next five to ten years. It received 92 points from Stephen Tanzer's *International Wine Cellar*.

____ Bottle(s) of 2007 Tarras Vineyard Estate Pinot Noir Central Otago New Zealand @ \$22.99 per bottle

The 2007 Estate has a bouquet that is bright and lifted with notes of plum, strawberry and cherry along with hints of earth and minerals. On the palate, the wine is elegant with excellent balance, smooth silky tannins and a long persistent finish. Enjoy this lovely wine with salmon, roast chicken or some grilled lamb chops.

_____ Bottle(s) of 2005 Castello di Ama Chianti Classico @ \$24.99 per bottle

The 2005 Castello di Ama Chianti Classico comes from 63 hectares of vineyard plantings in the Chianti Classico DOCG. The soils of the vineyards are composed of chalky/clay soils of gravelly/pebbly textures. Planted between 1964 and 1978, the vineyards have sangiovese with a little malvasia nera, canaiolo and merlot. The resulting wine is powerful, dense, age-worthy and drinkable all at the same time. There's a density of fruit and flavor here that comes from very fine, silky tannins that lend structure and nuance to this wine. The palate displays flavors of dark cherries, black licorice and sweet spice while the finish is like slowly plunging into a bed draped in luxurious velvet. This wine will be a wonderful match with veal, a rich risotto or any other authentic Italian dish. It received 90 points from Robert Parker's *Wine Advocate*.

_____ Bottle(s) 2006 Chante Cigale Châteauneuf-du-Pape @ **SUPER SPECIAL \$21.99 per bottle**

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. —*Mulan Chan*

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

_____ Bottle(s) of 2002 Launois Vieux Clemence @ \$34.99 per bottle

Cinnamon and I served this Champagne with seared scallops, which we like to soak in fresh milk for a few hours before cooking over medium-high heat in clarified butter. The milk seems to pull out some of the fishiest flavors, while providing some proteins that create a great crust on the scallop. Once the scallops are out of the pan, try deglazing it with a couple of ounces of the Champagne and pouring the result over the scallops. We finish them with a small pinch of Fleur de Sel.

_____ Bottle(s) of Roederer Carte Blanche @ \$34.99 per bottle

We also have the Louis Roederer "Carte Blanche" Extra Dry Champagne, the first "extra dry" ever in the club. While Wine Enthusiast calls the wine "bone dry" in their enthusiastic review, extra dry Champagnes are actually given more sugar than brut Champagnes, up to 17 grams per liter. The blend is 57% pinot noir, 33% chardonnay and 10% meunier and the wine is aged for three years on the lees. This is the perfect after-dinner Champagne and goes very well with fruit tarts and other delicate desserts. It is also just a great drink when you feel like something a little bit sweeter. Only 650 six-bottle cases imported.

_____ Bottle(s) of Pommery "Brut Apanage" @ \$34.99 per bottle

This is the first big-house Champagne that we have had in the club for quite a while. It was a wine (and a deal!) that we just couldn't pass up. Made by Pommery specifically for pairing with food, it is aged six months longer than their Brut Royal, for a total of 42 months on the lees. The dosage is lower, and the selection far more strict: Only half of the forty villages that can go into the Royal make the cut for the Apanage. I would suggest pairing this with a rich fish dish, or a chicken entrée with a cream sauce.

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

_____ Bottle(s) of 2006 Col d'Orcia Rosso di Montalcino @ \$19.99 per bottle

The 2006 Col d'Orcia Rosso di Montalcino comes from the southern edge of Montalcino and brings a classic character, the archetypal sangiovese structure with length and balance. Sangiovese's great structure allows the richness of this region to enrich the wine with riper fruit. However, the fruit in this wine is restrained: Col d'Orcia isn't looking for a fruit bomb. They are traditionalists (the estate is owned by the Count Francesco Marone Cinzano), and they want balance. The wine is aged in 50- and 75-hectoliter barrels (those are really big barrels) and then a small portion in barrique. The big barrels keep the wine from being influenced by flavors, tannin or oxidation that

occurs in the barrique. Then a small percentage does go into barrique, adding a bit of polish and suaveness. Sweet earth and leather with hints of cherry and plum and a long finish highlight the character of this wine. I would have it with Pinci, the classic Montalcino hand-rolled thick spaghetti noodles with a meat ragu. Enjoy!

_____ Bottle(s) of 2006 Vetrere Lago della Pergola Rosso @ \$14.99 per bottle

The 2006 Vetrere Lago della Pergola, a blend of an indigenous varietal called negroamaro, and cabernet sauvignon. Negroamaro is a grape that often is rustic, ill-mannered and uncooperative, while cabernet sauvignon is a thoroughbred, well-trained and domesticated. In this wine the cab pulls the negroamaro in line and gives structure, which allows the negroamaro to relax and give the cab some weight, personality and a little wink of an eye. Soft and luscious yet with structure, balance and decided intrigue, this wine is part of the new Puglia, character reformatted. I hope you enjoy it.

_____ Bottle(s) of 2006 I Favati Campi Taurasini “Cretarossa” @ \$16.99 per bottle

The Favati family makes about 4000 cases of wine a year, including some white (a Taurasi) as well as the I Favati Campi Taurasini “Cretarossa.” I just love this wine’s full and powerful palate feel. It is luscious and filling but at the same time has good structure and length. It has loads of deep black cherry fruit coupled with a supple and mouth-filling richness that just goes on and on. Hints of middle eastern spice emerge as the wine comes to the end of its long finish. This is definitely a wine to have with food, cheeses, braised meats or a big New York steak.

_____ Bottle(s) 2008 Ermacora Refosco dal Peduncolo Rosso COF @ \$13.99 per bottle

The 2008 Ermacora Refosco dal Peduncolo Rosso COF is, in a word, just delicious. The wine is made in stainless-steel tanks and sees no wood aging and it is truly fresh and vibrant. It has scintillating flavors highlighted by a mix of gravelly earth and tobacco with a chocolatey ripeness. I love to drink this wine slightly cool; cellar temperature, 62 degrees, would be fine. This wine is perfect for just sitting around and enjoying some cured meats, salami and cheese, or with country stew dishes such as goulash or braised meats.

_____ Bottle(s) of 2007 Bricco del Cucù Dolcetto di Dogliani @ \$12.99 per bottle

This is Dolcetto di Dogliani country where dolcetto is King! No nebbiolo, no barbera, just dolcetto! Dario’s Sciolla family has been growing grapes here for generations. The vineyards surround the family home but Dario was the first to bottle wine. Dario is a very humble man and the success of his wines in Italy hasn’t changed his pulse rate—he is a steady-as-she-goes guy. His winery is about as big as your garage so he is a real garagiste. *Gambero Rosso*, Italy’s premier wine critics, have given his wines great scores. The 2007 Bricco del Cucù Dolcetto di Dogliani got 2 out of 3 glasses (3 being the highest) and got a nod (an *) as having a great price to quality ratio. I love the fruit; it has of a chocolatey character to it, ripe and full but still imbued with spice. Lots of color, excellent balance and depth.

_____ Bottle(s) of 2004 Nino Negri Sassella Superiore “Le Tense” @ \$23.99 per bottle

I would be remiss to say that nebbiolo is an easy wine to understand; it isn’t. It takes years of experience. The wine’s charm, character, power and intrigue are always lodged in some tiny crevice, some raw rock wall that you must climb with pitons to see and feel—but when you have climbed this mountain there is nothing like that complete understanding of nebbiolo. Note that a Burgundy glass is essential for nebbiolo. Also, Valtellina wines are not cocktail wines: They need food. To experience the classic pairing, have it with Pizzoccheri, the buckwheat pasta that is the Valtellina “national” dish.

_____ Bottle(s) of 2006 Curto Nero d’Avola “Eloro” @ \$13.99 per bottle

This Sicilian wine just slides across your palate, plush and lithe, slowly releasing the flavors. Many wines I taste have layers or strata of flavor. This wine doesn’t feel subterranean; it is more like a silk brocade, intricate, tactile and completely in the present. This isn’t a wine for long aging; it is for sharing with friends and enjoying with food. About the food: Sicily for me is always about some form of eggplant whether in caponata or on a pasta, or grilled and drizzled with oil. I would suggest a penne-like pasta with a caponata-type sauce; spare the cheese please.

_____ Bottle(s) of 2008 Mutti “Bosco Barona” Barbera Colli Tortonesi @ \$13.99 per bottle

The 2008 vintage is a classically styled wine by Andrea Mutti, with brilliant ripe-fruit aromatics yet with a body that is sinew and muscle. No lazy fat in this wine. Barbera is a naturally high-acid variety and that’s clearly visible in this wine, giving the flavors a focal center to draw the wine into a long finish. Andrea’s Barbera always shows a

vibrant wild-cherry aromatic with just a hint of ripeness—not sweetness, but ripeness that aids the wafting aromatics and braids them into an animated and lively finish. This is not a cocktail wine, it is all about food. In these cooler winter months the woody flavors excite me: wild mushrooms and risotto, chanterelles, porcini, a fat, butter-rich polenta with grilled sausage, game birds, duck. Okay, you get the idea. You'll love this wine!

_____ Bottle(s) of 2005 Poderi San Lazzaro “Grifola” Marche IGT @ Inquire

Paolo Capriotti's Grifola is 100% montepulciano and aged in small French oak casks for 16 months. The results are potent. Deeply colored and richly aromatic, the Grifola's entry into your mouth is one of supple structure and abundant richness. The flavors speak of ripeness but the wine's real character is in its depth. Decant this wine an hour or two before you pour it, and then watch it as it grows in your glass! Its silky palate feel is luxurious and makes me want to just sit down and start drinking. With a rack of lamb I could be tempted to drink a serious amount of this wine.

_____ Bottles of 2008 Alois Lageder Beta/Delta Chardonnay/Pinot Grigio @ \$16.99 per bottle

This wine has body and is elegant, has richness but speaks of mineral. It has fruit that yields to spice, and its mouth feel and finish are superb.

Premium Wine Club Previous Offerings

_____ Bottles of 2007 Buehler Cabernet Sauvignon Napa Valley @ Inquire

The 2007 Buehler Cabernet Sauvignon Napa Valley has one of the sexiest noses I have encountered on a wine since tasting the 2009 Bordeaux en Primeur. The nose is a collection of cherry liqueur, chocolate, underbrush, cherry cola and savory rosemary notes. The palate is lively with bright cherry flavors and smooth chocolate accents, all nicely punctuated by a stream of mocha-laced oak accents. The long, supple finish belies the power of the wine. This wine can go great with hamburgers in your backyard or a nice steak. Either way you'll be enjoying a great pairing. This wine can age gracefully for ten years but it tastes so delicious in its youth, I doubt you can hold it that long.

_____ Bottles of 2007 Watkins Family Cabernet Sauvignon @ Inquire

The 2007 Watkins Family Cabernet Sauvignon demonstrates what I have long believed about cabernet sauvignon: It grows the best and shows the most complexity and expression when it is grown in mountain vineyards. This wine has depth, power, complexity and length without seeming too heavy or clumsy. The fruit is so gorgeous, with notes of dark plum, blackberry and spice as well as a hint of graphite. This wine has a structured, layered finish. It is perfect with grilled meats or can be enjoyed with strong cheeses, or on its own as a perfectly delicious cabernet sauvignon.

_____ Bottles of 2008 Kalinda Cabernet Sauvignon, Napa Valley @ \$13.95 per bottle

The 2008 Kalinda Cabernet Sauvignon Napa Valley comes from a small winery that has been getting more and more favorable press lately and should be producing great, affordable cabernet sauvignons for years to come. This wine has a hedonistic nose of black cherries and plums along with notes of chocolate. The palate is a deft mix of dark cherry, chocolate and smooth, mocha-laced oak. This wine is so plush and approachable you can almost finish a whole bottle without realizing it. Enjoy it with red meat or when you're craving a smooth glass of red wine. You could wait and let this sit in your cellar for a year or two, but why wait when it is drinking this well right now.

_____ Bottles of 2008 Verdejo Trascampanes, María Jesús de la Hoz Monsalve @ \$13.95 per bottle

This 100% verdejo has a bright yellow color with green hues, and a lovely aromatic, open grassy nose with lots of bright fruit including the typical citric character of the variety. The palate has mouthwatering flavors of honeydew melon, limes, grapefruits and peaches with some spicy mineral characters in the background. The verdejo variety is unlike any other white grape variety with its volume, its compact, creamy and glyceric mouthfeel and perfumed aftertaste. Serve as an apéritif or with fish or seafood.

_____ Bottles of 2008 Louis Moreau “Domaine de Bieville” Chablis @ \$14.49 per bottle

Louis and Anne Moreau, who own this estate, farm it with great care. They use no pesticides, have reduced their use of herbicides, and plow between rows instead of spraying. The vines are about 45 years old. The Bieville is always a bit rounder in character than their Louis Moreau Chablis, but retains the same sense of freshness and bright minerality to accompany the lovely floral notes. 2008 was a fabulous vintage in Chablis, as you will see when you taste this. The finish is unmistakably Chablis, with notes of limestone and oyster shells and a very pretty note of white flowers. It will be a delight with your Dungeness crab. —*Keith Wollenberg, K&L Burgundy Buyer*

_____ Bottles of 2006 Castello di Monastero Chianti Classico @ \$13.95 per bottle

The 2006 Castello di Monastero Chianti Classico is a delightful red with aromas of cherry, strawberry and sandalwood. The palate displays not only copious amounts of fruit but also great structure with good acidity and fine tannins. The finish is long but has a subtlety that defies the power and length that was so evident in the mid-palate. This wine is the perfect accompaniment for your next great pasta or veal dish and can be aged for five years. With that aging its complexity can be appreciated even more. It received 91 points from *Wine Spectator*.

_____ Bottles of 2007 Gerard Bertrand Château L'Hospitalet, Coteaux du Languedoc La Clape @ Inquire
Alex and I tried five different wines with Gerard, and we picked this 2007 Château l'Hospitalet for the club. This syrah-based wine is super clean, very fresh and vibrant and totally palate pleasing. It has spicy aromas mixed with some minerality and a touch of toasty oak. On the palate, it is lively, finely balanced, and fruit forward with a lingering finish. Bring on the cassoulet or the duck confit! It will cellar well for several years, but is quite good now one hour after decanting. —*Clyde Beffa*

_____ Bottles of 2006 Ovidio Tempranillo Roble La Mancha, Spain @ \$13.95 per bottle

The 2006 Ovidio Tempranillo is a lush red wine made from 100% tempranillo aged for four months in 65% French oak barrels and 35% American oak barrels. The resulting wine is a bright, fruit-forward offering with notes of licorice, red fruits, milk chocolate and boysenberry flavors. The finish is lush and smooth with lingering mocha accents and a touch of minerality to give the wine zip and vigor. This wine is meant to be drunk with spicy, robust foods such as pizza or pasta with a spicy marinara sauce.

Best Buy Wine Club Previous Offerings

_____ Bottles of 2008 Purisma Canyon Pinot Noir Sonoma Coast @ \$10.99 per bottle

One of our greatest challenges in the wine business is finding knockout pinot noir from California that doesn't break the bank. Luckily we have risen to the challenge this month and found a great Sonoma Coast pinot noir for only \$10.99. The Sonoma Coast is the hotbed for pinot noir that displays lush flavors of cherry, cranberry and spice as well as good acidity and nice structure. The 2008 Purisma Canyon Pinot Noir Sonoma Coast is a bright red in the glass with notes of cherry, cinnamon and nutmeg. On the palate the wine is remarkably sturdy with strong notes of red plum, cherry, sage and a hint of spice. The finish is dense with a slight lift on the end that shows this wine has plenty of stuffing. Pair this wine with grilled salmon or a summer salad and you'll be very happy.

_____ Bottles of 2009 Prieuré Saint Hippolyte Rose, Fontes France @ \$7.99 per bottle

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 it chilled, and enjoy it 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! It is rich and lush, dry and lingering on the palate. The best rosé value in the world? Clyde thinks so.

_____ Bottles of 2009 Kalinda Sauvignon Blanc, Dry Creek Valley @ \$8.99 per bottle

This wine starts out with a sweet nose of kaffir lime, pea shoots and a hint of acacia flower. The palate has great vibrancy of fruit with zippy fruit flavors of citrus, wet stone, minerals and crisp green apples. The finish is zippy and this wine begs to be drunk on your next warm summer night, either with a plate of fresh oysters or as a great apéritif to start your evening right.

_____ Bottles of 2004 Château Verdignan, Haut-Médoc @ \$8.99 per bottle

The 2004 Château Verdignan Haut-Médoc is the kind of wine that reminds you there are still amazing daily wine values from Bordeaux. This wine shouts Bordeaux from the very first sniff from the glass, with aromas of cola, black cherry and a touch of forest floor. On the palate the wine displays fruit flavors of cranberry, black plum and black cherries with sweet oak and good acidity. This wine has great structure and truly is a great food wine thanks to its acidity. This is a Bordeaux that belongs on your table when you want that affordable daily dinner red. Bordeaux has been making wines like this for that exact purpose for the last 200 years and I don't see them stopping any time soon. Enjoy this quintessential Bordeaux offering.

_____ Bottles of 2008 Monteviejo Festivo Malbec Mendoza @ \$8.99 per bottle

One of the world's most in-demand wine consultants, Michel Rolland, who lists many top-notch Bordeaux, Napa and Italian names on his client roster, has a hand in the making of this wine. This 2008 has primary aromas of blackberry and black plum, with similar, intense fruit flavors on the palate, perhaps with a suggestion of red fruits intermingling. Polished, moderate tannins add structure and make this an ideal partner for a wide range of foods, from roasted chicken to pan-seared skirt steak with roasted potatoes, or perhaps that Argentine classic, parillada mixta, a platter of grilled meats, pork and sausage. Also great with "meaty" vegetarian dishes such as mushroom dishes, or rosemary, thyme and garlic-flavored beans. It also works beautifully as a casual sipper. Salud!

_____ Bottles of 2008 Bourgogne Rouge Vieilles Vignes, Domaine R Dubois & Fils @ \$8.99 per bottle

Soft and open, with bright fruit but a bit of structure behind it, this is a terrific bargain in old-vine Burgundy at a most affordable price. It comes from the Dubois vineyards in and near Nuits St. Georges. Given the character of the vintage and the source of the fruit, it's no surprise that there is a bit of structure in the finish. That will make this pair well with a roast chicken, a grilled tenderloin or a teriyaki-glazed grilled wild salmon, if you should be so lucky. —
Keith Wollenberg, K&L Burgundy Buyer

_____ Bottles of 2008 The Crossings Pinot Noir, New Zealand @ \$8.99 per bottle

The vineyards of The Crossings Winery were planted in 1996, and by 2001 they were producing their first vintage. With three vineyards—Medway, Brackenfield Estate and Willow Flat—the winemakers are able to use various terroirs and climates to produce deep, complex pinot noir. The 2008 The Crossings Pinot Noir is an elegantly structured pinot noir with aromas of red berry fruit, violet and forest floor nuances. The palate is a mixture of high-toned fruit flavors of dark cherry, spice and mineral notes with a rich mouth-filling finish. This wine will pair well with lamb and pork dishes, and chicken with either tomatoes or garlic.

_____ Bottles of 2008 Bookwalter Sub Plot #23 red, Columbia Valley, Washington @ \$8.99 per bottle

An amazing value, this Washington red from the Columbia Valley is 30% cabernet sauvignon, 27% merlot, 14% syrah, 13% malbec, 9% petite verdot, 4% barbera and 3% cabernet franc. Intense aromas of choke cherries, red and black currants mixed with a bit of cola and sweet spices. The wine enters the palate sweet, has a medium to broad fruity mid-palate, and coats the mouth with flavors of plums, maraschino cherries, baker's chocolate, allspice and nutmeg. The finish is long and elevated by the bright acidity. This will age beautifully, given the concentration and power of the fruit coupled with the natural acidity and tannins in the wine. Best from 2009-2018.

_____ Bottles of 2007 Jaboulet Les Traverses, Côtes de Ventoux Blanc @ Inquire

This is composed of 80% grenache blanc and 20% bourboulenc from vines that average 25 years of age. Predominantly clay and limestone soils, along with the Côtes de Ventoux's cooler meso-climate, ensure that the wine retains a signature balance, despite the warm temperatures of the southern Rhône. The wine is rich, exuberant and charming all at once. It has a very aromatic nose with floral and fruity notes. On the palate it has a well-balanced freshness and a fleshy and warm finish.

_____ Bottles of 2007 Mas de la Beruguette Rouge from Cecile Chassagne @ **SUPER SPECIAL**

\$7.99 per bottle

The 2007 Beruguette Rouge is an absolute pleasure to imbibe. On the nose, plush red berry fruits partner up with subtle notes of spice box and cranberry. The French would describe this as a "*vin spherique*," one that envelopes the palate with lushness and generosity, yet maintains admirable structure and freshness with fine tannins and crunchy acidity. And what to have with this little gem? Just about any Provençal food will do, including tapenade smeared on garlic toasts, leek and bacon tartlettes, or garlic and tomato pizzas. A vôtre santé! —*Mulan Chan-Randel, K&L Rhone Valley & French Regional Wine Buyer*

_____ Bottles of 2008 Image du Sud Viognier @ **SUPER SPECIAL \$7.99 per bottle**

This is a veritable fruit basket of freshness and levity. Vinified at cool temperatures and completely in stainless steel, this brisk viognier is redolent of white nectarine, sweet meyer lemon and just a whiff of pretty lilac. Its versatility and modest alcohol (12.5%) make it a great choice to enjoy while lounging poolside, or at the dinner table with bouillabaisse, scallops gratin with capers and fresh parsley, or salad Nicoise. So relax, pour yourself a glass of Cecile's latest efforts, and prepare to be transported to the south of France. Brava Cecile! —*Mulan Chan*

Additional Club Pre-Arrival Special

1982 Clynelish, 27 Year Old, A.D. Rattray, “K&L” Single Barrel, Cask Strength Single Malt Whisky 750ml (K&L Pre-Arrival Price \$115.99 per bottle)

Club Pre-Arrival Price \$99.99 per bottle

To kick off the beginning of a new cask-purchasing partnership with A.D. Rattray's Morrison family, we are bringing in what may not only be the best deal we've ever offered for a single malt whisky, but what may also be one of the best spirits we've ever offered—period. This single cask of 27-year-old Clynelish has been bottled for us un-chill-filtered and at barrel strength 60.5% so as not to alter one iota of the whisky's purity. Located in Scotland's Highland region, this legendary distillery is known for its waxy character and robust flavor, making it one of the most intriguing single malts available. To get the chance at a 27-year-old expression that has not been adulterated in any way for less than \$200 a bottle is beyond belief. The whisky is a golden yellow color and showcases a nose full of stone fruit, oil, and wax with a palate that contributes baking spices and grains to the profile. Every drop of this whisky is nothing short of magical and easily rates as one of the finest spirits I have ever tasted. This is the first time we've ever purchased a cask of this magnitude, age, and quality so do not miss out on this opportunity. We hope this will be the first of many special A.D. Rattray casks to come. Only 296 bottles available. We expect delivery in August 2010.—*David Driscoll, K&L Spirits Buyer*

2004 Smith Madrone Spring Mountain Napa Valley Cabernet Sauvignon

K&L Store price \$34.99; Special price for K&L Club members \$24.99.

This is old-school, mountain Cabernet that reminds me of the those 1960s and 1970s I used to buy a long time ago. Must be decanted two hours ahead. Then, enjoy with a big rib steak. —Clyde Beffa. In Stock Special from one of our favorite Cabernet producers. Not enough cases to offer to all signature members. We sold 300 cases of the 2003.

“93 points. This is the opposite of those gooey, cult-style wines grown down on the Valley benches and floor. It's pure mountain in the tannins, acidity and dryness... a food wine, with cassis, cedar and mineral flavors.” —*The Wine Enthusiast*, Steve Heimoff, September 2009

____ Bottle(s) of 2006 Flor del Montgo Old Vines Garnacha, Carinena Spain @ \$8.99 per bottle

The 2006 Flor del Montgo Old Vines Garnacha is a beautifully constructed, easy-drinking red wine. What helps to make this wine such a stunning value is the age of the vines that produced the grapes. Most of the granacha used in this wine is from vines of at least 40 years old. That age helps to make the wine deep, powerful and wonderfully balanced. The wine has a deep red hue coupled with aromas of berry fruits and exotic spices. It displays a kaleidoscope of flavors including dark cherry, blackberry, cassis and chocolate. The finish is lush and supple; harmonizing notes of berries and cocoa mingle seamlessly with a hint of rich oak.