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July 2011

Dear K&L Wine Club Members,

I'm hoping the late start to nice weather means our summer this year will stretch far into October and maybe even November. Everyone knows San Francisco has its best weather in September and October.

This month our clubs have a decidedly Californian tilt, with five of our eight club offerings being from California. Of the others, one is from France and of course two are from Italy. When selecting club wines it is very easy to get seduced by reds from France's Rhône Valley and Languedoc, the juicy reds from Spain and the wonderful values that abound out of South America. I still firmly believe, though, that California is responsible for the widest range of great wines in the world. This month our club selections should demonstrate what we all know: California wines offer great diversity across the board with a wide range of styles and varietals.

The Signature Red Club has two of my favorite varietals, with a full-bodied California cabernet sauvignon and a luscious, pretty Russian River pinot noir. Let's start off with the 2007 Alysian "Starr Ridge" Pinot Noir. This is the second time in recent club history we have chosen to do a single-vineyard pinot noir from Alysian, which is a great project by Gary Farrell, one of the Russian River area's pinot noir pioneers. I can see that he has already found several classic vineyard sources. Our second wine is the 2006 Emblem Rutherford Cabernet Sauvignon, a project began by Michael Mondavi and his son Rob. The Emblem is a classic Rutherford cabernet sauvignon with rich dark fruit, hints of black olives and notes of that tell-tale Rutherford Dust.

Does blending make a better wine? A lot of people are asking that. In our Premium Club this month we have a white blend and a red blend. The white is the 2009 Conundrum by Caymus vineyards. Conundrum was one of the pioneering California white blends. The red blend is from southern France, the 2009 Les Hauts de Lalande, Pays de La Cité de Carcassonne. This wine is a blend of 50% syrah, 20% cabernet sauvignon, 20% petit verdot and 10% merlot. That's a red blend seen throughout the South of France. Check out these two offerings and decide for yourself if blending makes a better wine.

Our Best Buy Club this month features the King (California cabernet sauvignon) and the Queen (California chardonnay), the grapes that put California wine on the map. The King is the 2010 Paripaso Paso Robles Cabernet Sauvignon, a lush, ripe, great drinking cab from one of California's up-and-coming wine regions. The Queen is the 2007 Flora Springs Napa Valley Chardonnay, a consistently great wine for the money, year after year. Flora Springs is not only known for great chardonnay; they also happen to fashion some of Napa Valley's best single-vineyard cabernet sauvignons.

This month the Club Italiano is stretching out to show unique wines from Italy's border regions. First we get an intriguing, refreshing Friulano from Italy's eastern border with Slovenia. Then we race down the A4 until we're just past Lake Maggiore and up against the Swiss border for a complex and powerful Gattinara. Exciting wines from one end of Italy to the other!

As we get farther into the summer months we will do our best to find wines that pair well with the heat— white, red and maybe even a rosé. Enjoy your summer and please raise a glass to another wonderful summer of Club wines.

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

# Signature Red Collection Wine Club

## 2006 Emblem Rutherford Cabernet Sauvignon

Emblem was created by Michael Mondavi and his son Rob Mondavi to further their passion for handcrafting great Napa Valley cabernet sauvignon. In their words: “Emblem is a personal reflection of our past and future in the Napa Valley, embodying the unparalleled quality of the land’s fruit and our family’s dedicated winemaking heritage.”

Michael Mondavi helped his father Robert establish Robert Mondavi Winery in 1966 and stayed on until 2004, when he started his own venture called Folio Wine Partners. Folio Wine Partners has allowed Michael to focus on his passion: family-owned wineries not only in California but around the world. Emblem is an expression of the combined vision of Michael and Rob Mondavi and of their approach to crafting world-class cabernet sauvignon. Emblem’s goal is to create unparalleled cabernet sauvignon from Napa Valley’s many sub-appellations and vineyards.

The 2006 Emblem Rutherford Cabernet Sauvignon comes from a single Rutherford vineyard, east of the Napa River extending to Conn Creek, in the alluvial fan of the Vaca Range. This is an ideal area for growing distinctive Rutherford cabernet sauvignon, and the resulting wine is something special. The 2006 Emblem Rutherford Cabernet Sauvignon has rich aromas of dark berries, cassis and olive notes with a palate brimming with ripe black fruits, dark berries and rich, sweet tannins. This wine has layers of complexity, and concentrated fruit that plays nicely against the oak and acidity. All comes together to give the wine a wonderful harmony.

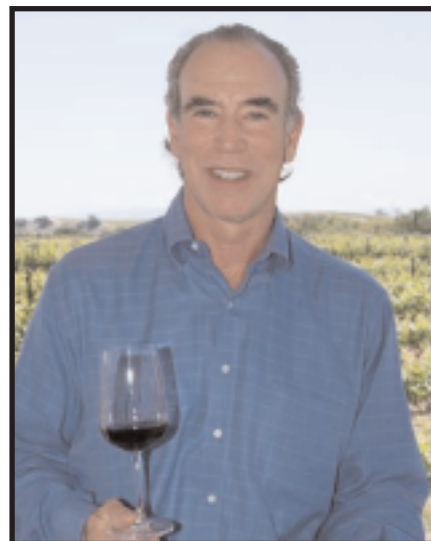
**Your re-order price for this wine as a club member is: Please inquire.**

## 2007 Alysian “Starr Ridge” Pinot Noir Russian River Valley

Gary Farrell, owner & winemaker of Alysian, is one of the trailblazers of the California pinot noir movement. He was making world-class pinot noirs from the Russian River Valley long before it became the cool wine to drink. Gary arrived in Sonoma in 1971 and met Russian River Valley wine pioneers Tom Dehlinger, Joe Rochioli, Davis Bynum and Robert Stemmler. He began to make wine in 1978 at Davis Bynum winery and soon was making wines for Rochioli and Limerick Lane.

Gary Farrell realized early on the enormous potential of the Russian River Valley to produce world-class pinot noir, and he dedicated himself to fashioning truly great wines from this grape. He and his partners slowly grew his namesake winery into a fairly large endeavor, which they eventually sold. They were not finished making wines, however; they created Alysian to focus again on making small, vineyard designated pinot noir from terroir-driven vineyards in the Russian River and North Coast regions.

Gary and Debbie Farrell purchased the 23-acre estate now known as Starr Ridge Vineyard in 1996. “We were immediately drawn to this property for its breathtaking



*Michael Mondavi.*



*Gary Farrell and Bill Hambrecht.*

beauty and undeniable vineyard potential,” Gary says. “The diversity of soil types, rolling topography and cool, breezy Russian River Valley location provided the ideal setting for the cultivation of extraordinary Pinot Noir wine grapes.” They matched Dijon and Pommard clones to low-vigor rootstocks, individually selected for each soil type. “Considering fruit from this property would supply our own wine brand, our focus never deviated from maximizing the incredible quality potential of this site.”

The 2007 Alysian “Starr Ridge” Pinot Noir is ruby red in the glass with hints of black cherry, cola, spice and anise. The palate is an array of fruit including black cherry, cola, plum and dark spices along with bright acidity and soft, supple tannins with only the slightest hint of oak. This wine has a distinctly Burgundian feel and opens up quite nicely after an hour or so. Enjoy this wine with salmon, pork or roast duck.

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

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

### **2005 Travaglini Gattinara**

When you hear that this wine comes from Piedmont and it's 100% nebbiolo you'd more than likely think that it is from the Langhe hills, making it a Barolo or Barbaresco, or maybe it's from across the river Tanaro and is a Roero. Well, this wine doesn't come from either of those areas. It is grown less than 20 miles from the Swiss border, in the foothills of the Alps, 55 miles northwest of Milan and 60 miles northeast of Torino. It is Gattinara! Gattinara was a far more popular wine 30 years ago than it is today, but its quality is really distinctly better now than it was back then.

This 2005 Travaglini Gattinara is 100% nebbiolo. For two years it was aged 75% in large Slavonian oak barrels and the rest in barrique. It is required to be aged at least one year in bottle before release.

I love the 2005 Travaglini Gattinara. It reminds me of the classic “old style” Barolo from decades ago. It has beautiful rosé-like aromatics, delicate color and a veil of tannin that gives the wine structure without making it harsh. As I write this on a rainy, cold and “wintry” June day in the San Francisco Bay Area, I am planning on making a braised beef (veal shank) dish tonight to go with this wine. Nebbiolo, although a powerful wine, still shows delicate aromatics and flavors, and I find more robust foods such as juicy steaks to be a bit much for its flavor profile. The long braising of meats breaks down the structure, takes away the “freshness” of the meat and gives it a more woody feel and flavor. My other favorite dish with this wine is risotto with porcini mushrooms. There is hardly a more perfect pairing than these two. Keep in mind that nebbiolo really needs a Burgundy glass to show itself the best. If you try two glasses side by side, you'll see. I'd decant this wine two to three hours ahead of time.

**Your re-order price for this wine as a club member is \$28.99.**

### **2009 Blason Friulano**

Some years ago the Hungarians decided to put an end to the “controversy” over the word Tokai (or Tokaj or Tokaj). Into the world court they went. They filed suit against the French and Italians for using “their” word for some French and Italian wines. The Hungarians won in 2006, so the terms were no longer usable in other countries. In France, what had been called Tokaj d'Alsace was in fact pinot gris, the grape



that's called pinot grigio in Italy. That would logically make you think that the Italian wine that had been called Tocai Friulano was pinot grigio in Italy. Well no. It's another grape variety all its own.

In Friuli this wine, once called Tocai Friulano and now just called Friulano, was their national drink for centuries. Friulians always had a *tajut* (from the word for cut or small slice) of Tocai Friulano at their morning coffee break, on the way to lunch, on the way back from lunch, afternoon coffee break, on the way home for dinner and later out with the guys. There was always a lot of slicing going on. Needless to say there is a lot of this grape varietal planted in Friuli, but most is drunk locally. The world thirst for pinot grigio makes that grape more widely planted elsewhere, but in Friuli, Friulano is king.

Giovanni Blason's father, "il Bacuc" as he's known, planted their "historical vineyard" in 1953 behind their house on the outskirts of Gradisca in the DOC Isonzo. This alluvial plain is full of round stones. The soil has a distinctly ferrous glint to it and drains well. I remember asking another producer once why all of the houses in Friuli had extra-long eaves coming off of all of the roofs. He paused for a minute and said "it rains a lot here." Well it does, and that soil drainage is really a necessity.

The 2009 Blason Friulano is fermented in stainless steel and sees no barrel yet it has an inherent richness to it that makes it the perfect wine to have while cooking dinner! Yes I am a big food-and-wine-pairing guy but in reality I drink a lot of my wine while cooking. I love the freshness of this wine. It has a bit of snap pea and honeysuckle blossom and just a hint of tarragon in the finish. I like it a lot with roasted chicken as well.

**Your re-order price for this wine as a club member is \$8.99.**



*Giovanni Blason comes to America.*

## Premium Wine Club

### 2009 Conundrum by Caymus California White Wine

Conundrum began as a play on words. This wine was called Conundrum for two reasons. First, because the blend was a secret, and second, the puzzle: how is this wine so confoundedly delicious! Caymus winery is behind this project. They blended numerous white grapes in an attempt to create a full-bodied, fruit-forward, floral and enticing white wine that had never been made before in California. They were wildly successful; this blend of chardonnay, muscat canelli, sauvignon blanc and viognier quickly became one of California's most sought-after white wines.

Conundrum bucked the trend of single-varietal whites such as chardonnay, riesling and gewürztraminer, with a new white wine that offered a little bit of something for everyone. It helped to blaze the trail for future endeavors that would see winemakers blending grapes



*Jon Bolta, Conundrum winemaker.*

from Spain, the Rhône Valley and all over the world in an attempt to fashion the best wine possible for your money. The results were wines that offered diversity, complexity and alternatives to the norm.

The 2009 Conundrum California White Wine is made of grapes from Napa, Santa Barbara and Tulare counties. A blend of chardonnay, muscat, sauvignon blanc and viognier, this wine has a seductive nose of honeysuckle, orange spice and hints of cotton candy. On the palate the wine displays exotic fruit notes, spicy floral flavors and just a hint of sweetness. This wine truly feels like a blend with its layers of fruit, exotic floral notes and waves of fruit and oak nuances. The 2009 Conundrum is the perfect apéritif but can also be enjoyed with shellfish and summertime chicken dishes such as mango-chutney chicken.

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

## **2009 Les Hauts de Lalande, Pays de La Cite de Carcassonne**

This wine comes from the beautiful area near the medieval city of Carcassonne in southern France. It is south of Toulouse and not far from the Limoux region. You must visit the walled-in city of Carcassonne, which sits impressively on a large hill—it is stunningly beautiful. Founded about 100 BC by the Romans, Carcassonne became famous for its role in the Albigensian Crusades, when the city was a stronghold of Occitan Cathars. In August 1209, the crusading army of Simon de Montfort forced its citizens to surrender. After capturing Raymond-Roger de Trencavel, imprisoning him and allowing him to die, Montfort made himself the new viscount. He added to the city's fortifications. Carcassonne became a border citadel between France and the kingdom of Aragon (Spain). Today the city is a national treasure.

This wine is a delicious blend of 50% syrah, 20% cabernet sauvignon, 20% petit verdot, and 10% merlot. It is much like the Château de Pennautier we featured many years ago in our club. It was aged partly in new French oak barrels for six months. Alex and I fell in love with this wine as soon as we tasted it. It is a sexy wine, with an intense fruity and floral bouquet mixed with peppery spice and vanilla oak. A true expression of the syrah grape gives the wine sweet, spicy flavors, while the merlot brings out fresh cherry notes. Ample and full-bodied on the palate, this has sweet silky tannins and a long, clean finish. Perfect to serve with duck confit or a delicious cassoulet. I am buying a case for our home. —*Clyde Beffa*

**Your re-order price for this wine as a club member is \$13.99.**

# **Best Buy Wine Club**

## **2010 Paripaso Paso Robles Cabernet Sauvignon**

Paso Robles is quickly garnering a reputation as a hotbed for new wineries that are able to offer amazing bang for your buck. The high temperatures, cool nightly breezes and undulating hills provide ideal growing conditions for grapes such as cabernet sauvignon, zinfandel and Rhône varieties. George and Daniel Daou worked in the IT world but decided to leave and pursue their passion for wine. They eventually settled on a track on land in the Adelaida Mountains of Paso Robles.

Famed winemaker Andre Tchelistcheff called Paso Robles, with its exceptional natural resources for growing great grapes, “a jewel of ecological elements.” That helps to explain why winemakers from around the world are flocking to Paso Robles to plant and grow grapes. Daou Vineyards created the Paripaso label as they slowly begin to



*George and Daniel Daou, owners of Daou Vineyards.*

ramp up their production. This wine is made from some of their holdings and some purchased fruit.

The 2010 Paripaso Paso Robles Cabernet Sauvignon is a deep purple color in the glass with hints of black plums, anise and chocolate notes. The wine displays hints of blackberries, plum, dark spice, black licorice and molten rock flavors with hints of oak. This wine is full-bodied and vibrant with rich, dark fruit and a deep, long finish. If you're a fan of big cabs, this is the wine for you. Pair this wine with a steak or some other hearty cut of red meat.

**Your re-order price for this wine as a club member is \$8.99.**

## **2007 Flora Springs Napa Valley Chardonnay**

Located at the base of the Mayacamas Mountains in the far northwest corner of the Napa Valley's Rutherford appellation, Flora Springs was founded in 1978 by Jerry and Flora Komes and their family. The property's winemaking roots date back to the 19th century. The majestic stone cellar of Flora Springs was once an abandoned "ghost" winery. It was Flora Komes who saw the magic hidden behind decades of neglect, overgrown ivy and shifting rock walls. Jerry and Flora's children, John Komes and his wife Carrie, and Julie Garvey and her husband Pat Garvey, did the work of creating the new Flora Springs winery.

As both artisan winemakers and growers, the family is committed to the traditions of fine winemaking and responsible stewardship of its 650 acres of vineyard land for future generations to savor and uphold. Third-generation vintners Nat Komes and Sean Garvey, both of whom grew up at the winery, are poised to take the winery into the future.

The 2007 Flora Springs Napa Valley Chardonnay is a quintessential offering that eschews the classic California chardonnay feel. The wine has a rich, buttery nose of pineapple, tropical fruits and lemon oil with a dense palate of butterscotch, golden delicious apples and pear flavors. The wine is full bodied with nice acidity and a long, nutty finish nicely accented by oak. This wine will pair well with chicken, fish and rich pasta dishes.

**Your re-order price for this wine as a club member is \$10.99.**



*Founders of Flora Springs back in 1978:  
Carrie and John Komes, and Julie and Pat Garvey.*

### ***Meet the producers at our Fall Champagne events!***

Our annual Fall Champagne events are scheduled for October 22nd (Hollywood) and 23rd (Redwood City). Many of the producers of our "direct purchase" Champagnes will be joining us, including Chantal Gonet from Gonet, Martine Lorient from Michel Lorient, Caroline and Paul Ariston from Ariston, Oliver Bonville from Franck Bonville, and others. In addition, we will be pouring major Champagne brands such as Moët & Chandon, Veuve Clicquot, Billecart Salmon and more. This is an opportunity for you to sample over 60 different bubblyies. Just in time for the holiday season. Tickets will go on sale in July and can be purchased at [www.klwines.com](http://www.klwines.com).

**Saturday, October 22, 4 to 7 p.m. at K&L Hollywood store**

**Sunday, October 23, 2 to 5 p.m. at K&L Redwood City store**

# 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](mailto: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](http://www.klwines.com)***

## Signature Red Club Previous Offerings

\_\_\_\_ Bottle(s) of 2008 Château Vaudieu Châteauneuf-du-Pape @ Inquire

The 2008 Vaudieu Châteauneuf-du-Pape is composed mainly of grenache, with smaller amounts of syrah and mourvèdre. Black cherry, lavender and cocoa powder abound, along with more subtle peppery and mineral nuances. It would make a delicious complement to rosemary roast chicken or garlic-studded roast pork loin. The 2008 Château Vaudieu garnered an impressive 93 points from Wine Spectator: “Very fresh and racy, especially for the vintage, with mouthwatering mineral and shiso leaf notes pushed by bright minerality, all of which is then backed by a ripe core of crushed red and black cherry and currant fruit. The finish is long and silky.” (James Molesworth, 10.15.2010.)

\_\_\_\_ Bottle(s) of 2005 Saddleback Cellars Napa Valley Cabernet Sauvignon @ Inquire

This wine is great! It is exactly what we crave from a Napa Valley cabernet sauvignon: ripe, rich fruit that isn't overly sweet, a good touch of minerality and earth, and just the right amount of oak to frame the wine and give it structure and spice. Nils Venge has done it again. This should come as a surprise to nobody. He was the first California winemaker to garner a perfect score from Robert Parker, with the 1985 Groth Reserve Cabernet Sauvignon. The palate is full-bodied with opulent, jammy black fruit flavors layered over silky and supple tannins with an amazingly smooth, lingering finish. This wine will pair marvelously with grilled steak, roast beef or any other hearty red meat.

\_\_\_\_ Bottle(s) of 2006 Paradigm Merlot Oakville @ Inquire

This wine is a blend of 92% merlot and 8% cabernet sauvignon, aged for 20 months in French oak. Aromas of red plums, cedar and spice, which give way to a palate of plummy fruits, hints of mocha and dusty tannins, with balanced, lively acidity. The finish is long and firm with admirable structure and body. This wine can age well for five to fifteen years but can be enjoyed in its youth as well. It can be paired with steak, pork and any other dish that needs a full-bodied red.

\_\_\_\_ Bottle(s) of 2008 Esprit de Pavie, Bordeaux @ \$16.99 per bottle

The 2008 Esprit de Pavie is 70% merlot, 30% cabernet franc. I love the spicy aromas mixed with blackberry fruit and hints of clove. The wine has a lively, sexy palate entry and long finish. Quite rich and definitely not overdone (not over-oaked or over-extracted) as some Right Bank wines can be. Decant this one hour ahead and enjoy it with a steak, or cellar it for a few years. — *Clyde Beffa Jr.*

\_\_\_\_ Bottle(s) of 2007 Amici Cabernet Sauvignon Napa Valley @ Inquire

The 2007 Amici is absolutely packed with ripe, dark fruit and sweet, seductive oak accents. Aromas of blackberry jam, crème de cassis and mocha-laced oak accents spring from the glass, while on the palate the wine displays unctuous fruit, supple tannins and a rich dash of oak. This wine will age effortlessly over the next 10 to 20 years but can be enjoyed now in its youth with a nice steak.

\_\_\_\_ Bottle(s) of 2007 Alysian Pinot Noir, Russian River Valley @ Inquire

The 2007 Alysian Pinot Noir is a classic Russian River Valley pinot noir with alluring scents of lavender, blueberry and spice notes that lead to a palate of cascading flavors of dark berries, pomegranate and wild plum. Flavors continue to build and intensify on the palate as the blackberry and raspberry fruit remains focused while spice and lavish oak notes

add depth, richness and amazing complexity to this sexy and silky pinot noir. Thanks to the cool climate this wine has good acidity and tannins, which provide excellent, balance, harmony and complexity. The finish displays refreshing, vibrant fruit and spice accents. This is the perfect accompaniment for salmon, veal or pork.

\_\_\_\_\_ Bottle(s) of 2005 Bodegas El Chantre Ramos Paul, Ronda @ \$24.99 per bottle

Wine has been produced in this region since Roman times, and only recently regained its prominence. The vineyard is composed of primarily clay, with lots of sloping hills nearby. It was planted densely, 5000 plants per hectare. Harvest typically occurs in early October and is always done by hand, never by machine. A second selection takes place on the sorting table prior to vinification. Stylistically, the wine tastes like a slightly richer, more generous version of a right-bank Bordeaux. Primarily dark fruit flavors show good intensity and persistence. Enjoy this delicious Andalusian red with a variety of main courses, particularly a bone-in rib eye or lamb chops, over the next five or so years. —*Joe Manekin, K&L's buyer of Spanish, Portuguese, and Latin American wine*

\_\_\_\_\_ Bottle(s) of 2007 Antinori "Il Bruciato" Tenuta Guado al Tasso, Bolgheri @ \$24.99 per bottle

A blend of 50% cabernet sauvignon, 30% merlot and 20% syrah aged for eight months in oak barrels. The wine is an intense ruby red in color with fruity aromas of plum followed by delicate mint and green tea notes. On the palate is a dense array of red berries, chocolate, earth and herbs with a long, sinfully lush finish. This wine will age effortlessly for ten years and can be paired with grilled pork or lamb as well as a healthy cut of steak.

\_\_\_\_\_ Bottle(s) of 2007 Monteviejo Artist label Bicentenario Malbec, Mendoza, Argentina @ \$24.99

The wine is generous on the nose, with ample black-cherry fruits, French vanilla and baking spices. On the palate the wine has a lush quality, with cassis, prominent but well-integrated oak, and a whole lot of rich fruit. It drinks well now and should continue to do so for five years. —*Joe Manekin, K&L's buyer of Latin American wines*

\_\_\_\_\_ Bottle(s) 2005 Schweiger Cabernet Sauvignon Spring Mountain @ Inquire

The 2005 Schweiger is exactly what I want when I want a structured, powerful, mountain-grown cabernet sauvignon. It displays hedonistic aromas of red currant jam and baker's chocolate with hints of sweet oak. On the palate the wine has immense depth with dark, black fruit flavors as well as plum and dark chocolate notes. The wine has a supple finish, the tannins intermingling nicely with the acidity to make a wine that is harmonious enough now but can age gracefully over the next 15 to 20 years if you desire.

\_\_\_\_\_ Bottle(s) of 2006 Quinta Sardonía Ribera del Duero @ Inquire

93 points from Robert Parker's *Wine Advocate*. The 2006 Quinta Sardonía is a stunning wine that really displays the lovely fruit that the Ribera del Duero is capable of uncovering. It mixes gorgeous, precise red fruits with an earthy terroir. There's just enough oak to frame this large-scale, broad offering. The fruit is so delicious and precise, the wine feels vibrant and alive on the palate. This wine can pair well with meats, cheese or as an apéritif. It can age for five to 15 years easily yet is eminently drinkable now.

## **Champagne Club Previous Offerings**

\_\_\_\_\_ Bottle(s) of Deutz Classic Brut Champagne @ \$36.99 per bottle

This Deutz Classic Brut is one of the classic "house-style" Champagnes along with Bollinger Special Cuvée, Pol Roger White Label, Laurent Perrier NV and of course Billecart-Salmon. The color of the wine is an intense gold with fine effervescence that signifies long maturation on the lees. On the nose, the wine initially displays notes of hawthorn and white flowers, which are followed by aromas of toast, marzipan and ripe pears. On the palate it is full bodied and elegant with the freshness of a chardonnay and richness of a pinot noir. This is the perfect wine for your next celebration or family meal. Or, enjoy it with sushi the next time you're out on the town. —*Alex Pross*

\_\_\_\_\_ Bottle(s) of Fluteau Cuvée Reserve Brut @ \$32.99 per bottle

The blend of the Fluteau Cuvée Reserve Brut Champagne has the same grape ratio as their vineyard plantings: 85% pinot noir and 15% chardonnay. It is given a very long time to age before release; this lot is a combination of juice from 2005, 2004 and 2003. The extra time on the lees has given the wine complexity but it still retains good freshness. I find it to have a very subtle flint and smoke note on the finish. I think it would be a natural with smoked trout, or even alone as an apéritif for a dinner party.

\_\_\_\_\_ Bottle(s) of Philippe Gonet “3210” Extra Brut Blanc de Blancs Champagne @ \$37.99 per bottle  
This is a great bottle to share over dinner, and I love it with seared scallops as it brings out the sweetness in the shellfish. Since this is all chardonnay and has absolutely no sugar, I don’t recommend it for a large group unless you know they like very dry Champagne. I find it to be in great balance, with the bright, chalky minerality of the Mesnil fruit countered by the more exotic fruit of the Montgeaux vineyards. This Champagne is dry as dry can be, and all the more tasty for it! This is a new cuvee made from 100% chardonnay from Le Mesnil and Montgueux. It is a tremendously nervy wine, best enjoyed with oysters!

\_\_\_\_\_ Bottle(s) of Ayala Brut Majeur Champagne @ \$31.99 per bottle  
The Ayala Brut Majeur Champagne is very dry at only 8.5 grams per liter of dosage, but it is certainly round enough to serve to a group as an apéritif. It is a blend of 45% pinot noir, 35% chardonnay and 20% meunier. The juice is 80% from 2005 and 20% from reserve wines. The wine is aged for 30 months on the lees and a minimum of three extra months on the cork before being shipped. I found this wine to have a croissant-like, buttery character and nice citrus brightness at once.

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

\_\_\_\_\_ Bottle(s) of 2007 La Casaccia Barbera @ \$13.99 per bottle  
The La Casaccia Barbera d’Asti is fresh, aromatic and crisp with hints of red fruit and roses and a vigorous finish. Because these wines aren’t filtered (they are just racked), some tartrates might occasionally deposit themselves on the bottom of the bottle. They look like crystals in the bottom. Perfectly harmless; just pour carefully. Remember that food and wine pairing is like making vinaigrette. For this bright barbera, you need rich dishes that have lots of fat. That means no Paul Newman’s pasta sauce—it’s acidic. Braised meats such as stinco di maiale (pork shank) work perfectly, or sausage and polenta, and of course risotto with porcini mushrooms.

\_\_\_\_\_ Bottle(s) of 2007 Poliziano Vino Nobile di Montepulciano @ \$25.99 per bottle  
The 2007 Poliziano Vino Nobile di Montepulciano is 85% prugnolo gentile and 15% a blend of canaiolo, colorino and merlot. Two thirds of the juice was aged in barrique and tonneaux of French oak, 80% second passage and 20% new. One third of the juice was aged in traditional large Slavonian oak barrels. The wine reflects the classic Montepulciano character with solid tannic structure. The warmth and ripeness of the 2007 vintage give the wine some added flesh to balance those tannins.

\_\_\_\_\_ Bottle(s) of 2005 Ferrero Brunello di Montalcino @ \$31.99 per bottle  
I’ve had eight different vintages of Ferrero Brunello and for me this wine is the best non-Riserva they’ve made so far. The wine still has the classic Ferrero ripeness but a better backbone of acidity and a fresher palate expression. For me, sangiovese usually has a cherry-to-plum character depending on the ripeness, and Ferrero’s has usually been in the plum range. In the 2005 this Brunello shows more marasca cherry aromatics, smoky, earthy and plain old sultry. Drinkable now, the wine is spicy and shows lots of complex fruit aromatics with great balance. Try it with some double-cut pork chops with a rosemary rub—great! 90 points from Stephen Tanzer’s *International Wine Cellar*; 90 points from *Wine Enthusiast*.

\_\_\_\_\_ Bottle(s) of 2006 Tenuta Monteti “Monteti” @ \$19.99 per bottle  
I introduced K&L owner/Bordeaux buyer Clyde Beffa Jr. to the 2006 Tenuta Monteti “Monteti” and he was truly taken aback at the quality. He thought it was so good, he decided to buy it and ordered a bundle. This is an elegant, complex, full-bodied, sleek and sexy Italian wine. Antonio Galloni of Robert Parker’s *Wine Advocate* gave it 93+ points.

\_\_\_\_\_ Bottle(s) of 2005 Solaria Brunello @ \$29.99 per bottle  
This a wine full of forward fruit, plums, cherries and strawberry coupled with a delicate nuance of earth, vanilla and spice. On the palate the wine is supple, warm, and flowing. It has hints of structure from the barrique but it relies on the core of acid that is sangiovese’s hallmark expression for its depth, length and aging potential. I would suggest splashing this wine around in a decanter a couple of hours before you want to drink it. Sangiovese is inherently acidic, so if you have this with pasta try to match it with sauces that are not tomato-sauce dominated but more olive-oil driven (as in Tuscany). A roast pork loin with rosemary and sage would work well too.

\_\_\_\_\_ Bottle(s) of 2005 Angelo Negro Barbaresco “Basarin” @ \$29.99 per bottle

The 2005 Angelo Negro Barbaresco “Basarin” comes from Neive and is a powerful wine. I find the wines of the Barbaresco commune more aromatic and supple, Treiso more aggressive in structure. The Neive are generally long-lasting wines of structure and depth. Eighty percent of this wine is aged in large Slavonian oak barrels called *botte* (or *botti* plural) and 20% in 700-liter French tonneaux. The nose is full of spice, rose and primary fruit. On the palate the power of the Basarin vineyard layers structure, fruit and flavor, giving the wine distinct size. Loads of potential for long-term aging. If you have it now, try it with Brasato al Barolo (they only cook with Barolo in Barbaresco) or grilled sausage and polenta, or risotto with porcini mushrooms.

Bottle(s) of 2008 Tenuta Sette Ponti Crognolo @ \$23.99 per bottle

Crognolo is supple, forward, and friendly and is like the estate’s very stylish owner Sig. Moretti himself, very smooth and easy to get along with. Like the textiles Moretti works with, this wine’s signature is its texture. It lies somewhere between satin and silk with a little cashmere thrown in. The wine’s aromatics are lush, with cherry and plum, brightly focused and yet rich and enticing ... imagine Barry White’s voice in a glass while looking at George Clooney in an Armani suit on the shores of Lake Como. Enjoy this wine with grilled beef.

## Premium Wine Club Previous Offerings

\_\_\_\_\_ Bottle(s) of 2008 Mer Soleil “Silver” Unoaked Chardonnay, Santa Lucia Highlands Please Inquire

The 2008 is a light gold color with a pale green tint. Clean, lively aromas of honeydew melon and green apple carry over to delicate tropical fruit flavors of pineapple and papaya, balanced with crisp mineral notes. The full texture lasts through a luxuriously long finish. A great wine to sip poolside or have with some nice fresh salmon. — *Clyde Beffa*

\_\_\_\_\_ Bottle(s) of 2009 Acon Roble Ribera del Duero @ \$13.99 per bottle

The 2009 Acon Roble represents the roble style well, with juicy blackberry and plum flavors bolstered by a hint of toasty wood notes. It’s an ideal compromise between the more immediate, softer tasting fruit of a joven wine and the barrel-marked charm of a crianza. Enjoy this wine the way they do in the region: Serve it with grilled lamb, perhaps with some potatoes on the side. You can hold the veges—Spaniards of this area don’t have time for vegetables. — *Joe Manekin, K&L’s buyer of Spanish wines*

\_\_\_\_\_ Bottle(s) of 2009 Meiomi California Pinot Noir: Please inquire.

The 2009 Meiomi Pinot Noir California is a great drinking pinot noir that offers immediate gratification. The wine is a bright, deep garnet color, and aromas of cola, blackberries and a slight sweet cedar note waft from the glass. The palate is layered and complex with cherry, cola, vanilla, leather and oak accents, all velvety, layered throughout the wine. The finish is long and supple with hints of red fruits and oak. Pair this wine with roast duck, pork and veal or enjoy it on its own as a hedonistic treat.

\_\_\_\_\_ Bottle(s) of 2009 Kalinda Napa Valley Cabernet Sauvignon @ \$14.99 per bottle

The 2009 Kalinda has a stunning nose, reminiscent of a fine Saint-Julien, with cherry cola, baker’s chocolate and herbs. The palate is dominated by cherry kirsch, creme de cassis, blackberry liqueur and zippy acidity. If you open it now, be sure to let it breathe for a few hours and you’ll be handsomely rewarded with a young, robust, full-bodied, fruit-driven California cabernet sauvignon. This wine could be paired with a hearty steak straight from the grill accompanied by scalloped potatoes and fresh asparagus.

\_\_\_\_\_ Bottle(s) of 2008 Casa Lapostolle “Cuvée Alexandre” Chardonnay, Apalta Vineyard, Colchagua Valley, Chile @ \$14.99 per bottle

This 2008 Casa Lapostolle “Cuvée Alexandre” Chardonnay Atalayas Vineyard is a bright yellow in the glass with subtle hints of green. The nose displays elegant aromas of sweet citrus fruit, white flowers, tropical fruits and subtle spice. The palate is alive with pear, apple and fig fruit nicely framed by piecrust, brioche and hazelnut accents. This richly layered and textured chardonnay will pair well with chicken, fish or a cheese plate. 90 points, *Wine Spectator*.

\_\_\_\_\_ Bottle(s) of 2008 Peterson Dry Creek Valley Zinfandel @ Inquire

This has seductive aromas of rich, dark fruit and toasty oak. On the palate it has fresh, juicy blackberry, dark cherry

and raspberry flavors, and notes of toasty mocha and chocolate nicely accented by a touch of vanilla and orange peel. The finish is long and lush, all the while seamlessly integrating the rich fruit and oak while never losing its sense of balance. This zin goes great with pizza, pasta and any other dish that calls out for a hearty, fruit-driven red.

\_\_\_\_\_ Bottle(s) of 2009 Saddleback Viognier Clarksburg @ \$14.99 per bottle

The 2009 Saddleback Cellars Viognier Clarksburg is exactly what you want from a viognier. The wine starts out with a very aromatic nose full of tropical fruits, predominantly lychee fruit, jasmine petals and light notes of honeysuckle. The palate has a viscous feel with flavors of white peach, nectarine and hints of honey-butter. The wine is full-bodied with a rich, silky texture that plays wonderfully against the enticing aromas and bright fruit. It goes beautifully with dried fruit, cheese and nuts but can also be enjoyed with fruit salads, fowl, fish and game.

\_\_\_\_\_ Bottle(s) of 2007 Château Petit Manou, Médoc @ \$14.99 per bottle

This has a deep ruby red color and an intense, complex nose of red fruits, particularly raspberries, vanilla and light toasty oak, making this wine smell absolutely delicious. The wine has a medium-bodied palate with good fruit concentration and freshness that showcases the black and red berry fruit flavors as well as the good structure and supple tannins that help frame the elegant finish. The Petit Manou would be great with a grilled pork chop or with a nice crispy duck breast alongside wild rice.

\_\_\_\_\_ Bottle(s) of 2006 Sierra Salinas Mira, Spain @ Inquire

The Mira (say MEE-rah) shows intense, juicy, fleshy dark fruits, some spice notes from aging in French oak for 18 months, and polished tannin integration. Clyde's notes: "Superb richness and balance. Lush, sexy, lovely, and delicious wine."

\_\_\_\_\_ Bottle(s) of 2008 Iron Horse Green Valley Chardonnay @ Inquire

The name Iron Horse came from a train that stopped at the nearby Ross Station in the early 20th Century. The logo, the rampant horse on a weathervane, came from a weathervane that was unearthed when they were leveling the ground to build the winery. This 2008, all estate grown, is a exemplary cool-climate chardonnay. Notes of spiced pear, clementine and banana aromas waft from the glass. The palate is a mixture of minerality, lychee and apple flavors nicely juxtaposed against French oak barrels. A great food wine. Pair with salads, seafood or chicken.

## **Best Buy Wine Club Previous Offerings**

\_\_\_\_\_ Bottle(s) of 2009 Domaine Sainte Léocadie Minervois Blanc @ \$8.99 per bottle

This delicious wine is composed of 55% vermentino, 35% marsanne and 10% muscat petit grain. It has an expressive nose of apricot and peach with fresh vanilla notes. Round and well balanced on the palate, this wine is vibrant and refreshing. It's another poolside sipper for sure. It would also go well with a light fish course and even a chicken dish.

\_\_\_\_\_ Bottle(s) of 2009 Château Lamothe Vincent Bordeaux AOC @ \$10.99 per bottle

The 2009 Lamothe Vincent Bordeaux AOC comes from a family-owned property that has a four-generation history of family involvement. The wine is almost black in color with crimson red edges in the glass. Aromas of spice, black cherry and blackberry waft from the glass. The palate has a kaleidoscope of flavors including black fruits, cassis, crushed strawberries and licorice. Full-bodied with good toast and fine tannins, this wine is amazingly seamless for such a meager price. Enjoy this wine with hearty meats or a gourmet pizza—or enjoy it on its own.

\_\_\_\_\_ Bottle(s) of 2009 Barber Cellars 'Lazarie' Dry Creek Valley Sauvignon Blanc @ \$10.99 per bottle

An elegant, sancerre-inspired sauvignon blanc full of melon, grapefruit, and green apple flavors, with floral aromas and a pronounced mineral-laden, lees-driven finish. It is crisp, dry, and sharp, making it perfect with seafood, Asian cuisine, grilled lamb, or spicy food.

\_\_\_\_\_ Bottle(s) of 2009 Tangle Oaks Sonoma Coast Pinot Noir @ \$9.99 per bottle

Making a great wine is quite a challenge. An even greater challenge is making an outstanding wine. When I tasted this 2009 Tangle Oaks, I knew that I had a winner on my hands. It has a deep, ruby-red color in the glass with aromas of dark cherries and roasted almonds. On the palate is a cascade of red raspberries, strawberries, red cherry and hints of plum and oak. There's balance here, good power and verve without appearing too heavy or sweet. I would pair this wine with chicken, salmon or a pasta dish. Or, drink it on its own when all you want is a nice glass of red wine.

\_\_\_\_\_ Bottle(s) of 2009 Simonsig Cabernet Sauvignon-Shiraz, Stellenbosch, South Africa @ \$8.99 per bottle

The 2009 Cabernet-Shiraz is a blend of 54% cabernet and 46% shiraz that was first introduced in 2003. This vintage's

extended “hang time” allowed finer development to these later ripening varietals, bringing soft fine tannins and ripe, voluptuous flavors. The nose offers aromas of smoky blackcurrant, dark plum, white pepper, a kiss of vanilla and dusty cocoa-powder notes. On the palate the wine is juicy with good acidity, a supple, easygoing texture and a fine finish. Try this with beef stir fry or grilled lamb chops.

\_\_\_\_\_ Bottle(s) of 2007 Domaine Andezon Côtes du Rhône @ \$9.99 per bottle

After fermentation in stainless steel, the wine sees no wood during its élevage, thus preserving the ripe and spicy primary fruit characteristics of these two classic Rhône varietals. Black cherry, licorice, and subtle notes of black olive make this entry level Côtes du Rhône a great choice with a grilled burger or a salumi and assorted cheese selection.

\_\_\_\_\_ Bottle(s) of 2008 Domaine la Garrigue “Cuvée Romaine” Côtes du Rhône @ \$9.99 per bottle

We here at K&L are calling this “The Little Rhône That Could.” It is a custom cuvee made for Eric Solomon by Rhône oenologist superstar Phillip Cambie. The 2008 “Cuvée Romaine” is a lush and spicy red loaded with crushed red fruits and hints of roasted herbs. It is a great bottle to bring to a party, to give as a gift, or just to enjoy on a weeknight with rosemary roast chicken or a grilled steak with fresh herbs. Don’t miss it!

\_\_\_\_\_ Bottles of 2006 Brassfield “Eruption” Volcano Ridge Vineyard, High Valley @ \$9.99 per bottle

The 2006 Brassfield “Eruption” Red is a blend of mourvèdre, syrah, grenache and petite sirah from young vineyards. Each block is picked at the peak of ripeness and handled separately throughout the fermentation and subsequent barrel aging. Ripe plums dominate the nose along with smoky tar, cedar, cigar box and toffee nuances that give way to a palate offering up blueberry, plum and hints of black pepper.

\_\_\_\_\_ Bottles of 2009 Monteviejo Festivo Malbec Mendoza @ \$9.99 per bottle

This wine is produced from 100% malbec sourced from various top sites in the Mendoza region. This 2009 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 many different dishes. Rotisserie chicken, a quickly grilled marinated tri-tip steak, pan-seared tuna, and heartier vegetarian dishes all make terrific pairings. It also works beautifully as a casual sipper without food.

## ***Additional Club Specials***

### ***Back in by popular demand:***

#### **2004 Bodegas Viyuela Crianza Ribera Del Duero**

**K&L Store price \$14.99; Special price for K&L Club members \$11.99**

92 points, *Wine & Spirits*: “There is an intriguing contrast between the superripe fig, chocolate and marron glacé flavors and the vibrant acidity in this crianza. Its texture is generous as a chocolate bar, refreshed by the acidity and the tension of its firm tannins. A good partner now for pork loin in a tinto fino sauce, this will age with grace over the next decade.”

#### **2009 Belle Glos Las Alturas Vineyard Santa Lucia Highlands Pinot Noir**

**K&L Store price \$34.99; Special price for K&L Club members \$31.99**

Very dark burgundy color; aromas of black cherry and tilled earth are abundant and a delight for the senses. On the palate this wine is full, chewy and rich. It coats the mouth with flavors of berry pie filling, sweet spices, and plum, all encased by a complex textural structure that leads to an elegantly supple finish, calling for another sip. 91 points. —*Clyde Beffa*

#### **2009 Belle Glos “Clark & Telephone” Santa Maria Pinot Noir**

**K&L Store price \$34.99; Special price for K&L Club members \$31.99**

Scarlet in color; bursting with aromas of cinnamon, caramel and hints of ginger-spiced tea. On the palate, the plush weight coats the mouth with more brown spice and sweet oak flavors, layered into the deep blueberry and strawberry base. The viscosity paired with the flavors and lively acidity lead into a long finish with supple tannins. 91+ points. —*Clyde Beffa*