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Dear K&L Wine Club Members,

We've got an abundance of wines from Europe in our clubs this month—seven of these eight wines hail from our neighbors to the east. As Europe suffers financial problems and the euro weakens against the dollar, you should expect to see some amazing wines from Europe at very attractive prices. Our selections this month are well-made wines that display pretty fruit and great balance and are perfectly suited to pair with food, whether it's a backyard barbecue or a nice formal dinner.

The Signature Red Club is featuring my two favorite regions in France, Bordeaux and the Rhône Valley. Our first selection is from one of the greatest Bordeaux vintages ever. The 2009 vintage is already legendary, on track to share the status of such luminous vintages as 1949 and 1982. The 2009 Château Pipeau Saint-Emilion is an absolutely delicious wine. Over the past five years the quality of this property's offerings has risen dramatically. If you haven't yet tried a 2009 Bordeaux, you are in for a treat! Our second selection is the 2009 Gardette "Tradition" Gigondas. One of our direct imports, this wine delivers an amazing value year in and year out. In an incredible vintage like 2009, it is off-the-scale great. If you haven't yet discovered that 2009 was a watershed vintage all across France, this stellar pair of wines will help prove the point.

Our Premium Club's two wines are both delicious and versatile; you can enjoy them on their own as apéritifs or they can complement your favorite daily fare. The 2010 Michel Gassier Costieres de Nimes Nostre Pais Blanc is a white wine from the Languedoc that according to Robert Parker tastes more like a white Châteauneuf-du-Pape than a Languedoc. As a huge fan of Grenache Blanc, which is 80% of this blend, I consider this wine a great showcase for an underappreciated varietal. The second wine this month is the 2009 Clos de los Siete, a red blend from Argentina made by famed enologist Michel Rolland. This tasty red is sure to become one of your go-to house wines. These two stunning values once again demonstrate that great wine doesn't have to cost more than \$15 a bottle.

The theme for this month's Best Buy Club should definitely be "tasty" with the two fantastic wines we have for you. First, the 2009 Domaine Vindemio "Regain" Côtes du Ventoux, a wonderfully complex wine that displays gorgeous fruit and intriguing terroir notes. Next we have the 2009 Espelt "Old Vines" Garnacha Emporda Spain, a red wine that just oozes beautiful red fruit and spicy minerality. These wines are so delicious they'll tickle your taste buds, but they'll be very kind to your wallet.

The Italiano Club this month features two wines from a great producer, Tenuta Giuliana, one white and one red. If you haven't been hip yet to our Italiano Club, it is a great resource for discovering unique indigenous Italian varietals and small, artisanal, under-the-radar producers. The two wines we're featuring this month are the 2006 Tenuta Giuliana Vecchie Vigne (Old Vines) Montepulciano and the 2011 Tenuta Giuliana Pecorino white. Enjoy these two great and distinctive wines.

Please make sure to check the last page of our newsletter this month for newly added specials, including a Signature Red Six-pack special, new this month. As always, Enjoy!

Cheers & Go Giants!

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

# Signature Red Collection Wine Club

## 2009 Moulin de Gardette “Tradition” Gigondas

Jean-Baptiste Meunier of Moulin de la Gardette is one of our favorite producers from the Rhône Valley. Every year we are very proud to feature wines from this passionate and dedicated vigneron of Gigondas. Meunier’s estate includes about 17.5 acres comprised of clay and limestone terraces and plateaus. The average age of the vines is around 60 years. From these low-yielding vines, Meunier crafts a fine range of Grenache-based reds that are among some of the appellation’s most elegant wines.

The 2009 Moulin de la Gardette “Tradition” Gigondas comes from estate vineyards that are hand-harvested. The grapes are 100% de-stemmed, and they are not passed through a crusher; for this reason fermentation is primarily whole-cluster. The resulting wine is a very supple and approachable, Grenache-based Rhône that will pair beautifully with a variety of Mediterranean fare.

— *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

90 points Stephen Tanzer’s *International Wine Cellar*: “(75% grenache, 15% syrah and 5% each of cinsault and mourvèdre): Vivid ruby. Smoke-accented aromas of black raspberry and potpourri, with slow-building spiciness. Juicy and focused, offering intense red and dark berry flavors lifted by tangy acidity. Richer and darker in profile on the finish, which shows impressive energy and clarity.” 02/12  
**Your re-order price for this wine as a club member is: \$21.99 per bottle.**



## 2009 Château Pipeau, Saint-Emilion

Château Pipeau is one of my favorite up-and-coming properties on the right bank; I especially loved their 2000, 2003, and 2005 vintages. Now we have the exceptional 2009, which may be the best yet from this small property. We know 2009 is perhaps the greatest modern-day vintage for Bordeaux—much better than the 2000 or 2005, in my opinion. The highlight of 2009 is the pure fruit content and ease of drinking at a young age. The wines have high tannins but they also have so much fruit as to hide their tannin content. This property usually makes sexy, hedonistic wines packed with ripe blackberry fruit flavors and toasty aromas. Enjoy this wine now an hour after decanting, or cellar it for up to ten years. Perfect with a barbecued rib steak or a piece of venison. If you do not believe me, look what two of the best Bordeaux tasters say. — *Clyde Beffa*

“Wonderful nose, with a depth of ripe fruit from crushed blueberries to currants. Full body, with soft and velvety tannins and a long flavorful finish. Loads going on here. Always delicious... 93” James Suckling (February 2012)

Robert Parker gave it 91 points and wrote: “This is one of the most popular wines in the French home marketplace, and no wonder. A sleeper of the vintage, this full-bodied, decadently fruity wine has power, fat, richness and a hedonistic quality that is hard to ignore. However, once past all the glossy, flamboyant fruit, there is still a lot going on here. Its earthy, deep, mineral-laced flavors are sexy and full-bodied, offering up considerable opulence. Drink it over the next decade.”

**Your re-order price for this wine as a club member is: \$27.99 per bottle.**

# Premium Wine Club

## 2009 Clos de Los Siete Proprietary Red Mendoza Argentina

If you require further proof that Argentina offers up an ideal terroir for growing world-class grapes, just take a look at all of the famous winemakers and vigneron who have migrated to Argentina to plant, grow and vinify grapes there. Many owners of classified-growth properties in Bordeaux have set up shop in Argentina, as has Bordeaux's most famous winemaker, Michel Rolland. Clos de Los Siete is a joint venture between Michel Rolland and the Bordeaux négociant Fourthe. Since the inaugural vintage in 2002, this wine has consistently been one of the wine world's better values.

To make great wine you need a lot of factors to play out in your favor: great terroir, the right grapes planted for the soil and weather, a fortuitous growing season and a great winemaker. At Clos de Los Siete they are guaranteed three out of four of these factors every year; the winemaker requirement is fulfilled in spades. Michel Rolland may be the world's best winemaker. He is surely the busiest, running several dozen projects all over the globe. He has consulted for Californian cult wineries Araujo, Bond, Bryant Family, Dalla Valle, Sloan and Staglin. In Bordeaux he has consulted at Angelus, Troplong Mondot, Pape Clément, Malescot Saint-Exupéry and Clinet (to name a few) and in Italy he consulted for top producer Tenuta dell'Ornellaia Massetto. Rolland's greatest skill is his ability to flawlessly and effortlessly blend several grape varieties and end up with a stunning wine.

The 2009 Clos de Los Siete is a blend of 57% Malbec, 15% Merlot, 15% Cabernet Sauvignon, 10% Syrah and 3% Petit Verdot from several estate vineyards in Argentina's Mendoza region. The wine is a delicious blend of dark black fruit, spicy herbaceous notes and supple hints of oak and tannin. It starts out with hints of blackberry, game, herbs, tobacco and hints of smoke oak. On the palate the wine is supple with layers of dark black fruit nicely accentuated by hints of earth and herbs. The finish is long and smooth with impeccable balance and finesse. Pair this wine with lamb, pork or any grilled meat you decide to enjoy this summer.

Robert Parker's *Wine Advocate* and Stephen Tanzer both gave this wine 90 points.

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



*Winemaker Michel Rolland.*

## 2010 Michel Gassier Nostre Pais Blanc Costières de Nîmes Blanc

Costières de Nîmes, an appellation in France's southern Rhône Valley, is a region of gently sloping hills and valleys. It is reminiscent of Châteauneuf-du-Pape; both of these appellations are marked by seas of pudding stones, or galets, strewn across the vineyards. With topography as well as soil profile being similar to Châteauneuf-du-Pape, wines from the Costières de Nîmes share many of the rich characteristics of that more famous appellation, albeit with a more modest price tag. Case in point, the 2010 Michel Gassier Nostre Pais Blanc Costières de Nîmes Blanc. Grapes for this rich Rhône white are harvested manually and immediately placed in refrigerated containers to preserve freshness and acidity.

Fermentation takes place 50% in both barrels and 50% in tank. The newly fermented wine then spends six months on the lees before being bottled without filtration. The resulting wine is big and rich like

many a Châteauneuf-du-Pape blanc, yet has a freshness and vivacity thanks to its vineyards' closer proximity to the Mediterranean.

Robert Parker's *Wine Advocate* gave this 92 points and wrote: "The 2010 Nostre Pais Blanc is a blend of 80% Grenache Blanc and the rest equal parts Roussanne and Viognier, aged on its lees for six months, with some barrel fermentation but limited exposure to oak. It comes across as a top-flight white Châteauneuf du Pape rather than a less expensive Costières de Nimes. Light gold in color, with an extraordinary nose of vivid honeysuckle, candle wax, marmalade and tropical fruit, the wine is elegant,

has good acidity, and wonderful freshness, but a surprisingly intense, full-bodied mouthfeel. Following a tasting, I had this wine with Maryland soft shell crabs, and it was an exquisite marriage. Drink it over the next year. These are two brilliant white wines from up-and-coming Costières de Nimes producer Michel Gassier. His consultant is the irrepressible Philippe Cambie, who is, of course, a superstar for red wines, but can also turn a trick or two with some extraordinary whites. Both of these fascinating wines almost defy belief given their realistic pricing."

— *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

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



*Michel Gassier, left, with winemaker Philippe Cambie.*

## Best Buy Wine Club

### 2009 Domaine Vindemio "Regain" Côtes du Ventoux

If a vacation to the sunny south of France isn't in the cards this summer, then I suggest enjoying a glass of the 2009 Domaine Vindemio "Regain" Côtes du Ventoux. It might just take you there, in a vinous sense *bien sur*. In the foothills of Mont Ventoux (site of one of the most grueling stages of the Tour de France) is where you'll find the vineyards of Domaine Vindemio. This small property is owned by a group of vigneron and operated by the former winemaker for Domaine le Murmurium, Jean Marot, and his son Guillaume. The Marots farm all of the vineyards following organic and/or biodynamic practices. Most of the vines are 15 to 30-plus years old.



*Vineyards of Domaine Vindemio, Côtes du Ventoux.*

The wine's name, "Regain," translates to "rebirth" in French and is meant to capture the spirit of re-invention and evolution. It is a fruit-driven blend of 70% Grenache and 30% Syrah that elicits exotic peppery spice notes, along with hints of violets, earth and vanilla. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

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

## **2009 Espelt "Old Vines" Garnacha Emporda Spain**

Although the Espelt family has been growing grapes for quite some time, it was not until 2000 that they began to produce their own wine. With an ultra-modern winery and over 500 acres of vineyards planted to a multitude of varieties, Espelt is responsible for some of the greatest values in the region—with a whimsical sensibility. The property is located in the northeast of Spain close to the Mediterranean Sea and the Pyrenees mountains. It's an area with low rainfall and cool winds from the north. It has very old vineyards planted on slate and granite soils within two National Parks. The road to the famed restaurant El Bulli runs through the Espelt vineyards.



*The Garnacha vines owned by the Espelt family are over 90 years old.*

The 2009 Espelt "Old Vines"

Garnacha comes from vines planted in 1920 and is 100% Garnacha (Grenache) from an area known as Emporda. At Espelt they use sustainable farming (organic and biodynamic practices) and strive to get the truest expression possible from both the grapes and the terroir. The 2009 Espelt "Old Vines" Garnacha Emporda starts off with a nose of black fruits, and hints of spice and racy minerality. On the palate the wine displays gorgeous, racy red fruit, energetic spice, and mineral notes. The finish has lift and furthers the wine's character, bright and energetic. Drink this wine with pizza, cheeses or charcuterie.

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

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

I've got a hole in my swing. Though I know a fair bit about Italian wines, I have to say that on the Abruzzo I'm a bit lacking. That's not to say I know nothing, but the detail, the lay of the land—I don't have that knowledge. Okay, the next trip I promise to go and work on that.

I have thought for years that the best Italian grape with (mostly) unrealized potential is Montepulciano. This grape suffers from sharing the name of the Tuscan town of Montepulciano (where they grow Sangiovese), and a history of Cooperative wineries that make veritable oceans of Montepulciano d'Abruzzo for the \$4.99 bottles that line the shelves of your favorite grocery store. By the way, those cheap bottles usually represent solid value and consistency, but they don't make it into the realm of the really good.

Some growers in Abruzzo have been producing high-quality Montepulciano for years; the wines by Valentini, Emidio Pepe and Masciarelli are magnificent (apologies for anyone I may have left out). But in

general Montepulciano's reputation has been that of a workhorse, low-priced wine. In the past couple of decades a movement toward high-quality wine production in the Abruzzo has put on the right path a land that has all of the qualities for producing great wine. Scores of young producers whose families used to sell to the Cooperatives are now looking to produce high-quality wine. Lots of these vineyards have been planted for years and are now being trained to produce lower yields.

So in walk a couple of Italian guys and tell me they've got some wine they want to sell me, the price is right and I'm going to love it. Not the first time I've heard this pitch. I'm a masochist at heart and kiss so many frogs trying to find any little Italian gem out there that my lips are chapped. I taste the wines these guys bring and Holy Wow they are really good, clean, vibrant and pure wines. Then comes the disclaimer: They already have an importer but the importer can't take as much as they would like to sell and they can't sell us the same label. No worries, they have lots of labels. The wine is the same!

Tenuta Giuliana has a brief history. These young, passionate, unnamed guys are third-generation winemakers with access to multiple estates. The Abruzzo geography is rugged; these vineyards back up to real mountains that go over 6,000 feet high. The scenery is stunning and I hope you think the wines are as well.

### **2011 Tenuta Giuliana Pecorino**

When I first tasted these wines I talked briefly with the winemakers about how good I thought the 2010 vintage for Italian whites was and asked what they thought about it. Well, they had 2011 whites to taste so I asked them how they would compare the two vintages. They looked at each other and said why don't you tell us. So I tasted the 2011 Tenuta Giuliana Pecorino and wow, was I impressed. This is a stunningly good wine. Pecorino is an aromatic varietal, one of the most important white grapes in the Abruzzo. This wine has an exotic nose that just flows out of your glass, full of wild flowers, honey, middle-eastern spice and just a tang of the sea. On the palate the wine has density and richness but is highlighted by a vibrant central acidity with glints of mineral that stretch the finish on and on. This Abruzzo stunner is the perfect accompaniment to seafood pasta or Asian cuisine—and it's a great choice when you want to play Stump the Sommelier!



**Your re-order price for this wine as a club member is \$11.99 per bottle.**

### **2006 Tenuta Giuliana Montepulciano d'Abruzzo Vecchie Vigne (old vines)**

This wine is a powerhouse. It is aged in French barriques for 18 months; that's where the powerful and sometimes rustic Montepulciano grape is softened and polished, producing a blockbuster. This is the pure fruit character of the Montepulciano grape: dense, powerful, layers of dark cherries and berries but still a little *sauvage* character to remind you this is a rugged wine. On the palate the wine is just an explosion of fruit but as it is subsiding the wine's structure takes over. Supple tannins and tremendous balance give this wine a freshness and length that offer a long life. Most of you however will just enjoy the ebullient fruit and superb drinkability of the wine now and run right out to your barbecue and fire up some baby back ribs, Italian sausage (I love grilled sausage with roasted red peppers) or a big old steak. The wine is also drinkable enough to have with pasta, especially lasagna. I think you'll enjoy your excursion to the Abruzzo, just as I will on my next trip!

**Your re-order price for this wine as a club member is \$27.99 per bottle.**

# 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 2010 Merryvale Pinot Noir Carneros @ Please Inquire

The 2010 Merryvale Pinot Noir Carneros is dark ruby red in color and starts out with subtle hints of violet while aromas of dark red cherry, wild strawberry, black tea, cardamom, fresh earth, floral notes and toasted marshmallow rise seductively from the glass. The palate displays plenty of energy, bright and focused, with flavors of cherry, cranberry and lingering hints of toasty oak. Pair this wine with wild salmon and beet salad.

\_\_\_\_ Bottle(s) of 2006 Robert Young “Red Winery Road” Cabernet Sauvignon Reserve Alexander Valley @ Please Inquire

The wine starts out with an intoxicating nose of black raspberry, mocha, baker's chocolate and hints of herbs. On the palate the wine displays red cherry fruit, milk chocolate and subtle spice with nice oak accents and fine-grained tannins. It is full and rich but still very smooth and harmonious thanks to its soft, supple tannins and good acidity. It can age gracefully for the next five to fifteen years, or you can decant and enjoy it now with a nice steak.

\_\_\_\_ Bottle(s) of 2009 Buehler “Estate” Cabernet Sauvignon Napa Valley @ Please Inquire

The 2009 Buehler starts off with aromas of black plums, scorched earth and hints of tobacco. On the palate the wine is densely packed with black fruits, chocolate notes, spice and super-smooth tannins. This wine is so silky that it feels light even though it is very full-bodied, rich and powerful. If you're looking for the quintessential California Cabernet Sauvignon then your search has ended. Enjoy! This wine can age for ten-plus years but why wait? It is delicious now and should be enjoyed with any roasted red meats or a hearty pork dish.

\_\_\_\_ Bottle(s) of 2006 Long Shadows Chester Kidder Red, Columbia Valley, Washington @ Please Inquire

Aromas of dried figs and cocoa powder, along with hints of tamarind and toasty oak, are followed by intense violet and blueberry-jam flavors beautifully integrated around a spicy core. Balanced, with refined texture and robust structure, this wine has a seductive mouthfeel that sets it up for its remarkably long, satisfying finish. It should pair well with steak or any kind of grilled meats and can be enjoyed now or aged flawlessly in your cellar for the next five to ten years. This wine received 93 points from *Wine Advocate*, 93 points from Stephen Tanzer and 92 points from *Wine Enthusiast*.

\_\_\_\_ Bottle(s) of 2008 Anderson's Conn Valley Vineyards “Right Bank” Napa Valley @ Inquire

This 2008 Right Bank starts off with a sexy nose of red currant, white rainier cherries, hints of rosemary and cinnamon. On the palate the wine is packed with elegant red berry flavors, spicy red licorice notes and a supple, full mouth feel. The wine has great length and balance from the very first sniff to the very last taste. If you're looking for a great red wine that can stand on its own or complement food then you have found it in the 2008 Anderson's Conn Valley Vineyards “Right Bank.” Robert Parker gave this wine 92 points.

\_\_\_\_ Bottle(s) of 2004 Bodegas Poesia “Poesia” Lujan de Cuyo, Argentina @ \$24.99 per bottle

This wine's rich, sweet, ripe fruit and extravagant notes of spice may be tempting now, but we have it on record that these wines age well for a handful of years. Last year, for example, we enjoyed the 2003 vintage in its eighth year. This 2004 garnered 91 points from Robert Parker, and 92 points from *Wine Enthusiast*. — Joe Manekin, *K&L Spanish, Portuguese & Latin American Wine Buyer*

\_\_\_\_\_ Bottle(s) of 2005 Laurel Glen Cabernet Sauvignon Sonoma Mountain @ Please Inquire

The 2005 Laurel Glen Cabernet Sauvignon Sonoma Mountain is stunning. It has gorgeous dark fruits on both the nose and the palate that integrate nicely with the sweet oak and good acidity. The wine feels more Bordelaise than Californian. The wine shows remarkable balance and has a great sense of harmony but is infinitely approachable and drinkable now. This wine will go beautifully with a steak, lamb or rich cut of pork. 92 points, Stephen Tanzer's *International Wine Cellar*.

\_\_\_\_\_ Bottle(s) of 2008 Robert Craig Black Sears Vineyard Howell Mountain Zinfandel @ Please Inquire

This wine starts off with rich aromas of black raspberry, pepper, dried mushrooms and subtle hints of lilac and rose petals. The palate is a mix of juicy red and black fruits with hints of white pepper, cranberries, spice and minerals nicely accented by supple tannins, bright acidity and a touch of clove on the finish. The 2008 Robert Craig Zinfandel Howell Mountain should be paired with rich, roasted meats or smoked duck breast and can be enjoyed in its youth (best if decanted) or can be cellared for the next ten years.

\_\_\_\_\_ Bottle(s) of 2007 Lancaster Estate Sophia's Hillside Cuvee, Alexander Valley @ Please Inquire

The 2007 Lancaster Estate Sophia's Hillside Cuvee is a blend of 97% Cabernet Sauvignon and 3% Merlot. The wine has a dark purple hue with aromas of blueberries, cinnamon and violets on the nose while the palate displays layers of complex fruit, berries, plums and dark chocolate seamlessly tied together with lush, fine tannins. The finish is smooth and long with a silkiness that makes you wish you had a bigger glass. Pair this wine with a steak or other hearty fare and you will not be disappointed. This wine can be enjoyed now if decanted 90 minutes ahead. It can go into your cellar for a good eight to twelve years where it will gain further complexity and soften up a bit. 92 points, *Wine Enthusiast*.

\_\_\_\_\_ Bottle(s) of 2006 Emblem Rutherford Cabernet Sauvignon @ Please Inquire

The 2006 Emblem Rutherford Cabernet Sauvignon has rich aromas of dark berries, cassis and olive notes, and a palate brimming with ripe black fruits, dark berries and rich, sweet tannins. It has layers of complexity, and concentrated fruit that plays nicely against the oak and acidity.

\_\_\_\_\_ Bottle(s) of 2005 Saddleback Cellars Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

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. 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.

## **Premium Wine Club Previous Offerings**

\_\_\_\_\_ Bottle(s) of 2010 Bodegas Mas Alta "Black Slate La Viella Alta" Vi de la Vila Priorat @ \$14.99 per bottle

This dark-fruited, warm and spicy wine is a blend of Garnacha, Cariñena, and just a touch of Cabernet Sauvignon. The French duo of Rhône winemaker/négociant Michel Tardieu and consultant Philippe Cambie jointly own this winery, one of the first to take advantage of the new "Vi de la Vila" single-village designation in Priorat.

\_\_\_\_\_ Bottle(s) of 2006 Cellers Ripoll Sans "Closa Batlet" Gratallops Priorat @ \$14.99 per bottle

Based in the town of Gratallops, Cellers Ripoll Sans has beautiful Cariñena, Garnacha, Cabernet Sauvignon and Merlot vines in this most important Priorat town. Once again, black slate is predominant in the vineyards, with some schist present as well. Some of the vines here are as much as 90 years old, and you can tell by the wine's character that vines were planted in just the right spot to project a clear sense of wild, dark fruited, mineral Priorat typicity. Clyde's notes: "This wine has wonderful aromas of herbs de Provence. Tons of red fruit flavors—sweet and delicious. So easy to drink now."

\_\_\_\_\_ Bottle(s) of 2010 Buehler "Reserve" Chardonnay Russian River @ Please inquire

This has a beautiful nose of lemon oil, honey, vanilla and hints of thyme. These elements seamlessly fold themselves into a palate that displays tropical fruits, golden delicious apples, Asian pear and spice notes. There's

great acidity, balance and energy to this wine. It should pair perfectly with roast chicken or a cheese plate.

\_\_\_\_\_ Bottle(s) of 2009 Conundrum Proprietary Red Blend, California @ Please inquire

The 2009 Conundrum Red has an exotic and spicy nose of candied fruits and red flower aromas. The palate expresses itself with sweet red raspberry and strawberry flavors, a hint of cinnamon and a touch of clove. The sweet fruit is nicely buffered by the new oak and good acidity, giving the weight a supple smooth feel. This is a wine designed to be drunk now and can be paired with grilled meats, pizza or pasta, or enjoyed as an apéritif.

\_\_\_\_\_ Bottle(s) of 2009 Ernie Els Cabernet Sauvignon, Stellenbosch South Africa@ please inquire

They call Ernie Els “The Big Easy”, and the same could be said of this wine. It’s no wallflower and yet very easy to like. This 100% Cabernet Sauvignon reminds me of some old-school Napa Cabernets, with a bouquet that offers notes of violets, smoky black cherry, currant, cedar, graphite and a hint of tobacco. On the palate is fine balance and texture with refined tannins adding to the structure of the wine and a long finish with a whisper of mint on the back end. And who knows, this wine might even improve your golf game! —*Jim Chanteloup, K&L buyer of wines from South Africa*

\_\_\_\_\_ Bottle(s) of 2009 Monteviejo Petite Fleur, Mendoza, Argentina @ \$14.99 per bottle

Monteviejo is a member of the famous Clos de los Siete, a group of Bordeaux families who have partnered up in the Uco Valley, south of Mendoza, to jointly create one wine as well as their own individual bottlings. Monteviejo is owned by Catherine Péré Vergé of Château Le Gay Pomerol. The wines always deliver loads of rich fruit, a structured, spicy quality from the use of very high quality oak barrels, and lots of value for the money. This wine received 91 points from *Wine Advocate*. —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

\_\_\_\_\_ Bottle(s) of 2008 Tangent “Paragon Vineyard” Pinot Gris Edna Valley @ \$13.99 per bottle

Winemaker Christian Roguenant of Tangent decided that the Paragon Vineyard in Edna Valley provided the ideal place to plant and grow Pinot Gris. After tasting this wine, I’d say he was correct. The 2008 Tangent Pinot Gris is made in the traditional dry style of Northern Italy. It is surprisingly full-bodied, with concentrated flavors of peach, ginger and tropical fruits. Framed by a light, lemony acidity and a vibrant minerality, it shows a touch of pine-resin character. An evocative apéritif on its own, Tangent Pinot Gris also pairs well with most foods, with shellfish and some hard cheeses.

\_\_\_\_\_ Bottle(s) of 2010 Cakebread Napa Valley Sauvignon Blanc @ Please inquire

The 2010 Cakebread Sauvignon Blanc Napa Valley has aromas of guava, grapefruit, lime and hints of mineral. On the palate the wine displays a bright array of fruit flavors such as white grapefruit, guava, melon, lemon-lime and hints of pineapple and kiwi fruit. There’s good acidity and balance, good complexity and a long, vibrant finish. This wine will pair well with seafood dishes and your favorite salad.

\_\_\_\_\_ 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 veggies—Spaniards of this area don’t have time for vegetables. —*Joe Manekin, K&L’s buyer of Spanish wines*

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

\_\_\_\_\_ Bottle(s) of 2010 Clos Chanteduc Côtes du Rhône @ \$9.99 per bottle

The 2010 release is composed of 65% Grenache and 35% Syrah. Famed winemaker Yves Gras of Domaine Santa Duc in Gigondas is responsible for the vinification of this delicious red. It’s redolent of forest floor and Provençal herbs, with a kiss of anise and a core of cherry fruit. Take a trip to the South of France with this wine by enjoying it with your next Provençal inspired meal! —*Mulan Chan-Randel, K&L Buyer of Rhône Valley & French Regional Wine*

\_\_\_\_\_ Bottle(s) of 2010 Château Haut Riot “Cuvée Juliette” Bordeaux Rouge @ \$9.99 per bottle

The wine combines richness and concentration with a sense of elegance and finesse. Superb layers of currant and berry fruit combine with sage and cedar. This wine is a deliciously juicy style of Cabernet that is made to be enjoyed

over the next five years. It has an inviting nose of dark tarry fruit. It is medium to full on the palate, with the lovely precision that's a hallmark of this great vintage. The palate is filled with juicy black fruits, especially blackcurrant. It has lovely intensity and impeccable balance. The finish is easy and supple. A great value in Bordeaux. It is 80% Cabernet Sauvignon, 10% Merlot, and 10% Cabernet Franc. — *Clyde Beffa*

\_\_\_\_\_ Bottle(s) of 2010 La Loup dans la Bergerie Hortus, France @ \$9.99 per bottle

This fanciful blend of 40% Syrah, 30% Merlot and 30% Grenache hails from the Languedoc, in the foothills of the majestic Pic Saint Loup. Ripe, crunchy grapes are vinified simply, without any oak influence. What does that translate to? Pure, unadulterated fruit. Think of a fresh basket of grapes and red berries complemented by just a touch of blackcurrant tea leaves. The venerable southern French estate of Domaine de l'Hortus is responsible for this fun-loving and slightly less serious rouge that will get along with just about anything culinary that comes its way. How about grilled lamb sausages with lentils and roasted potatoes? Or perhaps a chicken tagine slow cooked with organic tomatoes and sweet potato? You get the idea. The 2009 Le Loup dans la Bergerie is party, pool and picnic ready. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

\_\_\_\_\_ Bottle(s) of 2011 Herencia Altés Garnatxa Blanca, Spain @ \$9.99 per bottle

This delicious white from Herencia Altés is full of intense pear and apple flavor, with spectacular minerality showing towards the mid-palate and finish. It was made by Núria Altes, whose family has been growing grapes in Terra Alta for generations. Enjoy this lovely white on its own or with a wide variety of foods. It's a mouthwateringly fresh white wine that will make you reach for a second glass—and marvel that it's so good for under \$10. — *Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

\_\_\_\_\_ Bottle(s) of 2010 Monteviejo "Altitude 1050" Malbec, Mendoza, Argentina @ \$10.99 per bottle

Monteviejo is owned by Catherine Péré Vergé of Château Le Gay Pomerol. Altitude forms an important part of the viticultural equation in Argentina, where high elevation means cooler evenings, ideal for allowing vines to rest from their growth during the warm, sunny days. The resulting berries are intensely flavored and make great wine, rich in color, extract, phenols and other flavor compounds. The 1050 in this wine's name refers to meters of elevation. These vineyards are located at over 3300 feet above sea level. Taste this Malbec, with its intense blackberry and black cherry fruit typical of the Uco Valley, and we think you'll agree that yes, altitude can make all the difference! — *Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

\_\_\_\_\_ Bottle(s) of 2010 Domaine de Cassagnoles Côtes de Gascogne Blanc @ \$8.99 per bottle

Composed of 50% Colombard, 40% Ugni Blanc and 10% Gros Manseng, and vinified completely in stainless steel, the Cassagnole is redolent of meyer lemon, grapefruit and freshly cut grass. For those of you who love a good Sauvignon Blanc or Pinot Grigio, the style of this Côtes de Gascogne is just a hop, skip and jump away. And with a modest alcohol level of 12% abv, the Cassagnole can be enjoyed either as an apéritif or with lighter fare such as a goat cheese, citrus and arugula salad or grilled snapper. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

\_\_\_\_\_ Bottle(s) of 2010 Cal y Canto Viura Verdejo Castilla, Spain @ \$9.99 per bottle

The 2010 Cal Y Canto Viura Verdejo dry white comes from the Tierra de Castilla region in Spain, close to Madrid. A blend of 65% Viura and 35% Verdejo, this wine has a seductive nose of white peach, apricot and hints of lime blossom. On the palate flavors of lime, lemon, peach, wet stone and minerals dominate this lively, crisp white wine. The perfect match for oysters, clams and seafood stew, this wine can also be enjoyed on a nice night out on your deck when only a crisp white wine will do.

\_\_\_\_\_ Bottle(s) of 2009 Trim California Cabernet Sauvignon @ \$9.99 per bottle

The 2009 Trim Cabernet Sauvignon is a blend of 75% Cabernet Sauvignon and 25% Cabernet Franc, sourced from some of the best vineyards on the north coast of California. This wine offers up aromas of cherry liqueur, black plums, currant and cinnamon. The palate displays an array of flavors including cranberry, black cherry, black raspberry, cinnamon and vanilla notes. The wine is balanced and fresh with good acidity and soft, lush tannins, while the finish is clean and smooth.. It is accessible and drinking great now, and that's what its makers intended—so enjoy this great bargain tonight.

\_\_\_\_\_ Bottle(s) of 2010 Domaine Begude Chardonnay "Terroir" Haute Vallée de l'Aude IGP @ \$9.99 per bottle

This bright Chardonnay with just a touch of spice exhibits plenty of zesty citrus freshness coupled with apple, pear

and ginger notes. It is the perfect wine to enjoy on its own after a long day's work, or with a wide range of fish, salad or poultry dishes. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

\_\_\_\_\_ Bottle(s) of 2010 Kirkham Peak Marlborough Sauvignon Blanc @ \$9.99 per bottle

The bouquet offers passion fruit, lime blossom, pink grapefruit and freshly cut red bell pepper. On the palate, tropical fruits come into play with a creamy round texture supported by juicy, lively acidity that leads to a refreshing long finish. —*Jim Chanteloup, K&L Wine Buyer for Australia/New Zealand/South Africa*

\_\_\_\_\_ Bottles of 2006 Brassfield “Eruption” Volcano Ridge Vineyard, High Valley @ **Super Special \$6.99 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.

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

\_\_\_\_\_ Bottle(s) of 2007 Colognole Chianti Rufina Riserva del Don @ \$24.99 per bottle

The 2007 Colognole Chianti Rufina Riserva del Don is a powerful wine just as was the 2006 “Don,” but the richness of the warmer 2007 vintage is readily apparent and gives depth and flesh to this big frame. I was in Napa and Sonoma recently and really enjoyed some of the wines that I tasted but boy are they different from this. Good and bad are subjective terms and that's for you to decide, but the main difference is the fruit ripeness and acidity. Rufina's fruit is not so thoroughly ripe so it is still a little edgy and there are lots of different flavors, whereas the California wines were all completely ripe and had a more uniform singularity to the flavor. In the mouth the California wines were lush, smooth, soft and round and had a fleshy structure. Enjoy this wine with a big T-bone steak with a little extra-virgin Tuscan olive oil drizzled over the top. Or if you aren't a meat eater try some Parmigiano Reggiano or Peccorino Toscano (not Romano).

\_\_\_\_\_ Bottle(s) of 2010 Roccafiore Fiorfiore @ \$14.99 per bottle

I remember tasting this at Vinitaly last year when it was not yet even a finished wine but still I was just stunned. It was really a new category for me: The creamy, complexity-filled richness really wowed me and the fresh acidity excited me. I hope you like this as much as I have! I'd try this with grilled fish. Halibut comes to mind right away but I really can't think of something that wouldn't... ok, maybe not trout. Or if you aren't a meat eater try it with some Parmigiano Reggiano or Peccorino Toscano.

\_\_\_\_\_ Bottle(s) of 2005 Anzivino Gattinara @ \$29.99 per bottle

This wine has that classic Nebbiolo nose of rose petals, a delicate aromatic that belies the structure underneath. Make sure you use a Burgundy glass. Long and elegant on the palate, the wine shows lots of tannic grip and an elegant body and the finish shows lots of leather and spice. I love this kind of wine with wild game or wild mushrooms. Porcini Risotto is perfect—that creamy texture softens the young tannins and still lets you get that entire flavor. Decant this two or three hours ahead if you can, and don't forget to use that Burgundy glass!

\_\_\_\_\_ Bottle(s) of 2010 Sassotondo Ciliegiole @ \$12.99 per bottle

Ciliegiole is an indigenous Tuscan grape, always popular in the Maremma but rarely made as a varietal. Its name comes from ciliegio, “cherry.” Carla and Edoardo blend the Ciliegiole with 10% Alicante (also a rather popular grape along the coast) and the result is marvelous. The cherry-like aromatics in this wine just burst out of the glass aided by the depth and power of the deeply colored Alicante. Aided by the stunning quality of the 2010 vintage, the wine is forceful yet supple on the palate and exuberantly full and fresh. This wine calls for something off the grill.

\_\_\_\_\_ Bottle(s) of 2006 Planeta Merlot @ \$26.99 per bottle

I really like this wine's complexity. So much of the “bad” Merlot was mono-flavored juice that tasted like melted jello, but this wine offers layers of herb and fruit mixed in with a bit of wild game. It's like a Sicilian evening breeze full of wild herbs, smoke and a hint of salt. On the palate the wine is lush yet restrained; it has balance and a

freshening acidity that makes it an ideal food wine. Think Mediterranean grilled lamb kebabs with a little caponata and a glass of Merlot, sitting outside... sounds good, doesn't it!

\_\_\_ Bottle(s) of 2007 Curto Ikano Rosso, Sicily @ \$24.99 per bottle

One of the wines that stood out for me was the 2007 Curto Ikano, a blend of 50% Nero d'Avola, 40% Merlot and 10% Syrah. I found this wine very spicy, balanced with a supple texture yet not fat. It was surprisingly elegant. I suggest you decant the Ikano at least half an hour ahead of time and then let it sit in your glass for a bit.

## **Champagne Club Previous Offerings** — *Notes by Gary Westby, K&L Champagne Buyer.*

\_\_\_ Bottle(s) of Pierre Paillard Grand Cru Brut Champagne @ \$34.99 per bottle

This wine is composed of 60% Pinot Noir and 40% Chardonnay, based on the 2007 harvest with 31% of the 2006 as reserve wine, and dosed at 7 grams per liter. If you have a QR reader on your phone, zap the back label. It pulls up the most information-filled page I have ever seen. This wine has such power and presence it deserves a great pairing such as lobster, but it also has the elegance that lets you enjoy it as the apéritif.

\_\_\_ Bottle(s) of CD De Norston Brut Champagne @ \$34.99 per bottle

Many of our Champagne Club members have asked for some toasty Champagne, and this wine delivers. It is a blanc de noir composed of 80% Meunier and 20% Pinot Noir and it's made in a very open, biscuit-y and friendly style. The expressive nose has lots of fresh fruit and even a touch of candied cherry. On the palate it has a very supple texture and clean flavors, and a zippy finish. It is made in the village of Champlat-Boujacourt in the northwest part of the Marne. That's only a few villages away from Brouillet, where the Aristons make the Aspasia that many of you have enjoyed. This is a perfect apéritif, and a great way to welcome friends.

### ***Special Offers for Club Members***

#### **2011 Les Vignerons de Fontès "Prieuré Saint-Hippolyte" Languedoc Rosé**

**K&L store price \$10.99 Club Special price \$9.99**

This fresh rosé is a blend of Syrah and Grenache with heaps of red fruits—raspberries and currants. Ideal for enjoying with your favorite summertime salads, or just sitting in the sun with your feet dug into the sand. This has been our fastest selling rosé the past three years.

#### **2011 Chateau Pontet Canet, Pauillac (pre-arrival)**

**K&L regular pre-arrival price \$104.99 Club Special pre-arrival price \$99.99**

Robert Parker 93-95 points: "Once again proprietor Alfred Tesseron has produced a wine of first-growth potential. One of the superstars of the vintage, Pontet-Canet's 2011 exhibits an opaque purple color and a glorious bouquet of incense, subtle toast and copious quantities of creme de cassis. There is a floral underpinning, decent acidity and ripe tannin to this full-bodied effort. Big, rich, round and generously endowed, it should drink well for 20-25+ years."

### ***Signature Red Six-Pack — Don't miss out on this!***

Here's another absolutely ridiculous deal on three amazing Signature Red selections. At their regular prices these wines would add up to \$209.94. At your club re-buy prices they'd be \$149.94 **Our special six-pack price is only \$109.94** —that's an additional savings of \$40! Don't delay because this will sell out fast. In this six pack you get:

**Two bottles 2006 Emblem Cabernet Sauvignon Rutherford**

**Two bottles 2006 Long Shadows Chester Kidder Columbia Valley Washington**

**Two bottles 2005 Saddleback Cabernet Sauvignon Napa Valley**