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Dear Wine Club Members,

Summer is here, or just around the corner. If you're concerned about the effects of summer heat on your wine as it travels from our warehouse to you, you may want to change your shipping method or ask us to hold your shipment in our warehouse until cooler temperatures return. Unfortunately, due to the vagaries of state laws, shipping by air isn't an option for every state. If you have any concerns, feel free to contact me to discuss what we might do. Those of you who live near one of our stores may choose to pick up your wines at one of our retail locations.

This month's Champagne Club selections take us from the Côtes des Blancs selections of the last shipment to the Montagne de Reims and the Côtes des Noirs area. The Deutz Brut Classic is from the renowned house based in Ay located at the base of the Montagne de Reims in the valley of the Marne. This wine is a classically styled Champagne that combines finesse with persistence. We are also very happy to offer the 2000 Marguet Pere et Fils Grand Cru Brut Champagne. Benoit Marguet is one of the most passionate young *vignerons* in all of Champagne and is dedicated to pushing the quality envelope on all his wines. He practices organic viticulture that gives the vines and the resulting wines an extra level of depth and complexity that we think you will greatly appreciate.

The Signature Red Club has two new-world selections though neither is quite typical of its region of origin. The 2004 Hess Collection Mount Veeder Mountain Cuvée is a California Meritage with a twist: a portion of Syrah. The 2001 Leeuwin "Art Series" Cabernet Sauvignon is an Australian wine with a distinct cool-climate taste profile. The wine is restrained and elegant and not at all like many bulky Australian Cabs.

The Premium Club has two Northern California offerings. This month's Premium red is an elegant Napa Valley Cab from a small, family winery near Rutherford. The Premium white is the DCV3 single vineyard Fumé Blanc from Dry Creek Vineyards. Dry Creek Vineyards was a pioneer in California Sauvignon Blanc and their wines are still the gold standard for that varietal.

The Best Buy Club selections include a French red and an Australian white. The Best Buy red is a 2005 Grenache Noir from Jean-Louis Denois in Languedoc. The Best Buy white is a lovely, refreshing Verdelho from Bleasdale Cellars. You may not be familiar with this varietal but I think you will find the wine a great refresher for warm summer evenings. Best Buy Club customers should be aware that the price of the Best Buy Club was raised from \$17.95 per month to \$19.95 per month effective June 1, 2007.

Cheers,

Thornton Jacobs
Wine Club Director
K&L Wine Merchants

Champagne Club

Deutz Brut Classic

Maison Deutz is located in the world-famous village of Aÿ at the base of the chalky Montagne de Reims. Aÿ (pronounced I - E) is one of the oldest sparkling-wine producing villages in Champagne. It long enjoyed papal and royal patronage. Champagne Deutz was founded in 1838 as Deutz & Geldermann. Geldermann, a Champagne salesman, and Deutz, a négociant, both immigrants from Napoleonic Prussia, opened an office with no vineyards. The cuvées were bought *sur lattes*, already in the bottle, and were then disgorged, the dosage added and the wines labeled. Deutz took its place among the great Houses of Champagne when it became a founding member of the *Syndicat des Grandes Marques*.

Champagne Deutz has faced many trials during its long history. In the *vignerons* riots of April, 1911, their main building was destroyed, along with much of their stock and a good half of the vineyard behind the house. One night of violence destroyed 73 years of effort, creation and success. During the Great Depression, disaster was avoided when Marie Deutz reinvested a large part of her considerable personal wealth into the company and a normal rhythm slowly returned to the financial affairs of Deutz. The war years were difficult because there was no money to buy grapes, no bottles, no horses to help work in the vineyards, and above all no men to make the wine. But paradoxically, the Third Reich did nothing to stem the flow of champagne production. In fact, the wineries of Champagne were forced to collectively produce between 15 million and 18 million bottles in five years, and obliged to supply the German army with a set number of cases in proportion to annual production.

Jean Lallement, heir to the Deutz family, took charge after the war and in addition to being an astute businessman was also an excellent taster. He was continuously searching for ways to improve the quality of the blends. His changes cemented the place of Deutz among the leading Champagne houses. Today, the past and present live contentedly together at Aÿ, merging tradition and technology to create elegant champagnes in the timeless Deutz style.

On the nose, the wine is rich with yeasty, bread-y notes. On the palate, the initial impression is of red fruits and turns into crisp citrus and honey notes. The finish is crisp and clear. The price in the K&L store is \$32.99; your price as a club member is \$27.99.



Aÿ from the Deutz vineyards on the Montagne de Reims

2000 Marguet Pere et Fils Grand Cru Brut Champagne

The Champagne House Marguet was created in 1875 by Emile Marguet. In 1883 Emile had the foresight to graft over his best parcels in the Côte des Blancs and on the Montagne de Reims ahead of the arrival of phylloxera, thus securing the family's future. The estate is located in the renowned Grand Cru village of Ambonnay in the Côte des Noirs, situated between Reims and Epernay. Champagne Marguet is now headed by Benoit Marguet, a fifth-generation winemaker who is a passionate advocate of his wines and Champagne in general. The majority of the fruit for the wines comes from premier cu and grand cru vineyards. The most important source is the Marguet family's holdings in Verzenay, Mailly et Sillery, along with his wife's family's holdings in Mesnil sur Oger, Oger, Chouilly et Cramant. These family lands are the source of particularly magnificent grapes. In addition, partnerships with friendly growers who are very particular in their viticultural practices allow Marguet to obtain excellent

fruit from the renowned villages of Ambonnay, Bouzy, Verzy, Mareuil sur Aÿ, and Rilly la Montagne.

Benoit Marguet has long been interested in organic viticulture. He practices organic viticulture not just because of his ecological convictions but because it is better for the vines and the resulting grapes are of better quality and flavor. His key growing partners also respect the earth and the environment.

In the cellar, Benoit is engaged in permanent reflection and constant research to find the best practices to guide his wine production. The overriding goal is to obtain Champagne of great finesse with the finest aromatic equilibrium. Vinification takes place in stainless-steel vats and in smaller oak barrels in the traditional style. If possible, the wine is manipulated according to the lunar cycle. Frequent tasting of the base wines gives a glimpse of the future cuvées and lets the winemaker know when he needs to use the traditional techniques such as racking and *battonnages*. The wines are then matured in the cellar for two to five years. Each cuvée is a creation with its own style. At Marguet, there is not really a hierarchy of wines, simply wines of differing qualities to be appreciated at various moments in life and times of the year. The vintage wine is intended as a reflection of the weather of that year in harmony with the character of the great vineyards. The blend is 70% Chardonnay and 30% Pinot Noir from old vines located in grand cru vineyards in the Côte des Blancs and the Montagne de Reims. The wine is aged in the bottle on the yeast for at least five years, ensuring a long period of autolysis that lends a unique complexity to the wine.

This wine has a majestic equilibrium of the disparate elements. On the palate, the wine opens with ripe fruit notes framed by hints of dried fruit, nuts and honey that blend together into a harmonious whole. The finish is long and very fine. The wine can be kept up to 20 years in a good cellar. Enjoy as an apéritif or as the main dinner wine with seafood or white meats. This wine's normal price in the K&L store is \$49.99. Your price as a club member is \$39.99.

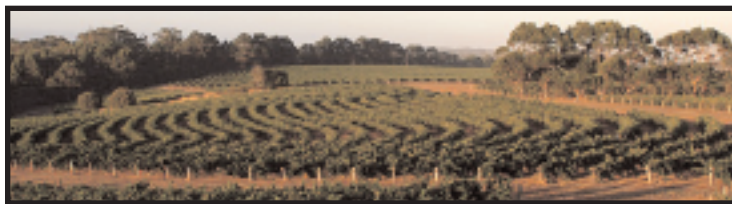


Benoit Marguet in his cellars.

Signature Red Wine Club

2001 Leeuwin Cabernet Sauvignon

Leeuwin Estate is a family-owned and -operated winery in Western Australia's picturesque Margaret River district, south of Perth. One of the icons of Australian wineries, it has earned an international reputation for wines that rank among the world's finest. In 1972, following an extensive search for Australia's best area for producing varietal wines, legendary American winemaker Robert Mondavi identified the future site of the Leeuwin vineyard. Originally a cattle farm, Leeuwin Estate evolved under the direction of Denis and Tricia Horgan, with Robert Mondavi acting as consultant and mentor. Since its inception in 1974, the winery's mission has been the pursuit of excellence. Located less than 6 km from the ocean,



The Leeuwin Vineyards in the Margaret River Valley, Australia.

Leeuwin Estate is approximately midway between Cape Naturaliste to the north and Cape Leeuwin, Australia's most southwesterly point. With oceans on three sides changing water temperature by only two degrees between summer and winter, the district has its own microclimate.

Leeuwin's vineyards are frost-free during the critical spring growing period. The mean daily maximum and minimum temperatures during the summer season are very similar to those of Bordeaux. The significant difference is that here the season opens slightly earlier and closes slightly later, providing vintners with greater latitude to ripen their fruit. Enjoying such an isolated and pristine natural environment, Leeuwin is able to practice minimal intervention. Vineyards are kept balanced with the yearly environmental conditions. With the emphasis on quality rather than quantity, yields are kept low. Skilled vineyard management helps Leeuwin produce fine fruit in an environmentally friendly manner.

Broadly following European winemaking techniques, Leeuwin concentrates on achieving complexity, balance and longevity in its wines through a blend of modern and traditional methods. Temperature-controlled stainless-steel tanks, two Bucher Pneumatic presses, and a cellar of imported French oak barrels are at the disposal of the winemaker to ensure that the fruit is transformed into the intended style of wine.

Robert Parker calls Leeuwin Estate "one of the benchmarks, if not the reference point winery in Margaret River" and gave 91 points to the 2001. Parker noted, "The outstanding 2001 Cabernet Sauvignon Art Series boasts spicy, subtle French oak, cedar, spice box, black currant aromas and flavors gently touched by licorice and herbs. This attractive, medium-bodied Cabernet exhibits layers of richness, a graceful, restrained personality, decent acidity, noticeable but sweet tannin, and a long finish. Enjoy this beauty over the next decade." (*Wine Advocate* #161, Oct. 05) The wine will benefit from decanting an hour or two in advance, and will hold for another six to eight years. So start the summer out right by heading to the patio, opening a bottle of the Leeuwin Cab and throwing some steaks on the barby. Enjoy!

2004 Hess Collection Mount Veeder Mountain Cuvée

We are very pleased to offer this innovative blend. It represents a true California heritage that incorporates a varietal well adapted to the climate of the Golden State, Syrah. Over the last 20 years Hess has emerged as one of the best and most consistent producers of fine wines in Napa. The Hess Estate is the former location of the Christian Brothers winery, where the legendary Brother Timothy made Napa winemaking history.

Mount Veeder is the coolest, southernmost mountain district in Napa and has geologically unique volcanic soil that only occurs in this mountain AVA. The unique attributes of the soils, exposures and altitude create wines that reveal the mountain's distinct personality. The wines of Hess Mount Veeder reflect Donald Hess' vision of mountain wines, with winemaking and grape growing working together to extract the best expressions of mountain fruit. The Hess mountain wines always display balance and elegance with ample strength and structure to age. To perfectly match the varietal with the specific vineyard growing conditions, early-ripening red varietals were planted at the highest elevations of the Hess Mount Veeder vineyards, at 1300 to 2000 feet, overlooking the Napa Valley to the west and San Francisco Bay to the east. The result is a layered, inherently complex Cabernet Sauvignon-based wine with Syrah (6%), Merlot (11%), Malbec (10%) and Cabernet Franc (1%). The 2004 vintage started with an early spring, giving the vines a boost. This strong start was followed by a warm, consistent weather pattern in summer that ended with several hot, fast ripening periods. This short and sweet harvest produced a memorable 2004 vintage with low yields and high quality grapes characterized by ripeness and intensity. The wine was matured for 18 months in 55% new French oak.



Hess Vineyards, on rugged Mt Veeder high above the valley floor.

The 2004 Mount Veeder Cuvée has complex aromas of cassis, cedar, and mint. Black cherry on the palate is expressive of mountain fruit, while finished tannins provide an underlying structure that will continue to evolve with proper cellaring. This wine complements a wide variety of main dishes, from grilled meats to baked dishes with tomato-based sauces.

Signature Red Club wines can be reordered for only \$23.95 per bottle.

Premium Wine Club

2005 Purisima Canyon Cabernet Sauvignon Napa Valley

The 2005 Purisima Canyon Cabernet Sauvignon Napa Valley comes from a family-owned and -operated winery, situated on 20 acres of estate vineyard just south of St. Helena in the Napa Valley. The property is halfway between St Helena and Rutherford on Highway 29, near the now-defunct Pine Station railroad stop. It was first homesteaded in 1877, and five years later the original vineyards were planted. The production is limited to approximately 3500 cases of estate-grown, -produced, and -bottled wine.

Initially, the family only grew grapes for other winemakers. In 1986, they retained some of their grapes and made their first vintage. By the 1999 vintage, they were using all of the fruit from the property for their estate-bottled wine. The small production and family ownership allow them to maintain the highest level of care as they manage all aspects of the winemaking, from soil to bottle. All of their choices, from how to treat the land to which barrels to use, are made with the highest commitment to quality, and they believe this is reflected in their wine.

Arguably the king of red wines, Cabernet Sauvignon is the flagship of the Napa Valley wine industry. With this property's mid-valley climate, the grape can obtain optimum ripeness. The family's winemaking style is fairly straightforward and primarily minimalist. They believe strongly in the quality of their superb vineyard site, located in the heart of the Napa Valley and consisting of gravelly soils with great drainage. The family prunes carefully to keep yields low and let the vines express themselves with each vintage.

As the harvest approaches, the grapes are closely monitored and not until the eve of the pick is a decision made to bring in the fruit. The highest quality fruit is brought in during the morning while the air remains cool. Once the tractor arrives at the winery, all of the fruit is hand-sorted as it enters into the small crusher-stemmer. Various sizes of stainless-steel fermentation tanks are used to optimize the desired ratio of skin-to-juice contact in the wine must. When fermentation is complete, the must is pressed and the wine is then aged in various blends of French and American oak barrels. Because of the concentrated fruit, the wine is aged for between 22 and 26 months, in a blend of French and American oak. The wine is bottled twice a year, once soon after harvest, and once late in winter. The wine is also given at least six months of bottle age before release. This results in a wine in which the fruit characteristics are fully developed. Stylistically, the wine represents a balance between fruit, oak, and mouthfeel. The wine has a nice deep color without the murkiness that often indicates an over-extracted, manipulated wine. On the nose, initial aromas of red and black currants lead into darker coffee, spicy oak and dusty tannin notes. On the palate, the wine has good cassis fruit balanced with nice acidity and well integrated tannins. This is a lovely, elegant rendering of classic Napa Cabernet. Enjoy it with all sorts of red meat, especially summer barbeque.

2004 Dry Creek Vineyard Fumé Blanc DCV3

The history of Dry Creek Vineyard is long and colorful. Founded in 1972 by David S. Stare, Dry Creek Vineyard paved the way for a renaissance of winemaking and viticulture in the Dry Creek Valley. David Stare headed west in the late 1960s after studying at the Massachusetts Institute of Technology and then working for the B&O Railroad for several years. Inspired by his trips to the Loire Valley, he realized that his true calling was in the wine industry. Once in California, Dave took winemaking classes at UC Davis

as a graduate student. On the weekends, he spent time looking at vineyard land from Monterey to Mendocino. During one of those weekend trips, Dave saw an old prune orchard across the street from the Dry Creek General Store and realized that he had found his dream location. Captivated by his memories of Loire-style wines, he felt that Sauvignon Blanc was destined to figure prominently in the Dry Creek Vineyard portfolio. However, several famed vineyard specialists advised him against planting Sauvignon Blanc. Always defiant, Dave planted the varietal anyway and the rest, as they say, is history.



The Dry Creek Vineyards' Sauvignon Blanc vineyards.

The inspiration for the winery's flagship varietal can be directly attributed to the Loire Valley. Traveling through France, David was beguiled by the classic wines of the region—refreshingly grassy and herbaceous Sancerre, subtle and evocative Pouilly Fumé. Dry Creek Vineyard remains synonymous with Fumé Blanc. Dry Creek Vineyard never subdues inherent varietal characteristics with extreme canopy manipulation or use of oak barrels. While other wineries produce Sauvignon Blanc in the Chardonnay model, this one prefers to emphasize genuine varietal integrity by using stainless steel tanks to preserve the natural freshness and clean acidity of the grape.

The 2004 Dry Creek Vineyard Fumé Blanc DCV3 is a single, estate-vineyard bottling of 100% Sauvignon Blanc. The vineyard, known as DCV3 (Dry Creek Vineyard #3), is the oldest on the estate and has produced thirty-three vintages of Sauvignon Blanc. The fermentation was performed cold in stainless steel tanks at 52°F for 21 days. There was no barrel aging. The wine has a good aging potential of up to five years. On the nose, there are aromas of grass, Meyer lemon and grapefruit. On the palate, the wine displays subtle spicy notes with plenty of palate-cleansing citrus and herbaceous qualities. The finish is laser-like, with sharp, focused flavors. Serve chilled and pair with oysters, seafood, goat cheese, smoked trout or cold poached salmon. It also goes great with spicy Mexican food.

Premium Wine Club wines can be reordered for only \$13.99 per bottle.

Best Buy Wine Club

Best Buy Club customers, please be aware that the price of the Best Buy Club was increased from \$17.95 per month to \$19.95 per month on June 1, 2007.

2005 Jean-Louis Denois Grenache Noir

Jean-Louis Denois is well known to loyal K&L customers. Jean-Louis is originally from the Champagne area but after studying oenology in Burgundy and working abroad he decided to go to the South of France to make his mark on the wine-making world. He is considered a maverick of the Languedoc and has often run into troubles with the French wine regulators for his penchant for making wines atypical of the region. Those familiar with French wine appellations will notice that this wine carries the designation “vin de pays” (country wine) rather than the more prestigious AOC designation. This is because this wine is 100% Grenache. All AOC wines from Languedoc must be blends with no one component exceeding 80% of the final blend.

Jean-Louis' winery is located near Limoux in the upper Aude Valley, a rugged region of primordial beauty in the foothills of the Pyrenees not far from the famous walled city of Carcassonne. The Denois philosophy is simple: preserve the unique character of Limoux as an island of freshness in the south of France. The key here is finding the perfect balance between ripeness and acidity. Although Languedoc in general is a very warm region known primarily for Grenache and Carignan, the area around Limoux is

much cooler due to its altitude and proximity to the mountains. Limoux is actually most famous for its sparkling wines. Locals like to claim that Dom Perignon learned to make sparkling wine in Limoux. Denois is now one of the stars of the Languedoc winemaking world. He consistently makes exciting, world-class wines that nonetheless remain amazingly inexpensive. All of the Denois wines are made from low-yielding vines, and vinified with as little interference as possible to preserve the natural essence of the fruit.

This wine is labeled Grenache Noir. You may be familiar with the varietal Grenache; few have heard of Grenache Noir. Grenache Noir (black Grenache) is one of a trio of Grenache mutations, Grenache gris (gray Grenache) and Grenache Blanc (white Grenache) being the other two. Grenache Noir is the variant typically used to make red Grenache-based wines such as Châteauneuf-du-Pape and some Côtes du Rhône. Calling it Grenache Noir is kind of like using Cher's last name – not really necessary and even somewhat confusing.

The 2005 Denois Grenache Noir is brilliant ruby in color. The nose also displays classic Grenache characteristics of licorice, black cherry, and violet. A note of crushed rocks adds a lovely minerality and depth to the sweetness of the fruit. On the palate the wine is light and vibrant and offers bright acidity. This Grenache is the perfect light and refreshing summer red. It would complement a light first course, salads and antipasti.



Jean-Louis Denois' winery near Limoux, Languedoc, France.

2005 Bleasdale Verdelho

We are very pleased to offer this unique, wonderfully refreshing summer white. Bleasdale Vineyards is Australia's second oldest family-owned winery, established in 1850 by English migrant Frank Potts. The Bleasdale winery is owned and operated by fifth-generation members of the Potts family, with Michael Potts as the current winemaker. The historic cellars constructed from red gum and limestone house a massive, red-gum lever press which Michael Potts still uses once a year to make a very limited-release wine. Today's winery has the latest technology but still maintains the family traditions of producing honest, consistent, reliable wines. The vineyards are situated on the fertile flood plains of the Bremer River, which runs parallel to Langhorne Creek. This low-rainfall, cool-climate region produces outstanding wines year after year.

Verdelho may be new to some of you. It is a white grape grown throughout Portugal, though most associated with the island of Madeira, and also gives its name to one of the four main types of Madeira wine. The grape has been one of the most popular grapes planted on the small island of Madeira since vines were first planted there in the 15th century. It was badly affected by the Phylloxera plague and the number of vines has decreased greatly in the century since then. The grape has also been highly successful in the vineyards of Australia, particularly the Hunter Valley region, Langhorne Creek and the Swan Valley. Unlike the wines of Madeira, Australian Verdelho are dry white wines, fresh and aromatic and quite suitable for lunchtime or summer drinking.

The 2005 Bleasdale Verdelho exhibits aromas of orange blossom, melons and tropical fruits. On the palate, ripe citrus and pineapple notes combine rich and lively fruit with excellent acid balance and freshness. This wine makes a great apéritif for a warm summer evening and can also be enjoyed with all manner of fish and white meat.

Best Buy Wine Club wines can be reordered for only \$9.49 per bottle.

Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings of 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 you can call the wine clubs to resolve them at extension 2766. 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 e-mail us at theclubs@klwines.com.

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

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

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

Signature Red Club: Previous Offerings

_____ Bottle(s) of 2004 Chateau Bellegrave, Pauillac @ \$23.95 per bottle

The wine has deep color and a typical Pauillac nose with cassis and dark berry aromas predominating along with roasted coffee notes. On the palate the wine is medium-bodied and alive with good fruit and acid balance. There is enough fruit to consume while young yet enough substance to age well for a number of years. I would serve this wine alongside a beef stew with mushrooms or a leg of lamb.

_____ Bottle(s) of 2004 Neyen, Espiritu de Apalta, Colchagua Valley, Chile @ \$23.95 per bottle

The Neyen Espiritu de Apalta is a blend of 70% 100-year-old ungrafted Carmenere and 30% Cabernet Sauvignon. The wine has great, bold color. On the nose it has rich cedar and spice with black cherry fruit. It's big and full of sweet berry fruit on the palate with lots of cedar and spice, toasty oak and plenty of ripe tannin. This wine is a real new-world-meets-old-world style and more akin to a top wine of the Medoc. Enjoy this wine now or over the next ten years with all manner of hearty fare including a flank steak with Chimichurri sauce.

_____ Bottle(s) of 2004 Moulin de Gardette, Cuvée Ventabren, Gigondas @ \$23.95 per bottle

The Cuvée Ventabren is composed of 70% Grenache from very old vines, 20% Syrah and 10% Cinsault. The wine has a beautiful garnet color with a gorgeous nose of cherry, licorice, wet stones and a hint of bacon. On the palate, it is a medium bodied, opulent wine that possesses great depth, length and persistence. Although the wine has great ageing potential, the sweet fruit and spice give it a lot of immediate appeal.

_____ Bottle(s) of 2003 Whispering Dove, Stags Leap Cabernet Sauvignon @ \$23.95 per bottle

The 2003 Whispering Dove is a classic Stags Leap Cab with great cassis fruit and suave tannins. Enjoy this wine with all manner of grilled red meat.

_____ Bottle(s) of 2002 Amici Cabernet Sauvignon, Napa Valley @ \$23.95 per bottle

This is composed of 95% Cabernet Sauvignon, 3% Merlot 2% Petit Verdot. The addition of a small amount of Merlot and Petite Verdot adds richness to the mouth feel and increases the aromatics of the wine. The color is opaque and the wine has very soft tannins, which allow the currant-blackberry flavors to take center stage on the palate. Enjoy this wine tonight with all manner of hearty fare, and toast to your *buoni amici!*

_____ Bottle(s) of 2004 Proprietà Sperino Uvaggio, Coste della Sesia Rosso DOC @ \$23.95 per bottle

The 2004 Uvaggio is composed of 75% Nebbiolo with the remainder being Vespolina and Croatina. The wine is deeply colored with a lovely spicy scent. It is medium bodied and slightly firm now with characteristic Nebbiolo flavors such as rose petals and tar as well as substantial tannins and the typical Nebbiolo mysteriousness. This wine will go well with all manner of roast and grilled meat, and with hard cheeses. This wine will continue to improve for many years.

_____ Bottle(s) of 2003 Pujanza, Rioja DOC @ \$23.95 per bottle

80% Tempranillo and 20% Graciano. Parker gave this wine 90 points and noted, “The 2003 Pujanza, aged 13 months in new French oak and bottled unfiltered, is an opulent, impressive Rioja exhibiting potent, fat, black

cherry and tobacco-tinged fruit flavors nicely bolstered by toasty oak. It offers plenty of texture, purity, and spice. Drink it over the next 4-5 years.”

_____ Bottle(s) of 2005 Hewitson Cellar Selection Shiraz Mourvèdre @ \$23.95 per bottle

This wine has beautiful dark fruits and red flower notes on the nose. On the palate the wine is rich but balanced with yummy fruit, very polished tannins and lovely vanilla-oak notes. This is sure to be a big hit with those who love full-bodied Australian reds.

Premium Wine Club: Previous Offerings

_____ Bottle(s) of 2003 Chateau Fonréaud, Lustrac @ \$14.99 per bottle

Plenty of dark fruit with ripe, well-integrated but present tannins and a good balance of fruit and acid. The wine is ripe but not overly so given the vintage and notes of earth and mushroom round out this classic Cru Bourgeois. Enjoy this wine with any kind of roasted or grilled red meat. In the November 2006 issue of *Decanter* magazine, the 2003 Fonréaud was given 4 of 5 stars (17.33 points/20) and was Highly recommended.

_____ Bottle(s) of Scharffenberger Brut @ \$12.99 per bottle

All the fruit for Scharffenberger Brut undergoes 100% malolactic fermentation, which produces a wine that is rich and round with a vanilla-cream character. On the nose, the wine has toasty and doughy notes with hints of coconut. On the palate, the initial attack is focused, with a limey citrus impression. The wine broadens over the mid-palate to emerge with fuller, richer, pineapple and tropical fruit notes. *Wine & Spirits* magazine gave the Scharffenberger Brut 90 points and declared it one of the 100 best values of the year. Enjoy this wine as an apéritif or with any white meat.

_____ Bottle(s) of 2004 Montfaucon Cuvée Baron Louis Côtes du Rhône @ \$13.99 per bottle

The blend is 40% Grenache, 15% Cinsault, 15% Syrah, 10% Carignan, 10% Mourvèdre and 10% Cunoise. This wine is a tantalizing blend of the sweet and savory. Smoke and ash frame dark plums, morello cherries and licorice. Warm, generous, and deliciously full-bodied, this spectacular Côtes du Rhône drinks like a mini Châteauneuf-du-Pape. It could age for several years, yet, it tastes fabulous now. This Baron Louis would be spectacular with a Moroccan tagine or couscous.

_____ Bottle(s) of 2005 Image du Sud Châteauneuf-du-Pape @ \$13.99 per bottle

This is a robust and masculine Châteauneuf-du-Pape. Earth, game and truffle dominate the nose. Dark fruits come through on the palate, giving a touch of sweetness to the edge of leather and tar. The wine is still swathed in a layer of baby fat, but with a little aeration it would be a perfect accompaniment to roast meats, lamb in particular.

_____ Bottle(s) of 2001 Rutherford Grove Merlot @ \$13.99 per bottle

This wine is a classic Merlot, rich with a complex array of berry-fruit. Dark cherry and blueberry aroma. Entering silky and round, the mid-palate balances the characteristic Rutherford Dust with a dark fruitiness that coats the palate. The lengthy finish is luscious and supple, replete with subtle oak tannins.

_____ Bottle(s) of 2001 Peregrino Reserve Grenache @ \$13.99 per bottle

The wine has a deep and brilliant reddish-purple color and an intense aroma that combines ripe fruit, a slight hint of mineral and the toasted, smoked notes from the wood. On the palate, the wine initially has a slightly sweet taste in the mouth with a concentrated flavor and potent structure. It is ample and fleshy. The finish is long and persistent. The tannin is present but ripe and fruity. This will be rounded off as the wine ages in the bottle. Enjoy this wine with all manner of roast meat and hard cheeses.

_____ Bottle(s) of 2000 Talbott Chardonnay @ \$13.99 per bottle

When the good people at Talbott offered us this wine, we jumped at the opportunity. On the nose the wine is vinuous and rich with complex notes from extended lees contact. On the palate, it has richness and depth with leesy butterscotch notes, some spice from the oak and a pronounced honeyed citrus note. A lively acidity keeps the richness in balance. We hope you enjoy this rare treat!

_____ Bottle(s) of 2004 Casisano Colombaio Rosso di Montalcino @ \$13.99 per bottle

A marvelously balanced wine from a superb vintage. It shows Sangiovese's natural elegance and length with its classic violet, cherry and spice in its nose. On the palate the wine is long and elegant with a decidedly long finish. In Italy you could drink this wine with a plate of pasta with a meat sauce, a rosemary-flavored roast chicken, or a classic Florentine Bistecca. This will age gracefully for another five years.

_____ Bottle(s) of 2004 Grant Burge Barossa Miamba Shiraz @ \$13.99 per bottle

This Shiraz is deep crimson and red, with rich, dark berries, cherry liquor and smoky oak on the nose. The dense fruit flavors carry through to the palate, combining with vanilla oak. Soft, balanced tannins and good acidity provide great length, with a lingering flavor of subtle licorice. Drink now with some aeration, or hold for up to ten years. Great choice with game meats.

_____ Bottle(s) of 2005 Grant Burge Eden Valley Pinot Gris Reserve @ \$11.99 per bottle—**Special price!**

The grapes for this 100% Pinot Gris were hand-harvested and then fermented on the lees in stainless steel tanks. A small percentage was aged in three-year-old barrels and then added to the final blend to add a bit of complexity. Although this wine sees barely any oak, it is surprisingly rich and creamy with flavors of pear and citrus that are framed by good acidity. This is lovely to drink by itself, but pairs beautifully with pasta with a cream sauce, mushroom risotto, or grilled pork tenderloin. Drink now and over the next two to three years.

Best Buy Wine Club: Previous Offerings

_____ Bottle(s) of 2004 Montfaucon Côtes du Rhône @ \$8.49 per bottle

The blend is 50 % Grenache, 15% Cinsault, 15% Syrah, 10% Carignan, 10% Counoise from old vines. The 2004 Château Montfaucon has immediate appeal. It has a lovely deep garnet color. The nose is very plummy at first. Then, black cherry, licorice and a subtle smoky character come into play. There's ample fruit and spice on the palate. From start to finish it is seamless and simply delightful. Like a leisurely summer's day, the wine is easy, light and smooth. Make this your next house wine!

_____ Bottle(s) of 2005 Château Peyraud, Premières Côtes de Blaye @ \$8.49 per bottle

The 2005 Peyraud is 100% Merlot and has a clear garnet color. The nose shows bright berry and liqueur aromas. The wine is medium bodied with bright cherry flavors and some earthiness, framed by well-integrated tannins and good acidity. The wine has nice length with some dark cocoa notes on the finish. In this age of monster Bordeaux, it is very nice to find a wine like this: very aromatic and bright and perfect for consumption now and over the next three years. It would make a good match with lamb or simply prepared beef dishes.

_____ Bottle(s) of 2005 Domaine L'Attilon Caladoc @ \$8.49 per bottle

Bright fuchsia in color, this wine is equally bold on the palate. Fragrant, heady and firmly structured, it packs quite a punch! With dusty floral scents, violet, garrigue and spice, this wine clearly hails from the south. The wine is sweet and luscious on the attack, and the firm tannins give body and definition to the wine. Sweet plummy fruit, violets and spice dominate all the way through to the finish. Enjoy with roasted meats and hard cheeses.

_____ Bottle(s) of 2006 Domaine L'Attilon Chardonnay @ \$8.49 per bottle

The 2006 Domaine L'Attilon Chardonnay is a surprisingly delicious treat. On the nose this wine is redolent of ripe pear, luscious lemon, and white nectarine. Bright and citrusy on the palate, it has plenty of snappy acidity. The purity of fruit and refreshing acidity make it delightfully balanced and vibrant. Infinitely versatile, this wine makes a great apéritif, and can be paired with anything from canapés and salad to shellfish and light white fish.

_____ Bottle(s) of 2003 Peregrino Graciano Crianza @ \$8.49 per bottle

This wine displays gorgeous aromatics of jammy red fruits, leading to a palate of bright cherry fruit, with refreshing acidity, especially given the heat of the 2003 vintage. Enjoy it with all manner of roast meat and hard cheeses. Parker gave it 89 points: "A knock-out effort, the 2003 Graciano exhibits a dense ruby/purple color along with sweet, floral, black cherry and currant aromas as well as flavors. Enjoy it over the next 1 to 2 years."

_____ Bottle(s) of 2005 Richmond Grove Cabernet-Merlot @ \$8.49 per bottle

The Weathervane is a delicious blend of Cab and Merlot, aged in a combination of French and American oak for 12 months. It is a gorgeously perfumed wine, with notes of blackberry, eucalyptus and even sassafras. The palate boasts flavors of blackberry, eucalyptus and black pepper, with an incredibly lively mouth feel. This is a great-value Aussie blend that will be great as an apéritif or with a wide range of fare.

_____ Bottle(s) of 2005 Richmond Grove French Cask Chardonnay @ \$8.49 per bottle

In the glass the wine is medium straw-yellow with green hues. On the nose, there are notes of white peach and citrus fruit with a very subtle hint of nutty oak and buttery complexity. On the palate, the wine reveals peachy fruit flavors with fresh citrus notes. The French oak flavors contribute subtle vanilla, spice and cedar notes which harmonize with the fruit. The texture is soft and creamy yet balanced by a fresh acid finish. Enjoy this wine as an apéritif or with a wide range of fare including seafood and poultry.

_____ Bottle(s) of 2004 Denois Merlot @ \$8.49 per bottle

A wonderful expression of a fresh Merlot style with plenty of fruit but just enough acidity to give it balance. The nose is dominated by plummy Merlot fragrance. On the palate the wine is medium bodied with lots of dark fruit, just a bit of earth and soft yet present tannins. This wine is an easy drinker, intended for consumption at an early age—so open it up and enjoy. It will go well with beef, pork or even roast chicken, and with hard cheeses.

_____ Bottle(s) of 2004 Ercavio Roble @ \$8.49 per bottle

The Ercavio Roble is 100% Cencibel (the local name for Tempranillo), with an elevage of five months in French and American oak (hence the name Roble). Our Spanish wine buyer, Anne Pickett, is a big fan of this winery. Anne writes, "Full and fleshy, this red from La Mancha has plenty of ripe black cherry fruit and a long finish. Some of you may remember the 2003 Ercavio (Parker gave it 91 points) which sold out so fast that if you blinked, you missed out! Well, the 2004 is even better—more length, depth and concentration. Enjoy the Ercavio Roble with your favorite grilled steak! This wine should keep for up to three years. "

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Additional Club Specials

2005 Conundrum California White Table Wine - Only \$18.99 (regular K&L price \$20.99)

Maybe they should rename this wine "Simply Yum," since it's hardly a conundrum anymore. Once again a blend of popular and esoteric white grapes (including in no special order: Chardonnay, Sauvignon Blanc, Semillon, Viognier and Muscat), the 2005 is a quintessential sipper offering copious amounts of ripe, silky fruit, tropical in nature, along with vanilla notes, honeysuckle and melon. This is a great summertime wine.

2005 Anwilka Constantia Stellenbosch South Africa - Only \$32.99 (Regular K&L Price \$35.99)

Anwilka Vineyard is a joint venture between Bruno Prats, former owner of Château Cos-d'Estournel; Hubert de Boüard de Laforest, co-proprietor of Château Angélu in Bordeaux; and Lowell Jooste of Klein Constantia Estate. Located in the prime red wine region of Helderberg in Stellenbosch, the vineyard was purchased in 1997, and production of Anwilka wines commenced in 2005. According to Robert Parker: "Fabulous... this is the finest red wine I have ever had from South Africa.... This debut release, the 2005, a blend of 37% syrah and the balance cabernet sauvignon, is world class stuff, exceptional wine." 90 points from Stephan Tanzer's *International Wine Cellar*: "(63% cabernet sauvignon and 37% shiraz; a joint project of Bruno Prats, Hubert de Bouard and Klein Constantia's Lowell Jooste) Ruby-red. Aromas of raspberry, currant, licorice and spicy oak. Suave on entry, then broad and fine-grained in the middle, with a sneaky intensity to the flavors of raspberry and spice. A tad medicinal and dry on the back half, finishing with fine tannins and some chocolaty oak." (Mar/Apr 07)

2004 Châteauneuf-du-Pape, Domaine de Marcoux Club Price only \$44.99 (Regular K&L Price \$49.99)

90-93 points Robert Parker: "The 2004 Châteauneuf-du-Pape Tradition, or "Cuvée Classique" as they often say in Châteauneuf-du-Pape, tips the scales at 14.7% natural alcohol. It reveals a dense ruby/purple color, a big, sweet nose of crème de cassis, blackberry, and white flowers, beautiful texture, refreshing acidity, and plenty of definition as well as intensity. It should drink well for a good 10 years or more." (02/06)

Back in Stock:

2003 Château Clarke, Lustrac - Club Price only \$23.95 (Regular K&L Price \$27.99)

This has a very dense inky/purple color and charming aromas of intense ripe fruit with pure blackcurrant, cherry and plum jam along with subtle wood and mocha notes, espresso, toasted white bread, licorice and hints of chocolate and spices. On the palate there's a pure attack of powerful fruit followed by a deep mid palate with low acidity and ripe tannins, and a textured and fleshy finish. Beautiful harmony, with impressive concentration and balance.

2003 Fourcas Hosten, Lustrac - Club Price only \$13.95 (Regular K&L Price \$15.99)

The vineyards of Fourcas-Hosten are planted with 45% Cabernet Sauvignon, 45% Merlot and 10% Cabernet Franc. The average age of the vines is 25 years. The wines spend one year in barrel before release. This is a classically styled wine from a very hot, ripe vintage. The wine shows lovely cassis and black cherry flavors, balanced by firm tannins and excellent acidity. This is not an in-your-face style of wine, but rather a medium-bodied, complex wine that is best complemented at the dining table. Try this with Filet Mignon. Drink now with an hour's aeration or hold for up to ten years.