



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

June 2008

Dear Wine Club Members,

As Clyde mentioned last month, I am K&L's new Wine Club Director. So far the move over to K&L Wine Merchants has proved to be a wonderful decision—no regrets. I am very much enjoying the opportunity to work alongside such knowledgeable & passionate wine professionals as Clyde, Ralph, Keith, Gary, Greg, Mulan & many others when selecting wines for our monthly wine clubs. The vast array of wines available to K&L and the deals we are able to negotiate make the task of picking our monthly wines difficult, yet fun. I hope the wine clubs can open your eyes to the myriad of great wines produced around the world. The buyers at K&L can be a valuable resource to you in finding unique, distinctive, undiscovered wines.

This is a big month for club wines. We have the bi-monthly return of the Champagne Club, and some exciting selections for June. We have two extraordinary California cabernets for our Signature Red Club, each a unique and singular expression of its particular terroir. We also have two montepulcianos in our clubs this month. One hails from Italy and is of course a Club Italiano selection. The other is from California and is a Premium Club wine, the 2005 Domeinco Montepulciano. Cal-Itals are making their mark with ever-increasing quality. They typically have trademark California fruit, nicely coupled with the acidity that makes indigenous Italian wines so food friendly. Our other Club Italiano wine is a brilliant Brunello di Montalcino that has a price so low it is almost unbelievable.

Our two Champagnes remind us that it is unfortunate that the Champagne Club is only bi-monthly. This month's two offerings will make any occasion feel like a celebration. Our club selections also include two wonderful whites, an amazing value in Chablis (Premium Club) and the other a chardonnay from Rosemount (Best Buy Club). The latter wine shows what tremendous values Australia is still capable of producing. Last, but certainly not least is one of my favorite Best Buy Club wines to date, the 2004 Neffiez Catherine St. Juery from the Coteaux du Languedoc. A wonderfully fruity wine with beautiful spice accents and perfect balance, the Catherine St. Juery is a joy to drink.

This month's club selections represent the very best of what the world has to offer in terms of quality and price, and we hope you enjoy them as much as we have.

One of the great advantages to being a wine club member is being clued in to wines that are either sold out everywhere else or are hard to find. This month on the newsletter's back page we have two such wines: 2005 Caymus Cabernet Sauvignon Napa Valley (92 points Wine Spectator) and 2005 Lewis Reserve Cabernet Sauvignon (93 points Wine Spectator). Both demonstrate the superb quality of the 2005 Cabernet Sauvignon vintage in Napa Valley. Please check the back page to see the pricing and availability of these two gems.

If you love Bordeaux wines and want to try about 20 of the best values in 2003 and 2005 Bordeaux, do not miss our Bordeaux tasting and lunch at Chantilly restaurant (next to the Redwood City K&L store) on Saturday June 21st. Sign up now.

Cheers,

Alex Pross  
Wine Club Director  
K&L Wine Merchants

# Signature Red Collection Wine Club

## 2004 Clos LaChance Cabernet Sauvignon

Clos LaChance Winery started to produce wines from various Central Coast sources (chiefly the Santa Cruz Mountain area) in 1992. Research has shown that the various micro-terroirs and micro-climates of the Central Coast make it the perfect place to plant cabernet sauvignon.

The winery is located 20 miles south of San Jose, in a small place called San Martin. The grapes for the 2004 Clos LaChance Estate Cabernet Sauvignon come from an estate hillside vineyard planted on the rolling hills amongst the oak trees surrounding the winery. Twenty-five acres are planted to cabernet sauvignon in separate blocks throughout the estate. Four cabernet sauvignon clones are planted, including #337, #04, La Cresta and CW.

The 2004 vintage was a culmination of perfect quality and quantity of grapes from an exceptional growing season. The cool spring led to a summer that had hot temperatures towards the end and then a significant cool down, which rewarded the patient winemaker. With the long hang time, the grapes developed intense, deep, complex flavors.

A hedonist's delight, this cabernet has all the bells and whistles one would want in a California cabernet sauvignon. Gobs of blackberry, black plum and crème de cassis flavors are buffered by aromas of vanilla and eucalyptus. The wine has layers of fruit flavors that unfold to reveal a complex and pleasing wine that wants to be paired with a filet mignon.

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



*Clos LaChance, San Martin.*

## 2002 Schweiger Cabernet Sauvignon, Napa Valley

In 1960, Tony and Theresa Schweiger purchased 53 acres of land on a promising site known as Spring Mountain. With its volcanic soil and unique microclimate, Spring Mountain turned out to be the ideal location to produce cabernet sauvignon. Up until 1994, Schweiger Vineyards sold all of its fruit to wineries such as Joe Cafaro, ZD, Newton and Stag's Leap Winery. In 1994, Schweiger became a bonded winery, and by 1999 the Schweigers had begun to produce wine exclusively from their Estate holdings, so they stopped selling off their fruit to other wineries. Since 1999, the full time winemaker has been Tony and Theresa's son, Andrew Schweiger.

The 2002 Schweiger Vineyards Cabernet Sauvignon Spring Mountain demonstrates very clearly why mountain-grown fruit is often considered the best example of great cabernet sauvignon. Cabernet sauvignon grown on mountainsides often has its unique flavors, traits, and tight tannic structure magnified by the terroir. The 2002 Schweiger Cabernet Sauvignon is just starting to hit its stride with flavors of dark black fruits, plum and crushed cocoa nuanced by mineral and sweet oak aromas. This wine will greatly improve with aeration and will age gracefully over the next ten to fifteen years. Lovers of large-scale cabs with balance and structure will find this just what they are looking for. Enjoy this with a steak or prime rib and you'll be singing its praises. —Alex Pross



*Schweiger's estate vineyards, Spring Mountain.*

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

# Champagne Club

## Deutz Brut Classico Champagne

Founded in 1838, Champagne Deutz has been producing wines for more than 150 years. They are located in the Grand Cru village of Ay, at the very heart of the vineyards of Champagne. Most of the big négociants prefer the comforts of the cities of Epernay or Reims. Champagne Deutz are neighbors with Bollinger, De Meric, Goutorbe and Ayala, all producers like Deutz themselves whose proximity to the vines shows through in their Champagne.

We have featured Deutz before in the club, but a quick look at the bottle will tell you right away that this is a new batch. Like many of the other high quality négociants, Deutz are separating themselves from the less conscientious producers who buy their non-vintage already bottled from the co-ops. Deutz demonstrates this visually by using a proprietary bottle. The last batch that we had was based on 2002, while this batch is based on 2004 with reserve wines from several previous vintages included in the blend. This Champagne is composed of 38% pinot noir, 32% meunier and 30% chardonnay. The juice is vinified in stainless steel with full malolactic fermentation. This is a big step up from the last batch, which I liked a lot. I find more balancing freshness to go with the extroverted red fruit flavors and rich, toasty aromas. Pop this one open and audition it soon. We made a great buy on this on the last day before a major price increase, so the re-buy price is strictly limited to stock on hand. — Gary Westby



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

## Tsarine Cuvée Premium Brut Champagne

This Champagne producer is the top-tier Champagne brand of the Boizel-Chanoine group, which is virtually unknown in the USA despite the fact that it is second in size only to LVMH, owners of Moët & Chandon, Veuve Clicquot, Krug, Ruinart & Mercier.

One of the brands owned by Boizel-Chanoine that might be familiar to you is Lanson, but most of their attention, especially with this top-tier product, has been focused on selling to the east, primarily to Russia. They have now decided to launch sales in the USA, and we at K&L have partnered with them to bring the wines to you—the real Champagne connoisseurs of America.

This wine represents less than 5% of the Boizel-Chanoine production and is a blend of even parts chardonnay, meunier and pinot noir. It is fermented in stainless steel, and two thirds is allowed to go through malolactic while one third is blocked. It has been given 24 months of ageing on the lees and is a fresh, light, zippy style, perfect for the hot nights of summer! So far the wines have been very well received by the US press, with 90-point ratings across the board from the *Wine Spectator*, *Wine and Spirits* and *Wine Enthusiast*. The prices, as with many wines in the US Champagne market, have taken a steep turn up lately, so this special club purchase represents a real opportunity for those of you who find this lighter style to your liking. — Gary Westby

**Your re-order price for this wine as a club member is \$37.99.**

# Club Italiano

## 2002 La Velona Brunello di Montalcino

Brunello di Montalcino has had a meteoric rise to fame with the wildly acclaimed 1997 vintage that was released six years ago. James Suckling of *The Wine Spectator* was throwing out 90-point scores like they were yesterday's newspaper. The wine-drinking public's appetite was insatiable. The high point ratings drove demand off the charts and people who had never heard of Brunello before were buying it by the case. More demand means higher prices. Back in 2002 we were in the glory days of our now sad dollar; it only cost 87¢ to buy one Euro instead of today's \$1.55. So back then it was even easier to buy lots of Brunello at really good prices. Now we not only have the cost of the dollar. We also have inflation in transportation costs and the cost for the bottle glass (over 20% increase in Italy just this year), ever increasing cork costs, etc. You can see where this is going: Anything from the current vintage should cost just about twice as much as it did then. This all means that you shouldn't expect to get two bottles of Brunello every month in your Italian Wine Club box, let alone one.



This month, however, we include our first Brunello di Montalcino in K&L's Italian Wine Club! I will be honest with you: The 2002 vintage didn't get very good press and many producers decided not to make Brunello at all. Yet there are some really good wines, not blockbusters to put in your cellar for 20 years, but some really very good wines (as you will see) for drinking now.

I got an e-mail not too long ago from the son of the owner of La Velona. He lives here in the US and wanted me to taste his 2002 Brunello. He assured me it was really a very good wine. I knew that the winery made good wines but marketing the 2002s, no matter how good they are, has been difficult and I really didn't think I'd be interested.

La Velona is situated in the far southeastern corner of Montalcino, 3km south of the famous Romanesque abbey of Sant'Antimo. La Velona is below Castelnuovo dell'Abate. The farm has 29 acres of vines, almost all Sangiovese, mostly with a southwesterly exposure at an altitude of 918 feet. The real telling portion of the vineyards is the soil, and La Velona's is the classic *Galestro*, a type of exfoliating shale ideal for Sangiovese. Although it's in the warm southern portion of Montalcino's growing zone, they usually harvest later in September than do their neighbors. The wine is fermented on the skins for two to three weeks depending on the vintage. It is then aged in French oak barriques for one year and given another further aging of 18 to 24 months in large Slavonian oak *botte*.

Anyway, I tasted the 2002 La Velona Brunello di Montalcino, and I was really stunned. The nose was classic ripe cherry with hints of tobacco and leather; the color was classically sangiovese ruby, no blue-black like cabernet. The wine was gracious in the mouth, long, balanced and truly sangiovese. The finish was gentle, yet persistent in its purity and elegance and it was crying out for food. I loved it. I am a sangiovese lover so I had some of my co-workers taste the wine to make sure I wasn't overlooking some obvious flaw, and they all said "Wow, that's good! How much is it going to cost? Is this really 2002?" I'm sure you'll love it as much as we did. Normally I'd say try this with the Montalcino prerequisite for Brunello Cinghiale (Wild Boar) but for this wine (maybe because it is so warm today) I feel like a pasta with ragu and would maybe spice it up a bit with some porcini mushrooms, topped of with a dusting of grated Pecorino Toscano.

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

## 2005 Contesa Montepulciano d'Abbruzzo "Vigna Corvino"

I feel that the Montepulciano grape is truly poised on the brink of greatness. Unfortunately, years of Cooperative-fueled growth of this grape made oceans of simple yet very palatable wines at very low cost

that filled grocery store shelves from Rome to Los Angeles. Another factor, and the most confusing part of Montepulciano's history, is its relationship to a town in Tuscany. *Vino Nobile di Montepulciano* (the noble wine from the town of Montepulciano) a Sangiovese-based wine, is often confused with *Montepulciano d'Abruzzo*, a wine made from the grape *montepulciano* in the region of Abruzzo. This causes endless confusion for tourists returning from Italy. There have always been a few great producers of wines made from the *montepulciano* grape. There's Edoardo Valentini, whose *Montepulciano d'Abruzzo* goes for more than \$100, and there's Masciarelli's *Villa Gemma* and *Emidio Pepe*. The list for historical greatness pretty much ends there.

This Contesa property has been owned by Rocco Passetti's family for many years, and its story seems to follow strong genetic lines. In 1903, Rocco Passetti's great grandfather, known as *Zi Antonije*, had a neighbor known as *Ciuculone* (they must have been the precursors to Brazilian soccer players). *Ciuculone* had a giant oak tree whose branches were shading some of *Zi Antonije's* vineyards, so *Zi Antonije* cut the offending limbs. While doing so he noticed an abundance of acorns that had fallen on his property and immediately began to graze his pigs there (pigs love acorns). *Ciuculone* was outraged at the limb cutting but decided his best action was to sue *Zi Antonije* for the acorns his pigs were eating. Decades of legal battles decided nothing, other than that they were both stubborn and hardheaded.

Rocco had a similar battle with his own father, whose ideas about making wine hadn't progressed with the times. Like their forefather *Zi Antonije*, Rocco and his father took strong positions. After years of battling, Rocco finally decided that the only thing he could do was start his own winery. I told you it was genetic!

Abruzzo is east of Rome, on the Adriatic side of the Italian peninsula east of the Appenine Mountains. Rocco Pasetti's estate is about 15 miles from the coast. It has a calcareous clay soil and sits in an ideal location at an altitude of 600 feet, southeast facing with warm sun and cool evening breezes. The grapes are harvested in the first week in October, fermented in temperature-controlled stainless steel at about 80 degrees for 20 days and then spend nine months in large Slavonian oak. Rocco's 2005 Contesa *Montepulciano "Vigna Corvino"* is a wonderful drinking wine with plenty of forward fruit, yet it has enough structure and balance to go well with spicy pasta dishes. Try it with *Penne all'Arrabbiata*.

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

## Premium Wine Club

### 2005 Domenico California Montepulciano

The name that Dominick and Gloria Chirichillo chose for their winery reflects their commitment to their Italian heritage and the family tradition of winemaking. Dominick, who is called *Domenico* in Italian, grew up in New York, and in the basement of their home was a wine press. His *Nonno* (grandfather), *Domenico Giovinazzo*, showed Dominick the wine press and told him how it was used, passing down the love of handcrafting wine.

As each successive group of immigrants has come to America, each has brought along its own unique foods and wines. The natural progression in the wine industry is for grape varietals from overseas to be planted and start popping up as local products. The Cal-Italian wine surge has been slow to gain traction, partially owing to the low cost of Italian imports and partly to poor choices as to where to plant, or poor winemaking techniques. Now with the euro making Italian imports more expensive, and with better winemaking education, we're starting to see some wonderful and affordable Cal-Itals that can challenge their Italian counterparts.

The 2005 *Domenico Montepulciano* is sourced from vineyards in California's Central Valley and is a blend of 88% *montepulciano*, 10% *petite sirah* and 2% *merlot*. The wine spent 18 months in French and American oak. It is medium-bodied on the palate with oaky flavors and aromas of cherry, anise, plum and blackberry. The wine has soft, lush fruit and a velvety texture, with just enough oak to accentuate and

frame the abundant fruit flavors. This wine can pair wonderfully with veal or lamb and of course your favorite pasta dish. —*Alex Pross*

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

### **2006 Chablis “Domaine Biéville,” Louis Moreau**

You probably have heard of Chablis, but I doubt you have heard of this vineyard site. Domaine de Biéville came about when Jean-Jacques Moreau decided in 1970 to expand from producing Premier and Grand Cru Chablis only, to include a generic Chablis offering like this one. He was able eventually to obtain several undeveloped small plots in Viviers. Viviers is one of the highest and coolest zones of the Chablis appellation, capable of producing some of the most subtle and minerally Chablis of all. Of the 65-hectare vineyard created here, 45 hectares are planted on steep slopes of pure kimmeridgian subsoil and face SSE or SW, akin to the most renowned Premier Cru and Grand Cru vineyard sites. This altitude, sun exposure and soil composition combine to give a terroir capable of yielding wines to challenge those of Premier Cru status.

Domaine de Biéville is a Chablis of real class. The estate is now managed by Jean-Jacques’ son, award-winning winemaker Louis Moreau. Key to the wine’s exquisite concentration and crisp freshness are the Domaine’s 30-year-old vines, planted at 280 meters above sea level. Louis harvests around ten days later than do his neighbors, giving further richness to the wine. The Moreau family also owns a small parcel of vines in the highly sought-after Les Clos, one of the region’s top Grand Cru sites. So they bring first class know-how to this delicious 2006.

This wine is remarkably bright, with classic apple notes and the distinctive stony character of top Chablis. Satisfyingly long, it makes an outstanding apéritif and a fine companion to oysters and shellfish. Like all great Chablis, this has the ability to age well for several years in the bottle. 2006 was a terrific vintage. We are happy to have such a great chardonnay in our Premium Club.



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

## **Best Buy Wine Club**

### **2005 Rosemount Show Reserve Chardonnay, Australia**

Bob Oatley established the Rosemount winery after a successful career in the coffee business. Bob quickly used the knowledge he had gained from the coffee industry to create a product of high quality that was sought by consumers around the world.

The Show Reserve designation comes from Rosemount’s program of finding the best varietal and regional partnerships in Australia. Chardonnay is picked from the Hunter region from specially selected parcels set aside to be made for each vintage, then aged a minimum of ten months in oak barrels to ensure complexity and seamless integration.

The 2005 Rosemount Show Reserve is the perfect warm-weather wine. Gorgeous aromas of tropical fruits spring from the glass while on the palate the wine displays peach, pineapple and citrus flavors. The wine has enough oak to satisfy fans of richer chardonnays while the acidity keeps it in perfect harmony. This is the perfect foil for grilled chicken or your favorite summer salad.

**Your re-order price for this wine as a club member is \$8.49.**

## 2004 Neffiez Catherine St. Juery Coteaux de Languedoc France

I don't think there's a region in the world producing better wines for the money than the Languedoc in France. This region is the perennial second fiddle to the Rhône but has quickly surpassed the Rhône in delivering high-quality wines for small prices. This exciting winery and its vineyards are located about 50 Km northwest of Montpellier. Neffiez is owned by Huges and Corinne Pastourel.

The 2004 Neffiez Catherine St. Juery is a find by K&L owner Clyde Beffa Jr. and French Regional Buyer Mulan Chan, and it may be one of their better ones to date. A blend of 80% syrah and 20% grenache, this wine is more than just a quaffer. The grapes for this wine come from vines grown in sandy, gravelly soil that is dotted with limestone deposits, which add minerality and complexity.

The 2004 Neffiez Catherine St Juery starts off with aromas of wild red raspberries, quince, mixed spices and vanilla. On the palate the wine has deep red fruit that is both elegant and vibrant, with white pepper flavors reminiscent of a fine Cornas. The wine is so supple, yet displays complexity way beyond its modest price. As the wine stays in the glass it develops more complexity and shows characteristics of a much higher priced wine, with fleshed out fruit flavors, subtle spice and soft, nuanced oak. This is easily a case-worthy buy that can be your go-to red for your next dinner party or family meal.

**Your re-order price for this wine as a club member is \$10.49.**



*Owner Corinne Pastourel in the vineyard.*

## 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)***

## Champagne Club: Previous Offerings

\_\_\_\_\_ Bottle(s) of Collard-Picard Cuvee Selection Brut @ \$33.99 per bottle

This new husband-and-wife Champagne house has the lineage of two venerable Champagne families. Olivier Collard is the grandson of the great René Collard in the village of Reuil, one of the most respected and venerable recoltant-manipulants in all of Champagne. His wife, Delphine Picard, is the cousin of Chantal Gonet of Champagne Phillipe Gonet in Mesnil. This blend is composed of 80% meunier and 20% chardonnay. This is a fresh Champagne with a straw color and a subtly pear like nose from the meunier. On the palate it is round and full, with plenty of richness. The finish is where the class of this bottle really comes out. It is long and full of

unmistakable minerality from the top class-Chardonnay that went into the blend. —*Gary Westby*

\_\_\_\_\_ Bottle(s) of 1999 Laurent-Perrier Brut @ \$39.99 per bottle

We are very pleased to be able to offer this excellent Vintage Champagne. Our special relationship with Laurent-Perrier enabled us to procure some of the just-released 1999 vintage. This vintage is characterized by richness and openness that make the wines a pleasure to drink now. The 1999 is composed of 55% pinot noir and 45% chardonnay with a very light dosage to allow the wine to reveal its true nature. The fruit comes mainly from Mesnil, Cramant, Ambonnay, Bouzy, Tours-sur-Marne and Verzenay. Historically, most of these crus have formed the basis of Laurent-Perrier's Champagnes. The wine is bottle-aged for a minimum of seven years.

\_\_\_\_\_ Bottle(s) of Mandois Brut Origine @ \$29.99 per bottle

The Mandois family have been growers in Pierry, a suburb of Epernay, since 1735. The Brut Origine is tank-fermented and then aged in old barrels for six months before being aged an additional three years on the lees. It is composed of 40% Chardonnay, 30% Meunier and 30% Pinot Noir and only dosed at seven grams per liter—exactly half of the maximum allowed for brut Champagne. The wine has a pale straw color and a creamy, restrained nose. The Champagne is muscular, quite dry and framed rather than flavored by the wood. The finish is very solid and lingering, confirming its special cuvée quality over that of a normal non-vintage Champagne.

\_\_\_\_\_ Bottle(s) of 2000 Piper Heidsieck @ \$54.99 per bottle

93 points *Wine Spectator*: "An opulent, energetic bubbly, this has a concentrated essence of vanilla, honey, apricot and citrus notes, with a long finish. The firm structure offsets its richness. A compelling 2000." K&L's notes: This vintage Champagne is a blend of 60% Pinot Noir and 40% Chardonnay, fermented in stainless steel and put through full malolactic. It is very, very toasty and rich given its age. (*Gary Westby, K&L*)

## Signature Red Club: Previous Offerings

\_\_\_\_\_ Bottle(s) of 2005 Bacio Divino "Pazzo" Sangiovese/Cabernet at \$21.99 per bottle

91 points from Robert Parker who had this to say.. "The 2005 Pazzo is a gorgeously hedonistic, flavorful blend of 73% Sangiovese and the rest small amounts of Petite Sirah, Syrah, Cabernet Sauvignon, and even a touch of the white varietal, Viognier. A fragrant perfume of sweet roasted herbs, kirsch, black currants, and pepper jumps from the glass of this supple-textured, fleshy wine. The ideal bistro-styled red, it will be fun to drink over the next two to three years."

\_\_\_\_\_ Bottle(s) of 2005 Chante Cigale Chateauneuf du Pape at \$25.99 per bottle

Robert Parker's *Wine Advocate* scores it 90 points and lists the retail at \$30 to \$38. 2005 Chateauneuf du Pape has a deep ruby/purple color and classic Provencal aromatics of garrigue, ground pepper, kirsch, and loamy soil notes. Medium to full-bodied, richly fruity, it has soft, silky tannins and decent acidity. This is a 2005 Chateauneuf du Pape to drink now and over the next 10-12 years."

\_\_\_\_\_ Bottle(s) of 2004 "Roy J. Maier" Sonoma Cabernet Sauvignon, produced by Saint Helena Road Winery @ \$23.99 per bottle

This Roy J. Maier label blends the juices from the grapes of cabernet sauvignon, merlot, malbec, petit verdot and cabernet franc, into a kaleidoscope of flavors, aromas and colors; offering a wine to thoroughly savor, from your first sample of the bouquet, to your last satisfying sip. It is from mountain vineyards so the wine is quite big on the palate. The tannins are round and polished. Some oaky nuances on the palate and a long, lingering finish are hallmarks of this wine. And it is from the great 2004 vintage. Cellar this for a few years or enjoy now after an hour of decanting. Barbecued steak is my choice-how about a flavorful porterhouse on the rare side?

\_\_\_\_\_ Bottle(s) of 2005 Lost Canyon Winery, Stage Gulch Vineyard, Syrah @ \$23.99 per bottle

The wine is a beautiful, deep purple color. It has incredible aromatic complexity with notes ranging from violets and roses to blackberry, leather, tobacco, bacon and spice. On the palate the wine is full-bodied with great depth, loads of dark fruits and some syrah spice balanced by a lively acidity. The finish is long and fine. We were oohing and ahing over this one when we tasted it and I think you will all be impressed too. Enjoy this hearty wine on a cold winter evening with a roast or stew.

\_\_\_\_\_ Bottle(s) of 2003 S.P. Drummer, Blair Vineyard, Napa Red @ \$23.99 per bottle

The 2003 harvest was a warm one in Napa Valley, producing fully ripened fruit and ripe, almost oily tannins. While the wine is matured in 60% new French oak, the winemaker believes that oak should not be a flavor on its own but should augment the aromatics and add structure to round out the wine's mouthfeel. The nose is very aromatic and perfumed; on the palate, the wine is full of creamy currant fruit with leafy, spice-cake notes. It is powerful and elegant at the same time. The tannins are fine grained and the finish is long. Drink over the next five years.

\_\_\_\_\_ Bottle(s) of 2003 Amici, Napa Valley Cabernet Sauvignon @ \$23.99 per bottle

The 2003 Amici Cellars Cabernet Sauvignon, Napa Valley is composed of 90% Cabernet Sauvignon and 10% Merlot and was aged in 50% new French oak barrels. The addition of Merlot adds richness to the mouth feel and increases the aromatics of the wine. The color is fairly dark and extracted with opaque purple hues. On the nose it is dominated by blackberry and cassis with vanilla and spice from the French oak. On the palate, the wine has gobs of dark fruit with suave, soft tannins, which allow the currant-blackberry flavors to take center stage. Enjoy this wine with a steak or any winter beef stew.

\_\_\_\_\_ Bottle(s) of 2005 Chateau Coufran, Haut Medoc @ \$23.99 per bottle

2005 Bordeaux wines are hot sellers and we just got the last bit of this wine. Fabulous richness and good structure for the cellar. Toasty and tempting-decant one hour and serve with a rack of lamb.

## **Club Italiano Previous Offerings**

\_\_\_ Bottle(s) of 2004 Vigne e Vini Primitivo di Manduria "Papale" @ \$8.99 per bottle

This grape, as everyone knows, is genetically very close to zinfandel, but there's a lot of discussion surrounding it. In fact, that's such a thorny, hot-button issue that I don't wish to go into it here. Suffice it to say, it is like a zinfandel! The wine is rich and fleshy and has a touch of tannin but is inherently focused. The fruit is very complex and while not exuberantly California zin-like, it has earthy underpinnings. The wine's broad, smooth texture plays easily across your palate yet is refreshingly balanced. It leaves you reaching again for the bottle to pour another glass. Winemakers Mimo and Maria Teresa suggest you have it with braised meats and rich pasta. —*Greg St Clair*

## **Premium Wine Club: Previous Offerings**

\_\_\_ Bottle(s) of 2000 Juslyn Napa Valley Red at \$13.95 per bottle

The grapes for this wine come from Andy Beckstoffer's famous George III Vineyard. Merlot and cabernet franc from the Mayacamas Mountains were blended with the cabernet sauvignon, creating an aroma and palate of black cherry, bright raspberry, toast, vanilla, and a streak of black current on the long finish. Round, full-bodied, and full-flavored throughout, this wine had a strong appeal in its youth but has matured gracefully. It tastes great right now. No hard edges, just a rich and round Bordeaux blend with chocolate, cassis, and blackberry flavors.

\_\_\_ Bottle(s) of 2007 Katherine Kennedy California Sauvignon Blanc at \$Inquire per bottle

This is a bright, vibrant wine in the glass with a racy nose of acacia flowers, citrus fruits and mineral-laced aromas. The palate is alive with fresh flavors of lemon, lime, white grapefruit and kiwi all buffered by bright acidity and a long, mouth-watering finish. This wine has substantial size and weight which makes it the perfect Sauvignon Blanc for the Chardonnay lover while retaining everything that makes Sauvignon Blanc wonderful.

\_\_\_\_\_ Bottle(s) of 2006 Kirkham Peak Napa Merlot at \$14.95 per bottle

This Merlot comes from one of Napa Valley's most respected family-owned wineries. Grapes come from the Yountville and Stags Leap area of the Napa Valley. This is something of a Bordeaux blend, as there are small amounts of cabernet sauvignon and cabernet franc in the wine. It was aged for almost two years in new French oak. This wine has firm acidity and structure as well as an elegant bouquet of red berry fruit with a hint of menthol, cherries and spice. It is a thoroughly satisfying wine that will make a perfect addition to your rack of lamb dinner. It is young; decanting one hour in advance will soften it. This wine will age well for several years in your cellar.

\_\_\_\_\_ Bottle(s) of 2004 Mt St. Helena Brand Napa Valley Cabernet Sauvignon at \$13.95

79% cabernet sauvignon, 15% cabernet franc, 4% merlot, 2% malbec. Now we have the stats out of the way. This wine is simply delicious—trust me on that. It is deeply colored with a pungent, inviting nose of blackberry, blackcurrant, cedar, thyme and cloves. It is distinctly cabernet. Big, ripe blackberry flavors are complimented by cool notes of menthol and cassis. Dark olive, tobacco and pepper notes are supported by bright redcurrant and raspberry. This wine is very approachable and ready to drink now but the firm tannins and backbone of acidity will allow it to continue to improve over the next couple of years. I love this wine because you do not have to ponder it, just enjoy drinking it with a nice pork loin roast or lamb shank.

\_\_\_\_\_ Bottle(s) of 2006 R Wines, Three Rings Shiraz, Barossa Valley, Australia @\$12.95 per bottle  
Robert Parker scores this 91 points and says: “There are 14,000 cases of the 2006 Shiraz, a wine sourced from three Barossa vineyards. The wine was aged in seasoned American oak. Opaque purple colored, it offers up a jammy perfume of cedar, spice box, violets, blueberry, and blackberry. This leads to a medium to full-bodied wine made in a surprisingly elegant style. Supple-textured, full-flavored, with well-integrated tannin, this hedonistic effort will evolve for three to five years but can be enjoyed now and over the next ten years.”

\_\_\_\_\_ Bottle(s) of 2006 Kirkham Peak Cabernet Sauvignon, Napa Valley @\$14.95 per bottle  
The grapes are from a number of top Napa Valley vineyards known for their deep volcanic loam with underlying clay and gravel that is optimal for drainage. This wine is enormously complex, with hints of currant and black cherry. It is elegantly integrated with mocha and vanilla flavors, from the toasty French oak; the flavors are both mellow and ripe. This supple wine has lingering chocolate overtones and round tannins that frame the concentrated finish. It is ready to drink now with a roast or spring leg of lamb and will develop a wonderful complexity over the next three to ten years.

\_\_\_\_\_ Bottle(s) of 2004 Château Cantelys Blanc, Pessac-Léognan @ \$13.95 per bottle  
The 2004 Château Cantelys Blanc has a lovely nose of white flowers, pear and lanolin. On the palate the wine is light, delicate and focused with lots of grapefruit and tangerine notes and a good persistence on the finish.

\_\_\_\_\_ Bottle(s) of 2006 Alvaro Castro, Dão, Portugal @ **\$10.99 per bottle** —**K&L Special!**  
The 2006 Alvaro Castro, Dão, Portugal is a blend of fruit from the two Quintas. It is composed of 65% Tinta Roriz (Tempranillo) and Jaen, 35% Touriga Nacional and Alfrocheiro. The wine has a lovely ruby color with ripe fruit, violets and dusty tannin on the nose. On the palate, the wine is medium bodied with sweet, dark fruits. You can serve this with all manner of fare including meats and cheeses.

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

\_\_\_ Bottle(s) of 2005 Concannon Petite Sirah Limited Release @ \$10.49 per bottle  
An intense wine with vibrant berry fruits and a rich, full palate. The wine starts with attractive aromas of ripe berries, creamy oak and a touch of spice. This is a full-bodied wine, yet it has a firm and balanced structure with hints of toasty oak and vanilla on the palate. There's plenty to sink your teeth into now as this 95% Petite Sirah, with Merlot and Petit Verdot. This is a great wine for the barbecue season.

\_\_\_ Bottle(s) of 2006 Pierre Sparr Pinot Blanc Reserve @ \$8.49 per bottle  
This wine sure does have great flavor and has a medium bodied palate impression. The nose is pleasant and subtle and reveals dominant fruity flavors of white fleshed fruits and green apples. Aeration enhances its fruity character and reveals citrus and a slight floral touch. The nose is discreet but pleasant. The onset in the mouth is ample while the finish offers moderate length and vivacity.

\_\_\_\_\_ Bottle(s) of 2003 Chateau Laubarit Rouge, Entre Deux Mers @ \$9.49 per bottle  
The Château Laubarit estate is located in a valley 45 km south of Bordeaux in the Entre Deux Mers, Haut Benaige heart. This region is set on a thick, rather broken layer of limestone, with a topsoil of clay-limestone soil. Since 2002, the estate is Demeter biodynamic certified. Export is a new avenue for this estate and we are glad to have some of this wine. Hey, the wine tastes great. It is full and ripe, but not over-ripe. Classic Bordeaux with good red current and some cassis on the nose-throw in a touch of vanilla oak and a smidge of tobacco and you have a wine that is meant to be drunk in the next few years. I would pair this with a veal chop or rabbit dish.

\_\_\_\_\_ Bottle(s) of 2006 Chateau La Forêt Blanc, Entre-Deux-Mers @\$9.49 per Bottle

This property is relatively new, and was purchased and renovated by the Defraisne family in the 1970s. The owner is Stéphane Defraisne, a progressive 36-year old oenologist from Belgium. The blend is 40% sauvignon blanc, 40% muscadelle, and 20% semillon. That is a very large percentage of muscadelle, which lends elegance and perfume to the blend. The semillon gives roundness and richness, while the sauvignon blanc gives snappy acidity and citrus qualities. This wine is flinty and perfumed, with pleasant finesse and no oak

\_\_\_\_\_ Bottle(s) of 2004 Brokenwood Sémillon, Hunter Valley Australia @\$8.49 per bottle

Are you kidding me—90 points for \$8.49? A luminous green/yellow sémillon with lifted, zesty, lemongrass aromas and sweet apple-blossom characters. Some lime is evident. The perfect balance of fruit, alcohol and minerality combine for a seamless finish. In other words, it tastes very good. It is worth it to buy a few cases for the upcoming spring and summer. And we love the screw-cap closure. Here is a fine wine to serve with some crab or steamed clams, or even a piece of swordfish.

\_\_\_\_\_ Bottle(s) of 2005 Walden, Côtes du Roussillon @\$10.49 per bottle

This wine is 30% grenache noir, 30% carignan, and 40% syrah. The vines are mostly 50 years old. This wine is perfect to serve with pasta or grilled meats and even some nice manchego cheese. Robert Parker scored this value wine 88 points and mentioned that it displays aromas of kirsch, tart black raspberry, and pungent smoked meat and roasted nut. He suggested the price was \$15.

\_\_\_\_\_ Bottle(s) of 2004 Domaine de Montalon, Bordeaux Supérieur @ \$9.49 per bottle

This red is very young and tight on the nose so please let it breathe for a while in a large glass. With air it develops great aromas of dark cherry with a touch of spice. On the palate, it has good, fleshy cherry fruit and fine, round tannins. The finish is long and fine. It is a classic Bordeaux Claret that can be drunk now or over the next five years. Don't hesitate to decant this wine two to three hours before dinner.

\_\_\_\_\_ Bottle(s) of 2006 Blason Franconia, Venezia-Giulia, IGT @ \$9.49 per bottle

The 2006 Blason Franconia (Blaufränkisch) has a supple, ripe and soft richness as it flows across the palate. The texture is warm and reassuring in the mouth. The nose is complex, highlighted by black pepper and rich plummy fruit; these elements create an interplay reminiscent of a Côte du Rhône with hints of Bordeaux. It finishes with a long, clean and dry finish that just begs for food.

\_\_\_\_\_ Bottle(s) of 2006 Via Terra Garnacha, Terra Alta @ \$9.49 per bottle

The 2006 Via Terra red is composed primarily of red garnacha with a very small amount of old-vine Carignan. The wine was aged for four months in French oak. On the nose, the 2006 Via Terra Red has loads of dark fruit aromas and notes of violets. On the palate, the wine is medium-bodied and round, with lots of blueberry and blackberry flavors along with a bit of spice. This will work great with a stew or any kind of grilled meat.

\_\_\_\_\_ Bottle(s) of 2006 Via Terra Garnacha Blanc, Terra Alta @ \$9.49 per bottle

The Via Terra Garnacha Blanca 2006 is composed of primarily Garnacha Blanc with a very small amount of Macabeo. The wine was aged for four months in French oak. The wine is nicely aromatic on the nose with white flowers and stone fruit notes. On the palate, there are ripe flavors of pear and lychee with a very nice underlying minerality. This wine will make a great apéritif but also go well with any fish or white meat.

\_\_\_\_\_ Bottle(s) of 2006 Kalinda Sauvignon Blanc, Redwood Valley @ \$9.49 per bottle

This is composed of 99% Sauvignon Blanc from yields of less than four tons per acre and about 1% barrel-fermented Viognier. The wine has great balance, a nice fleshiness on the palate paired with great acidity and an overall elegance that will lead you back again and again for another sip. The wine shows notes of jasmine, tangerine and grapefruit on the nose and follows through with flavors of pink grapefruit, guava and white peaches.

## ***Additional Club Specials***

### **2006 Grange Tiphaine “Les Cassiers” Special Club price \$9.99 (Regular K&L price \$12.99)**

Damien Delecheneau's future is bright. He is respected widely and considered one of the most promising young vigneron in the Loire Valley. Damien continues the work of his family domaine in the Touraine-Amboise appellation but with renewed vigor and respect for the vines. He is fortunate to have eleven hectares of vineyards with an average age of 60 years. He farms without the use of chemicals. Harvest is done by hand, fermentation is carried out by native yeast and there is no pumping after the initial pressing. Both he and his wife studied winemaking and did a stage here in California, he at Clos Pegase and she at Cain. He also plays the clarinet quite well, hence the musical references on the bottles. Les Cassiers is a bottling of pure Gamay from flint soils with clay that he ferments using carbonic maceration. It is fresh and juicy with aromas of wild cherries, blackberries and spice. No tutti-frutti Gamay here; this is the real quaffable deliciousness you're looking for. — Jeff Vierra, *K&L Loire Buyer*

### **2005 Caymus Cabernet Sauvignon Napa Valley**

**Special Club price \$64.99 (Regular K&L price \$67.99)**

92 points, *Wine Spectator*: “A showy young wine that's smooth, rich and concentrated. Delivers firm, intense yet supple layers of currant, cedar, toasty, cedary oak and tannins that firm up, offering hints of mineral, sage and dusty berry. Best from 2009 through 2013. 32,344 cases made.” —JL May 15, 2008.

### **2005 Lewis Reserve Cabernet Sauvignon Napa Valley**

**Special Club Price \$99.99 (Regular K&L price \$112.99)**

93 points, *Wine Spectator*: “Firm, rich and chewy, this is tight, concentrated and focused, with a layered, complex mix of loamy currant, cedary oak, sage and wild berry, gaining depth and length on the finish, where the flavors are deep and persistent. Best from 2009 through 2015. 2,200 cases made.” —JL Online Tasting Highlight 2008.

### **2000 Château Coufran Haut Medoc Special Club price \$27.99 (Regular K&L price \$29.99)**

This is a great drinking wine right now—try it while you wait for your 2003s & 2005s to open up. Robert Parker had this to say about the 2000 Coufran: “One of the finest efforts from Coufran in many years, this plump, fat, dense 2000 shows excellent concentration, plenty of mocha-infused black cherry fruit flavors, medium body, good glycerin, and no hard edges. Drink it over the next decade.” —Robert Parker *Wine Advocate* #146, 2003.

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