



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 2009

Dear K&L Wine Club Members,

The sun is shining and summer is quickly approaching as I write this month's newsletter. As the weather gets warmer I definitely enjoy crisp, bright, zippy whites when I'm out on my deck, and then I gravitate towards big, bursting-with-fruit reds later that night while cooking a steak or sausages for dinner. This month we have an incredible lineup of whites for the warm afternoons, and luscious, rich reds to enjoy with your summer grilling. Also, this month is the highly anticipated return of the Champagne Club after its usual one-month absence. It bursts back onto the scene with two spectacular bubblyies.

Our Signature Red Club has two fantastic reds from producers who are well known for making top-notch wines year in and year out. The 2005 Two Hands Bad Impersonator Shiraz showcases what amazing wines can come from single vineyards in Australia. Our second wine is from one of my all-time favorite producers, Ridge Vineyards, who produce not only amazing and distinctive single-vineyard zinfandels but also some wonderful syrahs. We have the 2005 Ridge "Lytton West" Dry Creek Valley Syrah which is drinking insanely well now and would be the perfect wine to bring to your next get-together—if you feel inclined to share this magnificent elixir.

Both the Premium Club and Best Buy Club this month have wines that are made to be enjoyed right now. The Premium Club has the 2005 Eagle Point Ranch Coro Red, a zinfandel-based blend that is an exciting collaborative project from Mendocino County. The second Premium Club selection is our private label 2006 Kalinda Merlot. When I poured this wine for my mother a few weeks ago she was very impressed by its power, depth and balance, and I think you will be too. The Best Buy Club has two screaming deals with a rich chardonnay from a famed Napa estate, the 2006 St. Clement Chardonnay Napa Valley, and the 2005 La Gatte Tradition Bordeaux Rouge, both wonderful values.

What sets apart the K&L Wine Clubs from many other wine clubs is our dedication in searching out what we truly believe to be great wines for our various club designations. For our Champagne and Italiano Clubs, it's K&L buyers Gary Westby and Greg St. Clair who scour their regions to find the best wines possible. The Champagne Club selections this month both demonstrate the greatness of the pinot noir grape—it creates truly sublime sparkling wines. Our Italiano Club this month showcases a small up-and-coming producer from the Marche named Selvagrossa. Both wines in the Italiano club this month are reds from Selvagrossa and should pair well with your favorite Italian fare.

As we get farther into the summer months we will be shipping to you some very exciting white, sparkling and even rosé wines, all of which should be served chilled and can be enjoyed with a meal or as an evening apéritif. As a huge fan of Champagne I want to remind you that it is a wonderful wine to start a meal. Instead of bringing a six-pack or two of beer to your next backyard gathering, bring a few bottles of Champagne and you're guaranteed to be the most popular guest! I would also like to encourage all of our wine club members to share your feedback with me on our monthly selections; did you like last month's choices? Too many wines of one varietal or region? Please let me know. I do care and want to deliver to you the most pleasing, exciting, interesting choices possible.

Thanks,

Alex Pross

Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2005 Ridge “Lytton West” Syrah, Dry Creek Valley

Ridge Vineyards began back in 1885 when Osea Perrone, a doctor and prominent member of San Francisco’s Italian community, bought 180 acres of land near the top of Monte Bello Ridge in the Santa Cruz Mountains. He terraced the slopes and planted vineyards, and using native limestone, he constructed the Monte Bello winery. He produced his first vintage in 1892. This site today remains as Ridge’s production facility; it is now surrounded by the “upper vineyard.” Several changes have taken place since 1892, notably the 1969 arrival of Paul Draper, who truly ushered Ridge into prominence. Paul Draper, a Stanford graduate in philosophy, had just returned from setting up a winery in Chile and was a winemaker, not an enologist, by trade. He pioneered the “hands off” approach at Ridge, and the winery quickly became known for producing some of the best single-vineyard zinfandels and Estate cabernet blends in all of California. He also did some amazing small-production chardonnay, syrah and petite sirahs.



I get excited every time I get the opportunity to include a wine or winery that I especially love in the club, and Ridge is one of my all-time favorites. I love their single-vineyard zinfandels, Santa Cruz Mountains Red wine (baby Monte Bello), their great, unheralded chardonnays, Monte Bello Red (in my mind, consistently one of the top three red wines made in California), and of course if you can find them, vintage petite sirahs. For the club this month we have a syrah. Leave it to Ridge to make one of the better syrahs I’ve tasted this year, and believe me I’ve tasted quite a few!

The 2005 Ridge “Lytton West” Syrah Dry Creek Valley is made in the classic “Côte Rôtie” style by blending 6% viognier into the 94% syrah, which results in co-fermentation. This wine is stunning, with a deep, vibrant red hue in the glass followed by a nose of spice, coffee, mocha and mixed berry accents. The palate is a kaleidoscope of flavors ranging from rich chocolate notes, dark berry fruit, mocha-laced accents and earthy spices. The wine has an immense structure but has balance and tension thanks to both its nice acidity and relatively low alcohol of 14.5%. The finish is smooth yet intense where the last notes of a great symphony of flavors is struck in this marvelous concerto of a wine! This wine, like most Ridge wines, will age well for the next 10 to 20 years if you can resist opening it for that long. It will be a wonderful accompaniment to your next hearty meal.

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

2005 Two Hands “Bad Impersonator” Shiraz, Barossa Valley, South Australia

The name Two Hands was born out of the friendship and mutual respect between Michael Twelftree and Richard Mintz, who formed their company in 1999. Their goal was to produce the best possible shiraz from Australia’s regional diversity. Michael had spent a number of years exporting Australian wine to the USA and Asia, while Richard was formerly the CEO of one of Australia’s leading cooperages in Barossa Valley. With Twelftree’s contacts and wine savvy and Mintz’s management and business sense, they decided it was time to make some wine together.

The cellar door and heartbeat of the operation opened in 2003 and is located in the Marananga district of the Barossa Valley. It has an “arty” modern interior and provides guests with an educational approach, with blind tastings to show off the regional character that they highlight, particularly in their Garden Series, which made a splash in the US market with the first releases of the Lilly’s and Bella’s in

2001. They have since gone from strength to strength, with Robert Parker in 2004 declaring Two Hands as “the finest negociant operation south of the equator.” *Wine Spectator* has listed the wines in The Top 100 for the last five years, with two listings in the top 10.

The 2005 Bad Impersonator has fruit sourced from a single vineyard on deep red sand at the end of Kalimna Road near Angaston, where the wines can have a bit more grace. The grapes were fermented in open-top fermenters with 7 to 21 days of maceration allowing the free run juice into tank. The skins were then pressed, transferred to the same tank and then racked to French oak barrels (20% new) to complete malolactic fermentation. The wine saw minimal fining and was bottled unfiltered. Deep purple in color, the wine has a lifted bouquet of dark cherry, cedar, spice box and pepper. On the palate, there is fine focus and definition with notes of blueberry and blackcurrant that are neatly wrapped in fine silky tannins with excellent balance and length.

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

Champagne Club

Oregon, California, New Zealand, Baden and many other regions have contributed fine wines made with the mystical, dark-skinned grape of Burgundy. Pinot noir is famous for being one of the world’s most fickle grapes; it is hard to grow, hard to vinify, and even difficult to collect. Jancis Robinson, the author of *Vines, Grapes and Wines* and editor of *Oxford Wine Companion*, calls Pinot Noir “capricious,” which sums it up very nicely. It is as much a challenge to grow in Champagne (despite the proximity to its home in Burgundy) as anywhere else. In Champagne it has the opposite problem of California: Most sites are too cold to ripen it sufficiently.

My favorite pinot noir quote comes from the late, great Papa Pinot. That’s David Lett, father of Oregon pinot noir and founder of Eyrie vineyards in the Dundee Hills. He said simply “Color in pinot noir is like clothes on a woman—some like more, I like less.” I agree, and much of the pinot that I consume is naked—in Champagne. Almost all wine grapes have clear juice; it is only maceration, keeping the skins in contact with that juice, that gives us red wine. In Champagne, pinot noir and meunier are pressed very promptly and gently, producing a star-bright white wine.

The two wines in this month’s Champagne Club are based on pinot noir (vinified white), and blended with chardonnay; the Goutorbe is blended with Meunier as well. The heart of both of these wines comes from two very different grand crus: Ay and Ambonnay. I think these wines are both delicious, surprisingly gastronomic Champagnes. They love to be paired with food.

Marguet Pere et Fils “Cuvée Reserve” Brut Champagne

Benoit Marguet (shown at right), whom many of you met at our tent tastings last year, uses 65% pinot noir and 35% chardonnay in his Marguet Pere et Fils “Cuvée Reserve” Brut Champagne. This batch of non vintage is 60% from the 2005 harvest, with the other 40% coming from reserves of 2004 and 2003. It is very rich and powerful Champagne with tons of pinot noir muscle and plenty of yeasty, toasty flavor. It’s one of my favorites with richer appetizers (think paté or stuffed mushrooms) or even the main course.

Your re-order price for this wine as a club member is \$31.99.



Elisabeth Goutorbe Cuvée Eclatante Brut Champagne

I was introduced to Elisabeth Goutorbe (shown on page 4 with K&L’s own Scott Beckerley) by Kirsten and Dan of De Meric. They are neighbors in the small village of Ay, along with Deutz, Bollinger, Ayala,

Gosset and a string of other superstar producers. Her Elisabeth Goutorbe Cuvée Eclatante Brut Champagne is a blend of 70% pinot noir, 25% chardonnay and 5% meunier, and all estate. The wine is composed of 85% 2005 juice and 15% a blend of 2002, 2003 and 2004. It has a lot of body, firm, dry black cherry fruit and tons of savory, masculine pinot noir flavors. It has a good finish with a line of chalky minerality that is uncommon in pinot noir-based Champagnes. Try it with salmon, either smoked as an appetizer, or grilled as the main course.

Your re-order price for this wine as a club member is \$29.99.



Elisabeth Goutorbe with K&L's Scott Beckerley.

Club Italiano

The Marche; the name looks like a type of French specialty lettuce. It is one of Italy's 20 regions (akin to our states) and ranks up there with the names of Molise and Val d'Aosta in creating excitement. The Marche is the 13th largest of the 20 regions in population size and 15th in area. It's on the Adriatic side of the Italian peninsula, facing the former Yugoslavia. It sits to the east of the Apennine Mountains but it is more hilly than mountainous. It does have one 8000 foot peak, Mount Vettore. The Marche's southern neighbor (and recent quake victim) Abruzzo, is one of Italy's most mountainous regions but is geographically very different. Most of the Marche's topography is coastal valleys and short rivers. Its shoreline is among the most beautiful, pristine and undiscovered in all of Italy.

Marche's vinous history is not full of glorious names from the past that would send chills down your spine. Twenty years ago its most famous wine was Verdicchio dei Castelli di Jesi. This fresh, delicate white wine was made famous by the Fazi Battaglia winery, whose amphora-shaped bottles were a marketing hit. During the 1970s and 1980s the popularity of inexpensive white wine in America, especially in funny-looking bottles, was big but eventually red wine took over and it was funny-looking names and labels, instead of bottles, that became popular.

The Selvaggrossa winery is in the foothills at about 750 feet above sea level. It's outside of Pesaro, just north of Ancona, the capital city of the region. The winery was founded by brothers Alberto and Alessandro Taddei when their father died. Alessandro was an accomplished chef and was working in a top restaurant but returned to the land to work in the vineyards and winery. Alberto does the marketing for the winery. He is a sommelier by trade, having worked in Florence at Enoteca Pinchiorri, one of Italy's most famous restaurants, for eight years. He has picked up and moved and today is wine director of Falai Ristorante in New York's lower East Side.

The two brothers have a tiny production of sangiovese, cabernet franc, and merlot grapes that they fashion into three wines. This month you get to have two of them!

2007 Selvaggrossa Muschén

The 2007 Selvaggrossa Muschén is a forward, fresh and vibrant wine that is made from 60% sangiovese, 30% merlot and 10% cabernet franc. It is fermented and aged in stainless steel and sees no oak. The wine shows sangiovese's vibrant, acidic backbone, which gives the wine its verve and direction along with some elegant cherry tones. The merlot adds a bit of mid-palate richness and some warm texture to the sangiovese's brightness while thickening it toward the finish. The spicy, complex cabernet franc is the amalgam for the wine, bringing everything together. This 2007 vintage is sensational, bringing beautifully ripe fruit in stellar conditions. The 2007 wines show it—they drink with a particular ease, elegance and balance.

“Musché” is a name that Alberto’s grandfather gave to him. It is in a local Pesaro dialect and means a little fly, akin to an annoying gnat, just like Alberto was as a young boy! In this 2007 vintage, 600 cases were produced of the Musché

The Enoteca Pinchiorri is one of the most famous restaurants in Italy (3 Michelin Stars) and has an incomparable cellar; they have opened another Enoteca Pinchiorri in Japan. Alberto’s eight years working with Giorgio Pinchiorri gave him unparalleled opportunities to meet countless top producers from Italy and around the world. However Signore Pinchiorri caught on right away to Alberto’s mischievous nature and dubbed him affectionately “Trimpilin,” which in his Modena dialect means troublemaker!



The Selvagrossa winery, near Pesaro in the Marche.

2006 Selvagrossa Trimpilin

The 2006 Selvagrossa Trimpilin is 100% sangiovese and is vinified in temperature-controlled stainless steel tanks where it remains until after the malolactic fermentation. The wine is then aged in barrique for 16 months. Selvagrossa’s first production for the Trimpilin was in 2002 and in this 2006 vintage, 250 cases were produced. The wine is really beginning to blossom now; the sangiovese’s tight core of cherry-laced flavors is gradually uncoiling to show this wine’s strident purity. In the mouth the wine is spicy, full of complex fruit and hints of vanilla while it begins to broaden across the palate. The finish is vibrant and emphasizes the fruit spice as it lingers deliciously on the palate. To pair it classically, a wide tagliatelle with a veal sauce would be marvelous. Or *Vincisgrassi*, a much celebrated local lasagne, topped off with white truffles when they are in season.

Premium Wine Club

2006 Kalinda Merlot Napa Valley

When we first decided to put the 2006 Kalinda Merlot Napa Valley into the club I was a little bit hesitant, because that meant we were taking arguably the best merlot that we have in stock for under \$25 and selling it out almost immediately. I’ve tasted this wine on several occasions and while domestic merlot is not usually my first choice, this wine made me a believer. One of my more recent experiences was at a family function where this wine was poured. Most of my family was amazed when I told them the price; they had assumed this wine would sell for at least \$40. They were shocked to learn it was only \$17.99. It’s even less to our wine club members. Of course I know the real secret behind why this wine is so great. It all has to do with the source, and my family members weren’t far off at all about what the price would be if this wine had the label of the winery from which we bought the juice. All I can say is that it’s a winery that is very well known for making great cabernet sauvignon and chardonnay, and they are located somewhere along the Silverado Trail.

What makes the 2006 Kalinda Merlot so good? The nose starts off with a deep, brooding aroma of black fruits, earth and crushed cocoa bean. On the palate there is a sense of power with dark fruits, black cherries, graphite and mocha notes. The wine is truly cabernet-like; it strikes me as much more like a fine St. Emilion than your typical California merlot. This wine is robust and would match a big, thick steak or your next great hamburger and pommes frites.

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

2005 Eagle Point Ranch Coro Red Mendocino

Passion is a wonderful thing. You can almost never have too much of it, especially when your passion is in an artistic endeavor. Most winemakers and winery owners will confess that they are part artist, part businessman and that the two aspects require equal attention and work. This month’s selection of Eagle

Point Ranch Coro Red is a perfect example of passionate winemaking. The term “Coro” came about when a group of Mendocino winemakers wanted to create a regional identity for Mendocino wines. The Coro wines, which use prime Mendocino grapes, are held to specific standards and approved by a panel of Coro winemakers. Each Coro wine must be composed of 40 to 70% zinfandel grapes and an additional component of syrah, petite sirah, carignane, sangiovese, grenache, dolcetto, charbano, barbera or primitivo, no one of which exceeds the amount of zinfandel.

Eagle Point Ranch is one of the esteemed wineries that has tackled the challenge and honor of blending a Coro wine. Using fruit grown exclusively at the Eagle Point Ranch—one of Mendocino’s highest elevation vineyards—Eagle Point has made a tremendous offering under the Coro name. The 2005 Eagle Point Ranch Coro red is a brilliantly made Claret-styled wine with admirable structure, presence and balance. It has an exotic nose of red and black fruits mingling with baking spices and sassy floral notes. On the palate the wine reveals its Rhône characteristics with red fruits, earth and minced-meat pie flavors that are balanced and buffered by lush tannins, which give both power and texture. The textured, multi-layered finish is balanced and elegant yet remains masculine. This wine can pair well with grilled meats, spicy dishes or your next pizza.

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

Best Buy Wine Club

2006 St. Clement Chardonnay, Carneros

If you drive north along Highway 29 in Napa towards St. Helena, on your left hand-side is a beautifully restored old Victorian house. This historic residence is the home of the venerable St. Clement winery. Dating back to 1878, St Clement’s history reflects the changes and the ebb and flow of Napa Valley over the past 125 years, with ownership changes, bankruptcies and the usual trials and tribulations. In 1962, Knight Michael Robbins purchased the estate and immediately began restoration of the Victorian house, while renewing the winemaking on the site under the name Spring Mountain Vineyards, with Chuck Ortman making the wines. In 1976 Robbins sold the property to William Casey, who renamed it St Clement after his forefathers, who landed on an island in the American colonies and christened it “St. Clement” for the patron saint of mariners and stonecutters. The estate since has been sold to Saporro Beer Company, which later sold it to the current owner, Beringer Wine Estates.



St. Clement winery, St. Helena, Napa Valley.

The 2006 St. Clement Chardonnay Carneros is everything you want from a Napa Valley Chardonnay. It has a light golden color with aromas of sliced pineapple, white peach, acacia blossoms and apple. Once the wine hits your palate flavors of tropical fruits, smoke and dried hay mingle with nice toasty oak accents and brisk acidity. This wine is perfect for your next party or function and can pair well with chicken, salad courses, or alone as an apéritif.

Your re-order price for this wine as a club member is \$9.49.

2005 Château La Gatte Tradition, Bordeaux

One of our favorite Bordeaux properties for great value, La Gatte is an honest, great tasting, superb value red. And this wine is from the legendary 2005 Bordeaux vintage. This estate is a 17th century wine-producing property located in the once-Roman villa of Saint Andre de Cubzac, on Bordeaux’s famed Right Bank. The ten-bedroom “maison noble” dates to 1646 and was restored by the celebrated

architect Victor Louis in 1785. Many believe the château was built for the Marquis de Latour du Pin's mistress, Lucille, who somehow escaped the guillotine, then fled to Albany, New York in around 1790. After the French Revolution drove out the nobility of Château La Gatte, the château changed hands, then was repeatedly pillaged by insurgents. It was transformed into a house of prostitution somewhere between 1890 and 1910. After many "decades in decadence," it was finally closed by the police in 1979. No one had actually lived in the château building itself since the 19th century.

In 2004, 13 hectares (approximately 28 acres) was sold to the Franco-American couple Helene and Michael Affatato, who had first met during Michael's visit to Chateau Latour in 1991. (K&L's Clyde Beffa Jr. and Jim Barr met Helene at Chateau Latour in April 1991 and they enjoyed one of the great meals at the property after the tasting with Helene.) Helene and Michael have cleaned up and renovated this old château into a bed & breakfast sponsored by the Gites de France. They currently rent three large bedrooms, all with private bathrooms, to guests. Ornate, antique furniture and fixtures adorn each room, and the guests can enjoy the majestic splendor of large windows, high ceilings and period detail that reflect the aristocracy of 18th century France. A full breakfast is included in the price and, upon request, guests can enjoy a tour of the vineyard and cellars. Contact Michael.Affatato@orange.fr

The 2005 growing season was just about perfect with drought between April 24 and September 10. This wine is 80% merlot and 20% cabernet sauvignon. It has firm but round tannins which require it to be decanted or (optimally) opened at least thirty minutes before serving. Great deep color, nose of dark fruit, minerals, stones, light spice. It has nice grip and definition on the palate, balanced, higher than usual in alcohol (13,8%) but not distracting. We again find mineral, dark fruit, and cherry on the palate; bright acidity, admirable finish. This wine shows at its best with roasted meats, dried sausage, sharp cheeses, charcuterie. It can be left opened, un-pumped, for three days before the volatile acidity attacks.

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



Helene Affatato of Château La Gatte.

Re-order Form

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

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

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

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

Champagne Club Previous Offerings

_____ Bottle(s) of 2004 François Diligent Cuvée Tradition Brut @ \$33.99 per bottle

The 2004 François Diligent Cuvée Tradition Brut Champagne is all chardonnay, a rarity in the southern part of Champagne, where the pinot noir grape is king. The grapes are grown both in Buxeuil and in Polisy, a village just to the northwest. The vineyard sites are rich in kimméridgien clay. That's the same soil as in Chablis, which is less than

40 miles southeast of here. Not surprisingly, the chardonnay here has a very Chablisienne character to it, with more rich warmth than one expects from a Mesnil or Avize Blanc de Blancs.

_____ Bottle(s) of Franck Pascal Cuvée Reserve Extra Brut @ \$36.99 per bottle

This bottling comes from old vineyards and is a blend of 90% meunier, 5% chardonnay and 5% pinot noir. It is 70% from 2004 with the balance coming from 2003 and 2002. The Champagne has an attractive straw color and a very nice, compact bead. On the nose it has an exotic, flowery personality anchored by savory croissant butter. It is exceptionally clean on the palate, with subtle pineapple fruit and just a hint of doughy richness. It finishes quite dry, as it should at only 5.6 grams per liter of dosage. — *Gary Westby, K&L*

_____ Bottle(s) of Henriot “Souverain” Brut @ \$30.99 per bottle

This bottling has quite a high proportion of reserve wines. One third of the blend is made of multiple old vintages, and the wine is aged for three years on the lees. It is a blend of 60% pinot noir and 40% chardonnay and is fermented in stainless steel tanks. This is a great bottle to have in the refrigerator for spontaneous get-togethers and surprise good news. It is very well balanced, and not so individualistic as to need a particular food partner or a group of fussy wine geeks to appreciate it. It combines the toastiness that one often finds in big house, non-vintage Champagnes with some nice apple and pear flavors and a little refreshing zing as well.

_____ Bottle(s) of Francois Diligent Carte Blanche Brut @ \$33.99 per bottle

The Moutard-Diligent family has a lot of experience growing grapes and making wine in Champagne’s Côte de Bar area—they have been doing it since the 1600s! This very tasty Champagne is a blanc de noir made entirely from pinot noir harvested from vines that are ten to 20 years old. It is given three years of ageing on the lees. In the glass it has a pale color with a hint of gold from the pinot noir and a slow, spiraling bead. The wine is very savory on the nose, and reminds me of Côtes de Beaune Burgundy with Champagne brioche integrated perfectly into the aroma. On the palate it is full bodied and has plenty of forthright pinot fruit. It is dosed at an extraordinarily light one gram per liter, and finishes dry, refreshing but not at all harsh.

_____ Bottle(s) of Demoiselle, Tête du Cuvée @ **Super Special price of \$29.99 per bottle**

The Demoiselle Tête du Cuvée Brut Champagne is 80% chardonnay and 20% pinot noir and goes through primary fermentation in 100% stainless steel. It completes malolactic fermentation in stainless steel and is then bottled and aged for three years on the lees. It’s quite golden in color with a touch of green from the high chardonnay content, and has a decadent, generous nose that the pinot dominates. Flavors of buttered toast, apples and even a bit of chanterelle mushroom unfold on the complex palate. This is very vinous, potent Champagne with quite a bit of length.

Signature Red Club Previous Offerings

_____ Bottle(s) 2004 Schweiger Cabernet Sauvignon Spring Mountain, Napa Valley @ \$23.99

The 2004 Schweiger Cabernet Sauvignon is one of my favorite wines for the money. It has a deep red hue in the glass and starts out with aromas of dark chocolate, roast coffee, black cherry kirsch and mocha accents followed by flavors of black currant, black cherry and milk chocolate with spice notes. The finish is long with the wine coming together and displaying remarkable size and weight without appearing heavy or out of balance. This is the kind of wine I wish more California producers would strive to create. It has notable power and fruit without appearing sweet, alcoholic or port-like.

_____ Bottle(s) 2005 Hall Cabernet Sauvignon Napa Valley @ INQUIRE

The 2005 Hall Cabernet Sauvignon Napa Valley simply wowed me when I first tasted it about six months ago. I was at a lunch and had it with, of all things, a filet of sole. This obviously was not the perfect pairing but I could not have cared less. The fish was great but I couldn’t get enough of this wine. It has a dark purple hue in the glass and aromas of waxed black fruits, graphite and hints of chocolate. On the palate is an array of dark fruit flavors, blackcurrant, chocolate, mocha and just gobs of exotic fruit all nestled against a backdrop of rich, elegant tannins.

_____ Bottle(s) 2007 Loring Pinot Noir “Gary’s,” Santa Lucia Highlands @ INQUIRE

The 2007 Loring Wine Company “Gary’s Vineyard” Pinot Noir delivers the moment it hits your glass. Ruby red with a slight hint of purple, it displays delightful aromas of sandalwood, red cherries, red plum, herbs and vanilla accents. On the palate it has rich red fruit flavors along with velvety tannins, rich oak and perfect acidity, which allows the big and rich wine to remain both balanced and harmonious. This wine delivers the full experience with tones of fruit, balance and the size and weight the California pinot noir fan expects. 91 points from *Wine Spectator*.

_____ Bottle(s) 2007 Loring Pinot Noir “Keefer Ranch,” Russian River Valley @ INQUIRE
The 2007 Loring Wine Company “Keefer Ranch Vineyard” absolutely sings from the glass with scents of black raspberry, black cherry, milk chocolate and sweet oak. The wine fleshes out quite nicely on the palate with a silky-smooth mouthfeel accompanied by flavors of black plums, blackberries, plums and hints of baker’s chocolate. This wine is big and powerful yet manages to never be heavy or disjointed. It’s a good example of “an iron fist in a velvet glove” and should age well for the next five to ten years. This is the kind of pinot noir that, 25 years ago, got people excited about what could be achieved by vineyards in California. 92 points from *Wine Spectator*.

_____ Bottle(s) of 2004 Amici Cabernet Sauvignon Napa Valley @ \$23.99
The 2004 Amici Cabernet Sauvignon is aged for 24 months in French oak barrels and is a blend of 95% cabernet sauvignon and 5% merlot. This wine benefits from 2004’s exceptional growing season. The conditions were just right and the resulting wine is the perfect combination of gorgeous fruit, fine tannins and balanced acidity. What is truly amazing about this wine is the alcohol level of only 13.7%, low for any California cabernet sauvignon and especially low for one this powerful. The wine has a ruby red color with sexy, intoxicating aromas of cigar box, cocoa powder, graphite and black exotic fruits. On the palate this wine is silky-smooth with a layers of black and red fruits which seamlessly mingle with the rich, luscious oak.

_____ Bottle(s) of 2006 Seghesio Family Vineyards Zinfandel “Cortina” Dry Creek Valley @ \$24.99
The name Seghesio is synonymous with Sonoma County zinfandel, and the Cortina Vineyard in Dry Creek Valley is the perfect expression of terroir-driven zinfandel. Dry Creek Valley’s combination of weather and soil suits it ideally to high-quality zinfandel. The 2006 Seghesio Zinfandel “Cortina” is a big, powerful zinfandel. In the glass the wine is a deep garnet color with aromas of black raspberries, boysenberry, raspberry kirsch, briary/brambly spice and white pepper. The palate is an array of rich fruits including raspberry, blackberry and exotic fruit flavors that marry well with the firm tannins and gripping acidity. This is a zinfandel worthy of a fine meal instead of a lowly pizza and can be consumed now or cellared for five years.

_____ Bottles of 2005 Clos Kalinda, St-Emilion Grand Cru @ \$21.99 per bottle
Our first Bordeaux wine under the Kalinda label. We waited some thirty years, and 2005 was the perfect vintage for us to do a Bordeaux wine with our name on it. We tasted and blended up a wine we thought would be a great drinker now and also a fine cellar candidate. The brilliant color is bordered with brick-red tints; the expressive bouquet offers a succession of cherry, cinnamon and fine toasted oak. On the palate, the flavor is at the same time fruity and woody. Supple in the mouth, fine chewy tannins, flavors of black fruit, and a very good finish. Like most of the 2005 Bordeaux, this wine should be decanted if you are drinking it now. I think this wine will grace the table the next time we have a prime-rib dinner.

_____ Bottles of 2006 Savigny Les Beaune Aux Fourches, Champy @ **SPECIAL PRICE \$19.99 per bottle**
Aux Fourches is a single vineyard located just to the right after the fork in the road toward Pernand Vergelesses, as you come from Beaune to the village of Savigny. This shows a very pretty floral nose, bright red fruit, and lots of length. Lovely though it is, this is serious wine, with very good concentration and substantial tannins at the finish. It’s drinkable now, particularly with decanting, but it will age very well in your cellar. —*Keith Wollenberg*

Club Italiano Previous Offerings

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

_____ Bottles of 2005 Principi Butera Deliella @ \$28.99 per bottle
The wine is gorgeous, supple and very well balanced. The nero d’avola has elegant, cherry-like aromatics but is plump, with delicate hints of vanilla and an easy feel across the palate. I’m not a huge fan of heavily barricked wines, especially for more delicate varieties, but this wine has the best of both worlds. There’s lots of complex, rich flavor with gentle nudging from the wood. This wine is best served at about 65 degrees or even slightly cooler where its elegance and fruit synthesize into an intriguing and tantalizing finish.

_____ Bottles of 2003 Batasiolo Arsiga Dolcetto @ \$6.99 per bottle
I had all of my co-workers taste this wine just to get their opinions, and everybody liked it. It is a very complex wine with layers of classic *langhe*—well that’s road tar actually. To that add whiffs of sweet, ripe berries that flow from what seem to be bubbling cauldrons of condensed jelly. In the mouth the wine is luxurious, soft, rich and

smooth while still balanced with good acidity and intrigue. I'd serve this wine at about 64 degrees and have it with delicately grilled fresh sausages and polenta with lots of woody mushrooms.

_____ Bottles of 2003 Monastero Chianti Classico Riserva @ \$24.99 per bottle

The vineyards for the 2003 Castello di Monastero Chianti Classico Riserva come from just south of Radda in Chianti, along the via della Malpensata near the Poggio Petroio. It is made with 85% sangiovese and a 15% blend of merlot and cabernet sauvignon, the proportions depending on the vintage. It is aged for one year in small French oak barrels. The wine is lush on the palate, with lots of ripe plum and toasty vanilla, full flavored and broad. This wine is great for spicy, grilled meat or just with a hunk of Parmigiano Reggiano.

_____ Bottles of 2006 Tenuta Sicilio Etna Rosso @ \$12.99 per bottle

I love this grape blend. On the palate it reminds me of what nebbiolo or burgundian pinot noir feel like on the palate: a sweet, ripe center with a veil of tannin surrounding it and holding its richness inside. The nose of the 2006 Tenuta Sicilio Etna Rosso is delicate, wafting, more hinting than bold, waiting for a food accompaniment to merge its aromatics. On the palate it is delicate yet very full flavored, with plums, cherries and hints of wild herbs. The long layers of minerals slowly expose themselves. A persistent, elegant and full finish seems to pull you back for another sip. It's subtle but unforgettable.

_____ Bottle(s) of 2004 Selvapiana Chianti Rufina Riserva "Bucerchiale" @ \$27.99 per bottle

This wine is 100% sangiovese fermented in temperature-controlled stainless steel, then aged in a mixture of barriques and big wooden barrels for 15 months, then blended, and aged in the bottle for another year before release. The wine is stunning. The powerful 2004 vintage gave ripeness, structure and aromatics; the Bucerchiale vineyard's 1300-foot elevation and galestro soil gives the wine length, brightness and an uplifting finish.

_____ Bottle(s) of 2006 Tenuta Coppadoro Pescorosso IGT @ \$8.99 per bottle

This wine, the Pescorosso, is a blend of two indigenous grape varieties. It's 85% primitivo (genetically linked to zinfandel) and 15% nero di troia. I like this blend. I have found that 100% primitivo wines from Puglia tend to be a little low in acid and often have over-ripe aromatics. Riccardo Cottarella has fashioned a magnificent combination, taking the soft ripeness, forward and effusive fruitiness of the primitivo and balancing it with the nero di troia, which adds structure, a spiciness to balance the richness, and more freshness with a clean, bright finish. This is a completely stainless steel-aged wine; it sees no wood at all but because of the richness inherent in the grapes it goes well with rustic pasta dishes, beef, barbecue or just a plain ol' burger.

_____ Bottle(s) of 2007 Blason Franconia @ \$7.99 per bottle

I love drinking this wine. It has a supple, ripe and soft richness as it flows across the palate. In the mouth is full and fleshy and the wine lingers languidly while its terroir-driven flavors emerge. The nose is complex; ripe plummy fruit is combined with black pepper and hints of sage and gravel. It's like a cross of a Côte du Rhône and a Bordeaux. Franconia is very food friendly and although Friulian cuisine (like Friuli in general) is not well known in America anyone returning from the area can attest to the superb quality, variety and preparation.

Premium Wine Club Previous Offerings

_____ Bottles of 2005 Château de Rochemorin, Pessac Léognan @ \$13.95 per bottle

Classic in style and feel, this wine is everything you want from a Bordeaux Rouge. It has classic aromas of volcanic rock, red fruits and dusty tannins and a palate of black fruits, chocolate and grilled meats. Soft and round, it is eminently approachable now, but it can be aged for five to ten years. It will pair well with a nice rib-eye.

_____ Bottles of 2007 Testarossa Chardonnay Castello, Central Coast @ please inquire

This starts out pale yellow in the glass with intense aromas of banana, fig and lemon with honey accents. Aromas of vanilla bean and papaya also emerge slowly from the glass as the flavors on the palate shift to citrus, exotic tropical fruits and crème brûlée. The finish is silky smooth and soft, with the wine slowly fading away on the palate with just a hint of oak and spice. This is the perfect match for grilled chicken and richer seafood dishes.

_____ Bottles of 2006 Hesketh "Usual Suspects" Shiraz, McLaren Vale, Australia @ \$13.95 per bottle

This wine is a blend of 96% shiraz from McLaren Vale and 4% viognier from Mt. Baker in the Adelaide Hills. Aged in a combination of one-, two- and three-year-old French oak barrels, the wine is fresh, bright and round

with vibrant fruit flavors such as blackberry and raspberry along with subtle notes of vanilla oak. The wine has deep aromas of dark berry fruit, anise, plums, dried apricots and floral aromas that linger on the lush, intoxicating finish. This wine is the perfect foil for rack of lamb and should age effortlessly for the next five to eight years.

____ Bottles of 2005 Clarendelle Rouge Grand Vin de Bordeaux @ \$13.95 per bottle

This is an exceptional value. This wine embodies everything that is great about Bordeaux and the famed 2005 Bordeaux vintage. A blend of 82% merlot, 13% cabernet sauvignon and 5% cabernet franc, it displays the intensity, power and complexity associated with the 2005s. The wine is a deep purple hue with stunning aromas of red fruits, crushed geraniums, volcanic rock and graphite notes which give way to a palate consisting of sexy, exotic dark fruits, toasted nuts, fresh cream and oak accents. The wine has a silky texture and great mouthfeel, that belie the rather low price point. If you are looking to drink good Bordeaux every day on a small budget then this is the wine for you.

____ Bottles of 2005 Château de l'Estang, "Clos Kalinda Cuvee" Côtes de Castillon @ \$13.95 per bottle

This property is a 26-hectare (53-acre) piece planted on rolling hills in Saint Genes de Castillon at a density of 5000 vines per hectare (lots of vines in small area). The planting is 70% merlot and 30% cabernet franc with the average vine age being 35 years. We love the vibrant style of this wine. Deep color and blackberry aromas with a touch of cassis. The tannins are round and the wine has great acidity so it will age well in your cellar. We recommend decanting this wine one hour before serving it. Perfect with a winter stew or even a prime rib roast. Very informative back label here. Enjoy! — *Clyde Beffa Jr.*

____ Bottles of 2007 Jean Merieau Gamay de Touraine "Bois Jacou" @ \$13.95 per bottle

Ruby red in the glass, this starts out with aromas of white pepper, rhubarb and minced-meat pie that seamlessly flow to a palate that displays elegance and balance. The wine's lithe structure is bolstered by great acidity, which showcases the subtle flavors of sour cherry, minerals, wild herbs and exotic spice. On the finish the wine comes all together and lingers on the palate before fading away with pepper notes. This wine will pair well with roasted chicken, plank-roasted salmon and foods that call for a red wine with good acidity without harsh tannins.

____ Bottles of Kalinda Sekt Riesling @ \$12.95 per bottle

Sekt is the German name for sparkling wine, which the Germans are passionate about and drink on a regular basis. Produced of 100% riesling, this sparkling wine is fresh and vibrant with fine bubbles and a creamy mouth feel underscored by the beautiful stone fruits and snappy acidity that we love in riesling. At 11.5% alcohol this is a lighter style of bubbly that won't overwhelm the palate before a meal or become too taxing when many wines are served.

Best Buy Wine Club Previous Offerings

____ Bottles of 2008 Kalinda Sauvignon Blanc, Mendocino County @ \$8.99 per bottle

After tasting through dozens of sauvignon blanc samples, none of which made the cut, it was truly a pleasure to come across the sample that we found worthy of the Kalinda label. Once we turned the bottle around and saw who made this wine, neither Clyde nor I were surprised by the quality. The 2008 Kalinda Sauvignon Blanc Mendocino County has stunning depth and power with crisp, bright fruit flavors of lemon zest, lime blossoms and fig along with a steely, zesty finish. This wine has a slight hint of richness on the finish and should pair well with oysters or seafood. Enjoy it slightly chilled before your next great meal.

____ Bottles of 2005 Chateau Laubarit "VV", Bordeaux @ \$8.99 per bottle

The estate has 25 hectares of vines. Eighteen hectares are red varieties—cabernet sauvignon and merlot—and seven hectares are white. The 2005 Château Laubarit Bordeaux is even better than the very successful 2003 vintage that we featured in the club last year. It is rich and ripe like the 2003, but it has more depth of flavor, better balance and a longer finish. Fabulous vintage, great tasting and very affordable red. You can cellar this for a few years or enjoy it tonight one hour after decanting it. I recommend rack of lamb as its accompaniment.

____ Bottles of 2007 The Crossings Sauvignon Blanc, Marlborough, New Zealand @ \$7.99 per bottle

This has a pale yellow/green hue in the glass with aromas of passion fruit and tropical notes. On the palate it is vibrant with flavors of melon and stone fruits nicely complimented by mineral accents and racy acidity. This wine would go perfectly with oysters or any kind of shellfish or can be enjoyed as the perfect apéritif after a long day at work. If you like New Zealand sauvignon blanc, then this is the wine for you; and if you're not, this may be the wine that converts you. And the price can't be beat!

___ Bottles of 2006 Wall Cellars Zinfandel, Napa Valley @ \$9.99 per bottle

The 2006 Wall Cellars Zinfandel Napa Valley is a deep red hue with subtle notes of cherry kirsch, roasted meats and white pepper. On the palate the wine is juicy and full with flavors of red raspberry, apricot, plum, spice cake and notes of smoke. The wine has great balance and depth with a good mix of tannin, fruit, sugar, alcohol and acidity with everything in its proper balance. This wine is perfect for your next meal of pizza, simple pasta dish with red sauce or grilled red meat. It could probably age well for a few years, but who cares? This wine is meant to be drunk young and enjoyed.

___ Bottles of 2006 Simi Sonoma Valley Sauvignon Blanc @ \$8.49 per bottle

The 2007 Simi Sauvignon Blanc Sonoma Valley was made by Steve Reeder, who took over head winemaking duties at Simi in 2003. Reeder made his reputation at another Sonoma winery, Chateau St Jean, where he was responsible for fashioning the *Wine Spectator's* Wine of the Year in 1999. The 2007 Simi Sauvignon Blanc is a light golden color with aromas of acacia flowers, lanolin, citrus fruits, zesty herbs and fig notes. A blend of 95% sauvignon blanc and 5% semillon aged 100% in stainless steel, this wine exhibits flavors of lemon/lime, grapefruits, green apples and minerals, all nicely buffered by good, crisp acidity. The wine has a wonderful palate presence with a good, viscous mouthfeel and a long, silky texture on the tongue. This wine is the perfect springtime apéritif. It will pair well with fresh seafood, winter salads or as a starter wine for your next sit-down meal.

___ Bottles of 2006 Chateau Souverain Chardonnay Alexander Valley @ \$9.49 per bottle

The 2006 Chateau Souverain Chardonnay Alexander Valley is everything you could want from a California chardonnay. The wine starts out with a tantalizing nose of white flowers, tropical fruits and sweet, rich oak. On the palate the wine has surprisingly good balance with bright zippy fruit, good mouthfeel, sweet, rich oak and enough acidity to keep the wine lively and not appear heavy at all. If you're on the constant search for a case-worthy chardonnay then your odyssey is over, because the 2006 Chateau Souverain is the "holy grail" of chardonnay values.

Additional Club Specials

2005 Château Lascombes, Margaux

Special Club Price \$69.99 (Regular K&L price \$74.99)

95 points from Robert Parker: "A gorgeous example of Lascombes, the 2005, a blend of 52% Cabernet Sauvignon, 45% Merlot, and the rest Petit Verdot, continues the remarkable turn-around in quality that began five years ago. A stunningly opulent wine with a dense purple color, the 2005 possesses a beautiful perfume of spring flowers, blueberries, blackberries, creosote, and graphite, full body, silky but noticeable tannins, a layered mouthfeel, and a stunning, 45+-second finish. This is a brilliant, modern-styled Margaux that should age for 30-35 years." *Wine Spectator* gave it 93 points: "Dark in color, with an impressive nose of licorice, toasty oak, chocolate and blackberry. Full-bodied, with silky tannins and a long, caressing finish. Very pretty and structured." (03/08)

2005 Château de la Gardine Châteauneuf-du-Pape

Special Club Price Inquire (Regular K&L price \$29.99)

Showing magnificently right now, like many of the magnificent 2005 Châteauneuf-du-Papes. It has a seductive nose of black plums, spice, minced meat and creosote aromas that give way to a palate with a kaleidoscope of flavors such as dark chocolate, espresso, cherry liqueur and black fruits, framed by sweet, opulent oak. The finish, while bold, is buffered nicely by the racy acidity and copious tannins, which hint at a wine easily capable of aging gracefully for the next five to 15 years. —*Alex Pross*

2006 Seigneurs d'Aiguilhe, Côtes de Castillon

Special Club price \$14.99 (Regular K&L Price \$16.99)

The second wine of Stefan Von Neipperg's Château d'Aiguilhe, this is fresh, pure merlot with some spice—a perfect everyday Bordeaux. K&L's Steve Greer says: "Sweet fruit aromas dominate this wine's nose as well as its palate with a nice background of spice. The beauty here comes from the polished tannins and lower-than-usual acidity, which combine to give this wine its elegant mouthfeel. A lovely wine with a slightly spicy finish."