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Dear K&L Wine Club Members,

June is one of the best months to be in Northern California. With the weather turning sunny but not too hot, it's the perfect time to visit Napa Valley, take a hike along the Marin headlands or catch an afternoon Giants game at AT&T Park. And much like the weather, our clubs this month are close to perfect with ten selections guaranteed to add more pleasure to a great month.

The Signature Red Club has two stellar offerings. The first is the 2006 L'Ecole No. 41 "Perigee" Seven Hills Vineyard from Washington, a Bordeaux blend that will knock your socks off with its power and precision. Our second offering, the 2007 Fogdog Pinot Noir Sonoma Coast, will delight you with its elegance and grace. Both are perfect examples of the heights each of their distinctive appellations can achieve.

Our Premium Club this month is Cab-tastic with two killer 2007 California cabernet sauvignons. The 2007 vintage in Napa Valley is the best since 2001 and we are lucky enough to have here two wines that absolutely over-deliver for their relatively meager prices. If you feel like you've been paying too much to get a great bottle of California cabernet sauvignon then look no further. Both the 2007 Buehler Cabernet Sauvignon Napa Valley and the 2007 Watkins Family Cabernet Sauvignon Mayacamas Mountains will restore your faith in great Under-\$20 California cabernet sauvignon.

The wonderful Best Buy Club this month is all about fruit with two gorgeous, elegant, delicious offerings. The 2008 Purisma Creek Sonoma Coast Pinot Noir is so packed with fruit that it takes a while to open up, much like a Red Burgundy. The second offering is the triumphant return of one of the better rosés we've ever done in the club with the 2009 Hippolyte Rosé. Last year I thought the 2008 Hippolyte was one of the best rosés I tasted no matter the price, and the 2009 is better.

This time of year I begin to think about eating outside on my deck, grilling some fish or chicken and having a simple Italian pasta dish. So I begin to crave a robust Italian red to pair with my summer fare and inevitably I think of an expressive sangiovese or a rich cabernet blend. Luckily for me and you, those happen to be exactly what we have in this month's Italiano Club. Both are delicious and can be enjoyed with pizza, pasta or any regional cooking that requires a structured, full-bodied red wine that complements the food without obscuring subtle flavors.

We all have a friend whom we would consider the life of the party and the party doesn't really start until they arrive. Well, Champagne is the life of the party as far as the wine world is concerned. Nothing starts a meal or gathering better than a great glass of Champagne. One can't help but smile while holding a flute of delicious nectar. We have two wines this month that will absolutely bring a smile to your face—they are utterly stunning. The 2002 Launois Vieux Clemence and the Roederer Carte Blanche non-vintage Champagnes are both jaw-droppingly good and will make even the simplest occasion seem like a regal celebration.

As we approach summer we will try to make sure we have more white wines in our clubs so you can enjoy the warm weather with a great glass of refreshing and cooling white wine.

Cheers & Enjoy!

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

Signature Red Collection Wine Club

2006 L'Ecole No. 41 "Perigee" Seven Hills Vineyard, Walla Walla, WA

The area where I might choose to start a winery—if I was given a choice—might be Washington state's Columbia/Walla Walla Valley. Bordeaux grapes and also syrah thrive in the soil and climate of the Columbia Valley. Intense fruit flavors are achieved without sacrificing balance or complexity. I have tasted many Bordeaux blend reds from Washington state that can easily stand toe-to-toe with their Napa Valley brethren. Often, once you compare price point, the Washington wine becomes the clear winner. So if you've been on the lookout for the next "it" wine region, look no further than the Columbia Valley.

L'Ecole N° 41 was founded by Jean and Baker Ferguson. Today, the winery is owned and operated by their daughter and son-in-law, Megan and Martin Clubb. L'Ecole No 41 is clearly in the same class as other acclaimed Washington producers such as Leonetti, Cayuse, Pepper Bridge, Andrew Will and Januik, all of whom have great press and accolades. Like most emerging wineries L'Ecole No 41 has slowly grown larger and now offers several wines, all of which give a distinctive interpretation of their stellar appellation.

The 2006 L'Ecole No 41 "Perigee" Bordeaux Blend Seven Hills Vineyard is a sensational wine, a blend of 56% cabernet sauvignon, 34% merlot and 10% cabernet franc sourced from the Seven Hills Vineyard. The wine has a deep, dark red hue in the glass and aromas of cedar, pencil lead, crème de cassis and notes of baker's chocolate. On the palate the wine is full-bodied and reminiscent of a fine St. Emilion with blackcurrant, blackberry, violet and mineral flavors. This wine is seamless with a long, silky finish. It's the perfect match for a filet mignon and can be drunk now in its hedonistic youth or squirreled away and enjoyed 15 years from now when it should reveal further complexities and flavors.

93 points, Robert Parker's *Wine Advocate*; 93 points, *Wine Enthusiast*; 90 points, *Stephen Tanzer's International Wine Cellar*; 90 points, *Wine Spectator*.

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

2007 Fogdog Pinot Noir Sonoma Coast

Joe Phelps (of Joseph Phelps Winery) spent many years searching for an appropriate vineyard site to plant pinot noir and chardonnay. In 1999, along with his family and management team, he purchased about 100 acres on the Sonoma Coast near Freestone. In 1999, Joe, his son Bill and the rest of their winery team began developing 80 acres of pinot noir and 20 acres of chardonnay on three separate sites, Freestone, Quarter Moon and Ferguson. They also built a state-of-the-art winery, ingeniously designed as a graceful continuation of the landscape,

The Freestone winery is situated in the midst of the vineyards. Taking advantage of the building's three stories, the force of gravity transport wines from fermenters to barrels. The subterranean level is an ideal cellar environment where temperature and humidity are controlled naturally. The resulting wines are elegant, beautiful expressions of their unique vineyards.



Winemaker-owner Marty Clubb.



The staff at Joe Phelps' winery in Freestone.

The 2007 Fogdog Pinot Noir Sonoma Coast is a beautiful expression of what the Sonoma Coast is capable of producing when great vineyards meet great winemaking. A blend of grapes from the three vineyard sites, it has a very pronounced perfume of sour-cherry compote with layers of cinnamon, spice, black tea and wet earth. The 2007 vintage was fantastic for the production of concentrated Sonoma Coast pinot noir and the Fogdog embodies the very best of what the 2007 vintage has to offer in pinot noir. This wine screams to be paired with either a duck breast or lamb chop and should be consumed and enjoyed in its youth. 90 points, *Wine Spectator*.

Your re-order price for this wine as a club member is: \$24.99.

Champagne Club *Notes by Gary Westby, K&L's Champagne Buyer*

Go to Champagne! I have had the pleasure of helping a number of our Champagne Club members with recommendations for travel in the region, and I want to get more of you over there. If you have plans to travel to France, remember that Champagne is the closest wine region to Paris, and even closer to the Paris airport, Charles de Gaulle (CDG). By car it takes just an hour from CDG, and on the new high-speed train only 29 minutes. Does that sound tempting? How about staying in what many call the best hotel in the world for half the price of a top hotel in New York or a quarter of the price of a top hotel in Paris? Many of the winemakers whose wines you have experienced as club members are waiting to meet you personally, and I can promise that it will be worth your time. Think about it, and when you think you might have time to go, email me at garywestby@klwines.com. I will send you a list of hotels, restaurants and producers, and tips on getting the most out of your trip to Champagne. I hope you will go. And don't miss the wine museum at Launois!



K&L's own Cinnamon Westby pops out of the barrel at the museum of Champagne at Launois.

2002 Launois Vieux Clemence

Since you aren't in France now, you might as well have some Champagne come to you! This month we have a brand new wine from Launois, the "Veuve Clemence" Brut Blanc de Blancs Champagne. The price on the shelf for this wine will be \$44.99, but you will pay only \$34.99, the same price as their regular non-vintage, the "Cuvée Reserve" Brut Blanc de Blancs. The Veuve Clemence gets four years of ageing on the lees to the Reserve's three, and comes from older vineyards. They are both entirely estate grown, grand cru chardonnay. Before now, this cuvee was only available for the French market, but because of our great relationship with Launois we were able to convince them to sell some for the club. If you like it, don't hesitate to re-order; they may not have more for us the next time I order. While the wine certainly has mid-palate power, it is a dry, serious Champagne that loves to be paired with shellfish and is a wonder with sushi. Those of you who love a bracing apéritif will also enjoy it by itself.

Cinnamon and I served this Champagne with seared scallops, which we like to soak in fresh milk for a few hours before cooking over medium-high heat in clarified butter. The milk seems to pull out some of the fishiest flavors, while providing some proteins that create a great crust on the scallop. Once the scallops are out of the pan, try deglazing it with a couple of ounces of the Champagne and pouring the result over the scallops. We finish them with a small pinch of Fleur de Sel.

Your re-order price for this wine as a club member is \$34.99.

Roederer Carte Blanche

We also have the Louis Roederer “Carte Blanche” Extra Dry Champagne, the first “extra dry” ever in the club. While *Wine Enthusiast* calls the wine “bone dry” in their enthusiastic review, extra dry Champagnes are actually given more sugar than brut Champagnes, up to 17 grams per liter. The blend is 57% pinot noir, 33% chardonnay and 10% meunier and the wine is aged for three years on the lees. This is the perfect after-dinner Champagne and goes very well with fruit tarts and other delicate desserts. It is also just a great drink when you feel like something a little bit sweeter. The cost on the shelf is \$39.99, but you will pay only \$34.99 as a club member. Only 650 six-bottle cases imported.

Your re-order price for this wine as a club member is \$34.99.

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

2006 Col d'Orcia Rosso di Montalcino

Montalcino is a lightning rod for discussion about Italian wine. So much fame causes jealousy amongst fans, producers and wine writers who just love to create controversy with their diverse opinions. Wine discussion is after all about taste, and subjective. Part of the Montalcino noise is caused by the variety of styles and multiple expression of terroir, or in the term the Italians now use, *genius loci*, the spirit of the place, something Pliny the Elder wrote about in the 1st century CE. The town of Montalcino sits high upon a hill. Vineyards flow out in all directions. The geology, geography and climate make it extremely difficult to get contiguous, similar vineyards; hence a consistent character is not easy to get. To the north on the slope towards Siena you get wetter, cooler zones; to the southeast it's drier with more moderate temperatures. To the west it's very dry and hot with lots of sun; and then there's the south face.



The estate of Col d'Orcia in Montalcino.

One might think that dead south is always warmer but that isn't always the case. So much of balance of the vineyard comes at night, and in Montalcino the valley of the Orcia River (the southern boundary of Brunello di Montalcino) brings in fresh breezes that cool the vineyards, bringing the acidic balance back to the grapes. The 2006 Col d'Orcia Rosso di Montalcino comes from this southern edge of Montalcino and brings a classic character to your palate, the archetypal sangiovese structure with length and balance. Sangiovese's great structure allows the richness of this region to enrich the wine with riper fruit. However, the fruit in this wine is restrained: Col d'Orcia isn't looking for a fruit bomb. They are traditionalists (the estate is owned by the Count Francesco Marone Cinzano), and they want balance. The wine is aged in 50- and 75-hectoliter barrels (those are really big barrels) and then a small portion in barrique. The big barrels allow the wine to be not influenced by flavors, tannin or oxidation that occurs in the barrique. Then a small percentage does go into barrique and that adds a bit of polish and suaveness. Sweet earth and leather with hints of cherry and plum and a long finish highlight the character of this wine. I would have it with Pinci, the classic Montalcino hand-rolled thick spaghetti noodles with a meat ragu. Enjoy!

Your re-order price for this wine as a club member is \$19.99.

2006 Vetrere Lago della Pergola Rosso

I've always thought that Americans should feel comfortable with the wines of Puglia. The countryside is prolific. Grapes and all types of produce abound everywhere, the climate is warm and dry... it sounds

like California! In fact the wines are like bottled sunshine, rich, soft, smooth and forward. They suggest the Parkeresque descriptors that Americans generally love such as unctuous, hedonistic, oozing, etc. Yet the Puglia-America lovefest has yet to blossom in to a full fledged Puglia-Palooza. Why? Well historically (the last 150 years), the juice from Puglia was sent to France and to northern Italian wine regions for blending. The Puglian juice added richness, color and backbone to their weaker wines. This ended about 15 years ago along with a bunch of EU subsidies. As a result a great portion of the Puglia wine industry has had to reinvent itself. This isn't merely a philosophical change or cultural redirection we're talking about; it meant tearing out vineyards and replanting with new varietals, and learning how to make wines all over again. It's been a huge undertaking with a lot of experimentation. As with any set of experiments, they've seen many failures and many wonderful new discoveries!

Enter Vetrere, run by two sisters, Annamaria and Francesca Bruni, who returned to their native land after successful careers outside to reform their winery. One of their results is the 2006 Vetrere Lago della Pergola, a blend of an indigenous varietal called negroamaro, and cabernet sauvignon. Negroamaro is a grape that often is rustic, ill-mannered and uncooperative, while cabernet sauvignon is a thoroughbred, well-trained and domesticated. In this wine the cab pulls the negroamaro in line and gives structure, which allows the negroamaro to relax and give the cab some weight, personality and a little wink of an eye. Soft and luscious yet with structure, balance and decided intrigue, this wine is part of the new Puglia, character reformatted. I hope you enjoy it.

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

Premium Wine Club

2007 Buehler Cabernet Sauvignon Napa Valley

In 1971, John Buehler, Sr., a 1934 West Point graduate who served 20 years in the Army Corps of Engineers and another 20 years as a Bechtel executive, was ready to retire. With his wife, Helen, he bought a remote Napa Valley hillside property, the site of a "ghost winery" before Prohibition. As John Sr. built his retirement home, his son John Jr. began to fulfill his life-long ambition to become a wine grower. Dabbling as a home winemaker during the early years, John Jr. was satisfied selling grapes to other wineries. Only after years of constant praise for the quality and complexity of his hillside fruit did John decide to make the first vintage of Buehler Vineyards wine. In 1978, he hand-crushed the grapes for 700 cases of wine. Pleased by the results, he gradually increased production until 1982, when he hired a talented young winemaker, Heidi Peterson Barrett. By the time she left in 1988, Heidi was a rising star and Buehler Vineyards was building a worldwide reputation. John reassumed the winemaking role at Buehler until 1993, when he found another talented young winemaker, David Cronin. Under David's direction Buehler has proven itself to critics and consumers alike as a winery that can be relied upon for excellent wines, vintage after vintage, at prices real wine lovers can afford.

The 2007 Buehler Cabernet Sauvignon Napa Valley has one of the sexiest noses I have smelled on a wine since tasting the 2009 Bordeaux *en Primeur*. The nose is a collection of cherry liqueur, chocolate, underbrush, cherry cola and savory rosemary notes. The palate is lively with bright cherry flavors and smooth chocolate accents, all nicely punctuated by a stream of mocha-laced oak accents. The long, supple finish belies the power of the wine. This wine can go great with hamburgers in your backyard or a nice steak. Either way you'll be enjoying a great pairing. This wine can age gracefully for ten years but it tastes so delicious in its youth, I doubt you can hold it that long.

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



The barn at Buehler Vineyards, east of St. Helena.

2007 Watkins Family Cabernet Sauvignon Mayacamas Mountains

The people at Watkins Family winery note that vineyard location, climate, soil composition and slope are key factors in creating wines of extraordinary quality and distinction. They chose vineyard sites that have good sun exposure and enough warmth to fully ripen late red varieties every year. Equally important are rocky volcanic soils with slopes that provide good drainage. Grapevines that experience the proper amount of stress produce grapes that are smaller, more highly colored, thicker-skinned and intensely flavored. These vines are pushed to work harder, thus creating grapes with more concentration and a better sense of the place in which they were grown.

At the Watkins vineyards, famed organic vineyard consultant Phil Coturri grows cabernet sauvignon, syrah and zinfandel/petite sirah. The cabernet is grown high up on the steep slopes of the Mayacamas Mountains, which divide Sonoma Valley from Napa Valley. The rocky red volcanic soils are shallow and well-drained, making the vines struggle and resulting in low yields, balanced canopies, and smaller berry size. The small vines allow excellent sunlight penetration to the clusters and produce a wine of intense ripeness, rich tannin, and amazing color.

The 2007 Watkins Family Cabernet Sauvignon Mayacamas Mountains demonstrates what I have long believed about cabernet sauvignon: It grows the best and shows the most complexity and expression when it is grown in mountain vineyards. This wine has depth, power, complexity and length without seeming too heavy or clumsy. The fruit is so gorgeous, with notes of dark plum, blackberry and spice as well as a hint of graphite. This wine has a structured, layered finish. It is perfect with grilled meats or can be enjoyed with strong cheeses, or on its own as a perfectly delicious cabernet sauvignon.



Watkins is in the Mayacamas Mountains.

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

Best Buy Wine Club

2008 Purisma Creek Pinot Noir Sonoma Coast

One of our greatest challenges in the wine business is finding knockout pinot noir from California that doesn't break the bank. Luckily we have risen to the challenge this month and found a great Sonoma Coast pinot noir for only \$10.99. The Sonoma Coast is the hotbed for pinot noir that displays lush flavors of cherry, cranberry and spice as well as good acidity and nice structure.

The 2008 Purisma Creek Pinot Noir Sonoma Coast is a bright red in the glass with notes of cherry, cinnamon and nutmeg. On the palate the wine is remarkably sturdy with strong notes of red plum, cherry, sage and a hint of spice. The finish is dense with a slight lift on the end that shows this wine has plenty of stuffing. Pair this wine with grilled salmon or a summer salad and you'll be very happy.

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

2009 Prieuré Saint Hippolyte Rose, Fontes France

Back in time for warm weather, barbecues, and just plain having fun is the 2009 Coteaux du Languedoc Prieuré Saint Hippolyte Rosé. It's from Fontes, the town that only makes rosé—and boy do they. Fontes is not far northwest of Montpellier. This exceptional rosé recently garnered several gold medals, including the Concours Générale Agricole de Paris and the Concours des Oenologues à Mâcon. This thirst-quenching pink is composed of equal parts syrah and grenache. It is produced in the *saignée* method, which creates a dry, yet full bodied and deeply pink wine redolent of watermelon, strawberry

and rose petals.

Although it is bold and extra juicy, the Prieuré Saint Hippolyte also possesses impressive acidity, which will please those who appreciate really balanced wines. Serve it chilled, and enjoy it with just about anything you dare throw on the grill this summer, including ahi tuna steaks or whole snapper with a side of ratatouille. If you are into having a good time, making friends and showcasing your summertime meals, then be sure to have a few extra bottles of the Prieuré Saint Hippolyte Rosé on hand at all times. Delicious! As good as the 2008 was, this wine is so much better. It is rich and lush, dry and lingering on the palate. The best rosé value in the world? Clyde thinks so.

Your re-order price for this wine as a club member is \$7.99.

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

Signature Red Club Previous Offerings

____ Bottle(s) of 2006 Robert Craig Cabernet Sauvignon “Affinity” Napa Valley @ Inquire per bottle
This is a blend of 76% cabernet sauvignon, 13% merlot, 6% cabernet franc and 5% petit verdot aged 16 months in French oak and unfiltered. The wine is dark red in the glass with aromas of earth, black and red fruits and a hint of rosemary. The palate displays rich, sweet fruit flavors as well as admirable structure and body. This wine feels very Bordeaux-like in both taste and mouthfeel. The finish is alive with zippy acidity that gives the fruit both brightness and clarity and leaves your mouth watering on the finish. Robert Parker gave this wine 92 points.

____ Bottle(s) of 2006 Robert Craig Cabernet Sauvignon, Mt. Veeder @ Inquire per bottle
A blend of 81% cabernet sauvignon and 19% merlot aged for 20 months in Château-style French oak with 80% new oak and the remaining 20% two-year-old oak barrels. The wine is both unfinned and unfiltered. This Mt. Veeder Cabernet Sauvignon starts out with brooding dark fruits on the nose with a hint of espresso and scorched earth which then leads to a palate of sweet berry fruit and chocolate notes. This wine has layers of complexity along with great structure, body and harmony of fruit, oak, tannin and acidity. This is what mountain-grown cabernet sauvignon is all about. It was given 93 points by Robert Parker and 90 points by *Wine Spectator*.

____ Bottle(s) of 2005 Domaine Chapelle Santenay Premier Cru “Beaurepaire” @ \$24.49 per bottle
Beaurepaire is an east-facing vineyard, on a slope with clay and limestone in the rocky soil. Half of the vineyard is 45 years old, while the other half of the vines were replanted 18 years ago. This wine shows lovely material on the mid-palate, with rich, dark fruit and an interesting earthy character. This is a wonderful value from a terrific vintage, made possible only by our direct import from the producer. —*Keith Wollenberg, K&L Burgundy Buyer*

____ Bottle(s) of 2006 Domaine Les Pallieres Gigondas @ \$23.99 per bottle
The 2006 Domaine Les Pallieres Gigondas is even better today than it was when I tasted it some months ago. This wine is gorgeous with a seductive nose of red fruits, fresh earth, flowers and hints of Asian spice. The palate is a kaleidoscope of dark berry fruit, earth, minerals and subtle spices, all of which play nicely against a backdrop of firm tannins and good acidity. You can enjoy it with rich mushroom, pork or lamb dishes. It can age flawlessly for the

next five to ten years. It received 92 points from Stephen Tanzer's *International Wine Cellar*.

_____ Bottle(s) of 2007 Tarras Vineyard Estate Pinot Noir Central Otago New Zealand @ \$22.99 per bottle
The 2007 Estate has a bouquet that is bright and lifted with notes of plum, strawberry and cherry along with hints of earth and minerals. On the palate, the wine is elegant with excellent balance, smooth silky tannins and a long persistent finish. Enjoy this lovely wine with salmon, roast chicken or some grilled lamb chops.

_____ Bottle(s) of 2005 Castello di Ama Chianti Classico @ \$24.99 per bottle
The 2005 Castello di Ama Chianti Classico comes from 63 hectares of vineyard plantings in the Chianti Classico DOCG. The soils of the vineyards are composed of chalky/clay soils of gravelly/pebbly textures. Planted between 1964 and 1978, the vineyards have sangiovese with a little malvasia nera, canaiolo and merlot. The resulting wine is powerful, dense, age-worthy and drinkable all at the same time. There's a density of fruit and flavor here that comes from very fine, silky tannins that lend structure and nuance to this wine. The palate displays flavors of dark cherries, black licorice and sweet spice while the finish is like slowly plunging into a bed draped in luxurious velvet. This wine will be a wonderful match with veal, a rich risotto or any other authentic Italian dish. It received 90 points from Robert Parker's *Wine Advocate*.

_____ Bottle(s) 2006 Chante Cigale Châteauneuf-du-Pape @ **SUPER SPECIAL \$21.99 per bottle**
This medium-bodied 2006 Rhône is composed predominantly of grenache, with approximately equal parts syrah and mourvèdre and about 5% cinsault. It displays the classic Provençal characteristics of ripe cherry, garrigue and black olive on the nose. On the palate it exhibits deep cherry notes, along with nuances of blackberry tea, and a hint of earthiness. The tannins are supple and finer than most 2005 Rhône's from the appellation, allowing those who wish to drink a bottle (or two) of the 2006 now to do so with immense pleasure. —*Mulan Chan*

Champagne Club Previous Offerings *Notes by Gary Westby, K&L's Champagne buyer.*

_____ Bottle(s) of Pommery "Brut Apanage" @ \$34.99 per bottle
This is the first big-house Champagne that we have had in the club for quite a while. It was a wine (and a deal!) that we just couldn't pass up. Made by Pommery specifically for pairing with food, it is aged six months longer than their Brut Royal, for a total of 42 months on the lees. The dosage is lower, and the selection far more strict: Only half of the forty villages that can go into the Royal make the cut for the Apanage. I would suggest pairing this with a rich fish dish, or a chicken entrée with a cream sauce.

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

_____ Bottle(s) of 2007 Querciabella Mongrana Tuscan @ \$14.49 per bottle
The 2007 Querciabella Mongrana, the third vintage of wine from Querciabella, is a blend of 50% sangiovese, 25% cabernet sauvignon and 25% merlot. It is a gorgeous and fruit-forward example of what Maremma produces best: fruit, floral, clean-drinking wines. This is a great little red wine to enjoy with pizza, a bowl of pasta with red sauce or with a nice cheese plate.

_____ Bottle(s) of 2006 I Favati Campi Taurasini "Cretarossa" @ \$16.99 per bottle
The Favati family makes about 4000 cases of wine a year, including some white (a Taurasi) as well as the I Favati Campi Taurasini "Cretarossa." I just love this wine's full and powerful palate feel. It is luscious and filling but at the same time has good structure and length. It has loads of deep black cherry fruit coupled with a supple and mouth-filling richness that just goes on and on. Hints of middle eastern spice emerge as the wine comes to the end of its long finish. This is definitely a wine to have with food, cheeses, braised meats or a big New York steak.

_____ Bottle(s) of 2006 Monteti Caburnio @ \$12.99 per bottle
This wine is glorious. It has richness, a certain fullness that gives it a glycerol texture, without being overweight or sloppy. It is just smooth. Smooth shouldn't be taken as a synonym for simple; it is in this case it's density with elegance. I really like this wine's varietal character, true to what one would expect and unhampered by any gratuitous oak usage. The flavors warm in your mouth. The wine has classic complexity and balance and a long and inviting finish.

_____ Bottle(s) 2008 Ermacora Refosco dal Peduncolo Rosso COF @ \$13.99 per bottle

The 2008 Ermacora Refosco dal Peduncolo Rosso COF is, in a word, just delicious. The wine is made in stainless-steel tanks and sees no wood aging and it is truly fresh and vibrant. It has scintillating flavors highlighted by a mix of gravelly earth and tobacco with a chocolatey ripeness. I love to drink this wine slightly cool; cellar temperature, 62 degrees, would be fine. This wine is perfect for just sitting around and enjoying some cured meats, salami and cheese, or with country stew dishes such as goulash or braised meats.

_____ Bottle(s) of 2007 Bricco del Cucù Dolcetto di Dogliani @ \$12.99 per bottle

This is Dolcetto di Dogliani country where dolcetto is King! No nebbiolo, no barbera, just dolcetto! Dario's Sciolla family has been growing grapes here for generations. The vineyards surround the family home but Dario was the first to bottle wine. Dario is a very humble man and the success of his wines in Italy hasn't changed his pulse rate—he is a steady-as-she-goes guy. His winery is about as big as your garage so he is a real garagiste. *Gambero Rosso*, Italy's premier wine critics, have given his wines great scores. The 2007 Bricco del Cucù Dolcetto di Dogliani got 2 out of 3 glasses (3 being the highest) and got a nod (an *) as having a great price to quality ratio. I love the fruit; it has of a chocolatey character to it, ripe and full but still imbued with spice. Lots of color, excellent balance and depth.

_____ Bottle(s) of 2004 Nino Negri Sassella Superiore “Le Tense” @ \$23.99 per bottle

I would be remiss to say that nebbiolo is an easy wine to understand; it isn't. It takes years of experience. The wine's charm, character, power and intrigue are always lodged in some tiny crevice, some raw rock wall that you must climb with pitons to see and feel—but when you have climbed this mountain there is nothing like that complete understanding of nebbiolo. Note that a Burgundy glass is essential for nebbiolo. Also, Valtellina wines are not cocktail wines: They need food. To experience the classic pairing, have it with Pizzoccheri, the buckwheat pasta that is the Valtellina “national” dish.

_____ Bottle(s) of 2006 Curto Nero d'Avola “Eloro” @ \$13.99 per bottle

This Sicilian wine just slides across your palate, plush and lithe, slowly releasing the flavors. Many wines I taste have layers or strata of flavor. This wine doesn't feel subterranean; it is more like a silk brocade, intricate, tactile and completely in the present. This isn't a wine for long aging; it is for sharing with friends and enjoying with food. About the food: Sicily for me is always about some form of eggplant whether in caponata or on a pasta, or grilled and drizzled with oil. I would suggest a penne-like pasta with a caponata-type sauce; spare the cheese please.

_____ Bottle(s) of 2008 Mutti “Bosco Barona” Barbera Colli Tortonesi @ \$13.99 per bottle

The 2008 vintage is a classically styled wine by Andrea Mutti, with brilliant ripe-fruit aromatics yet with a body that is sinew and muscle. No lazy fat in this wine. Barbera is a naturally high-acid variety and that's clearly visible in this wine, giving the flavors a focal center to draw the wine into a long finish. Andrea's Barbera always shows a vibrant wild-cherry aromatic with just a hint of ripeness—not sweetness, but ripeness that aids the wafting aromatics and braids them into an animated and lively finish. This is not a cocktail wine, it is all about food. In these cooler winter months the woody flavors excite me: wild mushrooms and risotto, chanterelles, porcini, a fat, butter-rich polenta with grilled sausage, game birds, duck. Okay, you get the idea. You'll love this wine!

_____ Bottle(s) of 2005 Poderi San Lazzaro “Grifola” Marche IGT @ Inquire

Paolo Capriotti's Grifola is 100% montepulciano and aged in small French oak casks for 16 months. The results are potent. Deeply colored and richly aromatic, the Grifola's entry into your mouth is one of supple structure and abundant richness. The flavors speak of ripeness but the wine's real character is in its depth. Decant this wine an hour or two before you pour it, and then watch it as it grows in your glass! Its silky palate feel is luxurious and makes me want to just sit down and start drinking. With a rack of lamb I could be tempted to drink a serious amount of this wine.

_____ Bottles of 2008 Alois Lageder Beta/Delta Chardonnay/Pinot Grigio @ \$16.99 per bottle

This wine has body and is elegant, has richness but speaks of mineral. It has fruit that yields to spice, and its mouth feel and finish are superb.

Premium Wine Club Previous Offerings

_____ Bottles of 2008 Kalinda Cabernet Sauvignon, Napa Valley @ \$13.95 per bottle

The 2008 Kalinda Cabernet Sauvignon Napa Valley comes from a small winery that has been getting more and more

favorable press lately and should be producing great, affordable cabernet sauvignons for years to come. This wine has a hedonistic nose of black cherries and plums along with notes of chocolate. The palate is a deft mix of dark cherry, chocolate and smooth, mocha-laced oak. This wine is so plush and approachable you can almost finish a whole bottle without realizing it. Enjoy it with red meat or when you're craving a smooth glass of red wine. You could wait and let this sit in your cellar for a year or two, but why wait when it is drinking this well right now.

____ Bottles of 2008 2008 Verdejo Trascampanes, María Jesús de la Hoz Monsalve @ \$13.95 per bottle
This 100% verdejo has a bright yellow color with green hues, and a lovely aromatic, open grassy nose with lots of bright fruit including the typical citric character of the variety. The palate has mouthwatering flavors of honeydew melon, limes, grapefruits and peaches with some spicy mineral characters in the background. The verdejo variety is unlike any other white grape variety with its volume, its compact, creamy and glyceric mouthfeel and perfumed aftertaste. Serve as an apéritif or with fish or seafood.

____ Bottles of 2008 Louis Moreau "Domaine de Bieville" Chablis @ \$14.49 per bottle
Louis and Anne Moreau, who own this estate, farm it with great care. They use no pesticides, have reduced their use of herbicides, and plow between rows instead of spraying. The vines are about 45 years old. The Bieville is always a bit rounder in character than their Louis Moreau Chablis, but retains the same sense of freshness and bright minerality to accompany the lovely floral notes. 2008 was a fabulous vintage in Chablis, as you will see when you taste this. The finish is unmistakably Chablis, with notes of limestone and oyster shells and a very pretty note of white flowers. It will be a delight with your Dungeness crab. —*Keith Wollenberg, K&L Burgundy Buyer*

____ Bottles of 2006 Castello di Monastero Chianti Classico @ \$13.95 per bottle
The 2006 Castello di Monastero Chianti Classico is a delightful red with aromas of cherry, strawberry and sandalwood. The palate displays not only copious amounts of fruit but also great structure with good acidity and fine tannins. The finish is long but has a subtlety that defies the power and length that was so evident in the mid-palate. This wine is the perfect accompaniment for your next great pasta or veal dish and can be aged for five years. With that aging its complexity can be appreciated even more. It received 91 points from *Wine Spectator*.

____ Bottles of 2008 Kalinda Chardonnay Napa Valley @ \$13.95 per bottle
This is a full-blown chardonnay that provides a real tropical, white peach and spicy cinnamon apple set of varietal smells and flavors enclosed in a creamy/vanillin tone that provides richness, viscosity, and lushness. There's good acidity here so it's not flabby, and the finish is long and intense. Sort of like a Rombauer, but unlike 'R,' it is dry and offers structure, and at half the price."

____ Bottles of 2007 Gerard Bertrand Château L'Hospitalet, Coteaux du Languedoc La Clape @ Inquire
Alex and I tried five different wines with Gerard, and we picked this 2007 Château l'Hospitalet for the club. This syrah-based wine is super clean, very fresh and vibrant and totally palate pleasing. It has spicy aromas mixed with some minerality and a touch of toasty oak. On the palate, it is lively, finely balanced, and fruit forward with a lingering finish. Bring on the cassoulet or the duck confit! It will cellar well for several years, but is quite good now one hour after decanting. —*Clyde Belfa*

____ Bottles of 2007 Olivet Lane Pinot Noir, Russian River Valley @ Inquire
This is a spectacular wine that from the very first intoxicating sniff assures you that you are about to taste something wonderful. Aromas of freshly crushed blackberries, blueberries and slight earthy nuances rise from the glass but on the palate the wine is awash in gorgeous flavors of black fruits, plums and hints of black raspberries, all balanced against a firm structure of tannins and good acidity. This wine has a long, seductive finish that not only conveys the perfect harmony and balance of the wine but also stresses the immense power of the fruit.

____ Bottles of 2006 Ovidio Tempranillo Roble La Mancha, Spain @ \$13.95 per bottle
The 2006 Ovidio Tempranillo is a lush red wine made from 100% tempranillo aged for four months in 65% French oak barrels and 35% American oak barrels. The resulting wine is a bright, fruit-forward offering with notes of licorice, red fruits, milk chocolate and boysenberry flavors. The finish is lush and smooth with lingering mocha accents and a touch of minerality to give the wine zip and vigor. This wine is meant to be drunk with spicy, robust foods such as pizza or pasta with a spicy marinara sauce.

____ Bottles of 2008 Domaine Gueneau Sancerre "Les Clos Chartier" @ \$13.95 per bottle

The Clos Chartier comes from a 17-acre parcel, planted on the typical clay and flint soils found within the region. The domaine uses traditional winemaking methods. Vinification takes place using native yeasts; the wine is aged in stainless steel vats and left on its lees to bring out the natural aromatics and to add texture and body. The wine has a pale yellow color and aromas of tropical fruits with subtle hints of flinty minerality. This Sancerre is fantastic with an assortment of shellfish, white fish or an earthy cheese selection. —*Eric Story, K&L Loire Valley Wine Buyer*

Best Buy Wine Club Previous Offerings

____ Bottles of 2009 Kalinda Sauvignon Blanc, Dry Creek Valley @ \$8.99 per bottle

This wine starts out with a sweet nose of kaffir lime, pea shoots and a hint of acacia flower. The palate has great vibrancy of fruit with zippy fruit flavors of citrus, wet stone, minerals and crisp green apples. The finish is zippy and this wine begs to be drunk on your next warm summer night, either with a plate of fresh oysters or as a great apéritif to start your evening right.

____ Bottles of 2004 Château Verdignan, Haut-Médoc @ \$8.99 per bottle

The 2004 Château Verdignan Haut-Médoc is the kind of wine that reminds you there are still amazing daily wine values from Bordeaux. This wine shouts Bordeaux from the very first sniff from the glass, with aromas of cola, black cherry and a touch of forest floor. On the palate the wine displays fruit flavors of cranberry, black plum and black cherries with sweet oak and good acidity. This wine has great structure and truly is a great food wine thanks to its acidity. This is a Bordeaux that belongs on your table when you want that affordable daily dinner red. Bordeaux has been making wines like this for that exact purpose for the last 200 years and I don't see them stopping any time soon. Enjoy this quintessential Bordeaux offering.

____ Bottles of 2008 Monteviejo Festivo Malbec Mendoza @ \$8.99 per bottle

One of the world's most in-demand wine consultants, Michel Rolland, who lists many top-notch Bordeaux, Napa and Italian names on his client roster, has a hand in the making of this wine. This 2008 has primary aromas of blackberry and black plum, with similar, intense fruit flavors on the palate, perhaps with a suggestion of red fruits intermingling. Polished, moderate tannins add structure and make this an ideal partner for a wide range of foods, from roasted chicken to pan-seared skirt steak with roasted potatoes, or perhaps that Argentine classic, parillada mixta, a platter of grilled meats, pork and sausage. Also great with "meaty" vegetarian dishes such as mushroom dishes, or rosemary, thyme and garlic-flavored beans. It also works beautifully as a casual sipper. Salud!

____ Bottles of 2008 Bourgogne Rouge Vieilles Vignes, Domaine R Dubois & Fils @ \$8.99 per bottle

Soft and open, with bright fruit but a bit of structure behind it, this is a terrific bargain in old-vine Burgundy at a most affordable price. It comes from the Dubois vineyards in and near Nuits St. Georges. Given the character of the vintage and the source of the fruit, it's no surprise that there is a bit of structure in the finish. That will make this pair well with a roast chicken, a grilled tenderloin or a teriyaki-glazed grilled wild salmon, if you should be so lucky. —

Keith Wollenberg, K&L Burgundy Buyer

____ Bottles of 2008 The Crossings Pinot Noir, New Zealand @ \$8.99 per bottle

The vineyards of The Crossings Winery were planted in 1996, and by 2001 they were producing their first vintage. With three vineyards—Medway, Brackenfield Estate and Willow Flat—the winemakers are able to use various terroirs and climates to produce deep, complex pinot noir. The 2008 The Crossings Pinot Noir is an elegantly structured pinot noir with aromas of red berry fruit, violet and forest floor nuances. The palate is a mixture of high-toned fruit flavors of dark cherry, spice and mineral notes with a rich mouth-filling finish. This wine will pair well with lamb and pork dishes, and chicken with either tomatoes or garlic.

____ Bottles of 2008 Bookwalter Sub Plot #23 red, Columbia Valley, Washington @ \$8.99 per bottle

An amazing value, this Washington red from the Columbia Valley is 30% cabernet sauvignon, 27% merlot, 14% syrah, 13% malbec, 9% petite verdot, 4% barbera and 3% cabernet franc. Intense aromas of choke cherries, red and black currants mixed with a bit of cola and sweet spices. The wine enters the palate sweet, has a medium to broad fruity mid-palate, and coats the mouth with flavors of plums, maraschino cherries, baker's chocolate, allspice and nutmeg. The finish is long and elevated by the bright acidity. This will age beautifully, given the concentration and power of the fruit coupled with the natural acidity and tannins in the wine. Best from 2009-2018.

Additional Club Pre-Arrival Special

1982 Clynelish, 27 Year Old, A.D. Rattray, "K&L" Single Barrel, Cask Strength Single Malt Whisky 750ml (K&L Pre-Arrival Price \$115.99 per bottle)

Club Pre-Arrival Price \$99.99 per bottle

To kick off the beginning of a new cask-purchasing partnership with A.D. Rattray's Morrison family, we are bringing in what may not only be the best deal we've ever offered for a single malt whisky, but what may also be one of the best spirits we've ever offered—period. This single cask of 27-year-old Clynelish has been bottled for us un-chill-filtered and at barrel strength 60.5% so as not to alter one iota of the whisky's purity. Located in Scotland's Highland region, this legendary distillery is known for its waxy character and robust flavor, making it one of the most intriguing single malts available. To get the chance at a 27-year-old expression that has not been adulterated in any way for less than \$200 a bottle is beyond belief. The whisky is a golden yellow color and showcases a nose full of stone fruit, oil, and wax with a palate that contributes baking spices and grains to the profile. Every drop of this whisky is nothing short of magical and easily rates as one of the finest spirits I have ever tasted. This is the first time we've ever purchased a cask of this magnitude, age, and quality so do not miss out on this opportunity. We hope this will be the first of many special A.D. Rattray casks to come. Only 296 bottles available. We expect delivery in August 2010.—*David Driscoll, K&L Spirits Buyer*

____ Bottles of 2007 Jaboulet Les Traverses, Côtes de Ventoux Blanc @ Inquire

This is composed of 80% grenache blanc and 20% bourboulenc from vines that average 25 years of age. Predominantly clay and limestone soils, along with the Côtes de Ventoux's cooler meso-climate, ensure that the wine retains a signature balance, despite the warm temperatures of the southern Rhône. The wine is rich, exuberant and charming all at once. It has a very aromatic nose with floral and fruity notes. On the palate it has a well-balanced freshness and a fleshy and warm finish.

____ Bottles of 2007 Mas de la Beruguette Rouge from Cecile Chassagne @ **SUPER SPECIAL \$7.99 per bottle**

The 2007 Beruguette Rouge is an absolute pleasure to imbibe. On the nose, plush red berry fruits partner up with subtle notes of spice box and cranberry. The French would describe this as a "*vin spherique*," one that envelopes the palate with lushness and generosity, yet maintains admirable structure and freshness with fine tannins and crunchy acidity. And what to have with this little gem? Just about any Provençal food will do, including tapenade smeared on garlic toasts, leek and bacon tartlettes, or garlic and tomato pizzas. A vôtre santé! —*Mulan Chan-Randel, K&L Rhone Valley & French Regional Wine Buyer*

____ Bottles of 2008 Image du Sud Viognier @ **SUPER SPECIAL \$7.99 per bottle**

This is a veritable fruit basket of freshness and levity. Vinified at cool temperatures and completely in stainless steel, this brisk viognier is redolent of white nectarine, sweet meyer lemon and just a whiff of pretty lilac. Its versatility and modest alcohol (12.5%) make it a great choice to enjoy while lounging poolside, or at the dinner table with bouillabaisse, scallops gratin with capers and fresh parsley, or salad Nicoise. So relax, pour yourself a glass of Cecile's latest efforts, and prepare to be transported to the south of France. Brava Cecile! —*Mulan Chan*

____ Bottle(s) of 2006 Flor del Montgo Old Vines Garnacha, Carinena Spain @ \$8.99 per bottle

The 2006 Flor del Montgo Old Vines Garnacha is a beautifully constructed, easy-drinking red wine. What helps to make this wine such a stunning value is the age of the vines that produced the grapes. Most of the granacha used in this wine is from vines of at least 40 years old. That age helps to make the wine deep, powerful and wonderfully balanced. The wine has a deep red hue coupled with aromas of berry fruits and exotic spices. It displays a kaleidoscope of flavors including dark cherry, blackberry, cassis and chocolate. The finish is lush and supple; harmonizing notes of berries and cocoa mingle seamlessly with a hint of rich oak.