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Dear K&L Wine Club Members,

I am so happy to get some sun, finally! December to April in Northern California can be pretty dreary with lots of rain and clouds. Now I can go for a run or a hike in the sun and enjoy our amazing scenery. It's time to think about entertaining outside if you have a deck or patio, and enjoying a bright, crisp white wine or Champagne that goes with food and the warm sunny days. I hope this month's wine club selections will be perfect to enjoy with friends, family, and a great meal, or just to enjoy while you unwind from that long day at work.

Let's start with our Champagne Club. I think Champagne is the best wine for starting off a night, whether you're hosting a gathering or just having a nice meal at home. It gives any occasion a festive feel and is the perfect apéritif. Its bracing acidity gets your palate going and helps stimulate your appetite. Champagne is also amazingly diverse; it can match almost any cuisine. Our first selection is the Deutz Classic Brut, one of my favorite house-style champagnes. Bright and crisp with a good rich finish, this has enough richness to satisfy lovers of the breadly/toasty style while still satisfying the person who wants a drier champagne. The second selection, one of our newly discovered gems, is Fluteau Cuvée Reserve Brut. This Champagne is guaranteed to over-deliver and may well become your new go-to bubbly.

The Signature Red Club is a lot of fun this month, with wines from two very different places, each demonstrating what its area does best. They're both fruit-driven wines with a sense of place and vintage. First, the 2008 Château de Vaudieu Châteauneuf-du-Pape. Château de Vaudieu is an up-and-coming property with one of the Rhône's hottest winemakers, Philippe Cambie. Both Robert Parker and *Wine Spectator* have written about this as a property to watch as well as a winemaker to watch. Philippe Cambie is like Michel Rolland but based in the Rhône. The second selection is the 2005 Saddleback Napa Valley Cabernet Sauvignon, an excellent example of what I wish more California cabernet sauvignons would be like. This wine has great depth, nice fruit, a healthy dose of terroir and minerality all nicely held together with a good spine of tannins and acidity. This wine has layers and is complex but all the while still shouts California cabernet sauvignon.

The Premium Club this month is all about the fruit, with pretty, precise and delineated fruit flavors. In fact, they both just gush unctuous fruit. We start off with the 2008 Mer Soleil "Silver" Santa Lucia Highlands Chardonnay, an unoaked chardonnay that displays all the wonderful fruit the Santa Lucia Highlands is capable of producing. Heavy oak would have obscured it. The second wine is the 2009 Acon Roble Ribera del Duero, a Spanish red that just oozes rich, ripe red fruit. A seductive dash of sweet, mocha-laced oak softly envelops the wine.

There may be an argument about whether or not France is still the center of the wine universe but as far as wine values are concerned is most definitely is. This month the Best Buy Club has two 2009s from France; there's a Blanc from the Languedoc, and one of the first 2009 Bordeaux wines to hit our shelves. Each demonstrates the ability of France to churn out an amazing array of values on a consistent pace.

It's exciting each month to sit down to write up the club newsletter. I feel like our selections get better and better. I hope you enjoy drinking the selections as much as I have finding and tasting them.

Cheers,

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

Signature Red Collection Wine Club

2008 Château Vaudieu Châteauneuf-du-Pape

This month's Signature Club selection features the latest release from Château Vaudieu, in the great Rhône appellation of Châteauneuf-du-Pape. Located in the south of France about half an hour from the bustling town of Avignon, Châteauneuf-du-Pape is world renowned for producing rich and flavorful grenache-based red wines that pair beautifully with Provençal or Mediterranean-inspired cuisine.

Château Vaudieu is located directly across from the famous Château Rayas in the eastern sector of Châteauneuf-du-Pape. The domaine produces modern yet elegant wines that reflect the cool temperatures and sandy soils of its terroir. Owned by the Bréchet family and run by brothers Laurent and Julien Bréchet, Vaudieu is unique in its area, in that all of its vineyards are planted directly around and adjacent to the château. The 70-hectare property (about 170 acres) is planted mostly to grenache, syrah and mourvèdre. About 10 hectares is devoted to the white wine varieties of grenache blanc, bourboulenc, roussanne and clairette.

Since 2003, the famed Rhône enologist Philippe Cambie has been consulting at Château Vaudieu. Vaudieu's exceptional terroir, complemented by Cambie's expertise, is creating wines of exemplary quality and refinement. The wines produced by Château Vaudieu are great ambassadors for the appellation of Châteauneuf-du-Pape.

The 2008 Vaudieu Châteauneuf-du-Pape is composed mainly of grenache, with smaller amounts of syrah and mourvèdre. This wine is drinking beautifully right now and will continue to over the next several years. Black cherry, lavender and cocoa powder abound, along with more subtle peppery and mineral nuances. It would make a delicious complement to rosemary roast chicken or garlic-studded roast pork loin. The 2008 Château Vaudieu garnered an impressive 93 points from *Wine Spectator*: "Very fresh and racy, especially for the vintage, with mouthwatering mineral and shiso leaf notes pushed by bright minerality, all of which is then backed by a ripe core of crushed red and black cherry and currant fruit. The finish is long and silky. A very impressive turnaround has been made at this estate." (*James Molesworth, 10.15.2010.*)

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

2005 Saddleback Cellars Napa Valley Cabernet Sauvignon

When we go about choosing wines for the Signature Red Club we have a checklist and it goes like this: tastes great? (check), great deal? (check), great vineyard? (check), great winemaker? (check) and (with luck) a good story or history? (check). When the 2005 Saddleback Cabernet Sauvignon hit my desk as a possibility, we had a good inkling of what our answers would be. The only question was, how good was it going to taste. Clyde and I were not disappointed. This wine is great! It is exactly what we crave from a Napa Valley cabernet sauvignon: ripe, rich fruit that isn't overly sweet, a good touch of minerality and earth, and just the right amount of oak to frame the wine and give it structure and spice. Nils Venge has done it again. This should come as a surprise to nobody. He was the first California winemaker to garner a perfect score from Robert Parker, with the 1985 Groth Reserve Cabernet Sauvignon.

Most of the cabernet sauvignon for the 2005 Saddleback came from the estate's vineyard located in the heart of Oakville, with 5% cabernet sauvignon



Winemaker Philippe Cambie.



Winemaker Nils Venge.

coming from the Star Vineyard in Rutherford and 4% petit verdot and 2% cabernet franc from Truchard Vineyard in Los Carneros. The wine was aged in 65% new French and American oak and left to age for two years, slowly going through native malolactic fermentation. The resulting wine has aromas of dark cherries, spice rack and cigar box and a touch of mineral. The palate is full-bodied with opulent, jammy black fruit flavors layered over silky and supple tannins with an amazingly smooth, lingering finish. This wine will pair marvelously with grilled steak, roast beef or any other hearty red meat. You can enjoy this wine now or age it and enjoy over the next five to ten years.

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

Champagne Club

Deutz Classic Brut Champagne

Champagne Deutz was founded in 1838 as Deutz & Geldermann by two immigrants from Napoleonic Prussia. The company has a long and fascinating history, which I hope to relate to you some time. I actually wrote it up for this newsletter but we ran out of room.

This Deutz Classic Brut is one of the classic "house-style" Champagnes along with Bollinger Special Cuvée, Pol Roger White Label, Laurent Perrier NV and of course Billecart-Salmon. The color of the wine is an intense gold with fine effervescence that signifies long maturation on the lees. On the nose, the wine initially displays notes of hawthorn and white flowers, which are followed by aromas of toast, marzipan and ripe pears. On the palate, the wine is full bodied and elegant with the freshness of a chardonnay and richness of a pinot noir. Overall, the wine is well rounded with a fruity finish. The grapes are harvested in Aÿ, Marne Valley, Côtes des Blancs, and Montagne de Reims. Forty percent of the grape supply is from Deutz's own vineyards, which rate 98% on the Champagne scale. This is the perfect wine for your next celebration or family meal. Or, enjoy it with sushi the next time you're out on the town. —*Alex Pross*

Your re-order price for this wine as a club member is \$36.99

Fluteau Cuvée Reserve Brut

Champagne Fluteau: Top Quality from the Aube The Aube is one of the undiscovered jewels of Champagne. In April of this year, I spent a great Friday visiting with Thierry Fluteau and his son Jeremy, and their Fleury cousins, who are long-time K&L suppliers. Fluteau is in Gye-Sur-Seine, south of Troyes. It's quite a bit closer to Burgundy than it is to Reims, and I would say that the mentality is quite a bit more Burgundian, at least at these two very good producers that I visited. Champagne Fluteau uses only grapes from their own 22.5 acres of estate vines for their production. They crush them in the latest Coquard diagonal press and put the juice through full malolactic fermentation in temperature-controlled stainless steel vats. Their vineyards are plowed the old-fashioned way and are very healthy.

The blend of the Fluteau Cuvée Reserve Brut Champagne that you received in this month's shipment has the same grape ratio as their vineyard plantings: 85% pinot noir and 15% chardonnay. It is given a very long time to age before release; this lot is a combination of juice from 2005, 2004 and 2003. The extra time on the lees has given the wine complexity but it still retains good freshness. I find it to have a very subtle flint and smoke note on the finish. I think it would be a natural with smoked trout, or even alone as an apéritif for a dinner party.

I hope that you enjoy this as much as I have. I also hope that you will come in and meet the Fluteaus when they come to our Champagne tasting this October. We will have representatives from at least seven



Jeremy and Thierry Fluteau in Gye-Sur-Seine.

growers and all of the big houses joining us in Los Angeles on October 22 and in Redwood City on October 23. A toast to you! —Gary Westby, K&L's Champagne buyer

Your re-order price for this wine as a club member is \$32.99.

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

2007 La Casaccia Barbera

When one hears about the wines of Piedmont, it's almost always about barolo and barbaresco and the scores of famous producers who've been making wine in the spotlight of fame for many decades. Those famed producers also make dolcetto and barbera, but they usually save the best vineyard sites for the nebbiolo grapes that make barolo and barbaresco famous.

About an hour's drive northeast of the Langhe hills (home to barolo and barbaresco) is the area of Monferrato. Here in the Monferrato hills, barbera is king; nebbiolo is left to their southern cousins. For more than 100 years, Elena and Giovanni Rava's ancestors have been growing grapes and making wine at La Casaccia. The couple met in agronomy school and have carried



La Casaccia in winter.

their passion for organic grape growing into the family farm. Their wines are classic representations of barbera from the Asti region. That means high acid; barbera is naturally an acidic grape but in Asti the wines are more acidic than their Alba cousins. For many Americans the pronounced acidity is scary and puckering, but when you match these wines with the right food the combination is bliss.

The La Casaccia Barbera d'Asti is fresh, aromatic and crisp with hints of red fruit and roses and a vigorous finish. Because these wines aren't filtered (they are just racked), some tartrates might occasionally deposit themselves on the bottom of the bottle. They look like crystals in the bottom. Perfectly harmless; just pour carefully. Remember that food and wine pairing is like making vinaigrette. You don't combine two vinegars (acid) or two oils (fat), you need one of each—and it's the emulsified combination that makes for bliss. For this bright barbera, you need rich dishes that have lots of fat. That means no Paul Newman's pasta sauce—it's acidic. Braised meats such as *stinco di maiale* (pork shank) work perfectly, or sausage and polenta, and of course risotto with porcini mushrooms.

Your re-order price for this wine as a club member is \$13.99.

2007 Poliziano Vino Nobile di Montepulciano

Federico Carletti is an intense but quiet man. He lets his wines do the talking for him. Like many in family wine businesses, he worked outside the business until he was finally drawn back in and decided to leave his mark on the family property. Sig. Carletti is a practical man but decided years ago that the success of his winery "would only happen through a synthesis of courage, creativity and knowledge of the most advanced technique." This isn't a man who decides how to make wine on a whim. Scores don't influence him. His wine is the fruit of his locale, the grapes and his respect for and interpretation of the historical tradition. You can tell that his respect for his region's history is genuine merely in the name of the primary grape used in this wine, prugnolo gentile. Prugnolo gentile is sangiovese, just as brunello is sangiovese and just as morellino is sangiovese. All three are sangiovese varieties or clones. Prugnolo gentile is the least known.

Federico's family bought the Poliziano estate in the town of Montepulciano toward the southern

border of Tuscany in 1961. Federico began working at the estate in 1980. His wines are an expression of his passion, which has been balanced with technical guidance from two of Tuscany's leading enologists, Carlo Ferrini and Maurizio Castelli.

The 2007 Poliziano Vino Nobile di Montepulciano is 85% prugnolo gentile and 15% a blend of canaiolo, colorino and merlot. Two thirds of the juice was aged in barrique and tonneaux of French oak, 80% second passage and 20% new. One third of the juice was aged in traditional large Slavonian oak barrels. The wine reflects the classic Montepulciano character with solid tannic structure. The warmth and ripeness of the 2007 vintage give the wine some added flesh to balance those tannins. Drinkable now through 2022.

Your re-order price for this wine as a club member is \$25.99.

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Federico Carletti, owner/winemaker at Poliziano.

Premium Wine Club

2009 Acon Roble Ribera del Duero

Ribera del Duero, translated as “Bank of the Duero River,” is a D.O. region in the heart of Castilla y Leon, in central Spain. It's a two-hour drive north of Madrid. Tempranillo, known locally as *tinto fino*, is the main grape here, and the region's famous calcareous clay soil produces grapes of very high quality. With Ribera del Duero's landlocked, continental climate, summer daytime temperatures are warm, often into the 90s. It cools off considerably at night thanks to the relatively high elevations (up to 2500 feet). Wines here are typically dark fruited, occasionally with hints of licorice, and they have a bit of a smoky mineral aspect.

Stylistically, a Ribera del Duero wine will be one of the following styles: *joven* (or young) which generally means unoaked, raised in stainless steel tanks and then bottled; *roble*, which usually means a short, three-to-four-month stint in oak; *crianza*, a minimum of one year ageing in oak and released after two years total ageing; *reserva*, a minimum of one year ageing in oak and released after three years total ageing; and *gran reserva*, a minimum of two years ageing and released after five years total ageing.

The 2009 Acon Roble represents the roble style well, with juicy blackberry and plum flavors bolstered by a hint of toasty wood notes. It's an ideal compromise between the more immediate, softer tasting fruit of a joven wine and the barrel-marked charm of a crianza. Enjoy this wine the way they do in the region: Serve it with grilled lamb, perhaps with some potatoes on the side. You can hold the veges—Spaniards of this area don't have time for vegetables. —*Joe Manekin, K&L's buyer of Spanish, Portuguese and Latin American wines*

Your re-order price for this wine as a club member is \$13.99.

2008 Mer Soleil “Silver” Unoaked Chardonnay, Santa Lucia Highlands

This 2008 is the last Mer Soleil Silver Chardonnay to be bottled in glass. The 2009 is in a crock bottle, similar to the Lancer Rosé bottles of yesteryear. And of course the price is higher for the crock bottle.

Some prefer Mer Soleil Gold, with its heavy, honeyed highlights and warm, rich glow. I prefer Silver, as it is lighter on its feet, clean and crisp, bright and steely. We're not talking about watches here, or earrings, either. This Silver Chardonnay is a pleasing alternative to the Gold label. There is no oak in this one. What there is, is plenty of refreshingly clean and mineral-y chardonnay fruit.

Mer Soleil Silver Chardonnay unites the crisp mineral essence of the classic Chablis style with the tropical elements found in chardonnay of the Pacific Coast. The fine folks of Caymus family vineyards selected chardonnay grown in special blocks of the Mer Soleil Vineyard in the Santa Lucia Highlands of Monterey County. They harvested the grapes when they were just fully ripe, their gold color hued with green, expressing clean aromas of chardonnay fruit and firm acidity. The grapes were pressed and fermented in both stainless steel and cement vats, with no oak contact or malolactic fermentation. The wine is capped with a twist top to maintain its fresh fruit character and crisp citrus finish. The twist top makes it easy to open when you are travelling.

The 2008 is a light gold color with a pale green tint. Clean, lively aromas of honeydew melon and green apple carry over to delicate tropical fruit flavors of pineapple and papaya, balanced with crisp mineral notes. The full texture lasts through a luxuriously long finish. A great wine to sip poolside or have with some nice fresh salmon. –*Clyde Beffa*

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

Best Buy Wine Club

2009 Château Lamothe Vincent Bordeaux AOC

This is the first red 2009 Bordeaux I've had the chance to taste out of bottle and it is very hard for me to hide my excitement over the vintage. I was lucky enough to go there in 2010 and taste through the 2009 vintage, and I got to see how great this vintage was going to be. The real test of a great vintage isn't whether or not the wines are great from the top 30 producers (those should almost always be great, especially given what they charge). The real test is the quality of the wines coming from the smaller, lesser Chateaux. In 2009, just as in 2000 and 2005, the quality is outstanding and the inexpensive wines really over-deliver for their modest prices.

The 2009 Lamothe Vincent Bordeaux AOC comes from a family-owned property that has a four-generation history of family involvement. Lamothe Vincent has two vineyards, both in the Entre-Deux-Mers area. One lies at Montignac and the other is situated in Castelveil. This wine is a blend of 80% merlot and 20% cabernet sauvignon, grown primarily in either rocky limestone or deep clayey soils. The wine is almost black in color with crimson red edges in the glass. Aromas of spice, black cherry and blackberry waft from the glass. The palate has a kaleidoscope of flavors including black fruits, cassis, crushed strawberries and licorice. Full-bodied with good toast and fine tannins, this wine is amazingly seamless for such a meager price. Enjoy this wine with hearty meats or a gourmet pizza—or enjoy it on its own.



A view of Lamothe Vincent, Entre-Deux-Mers.

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

2009 Domaine Sainte Léocadie Minervois Blanc

Domaine Sainte Léocadie is an estate located in Aigne, in the south of France at the edge of Mediterranean Sea and at the foot of the Black Mountain. This is an old wine estate, dating back hundreds of years. Saint Léocadie's name appears very early in Aigne history. She lived in the 4th century and was a victim of Roman persecution against Christians and especially of Dacien who, says

the Domaine, “performed with zeal the cruel biddings coming from Rome.”

In 2002 Anne and Thierry Bonnel built a new cellar at the Domaine. They had decided to walk in the traces of their ancestor Fernand Averoux, who ran the estate for many years. Today, the estate’s three owners, J.C. Meyrou, Thierry Bonnel and Alain Gourdis, are using skills they have learned from famous winemakers with whom they have worked, including Michel Rolland and Michel Tardieu. Their aim is to bring out the quality of their terroir—the local area is called the Black Mountain—with top winemaking philosophy.

Sainte Léocadie is located in the hottest part of the Minervois, and it produces white, rosé and red wine of the appellation Minervois. The estate extends over thirty hectares, which form a mosaic of clay and limestone soils. Minervois is more noted for its red wine, but we discovered this gem on our Bordeaux trip in April. We actually tasted the wine at Château Fonplegade in St. Emilion, and we bought it on the spot. We negotiated a great price so we could have it in our Best Buy Club.

This delicious wine is composed of 55% vermentino, 35% marsanne and 10% muscat petit grain. It has an expressive nose of apricot and peach with fresh vanilla notes. Round and well balanced on the palate, this wine is vibrant and refreshing. This is another poolside sipper for sure. It would also go well with a light fish course and even a chicken dish.

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



Domaine Sainte Léocadie’s winery building has a statue of Sainte Léocadie in a niche at the top.

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 Paradigm Merlot Oakville @ Inquire

This wine is a blend of 92% merlot and 8% cabernet sauvignon, aged for 20 months in French oak. Aromas of red plums, cedar and spice, which give way to a palate of plummy fruits, hints of mocha and dusty tannins, with balanced, lively acidity. The finish is long and firm with admirable structure and body. This wine can age well for five to fifteen years but can be enjoyed in its youth as well. It can be paired with steak, pork and any other dish that needs a full-bodied red.

____ Bottle(s) of 2008 Esprit de Pavie, Bordeaux @ \$16.99 per bottle

The 2008 Esprit de Pavie is 70% merlot, 30% cabernet franc. I love the spicy aromas mixed with blackberry fruit and hints of clove. The wine has a lively, sexy palate entry and long finish. Quite rich and definitely not overdone (not over-oaked or over-extracted) as some Right Bank wines can be. Decant this one hour ahead and enjoy it with a steak, or cellar it for a few years. — *Clyde Beffa Jr.*

____ Bottle(s) of 2007 Amici Cabernet Sauvignon Napa Valley @ Inquire

The 2007 Amici is absolutely packed with ripe, dark fruit and sweet, seductive oak accents. Aromas of blackberry jam, crème de cassis and mocha-laced oak accents spring from the glass, while on the palate the wine displays unctuous fruit, supple tannins and a rich dash of oak. This wine will age effortlessly over the next 10 to 20 years but can be enjoyed now in its youth with a nice steak.

____ Bottle(s) of 2007 Alysian Pinot Noir, Russian River Valley @ Inquire

The 2007 Alysian Pinot Noir is a classic Russian River Valley pinot noir with alluring scents of lavender, blueberry and spice notes that lead to a palate of cascading flavors of dark berries, pomegranate and wild plum. Flavors continue to build and intensify on the palate as the blackberry and raspberry fruit remains focused while spice and lavish oak notes add depth, richness and amazing complexity to this sexy and silky pinot noir. Thanks to the cool climate this wine has good acidity and tannins, which provide excellent, balance, harmony and complexity. The finish displays refreshing, vibrant fruit and spice accents. This is the perfect accompaniment for salmon, veal or pork.

____ Bottle(s) of 2005 Bodegas El Chantre Ramos Paul, Ronda @ \$24.99 per bottle

Wine has been produced in this region since Roman times, and only recently regained its prominence. The vineyard is composed of primarily clay, with lots of sloping hills nearby. It was planted densely, 5000 plants per hectare. Harvest typically occurs in early October and is always done by hand, never by machine. A second selection takes place on the sorting table prior to vinification. Stylistically, the wine tastes like a slightly richer, more generous version of a right-bank Bordeaux. Primarily dark fruit flavors show good intensity and persistence. Enjoy this delicious Andalusian red with a variety of main courses, particularly a bone-in rib eye or lamb chops, over the next five or so years. — *Joe Manekin, K&L's buyer of Spanish, Portuguese, and Latin American wine*

____ Bottle(s) of 2007 Maranet Syrah, Russian River Valley @ Inquire

The 2007 Maranet Syrah is a blend of juice from four vineyards, aged for 18 months in 50% new French oak barrels. It is fermented with native yeasts and bottled unfiltered and unfiltered. The wine is a bright ruby purple in color with intense aromas of violet, plum, black raspberry, soy and just a hint of smoked meat notes. The palate displays a lovely, ripe fruit core of blackberry and boysenberry nicely accented by roast coffee and dried thyme, which complement the velvety mid-palate, balanced tannins and supple finish. This wine will pair well with grilled pork or lamb, grilled vegetables and smoked meats.

____ Bottle(s) of 2007 Antinori "Il Bruciato" Tenuta Guado al Tasso, Bolgheri @ \$24.99 per bottle

A blend of 50% cabernet sauvignon, 30% merlot and 20% syrah aged for eight months in oak barrels. The wine is an intense ruby red in color with fruity aromas of plum followed by delicate mint and green tea notes. On the palate is a dense array of red berries, chocolate, earth and herbs with a long, sinfully lush finish. This wine will age effortlessly for ten years and can be paired with grilled pork or lamb as well as a healthy cut of steak.

____ Bottle(s) of 2007 Monteviejo Artist label Bicentenario Malbec, Mendoza, Argentina @ \$24.99

The wine is generous on the nose, with ample black-cherry fruits, French vanilla and baking spices. On the palate the wine has a lush quality, with cassis, prominent but well-integrated oak, and a whole lot of rich fruit. It drinks well now and should continue to do so for five years. — *Joe Manekin, K&L's buyer of Latin American wines*

____ Bottle(s) 2005 Schweiger Cabernet Sauvignon Spring Mountain @ Inquire

The 2005 Schweiger is exactly what I want when I want a structured, powerful, mountain-grown cabernet sauvignon. It displays hedonistic aromas of red currant jam and baker's chocolate with hints of sweet oak. On the palate the wine has immense depth with dark, black fruit flavors as well as plum and dark chocolate notes. The wine has a supple finish, the tannins intermingling nicely with the acidity to make a wine that is harmonious enough now but can age gracefully over the next 15 to 20 years if you desire.

____ Bottle(s) of 2006 Quinta Sardonía Ribera del Duero @ Inquire

93 points from Robert Parker's *Wine Advocate*. The 2006 Quinta Sardonía is a stunning wine that really displays

the lovely fruit that the Ribera del Duero is capable of uncovering. It mixes gorgeous, precise red fruits with an earthy terroir. There's just enough oak to frame this large-scale, broad offering. The fruit is so delicious and precise, the wine feels vibrant and alive on the palate. This wine can pair well with meats, cheese or as an apéritif. It can age for five to 15 years easily yet is eminently drinkable now.

Champagne Club Previous Offerings

____ Bottle(s) of Philippe Gonet "3210" Extra Brut Blanc de Blancs Champagne @ \$37.99 per bottle
This is a great bottle to share over dinner, and I love it with seared scallops as it brings out the sweetness in the shellfish. Since this is all chardonnay and has absolutely no sugar, I don't recommend it for a large group unless you know they like very dry Champagne. I find it to be in great balance, with the bright, chalky minerality of the Mesnil fruit countered by the more exotic fruit of the Montgeaux vineyards. This Champagne is dry as dry can be, and all the more tasty for it! This is a new cuvee made from 100% chardonnay from Le Mesnil and Montgueux. It is a tremendously nervy wine, best enjoyed with oysters!

____ Bottle(s) of Ayala Brut Majeur Champagne @ \$31.99 per bottle
The Ayala Brut Majeur Champagne is very dry at only 8.5 grams per liter of dosage, but it is certainly round enough to serve to a group as an apéritif. It is a blend of 45% pinot noir, 35% chardonnay and 20% meunier. The juice is 80% from 2005 and 20% from reserve wines. The wine is aged for 30 months on the lees and a minimum of three extra months on the cork before being shipped. I found this wine to have a croissant-like, buttery character and nice citrus brightness at once.

____ Bottle(s) of Baron Fuente Rosé Dolores @ \$34.99 per bottle
The wine gets its color from the addition of pinot noir from the steepest slopes of the large Baron-Fuente estate. This wine will go best with a smoked salmon appetizer. My lovely wife Cinnamon and I are planning on having it with smoked salmon on toast points with crème fraîche. It will also go nicely with a bunch of fresh flowers, if you want to keep things simple!

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

____ Bottle(s) of 2005 Castello di Fonterutoli Chianti Classico Riserva "Ser Lapo" @ \$29.99 per bottle
The core of this wine is 90% sangiovese, grown in marine-based shale and harvested toward the end of September. The 10% merlot in the wine was harvested in the second week of September. The varietals were aged separately in 50% new and 50% second-year French oak barrique. The result is a bold, modern statement of winemaking that still reflects the tradition and character of the region's history. Decant this wine an hour or two before drinking now. It will age for easily another five to ten years. Have it with a grilled T-bone drizzled with olive oil.

____ Bottle(s) of 2005 Ferrero Brunello di Montalcino @ \$31.99 per bottle
I've had eight different vintages of Ferrero Brunello and for me this wine is the best non-Riserva they've made so far. The wine still has the classic Ferrero ripeness but a better backbone of acidity and a fresher palate expression. For me, sangiovese usually has a cherry-to-plum character depending on the ripeness, and Ferrero's has usually been in the plum range. In the 2005 this Brunello shows more marasca cherry aromatics, smoky, earthy and plain old sultry. Drinkable now, the wine is spicy and shows lots of complex fruit aromatics with great balance. Try it with some double-cut pork chops with a rosemary rub—great! 90 points from Stephen Tanzer's *International Wine Cellar*; 90 points from *Wine Enthusiast*.

____ Bottle(s) of 2006 Tenuta Monteti "Monteti" @ \$19.99 per bottle
I introduced K&L owner/Bordeaux buyer Clyde Beffa Jr. to the 2006 Tenuta Monteti "Monteti" and he was truly taken aback at the quality. He thought it was so good, he decided to buy it and ordered a bundle. This is an elegant, complex, full-bodied, sleek and sexy Italian wine. Antonio Galloni of Robert Parker's *Wine Advocate* gave it 93+ points.

____ Bottle(s) of 2005 Solaria Brunello @ \$29.99 per bottle
This a wine full of forward fruit, plums, cherries and strawberry coupled with a delicate nuance of earth, vanilla and

spice. On the palate the wine is supple, warm, and flowing. It has hints of structure from the barrique but it relies on the core of acid that is sangiovese's hallmark expression for its depth, length and aging potential. I would suggest splashing this wine around in a decanter a couple of hours before you want to drink it. Sangiovese is inherently acidic, so if you have this with pasta try to match it with sauces that are not tomato-sauce dominated but more olive-oil driven (as in Tuscany). A roast pork loin with rosemary and sage would work well too.

_____ Bottle(s) of 2009 Antichi Vinai "Il Mascalese" @ \$19.99 per bottle

I was introduced to the wines of Antichi Vinai through their Etna Rosato, yes, a Rosé, and was highly impressed, enough to go visit them at Vinitaly this year. There I found this wine, which wasn't going to be imported. It is vinified in stainless steel and sees no wood. It is an open, forward and wonderful initial expression of Etna Rosso, with depth, flavor and just an inherent drinkability. One word of advice: for drinking all nerello mascalese, I suggest a Burgundy glass. Good drinking!

Premium Wine Club Previous Offerings

_____ Bottle(s) of 2009 Meiomi California Pinot Noir: Please inquire.

The 2009 Meiomi Pinot Noir California is a great drinking pinot noir that offers immediate gratification. The wine is a bright, deep garnet color, and aromas of cola, blackberries and a slight sweet cedar note waft from the glass. The palate is layered and complex with cherry, cola, vanilla, leather and oak accents, all velvety, layered throughout the wine. The finish is long and supple with hints of red fruits and oak. Pair this wine with roast duck, pork and veal or enjoy it on its own as a hedonistic treat.

_____ Bottle(s) of 2009 Pazo de Señorans Albariño Rias Baixas: Please inquire.

The 2009 Pazo de Señorans Albarino is the quintessential Spanish albarino with aromas of nectarine, lemon, white flowers and minerals. This wine has an absolutely intoxicating nose. On the palate the wine displays lemon, tropical fruit and honeysuckle with plenty of good acidity and structure. This wine will pair well with flavorful seafood as well as roast chicken and turkey. 93 points, Robert Parker's *Wine Advocate*; 92 points, Stephen Tanzer's *International Wine Cellar*.

_____ Bottle(s) of 2009 Kalinda Napa Valley Cabernet Sauvignon @ \$14.99 per bottle

The 2009 Kalinda has a stunning nose, reminiscent of a fine Saint-Julien, with cherry cola, baker's chocolate and herbs. The palate is dominated by cherry kirsch, creme de cassis, blackberry liqueur and zippy acidity. If you open it now, be sure to let it breathe for a few hours and you'll be handsomely rewarded with a young, robust, full-bodied, fruit-driven California cabernet sauvignon. This wine could be paired with a hearty steak straight from the grill accompanied by scalloped potatoes and fresh asparagus.

_____ Bottle(s) of 2009 Cakebread Napa Valley Sauvignon Blanc @ Please inquire

The 2009 Cakebread Sauvignon Blanc Napa Valley has aromas of guava, grapefruit, lime and hints of mineral. On the palate the wine displays a bright array of fruit flavors such as white grapefruit, guava, melon, lemon-lime and hints of pineapple and kiwi fruit. There's good acidity and balance as well as good complexity and a long, vibrant finish. This wine will pair well with all seafood dishes as well as your favorite salad.

_____ Bottle(s) of 2008 Casa Lapostolle "Cuvée Alexandre" Cabernet Sauvignon, Apalta Vineyard, Colchagua Valley, Chile @ \$14.99 per bottle

This 2008 Casa Lapostolle "Cuvée Alexandre" Cabernet Sauvignon comes from the famed Apalta Vineyard, which is located 170 kilometers southwest of Santiago in the Colchagua Valley. The Apalta Vineyard has the ideal location of a north-to-south exposure, the Tinguiririca River on one side and the hills from the Coastal Cordillera on the other, forming a horseshoe shape. This ideal terroir has created a wine with intense aromas of red fruits, dry tea leaves and subtle, sweet spices which give way to a palate bursting with red raspberry, boysenberry, mocha and dark chocolate flavors. The finish is long and supple with lingering tannins and hints of rich oak.

_____ Bottle(s) of 2008 Casa Lapostolle "Cuvée Alexandre" Chardonnay, Apalta Vineyard, Colchagua Valley, Chile @ \$14.99 per bottle

This 2008 Casa Lapostolle "Cuvée Alexandre" Chardonnay Atalayas Vineyard is a bright yellow in the glass with

subtle hints of green. The nose displays elegant aromas of sweet citrus fruit, white flowers, tropical fruits and subtle spice. The palate is alive with pear, apple and fig fruit nicely framed by piecrust, brioche and hazelnut accents. This richly layered and textured chardonnay will pair well with chicken, fish or a cheese plate. 90 points, *Wine Spectator*.

_____ Bottle(s) of 2008 Peterson Dry Creek Valley Zinfandel @ Inquire

This has seductive aromas of rich, dark fruit and toasty oak. On the palate it has fresh, juicy blackberry, dark cherry and raspberry flavors, and notes of toasty mocha and chocolate nicely accented by a touch of vanilla and orange peel. The finish is long and lush, all the while seamlessly integrating the rich fruit and oak while never losing its sense of balance. This zin goes great with pizza, pasta and any other dish that calls out for a hearty, fruit-driven red.

_____ Bottle(s) of 2009 Saddleback Viognier Clarksburg @ \$14.99 per bottle

The 2009 Saddleback Cellars Viognier Clarksburg is exactly what you want from a viognier. The wine starts out with a very aromatic nose full of tropical fruits, predominantly lychee fruit, jasmine petals and light notes of honeysuckle. The palate has a viscous feel with flavors of white peach, nectarine and hints of honey-butter. The wine is full-bodied with a rich, silky texture that plays wonderfully against the enticing aromas and bright fruit. It goes beautifully with dried fruit, cheese and nuts but can also be enjoyed with fruit salads, fowl, fish and game.

_____ Bottle(s) of 2007 Château Petit Manou, Médoc @ \$14.99 per bottle

This has a deep ruby red color and an intense, complex nose of red fruits, particularly raspberries, vanilla and light toasty oak, making this wine smell absolutely delicious. The wine has a medium-bodied palate with good fruit concentration and freshness that showcases the black and red berry fruit flavors as well as the good structure and supple tannins that help frame the elegant finish. The Petit Manou would be great with a grilled pork chop or with a nice crispy duck breast alongside wild rice.

_____ Bottle(s) of 2006 Sierra Salinas Mira, Spain @ Inquire

The Mira (say MEE-rah) shows intense, juicy, fleshy dark fruits, some spice notes from aging in French oak for 18 months, and polished tannin integration. Clyde's notes: "Superb richness and balance. Lush, sexy, lovely, and delicious wine."

_____ Bottle(s) of 2008 Iron Horse Green Valley Chardonnay @ Inquire

The name Iron Horse came from a train that stopped at the nearby Ross Station in the early 20th Century. The logo, the rampant horse on a weathervane, came from a weathervane that was unearthed when they were leveling the ground to build the winery. This 2008, all estate grown, is an exemplary cool-climate chardonnay. Notes of spiced pear, clementine and banana aromas waft from the glass. The palate is a mixture of minerality, lychee and apple flavors nicely juxtaposed against French oak barrels. A great food wine. Pair with salads, seafood or chicken.

Best Buy Wine Club Previous Offerings

_____ Bottle(s) of 2008 Greystone Cellars California Cabernet Sauvignon @ \$7.99

This 2008 vintage is floral with a lush textural palate. It has a garnet color and plenty of jammy aromas mixed with a bit of vanilla and even cream soda. The flavors are spicy with undertones of black pepper and cassis. It has a plush, lingering finish. This is a wine to enjoy now with a rack of lamb or even a prime rib dinner. It is a great party wine or wedding wine. No harsh tannins here. Just loads of juicy fruit. A fine value for your table. —*Clyde Beffa Jr.*

_____ Bottle(s) of 2009 Barber Cellars 'Lazarie' Dry Creek Valley Sauvignon Blanc @ \$10.99

An elegant, sancerre-inspired sauvignon blanc full of melon, grapefruit, and green apple flavors, with floral aromas and a pronounced mineral-laden, lees-driven finish. It is crisp, dry, and sharp, making it perfect with seafood, Asian cuisine, grilled lamb, or spicy food.

_____ Bottle(s) of 2009 Tangley Oaks Sonoma Coast Pinot Noir @ \$9.99 per bottle

Making a great wine is quite a challenge. An even greater challenge is making an outstanding wine. When I tasted this 2009 Tangley Oaks, I knew that I had a winner on my hands. It has a deep, ruby-red color in the glass with aromas of dark cherries and roasted almonds. On the palate is a cascade of red raspberries, strawberries, red cherry and hints of plum and oak. There's balance here, good power and verve without appearing too heavy or sweet. I would pair this wine with chicken, salmon or a pasta dish. Or, drink it on its own when all you want is a nice glass of red wine.

_____ Bottle(s) of 2009 Simonsig Cabernet Sauvignon-Shiraz, Stellenbosch, South Africa @ \$8.99 per bottle

The 2009 Cabernet-Shiraz is a blend of 54% cabernet and 46% shiraz that was first introduced in 2003. This vintage's

extended “hang time” allowed finer development to these later ripening varietals, bringing soft fine tannins and ripe, voluptuous flavors. The nose offers aromas of smoky blackcurrant, dark plum, white pepper, a kiss of vanilla and dusty cocoa-powder notes. On the palate the wine is juicy with good acidity, a supple, easygoing texture and a fine finish. Try this with beef stir fry or grilled lamb chops.

_____ Bottle(s) of 2007 Domaine Andezon Côtes du Rhône @ \$9.99 per bottle

After fermentation in stainless steel, the wine sees no wood during its élevage, thus preserving the ripe and spicy primary fruit characteristics of these two classic Rhône varietals. Black cherry, licorice, and subtle notes of black olive make this entry level Côtes du Rhône a great choice with a grilled burger or a salumi and assorted cheese selection.

_____ Bottle(s) of 2008 Domaine la Garrigue “Cuvée Romaine” Côtes du Rhône @ \$9.99 per bottle

We here at K&L are calling this “The Little Rhône That Could.” It is a custom cuvee made for Eric Solomon by Rhône oenologist superstar Phillip Cambie. The 2008 “Cuvée Romaine” is a lush and spicy red loaded with crushed red fruits and hints of roasted herbs. It is a great bottle to bring to a party, to give as a gift, or just to enjoy on a weeknight with rosemary roast chicken or a grilled steak with fresh herbs. Don’t miss it!

_____ Bottles of 2006 Brassfield “Eruption” Volcano Ridge Vineyard, High Valley @ \$9.99 per bottle

The 2006 Brassfield “Eruption” Red is a blend of mourvèdre, syrah, grenache and petite sirah from young vineyards. Each block is picked at the peak of ripeness and handled separately throughout the fermentation and subsequent barrel aging. Ripe plums dominate the nose along with smoky tar, cedar, cigar box and toffee nuances that give way to a palate offering up blueberry, plum and hints of black pepper.

_____ Bottles of 2009 Monteviejo Festivo Malbec Mendoza @ \$9.99 per bottle

This wine is produced from 100% malbec sourced from various top sites in the Mendoza region. This 2009 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 many different dishes. Rotisserie chicken, a quickly grilled marinated tri-tip steak, pan-seared tuna, and heartier vegetarian dishes all make terrific pairings. It also works beautifully as a casual sipper without food.

Additional Club Specials

Back in by popular demand:

2004 Bodegas Viyuela Crianza Ribera Del Duero

K&L Store price \$14.99; Special price for K&L Club members \$11.99

92 points, *Wine & Spirits*: “There is an intriguing contrast between the superripe fig, chocolate and marron glacé flavors and the vibrant acidity in this crianza. Its texture is generous as a chocolate bar, refreshed by the acidity and the tension of its firm tannins. A good partner now for pork loin in a tinto fino sauce, this will age with grace over the next decade.”

2009 Belle Glos Las Alturas Vineyard Santa Lucia Highlands Pinot Noir

K&L Store price \$34.99; Special price for K&L Club members \$31.99

Very dark burgundy color; aromas of black cherry and tilled earth are abundant and a delight for the senses. On the palate this wine is full, chewy and rich. It coats the mouth with flavors of berry pie filling, sweet spices, and plum, all encased by a complex textural structure that leads to an elegantly supple finish, calling for another sip. 91 points. —*Clyde Beffa*

2009 Belle Glos “Clark & Telephone” Santa Maria Pinot Noir

K&L Store price \$34.99; Special price for K&L Club members \$31.99

Scarlet in color; bursting with aromas of cinnamon, caramel and hints of ginger-spiced tea. On the palate, the plush weight coats the mouth with more brown spice and sweet oak flavors, layered into the deep blueberry and strawberry base. The viscosity paired with the flavors and lively acidity lead into a long finish with supple tannins. 91+ points. —*Clyde Beffa*