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Dear K&L Wine Club Members,

Every month I'm excited about writing this newsletter to tell you about all of the wonderful wines we have picked out for you. This month we have selections from Italy, France, Spain and California.

I was worried, what with California's small crops for vintages 2009, 2010 and 2011, that our days of having California Pinot Noir in the Signature Red Club would be over, but this month we were lucky, with two amazing finds. First, the 2010 Merryvale Pinot Noir Carneros, a beautiful, fruit-forward selection with a seductive nose of red berry fruit. Next is the 2008 Alysian "Floodgate Vineyard West Block" Pinot Noir Russian River Valley, a complex and detailed Pinot Noir. These wines serve as reminder why Pinot Noir is so popular, with pretty fruit and immense drinkability.

The Premium Club puts the spotlight on Spain this month. We have two incredible red wine values from the Priorat, a region that produces some of the world's greatest wines. First, the 2006 Closa Batllet Red Priorat, made by Marc Ripoll and an outstanding value that drinks like a \$50 bottle of wine. Our other wine is the stunning 2010 Bodegas Mas Alta Black Slate La Vielle Alta Priorat, a joint venture between renowned Rhône négociant Michel Tardieu and famed French enologist Philippe Cambie. Both wines demonstrate the heights the Priorat is able to reach as a wine producing region.

The Best Buy Club also has two reds wines this month, both of them from our other great source of wine values: France. The first wine, quickly becoming my go-to house wine, is the 2010 Clos Chanteduc Côtes du Rhône. This wine is delicious! Bright red fruit, spice and cinnamon notes, a supple palate and perfect balance of tannins and acidity. This is the perfect food wine. Next up is the 2010 Haut Riot "Cuvée Julliett" Bordeaux Rouge. This little puppy offers up dark berry fruit and layers of complexity, making it an incredible value. France once again has come to the plate with two great values that are hard to ignore and easy to enjoy.

I think my favorite wine to drink is Champagne. This month we have two fantastic Brut Champagnes: Pierre Paillard Grand Brut & CD De Norston Brut. I find the more opportunity I have to drink Champagne, the happier I feel. Champagne is such a versatile wine, it goes well with sushi, salads, cheeses and almost all appetizers—so don't be afraid to serve Champagne as more than a celebratory beverage.

The Italiano Club this month goes back to its roots with a great red wine from Tuscany, the 2007 Colognole Chianti Rufina Riserva del Don. It is still hard to beat a great Chianti when you're craving an Italian red. Our other choice this month is a delicious white wine from Umbria. The 2010 Roccafiore Fiorfiore is a gorgeous, rich white with copious amount of beautiful fruit. It is perfectly designed to go with a rich pasta dish or some tasty seafood.

We have added a couple of new summertime specials that you should take advantage of. Also, we have lowered prices on some of our already low re-buys to make these deals even better. Enjoy!

Cheers & Go Giants!

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

Signature Red Collection Wine Club

2010 Merryvale Pinot Noir Carneros

The Merryvale winery is located in the heart of the Napa Valley. It was actually the first winery built in Napa Valley following the repeal of Prohibition. With numerous vineyards in various locations in both Carneros and Napa Valley, Merryvale has access to some incredible growing sites. Merryvale's Stanly Ranch Estate Vineyard, the primary source for the 2010 Merryvale Pinot Noir Carneros, is located in Carneros in southern Napa Valley, where San Francisco Bay and San Pablo Bay fog and breezes help growers produce luscious Pinot Noir. The area's rolling hills and shallow soils, combined with a diversity of clonal selection, allow Merryvale to create a palette of flavors and textures and to craft seductive and intriguing Pinot Noir.

The 2010 Merryvale Pinot Noir Carneros is dark ruby red in color and starts out with subtle hints of violet while aromas of dark red cherry, wild strawberry, black tea, cardamom, fresh earth, floral notes and toasted marshmallow rise seductively from the glass. The palate displays plenty of energy, bright and focused, with flavors of cherry, cranberry and lingering hints of toasty oak. Pair this wine with wild salmon and beet salad.

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

2008 Alysian "Floodgate Vineyard West Block" Pinot Noir Russian River Valley

This is the third Pinot Noir from Alysian that we have featured in the last 18 months. While we try our best to mix things up in our clubs, we just can't pass up a great deal like this. Clyde and I sat down and tasted through three single-vineyard offerings from Alysian and this one wine blew us away with its beautiful fruit and complex structure. Alysian is the new project by famed Russian River winemaker Gary Farrell, one of the original winemakers in the Russian River Valley. He's known for fashioning world-class Pinot Noirs and Chardonnays.

Floodgate Vineyard is located in the heart of Russian River Valley's most coveted Pinot Noir sub appellation, known as the Middle Reach. It is here where the region's most prestigious vineyards reside, and where the most highly acclaimed producers source their fruit. This is one of Alysian's estate properties, and the future home of its new production facility. The West Block (planted in 1971) is one of the oldest known plantings of Pinot Noir in the Russian River Valley. Though this vineyard produces less than one ton per acre, Gary Farrell insists that it be preserved—not only for its historical significance, but for the astounding quality and impeccable structure of wines produced from these old vines.

The 2008 Alysian "Floodgate Vineyard West Block" Pinot Noir Russian River Valley starts off with alluring aromas of violet, fresh blackberry and stone fruits. That leads to an array of wild berries, fresh plum and black pepper spice on the palate. Those flavors expand and become exotic with time in the glass, as hints of oak and minerality surface in the many waves of flavor complexity. Refreshing vibrancy and supportive fine-grain tannins add further credibility and appeal to this wildly appealing wine. Though enjoyable now for its adolescent charms, this is a



Alysian partners Bill Farrell, left, and winemaker Gary Farrell, at the winery in the Russian River Valley.

strong candidate for careful, long-term cellaring. Pair this wine with pork, veal or lamb dishes or enjoy it on its own when you are in the mood for a beautiful glass of Pinot Noir.

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

Premium Wine Club

Priorat: To the Mountain and Back

The Spanish Catalonian region of Priorat has all the features and story of a Hollywood drama. The rugged, mountainous, parched landscape is visually dramatic—nearly as dramatic as the rapid ascent of its wines in the eyes of the press and collectors in the late 1990s to early 2000s. Its rise in fame during that period, as we in the wine industry have all observed, was at least as dramatic as the decline in prices for most of Priorat over the past four years.

Let's backtrack a bit and explain what makes Priorat so exciting, so full of potential as a world-class wine region. Located about an hour and a half inland from Barcelona, Priorat is known for its beautifully terraced, old-vine Garnacha and Cariñena, which typically grow in slate soil. These old, stressed vines, often planted on seriously steep slopes, yield very little fruit. Everything needs to be done by hand owing to the unforgiving qualities of the terrain. Our friend Maria José Lopez de Heredia (a native of equally beautiful but noticeably flatter Haro in Rioja) calls Priorat the land of “extreme viticulture.” It's true. The intense Mediterranean sun, the high elevation and sharp dip in temperature most evenings, the poor, parched soil. Surely a region as distinctive as this could not help but be successful, right?

Well, many wineries sprouted up, each of them capitalizing on the region's status as critical darling, pricing their wines high, especially high for new, unproven projects. Use of new oak was rampant. Many wines simply did not taste that good. These factors coupled with the global economic downturn caused some really hard times in Priorat. Fortunately, some lessons have been learned. Pricing is now more sensible. People are experimenting in the cellar, using less new oak and experimenting with different-size barrels. Wines are getting better. Below are two examples of the kinds of terrific deals we have been able to get from Priorat, a region which will surely bounce back as it continues to discover itself and as wine drinkers learn how delicious and exciting its wines can be.

2010 Bodegas Mas Alta “Black Slate La Viella Alta” Vi de la Vila Priorat

Black Slate is the soil type so prevalent in this region. Driving the twisting country roads, all you need to do is to look at the rock outcroppings, before you spot the soil in the vineyards, to realize how pervasive black slate is around here. This dark-fruited, warm and spicy wine is a blend of Garnacha, Cariñena, and just a touch of Cabernet Sauvignon. The French duo of Rhône winemaker/négociant Michel Tardieu and consultant Philippe Cambie jointly own this winery, one of the first to take advantage of the new “Vi de la Vila” single-village designation in Priorat.

Clyde's notes: “Raspberry aromas that follow to the palate. Sweet and lush texture. This full bodied wine is ready to enjoy now—just decant it first.”

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



Bodegas Mas Alta is a French-owned winery in Spain's Priorat region.

2006 Cellers Ripoll Sans “Closa Batllet” Gratallops Priorat

Based in the town of Gratallops, Cellers Ripoll Sans has beautiful Cariñena, Garnacha, Cabernet Sauvignon and Merlot vines in this most important Priorat town. Once again, black slate is predominant in the vineyards, with some schist present as well. Some of the vines here are as much as 90 years old, and you can tell by the wine’s character that vines were planted in just the right spot to project a clear sense of wild, dark fruited, mineral Priorat typicity.

Clyde’s notes: “This wine has wonderful aromas of herbs de Provence. Tons of red fruit flavors—sweet and delicious. So easy to drink now.” —*Joe Manekin, K&L Buyer of Spanish, Portuguese & Latin American Wine*

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



Closa Battlet, the estate vineyards of Cellers Ripoll Sans in Gratallops, Spain.

Best Buy Wine Club

2010 Clos Chanteduc Côtes du Rhône

Vaison la Romaine is one of the most beautiful villages in France, without a doubt. It is also the site of some of the most significant preserved vestiges of Gallo-Roman Provence. Amidst the beautiful architectural ruins and artifacts still being unearthed today, you’ll find a bustling town, complete with the requisite *boulangerie*, *fromagerie* and *boucherie*. And as they were centuries ago, the hills surrounding Vaison are replete with vineyards and olive groves. Some things never change. On one of these hilltops, American cookbook author Patricia Wells and her husband Walter purchased a charming Provençal farmhouse and vineyard in 1984. The couple has lived in France for the past 30-plus years, with Patricia having built her career as food critic for the *International Herald Tribune*, *Washington Post* and *New York Times*. She’s also the only woman and the only foreigner to have served as restaurant critic for the French news publication *L’Express*.



Patricia Wells, owner of Chanteduc.

In addition to her journalism and her authoring of eleven cookbooks, Patricia and Walter offer a series of cooking seminars at their home in Vaison and in Paris. Each day, participants shop for, prepare and enjoy a traditional French meal. And the reward for all of this hard work? A delicious meal and a

glass or two of Clos Chanteduc Côtes du Rhône! This delicious, authentic and very food-friendly red is produced from the Wells's own vineyards high atop Vaison la Romaine. The 2010 release is composed of 65% Grenache and 35% Syrah. Famed winemaker Yves Gras of Domaine Santa Duc in Gigondas is responsible for the vinification of this delicious red. It's redolent of forest floor and Provençal herbs, with a kiss of anise and a core of cherry fruit. Take a trip to the South of France with this wine by enjoying it with your next Provençal inspired meal! —*Mulan Chan-Randel, K&L Buyer of Rhône Valley & French Regional Wine*

Your re-order price for this wine as a club member is \$9.99.

2010 Château Haut Riot “Cuvée Juliette” Bordeaux Rouge

2010 was the second great Bordeaux vintage in a row. Almost all of the Bordeaux people in the know think that 2010 is a better vintage than 2009. I am not sure about that, but I am sure that this wine is super delicious and a great Bordeaux value. Château Haut Riot belongs to the Latorse family; this is their fourth generation of winemaking. The estate has a total of 110 hectares and is one of the only *petits châteaux* to have the famous Michel Rolland as consultant.

Haut Riot is one of the few estates that is well located in the Entre Deux Mers: It is situated on a southern-exposure hill, with a lot of clay in the soil. The terroir is great and allows this property to make high quality wines every year.

Cuvée Juliette (named for the estate owner's daughter so obviously a wine that is close to the heart) is a selection of the best parcels of vineyards. The wine combines richness and concentration with a sense of elegance and finesse. Superb layers of currant and berry fruit combine with sage and cedar. This wine is a deliciously juicy style of Cabernet that is made to be enjoyed over the next five years. It has an inviting nose of dark tarry fruit. It is medium to full on the palate, with lovely precision reminiscent of the great vintage. The palate is filled with juicy black fruits, especially blackcurrant. It has lovely intensity and impeccable balance. The finish is easy and supple. A great value in Bordeaux. It is 80% Cabernet Sauvignon, 10% Merlot, and 10% Cabernet Franc. —*Clyde Beffa*

Your re-order price for this wine as a club member is \$9.99.

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

2007 Colognole Chianti Rufina Riserva del Don

I met Cesare and his brother Mario Coda Nunzianta last year at their family estate high up in the hills to the east of Florence in Chianti Rufina. It is truly amazing that a place so close to the big city could seem so remote, rugged and not particularly hospitable. From their estate they look down and over to the southwest, to the Frescobaldi's Castello Nipozzano, the best known winery in Rufina's appellation. Chianti Rufina is the smallest of all the Chianti DOCs and perhaps the most difficult to understand. The wines reflect a bit of the region. They're rugged, sometimes a bit too big-boned for their density, but when they're right they are the most unique and terroir-expressive of all the Chianti DOCs.

The 2007 Colognole Chianti Rufina Riserva



Mario and Cesare Coda Nunzianta at their estate in Chianti Rufina.

del Don is a powerful wine just as was the 2006 “Don,” but the richness of the warmer 2007 vintage is readily apparent and gives depth and flesh to this big frame. I was in Napa and Sonoma recently and really enjoyed some of the wines that I tasted but boy are they different from this. Good and bad are subjective terms and that’s for you to decide, but the main difference is the fruit ripeness and acidity. Rufina’s fruit is not so thoroughly ripe so it is still a little edgy and there are lots of different flavors, whereas the California wines were all completely ripe and had a more uniform singularity to the flavor. In the mouth the California wines were lush, smooth, soft and round and had a fleshy structure. The Rufina wines have a more distinct backbone and a slight edge to them. For me the Rufina wines are better suited to what I eat and their acidity and multiplicity of flavors adds an accent to the food.

The “Don” is a powerful wine and would be best for all of us to drink about 2022 but that’s not the way it always works—you’ve got to try it now! So my suggestion is to decant this wine about two to four hours ahead of time. If you don’t have that much time, just decanting will help. Have it with a big T-bone steak with a little extra-virgin Tuscan olive oil drizzled over the top. Or if you aren’t a meat eater try some Parmigiano Reggiano or Peccorino Toscano (not Romano).

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

2010 Roccafiore Fiorfiore

I have to admit the first time I saw the name of this wine I was nonplussed. It looked a little too frou-frou—I mean really, all the flowers! However the moment I smelled the aromas drifting out of the glass, I was intrigued. I wasn’t expecting the power, intensity or complexity, I’d been told it was a wine that was aged in wood, not generally my favorite medium. Not that I don’t think wood can’t be good; it is just that I have tasted too many flabby, overwrought versions. This wine is made in Umbria, generally not a bastion for white wine making, and is made from Grechetto, not a grape that makes me tingle with excitement. Even with all of these red flags up, the nose alone bowled me over. Once the wine was on my palate it filled my mouth with richness while focusing its acidic structure the length of my palate. Waves of richness rolled across my tongue with just the most delicate hint of vanilla. The bold fruit character was so vibrant, the vanilla was merely a canvas for the fruit to display itself. It didn’t hurt that this was the 2010 vintage, which was pretty spectacular most everywhere for Italian whites, but this wine really has something going for it. The hint of vanilla that comes from the wood is so delicate because of how BIG the barrel is. Take a look at Luca over there and you can see that the barrel’s big enough for him to play ping-pong inside of it. This size is called a *botte* (it means barrel of indeterminate measure but not *barrique*). It is often used for red wines in Italy but no so often for whites.



Luca Baccarelli from Roccafiore.

I remember tasting this wine at Vinitaly last year when it was not even a finished wine but still I was just stunned. It was really a new category for me: The creamy, complexity-filled richness really wowed me and the fresh acidity excited me. I hope you like this as much as I have! I’d try this with grilled fish, Halibut comes to mind right away but I really can’t think of something that wouldn’t.... ok, maybe not trout. Or if you aren’t a meat eater try it with some Parmigiano Reggiano or Peccorino Toscano.

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

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

Bouzy & Marne for June I just returned from my annual buying trip to Champagne, and have booked the club wines for the rest of the year. We have many new exciting things coming, including wines from several producers whose wines have never before been imported to the USA. We will also feature several vintage Champagnes, more rosé, and a Champagne that has in its blend one of the grapes that almost went extinct after phylloxera. I hope that you enjoy them as much as I have!

Pierre Paillard Grand Cru Brut Champagne

For this month, we start in the grand cru village of Bouzy. I am really excited about the extraordinary quality of this top grower's Champagne. The name might sound familiar, as they are cousins with the négociant Bruno Paillard, but their production is completely separate, and unlike Bruno's wines, it is all estate grown. What an estate they have: 28 acres exclusively in the Montagne de Reims grand cru top village of Bouzy. There they cultivate exclusively their own selection of Pinot Noir and Chardonnay—they do not have a single clone on the estate. This wine is composed of 60% Pinot Noir and 40% Chardonnay, based on the 2007 harvest with 31% of the 2006 as reserve wine, and dosed at 7 grams per liter. If you have a QR reader on your phone, zap the back label...



Quentin Paillard, an eighth-generation winemaker.

It provides the most information-filled page I have ever seen. This wine has such power and presence it deserves a great pairing such as lobster, but it also has the elegance that lets you enjoy it as the apéritif. Don't wait on this one—it is going to fly at the re-buy price.

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

CD De Norston Brut Champagne

Many of our Champagne Club members have asked for some toasty Champagne, and this wine delivers. It is a blanc de noir composed of 80% Meunier and 20% Pinot Noir and it's made in a very open, biscuit-y and friendly style. The expressive nose has lots of fresh fruit and even a touch of candied cherry. On the palate it has a very supple texture and clean flavors, and a zippy finish. It is made in the village of Champlat-Boujacourt in the northwest part of the Marne. That's only a few villages away from Brouillet, where the Aristons make the Aspasie that many of you have enjoyed. This is a perfect apéritif, and a great way to welcome friends.

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

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 Young “Red Winery Road” Cabernet Sauvignon Reserve Alexander Valley @ Inquire

The wine starts out with an intoxicating nose of black raspberry, mocha, baker’s chocolate and hints of herbs. On the palate the wine displays red cherry fruit, milk chocolate and subtle spice with nice oak accents and fine-grained tannins. It is full and rich but still very smooth and harmonious thanks to its soft, supple tannins and good acidity. It can age gracefully for the next five to fifteen years, or you can decant and enjoy it now with a nice steak.

___ Bottle(s) of 2009 Buehler “Estate” Cabernet Sauvignon Napa Valley @ Inquire

The 2009 Buehler starts off with aromas of black plums, scorched earth and hints of tobacco. On the palate the wine is densely packed with black fruits, chocolate notes, spice and super-smooth tannins. This wine is so silky that it feels light even though it is very full-bodied, rich and powerful. If you’re looking for the quintessential California Cabernet Sauvignon then your search has ended. Enjoy! This wine can age for ten-plus years but why wait? It is delicious now and should be enjoyed with any roasted red meats or a hearty pork dish.

___ Bottle(s) of 2007 York Creek Cabernet Sauvignon Spring Mountain @ Inquire

The 2007 York Creek Cabernet Sauvignon is a great wine. It reminds me of the wines that were more typical of Napa Valley in the 1970s and 1980s: more structured and built for longer-term aging. This wine has a structured body with a deep red-ruby color and aromas of black plum, cassis, chocolate and mint. It has a dense palate that displays an array of dark fruit, hints of earth and chocolate, with tannins and good acidity. This wine can age effortlessly for 15 years or be enjoyed now after an hour or so of aeration.

___ Bottle(s) of 2006 Long Shadows Chester Kidder Red, Columbia Valley, Washington @ Inquire

Aromas of dried figs and cocoa powder, along with hints of tamarind and toasty oak, are followed by intense violet and blueberry-jam flavors beautifully integrated around a spicy core. Balanced, with refined texture and robust structure, this wine has a seductive mouthfeel that sets it up for its remarkably long, satisfying finish. It should pair well with steak or any kind of grilled meats and can be enjoyed now or aged flawlessly in your cellar for the next five to ten years. This wine received 93 points from *Wine Advocate*, 93 points from Stephen Tanzer and 92 points from *Wine Enthusiast*.

___ Bottle(s) of 2008 Anderson’s Conn Valley Vineyards “Right Bank” Napa Valley @ Inquire

This 2008 Right Bank starts off with a sexy nose of red currant, white rainier cherries, hints of rosemary and cinnamon. On the palate the wine is packed with elegant red berry flavors, spicy red licorice notes and a supple, full mouth feel. The wine has great length and balance from the very first sniff to the very last taste. If you’re looking for a great red wine that can stand on its own or complement food then you have found it in the 2008 Anderson’s Conn Valley Vineyards “Right Bank.” Robert Parker gave this wine 92 points.

___ Bottle(s) of 2004 Bodegas Poesia “Poesia” Lujan de Cuyo, Argentina @ \$24.99 per bottle

This wine’s rich, sweet, ripe fruit and extravagant notes of spice may be tempting now, but we have it on record that these wines age well for a handful of years. Last year, for example, we enjoyed the 2003 vintage in its eighth year. This 2004 garnered 91 points from Robert Parker, and 92 points from *Wine Enthusiast*. — *Joe Manekin, K&L Spanish, Portuguese & Latin American Wine Buyer*

___ Bottle(s) of 2007 Sempre Vive Petit Verdot Napa Valley @ \$23.99 per bottle

The 2007 Sempre Vive Petit Verdot Napa Valley is a blend of 90% Petit Verdot and 10% old-vine Cabernet Sauvignon that displays wonderful hints of blueberry, spice, violets and a hint of nutmeg on the nose. On the palate the wine is a dense, layered combination of crème de cassis, blackberries, black plums and a hint of mineral and graphite with a mocha-laced finish. This wine is smooth and soft with a finish that is absolutely seamless. Who knew Petit Verdot could be this delicious? Match this wine with a pork chop or duck breast and you will be in heaven.

_____ Bottle(s) of 2005 Laurel Glen Cabernet Sauvignon Sonoma Mountain @ Please Inquire

The 2005 Laurel Glen Cabernet Sauvignon Sonoma Mountain is stunning. It has gorgeous dark fruits on both the nose and the palate that integrate nicely with the sweet oak and good acidity. The wine feels more Bordelaise than Californian. The wine shows remarkable balance and has a great sense of harmony but is infinitely approachable and drinkable now. This wine will go beautifully with a steak, lamb or rich cut of pork. 92 points, Stephen Tanzer's *International Wine Cellar*.

_____ Bottle(s) of 2007 Lancaster Estate Sophia's Hillside Cuvee, Alexander Valley @ Please Inquire

The 2007 Lancaster Estate Sophia's Hillside Cuvee is a blend of 97% Cabernet Sauvignon and 3% Merlot. The wine has a dark purple hue with aromas of blueberries, cinnamon and violets on the nose while the palate displays layers of complex fruit, berries, plums and dark chocolate seamlessly tied together with lush, fine tannins. The finish is smooth and long with a silkiness that makes you wish you had a bigger glass. Pair this wine with a steak or other hearty fare and you will not be disappointed. This wine can be enjoyed now if decanted 90 minutes ahead. It can go into your cellar for a good eight to twelve years where it will gain further complexity and soften up a bit. 92 points, *Wine Enthusiast*.

_____ Bottle(s) of 2006 Emblem Rutherford Cabernet Sauvignon @ Please Inquire

The 2006 Emblem Rutherford Cabernet Sauvignon has rich aromas of dark berries, cassis and olive notes, and a palate brimming with ripe black fruits, dark berries and rich, sweet tannins. It has layers of complexity, and concentrated fruit that plays nicely against the oak and acidity.

_____ Bottle(s) of 2005 Saddleback Cellars Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

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. 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.

Premium Wine Club Previous Offerings

_____ Bottle(s) of 2010 Buehler "Reserve" Chardonnay Russian River @ Please inquire

This has a beautiful nose of lemon oil, honey, vanilla and hints of thyme. These elements seamlessly fold themselves into a palate that displays tropical fruits, golden delicious apples, Asian pear and spice notes. There's great acidity, balance and energy to this wine. It should pair perfectly with roast chicken or a cheese plate.

_____ Bottle(s) of 2009 Conundrum Proprietary Red Blend, California @ Please inquire

The 2009 Conundrum Red has an exotic and spicy nose of candied fruits and red flower aromas. The palate expresses itself with sweet red raspberry and strawberry flavors, a hint of cinnamon and a touch of clove. The sweet fruit is nicely buffered by the new oak and good acidity, giving the weight a supple smooth feel. This is a wine designed to be drunk now and can be paired with grilled meats, pizza or pasta, or enjoyed as an apéritif.

_____ Bottle(s) of 2009 Ernie Els Cabernet Sauvignon, Stellenbosch South Africa@ please inquire

They call Ernie Els "The Big Easy", and the same could be said of this wine. It's no wallflower and yet very easy to like. This 100% Cabernet Sauvignon reminds me of some old-school Napa Cabernets, with a bouquet that offers notes of violets, smoky black cherry, currant, cedar, graphite and a hint of tobacco. On the palate is fine balance and texture with refined tannins adding to the structure of the wine and a long finish with a whisper of mint on the back end. And who knows, this wine might even improve your golf game! —*Jim Chanteloup, K&L buyer of wines from South Africa*

_____ Bottle(s) of 2009 Monteviejo Petite Fleur, Mendoza, Argentina @ \$14.99 per bottle

Monteviejo is a member of the famous Clos de los Siete, a group of Bordeaux families who have partnered up in the Uco Valley, south of Mendoza, to jointly create one wine as well as their own individual bottlings. Monteviejo is owned by Catherine Péré Vergé of Château Le Gay Pomerol. The wines always deliver loads of rich fruit, a structured, spicy quality from the use of very high quality oak barrels, and lots of value for the money. This wine received 91 points from *Wine Advocate*. —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

_____ Bottle(s) of 2008 Tangent “Paragon Vineyard” Pinot Gris Edna Valley @ \$13.99 per bottle
Winemaker Christian Roguenant of Tangent decided that the Paragon Vineyard in Edna Valley provided the ideal place to plant and grow Pinot Gris. After tasting this wine, I’d say he was correct. The 2008 Tangent Pinot Gris is made in the traditional dry style of Northern Italy. It is surprisingly full-bodied, with concentrated flavors of peach, ginger and tropical fruits. Framed by a light, lemony acidity and a vibrant minerality, it shows a touch of pine-resin character. An evocative apéritif on its own, Tangent Pinot Gris also pairs well with most foods, with shellfish and some hard cheeses.

_____ Bottle(s) of 2010 Eidosela Albariño Rias Baixas @ \$15.99 per bottle
This wine shows all of the wonderful qualities that the best of Albariño wines offer: a slight, CO₂-derived effervescence, flavors suggesting fresh peach and melon rinds, and a drinkability second to none. Even if seafood is not your thing, you could certainly enjoy a glass (or two) while cooking, or with other foods. Try it with bean stews studded with chorizo and/or pancetta, or with braised chicken. —*Joe Manekin, K&L Spanish, Portuguese & Latin American Wine Buyer*

_____ Bottle(s) of 2010 Cakebread Napa Valley Sauvignon Blanc @ Please inquire
The 2010 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, good complexity and a long, vibrant finish. This wine will pair well with seafood dishes and your favorite salad.

_____ Bottle(s) of 2009 Acon Roble Ribera del Duero @ \$13.99 per bottle
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 veggies—Spaniards of this area don’t have time for vegetables. —*Joe Manekin, K&L’s buyer of Spanish wines*

Best Buy Wine Club Previous Offerings

_____ Bottle(s) of 2010 La Loup dans la Bergerie Hortus, France @ \$9.99 per bottle
This fanciful blend of 40% Syrah, 30% Merlot and 30% Grenache hails from the Languedoc, in the foothills of the majestic Pic Saint Loup. Ripe, crunchy grapes are vinified simply, without any oak influence. What does that translate to? Pure, unadulterated fruit. Think of a fresh basket of grapes and red berries complemented by just a touch of blackcurrant tea leaves. The venerable southern French estate of Domaine de l’Hortus is responsible for this fun-loving and slightly less serious rouge that will get along with just about anything culinary that comes its way. How about grilled lamb sausages with lentils and roasted potatoes? Or perhaps a chicken tagine slow cooked with organic tomatoes and sweet potato? You get the idea. The 2009 Le Loup dans la Bergerie is party, pool and picnic ready. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2011 Herencia Altés Garnatxa Blanca, Spain @ \$9.99 per bottle
This delicious white from Herencia Altés is full of intense pear and apple flavor, with spectacular minerality showing towards the mid-palate and finish. It was made by Núria Altes, whose family has been growing grapes in Terra Alta for generations. Enjoy this lovely white on its own or with a wide variety of foods. It’s a mouthwateringly fresh white wine that will make you reach for a second glass—and marvel that it’s so good for under \$10. —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

_____ Bottle(s) of 2010 Monteviejo “Altitude 1050” Malbec, Mendoza, Argentina @ \$10.99 per bottle
Monteviejo is owned by Catherine Péré Vergé of Château Le Gay Pomerol. Altitude forms an important part of the viticultural equation in Argentina, where high elevation means cooler evenings, ideal for allowing vines to rest from their growth during the warm, sunny days. The resulting berries are intensely flavored and make great wine, rich in color, extract, phenols and other flavor compounds. The 1050 in this wine’s name refers to meters of elevation. These vineyards are located at over 3300 feet above sea level. Taste this Malbec, with its intense blackberry and black

cherry fruit typical of the Uco Valley, and we think you'll agree that yes, altitude can make all the difference! —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

_____ Bottle(s) of 2010 Cassagnoles Côtes de Gascogne Blanc @ \$8.99 per bottle

Composed of 50% Colombard, 40% Ugni Blanc and 10% Gros Manseng, and vinified completely in stainless steel, the Cassagnole is redolent of meyer lemon, grapefruit and freshly cut grass. For those of you who love a good Sauvignon Blanc or Pinot Grigio, the style of this Côtes de Gascogne is just a hop, skip and jump away. And with a modest alcohol level of 12% abv, the Cassagnole can be enjoyed either as an apéritif or with lighter fare such as a goat cheese, citrus and arugula salad or grilled snapper. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Cal y Canto Viura Verdejo Castilla, Spain @ \$9.99 per bottle

The 2010 Cal Y Canto Viura Verdejo dry white comes from the Tierra de Castilla region in Spain, close to Madrid. A blend of 65% Viura and 35% Verdejo, this wine has a seductive nose of white peach, apricot and hints of lime blossom. On the palate flavors of lime, lemon, peach, wet stone and minerals dominate this lively, crisp white wine. The perfect match for oysters, clams and seafood stew, this wine can also be enjoyed on a nice night out on your deck when only a crisp white wine will do.

_____ Bottle(s) of 2009 Dona Carla Douro White Label @ \$9.99 per bottle

This delicious Douro red has slightly toasty aromas that combine with dark fruit on the nose, and lead to a fresh tasting palate full of blackberry fruit and a hint of mineral. At a reasonable 13.5% ABV, this wine is nicely balanced. The flavor intensity and finish make it just fine at table, though its forward and easygoing fruit also makes it ideal for sipping on its own. — *Joe Manekin, K&L Spanish, Portuguese & Latin American Wine Buyer*

_____ Bottle(s) of 2009 Trim California Cabernet Sauvignon @ \$9.99 per bottle

The 2009 Trim Cabernet Sauvignon is a blend of 75% Cabernet Sauvignon and 25% Cabernet Franc, sourced from some of the best vineyards on the north coast of California. This wine offers up aromas of cherry liqueur, black plums, currant and cinnamon. The palate displays an array of flavors including cranberry, black cherry, black raspberry, cinnamon and vanilla notes. The wine is balanced and fresh with good acidity and soft, lush tannins, while the finish is clean and smooth.. It is accessible and drinking great now, and that's what its makers intended—so enjoy this great bargain tonight.

_____ Bottle(s) of 2010 Domaine Begude Chardonnay “Terroir” Haute Vallée de l’Aude IGP @ \$9.99 per bottle

This bright Chardonnay with just a touch of spice exhibits plenty of zesty citrus freshness coupled with apple, pear and ginger notes. It is the perfect wine to enjoy on its own after a long day's work, or with a wide range of fish, salad or poultry dishes. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Hugues Beaulieu Picpoul de Pinet @ \$8.99 per bottle

This bite-y white is textbook Picpoul, a wonderful introduction to the varietal and style of this wine. Clean, refreshing and oh so light, the 2010 Hugues Beaulieu exhibits green apple and lime zest aromatics, coupled with a zippy mineral core on the palate. Enjoy now and often as a cool, bright vinous pick-me-up, or with your next platter of fruits de mer! —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Kirkham Peak Marlborough Sauvignon Blanc @ \$9.99 per bottle

The bouquet offers passion fruit, lime blossom, pink grapefruit and freshly cut red bell pepper. On the palate, tropical fruits come into play with a creamy round texture supported by juicy, lively acidity that leads to a refreshing long finish. —*Jim Chanteloup, K&L Wine Buyer for Australia/New Zealand/South Africa*

_____ Bottles of 2006 Brassfield “Eruption” Volcano Ridge Vineyard, High Valley @ **Super Special \$6.99 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.

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

___ Bottle(s) of 2005 Anzivino Gattinara @ \$29.99 per bottle

This wine has that classic Nebbiolo nose of rose petals, a delicate aromatic that belies the structure underneath. Make sure you use a Burgundy glass. Long and elegant on the palate, the wine shows lots of tannic grip and an elegant body and the finish shows lots of leather and spice. I love this kind of wine with wild game or wild mushrooms. Porcini Risotto is perfect—that creamy texture softens the young tannins and still lets you get that entire flavor. Decant this two or three hours ahead if you can, and don't forget to use that Burgundy glass!

___ Bottle(s) of 2010 Vigna Corvino Montepulciano @ \$10.99 per bottle

The 2010 Vigna Corvino Montepulciano d'Abruzzo is 100% Montepulciano and makes a bold statement of fruit and earth. The wine spends just a few months in big Slavonian oak barrels. Even this little amount of time allows it to breathe a little and come together. The nose is primary dark fruit but it's not simplistic; there's lots of plummy depth. On the palate the wine has supple warmth that fills your mouth yet it still has good acidity. The finish is long and balanced with that hint of acidity pointing to the center of your palate. For me this is a perfect wine for meats from the grill, especially sausage or even burgers. Or if you are a little adventurous (I had this the other night and it was great), a plate of Spaghetti Carbonara made with Guanciale, which is smoked pig cheek... kinda like bacon.

___ Bottle(s) of 2010 Sassotondo Ciliegiole @ \$12.99 per bottle

Ciliegiole is an indigenous Tuscan grape, always popular in the Maremma but rarely made as a varietal. Its name comes from ciliegio, "cherry." Carla and Edoardo blend the Ciliegiole with 10% Alicante (also a rather popular grape along the coast) and the result is marvelous. The cherry-like aromatics in this wine just burst out of the glass aided by the depth and power of the deeply colored Alicante. Aided by the stunning quality of the 2010 vintage, the wine is forceful yet supple on the palate and exuberantly full and fresh. This wine calls for something off the grill.

___ Bottle(s) of 2006 Planeta Merlot @ \$26.99 per bottle

I really like this wine's complexity. So much of the "bad" Merlot was mono-flavored juice that tasted like melted jello, but this wine offers layers of herb and fruit mixed in with a bit of wild game. It's like a Sicilian evening breeze full of wild herbs, smoke and a hint of salt. On the palate the wine is lush yet restrained; it has balance and a freshening acidity that makes it an ideal food wine. Think Mediterranean grilled lamb kebabs with a little caponata and a glass of Merlot, sitting outside... sounds good, doesn't it!

___ Bottle(s) of 2007 Curto Ikano Rosso, Sicily @ \$24.99 per bottle

One of the wines that stood out for me was the 2007 Curto Ikano, a blend of 50% Nero d'Avola, 40% Merlot and 10% Syrah. I found this wine very spicy, balanced with a supple texture yet not fat. It was surprisingly elegant. I suggest you decant the Ikano at least half an hour ahead of time and then let it sit in your glass for a bit.

Champagne Club Previous Offerings — *All previous offerings are sold out.*

Special Offers for Club Members

2011 Les Vignerons de Fontès "Prieuré Saint-Hippolyte" Languedoc Rosé

K&L store price \$10.99 Club Special price \$9.99

This fresh rosé is a blend of Syrah and Grenache with heaps of red fruits—raspberries and currants. Ideal for enjoying with your favorite summertime salads, or just sitting in the sun with your feet dug into the sand. This has been our fastest selling rosé the past three years.

2011 Weingut Allram Grüner Veltliner (1L)

K&L store price \$10.99 Club Special price \$9.99

The nose is textbook Grüner Veltliner, filled with spice and pepper, snap pea and grapefruit. This wine is sleek, focused and juicy thanks to the wonderful bright acid structure of the 2011 vintage.