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Dear K&L Wine Club Members,

With more and more wine regions becoming bigger players on the retail level, we receive new offerings on virtually a daily basis. As I write this in mid-May, I can feel the momentum of great wines starting to land, in our own containers or those of our local distributors. This month we have an amazing array of wines from all around the world: Spain, South Africa, Washington, California, Italy and of course France. We strive to find you the most dynamic offerings possible, sourced from around the world.

The Signature Red Club this month stars two of my favorite regions. First we have the 2005 Merino Reserva Rioja, which dazzles with bright red fruit, rich hints of vanilla and oak. The second offering is the 2010 L'Ecole #41 Cabernet Sauvignon Columbia Valley Washington. This rich, decadent Cabernet displays the incredible potential of Columbia Valley to make Cabernets that have the fruit of Napa Valley with the structure and balance of Bordeaux.

Our Spanish wine theme continues into the Premium Club with a selection demonstrating how well Spanish wines age. The 1999 Bodegas Puelles Gran Reserva Rioja is an absolutely fantastic offering. Riojas are renowned for their aging potential; this wine tastes amazingly young and vibrant at almost 15 years of age. Its flavors of red cherry, cedar, orange peel and soy sauce are all hallmarks of a well-aged red wine. Next we have a delicious California Chardonnay. The 2010 Gainey Santa Rita Hills Chardonnay is packed with exotic tropical fruit, rich oak undertones and a long, sexy finish.

This month, the Best Buy Club demonstrates how much the wine world has changed, with spectacular values from South Africa and from France's Gascony region. If you haven't yet discovered the wines of South Africa then you're in for a treat. It is one of the oldest wine regions in the world but because of Apartheid the wines were not imported into the United States until recently, so most customers were unaware of this thriving wine-producing region. Mostly French varietals are planted there; varietals such as Syrah, Cabernet Sauvignon and Merlot thrive, with Syrah being the best value. The 2011 Lynx "French Connection" Shiraz celebrates that French influence. The second offering this month is a tasty Sauvignon Blanc from Gascony. The 2011 Domaine de L'Herre Sauvignon Blanc Côtes de Gascogne is a bright, crisp, balanced wine that displays pretty fruit and zesty floral nuances.

*Abbondanza!* The Italiano Club starts off with the 2006 Guasti Clemente Barbera d'Asti "Boschetto Vecchio," a classic take on an old-world-style Barbera. It displays great acidity, earth and minerality—perfect with food! The other selection is a great example of a renaissance of sorts in Italy, where white wine was for a long time treated as an afterthought. Now that they are treated with the same respect as their red counterparts, we are discovering many fantastic white wine bargains. The 2011 Cavalchina Bianco di Custoza "Amedeo" has rich aromatics coupled with vibrant acidity and nice toasty oak.

We have one of my all-time favorite producers this month in the Champagne Club. Bruno Michel's wines are rich and round and display layers of fruit and complex notes while remaining amazingly approachable and delicious.

Please look on page 12 for two new wine club deals added this month: a brand new Signature Red Club 6-pack and a special Bordeaux 6-pack. Both are values that can't be beat.

Cheers & Go Giants!

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

# Signature Red Collection Wine Club

## 2010 L'Ecole #41 Cabernet Sauvignon Columbia Valley Washington

Founded in 1983, L'Ecole #41 is the third oldest winery in the Walla Walla Valley and is committed to crafting 100% Estate-grown wines that display the unique Washington terroir. After having worked there for several harvests, Marty Clubb and his wife Megan bought the winery in 1989 from Washington wine pioneer Baker Ferguson and his wife Jean. Marty began his career at Bechtel in San Francisco but was soon bitten by the winemaking bug. He got a chemical engineering degree from Texas A&M and is now the managing winemaker at L'Ecole #41.

The Columbia Valley, the largest appellation in Eastern Washington, has numerous vineyard sites, many of them planted in the 1970s or early 1980s. Farming and working with the same vineyard blocks and plots year after year, L'Ecole #41 is able to consistently produce wines of great character and quality.

The L'Ecole #41 Cabernet Sauvignon Columbia Valley comes from several great vineyard sites, including Stone Tree, Klipsun, Alder Ridge and Cold Creek. Each gives its unique attributes and character to the wine. 2010 was a very cool vintage, reminiscent of 1999, another cool, great Washington vintage. The wine is a dark, rich red with some fiery purple hues. Aromas of plum, blackberry liqueur and cocoa powder rise from the glass. The wine's solid structure has layers of dark fruit, coffee, spice and cocoa accents with good acidity and fine-grained tannins. The finish is long and smooth with a delicious, harmonious melding of fruit, oak and tannin. The wine saw 100% small oak barrels, 33% new, and spent 22 months in barrel. This wine can be paired with any grilled meat, rich red pasta dish or anything else that needs a big red wine to accompany it.

**Your re-order price for this wine as a club member is: \$26.99 per bottle.**



*Marty Clubb of L'Ecole #41.*

## 2005 Miguel Merino Reserva Rioja

Northern Spain's Rioja wine region is a land of beautiful visual contrasts. Two craggy mountain ranges (often snow covered, even into May) frame the gentle, rolling yellow ochre and chalky white seas of vines of the Rioja Alta. The drier, more Mediterranean Rioja Baja is stark and isolated, with smaller parcels interspersed by olive trees. With regards to the bodegas themselves though, such diversity has generally not woven its way into the business of wine. Many bodegas are very large entities, occasionally corporate owned, whose production well exceeds 100,000 cases. (I've heard such a place called a "medium sized" Rioja winery!) Family-run bodegas, often, have been handed down since the late 19th century. Vineyard ownership is often traced even further back. All of this is to say that, unlike in Napa Valley, the south of France or other regions, not a lot of people have started their own wineries in Rioja recently. One notable exception is our friend Miguel Merino.

Miguel began his "retirement project," as he likes to call it, in 1994, with a small historic 17th century structure that he slowly renovated, some beautiful old vineyards essentially loaned to him by a few friends, and a well-experienced network of friends he'd gained over many years in the wine business. If you travel to Rioja and mention Miguel's name to anyone in the wine business, not only will it register but it will immediately bring about a smile, a laugh, and usually something along the lines of "Oh Miguel, what a great guy!" People genuinely like this guy, and his wines are also immediately enjoyable: full of fruit, chalky minerality and spicy oak.

As delicious as it is, the 2005 Miguel Merino Reserva Rioja also has a serious side to it. The two vineyards Miguel uses for this wine are both in Briones, a village in Rioja Alta with excellent chalky

soils, famous throughout the region for the quality of grapes they produce. For this wine Miguel uses only older fruit, from vines averaging 45 years old, and it shows in the concentration and complexity of the aromas and flavors: blackberry, black cherry, chalk, baking spices. Fresh acidity ties everything together and ensures ageing for another seven to eight years. We hope that you enjoy Miguel's Rioja as much as we do; it's truly a delicious wine from one of our favorite folks in the business. We are proud to be directly importing his wines and passing the savings along to you!

**Your re-order price for this wine as a club member is: \$22.99 per bottle.**



*A worker harvests grapes in Merino's Finca Mendiguerra vineyard. The town of Briones is in the distance.*

## Premium Wine Club

### 1999 Bodegas Puellas Gran Reserva Rioja

In Abalos, a town of 261 people in the Rioja Alta sub-zone of La Rioja, Spain, viticultural traditions run deep. While the sub-zone currently has just 14 bodegas, vines have been cultivated here for centuries. At multiple vineyard sites, 14th century *lagares* are present alongside the vines. *Lagares* are stone structures built to press the grapes by foot and then transfer the juice into another deposit. Brothers Felix and Jesús Puellas are in the 8th generation of a family with strong ties to the land. They're recognized as some of the best growers in this tiny village, which boasts a surprisingly large area of land planted to vineyards.

We are excited not only to put the spotlight on this excellent family estate, but to do so with their highest end, longest aged wine, the 1999 Bodegas Puellas Gran Reserva Rioja. Produced from their very oldest vines (many of which are over 60 years old), this is a classic example of how beautifully a well-made Rioja can age. Composed of 95% Tempranillo grapes with the balance consisting of Garnacha, the wine was aged in barrel for a little over two years, and then in bottle for many more. This wine shows a combination of cherry fruit, earthy savor, wet leaves, and very elegant, fine, nearly fully resolved tannins. Depending on the particular bottle, the taster and the food served with it, the wine sometimes mimics an aged Burgundy, other times a traditional Claret, but mostly just represents the delicious, understated beauty of a fine, beautifully aged Rioja. I would suggest serving this with a grilled Ribeye steak, grilled lamb, braised duck leg, or mushroom-based pastas and risottos. It is a steal at this price and I expect we will sell nearly as much to the staff as we do to Club members who wish to re-order such a tasty bottle of Rioja! — *Joe Manekin, K&L Spanish Wine Buyer*

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



*Bodegas Puellas' organically farmed El Molino vineyard.*

## 2010 Gainey Santa Rita Hills Chardonnay

One of my first visits ever to the wine country happened to be to the Santa Ynez Valley rather than Napa Valley; and funnily enough I ended up staying at a small guest house on the Gainey property. It was the mid-1990s and the Central Coast was really starting to see growth and notoriety, mainly for their Chardonnays and Pinot Noirs. The popularity of this small up-and-coming wine region was cemented once the movie *Sideways* came out, making it cool to drink Pinot Noir and showing the beauty and quaintness of the area. I remember recognizing all the places that Miles and Jack visited during their adventures.

The Gaineys, like most of their neighbors along the Central Coast, started out as farmers and cattle herders and then realized they possessed both the correct soil and the perfect micro-climate for growing great winemaking grapes. Dan J. Gainey and his son Dan H. Gainey decided in the early 1980s to grow grapes and make wine. They opened up their Spanish-style winery in Santa Ynez in 1984. Soon, Gainey winery began to garner notice for producing great, terroir-driven Pinot Noir, Chardonnay and Sauvignon Blanc.

The 2010 Gainey Chardonnay Santa Rita Hills is a classic California Chardonnay. It has a delicate balance of power, depth and richness without feeling heavy or cloying. A rich golden hue in the glass, the wine offers up aromas of baked apples, honey, hazelnuts and brioche. On the palate the wine balances tropical fruit, hints of pear and the perfect undercurrent of rich, buttery oak. The finish is suave, with the fruit and oak receding simultaneously to leave just a hint of pear and spice notes on the tongue. I would pair this wine with richer seafood, roasted chicken or a cheese plate.

This received 91 points from *Wine Enthusiast* and 90 points from Robert Parker's *Wine Advocate*.

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



*Dan H. Gainey in the vineyard, Santa Rita Hills.*

# Best Buy Wine Club

## 2011 Herre Reserve Sauvignon Blanc, Côte de Gascogne

Alex and I discovered this gem in one of our weekly club wine tastings. We loved it for its freshness and zip. Gascogne (in French, Gascogne) is one of my favorite regions for food. Here the foie gras and duck confit are so delicious, and the great cassoulets from the Hôtel de France in Auch are unforgettable. Of course the rich food is not exactly great for you. You must drink lots of light, easy-drinking white wine to balance that richness.

This Sauvignon Blanc has a perfumed nose and a vibrant, grassy taste. Some lime aromas and flavors keep this wine very interesting for drinking by the pool this summer. It will complement a light dinner of filet of sole or even some steamed clams. In fact, put a bit of the wine in the water in which you cook the clams. Enjoy this wine right now, and through the next year.

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

## 2011 Lynx “The French Connection” Shiraz, Franschoek South Africa

In 1688, French Huguenots who were seeking refuge from religious persecution settled in South Africa and were given a land grant from the Dutch government. The valley became known as the French Corner—Franschoek, in Dutch. The Huguenots brought their wine culture along with them, and they named many of the properties in their native tongue. There's the “French Connection.”

So, fast forward to present-day estate owner/winemaker Dieter Sellemeyer. Dieter carefully selects his estate's best fruit for his own wines and sells the other two-thirds to other prestigious labels. He uses a

vertical-shoot positioning system; viticultural methods also include a “green harvest” done at veraison (the transition from berry growth to berry ripening). Soil moisture gets measured at fourteen stations in the vineyards, monitoring for appropriate irrigation. The vineyard yield was 3 tons to the acre.

Deiter made only 460 cases of this wine. A medium-bodied homage to the French Connection, it is 100% Shiraz. It spent twelve months maturing in French and American oak. The wine’s bouquet certainly has a nod to the Northern Rhône Valley, with black cherries, grilled meats, new leather, mocha, bacon fat and a hint of camphor. On the palate, darker spicy blackberry/boysenberry fruit emerges, with dusty and fine-grained tannins supported by moderate acidity, framing it with good length. —*Jim Chanteloup, K&L South African Wine Buyer*

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



*Winemaker Dieter Sellemeyer in the vineyard.*

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

### **2006 Guasti Clemente Barbera d’Asti “Boschetto Vecchio”**

In 1883 Secondo Guasti started the Italian Vineyard Co. in Ontario, California. It was one of the largest vineyards in the world at the time. In 1946 his relative Guasti Clemente founded his own winery in Piedmont, Italy, at start of a new era of Italian winemaking. Much of Italy’s previous winemaking for profit (as opposed to home use) was by very large companies, which bought grapes from hoards of growers looking to make any kind of money in the post-war economy. Guasti was lucky that he was starting in Nizza Monferrato, which is about a 30-minute drive southeast from Asti and a 30-minute drive northeast from Alba. This is a superb growing area for Barbera and absolutely beautiful.

Guasti Clemente has about 70 acres in vines. He produces a wide range of wines, from sparkling wines to Chinato, but Nizza is Barbera country and that’s where Guasti shines. The Boschetto Vecchio Barbera is aged in big Slavonian oak casks and shows the classical style of Nizza. The wines of Nizza are less fruit driven than their Asti and Alba cousins; they are full of quinine bark, iron, leather and smoke and the ever present acidity. This wine reminds me of winter days in Piedmont where piles of burning vine cuttings scent the air without overwhelming your senses and remind you that you’re going to be eating something scrumptious at least twice a day. I’d love to sit down to a plate of creamy risotto with porcini and a bottle of Boschetto Vecchio. You should try that too!

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

### **2011 Cavalchina Bianco di Custoza Amedeo**

I have rarely seen Italians (in Italy) drinking wine by itself, other than bubbles. I think it is because they think of wine more as a spice to the food they are eating. We Americans often drink wine as a cocktail,



*A young Clemente Guasti in 1935.*

and concentrate on the flavors and probably more important the textures by themselves. In fact in my 30-plus years in the business it has been the texture that has been the determining factor for Americans: If a wine has more richness, flesh, and weight that can give it a palate presence, that's an inroad to an American's heart. It is one of the reasons that Italian white wines often get categorized as Pinto Grigio-ish, something white and nondescript with little palate presence. Well, I think that the 2011 Cavalchina Bianco di Custoza "Amedeo" is one of the best crossover wines you can show to your California white-wine loving friends—and actually have them like it!

Italy went through (and is still going through at some wineries) a stage of barrique-aging white wines that in general produced soulless imitations of California Chardonnay. Now, barrel usage has evolved and the real Italian soul shows through. Cavalchina's Amedeo is made with a blend of 40% Garganega, 30% Fernanda, 15% Trebbiano, and 15% Trebbianello (a clone of Tocai/Friulano). Cavalchina has experimented a lot with these different varietals, and they've found that their Trebbiano and Trebbianello can actually ferment in barrique because they have the structure to carry the power of small barrels. Garganega (the main grape in Soave) doesn't do as well with barrique but in 20hl casks it is ideal. This big barrel allows the wine to gain weight without taking on any wood flavors. The Fernanda doesn't do well in wood and sees only stainless steel. The result is a texturally fulfilling blend that has delicate fruit aromatics along with a freshness and minerality that are outstanding. I could see myself drinking it just by itself (I am American), but with some fresh, wild salmon on the barbecue this would be sensational!

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



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

***Two from the Mayor of Moussy*** I have wanted to feature Bruno Michel in the Champagne Club since the first day I met him, in spring of 2006. My father had joined me on a buying trip for the first time. When I told Bruno that I would get back to him with an order, my father kicked me under the table. He knew that these Champagnes were too good to wait on. So I ordered on the spot—for the first time since starting my job as buyer six years earlier.

Bruno Michel has an entirely organic vineyard, certified by Ecocert, in an area called Sud-Epernay. He works only from his own estate and has two wineries, one in Pierry and one in the village of Moussy, where he is the mayor. He comes from a long line of vigneron; his father, Jose Michel, is famous for making long-lived Meunier vintages. Bruno started out his career as a nurseryman and he is obsessed with his vines, doing all of his own massal selections and grafting the vines personally. He does not have a single commercially bought clone in any of his vineyards.

These vineyards are some of the coldest in Champagne. You won't find Pinot Noir in these villages, as it just won't get ripe; instead you find Chardonnay on the slopes and Meunier on the flatter pieces of land. This coolness, combined with the massal selections in the vineyard and the organic viticulture, give us some of the most electric, detailed and fine Champagnes that I have ever had the pleasure to offer you. The prices have been a barrier to our offering these great Champagnes in the club, but a good contract for euros and a little break from Bruno have finally made it possible.

I hope that you will enjoy these two wines as much as I have. I think they have the kind of complexity that is worth taking the time to discover. I strongly recommend just drinking them with



*Bruno Michel conducts a trial to get the dosage just right on the Extra Brut.*

your favorite Champagne partner, rather than pouring them for a crowd. The depth is there in these subtle wines and no one will be better at discovering it than you in the Champagne Club.

### **Bruno Michel “Rebelle” Extra Brut Champagne**

This Champagne is composed of half Meunier and half Chardonnay and dosed at two grams per liter of sugar. Here is my description from my Top 10 Champagnes of 2012, where I ranked it 2nd: Cinnamon was staying up in the city with her friend Jenna on a Friday night, and I grabbed some sushi to go and headed home to dine with our cat, the Morsel. While Morsel helped with the sushi, she did not have a single sip of the Champagne. I believe in the saying that one should be moderate in all things, so I got carried away and drank the whole bottle. Drinking Champagne by yourself is a great thing—if you never have done it there is no better treat, and there’s no better place than home for having an extra glass or two. From my personal tasting diary: “This wine was a lot richer than I remember and I suspect the base must be from the extroverted 2006 harvest. The balance was so perfect it hardly seemed ‘Extra’ Brut-like, rather just vibrant, nervy, electrically mineral sud-Epernay stuff. It went best with the Akasaka Roll, which has eel and avocado on the outside and tempura shrimp on the inside, and very well with everything else. I got carried away by its ample charm and finished the bottle. I woke refreshed and ready for a busy December Saturday, and that turned out to be one of my best days at work all year. I guess there is something to be said for drinking organic after all!” This bottle deserves its spot on the Top 10. Try it out and see if you can resist finishing the whole thing!

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

### **Bruno Michel Premier Cru Brut Blanc de Blancs Champagne**

This gem of a Blanc de Blanc is in fact a single-vineyard wine from the “Les Brousses” parcel in the Premier Cru village of Pierry. The vineyard is the source for Bruno’s massal selection and was planted in 1964. This wine is composed of the 2007 and 2006 vintages and was given full barrel fermentation in old oak. Like many of the Champagnes of the talented Mr. Bruno “the mayor” Michel, this wine manages to combine friendly breadth and creamy yumminess with top-notch minerality and length. What a wine! Drop me a line ([garywestby@klwines.com](mailto:garywestby@klwines.com)) if you would like a link to the video. A toast to you!

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



*Gary filming Bruno talking about Les Brousses, the vineyard where his Blanc de Blancs comes from.*

## **Re-order Form**

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

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

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

**For a complete, up-to-date inventory listing visit us online at: [www.klwines.com](http://www.klwines.com)**

## Signature Red Club Previous Offerings

\_\_\_\_\_ Bottle(s) of 2008 Château Pipeau, Saint-Emilion @ \$29.99 per bottle

With a dark purple hue in the glass, this is Big Boy Merlot. Aromas are of exotic plum, blueberries and cassia. The palate is a lush assortment of dark fruits, spice and mocha notes—all melded into a hedonistic offering that caresses the palate. The finish is smooth and seductive with rich notes of oak and one last rush of berry fruit. Pair this with duck confit prepared with juniper berries. *Wine Spectator* gave this 90 points, and so did *Wine Advocate*.

\_\_\_\_\_ Bottle(s) of 2010 Jimenez-Landi “Sotorrondero,” Méntrida, Spain @ \$19.99 per bottle

The 2010 Jimenez-Landi “Sotorrondero” Méntrida is a blend of 85% Syrah and 15% Garnacha (Grenache) aged for 10 months in French oak barrels. It’s ruby red in color with aromas of white pepper, red currant, cranberry and cherry kirsch. On the palate it is fresh and lively with flavors of red berry, sage, savory spice and zippy acidity. The lift and vibrancy of this wine make it the perfect food wine. It is made in a much more restrained style than some of the more new-world offerings currently coming out of Spain. *Wine Advocate* gave this wine 90 points.

\_\_\_\_\_ Bottle(s) of 2009 Van Wagoner “Cuvee Speciale” Pinot Noir California @ Please Inquire

This is flat-out delicious Pinot Noir. The wine starts out with a seductive nose of fresh smashed strawberries, hints of rosemary and subtle notes of caramel and mocha. On the palate the wine displays deep strawberry and red berry fruit flavors and it has hints of mocha-accented oak on the finish. The deep, rich fruit flows throughout the wine and never becomes heavy or overtly sweet; it is always nicely buffered by the perfect amount of acidity and oak.

\_\_\_\_\_ Bottle(s) of 2009 Lancaster Estate “Sophia’s Hillside Cuvee” Cabernet Sauvignon Alexander Valley @ Please Inquire

This is a blend of hillside blocks of Cabernet Sauvignon with a touch of Merlot. It starts out with aromas of clove, cinnamon, violets and fresh berry notes and then seamlessly transitions to a palate of dark berries, plum, black cherry and hints of dark chocolate and minerals. The wine has a long, lush finish with good tannin grip and rich French oak overtones. This wine can be enjoyed a few hours after decanting or can be cellared for an additional five to 15 years and display some secondary nuances

\_\_\_\_\_ Bottle(s) of 2010 La Fenêtre “Presqu’île” Pinot Noir Santa Maria Valley @ Please Inquire

The 2010 La Fenêtre “Presqu’île” Pinot Noir Santa Maria Valley is the best wine I have tasted from La Fenêtre to date. The nose is rich with dark cherry aromas, hints of spice and a feeling of warmth and depth. The palate reveals a wine that is densely packed with dark berry fruit that runs the gamut from cherry to berry fruit flavors. A great balance of fruit, tannin and alcohol slowly unfolds as the wine breathes in the glass and reveals more and more complexity and nuance. Still very youthful, this wine can definitely benefit from decanting an hour or two in advance so it can truly strut its stuff. It can be paired with a juicy pork chop or a nice leg of lamb.

\_\_\_\_\_ Bottle(s) of 2010 Robert Craig “Affinity” Cabernet Sauvignon Napa Valley @ Please Inquire

This Cabernet Sauvignon is a perfect example of what the 2010 vintage in Napa Valley has to offer. It offers finesse, balance and elegance. The 2010 Affinity starts off with a pretty nose of red maraschino cherries, black licorice and roasted coffee notes. The palate shows great verve and energy along with pretty berry notes and nice, racy acidity. The wine has good balance and a finish of great length and harmony. Pair this wine with grilled meats. You can enjoy it now or you can lay it down, open it in five years and see how wonderfully it has developed.

\_\_\_\_\_ Bottle(s) of 2009 Sequoia Grove Napa Valley Cabernet Sauvignon @ Please Inquire

Intoxicating aromas of blackberry kirsch, black plum, bakers chocolate, mocha and spice make this wine irresistible! The palate is a tapestry of dark berry fruit, mocha and milk chocolate flavors with fine tannins and a smooth, very long finish. This wine is flat-out delicious and should be paired with a nice grilled filet mignon or just enjoyed on its own, shared with a group of friends.

\_\_\_\_\_ Bottle(s) of 2009 Bodega Mas Alta Artigas Priorat @ \$23.99 per bottle

In this 2009 Bodega Mas Alta Artigas Priorat, rich, chewy berry fruits betray a hint of Cabernet Sauvignon’s red fruit and subtle herbal tones, which add interest to the wine and would make it a natural with grilled steak or lamb garnished with thyme and rosemary—herbs that grow wild in the region. This wine received 92 points from Robert Parker’s *Wine Advocate*. —Joe Manekin, K&L buyer of Spanish, Portuguese and Latin American Wines

\_\_\_\_\_ Bottle(s) of 2010 Merryvale Pinot Noir Carneros @ Please Inquire

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.

## Premium Wine Club Previous Offerings

\_\_\_\_\_ Bottle(s) of 2010 Château L'Argenteyre, Médoc @ \$14.99 per bottle

This is a dark and brooding wine. It appears dark purple in the glass with aromas of cocoa, graphite, baking spice and dark fruit notes. The palate is a dense melding of plum, blackcurrant, blackberry and lavender flavors with a touch of oak. This wine can be enjoyed with a pork chop or grilled steak. In January of this year the *Wine Spectator* agreed with us on the quality of the 2010 Chateau L'Argenteyre—they awarded it a 90-point score.

\_\_\_\_\_ Bottle(s) of 2006 Highflyer Syrah California @ Please Inquire

This wine is definitely not for the meek. Côte-Rôtie-like aromas spring from the glass: dark baker's chocolate, black fig, crushed stone, pepper and hints of leather. The palate is as bold as the nose, with flavors of blueberry, loganberry jam, dark chocolate, spice and cola notes. The wine finishes with a smooth, intoxicating finish that belies the power and depth of the wine. Pair this wine with grilled meats, spicy pasta dishes or your favorite pizza.

\_\_\_\_\_ Bottle(s) of 2010 Clos Reissier Pouilly-Fuissé @ \$14.99 per bottle

This bright and charming Chardonnay is from a vineyard currently submitted for formal consideration to promotion to Premier Cru. The combination of bright fruit, a bit of toasty oak and mineral notes on the finish makes this wine absolutely classic for the appellation. It is fine and elegant in character, with lovely minerality and very lively fruit. It will pair well with grilled fish or a roast chicken. Bravo to the producers at the Cave de Chaintré for this lovely wine.

\_\_\_\_\_ Bottle(s) of 2009 Simi Cabernet Sauvignon Alexander Valley @ Please Inquire

The 2009 Simi Cabernet Sauvignon is the best I have ever tasted from this estate. The nose starts out subtly with aromas of bakers chocolate, maraschino cherries, baking spices and hints of cedar. The palate goes on to reveal flavors of red plum, cranberry, red cherry, milk chocolate and notes of cedar and clove. The finish is smooth and harmonious, with layers and complexity continuing to unfold. This Cabernet Sauvignon can be paired with all kinds of red meat dishes and it can be enjoyed perfectly well on its own.

\_\_\_\_\_ Bottle(s) of 2011 Domaine des Aubuisières "Cuvée de Silex" Vouvray @ \$14.99 per bottle

The 2011 Domaine des Aubuisières "Cuvée de Silex" Vouvray is a great example of what Vouvray should be. The wine starts out with a pretty nose of pear, peach, honey and a hint of mint while the palate is a nice combination of flint, wet stone, minerals and apple and pear fruit flavors. The wine has good acidity which nicely frames the slight hint of sweetness and also gives the wine energy and lift.

\_\_\_\_\_ Bottle(s) of 2010 Domaine Roche Côtes de Rhône @ \$14.99 per bottle

A wonderful wine, the 2010 Domaine Roche Côtes du Rhône is a blend of 60% Grenache, 25% Syrah and 15% Carignan aged for six months in 60% stainless steel and 40% concrete tanks. The wine displays a beautiful deep red hue in the glass and has aromas of dark cherry kirsch and hints of earth, sage and minerals. On the palate the wine displays plum, licorice and black raspberry flavors and hints of spice and mocha. Beautifully balanced and harmonious from start to finish, this wine is a pleasure to drink.

\_\_\_\_\_ Bottle(s) of 2009 Monteviejo Calypso Malbec Mendoza @ **Special price: \$11.99 per bottle**

Monteviejo, with Bordelaise businesswoman Catherine Péré Vergés at the helm, is *très français*. From their state-of-the-art, gravity-flow winery, to their well-coopered oak barrels, to their elegant wines and even their unfinished, French-language-only website, it's all very French! The Monteviejo wines continue to represent great value, and they rank among our customers's favorites. Enjoy this with some nice grass-fed beef. That's a very Argentinean match for this Argentine wine with French accent. *Wine Advocate* gave this wine 90 points. —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

\_\_\_\_\_ Bottle(s) of 2010 Potel-Aviron Côte de Brouilly "Vieilles Vignes" Cru Beaujolais @ \$14.99 per bottle

This bright and attractive wine has a nose of black cherry and some *sous-bois* (forest floor) notes. It comes from vines of more than 50 years of age, grown on the steep slopes of an extinct volcano. Côte de Brouilly is one of the smaller of the crus. It's not seen as often, but it has more drive and less earthiness than its larger cousin, Brouilly. On the palate this wine shows bright acidity, crunchy red fruit notes, and notes of wild cherry. We found the 2010 particularly delicious; we loved the intensity and the fruit. It's a terrific match for a holiday meal, but will also age very well in your cellar. —*Keith Wollenberg, K&L Burgundy Buyer*

\_\_\_\_\_ Bottle(s) 2010 DeLoach "Cool Coastal Vineyards" Russian River Valley Chardonnay @ \$14.99 per bottle  
California meets Burgundy. This wine begins with a nose that reveals hints of lemon oil and peach, pear and melon

accents. The palate reveals a racy combination of lemon peel, vanilla and nutmeg while blending in good acidity and hints of oak. This wine feels like California Chardonnay made with a French Chablis sensibility. Pair it with roast chicken, or gorgonzola and candied walnut salad. 90 points, *Wine Enthusiast Magazine*.

\_\_\_\_ Bottle(s) 2008 Buena Vista “The Count Founder’s Red Wine” Sonoma @ \$14.99 per bottle  
The 2008 Buena Vista “The Count Founder’s Red Wine” Sonoma is a blend of Merlot, Syrah and Zinfandel aged 16 months in Hungarian, American and French oak barrels. The wine is a deep purple in the glass with aromas of blackcurrant and hints of espresso. On the palate the wine is full-bodied with gobs of dark fruit like black plums, black cherry, crème de cassis and hints of chocolate. This wine is seductively smooth with lavish oak and a finish that goes on and on. Pair it with a grilled pork chop or braised beef, or be a hedonist and enjoy it on its own.

\_\_\_\_ Bottle(s) of 2011 Conundrum California White @ Please Inquire  
From the second you pour the first glass, this wine invites you in with intriguing aromas of green apple, tangerine and honeysuckle blossoms. The taste is best described as exotic; layers of peach, apricot nectar, green melon and pear are overlaid with subtle notes of citrus zest and spicy vanilla. A round, rich mouth feel supported by fresh acidity brings the complexities of this wine into balance.

\_\_\_\_ Bottle(s) of 2009 Château Petit Manou, Médoc @ \$14.99 per bottle  
This has plenty of latent tannin to age well for many years, but with some airing the fruit covers the tannin, making it so enjoyable now with a steak dinner. Some blackberry and cassis aromas that follow to the palate make for a fine, fruity, forward palate entry. Some spices are evident on the palate and the finish is lingering. A Clyde pick for value Bordeaux. —*Clyde Beffa Jr.*

\_\_\_\_ Bottle(s) of 2010 Mas des Volques Volcae @ \$14.99 per bottle  
This wine has the deep cherry, currant and raspberry fruit you would expect from the varietals, with notes of tapenade, garrigue, game and toasty oak. Full and round, the Volcae will go well with—and stand up to—lamb roasted with garlic, grilled sausages and heartier cheeses. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

## Best Buy Wine Club Previous Offerings

\_\_\_\_ Bottle(s) of 2011 Domaine Lafage “Côté Est” Proprietary White Languedoc-Roussillon @ \$8.99 per bottle  
A blend of 60% Grenache Blanc, 30% Chardonnay and 10% Marsanne aged in stainless steel tanks on the less. The wine displays aromas of white flowers, nut skin, green fig and green apple notes. The palate has nice, racy acidity with flavors of white grapefruit, nectarine, citrus and green apple. The wine is bright, fluid and tasty and can be paired with salads, seafood and cheeses or enjoyed as an apéritif before your meal.

\_\_\_\_ Bottle(s) of 2011 Domaine d’Andezon Côtes du Rhône @ \$10.99 per bottle  
A blend of 90% Syrah and 10% Grenache, the 2011 Domaine d’Andezon Côtes du Rhône is a violet color in the glass with aromas of blackberries, minced meat, black licorice and hints of mocha. The palate has a vibrant energy with notes of black currant, cranberry, Asian spice and sweet coffee flavors. The wine has a brightness and approachability that makes it perfect to pair with foods needing a fruit-driven wine with the acidity to compliment the meal rather than overwhelm it.

\_\_\_\_ Bottle(s) of 2011 Smashberry Red Central Coast @ \$9.99 per bottle  
This wine is produced by Bien Nacido Vineyards, a large, bulk wine producer that also makes some wonderful single-vineyard Chardonnay and Pinot Noir offerings—and this surprisingly great value 2011 Smashberry Red. A blend of 40% Merlot, 30% Cabernet Sauvignon and 30% Petite Sirah aged for 16 months in American oak, this wine has a seductive nose of red cherry kirsch, raspberry jello, hints of herbs and a slight touch of milk chocolate. The palate is a lively blend of red cherry, cranberry, black raspberry and mocha notes that seamlessly meld against a bright, lively finish. This delicious, easy-to-drink wine pairs well with almost any dish that needs a fruit-forward red.

\_\_\_\_ Bottle(s) of 2009 Domaine Girard “Tradition” Côtes de Malpere @ \$9.99 per bottle  
Vinification and ageing of this medium-bodied French country red take place in stainless steel tanks to preserve the freshness and purity of fruit inherent in the wine. Deep, rich red berry fruit notes match with just a touch of tobacco leaf and forest floor. Fine tannins and mellow acidity make the Tradition a delicious contender for a house or casual dinner party red, making it one of the best kept secrets in French wine! Might we suggest the following

wine pairings: grilled chicken with wild mushrooms, pork loin and sage, a hearty beef stew or just a plain old burger and fries. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

\_\_\_\_\_ Bottle(s) of 2011 Kalinda Sauvignon Blanc Redwood Valley @ \$9.99 per bottle

When we finally found the juice for this year's wine, the 2011 Kalinda Sauvignon Blanc Redwood Valley, we knew we had a winner. I just love the nose on this wine. It begins with aromas of Kaffir lime, white magnolias and hints of guava jelly while the palate is a gorgeous medley of citrus fruits, guava, stone fruit and hints of wet stone. The palate feel on this wine is amazing and the zippy acidity and fine tannins make it an utterly delicious offering.

\_\_\_\_\_ Bottle(s) of 2011 Chateau Hellha Tokaji Furmint Hungary @ \$9.99 per bottle

The 2011 Chateau Hellha Tokaji Furmint displays a nose of aromatic white flowers, dry hay and dried white currant. The palate is a mix of white fruits, pears and apples as well as citrus and mineral characteristics. The wine has nice balance and versatility and can be paired with grilled white meats and cheese.

\_\_\_\_\_ Bottle(s) of 2011 Paripaso Cabernet Sauvignon Paso Robles @ \$9.99 per bottle

The 2011 Paripaso Cabernet Sauvignon Paso Robles is delicious. The wine starts off with a full-throttle nose of black raspberry, blackberry and hints of chocolate and earth while the palate is a gorgeous display of red berry, sweet strawberry, milk chocolate and hints of earth and minerals. The wine has subtle hints of oak but is more about the fruit and supple tannins, which make it super accessible and very easy drinking.

\_\_\_\_\_ Bottle(s) of 2010 Domaine de Chambert Chardonnay, J d'Alibert, IGT Pays d'Oc @ \$9.99 per bottle

The Domaine de Chambert has that richness and full-throttle style that I do not usually care for—but it also has fine acidity, which cuts through that oak and fruit. With its excellent balance on the palate, this wine appeals to me and it will also appeal to all of those oak lovers. If you prefer your Chardonnay on the crisp side, chill this wine well; if you like a richer texture, serve it a bit warmer. — *Clyde Beffa Jr.*

\_\_\_\_\_ Bottle(s) of 2011 Monteviejo Festivo Torrentes Mendoza @ **Special price: \$6.99 per bottle**

Monteviejo Festivo Torrentes Mendoza is quite spicy, exotic and floral on the nose, with aromas that suggest rose water, perhaps even Turkish delight. On the palate, white peaches blend with sweet fennel, maintaining their focus and balance with decent acidity to tie the wine together. Drink this wine on its own, or to accompany ceviche.

— *Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

\_\_\_\_\_ Bottle(s) of 2011 Rainstorm Pinot Gris, Willamette Valley Oregon @ \$9.99 per bottle

The 2011 Rainstorm Pinot Gris is bright, zesty and fun. It has subtle white flower and melon aromas. On the palate flavors of honeydew melon, cucumber and lime dominate with notes of wet stone and spice. This wine has great lift and is easy on the palate so you can pair it with seafood, salad or cheeses or enjoy it as an apéritif. If you haven't had a chance yet to enjoy a Pinot Gris then you are definitely in for a treat here. *Wine Enthusiast* gave this 90 points.

\_\_\_\_\_ Bottle(s) of 2010 Château Haut Riot "Cuvée Juliette" Bordeaux Rouge @ \$9.99 per bottle

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 the lovely precision that's a hallmark of this 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. — *Clyde Beffa*

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

\_\_\_\_\_ Bottle(s) of 2008 Ferrero Brunello di Montalcino @ Please Inquire

I really like this wine. It reminds me of the more "classically" styled vintages showing freshness, balance and not the super-ripe flavors that global warming seems to be giving us lately. Drinkable now after decanting it will age for another seven to ten years. I'd serve it with a rich meat ragu made from a Brasato al Brunello (Italian pot roast) over pasta.

\_\_\_\_\_ Bottle(s) of 2010 Ferrero IGT Toscana Rosso @ \$11.99 per bottle

A superb wine, with power, richness, balance, aromatics and length. This was an almost effortless vintage for the producers—thank goodness! This 34% Cabernet Sauvignon, 34% Merlot, 16% Montepulciano and 16% Alicante blend is a great value, full bodied yet not over ripe. It is full flavored and spicy. I think you'll love the character of this wine, and it will age well over the next decade.

\_\_\_\_\_ Bottle(s) of 2007 Ferrero Brunello di Montalcino @ \$24.99 per bottle

This 2007 Brunello starts off with waves of plummy aromatics delicately highlighted by bits of sage and rosemary. On the palate the lushness of the wine emphasizes the riper fruit character and masks the structure that lies underneath. This will age well and drink at its most complex from 2017 to 2022. I think it's best served with a two-inch-thick, dry-aged T-Bone.

\_\_\_\_\_ Bottle(s) of 2010 Mamete Prevostini Botonero @ \$14.99 per bottle

Mamete Prevostini has been making wine in the Valtellina since the 1940s for their family restaurant but it wasn't until 1988 that it became a serious wine producer in their current position. The 2010 "Botonero" has a short, five-day fermentation and never sees any wood. It is a fresh, aromatic red that would be a great accompaniment for the region's classic dish of *Pizzoccheri*, a type of pasta made from buckwheat. One adds cubed potatoes, swiss chard or savoy cabbage and Valtellina Casera cheese. Fontina would be a good substitute and dressed with a garlic and sage butter it's a manly dish and absolutely delicious.

\_\_\_\_\_ Bottle(s) of 2010 Marziano Abbona Dogliani "Papa Celso" @ \$21.99 per bottle

Marziano Abbona started his winery in 1970 with vineyards his father planted in 1950. The 2010 Marziano Abbona Dogliani "Papa Celso" comes from an old, 20-acre vineyard called Doriolo that is about 1500 feet above sea level. The grapes for "Papa Celso" come from the Bricco di Doriolo, the top of the ridge in this vineyard. This is a big, powerful wine with lots of tannic structure that is enveloped in layers of luscious fruit. It isn't particularly a wine to age into gracefulness; this is a bold, drink-me-now-if-you-can wine. It goes best with hearty, rustic dishes bold enough to stand up to the burst of flavor Papa Celso gives you. I would be remiss if I didn't also suggest my personal favorite, polenta with grilled sausage. For me that is the Dolcetto dish.

\_\_\_\_\_ Bottle(s) of 2011 Torre in Pietra "Elephas Rosso" @ \$20.99 per bottle

The wine is blend of predominantly Montepulciano and Sangiovese with a dose of Cesanese, a local Roman variety. The wine sees no oak; it just spends a few months in cement tanks to come together. It offers a subtle, elegant and smooth presence on the palate, delicately aromatic but with character. It is ideal with grilled chicken or rabbit cacciatore dishes. Experiment on your own!

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

\_\_\_\_\_ Bottle(s) of 2005 Fluteau "Symbiose" Brut Champagne @ \$34.99 per bottle

A very clean, elegant nose of white flowers, subtle dough, red-cherry Pinot Noir and a touch of Meyer lemon. On the palate the Chardonnay takes over, giving it a racy, clean flavor. This wine is so effortless and easy to drink; all it needs for a pairing is a clean glass and good company.

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