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Dear K&L Wine Club Members,

As I sit down to write this month's wine club newsletter we are in the midst of a heat wave and my SF Giants are hot too, sporting the best record in baseball a quarter of the way through the season. I know the weather will cool off but I hope the Giants stay hot. What's definitely not going to cool off? The screaming hot deals we have this month in the Wine Clubs!

This month's Signature Red Club wines are both blends and they provide a nice dichotomy of styles and varietals. They take decidedly different paths to the same result: delicious wine. We start off with the 2011 Flowers Perennial Red Sonoma Coast Red, an eclectic blend of 48% Pinot Noir, 44% Syrah, 4% Pinot Meunier, 3% Dolcetto and 1% Chardonnay that subtly tantalizes the palate with pretty fruit and racy acidity. Next is the 2012 Bacio Divino "Pazzo Call Me Crazy" Red Napa Valley, a blend of 54% Sangiovese, 28% Syrah, 10% Petite Sirah and 8% Cabernet Sauvignon. This hedonistic and juicy wine has a "wow" factor for your palate, very appealing when you desire a big, mouth-filling red wine.

Our Premium Club leads us to southern France this month. We chose two offerings from lesser known regions, allowing you to enjoy amazing quality while paying what seems a mere pittance. We start off with the 2009 Domaine de Baron'arques Limoux Red, a wine made by the Mouton Rothschild family from estate-owned vineyards in Limoux, in southwest France near Carcassonne. Next we have the 2009 Château Tourril "Panatella" Minervois Red, a blend of 80% Syrah and 20% Grenache sourced from the Minervois region, an AOC in the Languedoc-Roussillon, near the Mediterranean sea.

The stunning values continue in the Best Buy Club with two offerings that are sure to delight the palate without worrying the wallet. First up is one of our most successful Best Buy Club wines. The Allram Grüner Veltliner 1.0L is back! A new vintage but the same incredible value, the 2013 Allram Grüner Veltliner is the perfect affordable white to sip while you try to cool down, and its versatility allows it to be enjoyed on its own or paired with most summer fare. The other killer deal is the 2010 Purisima Canyon Cabernet Sauvignon Alexander Valley, a proprietary bottling made for us that blows away almost any other domestic Cabernet Sauvignon in a similar price point.

The Italiano Club keeps up the momentum with two selections guaranteed to impress. We start off with the 2012 Tiare Sauvignon Blanc Collio, the perfect example of an Italian Sauvignon Blanc. It's earthier than its California counterparts but brimming with fruit and minerality. Not to be outdone is the 2010 Fattoria La Ripa Chianti Classico, a plush and polished offering that tantalizes the palate with gorgeous fruit and tell-tale notes of classical Chianti terroir.

The party never stops this month because we have two great offerings from our Champagne Club. We begin with the fantastic Devaux "Grand Reserve" Brut Champagne. This wine deftly melds a full-bodied feel with nice acidity and balance. The Devaux is followed up by the beautifully crafted, elegant and complex Pierre Cellier Brut Reserve Champagne. Enjoy these two standouts while entertaining or celebrating or just when you have a craving for a wonderful glass of Champagne.

Cheers & Go Giants!

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

Signature Red Collection Wine Club

2011 Flowers Perennial Red Sonoma Coast

Given his name, it's no wonder that Walt Flowers started out in the nursery business. He established nurseries in Bucks County, Pennsylvania and Chesapeake City, Maryland. Walt frequently took business trips out to California, where he fell in love with wine and the idea of growing grapes. In 1989 he and his wife Joan found an ideal plot of land to purchase along the Sonoma Coast. With the planting of its first vines in 1991, Flowers Winery was off and running. Shrewd acquisitions followed over the years; they bought established vineyards and also some properties that would be ideal for planting new vineyards, allowing them to keep up with the growing demand for their Pinot Noirs and Chardonnays.



Joan and Walt Flowers of Flowers Winery & Vineyard.

Probably the most unique and interesting offering coming out of the Flowers portfolio is their red blend “Perennial.” Flowers focuses primarily on making Chardonnays and Pinot Noirs, but Perennial is a proprietary red blend that changes vintage to vintage depending on what nature has given them to work with. This 2011 Flowers Perennial is a blend of 48% Pinot Noir, 44% Syrah, 4% Pinot Meunier, 3% Dolcetto and 1% Chardonnay. It was aged for 12 months in barrel and has a Francophile alcohol level of only 13.5%.

2011 was a challenging vintage across California, especially hard on the Bordeaux varietals such as Cabernet Sauvignon and Merlot. Grapes like Pinot Noir and Chardonnay handled the wet, cold weather much better. The style of Perennial lends itself to vintages like this. Finesse, elegance and complexity are the hallmarks of this wine and a vintage like 2011 plays to this strength.

The 2011 Flowers Perennial Red Sonoma Coast is a fascinating wine with aromatics of wild blueberries, sage, and snappy red fruit aromas. The palate is full of delicate berry fruit, hints of lavender, wet earth and mineral notes. The wine has an elegant feel, with complex layers of fruit nicely framed by racy acidity and soft floral aromas. A perfect food wine, it will marry well with fish, pork or roasted vegetables.

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

2012 Bacio Divino “Pazzo Call Me Crazy” Napa Valley Red

I think this is the third time in my seven-plus years of running the wine clubs that we are featuring the Bacio Divino “Pazzo Call Me Crazy” Red Napa Valley. Bacio Divino is a small, family-owned winery fashioning a myriad of small-production, hand-crafted wines. They include Syrah, Cabernet Sauvignon, Pinot Noir and unique red blends such as Pazzo and Bacio Divino.

Claus Janzen began his career in the wine business in the early 1980s, leaving Canada and the hotel and restaurant business to work for Caymus Vineyards on their international marketing campaign. In 1993, after twelve years at Caymus, Claus and his wife Diane decided to strike out on their own. Thanks to a partially discarded parcel of great Sangiovese the first vintage of Bacio Divino was born.



Claus and Diane Janzen, owners of Bacio Divino.

If you're a fan of high-octane, over-the-top wines then

you'll love the 2012 Bacio Divino "Pazzo Call Me Crazy" Red Napa Valley. A blend of 54% Sangiovese, 28% Syrah, 10% Petite Sirah and 8% Cabernet Sauvignon, the wine has a nose of blackberry jam and cassis with chocolate spice notes. The palate is a blast of blackberry, dark plum, crème de cassis, licorice and mocha. The wine has a sexy mouthfeel with smooth, sleek tannins and suave finish. Pair this big boy with a filet mignon or wood-fired pizza.

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

Premium Wine Club

2009 Domaine de Baron'arques Limoux Red

This is one of the many projects owned and operated by the Mouton Rothschild family who, like the Lafite Rothschilds, have taken their fame and winemaking know-how to numerous wine regions around the world.

The Limoux region, in southern France, is an ideal place to take advantage of inexpensive land. Here with its vast resources, the Mouton family has ideal terroir for crafting wonderful wines for your money.

Planted in 1998, Domaine de Baron'arques is a 254-acre plot located in the commune of Saint-Polycarpe in the Haut-Vallée, the highest and coolest part of the Limoux region. Domaine de Baron'arques has 118 acres planted with 50% Merlot, 10% Cabernet Sauvignon, 10% Cabernet Franc, 10% Syrah, 10% Grenache and 10% Malbec. These grape choices take advantage of the region's strengths both with Bordeaux varietals and Rhône varietals.

The grapes are harvested here in the same method as Mouton Rothschild, Opus One and Almaviva, by hand into open baskets and moved by gravity into the vats to ensure a gentle extraction. The wines are then aged for 12 months in barrel. Fifty percent of the barrels are new and the rest are one and two years old.

The 2009 Domaine de Baron'arques Limoux Red is a showstopper of a deal! Aromas jump from the glass. Sweet tobacco, licorice, Mexican chocolate and dried herbs all jostle for center stage. The palate is full bodied, with tons of dark chocolate, licorice, dusty tannins and bitter cherry. This wine has a lot of grip and it shows layer upon layer of complexity as it slowly unwinds upon the palate. It's a bold wine that displays nice balance. I would pair this with rich cuts of red meat or roasted lamb.

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

2009 Château Tourril "Panatella" Minervois

The Languedoc-Roussillon region has a ton of sub regions, each producing wines according to a set of regulations in accordance with the AOC (appellation d'origine contrôlée) bureaucracy, set up to govern wine production in France. The Minervois region lies in the northwest part of the Languedoc-Roussillon, right above Corbières and below Saint Chinian. A red wine called Minervois from this AOC must be a blend in which there cannot be more than 40% Carignan; the remaining percentage (at least 60%) will be made up of Grenache, Syrah, Mourvèdre and/or the lesser known Lladoner Pelut and other traditional Languedoc varieties. Most of the recently produced Minervois now have a much larger percentage of either Grenache or Syrah or both, with declining percentages of Carignan. Minervois can trace its wine-growing origins back to Roman times: Cicero records the dispatch of wine from the Minervois region to Rome.

The 2009 Château Tourril "Panatella" Minervois is a flat-out delicious wine. When Clyde and I sat



Vineyards at Domaine de Baron'arques, in the Limoux.

down to taste it we had no intention of buying it, feeling we have had plenty of Rhône-varietal-based wines in the club of late. But the quality of this wine made it impossible to ignore. Also, we know that when choosing wines we should not consider their varietal makeup in isolation but also the regions from which they are produced, since the terroir and the regional interpretation have as much to do with how a wine tastes as do the grapes going into the wine.

The 2009 Château Tourril “Panatella” Minervois is a blend of 80% Syrah and 20% Grenache. It presents itself with a deep red hue in the glass with aromas of spice, smoke and dark berry preserves. The palate comes alive with flavors of candied black fruits, dark berries, sweet black licorice, spice, hints of truffles and subtle oak nuances. The wine has great length, with a sexy, smooth feel that seamlessly leads to a soft, luxurious finish. Pair this wine with a hearty beef stew or cassoulet. *Wine Enthusiast* magazine gave this wine 92 points.

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



Château Tourril, in the Minervois, Languedoc-Roussillon.

Best Buy Wine Club

2013 Weingut Allram Grüner Veltliner (1L)

Michaela Hass and her husband Erich have been running the winery in the village of Strass since 1992, and have come a very long way in that time. They reconstructed the original cellar and configured a three-tier system that cleverly integrates the existing barrel cellar with gravity-fed movement of the wine. They have also grown the estate to eighteen hectares, all the while replanting portions of their vineyards to match the proper varietal with the proper soil type, exposure and micro climate, in order to create wines rich with finesse and varietal character. The goal at Weingut Allram is simple: To produce organic wines of the highest quality, retain strong distinctive varietal character and to work in a modern fashion, all the while retaining tradition and respect for the land.



Cellar at Weingut Allram. The winery also runs a B&B.

Grüner Veltliner is Austria's most widely planted varietal by far. It is found in other countries around the world, but in Austria it excels and reaches fantastic heights. Austria's sandy, loess, rocky soils and cooler climate zones have proven to be the conditions that make this varietal unique and distinctive. Sourced from some of Kamptal's best vineyard sites, this year's Allram Grüner Veltliner liter is vinified in all-stainless-steel and topped with the ever-popular crown cap. This is a fantastic introduction to Grüner Veltliner, if you have never experienced this refreshing, gulp-able varietal. The aromatics are full of white pepper and spice with hints of citrus zest and earthy nuances of fresh pea shoots and lentil. A wonderfully fresh and vibrant wine, this is snappy but has just the right amount of texture to let the juicy, mouthwatering structure take you home! Grüner Veltliner is one of the best all-around food wines out there. Goes well with everything: grilled sausages, fresh spring salads, fish, sushi. But my favorite pairing would have to be fresh corn on the cob.

—Eric Story, *K&L Buyer of wines from Austria and several other countries & regions*

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

2010 Purisima Canyon Alexander Valley Cabernet Sauvignon

When you drive around the Napa Valley it seems as if growing high quality Cabernet Sauvignon could be as simple as buying land, planting said grapes and then patiently waiting to reap the rewards.

Unfortunately it isn't that easy in Napa Valley and it's even harder outside that valley. There are some great Cabernet Sauvignon vineyards in Sonoma, but there are also a lot of wines coming from sub-appellations within Sonoma that are pretty lackluster in my opinion. But Alexander Valley is the exception. Alexander Valley is located in the northeastern corner of Sonoma County nestled between Dry Creek Valley and Knights Valley, just north of the town of Healdsburg. Alexander Valley is producing some of the best under-\$20 Cabs in California and is quickly becoming a beacon for single-vineyard offerings, which take advantage of both the benchland and the mountainous terroir.

The 2010 Purisima Canyon Alexander Valley Cabernet Sauvignon is the perfect example of the great values coming out of this appellation. The wine has all the tell-tale signs of Alexander Valley: a dark color, kirsch-like notes and hints of molten earth and dark chocolate. Great balance and complexity on the palate. This wine has nice grip but at the same time feels seamless and light on its feet. I would pair this wine with grilled meats or charcuterie, or serve it as the perfect apéritif for the Cabernet lover.

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



Vineyards in the Alexander Valley, Sonoma County.

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

2012 Tiare Sauvignon Collio

Collio means "hill" in Italian and it is also the name of Friuli's most famous DOC. Predominantly a white-grape growing area, these hills along the border with Slovenia produce some of Italy's finest white wines. Some of Italy's most famous producers are located here. Tiare is owned by Roberto Snidarcig, who started small in 1991 and has gradually added vineyards to the estate. He now has 25 acres of vines and produces about 8000 cases of wine a year. *Tiare* is a word in Friulian dialect for land (in Italian it's *terra*). Perhaps he chose this name for marketing reasons, judging it easier to pronounce than Snidarcig. The soil in the Collio is a blend of sand and limestone rich marl. The soil is excellent for drainage (it rains a lot in Friuli) and gives the wines an aromatic and structural lift as well.

The 2012 Tiare Sauvignon is a Sauvignon Blanc, but Italians rarely if ever use that full name for the varietal. It has a classic Friulian Sauvignon character. This is nothing like the very grassy, Jalapeno-jelly character of some New Zealand Sauvignon Blancs, nor is it in the fleshy, fruity, figgy California style, and nor does it have the minerality that you get in the Loire Valley. Friuli is very different. In this region, the grape has a musky earthiness to it and the wines tend to be fairly full bodied.



Tiare winery is located in the DOC of Collio, in Friuli.

The 2012 Tiare Sauvignon couples the musky essence with a bold richness. The wine is fermented and aged in stainless steel, but 20% of it goes through a malo-lactic fermentation, giving a creamier, fuller texture. This Sauvignon has a distinct palate weight and an excellent balance of crisp acidity and minerality. The nose has a pungent tang to it; the wine does best after a little air. If you have the opportunity I suggest you decant this wine, cover the decanter with a bit of Saran wrap, and put it in the fridge for an hour. Right out of the bottle that muskiness is too enveloping if you're not ready for it. This wine would be a perfect accompaniment for spicy shrimp dishes, stir-fried chicken or Paella. Give it a chance to open up and I'm sure you'll really get a thrill!

Your re-order price for this wine as a club member is: \$18.99 per bottle.

2010 Fattoria La Ripa Chianti Classico

Chianti, like Napa, is a place rather than a type of wine. It's the region between Siena and Florence and is about 40 miles long and 20 miles wide. Within Chianti are several wine regions, including Chianti Classico, whose wines have the black rooster on the neck of the bottle and get called "Chianti" for short. Fattoria La Ripa is in San Donato al Poggio, just east of Panzano. This is on the western border of the Chianti Classico region and in terms of latitude it's about in the middle of Chianti Classico. It's an ancient estate and was once owned by the father of the woman we know as Mona Lisa. As any of you who have traveled through this area know, it is densely forested and its topography and geology would make a geographer scratch his head. It is a jumble.



Fattoria La Ripa is in San Donato al Poggio, Chianti.

The 2010 Fattoria La Ripa Chianti Classico is made with 90% Sangiovese and 10% Canaiolo, all organically grown. This is a traditional blend of the indigenous grape varieties. But Fattoria La Ripa's winemaking method is different from most. It's the *Governo* system, used in Chianti for centuries principally to add richness to counteract the natural acidity of Sangiovese. In this system, a portion of the grapes, usually about 10% to 20%, are harvested three weeks before the regular harvest and dried to concentrate their sugars. As the reserved grapes dry, harvest and winemaking of the main portion of the grapes proceeds as usual. When the main portion is close to finishing its fermentation, the dried grapes are added in and the yeasts have a field day on all the new sugars. The result is a plummy-er, riper, more supple wine. The Fattoria La Ripa Chianti is a really classic style, all leather and earth with a bit of tannin. Its center is plush and plummy, and it has a long finish. This wine needs about an hour in a decanter to come together.

Your re-order price for this wine as a club member is: \$20.99 per bottle.

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

Devaux and the Secret Gonet! We have two refreshing Champagnes for the club this month, both great as an apéritif or with the lighter fare of summer. Both come to us from great women of the Champagne business: Ms. Camille Zanette of Champagne Devaux, and Ms. Chantal Gonet of Champagne Philippe Gonet. I hope that you all will enjoy these two as much as I have.

Pierre Cellier Brut Reserve Champagne

I have talked to many customers who are saddened by the lack of Champagne Philippe Gonet Champagne here at K&L. For many years we direct-imported their very fine wines, but a few years ago they decided to go with a national importer and the prices more than doubled. Now I have good news: We have a “secret” Gonet in the form of the Pierre Cellier Brut Reserve Champagne. This used to be made with a combination of purchased and estate fruit under the Gonet family’s négociant label, but this particular bottle tastes better than the last cuvée that we had from their first label. It is composed of equal parts Meunier, Chardonnay and Pinot Noir, and although they only claim two years of ageing on the lees, it seems a lot more like four or more. I feel that I don’t quite know the full story, but I know that when Chantal sent us the samples I was blown away by what was in the bottle. This has great texture and poise. Don’t wait to try it, as it will likely sell out fast.



Chantal Gonet, on the right, talks with Clyde Beffa at our big tent event at K&L’s Redwood City store.

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

Devaux “Grand Réserve” Brut Champagne

From the southern part of Champagne, down past the Brie pastures, we have an excellent offering in the Devaux “Grand Réserve” Brut Champagne. This winery was introduced to us by Camille Zanette, a former French national champion in figure skating. This wine is composed of two thirds Pinot Noir and one third Chardonnay, even though Chardonnay is quite rare in this part of Champagne. Those of you who like a bit of toast and a bit of citrus excitement in your Champagne will be very pleased with this all-stainless-steel-fermented bottling. I posted a full interview with Camille on my youtube channel. Search for “Devaux Gary Westby” on youtube and it will come right up.

I have corresponded with many of our Champagne Club members about traveling to the area, and wanted to remind you all to reach out if your travels take you to France. I would love to tempt you to spend time in Champagne by telling you about my favorite hotels, restaurants and houses to visit. You will be surprised at how much of a VIP you become with the producers whose wines you have tasted in this club. You can contact me at garywestby@klwines.com. I look forward to hearing from you!

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

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) 2009 Château de Villegeorge, Haut-Médoc @ \$21.99 per bottle

Dark brick color and licorice aromas follow to the palate. The wine is a dense red in color and has good depth of spicy, blackberry fruit. The mouth-feel is balanced and round with soft tannins behind loads of fruit. This is a really well-made wine, an elegant, classic Haut-Médoc. Decant it one hour before serving it now. It will cellar well for five years at least. Best now with a juicy rib steak. — *Clyde Beffa*

_____ Bottle(s) 2012 Robert Craig Napa Valley Cabernet Sauvignon @ Please Inquire

The 2012 Robert Craig Napa Valley Cabernet Sauvignon is a blend of 75% Cabernet Sauvignon, 10% Merlot, 7% Petit Verdot, 6% Malbec, 1% Cabernet Franc and 1% Petit Sirah. The wine has a beautiful structure of deep red fruits nicely nestled against a firm core of dark berries, milk chocolate and mocha notes. The density, complexity and long, smooth finish make this a terrific Cabernet that displays all the wonders awaiting us from the 2012 vintage in Napa Valley. Pair this wine with a great cut of red meat or enjoy it with hearty rich cheese and meats.

_____ Bottle(s) 2010 Château Teyssier Saint-Emilion @ \$24.99 per bottle

The 2010 Château Teyssier Saint-Emilion (80% Merlot, 20% Cabernet Franc) is packed with fruit. That's a hallmark of the new vanguard in Saint-Emilion. A seductive nose of blackberry, spice and baker's chocolate gives way to a densely packed core of crème de cassis, licorice, plum and mocha notes. The wine is rich, with a succulent mouthfeel and a long, rich and harmonious finish. This is a hedonistic yet approachable Bordeaux that can be paired with most red meats or cheese platters. Robert Parker and James Suckling both gave this wine 92 points.

_____ Bottle(s) 2008 Waterstone "Study in Blue" Napa Valley Red @ \$24.99 per bottle

This is a blend of 39% Cabernet Sauvignon (sourced from hillside vineyards in Oakville, Rutherford and Spring Mountain District), 36% Merlot (Truchard Vineyard in Carneros) and 25% Syrah (also Truchard Vineyard in Carneros). It was aged for 30 months in French oak of which 80% is new. The wine is flat-out delicious with deep, dark berry fruit aromas accented by mocha-laced oak. It is bold on the palate with berry fruit, dark chocolate, spice and cedar notes and a long, lush finish. Pair this wine with filet mignon or short ribs.

_____ Bottle(s) 2012 Dutton Goldfield "Dutton Ranch" Russian River Valley Pinot Noir @ Please Inquire

This is an absolute knock-out! Deep ruby red in the glass with alluring aromas of red and black cherry fruit. Hints of strawberry, raspberry, nutmeg and toffee slowly waft from the glass. The palate is a vibrant array of lush berry fruit that expands on the palate with flavors of cranberry, nutmeg, coriander and dark berry fruit. The wine has a deep, layered and complex palate that shows plenty of energy and verve. A great Pinot Noir, this wine can be paired with cheeses, richer fish and of course red meat.

_____ Bottle(s) 2011 Domaine La Collière "La Fontaine" Côtes-du-Rhône-Villages Rasteau @ \$24.99 per bottle

Robert Parker was so impressed with this wine, he had this to say: "The top cuvee, which comes from the estate's oldest vines, is the 2011 Côtes du Rhône-Villages Rasteau La Fontaine, which is mostly old vine Grenache blended with a small amount of Mourvèdre. The latter component is aged in 600-liter demi-muids and the Grenache spends time in tank. Its dense purple color is followed by copious notes of melted chocolate, kirsch, bouquet garni and a hint of smoked game. This 'locked and loaded,' full-bodied, rich, dense Rasteau is remarkably concentrated for a 2011. It should drink well for a decade." (Robert Parker's *Wine Advocate*; 92-94 points.)

_____ Bottle(s) 2007 Château Pipeau, Saint-Emilion @ \$19.99 per bottle

An easy drinking, approachable wine that delivers a great Bordeaux experience. It has a classic nose of black licorice, spice and blueberry preserves while on the palate there's a delicious mix of black and blue fruits, spice and black cherry. It's drinking great right now and is the perfect example of how well Merlot flourishes in Saint-Emilion.

_____ Bottle(s) 2011 Domaine Faiveley Mercurey "Clos Rond" @ \$24.99 per bottle

This Pinot Noir displays rich, round fruit, both red and black, and just a hint of the earthiness for which Mercurey is known. When you combine this character with the bright spice and profound depth of the 2011 vintage, it's surprisingly delicious. — *Keith Wollenberg, K&L Burgundy Buyer*

_____ Bottle(s) 2010 Hall Napa Valley Merlot @ Please Inquire

The 2010 Hall Napa Valley Merlot is simply stunning, with intoxicating aromas of raspberry kirsch, baker's

chocolate, spice and floral notes. The palate is a beautiful blend of racy red fruits, milk chocolate and spice, a racy acid spine and firm, dusty tannins. The finish is bright and long with both fruit and sweet oak slowly receding from the palate. Pair this delicious wine with grilled meats, hearty vegetable dishes or your favorite cheese plate.

____ Bottle(s) 2009 Cadre “The Architects” Central Coast Pinot Noir @ \$24.99 per bottle
Composed of 32% Firepeak Edna Valley, 28% Bien Nacido Santa Maria Valley, 22% La Encantada Santa Rita Hills and 18% Laetitia Arroyo Grande. The wine is a deep, rich red in the glass with aromas of dark cherry, red flowers and cola notes. The wine deftly moves to a palate of red currant, raspberry and wild strawberry with exotic spice notes and fine tannins.

____ Bottle(s) 2009 Arrowood Sonoma County Cabernet Sauvignon @ \$24.99 per bottle
This is a vibrant, ruby-red hue with aromas of red plums, red currant, spice, mocha and chocolate notes on the nose. The palate is a sexy mix of red and black fruits, spice, cola, mocha, mint and hints of chocolate with great acidity and layer upon layer of complexity. The finish is bright and energetic; this is a wine that shows plenty of lift and life. Pair this wine with rich red meats or brick-oven pizza—it will absolutely sing.

____ Bottle(s) 2011 Domaine Calendal “Plan de Dieu” Côtes-du-Rhône Villages @ \$24.99 per bottle
A blend of 50% Grenache and 50% Mourvèdre from 30- to 50-year-old vines. Ruby red in the glass with aromas of cranberry, rosemary and roasted meat. The palate comes alive with bright red fruits, hints of cranberry, bitter red cherry, notes of spicy red cinnamon and savory herbs, all showing well against the nice acidity and lift of this wine. The body is light, with good drive; it feels lithe and agile on the palate rather than heavy or cloying like some recent Rhône wines. The racy acidity and light body allow it to pair flawlessly with fish, fowl or heartier red meats.

____ Bottle(s) 2010 Moulin de la Gardette Cuvée Tradition Gigondas @ \$21.99 per bottle
This is a concentrated yet elegant example of Gigondas from the stellar 2010 vintage. The wine has a beautiful garnet color with a gorgeous nose of cherry, a hint of chocolate and spicy black fruit flavors. On the palate it is medium bodied, yet refined, with admirable intensity, length and persistence. Enjoy it now and over the next five years with hearty Provençal fare.

Premium Wine Club Previous Offerings

____ Bottle(s) 2012 Maimai Creek New Zealand Syrah @ \$14.99 per bottle
The 2012 Maimai Creek Syrah is brimming with juicy, forest-berry fruits, toasted spices and that unmistakable black-pepper-crust steak flavor. This is such a fantastic wine for barbecue season. It is a natural partner for just about any meat you can throw on a hot grill. Maimai have done a great job balancing generous, expressive fruit with plenty of the more seductive, savory, perfumed and gamey aspects that I believe are the hallmarks of great Syrah. —
Ryan Woodhouse, K&L buyer of wines from New Zealand, Australia and South Africa

____ Bottle(s) 2012 Hahn Santa Lucia Highlands Pinot Noir @ please inquire
The 2012 Hahn Santa Lucia Highlands Pinot Noir is sourced from the Hahns’ best vineyard blocks. The grapes are hand-picked and sorted, then left to do a three-day cold soak in open-top fermenters; then the wine is aged in French oak for ten months. The wine starts off with seductive aromas of red plums, subtle hints of spice and cherry; these seamlessly lead to a palate that oozes rich cherry fruit, notes of red licorice and subtle hints of spice. The wine is smooth and rich with a long, textured finish that makes it hard to resist. Pair this with a

____ Bottle(s) 2010 Figge Cellars “Paraiso Vineyards” Monterey County Pinot Noir @ \$15.99 per bottle
A dark ruby red in the glass, this wine has aromas of black cherry, boysenberry jam, subtle hints of mocha, a hint of herbs and mineral notes. The palate is a full-on berry fruit medley, with layers of pretty berry fruit unfolding across a complex and pleasing palate. The finish is smooth and silky with fine tannins and just a touch of oak framing the last vestiges of fruit as they slowly recede from the back of your mouth. Pair this wine with roast chicken, wild salmon or any foods that call out for a delicious Pinot Noir.

____ Bottle(s) 2012 Trascampanas Verdelho Rueda, Spain @ \$13.99 per bottle
The 2012 Trascampanas Verdelho is 100% Verdelho fermented in stainless steel tanks. The wine is a soft yellow hue with greenish streaks. The nose is a fragrant expression of white flowers, lychee and mineral notes. The palate flows seamlessly from there, with gorgeous flavors of pit fruit, stone fruit, citrus and wet stone. The wine has a viscous mouthfeel and displays good acidity and verve. Pair this with a spring salad, seafood or Spanish cheeses.

____ Bottle(s) 2009 Burgess Merlot Napa Valley @ Please Inquire

The 2009 Burgess Merlot is a fantastic wine that feels more like a Cabernet Sauvignon than a typical Merlot. The wine has a full-bodied structure with tons of black cherry and berry flavors nicely mingled against a complex palate, nicely framed by rich oak accents. One of my favorite Merlots.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2010 Veramonte Reserva Carmenere, Chile @ \$9.99 per bottle

When I opened this wine (89% Carmenere, 7% Merlot, 4% Cabernet Franc) and poured it into the glass I was struck by its deep red color and its aromas of wild berries, hints of baker's chocolate and subtle undertone of tobacco. Now the real test came: how does it do on the palate? My first sip revealed a medium-to-full-bodied wine with pretty berry fruit, wild herbs and silky tannins. There's a nice uplift towards the finish, bright and zesty. This is a delicious wine that can pair well with a myriad of dishes and cuisines, and it makes a great apéritif on its own.

____ Bottle(s) 2012 MontGras Reserva Cabernet Sauvignon-Syrah, Chile @ \$9.99 per bottle

This wine is a deep, dark red in the glass with aromas of blackberry liqueur, savory herbs, baking spice and pain grillé. The palate pushes through with blackberry fruit, hints of molten earth and a touch of savory herbs. The finish is soft and silky with the dark berry fruit remaining throughout the life of the wine as it parades across the palate. A great value, this wine should be great to enjoy during your next backyard barbecue.

____ Bottle(s) 2010 Cameron Hughes "Lot 354" Crozes-Hermitage @ \$10.99 per bottle

This wine is a great, classic example of a Crozes-Hermitage, an exciting blend of dark berry fruit, dried meat, hints of earth and spices with a blast of black pepper at the end. The 2010 vintage is a great one in the Rhône Valley; that helps explain why this wine is hitting on all cylinders. Pair this wine with roast duck, lamb or a thick-cut pork chop and it will absolutely sing. Enjoy the wine—and always go with your passion!

____ Bottle(s) 2010 Beringer "Blanc" Knights Valley White Wine @ \$8.99 per bottle

The 2010 Beringer "Blanc" Knights Valley White Wine is a blend of Sauvignon Blanc and Semillon with just a dash of Viognier and Chardonnay. The wine is made to resemble a Graves Blanc from Bordeaux stylistically, but thanks to the added Viognier and Chardonnay it has a bit more roundness than your average lean, racy and mineral-driven Bordeaux Blanc. The Beringer Blanc has a subtle floral aroma with hints of melon and stone fruit. The wine then delivers a palate full of bright melon, citrus, peach and pear flavors with subtle notes of vanilla and spice.

____ Bottle(s) 2011 Trim California Cabernet Sauvignon @ \$10.99 per bottle

A delicious wine, ruby red in the glass with a slightly reticent nose of red cherry, red licorice and hints of mocha with a lively palate of black cherry, cinnamon, sage, scorched earth and just a hint of oak. This wine has great acidity and balance and is quite lively on the palate. It has enough fruit and balance that it's very versatile; you can pair it with foods across the board whether roast chicken, pizza, barbecue—any dish that requires an elegant red wine.

____ Bottle(s) 2011 North by Northwest "Red Blend" Columbia Valley, Washington @ please inquire

The 2011 North by Northwest Red Blend has a sexy nose of candied red cherries, spice cake, licorice and herbs. Its dense palate shows blackberries, tobacco, bittersweet chocolate and savory herbs. The finish is soft and supple, with tannins that slowly fade from the back of your mouth as the fruit flavors dissipate. Pair this wine with pasta Bolognese, wood-fired pizza, or sausage and hamburgers. You will appreciate the wine's versatility.

____ Bottle(s) 2012 Domaine de Tholomies Chardonnay La Chapelle Vin de Pays d'Oc @ \$9.99 per bottle

A bright, light-yellow color, this wine has a spicy, apple-y aroma that follows to the palate. Some white blossom undertones are evident. Nice lingering finish. Do not over-chill this beauty. Serve it with a nice piece of swordfish or halibut. Also fine with lobster in butter sauce. Meant to be enjoyed in the next year or so.

____ Bottle(s) 2010 Bodegas Solar Viejo "Monologo" Crianza Rioja Spain @ \$9.99 per bottle

This is 100% Tempranillo aged for 12 months in American oak barrels. It sports a dark reddish hue in the glass. On the nose the wine is an exotic mix of blackberry liqueur, minced meat pie, spice and subtle oak nuances. The palate is a mouth-filling parade of dark fruit flavors, ripe berry, spice and hints of baker's chocolate. This wine has excellent balance of rich fruit, racy acidity and subtle oak accents, and a long, smooth finish. It is delightful and is drinking incredibly well right now. Pair with pasta, chicken, pork or any dish that needs a fruit-driven, well-balanced red wine.

____ Bottle(s) 2009 Mustiguillo “Mestis” Vino de la Tierra el Terrerazo Spain @ \$9.99 per bottle
A blend of 50% Bobal and 20% Tempranillo with the balance made up of a blend of Syrah, Cabernet Sauvignon and Merlot. Deep red color. Distinct aromas of boysenberry, blueberries and baking spices flow seamlessly from the glass. On the palate the wine has great energy and verve with dusty tannins and dark blue fruit flavors along with hints of vanilla, clove and tobacco. The wine has good body, nice depth and a surprising amount of complexity given its modest price tag. Pair this wine with lamb, pork or a rustic dish that needs a sturdy, food-friendly wine.

____ Bottle(s) 2012 Bonterra Mendocino County Viognier @ \$9.99 per bottle
The 2012 Bonterra Viognier has a gorgeous nose of peach blossoms, apricots, hints of cream and white flowers and a palate overflowing with fresh peach, apricot, spice and hints of stone fruit. The finish is long, bright and vibrant with a touch of vanilla emerging. Pair this wine with scallops, grilled chicken or roasted vegetables.

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

____ Bottle(s) 2009 Ugo Lequio Barbera d'Alba Superiore @\$22.99 per bottle.
The 2009 Ugo Lequio Barbera d'Alba Superiore is produced with strictly selected Barbera grapes coming from vineyards of the Gallina Hill near the village of Neive. This is a very special area, famous for the richness and complexity of its wines. This 2009 has an intense ruby color with hints of pomegranate. It continues with a hint of strawberries, cherries and sweet cocoa. From the beginning the flavor is full-bodied but delicate at the same time. Serve with the classic Langhe dishes of braised meat and porcini risotto. —*Clyde Beffa*

____ Bottle(s) 2011 Musella Valpolicella Superiore @\$16.99 per bottle
The 2011 growing season began with a long drought and a very warm early April, leading to a fast development of the buds. This was followed by some rainy weeks with below-normal temperatures until July. In August, the temperatures rose and the maturation was very early. The quantity of the harvest was below average but its quality was quite high. It's a great vintage. This wine is very balanced and features a core of black cherry, aromatic herb, crème de cassis and wild strawberry fruit, with hints of gumdrop and smoke. This wine is so fresh and inviting right now. Drink it on the young side. This is a great summertime wine. —*Clyde Beffa*

____ Bottle(s) 2011 Secoli Valpolicella Ripasso @\$12.99 per bottle
The Ripasso method is unique to this region. After you harvest the grapes for your Amarone, you dry them indoors for three to six months depending on who you are. Then you press them and ferment the juice and skins together. When it is wine you bleed off the liquid part and save the leftover skins, seeds, lees and some unfermented sugar. Then you take a Valpolicella wine that was already fermented dry and was made from Corvina, Rondinella and Molinara, pour it over the Amarone lees and let it go through a second alcoholic fermentation taking added flavor from the dregs of the Amarone. Sounds funky. But wait 'til you try it! It is quite rich, and a perfect wine to enjoy with a big hunk of Parmigiano Reggiano.

____ Bottle(s) 1998 Cornaleto Franciacorta Pas Dose @\$26.99 per bottle
I remember when my salesman approached me on this wine. “Mate, have I got a wine for you and your Club!” He was pitching a bone-dry, Italian sparkling wine, 15 years old. I was a bit circumspect. He's actually quite a serious fellow so I said let's pop the cork and see. I was stunned by the initial aromatics. This was the real thing, complex, clean, with a long, lingering nose. I'm used to wines lingering on the palate, but this wine's aromas seemed to permeate my local vicinity and engulf me, which was unique. On the palate, it has persistent carbonation, very complex brioche-like flavors and a long and yes, drawn-out finish. I hope you enjoy it as much as I did.

____ Bottle(s) 2010 Santoleri Tenuta Crognaleto Trebbiano d'Abruzzo @ \$14.99 per bottle
The 2010 Santoleri “Tenuta Crognaleto” Trebbiano d'Abruzzo is a complex, rich and distinctive wine. It is fermented on the skins for a few hours; that adds a bit of grip (tannin), more flavor and color. The nose has distinct aromatics reminiscent of cooked and spiced apple skins while on the palate the wine has an immediate presence, with powerful, sustained focus and a long finish. There is a lot of wine here especially considering it only has 13% alcohol. This would be an ideal dish for *Baccalà*, the salted cod dish that is a perfect winter treat.

____ Bottle(s) 2012 Terracuda Boccalino Bianchello del Metauro DOC @ \$11.99 per bottle
This is layered with intense fruit aromatics and a long, focused finish. It's impressive on the palate particularly with its multiplicity of fruit aromatics. While the fruit isn't particularly complex there is just a lot of it going on in the

glass, coupled with floral notes and that sassy texture. Like its name, this wine is a mouthful. The Marche being a coastal region this is of course a classic fish wine, but it works as an aperitivo, or with an Insalata Caprese.

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

_____ Bottle(s) PrévotEAU-Perrier Grande Reserve @ \$34.99 per bottle

A classic blend of one third each Meunier, Pinot Noir and Chardonnay. It is based on 2009, but has 50% reserves from 2008, 2007 and 2006. This is a very good apéritif Champagne, with straw-gold color, a lovely bead and a golden-apple nose with a croissant-like toasty component. In the mouth it has good body and excellent texture.

_____ Bottle(s) Roederer Brut Premier @ \$34.99 per bottle

We scored quite a coup by getting this wine in the club. The Louis Roederer "Brut Premier" is my go-to Champagne when I am out. It's one of the very best grand marque, non-vintage Champagnes at any price. Like the PrévotEAU-Perrier, this Champagne is equal parts Meunier, Pinot Noir and Chardonnay, but this one is made of half estate-grown and half purchased fruit. Roederer has been making big waves in Champagne for their large-scale organic plantations and obsessive pursuit of quality. This electric bottle of Champagne has depth and richness to balance its bright, mineral personality.

_____ Bottle(s) Michel LORiot "Palmyre" Brut Nature Champagne @ \$34.99 per bottle

This cuvée was blended specifically to be a zero-dosage (no sugar added) Champagne, and is composed of 80% Meunier and 20% Chardonnay exclusively from the LORiot estate in the village of Festigny. It has been aged for four years on the lees, and this, in combination with the riper fruit used in the blend, gives it an ease of drinking not usually associated with zero-dosage Champagnes. With crab, scallops, mussels, clams or oysters, this lovely bottle richens up, all the while cutting the richness of the meat.

_____ Bottle(s) Canard-Duchêne "Leonie" Brut Champagne @\$34.99 per bottle

Composed of 50% Pinot Noir (all of it from the Mountain of Reims), and 25% Meunier and 25% Chardonnay (both purchased from great villages like Cumieres and Vertus). The wine is aged for three years on the lees after fermentation in stainless steel. Canard-Duchêne is the fourth biggest Champagne in the French market, and is very popular for its easy drinking, toasty style. This makes a perfect apéritif—a very fine way to start your weekend.

Signature Red "Rhône-tastic" 6-Pack

If there is a more exciting wine-producing region in the world than France's Rhône Valley I would like someone to tell me what it is. The wines of the Rhône Valley really do have a wide appeal. You get all the fruit and *oomph* you crave from California Cabernet Sauvignon but with a tad more subtlety and balance. The tannins are lighter and there's more of an earth and herbal feel to these wines. This allows them not only to marry better with food but match a wider array of cuisines. **When you purchase this six-pack you save \$55 off the already reduced wine club re-buy prices**, and you get two bottles each of the **2011 Domaine Marcoux Côtes du Rhône**, the **2011 Domaine Calendal Plan de Dieu Côtes du Rhône**, and the **2011 Domaine La Colliere "La Fontaine" Rasteau**.

Special six-pack price for K&L Wine Club members: \$109.94.

Signature Red 6-pack "Tired of Cabernet"

For everyone who is tired of Cabernet Sauvignon comes the perfect anecdote, three wines all of which are not Cabernet Sauvignon. This is a truly ridiculous deal, where **you save \$100 off K&L's normal price of \$209.94 and only pay \$109.94!** In this can't-miss six-pack we have two bottles each of: **2009 Cadre Pinot Noir**, a wonderful Central Coast Pinot Noir that blends grapes from several top-notch vineyards to make a whole that is better than the sum of its parts; **2006 Carver Sutro Petite Sirah**, from one of California's greatest Petite Sirah producers; and **2011 Donkey & Goat "Five Thirteen" Blend**, one of the best organic/bio-dynamic Cal-Rhône blends made.

Special six-pack price for K&L Wine Club members: \$109.94.