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March 2008

Dear Wine Club Members,

March 2008 is an exciting month for the wine clubs of K&L. This is the first month for Club Italiano—our new club totally dedicated to wines from Italy. (Including Sicily, of course. Our associate Danny “the fish hook” Gravelli insisted.) Seems like only yesterday that we had our first offering in the Best Buy Wine Club, but that was in 1994. Then demand for a club with more prestigious wines increased, and in 1998 we started the Premium Club. In 2001 we started the high-end Signature Red Collection, which has been our fastest growing club. Not long ago we introduced our bi-monthly Champagne Club, which has really taken off. So we now have four monthly clubs, and one that ships wines every other month.

This March is Bordeaux and whisky month at K&L: We have a tasting and two dinners with Château Margaux (all sold out), and we are an exhibitor at the ninth Whiskies of the World Expo in San Francisco on March 28th and March 29th (not sold out). Since we do not have a spirits club (interstate shipping problems), we are featuring Bordeaux wines in our Signature Club. They are totally awesome: the 2003 Château Cantelys, which garnered 92 *Wine Spectator* points, and the extremely delicious 2005 Château Mille Roses, from the once-in-a-lifetime 2005 vintage. Both of these wines are quite limited in availability, so act quickly if you want to reorder them.

Club Italiano's two wines are quite different in price, but both are totally satisfying on the palate. Our Italian wine expert (and I mean expert) Greg St. Clair hand picked these wines. They are the totally ripe and rich 2003 Barbera d'Asti, Tenuta Garetto; and the superb, everyday red 2004 “Papale” Primitivo di Manduria from Vigne & Vini. Greg also wrote the Club Italiano comments.

Since March tends to be on the cool side, we have two red wines for the Premium Club. The 2006 Kirkham Peak Cabernet was made by a famous Napa Valley property, and we will play a guessing game with that wine. No guessing with the other Premium Club selection: the 2006 R Wines Three Rings Shiraz from Australia's Barossa Valley. It has already been accorded 91 points in the October issue of Robert Parker's *Wine Advocate*.

The Best Buy Club features a delicious, spicy red from the south of France, 2005 Walden, Côtes du Roussillon; and a refreshing white from Australia, the 2004 Brokenwood Sémillon.

Finally, I want to mention that Thornton Jacobs, our very fine Wine Club Director, has left K&L. We will miss him and we wish him good luck in his future endeavors. For now, I will write the club newsletters (I did them for the first six years) and Shaun Green will help with any club questions or problems you may have.

We hope you enjoy this month's selections!

Cheers,
Clyde Beffa Jr.
Co-owner and Senior Wine Buyer
K&L Wine Merchants

Signature Red Collection Wine Club

2005 Château Mille Roses, Haut-Médoc

Don't miss the great 2005s from Bordeaux! Most wine people, including me, consider Red Bordeaux the “King of Wines.” Since I have been K&L's Bordeaux buyer since 1976 and have been to Bordeaux every year since 1985 to taste the new wines, I feel I have a bit of expertise on these wines. And in all of those years of tasting the new wines out of barrel, I have never experienced such a year as 2005. From the lesser, everyday drinkers to the outrageously expensive first growths, the quality of wine is impeccable. They have loads of ripe fruit, fine balancing acidity, and lingering finishes. The 2005 Bordeaux wines will turn out better than the legendary 1982s. Any winemaker who failed to make a fine 2005 Bordeaux should be booted out of France!

David Faure, winemaker at Château Mille Roses, Haut Médoc, will stay in Bordeaux, as this wine is excellent. David worked in the vineyards of Burgundy, Provence, and Jurançon and then returned to his native Médoc in Bordeaux. The Mille Roses property is in Macau, just a stone's throw from the Margaux appellation and Château Giscours. Mille Roses means “1000 roses”; the winery name is in homage to David's mother, who used to cultivate a wide variety of roses in the château gardens. The 12.4-acre vineyard is planted with 25- and 30-year-old vines of 60% Cabernet Sauvignon and 40% Merlot. Production is about 2,500 cases, with about 500 cases coming to the USA. The French publication *La Revue du Vin de France* named David Faure “Winemaker of the Year” in 2003.

This is a well-made wine in the traditional style, not over-extracted or ponderous on the palate. And it sure tastes great right now. The fruit overshadows the tannins and the finish is quite smooth. Spicy, red fruit flavors linger on the palate. The wine has some toasty oak aromas and mocha on the palate. Like most of the 2005 Bordeaux, this should be decanted one hour before serving. These wines are still babies and need some air to open up. Though this wine tastes great now, it will cellar well for at least six to eight years. Try this with a prime rib roast or barbecued steak.

Your re-order price for this wine as a club member is \$21.99.

2003 Château Cantelys, Pessac-Léognan

A 92-point Club wine! Daniel and Florence Cathiard were on the French Olympic ski team with Jean-Claude Killy at Grenoble, France, quite a few years ago. They then ran a large chain of sport stores in France and in the USA. They always had a love for wine and decided to sell their thriving business and buy a Bordeaux château. The rest is history. They purchased the venerable but underachieving estate Smith-Haut-Lafitte in 1990 and took Bordeaux by storm. They have brought the quality there to the level of a second growth Bordeaux. They also, with their daughter Alice, built the vino spa “Sources de Caudalie” next to Smith-Haut-Lafitte. Now it's a world-famous boutique hotel, which last year was rated #1 in the world for small hotels. You **MUST** go there!

Then in 1994 Daniel and Florence purchased Château Cantelys. It is located on a superb gravelly rise



across from the science park in Martillac. It is a neighbor of Château Smith-Haut-Lafitte and Château Rochemorin. The terroir is very similar to Smith and the winemaking philosophy is the same. The only difference between this and the first wine of Smith-Haut-Lafitte is the price, with Smith bringing nearly \$100 a bottle. We found this wine to have some toasty, oaky, black fruit aromas that follow to the palate. It's fruity and ripe on the palate and has outstanding acid balance. (Some 2003 Bordeaux do not have very good acid because the year was torridly hot.) The final blend is superbly well balanced in structure, body, and softness. It is opulent and attractive on the palate. The Cabernet Franc adds elegant spicy hints as well as red-berry fruit, licorice flavors, and a touch of oak. This wine has a good, long aftertaste and will be enjoyable soon, although it has great ageing potential.

If points are your thing, this wine received 92 points from the *Wine Spectator*, which said: "Aromas of blackberry, meat and spice follow through to a full-bodied palate, with velvety tannins and a long, flavorful finish of berry, orange peel and chocolate. Structured and complex. Super-clean. Best ever from here. Best after 2009. 2,665 cases made." We think you can drink this wine now until 2015. Do decant or open it 30 minutes before serving. This wine begs for a rack of lamb or pork loin chop. We have only a few extra cases for re-orders, so act quickly if you love it. As with all wine shipments, allow the wines a few days to settle down after you receive them.

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

Club Italiano

2004 Vigne e Vini Primitivo di Manduria "Papale"

Buy it by the case. Last May I traveled to Puglia in search of this region's best wines and I visited a slew of wineries. It was my first trip through Puglia's wine country. With the rise in quality of the area's wines, this was a trip I couldn't put off any longer. Puglia, the heel of the boot of the Italian peninsula, is surrounded by sea, the Adriatic on the east and the Ionian on the west. Are you picturing Tuscany or Piedmont with their beautiful rolling hills and dramatic sloping vineyards? Well, Puglia is not that. It is, for all intents and purposes, flat. As with most regions in Italy, wine has been made in Puglia for thousands of years. It was part of *Magna Grecia* (Greater Greece) and it contributed greatly to Greek exports of vines. Stretching back into the 19th century most of this region's wine was made for export. Unfortunately most of it was blended into someone else's wine after traveling away, first via ships and lately in big tanker trucks driving up the Autostrada del Sole. I knew a Puglian producer who used to sell wine like this, and he told me that the purchaser of one of his shipments actually met the truck 50 miles away and changed the license plate, so that when it arrived at his winery it would have the designation of a local province (AT or CN) on the plate so as not to arouse suspicion! Now the European Union has changed laws, it subsidizes dramatically—and the public's search for good wine has changed what used to be the BIG business in Puglia. Quality is now the key in Puglia and many producers are struggling to adapt to a new world.

Vigne e Vini was founded in 1921 and has had a long history of wine production in Salento. Cosimo



“Mimo” Varvaglione is a third-generation winemaker and owner. The timing was perfect when his father and grandfather handed over the reins of the business to Mimo and his wife Maria Teresa Basile; they were ready. Mimo’s vision and business acumen are attuned to quality, yet he still retains a feel for his native soil; he’s very comfortable in the dirt. The winery’s new production facility is brand new and sparkling.



Cosimo & Maria Varvaglione

The 2004 Vigne e Vini Primitivo di Manduria “Papale” is 100% Primitivo grapes grown south of Taranto near the Ionian Sea. The vineyards of older head-trained vines yield about 2.5 tons per acre and are hand harvested; that’s a rarity in a region that is becoming increasingly mechanized. The wine is fermented in temperature-controlled, stainless steel tanks and then aged in small French Allier barriques for eight months. This grape, as everyone knows, is genetically very close to Zinfandel, but there’s a lot of discussion surrounding it. In fact, that’s such a thorny, hot-button issue that I don’t wish to go into it here. Suffice it to say, it is like a Zinfandel! The wine is rich and fleshy and has a touch of tannin but is inherently focused. The fruit is very complex and while not exuberantly California Zin-like, it has earthy underpinnings. The wine’s broad, smooth texture plays easily across your palate yet is refreshingly balanced. It leaves you reaching again for the bottle to pour another glass. Mimo and Maria Teresa suggest you have it with braised meats and rich pasta. — *Greg St Clair*

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

2003 Tenuta Garetto Barbera d’Asti Superiore “Favà”

A Favorite of Clydes. When Alessandro Garetto took over his family’s winery some 13-plus years ago he inherited an unbelievably good position. His steep, hillside vineyards are over 60 years old and are virtually surrounded by a Murderer’s Row of Barbera d’Asti producers! Vietti’s Barbera Cru “La Crena,” Prunotto, Coppo and Chiarlo’s Cru “Le Corte” vineyards are among the neighbors. His desire and goal has been to make a great Barbera, one that he feels can live up to the greatness of his vineyards and carry on the tradition of his father and grandfather.



Alessandro Garetto of Tenuta Garetto.

Although Tenuta Garetto is a virtual unknown in this country, they have been highly lauded in *Gambero Rosso*, the leading wine reviewer in Italy. The 2003 received 2 Red Glasses, meaning it qualified for the final 3-Glass tasting but didn’t quite make that rigorous grade. Lucky for us—it was still available for our inaugural shipment. I think it is really a fantastic wine!

Much has been written about the 2003 vintage in Europe and the ceaseless heat that lay over the continent for most of the summer. Piedmont’s most famous grape, Nebbiolo, is a very tannic variety and suffered more than Barbera. Barbera is an acidic wine by nature and the freshness that the acidity gives allowed the wines in this hot vintage to stay more balanced. But the real key in 2003 was old vineyards. The previous winter was wet and snowy and filled the aquifers deep in the ground. Old vines with long roots could easily get water and suffered far less than the young vines.

Tenuta Garetto’s Favà is truly a great vineyard, 22 acres of limestone-based white clay that is excellent soil for Barbera. The vineyard’s natural age of 60-plus years, and careful pruning, limits the crop size to less than 1.5 tons per acre. Like all great winemakers, Alessandro will tell you that the most important work isn’t in the winery but in the vineyards. Countless hours of grooming vines, cultivating soils and green harvesting allow the best possible grapes to come out of his vineyards. The Favà is fermented in

stainless-steel tanks and then aged in small French oak barriques for 12 to 14 months before another year of aging in the bottle. The Superiore part of the Barbera d'Asti DOC refers to a requirement for a year of wood aging.

From the first taste of the 2003 Tenuta Garetto Barbera d'Asti Superiore "Favà" I knew there was something special about this wine. It is just an exuberant burst of fruit. When you say wild cherry in America people think of Luden's cough drops, but in Italy the wild Marasca cherry has an exceptionally intriguing bouquet that is scintillating. The Favà is an explosion of Marasca cherry. The lush richness of the wine flows across your palate, layering it with spice, fruit and very delicate hints of porcini mushrooms. The wine has power, size and lushness, but is gentle and smooth and despite the ripeness, it shows great balance. It's all a testament to the character of the old vines. This is a wine that tastes great right now, but does have the potential to improve for another five years.

The lushness of this wine makes it something easy enough to drink on its own but I'd love to have this wine with grilled sausage and polenta, BBQ ribs, or a thick steak. If I had the chance I'd put it into a decanter for a half an hour or so to let its power blossom. —*Greg St. Clair*

Your re-order price for this wine as a club member is \$28.99.

Premium Wine Club

2006 Kirkham Peak Cabernet Sauvignon, Napa Valley

An affordable and drinkable Cabernet. It is hard to find good value California Cabernets these days. It seems there is a race between Bordeaux and California to see who can charge the most for their wines. The average big-name Bordeaux and cult-wine Cabernets are in the \$100++ price range. Okay for those special occasions, but most wine lovers like to have a glass daily or at least weekly. Even some of the lesser-known Bordeaux and California wines are over \$40. How many under-\$20, good-tasting Cabernets do you find? And especially from Napa Valley? We fell in love with this Cabernet when we tasted it. It was sweet and lovely and had a great pedigree. Unfortunately we can't divulge the source, but I can give you some hints if you promise not to tell them at the winery. The winery was started by a person who had a very successful business in Texas before venturing into the wine business. All of the wines we have carried from this property have sold for \$39 up to \$100-plus. This property also makes very famous Chardonnay.

This wine is aged in 100% French oak barrels, of which about 45% are new and 55% once-used. The grapes are from a number of top Napa Valley vineyards known for their deep volcanic loam with underlying clay and gravel that is optimal for drainage. This wine is enormously complex, with hints of currant and black cherry. It is elegantly integrated with mocha and vanilla flavors, from the toasty French oak; the flavors are both mellow and ripe. This supple wine has lingering chocolate overtones and round tannins that frame the concentrated finish. It is ready to drink now with a roast or spring leg of lamb and will develop a wonderful complexity over the next three to ten years. If you think you know the answer as to what winery was the source for this wine, e-mail me at clydebeffa@klwines.com. The first two people to send the correct answer will get a bottle of wine from me. Contest ends March 8th.

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



2006 R Wines, Three Rings Shiraz, Barossa Valley, Australia

91 points and not for the faint of heart.

R Wines is a new company founded by importer and marketing genius Dan Philips along with renowned winemaker Chris Ringland. The winemakers for R Wines are Chris Ringland, Lisa Wetherell, Andrew Hercock and John Hughes. It encompasses four familiar labels—Marquis Philips, Three Rings, Roogle and Bitch—along with thirteen others created specially for R Wines. Needless to say, the packaging of these wines is amazingly creative but, more importantly, what is in the bottle consistently over-delivers, from the low end to the high end. The grapes for this wine came from David Hickinbotham, one of the star grape growers of Australia.

The last vintage of Three Rings Shiraz has been very successful for K&L and we were able to work a special deal for this 2006 so we could offer it to our club members. If you like your red wines on the richer side, you will love this big boy. Just 15.3% alcohol and the color is purple-black. Jammy with black cherry hints on the palate; it's ripe and toasty. It is in the international style of winemaking so if you are looking for high acid and terroir, you will not like this; go for the Walden in the Best Buy Club.

Robert Parker scores it 91 points and says: "There are 14,000 cases of the 2006 Shiraz, a wine sourced from three Barossa vineyards. The wine was aged in seasoned American oak. Opaque purple colored, it offers up a jammy perfume of cedar, spice box, violets, blueberry, and blackberry. This leads to a medium to full-bodied wine made in a surprisingly elegant style. Supple-textured, full-flavored, with well-integrated tannin, this hedonistic effort will evolve for three to five years but can be enjoyed now and over the next ten years."

Your re-order price for this wine as a club member is \$12.99.



Best Buy Wine Club

2005 Walden, Côtes du Roussillon

A fun wine here—Keelyn sure thinks so. Here's what Keelyn Heely of K&L San Francisco wrote about the Walden: "The wine's festive and jovial spirit comes through with childlike enthusiasm, like a kid waving his sticky hands in your face shouting, 'me, me, me.' And while its fun-loving red fruits sing with zing, the wine remains grounded by underlying notes of ground pepper, earth and acidity. Not an old soul this wine, no I envision this wine as a child licking a lollipop (bigger than his face) carried off by a bouquet of helium balloons. It's a blend of Carignane, Grenache and Syrah and comes off bright and zesty with a tight core of vibrant berry fruit. I get an honest, rambunctious, pure wine with no new oak, perfect for lifting your spirits."

This wine was the brainchild of Herve Bizeul, one of the top wine makers of the Roussillon and owner of the famed Clos des Fees. Walden is named in honor of the philosophy of Henry Thoreau (*On Walden Pond*). While not labeled a Fair Trade wine, this project was created to help struggling growers from the Roussillon region of Southern France. The majority of funds generated by the sales of this wine are paid to member-growers. Members have to abide to a strict charter of quality and respect of the



environment. This wine is 30% Grenache Noir, 30% Carignan, and 40% Syrah. The vines are mostly 50 years old. This wine is perfect to serve with pasta or grilled meats and even some nice manchego cheese.

Robert Parker scored this value wine 88 points and mentioned that it displays aromas of kirsch, tart black raspberry, and pungent smoked meat and roasted nut. They suggested the price was \$15.00.

Your re-order price for this wine as a club member is \$10.49.

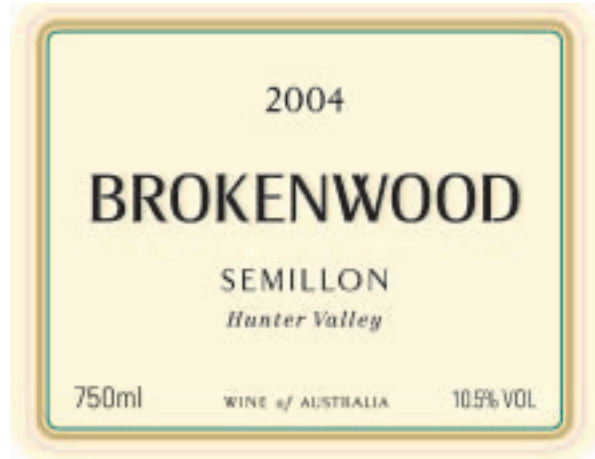
2004 Brokenwood Sémillon, Hunter Valley Australia

Are you kidding me—90 points for \$8.49? The Hunter Valley is a region of New South Wales, extending from about 75 miles north to 193 miles north of Sydney. This is the oldest winegrowing region in Australia, though it is not as well-known as the Barossa or McLaren Vale.

This is the only white wine presented by the clubs this month, and a Sémillon to boot. We do not offer very many Sémillons for the clubs, basically because we do not really like many—but this one is a gem. It's a luminous green/yellow Sémillon with lifted, zesty, lemongrass aromas and sweet apple-blossom characters. Some lime is evident. The perfect balance of fruit, alcohol and minerality combine for a seamless finish. In other words, it tastes very good. Iain Riggs has made a delicious wine here. Where else can you find such a high-scoring, delicious wine for under \$9.00? It is worth it to buy a few cases for the upcoming spring and summer. And we love the screw-cap closure.

90(+?) points from Stephen Tanzer's *International Wine Cellar*: "Pale straw. Dusty, mineral-laced aromas of pear, green apple, floral honey, fresh hay and bergamot. Fleshy on the palate, with flavors of talc, minerally lemon zest, limeade and pink grapefruit. Quite juicy and wound up but extremely promising and built for the long haul. Finishes spicy, focused and with excellent citric verve." Here is a fine wine to serve with some crab or steamed clams, or even a piece of swordfish.

Your re-order price for this wine as a club member is \$8.49.



As a K&L Wine Club member, you have an existing *online account*. If you don't know your online ID and password, please tell us and we will e-mail your information. Please make sure we have your email address so that you can log onto our website to place orders and manage your account. Feel free to call or email if you have any questions. (800) 247-5987 x2766 or theclubs@klwines.com.

We don't want you to miss any shipments! Please get in touch with us:

- Whenever you change your credit card number or the expiration date changes.
- Whenever you change shipping addresses or phone numbers.
- ***If you will be away when the shipment arrives during the first two weeks of the month. We will hold the shipment until you are there to receive it.***
- To provide or update your e-mail address. This benefits us all. It often allows us to resolve your issues in a more timely fashion. Also, with e-mail we can alert you to member-only specials more quickly than we can with this newsletter.

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

Champagne Club: Previous Offerings

_____ Bottle(s) of 1999 Laurent-Perrier Brut @ \$39.99 per bottle

We are very pleased to be able to offer this excellent Vintage Champagne. Our special relationship with Laurent-Perrier enabled us to procure some of the just-released 1999 vintage. This vintage is characterized by richness and openness that make the wines a pleasure to drink now. The 1999 is composed of 55% Pinot Noir and 45% Chardonnay with a very light dosage to allow the wine to reveal its true nature. The fruit comes mainly from Mesnil, Cramant, Ambonnay, Bouzy, Tours-sur-Marne and Verzenay. Historically, most of these crus have formed the basis of Laurent-Perrier's Champagnes. The wine is bottle-aged for a minimum of seven years.

_____ Bottle(s) of Elisabeth Goutorbe Cuvée Eclatante Brut @ \$29.99 per bottle

The Pinot comes through on the nose with very pretty candied cherry interlaced with fresh baked bread. On the palate it has a lot of body; firm, dry black cherry fruit and tons of savory, masculine Pinot Noir flavors. It has a good finish with a line of chalky minerality that is uncommon in a Champagne based on 2003.

_____ Bottle(s) of Mandois Brut Origine @ \$29.99 per bottle

The Mandois family have been growers in Pierry, a suburb of Epernay, since 1735. The Brut Origine is tank-fermented and then aged in old barrels for six months before being aged an additional three years on the lees. It is composed of 40% Chardonnay, 30% Meunier and 30% Pinot Noir and only dosed at seven grams per liter—exactly half of the maximum allowed for brut Champagne. The wine has a pale straw color and a creamy, restrained nose. The Champagne is muscular, quite dry and framed rather than flavored by the wood. The finish is very solid and lingering, confirming its special cuvée quality over that of a normal non-vintage Champagne.

_____ Bottle(s) of 2000 Piper Heidsieck @ \$54.99 per bottle

93 points *Wine Spectator*: “An opulent, energetic bubbly, this has a concentrated essence of vanilla, honey, apricot and citrus notes, with a long finish. The firm structure offsets its richness. A compelling 2000.” K&L's notes: This vintage Champagne is a blend 60% Pinot Noir and 40% Chardonnay, fermented in stainless steel and put through full malolactic. It is very, very toasty and rich given its age. (*Gary Westby, K&L*)

Signature Red Club: Previous Offerings

_____ Bottle(s) of 2005 Château Coufran, Médoc @ \$23.99 per bottle

The 2005 Château Coufran has a beautiful dark purple color. On the nose, the wine has loads of dark fruit with notes of cedar, smoke and spice. On the palate, the wine has a strong initial attack but with lots of sweet fruit and ripe, rounded tannins. There is very good balance and length on the finish. This is a very good, complete wine. Cellar it or decant and enjoy now with any red meat or hard cheese.

_____ Bottle(s) of 2005 Lost Canyon Winery, Stage Gulch Vineyard, Syrah @ \$23.99 per bottle

The wine is a beautiful, deep purple color. It has incredible aromatic complexity with notes ranging from violets and roses to blackberry, leather, tobacco, bacon and spice. On the palate the wine is full-bodied with great depth,

loads of dark fruits and some Syrah spice balanced by a lively acidity. The finish is long and fine. We were oohing and ahing over this one when we tasted it and I think you will all be impressed too. Enjoy this hearty wine on a cold winter evening with a roast or stew.

_____ Bottle(s) of 2003 Medlock Ames, Merlot @ \$23.99 per bottle

The 2003 Merlot is a blend of 92% Merlot and 8% Cabernet Sauvignon. It is characterized by a very expressive varietal aroma, followed by a rich, round attack, with plenty of volume and mid-palate weight. On the palate, juicy, plummy Merlot fruit is highlighted by notes of licorice and cocoa. You can drink or cellar this wine for the next dozen years. Enjoy with a hearty winter stew of beef and mushrooms.

_____ Bottle(s) of 2003 S.P. Drummer, Blair Vineyard, Napa Red @ \$23.99 per bottle

The 2003 harvest was a warm one in Napa Valley, producing fully ripened fruit and ripe, almost oily tannins. While the wine is matured in 60% new French oak, Scott believes that oak should not be a flavor on its own but should augment the aromatics and add structure to round out the wine's mouthfeel. The nose is very aromatic and perfumed; on the palate, the wine is full of creamy currant fruit with leafy, spice-cake notes. It is powerful and elegant at the same time. The tannins are fine grained and the finish is long. Drink over the next five years.

_____ Bottle(s) of 2003 Amici, Napa Valley Cabernet Sauvignon @ \$23.99 per bottle

The 2003 Amici Cellars Cabernet Sauvignon, Napa Valley is composed of 90% Cabernet Sauvignon and 10% Merlot and was aged in 50% new French oak barrels. The addition of Merlot adds richness to the mouth feel and increases the aromatics of the wine. The color is fairly dark and extracted with opaque purple hues. On the nose it is dominated by blackberry and cassis with vanilla and spice from the French oak. On the palate, the wine has gobs of dark fruit with suave, soft tannins, which allow the currant-blackberry flavors to take center stage. Enjoy this wine with a steak or any winter beef stew.

_____ Bottle(s) of 2004 Altolandon, Manchuela, Spain @ \$21.99 per bottle —**K&L Special!**

90 points Robert Parker: "The 2004 Altolandon marks the debut of this wine sourced from an organically farmed, cool-climate vineyard. The wine was aged for 12 months in a mixture of French and American oak. The wine is 50% Syrah with the balance consisting of Merlot, Cabernet Sauvignon, and Grenache. Purple/black in color, it offers up a brooding nose of pepper, grilled meat, sausage, blueberry and black currant. Tightly wound but dense and layered, the wine is slightly compact in the finish. If this wine continues to evolve, my score will appear conservative."

Premium Wine Club: Previous Offerings

_____ Bottle(s) of 2006 Kirkham Peak, Zinfandel, Napa Valley @ \$13.99 per bottle

The 2006 Kirkham Peak, Napa Valley Zinfandel, made in a claret style, is full of dusty, earth-laden blackberries, warm pie crust and dark chocolate. It remains dry throughout, never opting for the sweet, Jello-y fruit that so many go for these days. Wonderful balance of tannin and oak with some cleansing strawberry-esque acidity to boot. This wine will be a pleasure to drink on a cold night with braised meats or by the fire with a good book.

_____ Bottle(s) of 2006 Napa Cellars, Chardonnay, Napa Valley @ \$13.99 per bottle

This wine is just plain yummy and a real treat for any California Chardonnay lover. It has lots of apple and pear fruit with just the right touch of oak. It is creamy on the palate but with enough good acidity to keep everything in balance and a long, polished finish. Enjoy as an apéritif or with fish or white meat.

_____ Bottle(s) of 2005 Olema, Napa Valley Cabernet Sauvignon @ \$13.99 per bottle

Like the Amici (see Signature Red list, above), the 2005 Olema is a blend of 90% Cabernet Sauvignon and 10% Merlot. It was aged for 22 months in 50% new French oak. The wine displays a deep ruby-garnet color along with aromas of black fruit, vanillin and spice. On the palate the wine is medium to full bodied with lots of dark fruit as well as underlying red fruit and good fruit/acid balance. The wine is very much in the Amici house style and compares favorably to its big brother at a fraction of the price.

_____ Bottle(s) of 2006 Beringer, Stanly Ranch, Chardonnay @ \$13.99 per bottle

The Stanly Ranch Vineyard yields Chardonnay with a wonderful freshness and a discernible Carneros personality. It is a light, lemony yellow hue and features aromas of honeysuckle, green apples and melon with some subtle spice notes. On the palate the wine has a fine attack with initial flavors of green apple followed by ripe melon framed with a juicy, tangerine-like acidity that leads into a bright finish. This is definitely a food wine that will go great with shellfish or white fish. Here in the Bay Area, I would serve this with fresh Dungeness Crab. Enjoy!

_____ Bottle(s) of 2001 Joseph Swan “Mancini Ranch” Zinfandel @ \$13.99 per bottle

This Russian River Valley Zinfandel is a knockout. It wows not with its alcohol, extraction or residual sugar, but with its sheer balance. With persistent earthiness this wine's nose is cemented with red plum, pomegranate and charred pork ribs. If that isn't enough, the fleshy, plump mouthfeel, cracked black pepper and tobacco spice and layered blueberry fruit should do the trick.

_____ Bottle(s) of 2002 Joseph Swan Sonoma Zinfandel @ \$13.99 per bottle

With notes of baker's chocolate and tiramisu on the nose, this wine seems heavy and rich at first, but that impression is squelched quickly by its unmistakable acidity. A tang of cranberry, red currant and Rainier cherry fruit gives this Zin huge lift and brightness. Finishing with orange peel, black tea and pithy raspberry fruit, this is miles away from most Zinfandels produced these days.

_____ Bottle(s) of 2004 Château Cantelys Blanc, Pessac-Léognan @ \$13.99 per bottle

The 2004 Château Cantelys Blanc has a lovely nose of white flowers, pear and lanolin. On the palate the wine is light, delicate and focused with lots of grapefruit and tangerine notes and a good persistence on the finish.

_____ Bottle(s) of 2006 Alvaro Castro, Dão, Portugal @ \$12.99 per bottle —**K&L Special!**

The 2006 Alvaro Castro, Dão, Portugal is a blend of fruit from the two Quintas. It is composed of 65% Tinta Roriz (Tempranillo) and Jaen, 35% Touriga Nacional and Alfrocheiro. The wine has a lovely ruby color with ripe fruit, violets and dusty tannin on the nose. On the palate, the wine is medium bodied with sweet, dark fruits. You can serve this with all manner of fare including meats and cheeses.

_____ Bottle(s) of 2005 Pascal Bouchard, Chablis @ \$13.99 per bottle

The fermentation took place in a mixture of tanks (70%) and neutral oak (30%). The result is a Chablis with concentration, drive and lots of mid-palate weight. We are very happy to have found this producer and hope you like the wine as much as we do. Serve it as an apéritif or with fish, shellfish or white meat.

Best Buy Wine Club: Previous Offerings

_____ Bottle(s) of 2004 Domaine de Montalon, Bordeaux Supérieur @ \$9.49 per bottle

This red is very young and tight on the nose so please let it breathe for a while in a large glass. With air it develops great aromas of dark cherry with a touch of spice. On the palate, it has good, fleshy cherry fruit and fine, round tannins. The finish is long and fine. It is a classic Bordeaux Claret that can be drunk now or over the next five years. Don't hesitate to decant this wine two to three hours before dinner.

_____ Bottle(s) of 2006 Jean-Louis Denois, Chardonnay @ \$9.49 per bottle

The 2006 Jean-Louis Denois Chardonnay has a lovely gold-green color with notes of apple and vanilla on the nose. On the palate, the wine is broad and mouth-filling with creamy mid-palate, but not soaked in oak. This is just the thing to keep on hand for impromptu get-togethers and Tuesday night suppers. It will please those who love California Chardonnay, but will also impress fans of White Burgundy.

_____ Bottle(s) of 2004 Green Point Shiraz, Victoria, Australia @ \$9.49 per bottle

The 2004 Green Point Shiraz has complex and intense aromas with dark fruits complemented by hints of white pepper and cloves. On the palate, the wine has lots of blackberry fruit with notes of licorice and peppery spice. This wine is drinking great right now and would go well with grilled sausage or any type of lamb dish.

_____ Bottle(s) of 2006 Blason Franconia, Venezia-Giulia, IGT @ \$9.49 per bottle

The 2006 Blason Franconia (Blaufränkisch) has a supple, ripe and soft richness as it flows across the palate. The texture is warm and reassuring in the mouth. The nose is complex, highlighted by black pepper and rich plummy fruit; these elements create an interplay reminiscent of a Côte du Rhône with hints of Bordeaux. It finishes with a long, clean and dry finish that just begs for food.

_____ Bottle(s) of 2006 Griffin Sauvignon Blanc, Marlborough, New Zealand @ \$9.49 per bottle

This wine is 100% Sauvignon Blanc. It was tank-fermented with lees contact. The nose has the classic Sauvignon Blanc “grassy” notes as well as a certain minerality that not all New Zealand Sauvignon Blancs have. On the palate, the wine is clean, crisp and focused with gooseberry fruit, undertones of white peach and excellent acid structure. With its richness, the wine drinks well on its own, but would be a great match with seafood, particularly shellfish. Drink now and over the couple of years.

_____ Bottle(s) of 2006 Via Terra Garnacha, Terra Alta @ \$9.49 per bottle

The 2006 Via Terra red is composed primarily of red garnacha with a very small amount of old-vine Carignan. The wine was aged for four months in French oak. On the nose, the 2006 Via Terra Red has loads of dark fruit aromas and notes of violets. On the palate, the wine is medium-bodied and round, with lots of blueberry and blackberry flavors along with a bit of spice. This will work great with a stew or any kind of grilled meat.

_____ Bottle(s) of 2006 Via Terra Garnacha Blanc, Terra Alta @ \$9.49 per bottle

The Via Terra Garnacha Blanca 2006 is composed of primarily Garnacha Blanc with a very small amount of Macabeo. The wine was aged for four months in French oak. The wine is nicely aromatic on the nose with white flowers and stone fruit notes. On the palate, there are ripe flavors of pear and lychee with a very nice underlying minerality. This wine will make a great apéritif but also go well with any fish or white meat.

_____ Bottle(s) of 2006 Château Cantelys, Bordeaux Rosé @ \$7.99 per bottle —**K&L Special!**

This a lovely wine with a delicate nose of red fruits and hibiscus. On the palate it explodes with light red fruit flavors such as strawberry, raspberry and watermelon. The wine has a good fruit/acid balance and finishes clean with some sage-like savory notes that keep it from being just a simple fruit bomb and make it great with food.

_____ Bottle(s) of 2004 Duseigneur, Laudun, Côtes du Rhône-Villages @ \$9.49 per bottle

The 2004 Domaine Duseigneur, Laudun, Côtes du Rhône-Villages has a pretty ruby color with a pronounced nose of fresh red fruits, especially cherry. On the palate, the wine is very fresh and lively with good fruit and a supple mouth feel with a long, elegant finish.

_____ Bottle(s) of 2006 Ayama, Paarl, South Africa, Chardonnay @ \$7.99 per bottle —**K&L Special!**

The 2006 Ayama Chardonnay is lightly oaked and well balanced, with aromas of baked pear, citrus and notes of buttered toast. On the palate, it has complex flavors of tropical fruit and ripe citrus ending on a clear, crisp note, with traces of clove and ginger, rich butterscotch and vanilla. It is ready for immediate enjoyment but will mature well for up to three years. Enjoy this lovely wine with shellfish, light meat dishes or salmon, or as an apéritif.

_____ Bottle(s) of 2006 Kalinda Sauvignon Blanc, Redwood Valley @ \$9.49 per bottle

This is composed of 99% Sauvignon Blanc from yields of less than four tons per acre and about 1% barrel-fermented Viognier. The wine has great balance, a nice fleshiness on the palate paired with great acidity and an overall elegance that will lead you back again and again for another sip. The wine shows notes of jasmine, tangerine and grapefruit on the nose and follows through with flavors of pink grapefruit, guava and white peaches.

_____ Bottle(s) of 2005 Bleasdale Verdelho @ \$7.99 per bottle —**K&L Special!**

This exhibits aromas of orange blossom, melons and tropical fruits. On the palate, ripe citrus and pineapple notes combine rich and lively fruit with excellent acid balance and freshness. This makes a great apéritif.

Additional Club Specials

2005 Beaumont, Haut-Médoc *Special Club price \$15.99 (Regular K&L Price \$16.99)*

According to Robert Parker: "Space limitations did not allow complete tasting notes for this Cru Bourgeois, but 2005 is the finest vintage for these wines since 1982. The range of scores for these wines should give readers an idea of just how consistent this vintage is at this level. Given the style of the vintage, most of these wines should be accessible young yet evolve for a decade or more because of their concentration and tannic structure." (04/06) K&L's Barrel Tasting notes: Toasty oak aromas and red fruit flavors. Elegant. Easy drinker. Value? 1/2 * (Clyde Beffa, K&L Bordeaux buyer)

Laurent-Perrier Grand Siècle *Special Club price \$76.99 (Regular K&L Price \$79.99)*

This Champagne is a blend of the 1993 (20%), 1995 (20%) and 1996 (60%) vintages. It is half Chardonnay and half Pinot Noir, and all the fruit comes from Grand Cru villages in Champagne. This is one of the greatest of the tête de cuvée Champagnes, but it has had a hard time selling in the U.S. because it does not carry a vintage date, and is not produced in the same large volume as Cristal and Dom Perignon. This is a must for anyone who loves Champagne. It has glorious detail and complexity on the bouquet. In the mouth, the bead is ultra fine; it is hard to imagine smaller bubbles. The flavors are polished and fresh but still fully developed, a testament to the precise blending of the three great vintages. A great tête de cuvée! (Gary Westby, Champagne Buyer) This is a great multi-vintage cuvée. The price will soon go over \$100 so enjoy this special offer while you still can.

2006 Grange Tiphaine "Les Cassiers" *Special Club offer \$9.99 (Regular K&L Price \$12.99)*

Damien Delecheneau's future is bright. He is respected widely and considered one of the most promising young vigneron in the Loire Valley. Damien continues the work of his family domaine in the Touraine-Amboise appellation but with renewed vigor and respect for the vines. He is fortunate to have 11 ha of vineyards with an average age of 60 years. He farms without the use of chemicals. Harvest is done by hand, fermentation is carried out by native yeast and there is no pumping after the initial pressing. Both he and his wife studied winemaking and did a stage here in California, he at Clos Pegase and she at Cain. He also plays the clarinet quite well, hence the musical references on the bottles.

Les Cassiers is a bottling of pure Gamay from flint soils with clay that he ferments using carbonic maceration. It is fresh and juicy with aromas of wild cherries, blackberries and spice. No tutti-frutti Gamay here; this is the real quaffable deliciousness you're looking for. — Jeff Vierra, K&L Loire Buyer



Schott Zwiesel Titanium Stemware

Proper glassware, correctly shaped and sized, is essential to the full enjoyment of your fine wines. Schott Zwiesel ultra-durable wine glasses, available for Cabernet, Pinot Noir, Champagne, Chardonnay and Zinfandel/Chianti, are a must for every wine lover. We can offer you the wonderful Schott Zwiesel Titanium stemware at the best price in the US. These beautiful glasses generally retail for \$12.99, but K&L's club price is only \$47.94 per case of six (that's only \$7.99 per stem), a truly outstanding bargain! We can ship in full cases only, but you can purchase the glasses individually at this price in our stores.

(Shown at left: Tritan Burgundy Glass by Schott Zwiesel.)