



3005 El Camino, Redwood City, CA 94061
Phone, to place orders: (800) 247-5987
Wine Club extension: 2766
Fax (650) 364-4687
theclubs@klwines.com

March 2009

Dear Wine Club Members,

It feels like just yesterday we were celebrating Christmas & New Year's, so it's hard to believe that we are already into March with Easter not too far away. The challenging economy does have one upside as far as K&L Club members are concerned. We will be able to negotiate even better deals and find even greater wine values for our five clubs.

Three of the eight producers in this month's club offerings were greatly affected by The Great Depression in the 1930s, and two of those had the double whammy of Prohibition. The theme to this month's wine clubs is overcoming a bad economy and coming out better and stronger. Wineries in Best Buy, Premium Club and Signature Red Club epitomize this theme. Simi and Seghesio wineries have very similar beginnings, having been established in Sonoma by Italian immigrants who came over in the late 1800s. Both had to survive the bad economy of The Great Depression and also had their ability to sell their only product shut down by Prohibition. Both wineries also had a strong matriarch to guide them through the tough times; this was highly unusual for the wine business before 1970.

The third winery with a connection to The Great Depression is Clarendelle, which is an extension of famed first-growth Château Haut Brion. International financier Charles Dillon bought the run-down Haut-Brion property in 1935 when it was a mere shell of its former glory. He not only restored it to prior glory but was able to surpass what the winery had previously achieved. He used the same principals he applied to his other business ventures. He poured in money, adopted the latest technologies and would only accept the very best materials to go into his wines. The result was dramatic.

The club wines this month represent the countries of the United States, France and Italy. Each wine demonstrates in its own unique fashion something that each country does best. Our American selections are a big sexy Cabernet Sauvignon from Napa (Amici), a crisp, bright and zippy Sauvignon Blanc from Sonoma (Simi) and a quintessentially American, robust Zinfandel from Seghesio. Our French offerings this month highlight my two favorite regions. We have a wonderful offering from the Rhône Valley (Montfaucon) and two superb 2005 Bordeaux (Clarendelle and Bois Chantant). All three clearly demonstrate why we love French wines. The Italiano Club this month has two of my favorite Italian wines. There's a great Chianti from Selvapiana and a delicious, well-priced, Zinfandel-like red wine from the Puglia region.

I would like to personally thank every one of our club members for their continued patronage through these difficult economic times. I personally guarantee that we will search diligently to come up with the very best wine possible for your money. We hope you'll stick with us and keep on getting two or more wonderful wines a month that you can enjoy with your friends and family.

Cheers,

Alex Pross

Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2004 Amici Cabernet Sauvignon Napa Valley

This is the fourth time we've had the good fortune to send Amici Cabernet Sauvignon to our Signature Red Club members. Amici is a small producer with whom we have forged a strong relationship. That relationship helped us to offer a smoking deal on this wonderful wine. Those of you who love a high-octane California cabernet sauvignon will not be disappointed by this bad boy. Sourced from hand-sorted grapes grown in two small vineyards located on the valley floor in St. Helena, this wine deftly combines power, finesse and complexity all in one.

The 2004 Amici Cabernet Sauvignon is a blend of 95% cabernet sauvignon and 5% merlot, aged for 24 months in French oak barrels. This wine benefits from the exceptional 2004 growing season. Conditions were just right and the resulting wine is the perfect combination of gorgeous fruit, fine tannins and balanced acidity. What is truly amazing about this wine is the alcohol level of only 13.7%, low for any California cabernet sauvignon and especially low for one that is this powerful. The wine has a ruby red color with sexy, intoxicating aromas of cigar box, cocoa powder, graphite and black exotic fruits. On the palate this wine is silky-smooth, with layers of black and red fruits which seamlessly mingle with the rich, luscious oak. On the finish the wine holds strong, never losing its power or vigor thanks to its combination of tannins and acidity. This wine will age effortlessly for the next 15 years and will pair handsomely with almost any red meat dish you can come up with.

Your re-order price for this wine as a club member is \$23.99.

2006 Seghesio Family Vineyards Zinfandel "Cortina" Dry Creek Valley

The story of Seghesio Winery began in 1886 when Edoardo Seghesio left his native town of Piedmonte in Italy to start a new life in America. Like many Italian immigrants, Edoardo was drawn to Sonoma and the "Swiss Colony," which hired immigrants for three-year stints along with room and board. At the end of the stint, each worker was given a sum of money that provided the chance to purchase land in Sonoma. By 1895, Edoardo was able to purchase a plot of land in Alexander Valley and start his own family winery. He made the decision to plant zinfandel and this decision would shape the fate of the winery from that point on.

Seghesio thrived and like many wineries, it continued to grow and expand until Prohibition nearly wiped it out. Edoardo had also purchased his former employer, the Swiss Colony winery, six months before Prohibition was enacted, believing Prohibition wouldn't last. This decision nearly bankrupted him and led him to take on two partners—his brother-in-law Enrico Prati and the Rossi family—and then sell his share of Swiss Colony. Edoardo died in 1934 and his wife Angela and sons took over Seghesio. By 1949 demand was so high that they purchased a second site in the small town of Healdsburg. Up until the early 1980s Seghesio was known for producing bulk wines, but when Ted & Peter Seghesio took up the family business they decided to focus on high-quality, single-vineyard zinfandel. The rest is history; the name Seghesio is now synonymous with Sonoma County zinfandel. Under the winemaking of Ted Seghesio, Seghesio has produced numerous wines with 90-point-plus scores in both Robert Parker's *Wine Advocate* and the *Wine Spectator*. Seghesio is a winery that should be mentioned whenever someone is discussing the five or ten best producers of zinfandel in California. When you take price into consideration, Seghesio consistently over-delivers.

The Cortina Vineyard in Dry Creek Valley is the perfect expression of terroir-driven zinfandel.



Fourth-generation winemaker Ted Seghesio.

Sonoma County produces great zinfandel, and Dry Creek Valley's unique combination of weather and soil makes it ideally suited to this varietal. The 2006 Seghesio Zinfandel "Cortina" is a big, powerful zinfandel. In the glass the wine is a deep garnet color with aromas of black raspberries, boysenberry, raspberry kirsch, briary/bramble spice and white pepper. On the palate is an array of rich fruits including raspberry, blackberry and exotic fruit flavors, which marry well with the firm tannins and gripping acidity. This is a Zinfandel worthy of a fine meal instead of a lowly pizza and can be consumed now or cellared for five years. This wine begs to be drunk with any meat you have grilled, smoked, braised or rubbed.

Your re-order price for this wine as a club member is (Inquire).

Club Italiano

2004 Selvapiana Chianti Rufina Riserva "Bucerchiale"

Chianti is a truly remarkable wine and unfortunately it is one of the most difficult to understand. Chianti is a place first off (Chiantishire, as the English say); it lies between Florence and Siena and is now referred to as Chianti Classico. Appellations include Chianti Colli Fiorentini—Chianti from the hills of Florence. There's Chianti Colli Senesi—Chianti from the hills of Siena. And then there's Chianti Colli Pisani from the hills of Pisa, Chianti Colli Aretini from the hills of Arezzo, and Chianti Montalbano from the hills of Montalbano.

Chianti DOCG is the lowest of the appellations and a much larger one, encompassing most of Tuscany and all of the above appellations. And there's Chianti Rufina. Are you confused? It is daunting to figure out what is going on in the layers of legal regulations. Should you care? Well, you can skip it, actually. Most of the rules won't reward you with a superior knowledge or be a predictor of quality. So how to choose? The painstaking work your wine merchant does on your behalf will weed out the thousands of sub-par wines.

This month we offer a wine from one of Chianti Classico's most famous appellations, Chianti Rufina. Chianti Rufina is just east of Florence and is the smallest of all Chianti

appellations. Fattoria Selvapiana is an ancient estate with almost 600 acres of land, 110 of which are devoted to vineyards. Selvapiana originally was the home for Florentine bishops wanting to escape Florence's summer heat and humidity. The Giuntini family and their ancestors have owned the estate since 1827. They have been making superb Chianti for a long time and have wines from the 1950s they regularly use in tastings. Since 1978, famed consulting enologist Franco Bernabei has been the advisor.

2004 Selvapiana Chianti Rufina Riserva "Bucerchiale" is 100% sangiovese fermented in temperature-controlled stainless steel and then aged in a mixture of barrique and big wooden barrels for 15 months. It is then blended, and aged in the bottle for another year before release. The wine is stunning. The powerful 2004 vintage gave ripeness, structure and aromatics. The Bucerchiale vineyard's 1300-foot elevation and Galestro soil give the wine length, brightness and an uplifting finish. This wine while drinkable now will last up to 20 years easily. It will be at its best at ten to 15 years from its vintage date.

Your re-order price for this wine as a club member is \$27.99.

2006 Tenuta Coppadoro Pescorosso IGT

Puglia (sounds like *pool-ya*) produces a veritable ocean of wine, yet falling EU subsidies and new regulations regarding the blending of wines from other regions has slowed Puglia's mighty production to the point where new directions are emerging. The last decade has seen a boom in rejuvenating production



Bottles of Selvapiana "Bucerchiale" going back a few years.

in Masserie (small farms). With outside investment, tens of thousands of acres have been replanted to trellising systems adapted to quality winemaking. Enter Tenuta Coppadoro, a group of local businessmen from the Gargano Peninsula. They were so sure their scenic portion of Puglia would produce stellar wines, they committed themselves to building a state-of-the-art winemaking facility blended into the rolling hills. They formed a partnership with super-famous Italian consulting enologist Riccardo Cottarella, the first Italian consultant to actually be hired to consult for a Bordeaux winery!

Tenuta Coppadoro is a new winery started in 2001. When I visited them in 2007 they were still finishing off a few portions of the winery and getting all of their vineyards up and producing. Starting from scratch didn't seem to hold them back as they have been lauded several times, already getting 3 glasses from *Gambero Rosso*. The name comes from the natural bowl-like landscape of the area. Coppa means cup and when the sunlight fills the bowl with light that's golden (d'oro), it's a cup of gold, Coppadoro.

This wine, the Pescorosso, is a blend of two indigenous grape varieties. It is 85% primitivo (genetically linked to zinfandel) and 15% Nero di Troia. I like this blend. I have found that 100% primitivo wines from Puglia have a tendency to be a little low in acid and often have over-ripe aromatics. Riccardo Cottarella has fashioned a magnificent combination taking the soft ripeness, forward and effusive fruitiness of the primitivo and balancing it with the Nero di Troia, which adds structure, a spiciness to balance the richness and additional freshness. The wine has a clean, bright finish. This is a completely stainless-steel-aged wine; it sees no wood at all. But because of the richness inherent in the grapes it goes well with rustic pasta dishes, beef, barbecue or just a plain ol' burger.

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



Premium Wine Club

2005 Clarendelle Rouge, Grand Vin de Bordeaux

Clarendelle is a new project owned and produced by the owners of famed Château-Haut Brion, one of the five Premier Cru estates of Bordeaux. In 1934 the famed international financier Clarence Dillon visited Bordeaux. Because of the Great Depression many great wineries were for sale, including Château Haut-Brion. Mr. Dillon was an exceptionally shrewd and successful businessman; he recognized the untapped potential of many business endeavors, one of those being Haut-Brion. Château Haut-Brion had fallen on hard times and was by the 1930s producing wines that were merely a shadow of what the estate once had crafted. The owner had not only allowed its winemaking standards to fall; he had even tried to give the property away to the town of Bordeaux in order to get out from underneath the costs of upkeep. Mr. Dillon in 1935 seized the great opportunity to purchase Château Haut-Brion and also took on the challenge to not just restore it to past glory but to surpass its previous accomplishments.

In 1983 the Dillon family purchased La Mission Haut Brion, uniting the two great properties of Pessac-Léognan under one owner. Clarence Dillon's great grandson, Prince Robert of Luxembourg, has now taken over the reins of the Dillon family properties. He has created a new wine in homage to his great-grandfather Clarence Dillon, and it is called Clarendelle.

The 2005 Clarendelle Rouge is an exceptional value. It embodies everything that is



great about Bordeaux and the famed 2005 Bordeaux vintage. A blend of 82% merlot, 13% cabernet sauvignon and 5% cabernet franc, this wine displays the intensity, power and complexity associated with the 2005 vintage. The wine is a deep purple hue in the glass with stunning aromas of red fruits, crushed geraniums, volcanic rock and graphite notes which give way to a palate consisting of sexy, exotic dark fruits, toasted nuts, fresh cream and oak accents. The wine has a silky texture and great mouthfeel, that belies the rather low price point. If you are looking to drink good Bordeaux every day on a small budget then this is the wine for you. This wine will age for approximately the next 25 years but can be consumed and enjoyed in its youth. It will pair well with grilled meats and heavier fare.

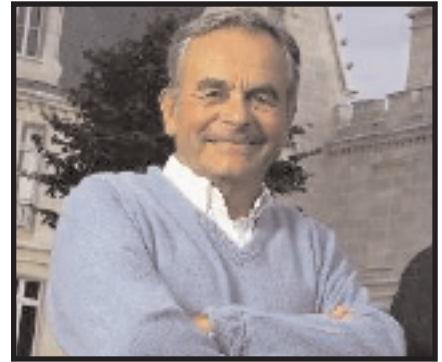
Your re-order price for this wine as a club member is \$13.95.

2005 Château Bois Chantant, Bordeaux

This is a very delicious, international-style Bordeaux wine made by Michel Rolland and his team. The property owner is none other than Bernard Magrez, who owns many prestigious Bordeaux châteaux, including Pape Clément in Pessac. This property has forty hectares (about 80 acres) that contain about 75% merlot, 15% cabernet sauvignon and 10% cabernet franc.

As you know by now the 2005 Bordeaux vintage is great, in my opinion the best since 1961. This wine has the structure of a classified growth and the sexy palate impression of a new-world wine. Toasty oak and tobacco aromas with tons of very ripe fruit and rounded tannins make this wine taste quite good right now. It will age well for five or six years easily. This wine was blind-tasted at our Big Bordeaux tasting in New York last December—and we gave it a top 100 score. You can taste it again at the Top 100 Bordeaux tasting in San Francisco on March 17th. I love this wine because it tastes so good right now, especially with a steak or prime rib dinner. Please decant the wine one hour before serving it.

Your re-order price for this wine as a club member is \$13.95.



Bernard Magrez, owner of Bois Chantant, Frombrague and Pape Clément.

Best Buy Wine Club

2007 Simi Sonoma Valley Sauvignon Blanc

Simi Winery was founded in 1876 by Guiseppe and Pietro Simi. These two brothers had traveled from Tuscany to California for the gold rush and ended up settling in San Francisco. The brothers then discovered the rolling hills of Sonoma, which reminded them of their Tuscan home. They settled there in 1881 and had the Simi Winery built by 1890.

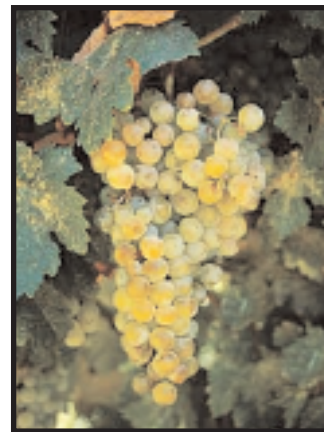
The winery doubled in size by 1904 and then tragedy struck: both Guiseppe and Pietro died, within four months of each other. Guiseppe's 18-year-old daughter Isabelle took over running the fledgling winery. Isabelle persevered through Prohibition and the Depression and ran the winery up until 1970, when, at the age of 70, she retired.

Simi winery has been on the cutting edge of the wine business from the very beginning. The family discovered the potential of both Sonoma and Alexander Valleys to produce world-class wines. They were one of the first major wineries to have a female winemaker (Zelma Long). And, they were the first winery in California to bring in world-renowned wine consultant Michel Rolland to consult on the making of their wines. Simi Winery is the quintessential California winemaking story, founded by immigrants, struggling through the challenges of the 1930s, rising up from the ashes and becoming a leader in

innovative wine ideas and concepts.

The 2007 Simi Sauvignon Blanc Sonoma Valley was made by Steve Reeder, who took over head winemaking duties in 2003. Reeder made his reputation at another Sonoma winery, Chateau St Jean, where he was responsible for fashioning the *Wine Spectator's* Wine of the Year in 1999. The 2007 Simi Sauvignon Blanc is a light golden color with aromas of acacia flowers, lanolin, citrus fruits, zesty herbs and fig notes. A blend of 95% sauvignon blanc and 5% semillon aged 100% in stainless steel, this wine exhibits flavors of lemon/lime, grapefruits, green apples and minerals, all nicely buffered by good, crisp acidity. The wine has a wonderful palate presence with a good, viscous mouthfeel and a long, silky texture on the tongue. This wine is the perfect springtime apéritif. It will pair well with fresh seafood, winter salads or as a starter wine for your next sit-down meal.

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



Sauvignon blanc grapes at Simi.

2006 Côtes du Rhône, Château Montfaucon

On the right side of the mighty Rhône river, just a hop, skip and jump from Châteauneuf-du-Pape lies the beautiful Château du Montfaucon. Dating back to the eleventh century, this impressive castle has served as a strategic border post and a location to tax ships carrying goods up and down the Rhône river. Montfaucon was badly damaged during the religious wars of the sixteenth century, and was fully restored in the nineteenth century. For the last 100 years, wines and a fully functioning winery have played an integral part of Montfaucon. Present day owner Rodolphe de Pins, whose ancestors acquired Montfaucon in 1766, farms over 45 hectares of vines of classic southern French varietals. Some of the vines are 90 years old. All of the vineyards are farmed at low yields of 25-42 hl/ha. Achieving balance, harmony and finesse in the Montfaucon wines is paramount to Rodolphe and his winemaking team. All grapes are picked by hand to ensure top quality, undamaged fruit. In order to enhance the balance of the wine, up to five varieties are often co-fermented in the same tank, increasing the exchange and integration of the different varietals during the crucial time of fermentation. The use of oak is judicious, as Rodolphe wishes to respect the quality and nuance, and purity of fruit over oak.

The 2006 Château de Montfaucon Côtes du Rhône is a classic. With this cuvée, Rodolphe chooses to express all of the finesse, elegance and intense fruit characteristics that the Côtes du Rhône terroir can offer. Composed of grenache, syrah, cinsault and carignan, this Côtes du Rhône has been fermented and aged in concrete tanks with no oak-barrel influence. Beautiful red fruit aromas of cherries, blackcurrant and raspberries are complemented by subtle notes of violets and spice. On the palate, the wine is fresh and vibrant, with mouth-enveloping red fruit notes and fine grained tannins. It is the perfect accompaniment to charcuterie and cheese, roast chicken with herbs or a hearty beef stew.

Your re-order price for this wine as a club member is \$9.49.



Rodolphe de Pins in the vineyard.

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 Franck Pascal Cuvee Reserve Extra Brut @ \$36.99 per bottle

This bottling comes from old vineyards and is a blend of 90% meunier, 5% chardonnay and 5% pinot noir. It is 70% from 2004 with the balance coming from 2003 and 2002. The Champagne has an attractive straw color and a very nice, compact bead. On the nose it has an exotic, flowery personality anchored by savory croissant butter. It is exceptionally clean on the palate, with subtle pineapple fruit and just a hint of doughy richness. It finishes quite dry, as it should at only 5.6 grams per liter of dosage. — *Gary Westby, K&L*

_____ Bottle(s) of Henriot “Souverain” Brut @ \$30.99 per bottle

This bottling has quite a high proportion of reserve wines. One third of the blend is made of multiple old vintages, and the wine is aged for three years on the lees. It is a blend of 60% pinot noir and 40% chardonnay and is fermented in stainless steel tanks. This is a great bottle to have in the refrigerator for spontaneous get-togethers and surprise good news. It is very well balanced, and not so individualistic as to need a particular food partner or a group of fussy wine geeks to appreciate it. It combines the toastiness that one often finds in big house, non-vintage Champagnes with some nice apple and pear flavors and a little refreshing zing as well.

_____ Bottle(s) of Francoise Diligent Carte Blanche Brut @ \$33.99 per bottle

The Moutard-Diligent family has a lot of experience growing grapes and making wine in Champagne's Côte de Bar area—they have been doing it since the 1600s! This very tasty Champagne is a blanc de noir made entirely from pinot noir harvested from vines that are ten to 20 years old. It is given three years of ageing on the lees. In the glass it has a pale color with a hint of gold from the pinot noir and a slow, spiraling bead. The wine is very savory on the nose, and reminds me of Côtes de Beaune Burgundy with Champagne brioche integrated perfectly into the aroma. On the palate it is full bodied and has plenty of forthright pinot fruit. It is dosed at an extraordinarily light one gram per liter, and finishes dry, refreshing but not at all harsh.

_____ Bottle(s) of Demoiselle, Tête du Cuvée @ \$33.99 per bottle

The Demoiselle Tête du Cuvée Brut Champagne is 80% chardonnay and 20% pinot noir and goes through primary fermentation in 100% stainless steel. It completes malolactic fermentation in stainless steel and is then bottled and aged for three years on the lees. It's quite golden in color with a touch of green from the high chardonnay content, and has a decadent, generous nose that the pinot dominates. Flavors of buttered toast, apples and even a bit of chanterelle mushroom unfold on the complex palate. This is very vinous, potent Champagne with quite a bit of length. The unusual bottle has flowing, curved linear glass at the bottom, inspired by *art nouveau* of the Nancy school.

Signature Red Club Previous Offerings

_____ Bottle(s) of 2004 Valentine “Tory's Block” Cabernet Sauvignon, Mendocino Valley @ \$23.99 per bottle

Right from the first sniff you can tell this wine is going to have some big, gorgeous fruit on the palate. Aromas of fresh crushed black raspberries, red and black fruits, herbal notes and a touch of oak all virtually leap from the glass. On the palate the wine displays excellent balance with soft, lush fruit that melds very nicely with herb and mineral notes, which add complexity and structure. The finish has a tautness thanks to the racy acidity and restrained use of oak. That restraint allows the wine to show all of its beautiful fruit; with too much oak, fruit could have been obscured. This wine can be enjoyed now but like most of the 2004 vintage cabernet sauvignons, it can be laid down and enjoyed over the next 15 years. This is the perfect accompaniment to grilled steak or pork dishes, when you want a wine that has bold fruit but also harmony and finesse.

_____ Bottle(s) of 2006 Archavel Ferrer Quimera Mendoza Argentina @ Inquire

The 2006 Achaval Ferrer Quimera Red is easily their greatest Quimera to date, and probably their most classically styled. While Bordeaux may be the influence over the blend, the 2006 Quimera has its own personality, with fruit that seems riper and more dense, and with notes and flavors that most Bordeaux blends don't achieve. On the nose the wine is slightly closed with notes of black fruits, rosemary, crushed rocks and cocoa powder all slowly evolving from the glass as it is swirled. On the palate the wine takes a further step in its evolution, displaying bright blue fruit and crushed-flower aromas and flavors, along with sweet oak that frames the rich, emerging fruit. The finish is long and supple, and it is easy to see the Bordeaux influence here; it is quite structured. We are not the only ones to love this wine. Robert Parker's *Wine Advocate* (#180, December 2008) said "(94 points) The 2006 Quimera reveals a similar luxurious personality, layers of flavor, and a finish that just won't quit."

_____ Bottles of 2004 Château de la Gardine Châteauneuf-du-Pape @ \$24.99 per bottle

This is showing magnificently right now like many of the underrated 2004 Châteauneuf-du-Pape wines. The wine has a seductive nose of black plums, spice, minced meat and creosote aromas that give way to a palate that displays a kaleidoscope of flavors such as dark chocolate, espresso, cherry liqueur and black fruits all framed by sweet, opulent oak. The finish, while bold, is buffered nicely by the racy acidity and copious tannins, which hint at a wine easily capable of aging gracefully for the next five to 15 years. —*Alex Pross*

_____ Bottles of 2005 Clos Kalinda, St-Emilion Grand Cru @ \$21.99 per bottle

Our first Bordeaux wine under the Kalinda label. We waited some thirty years, and 2005 was the perfect vintage for us to do a Bordeaux wine with our name on it. We tasted and blended up a wine we thought would be a great drinker now and also a fine cellar candidate. The brilliant color is bordered with brick-red tints; the expressive bouquet offers a succession of cherry, cinnamon and fine toasted oak. On the palate, the flavor is at the same time fruity and woody. Supple in the mouth, fine chewy tannins, flavors of black fruit, and a very good finish. Like most of the 2005 Bordeaux, this wine should be decanted if you are drinking it now. I think this wine will grace the table the next time we have a prime-rib dinner.

_____ Bottles of 2000 Château Verdignan, Haut Medoc @ \$18.99 per bottle

Jean Miaillhe became owner of Château Verdignan and its neighbor Coufran in 1972. He has transformed it into an important, yet little known Bordeaux Château. We carried their wines in the late 1970s and early 1980s, when they were quite hard and tannic. Since 1999, the Verdignan wines have been more supple and forward. It's still old-style Bordeaux, but it shows much more fruit. The 2000 is a great bargain. This was a great year, and this wine just tastes very good. It is certainly the best vintage ever produced by this property. It is balanced, with silky tannins complimented by great acidity and red berry fruit. Perfect with a prime rib roast or rack of lamb.

_____ Bottles of 2006 Savigny Les Beaune Aux Fourches, Champy @ \$23.99 per bottle

Aux Fourches is a single vineyard located just to the right after the fork in the road toward Pernand Vergelesses, as you come from Beaune to the village of Savigny. This shows a very pretty floral nose, bright red fruit, and lots of length. Lovely though it is, this is serious wine, with very good concentration and substantial tannins at the finish. It's drinkable now, particularly with decanting, but it will age very well in your cellar. —*Keith Wollenberg*

_____ Bottles of 2005 Château Cantelys Rouge, Pessac-Leognan @ \$25.99 per bottle

The vineyard plantings are 60% cabernet sauvignon, 35% merlot, and 5% cabernet franc, and the average vine age is 16 years. The 2005 vintage will long be remembered for drought conditions. We had great success selling the 2003 Cantelys in the club and now we are proud to offer the even better 2005 vintage. James Suckling of the *Wine Spectator* scored it 89-91 points and said: "Intense aromas of blackberry and wet earth follow through to a full-bodied palate, with round and soft tannins. Silky. Impressive." I could not have said it better. —*Clyde Beffa Jr.*

_____ Bottles of 2005 Gigondas "Ventabren" Moulin de Gardette @ \$26.99 per bottle

The Gigondas Moulin de la Gardette "Cuvée Ventabren" is the estate's top cuvée, and hails from the estate's oldest vines, some of which are nearly 100 years old. The 2005 Cuvée Ventabren is composed of 70% grenache, 20% syrah and 10% cinsault, with the latter two varietals fermented together. It has a beautiful garnet color and a gorgeous nose of cherry, licorice, wet stones and a hint of bacon. On the palate, it is medium-full bodied and opulent, with great depth, length and persistence. The 2005 Cuvée Ventabren is simply a gorgeous example of what can happen when talent, dedication and great terroir come together. Bravo Jean-Baptiste!

_____ Bottle(s) of 2005 Chante Cigale Châteauneuf-du-Pape @ \$25.99 per bottle

Robert Parker's *Wine Advocate* scores this 90 points and lists the retail price at \$30 to \$38. "2005 Châteauneuf du Pape has a deep ruby/purple color and classic Provencal aromatics of garrigue, ground pepper, kirsch, and loamy soil notes. Medium to full-bodied, richly fruity, it has soft, silky tannins and decent acidity. This is a 2005 Châteauneuf du Pape to drink now and over the next 10-12 years."

Club Italiano Previous Offerings

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

____ Bottle(s) of 2007 Blason Franconia@ \$7.99 per bottle

I love drinking this wine. It has a supple, ripe and soft richness as it flows across the palate. In the mouth is full and fleshy and the wine lingers languidly while its terroir-driven flavors emerge. The nose is complex; ripe plummy fruit is combined with black pepper and hints of sage and gravel. It's like a cross of a Côte du Rhône and a Bordeaux. Franconia is very food friendly and although Friulian cuisine (like Friuli in general) is not well known in America anyone returning from the area can attest to the superb quality, variety and preparation.

____ Bottle(s) of 2003 Ca del Bosco Pinero@ Inquire

Ca del Bosco is one of Italy's most famous wineries, *Gambero Rosso*, Italy's leading wine reviewer, named it the Winery of the Year for 2003 and has awarded more than thirty of its top 3-Glass awards to the winery over the years. 2003 Ca del Bosco Pinero is uniquely Italian, a ripe and robust pinot with lots of up front fruit. Blackberry, currant, and cherry, raspberry all seem to be there. The wine is aged in small oak barrels (60% new) and that adds toasty vanilla and cocoa aromatics to the smooth, round and fleshy palate feel. This wine is elegant yet robust and drinkable now. This wine sells for \$80 or more on the open market but we were able to work a tremendous deal and can offer you the wine for \$28.99. Sssssssshhhhhh we can't show the Club price on this wine because the winery doesn't want the general public to know you're getting an unbelievable deal! Take advantage.

____ Bottle(s) of 2006 Ferrero Rosso di Montalcino @ \$16.99 per bottle

The 2006 vintage is a blockbuster, intense, fully ripened, and potent and will produce Brunello of considerable character when released in 2011. The Rosso from this vintage are really good, stunning power and depth. In 2006 Claudia and Pablo made a wine with deep color, ripe plummy fruit that just flows out of the glass with layers of lush black cherry. The lush palate feel commands attention and still is classic, but the sangiovese acidic bite has been replaced with supple, satin-like chords that give the wine length without coarseness. This wine is wonderfully full bodied yet really drinkable now. Try it with grilled meats drizzled with extra virgin olive oil, or a classic pinci pasta with a meat ragu.

____ Bottle(s) of 2003 Sella e Mosca Alghero Tanca Farra @ \$18.99 per bottle

The island of Sardinia is one of the least known regions in Italy. Tanca Farra is an intriguing 50-50 blend of Cannonau (grenache) and cabernet sauvignon that is fairly unique in Italy but produces a remarkable flavor profile. The soft palate roundness of the grenache, its nose full of Middle Eastern spices, combines with the more structured and earthy cabernet, which adds a hint of herbaceous notes. It all comes together in a succulent and savory wine.

____ Bottle(s) of 2005 Bricco Del Cuci "Bricco San Bernardo" @ \$17.99 per bottle

This winery is about as big as your garage, ok maybe slightly bigger, and was built around the time Columbus was dodging hurricanes in the Caribbean. *Bricco* is a Piemontese word for the top of the ridge—and from this ridge the view of the Alps is unbelievable. The San Bernardo vineyard produces powerful, dark fruit, classic dolcetto, rich and broad on the palate. The yield is a very low (for dolcetto) three tons per acre. The wine is powerful, dark and full of exotic fruits with great balance and wonderful length. This is a wine for aged cheese, game or lamb.

____ Bottles of 2007 Convento Muri Gries Lagrein Scuro/Dunkel @ **SPECIAL PRICE \$14.99** per bottle

Lagrein is the Alto Adige's most powerful and famous indigenous grape variety. It has been said to have its genetic roots in Syrah. The wines are dense, dark and meaty, not unlike what you might expect in Syrah This 2007 is an excellent example of this varietal, in a spectacular vintage. It is soft, supple, seductive, complex, full of blackberry fruit, earth, licorice and violets and fresh crushed black pepper, almost opaque in color. It's like a cross between Bordeaux and Burgundy. Try it with Gnocchi in a Wild Boar Ragu or a Tiröler Grostl, sort of a potato-onion-pork scramble... it's bliss!

____ Bottles of 2005 Gianni Brunelli Rosso di Montalcino @ **SUPER SPECIAL PRICE \$19.99** per bottle

The 2005 Gianni Brunelli Rosso di Montalcino is a throwback to the days when wines were under 14% alcohol. Is that still possible? Yes, this is 13.5% alcohol. This wine is classically styled. It has the classic dark Marasca cherry aromatics and flavors that are so representative of this side of Montalcino while being true to its long, lean and elegant origins. No new oak here; this wine is aged for eight months in 30HL Slavonian oak barrels and has been in the bottle now for two years. It needs some decanting or aeration and should be served with rich dishes like lasagna with a béchamel sauce or spicy beef stews. It is also good with high-fat-content cheeses. Enjoy!

____ Bottles of 2005 San Vincenti Chianti Classico @ **SPECIAL PRICE \$18.99** per bottle
Very rich, with great mid-palate feel. The nose is molten galestro, sweet earth, tobacco, new saddle leather, sage, and rosemary, spicy, vibrant and full of mineral. On the palate the wine really comes together. The density is balanced by length and touches of sweet plum and bright cherry fruit, alternating with the earthy nose to create a sensational wine. I'd drink it with grilled, rosemary-marinated pork chops or a big thick T-Bone steak.

Premium Wine Club Previous Offerings

____ Bottles of 2005 Hacienda al Plata Malbec, Argentina @ \$13.95 per bottle
With the help of consulting enologist Dr. Alain Reynaud, Patrice Leveque has created a wine that is eerily reminiscent of his Bodega Poesia wine. The 2005 Hacienda al Plata lets you know from the very first aroma that this is a serious wine, with deep black fruit, crushed volcanic rock, graphite and dark chocolate aromas. This wine smells silky. On the palate it delivers with a plush, velvety mix of blackcurrant, black cherry and blackberry fruit which mingles nicely with the dark chocolate and mineral notes. This finish is long, smooth and plush, with the dark fruit flavors setting like a Hawaiian sunset on your palate.

____ Bottles of 2005 Château de l'Estang, "Clos Kalinda Cuvee" Côtes de Castillon @ \$13.95 per bottle
This property is a 26-hectare (53-acre) piece planted on rolling hills in Saint Genes de Castillon at a density of 5000 vines per hectare (lots of vines in small area). The planting is 70% merlot and 30% cabernet franc with the average vine age being 35 years. We love the vibrant style of this wine. Deep color and blackberry aromas with a touch of cassis. The tannins are round and the wine has great acidity so it will age well in your cellar. We recommend decanting this wine one hour before serving it. Perfect with a winter stew or even a prime rib roast. Very informative back label here. Enjoy! — *Clyde Beffa Jr.*

____ Bottles of 2005 Château St-Hilaire, Haut Médoc Cru Bourgeois @ \$13.95 per bottle
Only 8000 cases a year from this small estate located 80 km north of the city of Bordeaux in a village called Jau Dignac et Loirac in the north Médoc. Deep gravelly soil along with a clayey-chalky subsoil provides this value-priced Bordeaux red with plenty of stuffing, especially in the ripe, precocious vintage of 2005. The blend is 50% cabernet sauvignon, 45% merlot and 5% cabernet franc, vinified in stainless steel and aged for one year in oak (one-third new each year). This wine has so much upfront fruit on the nose—tons of raspberries and cassis. It has a sweet fruit palate impression with fine acidity and a lingering finish. A fantastic wine to have on hand for strip sirloin on the grill, steak fajitas or burgers. The famous Mr Boissenot is the consultant here.

____ Bottles of 2005 Château Maurac, Haut Medoc Cru Bourgeois @ \$12.95 per bottle
This château-bottled wine is a K&L Direct Import and an excellent value, too! Fabulous year; if you liked their 2003, you'll love this 2005. The wine has blackberry aromas that follow to the palate. It shows some power and richness from its northern Médoc location. It has a fine sweetness on the palate and a lingering finish. It will cellar well. If you drink it now, decant it one hour in advance and serve it with a rare New York Steak.

____ Bottles of 2007 Jean Merieau Gamay de Touraine "Bois Jacou" @ \$13.95 per bottle
Ruby red in the glass, this starts out with aromas of white pepper, rhubarb and minced-meat pie that seamlessly flow to a palate that displays elegance and balance. The wine's lithe structure is bolstered by great acidity, which showcases the subtle flavors of sour cherry, minerals, wild herbs and exotic spice. On the finish the wine comes all together and lingers on the palate before fading away with pepper notes. This wine will pair well with roasted chicken, plank-roasted salmon and foods that call for a red wine with good acidity without harsh tannins.

____ Bottles of Kalinda Sekt Riesling @ \$12.95 per bottle
Sekt is the German name for sparkling wine, which the Germans are passionate about and drink on a regular basis.

Produced of 100% riesling, this sparkling wine is fresh and vibrant with fine bubbles and a creamy mouth feel underscored by the beautiful stone fruits and snappy acidity that we love in riesling. At 11.5% alcohol this is a lighter style of bubbly that won't overwhelm the palate before a meal or become too taxing when many wines are served.

___ Bottles of 2006 Olivet Lane Chardonnay, Russian River @ \$13.95 per bottle

A chardonnay with tropical fruit flavors along with good acidity and minerality. The oak is there to frame the wine but doesn't interfere with the great core of fruit. This is a case-worthy buy and should be your go-to chardonnay. Enjoy this with grilled chicken, sausages or any other fare that you would pair with a white wine.

___ Bottle(s) of 2005 Domenico California Montepulciano @ **SUPER SPECIAL PRICE \$11.95** per bottle

The 2005 Domenico Montepulciano is sourced from vineyards in California's Central Valley and is a blend of 88% montepulciano, 10% petite sirah and 2% merlot. The wine spent 18 months in French and American oak. The result is a medium-bodied on the palate with oaky flavors and aromas of cherry, anise, plum and blackberry. The wine has soft, lush fruit that has a velvety texture with just enough oak to accentuate and frame the abundant fruit flavors. This wine can pair wonderfully with veal or lamb and of course your favorite pasta dish.

Best Buy Wine Club Previous Offerings

___ Bottles of 2006 Chateau Souverain Chardonnay Alexander Valley @ \$9.49 per bottle

The 2006 Chateau Souverain Chardonnay Alexander Valley is everything you could want from a California chardonnay. The wine starts out with a tantalizing nose of white flowers, tropical fruits and sweet, rich oak. On the palate the wine has surprisingly good balance with bright zippy fruit, good mouthfeel, sweet, rich oak and enough acidity to keep the wine lively and not appear heavy at all. If you're on the constant search for a case-worthy chardonnay then your odyssey is over, because the 2006 Chateau Souverain is the "holy grail" of chardonnay values.

___ Bottles of 2006 Bourgogne Pinot Noir, Emile Chandesais @ \$9.49 per bottle

Subtle garnet color. Delicate floral and spicy nose. Alluring, round palate with flavors of cherries, berries and spice. The assemblage from different terroirs results in a very pleasant feeling of structure and balance. Straight and clean finish, with a good length. Perfect with white meats in sauce (veal, rabbit, etc.), pasta and lightly grilled foods, this modern-style wine offers a good introduction to Burgundy pinot noir. Drink now and through the next four years.
— *Clyde Beffa Jr.*

___ Bottles of 2007 Weingut Allram Grüner Veltliner (1.0L), Austria @ \$8.49 per bottle

The property's philosophy: "Production of organic, high quality products which have been processed using utmost care and state-of-the-art technology." That care and dedication really show in this month's wine. Fermented and aged in stainless steel and bottled with a crown cap, this is the perfect liter, fresh, light and snappy, and delivering all the thirst quenching you look for in a wine like this. The nose is textbook Grüner Veltliner filled with spice and pepper, snap pea and grapefruit. It is sleek, focused and juicy owing to the wonderful bright acid structure of the vintage. Enjoy with gusto over the next couple of years.

___ Bottles of 2003 Chateau Ste Michelle "Indian Wells" Merlot Columbia Valley Washington @ \$9.49 per bottle

The 2003 Chateau Ste Michelle "Indian Wells" Merlot Columbia Valley Washington has an intoxicating nose of cocoa powder, kirsch, red cherry syrup and cigar box which on the palate turns into a smooth, supple red wine featuring flavors of crushed red and black fruits, graphite, volcanic rock, bittersweet chocolate and herb flavors. The finish is lively with good structure and a harmoniously long finish that not only accentuates the wine's fruit but also its touch of oak, helping to frame the ample fruit and body of the wine. *Wine Spectator* obviously agreed, giving it 89 points and designating it a "Smart Buy."

___ Bottles of 2005 Jean Louis Denois "Les Olivieres" GSM @ \$9.49 per bottle

The Oliviers boasts a wonderfully intriguing nose of dark-berried fruits, smoke and spice box. The tannins are supple, fine grained, and beautifully balanced with just the right amount of snappy acidity. Enjoy this southern French red with a variety of Mediterranean-inspired dishes, including oven-roasted vegetables, roasted pork with ratatouille or a selection of cheeses with a big loaf of fresh bread.

___ Bottles of 2006 Kalinda Niersteiner Riesling (GA Schneider) @ \$9.49 per bottle
Produced by our friends at Weingut Georg Albrecht Schneider, this comes from Nierstein in the Rheinhessen, famous for its red slate soils that render silky, refined rieslings of great aromatic richness and above all, value. You will love this riesling's nose of apricot and peach and its vibrant and refreshing personality, infused with the warmth and mineral-tinged smokiness of red slate. With an ever-so-slight hint of fruity sweetness, this makes a wonderful companion to yellow curries or spicy Asian dishes. Drink now and over the next 5 to 8 years.

___ Bottles of 2006 Penfolds Chardonnay Thomas Hyland South Australia @ \$8.49 per bottle
Penfolds has delivered to us a wonderful value in chardonnay. The Thomas Hyland chardonnay has a wonderful core of bright fruit with aromas of lanolin, white flowers and crushed stones which creates a harmonious and well-balanced wine. This bottling is made from grapes sourced from the Adelaide region and this wine has much in common with its more heralded and expensive sibling, the Yattarna chardonnay made by Penfolds. The quality attained by this bottling is achieved by the unique climate of Adelaide.

___ Bottles of 2007 Domaine Begude "Le Bel Ange" Chardonnay Languedoc @ \$9.49 per bottle
K&L is proud to feature the latest release of Domaine Begude's "Le Bel Ange" Chardonnay (the beautiful angel). It is composed of 85% chardonnay and 15% chenin blanc. An inviting citrus nose will greet you, along with delicate nuances of honeydew melon, pear and wet stone. The Bel Ange is a superb candidate for a house white as it can be enjoyed on its own at the end of a long day, or with a variety of seafood, salad and light white meat dishes.

___ Bottles of 2005 Rosemount Show Reserve Chardonnay, Australia @ **SPECIAL PRICE \$6.99** per bottle
The 2005 Rosemount Show Reserve has gorgeous aromas of tropical fruits. On the palate the wine displays peach, pineapple and citrus flavors. There is enough oak to satisfy fans of richer chardonnays while the acidity keeps the wine in perfect harmony. Perfect with grilled chicken.

Additional Club Specials

1995 Burgess Vintage Selection Cabernet Sauvignon

Special Club Price \$34.99 (Regular K&L price \$39.99)

If you've been a fan of the other older vintage Burgess cabs we've been fortunate enough to have uncovered, then the 1995 will blow you away. Aromas of candied cherries and Asian spice are quickly followed on the palate by black cherries, black plums and bitter chocolate. A large-scale wine that has ample fruit and oak. It is amazingly smooth and supple.

2005 Chante Cigale Châteauneuf du Pape "Vieilles Vignes"

Special Club price \$34.99 (Regular K&L price \$39.99)

93 points Robert Parker. "Deeper, fuller, broader, and fuller-bodied than the regular bottling with greater concentration, depth, length, and I assume, much better aging potential as well, the 2005 Châteauneuf du Pape Vieilles Vignes is a beauty. This is a bold wine of considerable exuberance, with impressive levels of kirsch-like fruit intermixed with some blacker fruits, ground pepper, incense, and roasted herbs. It is very full-bodied, has admirable glycerin and depth, noticeable but sweet tannin, and a 40+-second finish. This is a super Châteauneuf du Pape that should hit its peak in 2-4 years and last for 15 or more years." (*Wine Advocate* #173, Oct 2007)

2006 Seigneurs d'Aiguilhe, Côtes de Castillon

Special Club price \$14.99 (Regular K&L Price \$16.99)

This is the second wine of Stefan Von Neipperg's Château d'Aiguilhe. It is fresh, pure merlot with some spice—a perfect everyday Bordeaux. K&L's Steve Greer says: "Sweet fruit aromas dominate this wine's nose as well as its palate with a nice background of spice. The beauty here comes from the polished tannins and lower-than-usual acidity, which combine to give this wine its elegant mouthfeel. A lovely wine with a slightly spicy finish."