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March 2010

Dear K&L Wine Club Members,

March is one of those transitional months where you leave the cold of winter but are not quite into the warmer, sunnier weather. For me March signals important events: spring training and the start of baseball season. Another great thing also begins to happen in March: Wineries start to release their newest offerings. That means great new wines arrive on the scene, and wineries start to mark down stocks of wines that haven't sold. This is where we go to work finding you the best possible wines for your money. This month we have a true variety of wonderful offerings from all around the world.

The Signature Red Club has two spectacular offerings, with the first coming from a small producer in Napa Valley who makes a stunning Estate cabernet sauvignon. The 2006 Ideology Cabernet Sauvignon from Bob Williamson is made from estate grapes grown at a vineyard bordering the Dry Creek Valley. It's a large structured cabernet. The second offering is a tremendous red from the Rhône Valley. The 2006 Domaine Les Pallieres Gigondas is a powerful wine made by its relatively new owners, famed American importer Kermit Lynch and equally accomplished winery Vieux Telegraphe. This wine blew me away when I re-tasted it last week and I know you'll find it as enthralling as I did.

Our Premium Club marks the return this month of one of our perennial favorites, the 2008 Kalinda Chardonnay. Last year we couldn't keep the 2007 in stock and the 2008 is a worthy successor that may even surpass the high quality-to-price-ratio that the 2007 set last year. The second choice is a gorgeous Italian Chianti Classico from Castello di Monastero, which truly demonstrates that Italy is producing noteworthy and versatile daily reds. The 2006 Castello di Monastero Chianti Classico is not only a Wine Club favorite but also a critic's choice with a 91 point score from *Wine Spectator*.

The Best Buy Club wines this month are both made from the notoriously finicky pinot noir grape, with two very different takes. The 2008 Domaine R Dubois & Fils Bourgogne Rouge Vieilles Vignes is a bright red with exceptional structure that is built to be enjoyed with a great meal. The 2008 Crossings Pinot Noir from New Zealand is a bit more fruit-forward, with accessible cherry fruit and a smooth, pleasing finish. Both of these wines prove that you can get great pinot noir for a good price.

The Italiano Club has two mouth-watering reds that will make you feel like you're in a small restaurant overlooking the Mediterranean. First is a striking wine from the Piedmont region, which is known for producing structured, powerful reds. The 2006 Virna Nebbiolo d'Alba is a fragrant, powerful red that demands to be drunk from a Burgundy glass to fully appreciate its seductive aromas. The second wine is the 2006 Tenuta Monteti "Caburnio," an interesting blend of 50% cabernet sauvignon, 25% merlot and 25% alicante-bouschet. It's from the Maremma, an up-and-coming wine region along the Tuscan coast. It shows the immense potential for world-class wines to emerge from this relatively new region.

While we may be leaving behind the cold weather of wintertime, our clubs this month are squarely focused on the many great red wines that can be found throughout the world. France, Italy, New Zealand and of course our very own Napa Valley are consistent sources for great red wines values, and will continue to be for the foreseeable future. I hope you have a chance this month to sit back, relax and enjoy a glass or two from our great wine club offerings.

Cheers,

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

Signature Red Collection Wine Club

2006 Domaine Les Pallieres Gigondas

The Rhône Valley consists of numerous regions, each being known for making distinctively terroir-driven wines. Gigondas is located in the eastern part of the southern Rhône and is right next to Vacqueyras. The place name Gigondas comes from the Latin word *jocunditas*, which means great pleasure and enjoyment. The wine gigondas is sometimes called “baby Châteauneuf -du-Pape” or “poor man’s Châteauneuf.” It has many stylistic similarities to the wines of Châteauneuf-du-Pape, the most important and famous region in the Rhône Valley. The prominent grape grown in both areas is grenache; they also have with large plantings of syrah and mourvèdre, along with smaller plantings of cinsault.



Domaine Les Pallieres has a long history dating back to the 15th century. The Roux family ran the business for nearly 600 years, passing it from father to son. In 1998 the Brunier family (of Vieux Telegraphe), along with the great wine importer Kermit Lynch, bought and revitalized this famed domaine. The wines

from this estate had shown a notable drop in quality in the 1980s and early '90s. The new owners have not just restored this domaine to its past glory; the wines are now surpassing the heights they previously achieved.

The 2006 Domaine Les Pallieres Gigondas is even better today than it was when I tasted it some months earlier. While the 2006 vintage doesn't have the fanfare of 2007, there are quite a few great wines from 2006—and the Domaine Les Pallieres Gigondas is one of them. This wine is gorgeous with a seductive nose of red fruits, fresh earth, flowers and hints of Asian spice. The palate is a kaleidoscope of dark berry fruit, earth, minerals and subtle spices, all of which play nicely against a backdrop of firm tannins and good acidity. This wine has stuffing but is immensely enjoyable and approachable for such a large-scale offering. You can enjoy it with rich mushroom, pork or lamb dishes. It can age flawlessly for the next five to ten years. It received 92 points from Stephen Tanzer's *International Wine Cellar*.



Wine importer Kermit Lynch has been co-owner of Domaine Les Pallieres since 1998.

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

2006 Ideology Estate Napa Cabernet Sauvignon

Ideology was born from Joni and Bob Williamson's passion for wine and for the Napa Valley. Along with the science of winemaking, Joni and Bob's senses define the direction of their wines. Their commitment and dedication to creating handcrafted, world-class wines that thrill and delight the senses is the basis of their philosophy. Bob and Joni proudly nurture their grapes on their estate vineyard, the Robert Williamson Family Estate. This vineyard, north of the town of Napa, is something special. It is bordered on the north by Dry Creek, which has left its legacy by distributing sandy and gravelly soil throughout the vineyard. These soils provide ideal growing conditions for the fruit, yielding deep, concentrated and intense flavors in the wine.

After picking, the grapes for this 2006 were sorted and de-stemmed into a fermentation tank where they rested and soaked for four days prior to fermentation. After fermentation, 19 months of aging in 100% French oak barrels, with minimal intervention, helped to create this voluptuous wine. It has a

classic style, yet showcases its California heritage. The Estate Cabernet is a very sexy wine with tons of ripe cassis fruit, clove and cinnamon nuances on the nose. A seamless transition from the nose leads to a voluptuous mid-palate of ripe black plums and cherries, and a long, soft finish of dark chocolate, clove and vanilla bean. The tannins are round and the acidity is balanced with the fruit. The finish is smooth and lingering. It can be enjoyed now with a big juicy steak or it can be cellared for five to ten years. If you drink it now, decant it an hour ahead of time.

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

Club Italiano

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

2006 Monteti Caburnio

Tenuta Monteti is miles from anywhere, by Italian standards. It's about 75 miles north of Rome and about 125 miles southwest of Florence, next to the Tuscany/Lazio border and scant kilometers from the coast. The southern coast of Tuscany is not only physically remote, but going there feels like a trip to a different era. Tenuta Monteti is in an area called the Maremma. The Domaine Les Pallieres has always been a sort of wild place—pirates, wild horses—and it is here that Paolo Baratta chose to plant his legacy.

Tenuta Monteti is planted to Bordeaux varieties with a twist, the twist being alicante-bouschet. alicante-bouschet, a crossing of grenache with petit bouschet, is not a common grape in Italy but it has a long history in this region of Tuscany. Sig. Baratta hired über-winemaker Carlo Ferrini to put his winery on the map. The famous Ferrini chose Bordeaux varieties to plant on this south Tuscan coast, where it is warmer than inland Tuscany, and the varietals seem to like the location. The rocky and clay soil make it an ideal growing zone for cab, merlot and the like. This is a young project; the first vineyards were planted in 2000 but you can really tell this wine has a Super future. The winery was built in 2003 to 2004 and now has 65 acres of vineyard. The grapes are harvested and fermented in 28 different batches.

The Tenuta Monteti “Caburnio” (named after a grape reference from Pliny the Elder, *carbunicam vocant*) is a blend of 50% cabernet sauvignon, 25% merlot and 25% alicante-bouschet. All are hand harvested and fermented only with indigenous yeast. In order to keep the wine fresh and varietally focused, 35% of it is fermented in stainless steel and the remaining 65% is split between barrique and tonneaux, 30% new and 70% second passage. This wine is glorious. It has richness, a certain fullness that gives it a glycerol texture, without being overweight or sloppy. It is just smooth. Smooth shouldn't be taken as a synonym for simple; it is in this case it's density with elegance. I really like this wine's varietal character, true to what one would expect and unhampered by any gratuitous oak usage. The flavors warm in your mouth. The wine has classic complexity and balance and a long and inviting finish. This wine is just a super deal for a Super Tuscan!

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



Tenuta Monteti is in the Maremma, in southern Tuscany.

2006 Virna Nebbiolo d'Alba

The Virna winery is just outside the town of Barolo and has 20 acres of vineyards. That's a large holding for Barolo, and the acreage is in some of Barolo's most prestigious vineyards, including Cannubi Boschis, Preda, Sarmassa, San Giovanni, and Costa delle Rose. Virna is a member of the famous Borgogno family, which has a century-long history of producing important Barolo wines. Virna took over the reins from her father Lodovico in year the 1990s and has been hard at it ever since.

I have loved these classically styled wines for years. I remember the first time my colleague and friend "Guido" Parres visited the Virna winery. Virna looked like a mountain goat as she got us barrel samples, hopping up and down the stacks and stacks of barrels lined up to the ceiling. Following in her father's footsteps, Virna is a real traditionalist in her approach to winemaking; she even uses a wooden basket press!

The Langhe has had an incredible run of high-quality vintages; since 1995 the only vintages that were off were 2002 and 2003, and amongst all of those great vintages the 2006 vintage may really stand above the rest. This 2006 Virna Nebbiolo d'Alba is great. It has loads of up-front fruit and primary character coupled with density and power to age. In the mouth it shows good richness and carries much of the fruit, spice and earth into the finish. Don't forget to use a Burgundy glass for this wine. I'd sit down to risotto or some braised meats to savor the flavors.

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



Virna at work in her winery.

Premium Wine Club

2006 Castello di Monastero Chianti Classico

I feel extremely lucky to be living in a time when there is an amazing renaissance going on around the world in winemaking and vineyard management. There may not be another place in the world that has benefited more from this than Italy. Italy has long been known for producing great wines, but there has long been an issue with overall quality and consistency. That situation has gotten much better over the last ten to twenty years. You can see it in the fabulous quality of the \$10 to \$25 offerings across the board, but especially in the Chiantis, Chianti Classicos and of course the Chianti Classico Riservas. Sangiovese is one of the most intriguing grape varieties in the world because it is so adaptive. It can display many different flavors and quality depending on the soil, climate and terroir in which it is planted. I believe it is ideally suited to Tuscany.

The 2006 Castello di Monastero Chianti Classico is a delightful red with aromas of cherry, strawberry and sandalwood. The palate displays not only copious



Castello di Monastero.

amounts of fruit but also great structure with good acidity and fine tannins. The finish is long but has a subtlety that defies the power and length that was so evident in the mid-palate. This wine is the perfect accompaniment for your next great pasta or veal dish and can be aged for five years. With that aging its complexity can be appreciated even more. It received 91 points from *Wine Spectator*.

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

2008 Kalinda Chardonnay Napa Valley

Last year the 2007 Kalinda Chardonnay sold so quickly we could barely keep it on our shelves, so when we went about bottling the 2008 we had one important question: Can we get juice from the same source as last year? Luckily we were able to get wine from the same producer as last year and if it is possible I think this year's version of Kalinda Chardonnay may even be better than the sought-after 2007.

Keeping with tradition, the 2008 Kalinda Chardonnay Napa Valley has a lush nose of tropical fruits, acacia flowers, hints of lemon and toasted nuts. On the palate the wine has fresh fruit flavors of apples, pineapples, nutmeg and rich butter oak. The wine has remarkable balance and length and shows a bit more verve than the 2007. This wine will pair marvelously well with roast chicken or rich white sauces.

Here is what K&L's Jim Barr writes about this wine:

"You must try our newly released Kalinda 2008 Napa Valley Chardonnay (\$17.99), made for us by the same "cult" winery that produced our 2007, which sold out from our stores within six weeks after its release after some of you discovered who it was. This is a full-blown chardonnay that provides a real tropical, white peach and spicy cinnamon apple set of varietal smells and flavors enclosed in a creamy/vanillin tone that provides richness, viscosity, and lushness. There's good acidity here so it's not flabby, and the finish is long and intense. Sort of like a Rombauer, but unlike 'R,' it is dry and offers structure, and at half the price. This Gem will be one of our house whites."



Chardonnay vineyards in the Napa Valley.

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

Best Buy Wine Club

2008 Bourgogne Rouge Vieilles Vignes, Domaine R Dubois & Fils

Raphael and Beatrice Dubois have taken over management of Domaine R Dubois from their father Regis. Raphael is responsible for the grape growing and vineyard management, while his sister Beatrice works in the cellar making the wines. If you are looking for light, fresh and earthy, food-friendly pinot noir at an everyday price, here is a tip: Some of the best values lately have been coming from Burgundy. Soft and open, with bright fruit but a bit of structure behind it, this is a terrific bargain in old-vine Burgundy at a most affordable price. It comes from the Dubois vineyards in and near Nuits St. Georges. Given the character of the vintage and the source of the fruit, it's no surprise that there is a bit of structure in the finish. That will make this pair well with a roast chicken, a grilled tenderloin or a teriyaki-glazed grilled wild salmon, if you should be so lucky. —*Keith Wollenberg, K&L Burgundy Buyer*

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

2008 The Crossings Pinot Noir, New Zealand

Last year we featured The Crossings Sauvignon Blanc in the Best Buy Club. We were very interested to taste the newest vintage this year to see if it was a viable candidate. Unfortunately it didn't meet our standard. However, our lucky salesman happened also to have with him The Crossings Pinot Noir, which we found to be excellent. New Zealand is one of the new hotbeds for pinot noir and they are producing some wines that are already challenging both old-world (Burgundy) and new-world (California & Oregon) stalwarts in quality-to-price ratio. Because of New Zealand's cool climate and long growing season the pinot noir grape grows magnificently well there and attains not only admirable structure but also that sought-after purity of fruit quality.

The vineyards of The Crossings Winery were planted in 1996, and by 2001 they were producing their first vintage. With three vineyards—Medway, Brackenfield Estate and Willow Flat—they are able to use various terroirs and climates to produce deep, complex pinot noir. The 2008 The Crossings Pinot Noir is an elegantly structured pinot noir with aromas of red berry fruit, violet and forest floor nuances. The palate is a mixture of high-toned fruit flavors of dark cherry, spice and mineral notes with a rich mouth-filling finish. This wine will pair well with lamb and pork dishes, and chicken with either tomatoes or garlic.



Vineyard at The Crossings Winery, New Zealand.

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

Re-order Form

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

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

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

For a complete, up-to-date inventory listing visit us online at: www.klwines.com

Signature Red Club Previous Offerings

_____ Bottle(s) of 2007 Tarras Vineyard Estate Pinot Noir Central Otago New Zealand @ \$22.99 per bottle

The 2007 Estate has a bouquet that is bright and lifted with notes of plum, strawberry and cherry along with hints of earth and minerals. On the palate, the wine is elegant with excellent balance, smooth silky tannins and a long persistent finish. Enjoy this lovely wine with salmon, roast chicken or some grilled lamb chops.

_____ Bottle(s) of 2006 Château Senechaux Châteauneuf-du Pape @ Inquire

This received 91 points from *Wine Spectator*: “Ripe and well-focused, with a delicious beam of red currant, damson plum and red licorice backed by well-integrated toast and a long, mineral finish. Very sleek, but there’s also depth. Drink now through 2019. (06/15/09) Robert Parker gave it 90 points: “The 2006 Châteauneuf du Pape reveals the spicy, earthy, peppery side of Châteauneuf, with notes of tobacco leaf, grilled meats, spices, and plenty of red and black cherry fruit.”

_____ Bottle(s) of 2004 E. Guigal Châteauneuf-du-Pape@ \$23.99 per bottle

The 2004 Guigal Châteauneuf-du-Pape blends new-world-style forward, elegant fruit with the old-world profile of earth, minerals, spice and snappy acidity. With its red fruits, spice and mineral components, this wine will pair well with pork, lamb and beef dishes and with a cheese course too. This wine is ready to drink now but can easily benefit from another five years of cellaring. It was given 91 points by Steve Tanzer’s International Wine Cellar. This wine usually sells for close to \$40 per bottle.

_____ Bottle(s) of 2006 Haywood “Rocky Terrace” Zinfandel, Sonoma Valley @ \$23.99 per bottle

The 2006 Haywood “Rocky Terrace” Zinfandel, with its deep fruit and wonderful balance, is one of my favorites of the zinfandels I have tasted in the last year or so. I tend to shy away from the trendy, over-the-top style Zinfandels that seem to be all about sugar, wood and alcohol rather than fruit and balance. The 2006 Haywood “Rocky Terrace” Zinfandel is made in the classic “claret” style, meaning it is balanced, focused and approachable with gorgeous dark fruit notes, zesty minerals, fine tannins and soft, rich oak nuances. This wine will pair well with pizza, roast meats and any food that needs a fruit-driven, balanced wine.

_____ Bottle(s) of 2005 Castello di Ama Chianti Classico @ \$24.99 per bottle

The 2005 Castello di Ama Chianti Classico comes from 63 hectares of vineyard plantings in the Chianti Classico DOCG. The soils of the vineyards are composed of chalky/clay soils of gravelly/pebbly textures. Planted between 1964 and 1978, the vineyards have sangiovese with a little malvasia nera, canaiolo and merlot. The resulting wine is powerful, dense, age-worthy and drinkable all at the same time. There’s a density of fruit and flavor here that comes from very fine, silky tannins that lend structure and nuance to this wine. The palate displays flavors of dark cherries, black licorice and sweet spice while the finish is like slowly plunging into a bed draped in luxurious velvet. This wine will be a wonderful match with veal, a rich risotto or any other authentic Italian dish. It received 90 points from Robert Parker’s *Wine Advocate*.

_____ Bottle(s) of 2005 Blue Rock Cabernet Sauvignon Alexander Valley @ Inquire

The 2005 Blue Rock Cabernet Sauvignon Alexander Valley comes out of the gate like a prized thoroughbred, with a seductive nose of milk chocolate, cassis, dark fruits and mocha accents. On the palate the wine is bold with fruit flavors of black cherries, blackberries and baker’s chocolate. The finish is seductively smooth and long. This is a wine that cannot be resisted and should be opened with a good friend and consumed with a great steak.

_____ Bottle(s) 2005 Lancaster Estate “Sophia’s Hillside Cuvee” Red Alexander Valley @ \$24.99 per bottle

A blend of 76% cabernet sauvignon and 14% merlot, this wine is reminiscent of a fine Saint-Julien. Aged 18 months in French oak barrels, this wine displays aromas of nutmeg and sweet cassis. The dark red hue in the glass accurately foretells a wine that has immense depth and body on the palate. The wine has flavors of black plum and cherry flavors along with sweet oak and chocolate nuances. It feels like a baby version of Lancaster’s more expensive flagship cuvee—and it is more approachable and enjoyable in its youth than its pricier sibling. This wine will pair well with roasted meats, grilled pork chops or any other fare that needs a bold but balanced red.

_____ Bottle(s) 2006 Chante Cigale Châteauneuf-du-Pape @ **SUPER SPECIAL \$21.99 per bottle**

This medium-bodied 2006 Rhône is composed predominantly of grenache, with approximately equal parts syrah and mourvèdre and about 5% cinsault. It displays the classic Provençal characteristics of ripe cherry, garrigue and black olive on the nose. On the palate it exhibits deep cherry notes, along with nuances of blackberry tea, and a hint of earthiness. The tannins are supple and finer than most 2005 Rhône’s from the appellation, allowing those who wish to drink a bottle (or two) of the 2006 now to do so with immense pleasure. —*Mulan Chan*

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

_____ Bottle(s) 2008 Ermacora Refosco dal Peduncolo Rosso COF @ \$13.99 per bottle

The 2008 Ermacora Refosco dal Peduncolo Rosso COF in a word is just delicious; I'm actually drinking a glass while writing this. 2008 has just classic balance, but with a hint of supple global-warming fat to make it smooth and eminently drinkable. The wine is made in stainless steel tanks and sees no wood aging and it is truly fresh and vibrant. It has scintillating flavors highlighted by a mix of gravelly earth and tobacco with a chocolaty ripeness. I love to drink this wine slightly cool; cellar temperature, 62 degrees, would be fine. This wine is perfect for just sitting around with some cured meats, salami and cheese or with country stew dishes, like goulash or braised meats.

_____ Bottle(s) of 2007 Bricco del Cucù Dolcetto di Dogliani @ \$12.99 per bottle

This is Dolcetto di Dogliani country where dolcetto is King! No nebbiolo, no barbera, just dolcetto! Dario's Sciolla family has been growing grapes here for generations. The vineyards surround the family home but Dario was the first to bottle wine. Dario is a very humble man and the success of his wines in Italy hasn't changed his pulse rate—he is a steady-as-she-goes guy. His winery is about as big as your garage so he is a real garagiste. *Gambero Rosso*, Italy's premier wine critics, have given his wines great scores. The 2007 Bricco del Cucù Dolcetto di Dogliani got 2 out of 3 glasses (3 being the highest) and got a nod (an *) as having a great price to quality ratio (at \$13.99). I love the fruit; it has of a chocolaty character to it, ripe and full but still imbued with spice. Lots of color, excellent balance and depth. Every time I think of this wine I start to think about Polenta and grilled sausage... a mouthwatering pairing! Enjoy!

_____ Bottle(s) of 2004 Nino Negri Sassella Superiore "Le Tense" @ \$23.99 per bottle

I would be remiss to say that nebbiolo is an easy wine to understand; it isn't. It takes years of experience. The wine's charm, character, power and intrigue are always lodged in some tiny crevice, some raw rock wall that you must climb with pitons to see and feel—but when you have climbed this mountain there is nothing like that complete understanding of nebbiolo. Note that a Burgundy glass is essential for nebbiolo. Also, Valtellina wines are not cocktail wines: They need food. To experience the classic pairing, have it with Pizzoccheri, the buckwheat pasta that is the Valtellina "national" dish.

_____ Bottle(s) of 2006 Curto Nero d'Avola "Eloro" @ \$13.99 per bottle

Sicily is an extraordinary place. Nowhere can you go on the island without feeling a profound effect, cultural or geographical. This wine sees no wood; it rests in stainless steel and is then released a year and a half later. The wine just slides across your palate, plush and lithe, slowly releasing the flavors. Many wines I taste have layers or strata of flavor. This wine doesn't feel subterranean; it is more like a silk brocade, intricate, tactile and completely in the present. This isn't a wine for long aging; it is for sharing with friends and enjoying with food. About the food: Sicily for me is always about some form of eggplant whether in caponata or on a pasta, or grilled and drizzled with oil. I would suggest a penne-like pasta with a caponata-type sauce; spare the cheese please.

_____ Bottle(s) of 2008 Mutti "Bosco Barona" Barbera Colli Tortonesi @ \$13.99 per bottle

The 2008 vintage is a classically styled wine by Andrea Mutti, with brilliant ripe-fruit aromatics yet with a body that is sinew and muscle. No lazy fat in this wine. Barbera is a naturally high-acid variety and that's clearly visible in this wine, giving the flavors a focal center to draw the wine into a long finish. Andrea's Barbera always shows a vibrant wild-cherry aromatic with just a hint of ripeness—not sweetness, but ripeness that aids the wafting aromatics and braids them into an animated and lively finish. This is not a cocktail wine, it is all about food. In these cooler winter months the woody flavors excite me: wild mushrooms and risotto, chanterelles, porcini, a fat, butter-rich polenta with grilled sausage, game birds, duck. Okay, you get the idea. You'll love this wine!

_____ Bottle(s) of 2005 Poderi San Lazzaro "Grifola" Marche IGT @ Inquire

Paolo Capriotti's Grifola is 100% montepulciano and aged in small French oak casks for 16 months. The results are potent. Deeply colored and richly aromatic, the Grifola's entry into your mouth is one of supple structure and abundant richness. The flavors speak of ripeness but the wine's real character is in its depth. Decant this wine an hour or two before you pour it, and then watch it as it grows in your glass! Its silky palate feel is luxurious and makes me want to just sit down and start drinking. With a rack of lamb I could be tempted to drink a serious amount of this wine.

_____ Bottles of 2008 Alois Lageder Beta/Delta Chardonnay/Pinot Grigio @ \$16.99 per bottle
Al Lageder wrote, “Viewed holistically, all organisms in the universe are connected and make up a system of life processes. In this way each of the parts of the grapevine is understood to correspond to one of the four Classical elements: its roots to earth; its foliage to water; its blossoms to air; its fruit to fire. Winegrowers stimulate soil fertility and affect substantial improvements in the quality of the grapes harvested, in harmony with the rhythms, cycles and forces of nature.” This wine has body and is elegant, has richness but speaks of mineral. It has fruit that yields to spice, and its mouth feel and finish are superb.

_____ Bottles of 2008 Olek Bondonio Langhe Rosso @ **SUPER SPECIAL \$19.99 per bottle**
Although Nebbiolo is Barbaresco’s mainstay, one of the indigenous grapes that is catching all of the locals’ fancy is pelaverga. Winemaker Olek Bondonio’s wife Alessandra is the chef at the Castello di Verduno, a wonderful restaurant and hotel not far from the winery. After pairing many of her dishes with other winemakers’ versions of pelaverga, Olek decided it would be necessary for him to try making his own! The 2008 Langhe Rosso “Giulietta,” named for their new-born daughter, is 100% pelaverga. This wine has a nose of strawberry, rose petals and white pepper.

Premium Wine Club Previous Offerings

_____ Bottles of 2006 Domaine Verriere “Clos des Soutyeres, AOC Coteaux du Languedoc @ \$14.49
Kim Marcus of the *Wine Spectator* scores this wine 92 points at \$30 retail and says: “Clos de Soutyeres is a muscular style, offering a concentrated, intense mix of crushed red fruit and bittersweet chocolate flavors, with big structure and big tannins. Mint, tannins and spice fill the long, intense finish. Tempting now. Best from 2014 through 20019. 1,000 cases made.” And Clyde Beffa says: “Delicious red wine, lively and spicy. 92+ points. This wine would do well with a T bone steak or with strong cheese or even dark chocolate cake for dessert!”

_____ Bottles of 2008 Cakebread Sauvignon Blanc, Napa Valley @ Inquire
Bottled California sunshine, the Cakebread Sauvignon Blanc is all pomelo, apples and honeydew on the nose. Equally bright on the palate, the flavors tend toward tropical fruit with hints of minerals on the finish. 90 points *Wine & Spirits*. “This lightly fragrant Sauvignon ... is a clean and tart wine to serve with pasta tossed with English peas.” (10/09)

_____ Bottles of 2007 Gerard Bertrand Château L’Hospitalet, Coteaux du Languedoc La Clape @ Inquire
Alex and I tried five different wines with Gerard, and we picked this 2007 Château l’Hospitalet for the club. This syrah-based wine is super clean, very fresh and vibrant and totally palate pleasing. It has spicy aromas mixed with some minerality and a touch of toasty oak. On the palate, it is lively, finely balanced, and fruit forward with a lingering finish. Bring on the cassoulet or the duck confit! It will cellar well for several years, but is quite good now one hour after decanting. — *Clyde Beffa*

_____ Bottles of 2007 Olivet Lane Chardonnay, Russian River Valley @ Inquire
This wine is a beautiful expression of Russian River chardonnay with flavors of green apples and lemon zest along with notes of minerals and toasted bread. The acidity of the wine along with the crisp fruit flavors gives it a liveliness that nicely complements its rich fruit and oak nuances. This wine can go with all fowl or rich fish dishes and can also be a foil to your next cheese platter. Also great for a backyard barbecue, weather allowing!

_____ Bottles of 2007 Olivet Lane Pinot Noir, Russian River Valley @ Inquire
The 2007 Olivet Lane Pinot Noir Russian River Valley is a spectacular wine that from the very first intoxicating sniff assures you that you are about to taste something wonderful. Aromas of freshly crushed blackberries, blueberries and slight earthy nuances rise from the glass but on the palate the wine is awash in gorgeous flavors of black fruits, plums and hints of black raspberries, all balanced against a firm structure of tannins and good acidity. This wine has a long, seductive finish that not only conveys the perfect harmony and balance of the wine but also stresses the immense power of the fruit.

_____ Bottles of 2006 Ovidio Tempranillo Roble La Mancha, Spain @ \$13.95 per bottle
The 2006 Ovidio Tempranillo is a lush red wine made from 100% tempranillo aged for four months in 65% French oak barrels and 35% American oak barrels. The resulting wine is a bright, fruit-forward offering with notes of licorice,

red fruits, milk chocolate and boysenberry flavors. The finish is lush and smooth with lingering mocha accents and a touch of minerality to give the wine zip and vigor. This wine is meant to be drunk with spicy, robust foods such as pizza or pasta with a spicy marinara sauce.

_____ Bottles of 2007 Domaine des Ballandors Quincy @ \$13.95 per bottle

The fruit for this wine came from four different vineyard sites, which cover a total of nine hectares, each with a slightly different terroir. Three-quarters of the vines that are the source of the wine have an average age of 15 years; the remaining quarter of the vines are around 40 years old. This wine is a lively, light, expressive style of sauvignon blanc. It features green apple and citrus fruit on the nose and palate, and a bright, steely finish. It can be used as an apéritif but it excels when paired with oysters, clams, crab or anything featuring fresh herbs and chèvre.

_____ Bottles of 2008 Domaine Gueneau Sancerre “Les Clos Chartier” @ \$13.95 per bottle

The Clos Chartier comes from a 17-acre parcel, planted on the typical clay and flint soils found within the region. The domaine uses traditional winemaking methods. Vinification takes place using native yeasts; the wine is aged in stainless steel vats and left on its lees to bring out the natural aromatics and to add texture and body. The wine has a pale yellow color and aromas of tropical fruits with subtle hints of flinty minerality. This Sancerre is fantastic with an assortment of shellfish, white fish or an earthy cheese selection. —*Eric Story, K&L Loire Valley Wine Buyer*

Best Buy Wine Club Previous Offerings

_____ Bottles of Boeger Hangtown Red #38 El Dorado County @ \$7.99

The Hangtown Red Lot 38 is a possibly TOO-easy-to-drink blend of grenache, cabernet sauvignon, syrah, petite sirah, merlot, pinot noir, mourvèdre and finally petite verdot. Rich flavors of dark red fruits, gentle tannins and balanced acidity make this the ultimate barbecue companion.

_____ Bottles of 2008 Bookwalter Sub Plot #23 red, Columbia Valley, Washington @ \$8.99

An amazing value, this Washington red from the Columbia Valley is a blend of 30% cabernet sauvignon, 27% merlot, 14% syrah, 13% malbec, 9% petite verdot, 4% barbera and 3% cabernet franc. Intense aromas of choke cherries, red and black currants mixed with a bit of cola and sweet spices. The wine enters the palate sweet, has a medium to broad fruity mid-palate, and coats the mouth with flavors of plums, maraschino cherries, baker's chocolate, allspice and nutmeg. The finish is long and elevated by the bright acidity. This will age beautifully, given the concentration and power of the fruit coupled with the natural acidity and tannins in the wine. Best from 2009-2018.

_____ Bottles of 2007 Jaboulet Les Traverses, Côtes de Ventoux Blanc @ Inquire

The 2007 Jaboulet Les Traverses, Côtes de Ventoux Blanc is composed of 80% grenache blanc and 20% bourboulenc from vines that average 25 years of age. Predominantly clay and limestone soils, along with the Côtes de Ventoux's cooler meso-climate, ensure that the wine retains a signature balance, despite the warm temperatures of the southern Rhône. The wine is rich, exuberant and charming all at once. It has a very aromatic nose with floral and fruity notes. On the palate it has a well-balanced freshness and a fleshy and warm finish.

_____ Bottles of 2007 Domaine de Fabregues le Domaine, AOC Coteaux du Languedoc @ \$8.99 per bottle

The great diversity of grape varieties that characterizes the area of Fabrègues means the Domaine can create many different wines, from classic to more new wave. Some of the grapes come from vines of exceptional age and go into exceptional wines, such as this Le Domaine, made of 75-year-old carignan. It is fruity and full-bodied, with hints of sweet cherry flavors and silky tannins on the palate. This wine tastes so good right now, it should be consumed in the next few years. It is sweet and sexy. *Wine Spectator* loved it too; they scored it 90 points and said, “This powerful red has a chewy, minerally allure, with raspberry and red plum flavors that are backed up by fresh acidity. There's spice and bittersweet chocolate on the pure-tasting finish. Drink now through 2012. 1,600 cases made and \$15 retail.”

____ Bottles of 2007 Mas de la Beruguette Rouge from Cecile Chassagne @ **SUPER SPECIAL \$7.99 per bottle**

The 2007 Beruguette Rouge is an absolute pleasure to imbibe. On the nose, plush red berry fruits partner up with subtle notes of spice box and cranberry. The French would describe this as a “*vin spherique*,” one that envelops the palate with lushness and generosity, yet maintains admirable structure and freshness with fine tannins and crunchy acidity. And what to have with this little gem? Just about any Provençal food will do, including tapenade smeared on garlic toasts, leek and bacon tartlettes, or garlic and tomato pizzas. A vôtre santé! —*Mulan Chan-Randel* Δ9
, *K&L Rhone Valley & French Regional Wine Buyer*

____ Bottles of 2008 Kirkham Peak Sauvignon Blanc, Marlborough, New Zealand @ \$8.99 per bottle
The fruit for this wine came from a well-known property in New Zealand that consistently produces *Wine Spectator* 90-plus-point wines. It was sourced from several sub-regions throughout the Marlborough region. The grapes were pressed off with minimal skin contact and fermented in stainless steel tanks at cool temperatures to retain freshness and a vibrant fruit character. The bouquet offers lively notes of passion fruit, pink grapefruit, lime and a hint of tomato leaf. On the palate there is crisp, lip-smacking acidity at the core with a rich creamy texture and good mid-palate weight. The wine is finely tuned with good balance and a finish that goes on and on. Try this beauty with oysters on the half shell, grilled shrimp or pan-roasted sea bass. This indeed may be our finest Marlborough sauvignon blanc to date for the Kirkham Peak label.

____ Bottles of 2007 Chardonnay de Chardonnay, Mâcon-Lugny @ \$8.99 per bottle
This Chardonnay de Chardonnay shows how refreshing chardonnay can be. It is made without oak, so the crisp pear and apple flavors come through nicely. Try it with some cheese, or a roast chicken with Herbs de Provence. Or, for that matter, make a Pasta Primavera with some fresh vegetables and you will be delighted at the match.

____ Bottles of 2006 Monteviejo Festivo Malbec Mendoza, Argentina @ \$8.99 per bottle
The 2007 was fine, the 2008 showed good potential, but what really struck our fancy was the 2006 vintage. Showing all of the pure plum and dark berry fruit of the 2004, Monteviejo's 2006 also had considerably more complexity, a touch of minerality (not too common a descriptor for malbec, but the good ones have it), excellent texture and mid palate complexity, and just loads of character. We hope that you enjoy it as much as we did.

____ Bottles of 2008 Image du Sud Viognier @ **SUPER SPECIAL \$7.99 per bottle**
The 2008 Image du Sud Viognier is a veritable fruit basket of freshness and levity. Vinified at cool temperatures and completely in stainless steel, this brisk viognier is redolent of white nectarine, sweet meyer lemon and just a whiff of pretty lilac. Its versatility and modest alcohol (12.5%) make it a great choice to enjoy while lounging poolside, or at the dinner table with bouillabaisse, scallops gratin with capers and fresh parsley, or salad Nicoise. So relax, pour yourself a glass of Cecile's latest efforts, and prepare to be transported to the south of France. Brava Cecile! —*Mulan Chan*

____ Bottle(s) of 2006 Flor del Montgo Old Vines Garnacha, Carinena Spain @ \$8.99 per bottle
The 2006 Flor del Montgo Old Vines Garnacha is a beautifully constructed, easy-drinking red wine. What helps to make this wine such a stunning value is the age of the vines that produced the grapes. Most of the granacha used in this wine is from vines of at least 40 years old. That age helps to make the wine deep, powerful and wonderfully balanced. The wine has a deep red hue coupled with aromas of berry fruits and exotic spices. It displays a kaleidoscope of flavors including dark cherry, blackberry, cassis and chocolate. The finish is lush and supple; harmonizing notes of berries and cocoa mingle seamlessly with a hint of rich oak.

____ Bottle(s) of 2007 Domaine Comte Louis de Clermont-Tonnerre Côtes du Rhône Très Vieilles Vignes @ \$9.49 per bottle
This shows terrific black cherry fruit in a luscious format. With its dark ruby/purple color, big aromatics and excellent acidity and texture, this is a beauty to drink over the next four to five years. This grenache-based cuvée comes from old vines grown in Cairanne, Côtes du Rhône-Villages. The importer says the vines are at least 60 to 70 years of age. The Comte Louis Clermont-Tonnerre “La Berardière Très Vieilles Vignes” has always been a huge hit amongst our customers and our staff, and we're guessing that the 2007 bottling will be no exception. Enjoy with fennel-roasted chicken with zucchini stuffing, or slow roasted duck with green olives. —*Mulan Chan*

Additional Club Specials

2006 Beaulieu Vineyard "Tapestry" Reserve Napa Valley Bordeaux Blend

Special Club Price \$28.99 (Regular K&L price: Inquire)

93 points, Robert Parker: "The 2006 Proprietary Red Wine Tapestry Reserve (a blend of Cabernet Sauvignon, Cabernet Franc, Merlot, and Petit Verdot) is the finest example of this cuvee I have ever tasted. Flowery, licorice-infused, cassis notes intermixed with forest floor and lead pencil shavings are followed by a layered, impressively built wine with real opulence, lots of red and black fruits, low acidity, and lush tannin. It should drink well for 15+ years." (12/09) 92 points, *Wine Enthusiast*: "A terrific wine, delicious and classic in structure. Shows the beauty of the blend, which consists of five Bordeaux varieties. Rich in cherries, blackberries, red currants, chocolate, anise and sandalwood, it has a gentle, elegant mouthfeel, and is thoroughly dry." (12/09)

2003 Château Coufran, Haut-Médoc (375ml)

Special Club Price \$7.99 (Regular K&L price \$9.99)

89 points, Robert Parker: "This primarily Merlot-based wine represents an excellent effort from this property. This deep plum/ruby/purple-tinged hussy boasts plenty of jammy black cherry fruit interwoven with notions of smoke, vanilla, and white chocolate. It is a sexy, up-front, fleshy effort with low acidity as well as abundant fruit, glycerin, and texture. Consume it over the next 7-8 years." (04/06) The Wine Spectator wrote: "Lots of plum, berry and cherry aromas follow through to a full-bodied palate, with silky tannins and a long finish. Very tight now. Give it time. Best after 2007." (03/06)

2004 Château Mille Roses, Haut-Médoc

Special Club Price \$10.99 (Regular K&L price \$11.99)

We sold a ton of the 2005 in the Signature Club. This 2004 is just as good, and look at the price! Parker wrote: "Another well-made offering from the southern Medoc (in the area of Macau), this dark ruby/purple-tinged, medium-bodied 2004 is an equal blend of Merlot and Cabernet Sauvignon. Excellent aromas of dried herbs, sweet cherries, currants, and cranberries, and loamy soil marry nicely with the wine's excellent texture and overall symmetry. Consume it over the next 4-5 years."

2006 Moulin la Gardette Gigondas "Ventabren"

Special Club Price \$29.99 (Regular K&L price \$34.99)

Beautiful garnet color with a gorgeous nose of cherry, licorice, wet stones and a hint of bacon. On the palate, it is a medium bodied, opulent wine that possesses great depth, length and persistence. Although the wine has great ageing potential, the sweet fruit and spice gives it a lot of immediate appeal. 2006 was a classic year in the Rhône Valley and this wine is delicious after decanting.

2004 Château Verdignan, Haut Médoc Special Club Price \$10.99 (Regular K&L price \$13.99)

If you liked the delicious 2000 Verdignan, try this beauty. From the Château Coufran stable of properties, this 2004 is absolutely delicious. Loaded with blackberry fruit flavors and a toasty, chocolaty aroma, it delivers immediate gratification. No need to cellar this one. —*Clyde Beffa, Jr.*