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Dear K&L Wine Club Members,

There was a time in the wine business, when we knew that in January we'd get a chance to catch our breath. That's no longer the case. The economy seems to be turning around and our wine club enrollment has started to grow briskly. I would like to thank all of you, our new members and our returning members, for your patronage. This month we have an exciting array of wines that demonstrate the amazing variety we offer in our various clubs. We have wines from Italy, South Africa, France, Chile, Australia and of course California sprinkled liberally across our clubs.

The Signature Red Club features two great selections. First, the 2006 Lancaster Estate Cabernet Sauvignon Alexander Valley. This is an exemplary wine—it shows the incredible strides that the Alexander Valley has taken towards making world-class cabernet sauvignon. The second Signature Red wine, the 2006 La Fleur de Bouard Lalande de Pomerol, is, according to Robert Parker “The undisputed reference point for high quality in Lalande de Pomerol.” I hope you'll agree with us and with Robert Parker. These two wines are perfect examples of the heights that each of their distinctive terroirs can reach.

This month the Premium Club is all about Chile, specifically about Casa Lapostolle, which is quite possibly Chile's most important and greatest producer. About 20 years or so ago we began to hear about the amazing wine values coming out of Chile. The floodgates opened as these wonderful, great-drinking affordable wines stormed our coasts. Casa Lapostolle was not content to merely be known as a winery producing great values; they wanted to be known as a winery producing world-class wines, worthy of challenging the best of France and California. Our two wines from Casa Lapostolle, both from the 2008 vintage, are the 2008 Casa Lapostolle “Cuvée Alexandre” Chardonnay, a wonderfully rich and balanced offering, and the 2008 Casa Lapostolle “Cuvée Alexandre” Cabernet Sauvignon, which offers up a Bordeaux-like feel. Both demonstrate the path of success that Casa Lapostolle has been on for years.

If variety is the spice of life then this month's Best Buy Wine Club is cayenne pepper: bold and spicy. Our first selection is a gem from the Stellenbosch region in South Africa, the 2009 Simonsig Cabernet Sauvignon/Shiraz blend. South Africa is an impeccable source for old-world styled wines. Cabernet sauvignon and shiraz are two varieties that seem to blend especially well from this area. The second wine is also from the Southern Hemisphere. The 2006 Jacob's Creek “Steingarten” Riesling Australia is a crisp, dry white with mouth-watering fruit. These two offerings are the perfect ying and yang in wine values.

Italy has more indigenous grape varieties than any other country and the wines can be eye-opening and fun to discover. This month we have a brilliantly fruit-filled Primitivo in 2007 Mileuna “Majara” Primitivo, a wine that drinks similarly to a California zinfandel. We also have the 2006 Tenuta “Monteti” Monteti, which our Italian Buyer, Greg St. Clair, discovered years ago. Robert Parker gave it 93 points. This wine is typical of the Italian Super-Tuscan movement with its rich, full-bodied style and distinctively Italian feel.

I'm really excited about this month's selections and I hope you enjoy them as much as I have.

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

Signature Red Collection Wine Club

2006 Lancaster Estate Cabernet Sauvignon Alexander Valley

Lancaster Estate winery is owned by Ted Simpkins, who is one of the most influential men in the California wine industry. Ted worked tirelessly at Southern Wine and Spirits for decades, helping it grow into the largest wine and spirit distributor in the United States.

When Ted came upon a wonderful Alexander Valley property back in 1994 he knew he had found the exact right spot to start his winery. The location is ideal, with abundant hillsides and a wide range of micro-climates, which help to create grapes of intense flavor and superb concentration. The Lancaster Estate is located at the former Maacama Creek Winery, which was situated near the confluence of the Knights Valley and Chalk Hill appellations. Lancaster Estate's 53 acres of hillside vineyards are broken into 24 vineyard blocks that are sub-divided into 27 sub-plots, all planted to the five noble grape varieties cabernet sauvignon, merlot, malbec, cabernet franc and petit verdot. Ted Simpkins has applied his drive to his new winery venture. Given that energy and his no-holds-barred approach to quality, Lancaster has quickly become a reference point for great Alexander Valley cabernet sauvignon.

I have tasted every vintage of Lancaster Estate and can honestly tell you that the last few vintages have been fantastic, with huge leaps in quality compared to past vintages. This is in no way to denigrate the past, but highlights how far the wines have come in such a short span. These are very impressive cabernet sauvignons. Young winemaker Jesse Katz (who credits his philosophy to mentors such as Andy Erickson, Paul Hobbs & Robert Foley) deserves a lot of credit as does consultant David Ramey. These two have teamed up to fashion a remarkable 2006 cabernet sauvignon.

The 2006 Lancaster Estate Cabernet Sauvignon (a blend of 84% cabernet sauvignon, 11% malbec, 2% merlot, 2% cabernet franc and 1% petit verdot) is a vibrant ruby red in the glass with aromas of clove, nutmeg and vanilla, which give way to a palate of plums, black cherries, cassis and chocolate accents. The wine is lush and smooth with an underlying power that gives it a full-bodied feel—but it never appears heavy on the palate. This wine will age effortlessly over the next ten years and can be enjoyed in its exuberant youth. It was given 92 points by *Wine Enthusiast* and 90 points by Robert Parker.

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

2006 Château La Fleur de Bouard, Lalande de Pomerol

Bordeaux is a very, very interesting place, with several wineries owned by a single family and roving winemakers/consultants going around and spreading their knowledge out to many of the satellite regions of Bordeaux. When I first started learning about and visiting Bordeaux, my knowledge and experience was pretty much limited to the classified growths and the five main regions of Bordeaux. As I visited more frequently and tasted more and more offerings I learned that there is so much more to it than just the classification of 1855 and the five regions, Bordeaux is incredible. It's a large, complex growing region with countless small wineries producing great, affordable wines.

One of the more intriguing appellations is Lalande de Pomerol, located directly north of Bordeaux's famed Pomerol appellation, which is the smallest and lowest producing of the five famed regions. If you were to poll the many *vignerons* in Bordeaux as to the satellite region with the greatest potential, Lalande de Pomerol would be in the top two appellations mentioned, along with Cotes de Castillon.

The owner/winemaker of La Fleur de Bouard is Hubert de Bouard. He also owns famed Château Angelus (one of St. Emilion's greatest properties) as well as Château de Francs (50% owned with



Jesse Katz, winemaker at Lancaster.

Dominique Hebrard, former owner of Cheval Blanc) and Anwilka South Africa (50% owned with Bruno Prats, formerly of Château Cos d'Estournel, and Lowell Jooste from Klein Constantia South Africa). Besides owning several world-class properties, Hubert de Bouard also consults for numerous wineries including Château La Pointe, Château Chantegrive, Château de Fieuzal, Clos Chaumont, Clos des Jacobins and Château Lyonnat to name just a few. Hubert is considered one of Bordeaux's leading consultants, right up there with Michel Rolland and Stephane Derencourt in terms of prestigious assignments and respect amongst his peers.

The 2006 La Fleur de Bouard Lalande de Pomerol is the perfect example of what an expert winemaker can achieve with an-up-and-coming wine appellation. When I sat down to taste the 2006 I thought it would be tannic and maybe even a bit green and hard edged. Instead the wine was a powerful blend of fruit, earth and terroir. The wine began with a nose of graphite, minerals, espresso roast and dark chocolate. On the palate the wine displays copious amounts of blackberry, blueberry, black raspberry and licorice, which all flow towards an opulent finish. This wine showcases admirable depth with rich oak and lush tannins, all of which showcase the 80% merlot make-up of this wine. This wine can be enjoyed now or cellared over the next five to fifteen years, depending on how aged you like your wine. Robert Parker gave this 91 points; *Wine Spectator* gave it 90 points.

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



Hubert de Bouard amongst the vines.

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

2006 Tenuta Monteti "Monteti"

It's nice every once in a while to get some credit for choosing something really good that "the critics" hadn't found yet. A couple of years ago I was approached by a friend in Italy to taste a couple of wines from the south Tuscan coast, in Capalbio, closer to Rome than anything else in Tuscany. It was not an unusual story: An older, very wealthy (Telecom exec this time) businessman wants to return to his roots and make wine, like his ancestors. The kicker for this winery is that nobody had ever made important wine in this area! So he hires a Top Gun consulting enologist, Carlo Ferrini, to develop an idea for a world-class wine and figure out what would grow there. Carlo puts his top aide, Gioia Cresti, in charge of the hands-on winemaking portion, and voilà— you get a great wine! It's not always this easy but in this unexplored region there are great possibilities. Italy is Enotria, the land of wine.

So, what did Carlo decide to put in the ground? A decidedly Italian blend of 50% petit verdot, 30% cabernet franc and 20% cabernet sauvignon. Okay, maybe not so classically Italian. Petit verdot and cabernet franc are extraordinarily flavorful wines but in the Bordeaux region they don't always get ripe. If you lop off a



Tenuta Monteti, on the South Tuscan coast.

couple of degrees of latitude and stay close to the Mediterranean Sea there's no problem in ripening these fascinating grapes.

I introduced K&L owner/Bordeaux buyer Clyde Beffa Jr. to the 2006 Tenuta Monteti "Monteti" and he was truly taken aback at the quality. He thought it was so good, he decided to buy it for the Signature Red Club and ordered a bundle. I have a sneaking suspicion that he began to re-think the idea... if he introduced the Bordeaux-Big California Cab swillers to this elegant, complex, full-bodied, sleek and sexy Italian wine, they might look for a plate of pasta instead of their usual meatloaf and switch allegiances! So he said, let's keep this wine with those Italian lovers, not wishing to sully the refined palates of the Signature Club! It ends up being to our benefit anyway and oh by the way Antonio Galloni of Robert Parker's *Wine Advocate* scored it 93+ points.

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

2007 Milleuna "Majara" Primitivo

I haven't done a Primitivo in the Club for some time now and as we here in California are in the waning days of winter cold (other than July in San Francisco), I'd like to squeeze one in. I like these ripe, soft and exuberantly fruity wines that taste like bottled sunshine in cooler weather. I find that many Puglian Primitivo wines are fat, sloppy and lack direction, backbone and intrigue. But when they hit stride it all comes together perfectly.

I was introduced to Dario Cavallo last year and tasted through his entire line of wine. I thought that the 2007 Milleuna "Majara" Primitivo was really vivacious and although curvy it had layers of intrigue, structure and a freshness that was inspiring. I asked Dario what made his wines stand out from the rest of the crowd and he gave a long and detailed answer. I'll give you the highlights. Dario first explained that Puglia is situated in a beautiful area with a climate perfect for Primitivo. His 70 acres of vineyards are in the classic Primitivo di Manduria triangle in the communes of Sava, Lizzano and Maruggio about 15 miles east of Taranto. This is terrarossa country; the iron-rich soil has that rich, oxidized red look to it and adds real character to the wines. His vines are 30-year-old *alberello* or what we call "head trained" vines that support themselves and don't need trellising. It's the way most of California's old-vine zins are planted. This more natural outgrowth seems to offer Primitivo a great chance to express itself and since the vines are dry-farmed a more concentrated and natural flavor seems to emerge. The fruit in the Majara seems vibrant, focused with facets of flavor while still maintaining that luxurious richness as it rolls across your palate. I think this is a perfect wine for barbecued meats or rich-tomato-sauce pasta, but you can be creative and try your own pairing.

Your re-order price for this wine as a club member is \$15.99.



Dario Cavallo opening up some bottles to share.



Head-trained vines at Milleuna, about 30 years old.

Premium Wine Club

Casa Lapostolle “Cuvee Alexandre”

Casa Lapostolle was founded in 1994 by the Marnier family from France and the Rabat family from Chile. Alexandra Marnier, her husband Cyril de Bournet and Don Jose Rabat Gorchs were the founders. Today, Lapostolle is owned 100% by the Marnier family, owners of the world-renowned liqueur Grand Marnier. The Marnier family has been in the wine business for generations. They got their start in the Loire Valley and today own Château de Sancerre in the Loire. The Marnier family viewed Chile as the perfect region to start a new winery venture and they brought along with them those generations of winemaking knowledge and an uncompromising approach to quality.

Lapostolle began with the ambition to create world-class wines using French expertise and the superb terroir of Chile. The venture reached an apex when the 2005 Casa Lapostolle Clos Apalta was named the 2008 *Wine Spectator* Wine of the Year.

French winemaking experience and potentially great terroir are not enough by themselves to achieve world-class results. You need a winemaking team of talented individuals who are able to work together. The winemaking team at Casa Lapostolle consists of two such individuals: famed wine consultant Michel Rolland and winemaker Jacques Begaire. Together their experience has allowed Casa Lapostolle to garner dozens of 90+ point scores over the last 10 years.



The philosophy behind the architecture of Lapostolle's Apalta winery buildings is to emphasize "the complicity between Man and Nature."

2008 Casa Lapostolle “Cuvée Alexandre” Cabernet Sauvignon, Apalta Vineyard, Colchagua Valley, Chile

This 2008 Casa Lapostolle “Cuvée Alexandre” Cabernet Sauvignon comes from the famed Apalta Vineyard, which is located 170 kilometers southwest of Santiago in the Colchagua Valley. The Apalta Vineyard has the ideal location of a north-to-south exposure, the Tinguiririca River on one side and the hills from the Coastal Cordillera on the other, forming a horseshoe shape. This promotes the ideal conditions for a long, slow ripening process. Extreme sun exposure is limited; nights are cool but not too cold thanks to the coastal mountains' protecting the vineyard from the cold Pacific breezes. This ideal terroir has created a wine with intense aromas of red fruits, dry tea leaves and subtle, sweet spices which give way to a palate bursting with red raspberry, boysenberry, mocha and dark chocolate flavors. The finish is long and supple with lingering tannins and hints of rich oak.

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

2008 Casa Lapostolle “Cuvée Alexandre” Chardonnay, Atalayas Vineyard, Casablanca Valley, Chile

This is what we fondly call in the business a “perennial value.” This is one of my go-to wines when I need a crowd-pleasing wine that has power, richness, diversity and elegance. It easily drinks like a \$25 to \$30 California chardonnay. Atalayas Vineyard is inserted in the heart of the Chilean Coastal Cordillera, only 22 km away from the Pacific Ocean. Its rolling hills and steep, varied exposures are the source for an array of meso-climates, conditions that allow Lapostolle to produce different lots, each with a unique personality that adds up to the final blend.

This 2008 Casa Lapostolle “Cuvée Alexandre” Chardonnay Atalayas Vineyard is a bright yellow in the glass with subtle hints of green. The nose displays elegant aromas of sweet citrus fruit, white flowers, tropical fruits and subtle spice. The palate is alive with pear, apple and fig fruit nicely framed by piecrust, brioche and hazelnut accents. This richly layered and textured chardonnay will pair well with chicken, fish or a cheese plate. 90 points, *Wine Spectator*.

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

Best Buy Wine Club

This month's notes are by Jim Chanteloup, K&L's Australian & South African Wine Buyer.

2009 Simonsig Cabernet Sauvignon-Shiraz, Stellenbosch, South Africa

Simonsig was created after French Huguenot Jacques Malan came to South Africa in 1688. He spawned a wine legacy that would last through the next ten generations, with Frans Malan becoming one of the modern wine industry pioneers. Frans Malan was the first to produce a sparkling wine with traditional method (*methode cap classique*) and was one of the three founders of the Stellenbosch Wine Route, developed in 1971, which brought locals and tourists from around the world to what may be, in my opinion, the most beautiful, dramatic vineyards in the world. The estate of 518 acres sits on soils of sandstone and decamped granite at the foot of the Simonsberg Mountains, 850 feet above sea level. The proximity to the Atlantic Ocean has a moderating effect on the Mediterranean climate, with crops averaging three and a half tons per acre.



Simonsig's vineyards, at the foot of the Simonsberg Mountains.

The 2009 Cabernet-Shiraz is a blend of 54% cabernet and 46% shiraz that was first introduced in 2003. This vintage's extended “hang time” allowed finer development to these later ripening varietals, bringing soft fine tannins and ripe, voluptuous flavors. The nose offers aromas of smoky blackcurrant, dark plum, white pepper, a kiss of vanilla and dusty cocoa-powder notes. On the palate the wine is juicy with good acidity, a supple, easygoing texture and a fine finish. Try this with beef stir fry or grilled lamb chops.

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

2006 Jacob's Creek Steingarten Riesling, Barossa Valley

Jacob's Creek winery was founded in 1847 when Johann Gramp, a young Bavarian who missed the wines he drank in his homeland, decided to plant a vineyard alongside Jacob's Creek and try making wine. The Barossa Ranges are not unlike the famous Barossa sub-region of Eden Valley, noted for its rieslings. The Steingarten Riesling is unique for its selection of fruit from a small number of select, cool-climate vineyards in the higher altitude Barossa Ranges. The Steingarten Vineyard itself is on a steep, east-facing rocky slope on the western edge of the Barossa Ranges. The grapes are tasted routinely in the vineyard to capture the maximum flavor and concentration. Harvesting is done at night to preserve freshness. A cold fermentation follows with selected yeasts to maintain the delicate aromatics and flavor. The wine is a classic cool-climate dry riesling with a bouquet of lemon curd, lime blossom, lanolin,

white flowers and hints of apricot and nectarine. On the palate, zesty citrus acidity supports good middle weight that's enhanced by mineral notes and a chalky structure with excellent length. While drinkable now, these are wines that can last many years and reward the patient.

This wine was given 91 points by Stephen Tanzer's *International Wine Cellar*: "Light yellow. Delicately perfumed bouquet of orange, white peach, baking spices and white flowers. Light in body but intensely flavored, offering spicy orange, tangerine and pit fruit flavors braced by gentle acidity. Finishes with admirable lift and focus, with the spice and citrus notes repeating." *Wine Spectator* gave it 90 points: "Fresh and vibrant, commanding attention for its range of peach, lime and mineral flavors, melding smoothly as the finish sails on. Drink now through 2015." (03/08)



The Steingarten Vineyard, western edge of the Barossa Ranges.

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

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 Amici Cabernet Sauvignon Napa Valley @ Inquire

The 2007 Amici is absolutely packed with ripe, dark fruit and sweet, seductive oak accents. Aromas of blackberry jam, crème de cassis and mocha-laced oak accents spring from the glass, while on the palate the wine displays unctuous fruit, supple tannins and a rich dash of oak. This wine will age effortlessly over the next 10 to 20 years but can be enjoyed now in its youth with a nice steak.

____ Bottle(s) of 2006 Pahlmeyer "Jayson" Pinot Noir, Sonoma Coast @ Inquire

The 2006 Jayson Pinot Noir is a gorgeous example of what can be achieved along the Sonoma Coast as far as pinot noir is concerned. This wine displays a wide variety of pure fruit flavors including Bing cherries, pomegranate and black raspberries, as well as a touch of earth, saffras and sweet fennel. The wine has great balance and complexity and retains an elegant feel without losing the power and verve one would expect from a California pinot noir. This wine is the perfect match for salmon, veal or pork or can be enjoyed on its own—with company.

_____ Bottle(s) of 2007 Alysian Pinot Noir, Russian River Valley @ Inquire

The 2007 Alysian Pinot Noir is a classic Russian River Valley pinot noir with alluring scents of lavender, blueberry and spice notes that lead to a palate of cascading flavors of dark berries, pomegranate and wild plum. Flavors continue to build and intensify on the palate as the blackberry and raspberry fruit remains focused while spice and lavish oak notes add depth, richness and amazing complexity to this sexy and silky pinot noir. Thanks to the cool climate this wine has good acidity and tannins, which provide excellent, balance, harmony and complexity. The finish displays refreshing, vibrant fruit and spice accents. This is the perfect accompaniment for salmon, veal or pork.

_____ Bottle(s) of 2005 Bodegas El Chantre Ramos Paul, Ronda @ \$24.99 per bottle

Wine has been produced in this region since Roman times, and only recently regained its prominence. The vineyard is composed of primarily clay, with lots of sloping hills nearby. It was planted densely, 5000 plants per hectare. Harvest typically occurs in early October and is always done by hand, never by machine. A second selection takes place on the sorting table prior to vinification. Stylistically, the wine tastes like a slightly richer, more generous version of a right-bank Bordeaux. Primarily dark fruit flavors show good intensity and persistence. Enjoy this delicious Andalusian red with a variety of main courses, particularly a bone-in rib eye or lamb chops, over the next five or so years. —*Joe Manekin, K&L's buyer of Spanish, Portuguese, and Latin American wine*

_____ Bottle(s) of 2007 Maranet Syrah, Russian River Valley @ Inquire

The 2007 Maranet Syrah is a blend of juice from four vineyards, aged for 18 months in 50% new French oak barrels. It is fermented with native yeasts and bottled unfiltered and unfiltered. The wine is a bright ruby purple in color with intense aromas of violet, plum, black raspberry, soy and just a hint of smoked meat notes. The palate displays a lovely, ripe fruit core of blackberry and boysenberry nicely accented by roast coffee and dried thyme, which complement the velvety mid-palate, balanced tannins and supple finish. This wine will pair well with grilled pork or lamb, grilled vegetables and smoked meats.

_____ Bottle(s) of 2007 Antinori "Il Bruciato" Tenuta Guado al Tasso, Bolgheri @ \$24.99 per bottle

A blend of 50% cabernet sauvignon, 30% merlot and 20% syrah aged for eight months in oak barrels. The wine is an intense ruby red in color with fruity aromas of plum followed by delicate mint and green tea notes. On the palate is a dense array of red berries, chocolate, earth and herbs with a long, sinfully lush finish. This wine will age effortlessly for ten years and can be paired with grilled pork or lamb as well as a healthy cut of steak.

_____ Bottle(s) of 2007 Monteviejo Artist label Bicentenario Malbec, Mendoza, Argentina @ \$24.99

The wine is generous on the nose, with ample black-cherry fruits, French vanilla and baking spices. On the palate the wine has a lush quality, with cassis, prominent but well-integrated oak, and a whole lot of rich fruit. It drinks well now and should continue to do so for five years. —*Joe Manekin, K&L's buyer of Latin American wines*

_____ Bottle(s) of 2006 Noble del Sur Malbec Reserve Mendoza @ \$19.99 per bottle

This wine is showing very well right now. Do not hesitate to drink your first bottle; then, set aside a few more bottles to age. We tasted the 2004 alongside the 2006, and it was also drinking quite nicely, with a dense, generous core of fruit that promises at least another several years of development. For maximum enjoyment of this wine, we suggest decanting it and serving it alongside a well-seasoned grilled steak. Enjoy, and salud!

_____ Bottle(s) 2005 Schweiger Cabernet Sauvignon Spring Mountain @ Inquire

The 2005 Schweiger is exactly what I want when I want a structured, powerful, mountain-grown cabernet sauvignon. It displays hedonistic aromas of red currant jam and baker's chocolate with hints of sweet oak. On the palate the wine has immense depth with dark, black fruit flavors as well as plum and dark chocolate notes. The wine has a supple finish, the tannins intermingling nicely with the acidity to make a wine that is harmonious enough now but can age gracefully over the next 15 to 20 years if you desire.

_____ Bottle(s) of 2006 Quinta Sardonía Ribera del Duero @ Inquire

93 points from Robert Parker's *Wine Advocate*. The 2006 Quinta Sardonía is a stunning wine that really displays the lovely fruit that the Ribera del Duero is capable of uncovering. It mixes gorgeous, precise red fruits with an earthy terroir. There's just enough oak to frame this large-scale, broad offering. The fruit is so delicious and precise, the wine feels vibrant and alive on the palate. This wine can pair well with meats, cheese or as an apéritif. It can age for five to 15 years easily yet is eminently drinkable now.

_____ Bottle(s) of 2007 Ridge Paso Robles Zinfandel @ \$24.99 per bottle

91 points, *Wine Spectator*. This is 100% zinfandel and it absolutely screams zinfandel with the very first whiff. It's all black and red fruit aromas mingled with spice and chocolate accents. On the palate it is smooth and rich with flavors of black plum, black cherry, gravelly earth, crushed pepper and sweet oak. With round, ripe tannins and lively acidity, this wine has great complexity and a long sensuous finish. It pairs perfectly with grilled meats, or pizza.

Champagne Club Previous Offerings

_____ Bottle(s) of Baron Fuente Rose Dolores @ \$34.99 per bottle

The wine gets its color from the addition of pinot noir from the steepest slopes of the large Baron-Fuente estate. This wine will go best with a smoked salmon appetizer. My lovely wife Cinnamon and I are planning on having it with smoked salmon on toast points with crème fraiche. It will also go nicely with a bunch of fresh flowers, if you want to keep things simple!

_____ Bottle(s) of Leclerc Briant Cuvee Reserve @ \$34.99 per bottle

This batch is a blend of 2006, 2005 and 2004 and was given more than three years on the lees. The reserve has a lot of presence on the mid-palate, and a tremendous amount of depth for given the easy, clean style. Try it with gougères or even popcorn. Pascal Leclerc would be very pleased.

_____ Bottle(s) of Michel Lorient Extra Brut Champagne @ \$34.99 per bottle

This all-estate wine is 80% meunier and 20% chardonnay, fermented in enamel-lined iron tanks instead of the more common stainless steel or fashionable wood. It is aged for four years on the lees. They had no dosage at all. The wine has a touch of gold in the color and is quite spicy and exotic on the nose, due in part I think to the fact that they do not allow the wine to go through malolactic fermentation. In the mouth it is quite rich for an extra brut, but with a pure, dry finish that will make it very good with a wide variety of foods. Try it with Parmesan crisps as the apéritif or a richer, saucy chicken dish if you choose to have it with a meal

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

_____ Bottle(s) of 2009 La Tunella Rjgialla @ \$19.99 per bottle

"Rjgialla" for me is a pure expression of what the Colli Orientali del Friuli is all about: wines with aromatic subtlety showing delicate hints of elderflower and white peach comfortably ensconced in a sinewy yet voluptuous body. This wine is luscious on the palate and leaves a significant lingering aftertaste. It's perfect for bold grilled fish, your favorite crustacean or as an preamble to your evening repast. I like to suggest this wine to customers who are trying to cross over from California chardonnay; they like the rich mouth feel but aren't interested in mono-flavor chardonnay oak tones, and want to see more intrigue and intricacy and nuance.

_____ Bottle(s) of 2006 Blason Vencjar @ \$16.99 per bottle

This 2006 Blason Vencjar is balanced and elegant but has a nose full of earth, red fruit, coffee and balsam. It won't come across as a blockbuster Napa wine but it will lure you in with its exotic flavors and aromas and linger effortlessly with its long-lasting finish. I don't like just to taste this wine; I love to drink it. It's full of flavor, friendly now, and is wonderful with aged cheese, wild game or wild mushroom risotto. I hope you enjoy this as much as I do!

_____ Bottle(s) of 2005 Solaria Brunello @ \$29.99 per bottle

This a wine full of forward fruit, plums, cherries and strawberry coupled with a delicate nuance of earth, vanilla and spice. On the palate the wine is supple, warm, and flowing. It has hints of structure from the barrique but it relies on the core of acid that is sangiovese's hallmark expression for its depth, length and aging potential. I would suggest splashing this wine around in a decanter a couple of hours before you want to drink it. Sangiovese is inherently acidic, so if you have this with pasta try to match it with sauces that are not tomato-sauce dominated but more olive-oil driven (as in Tuscany). A roast pork loin with rosemary and sage would work well too.

_____ Bottle(s) of 2005 Angelo Negro Barbaresco "Basarin" @ \$29.99 per bottle

The 2005 Angelo Negro Barbaresco "Basarin" comes from Neive and is a powerful wine. I find the wines of the Barbaresco commune more aromatic and supple, Treiso more aggressive in structure. The Neive are generally long-

lasting wines of structure and depth. Eighty percent of this wine is aged in large Slavonian oak barrels called *botte* (or *botti* plural) and 20% in 700-liter French tonneaux. The nose is full of spice, rose and primary fruit. On the palate the power of the Basarin vineyard layers structure, fruit and flavor, giving the wine distinct size. Loads of potential for long-term aging. If you have it now, try it with Brasato al Barolo (they only cook with Barolo in Barbaresco) or grilled sausage and polenta, or risotto with porcini mushrooms.

_____ Bottle(s) of 2009 Antichi Vinai “Il Mascalese” @ \$19.99 per bottle

I was introduced to the wines of Antichi Vinai through their Etna Rosato, yes, a Rosé, and was highly impressed, enough to go visit them at Vinitaly this year. There I found this wine, which wasn't going to be imported. It is vinified in stainless steel and sees no wood. It is an open, forward and wonderful initial expression of Etna Rosso, with depth, flavor and just an inherent drinkability. One word of advice: for drinking all nerello mascalese, I suggest a Burgundy glass. Good drinking!

_____ Bottle(s) of 2007 Ferrero Merlot Maremma Toscana “Me” @ \$19.99 per bottle

The 2007 vintage seems to be tremendous throughout Tuscany. It has given the wines richness without losing any balance or brightness. This 2007 Ferrero Merlot Maremma Toscana “Me” is gorgeous, with layers of spicy berry and fresh plum with the slightest hints of toasty vanilla. The wine is so lively and rich on the palate it would be a perfect accompaniment for a Bistecca Fiorentina, the classic Tuscan T-bone.

Premium Wine Club Previous Offerings

_____ Bottle(s) of 2008 Peterson Dry Creek Valley Zinfandel @ Inquire

This has seductive aromas of rich, dark fruit and toasty oak. On the palate it has fresh, juicy blackberry, dark cherry and raspberry flavors, and notes of toasty mocha and chocolate nicely accented by a touch of vanilla and orange peel. The finish is long and lush, all the while seamlessly integrating the rich fruit and oak while never losing its sense of balance. This zin goes great with pizza, pasta and any other dish that calls out for a hearty, fruit-driven red.

_____ Bottle(s) of 2009 Saddleback Viognier Clarksburg @ \$14.99 per bottle

The 2009 Saddleback Cellars Viognier Clarksburg is exactly what you want from a viognier. The wine starts out with a very aromatic nose full of tropical fruits, predominantly lychee fruit, jasmine petals and light notes of honeysuckle. The palate has a viscous feel with flavors of white peach, nectarine and hints of honey-butter. The wine is full-bodied with a rich, silky texture that plays wonderfully against the enticing aromas and bright fruit. It goes beautifully with dried fruit, cheese and nuts but can also be enjoyed with fruit salads, fowl, fish and game.

_____ Bottle(s) 2008 Château de Montfaucon “Baron Louis” Côtes du Rhône @ \$14.99 per bottle

The 2008 Baron Louis exhibits a lighter and brighter style than its 2007 predecessor. Crunchy, bright red fruits, a whiff of mineral and hints of that southern Rhône *garrigue* landscape make this solid Rhône red a wonderful choice with just about any Provençal-inspired fare. Try it with heartier foods such as sirloin steak dusted with fresh herbs. The 2008 is a blend of grenache, syrah, cinsault and a dollop each of carignan, mourvèdre and counoise.

_____ Bottle(s) of 2007 Château Fombrauge, St-Emilion @ \$14.99 per bottle

The 2007 Fombrauge St-Emilion embodies everything you could expect and want from a fine St-Emilion. It starts out with aromas of blackberry, crème de cassis and mineral notes. The palate is an array of black plum, black cherry, blackberry, coffee, mocha and spice. The body of the wine is densely packed with fruit and spicy oak but displays remarkable balance and life considering its weight and size. The finish is long and supple with fading hints of dark fruits and one last gasp of sweet oak. This wine can be paired with a cheese course, charcuterie or steak.

_____ Bottle(s) of 2007 Château Petit Manou, Médoc @ \$14.99 per bottle

This has a deep ruby red color and an intense, complex nose of red fruits, particularly raspberries, vanilla and light toasty oak, making this wine smell absolutely delicious. The wine has a medium-bodied palate with good fruit concentration and freshness that showcases the black and red berry fruit flavors as well as the good structure and supple tannins that help frame the elegant finish. The Petit Manou would be great with a grilled pork chop or with a nice crispy duck breast alongside wild rice.

_____ Bottle(s) of 2009 Pellegrini Pinot Noir Russian River Valley @ \$14.99 per bottle

This 2009 has a dazzling nose, reminiscent of aged balsamic vinegar drizzled over fresh strawberries with a slight hint of black pepper. The palate displays bright strawberry and cranberry flavors and a touch of spicy sandalwood accents. This finish is bright and full, making it the perfect wine to enjoy by itself or paired with grilled salmon or pork roast.

_____ Bottle(s) of 2006 Sierra Salinas Mira, Spain @ Inquire

The Mira (say MEE-rah) shows intense, juicy, fleshy dark fruits, some spice notes from aging in French oak for 18 months, and polished tannin integration. Clyde had these notes: "Superb richness and balance. Lush, sexy, lovely, and delicious wine."

_____ Bottle(s) of 2008 Schloss Saarstein Pinot Blanc @ \$14.99 per bottle

Schloss Saarstein prides itself on its individual style, not following fashionable trends. This pinot blanc comes from a monopole vineyard site in the Saar Valley. Young spring herbs and fresh fruits like apple and citrus run through the core while the mineral-rich soils add power, intensity and elegance. This wine goes hand in hand with grilled white fish, sausages, and salads of all kinds, or you can simply enjoy it on its own as an apéritif. —*Eric Story, K&L buyer of wines of the Loire Valley, Alsace, Austria & Germany*

_____ Bottle(s) of 2008 Iron Horse Green Valley Chardonnay @ Inquire

The name Iron Horse came from a train that stopped at the nearby Ross Station in the early 20th Century. The logo, the rampant horse on a weathervane, came from a weathervane that was unearthed when they were leveling the ground to build the winery. This 2008, all estate grown, is an exemplary cool-climate chardonnay. Notes of spiced pear, clementine and banana aromas waft from the glass. The palate is a mixture of minerality, lychee and apple flavors nicely juxtaposed against French oak barrels. A great food wine. Pair with salads, seafood or chicken.

Best Buy Wine Club Previous Offerings

_____ Bottle(s) of 2007 Domaine Andezon Côtes du Rhône @ \$9.99 per bottle

After fermentation in stainless steel, the wine sees no wood during its élevage, thus preserving the ripe and spicy primary fruit characteristics of these two classic Rhône varieties. Black cherry, licorice, and subtle notes of black olive make this entry level Côtes du Rhône a great choice with a grilled burger or a salumi and assorted cheese selection.

_____ Bottle(s) of 2008 Domaine la Garrigue "Cuvée Romaine" Côtes du Rhône @ \$9.99 per bottle

We here at K&L are calling this "The Little Rhône That Could." It is a custom cuvee made for Eric Solomon by Rhône oenologist superstar Phillip Cambie. The 2008 "Cuvée Romaine" is a lush and spicy red loaded with crushed red fruits and hints of roasted herbs. It is a great bottle to bring to a party, to give as a gift, or just to enjoy on a weeknight with rosemary roast chicken or a grilled steak with fresh herbs. Don't miss it!

_____ Bottles of 2009 Spellbound California Chardonnay @ \$9.99 per bottle

The nose is generous with its aromas of pineapple, banana and vanilla while the palate displays flavors of tropical fruits, guava, kiwi, crème brûlée and vanilla bean. Thanks to the racy acidity this wine has vibrant, bright fruit. It's nicely framed by just a hint of the rich oak influence that gives a sumptuous feel without making it seem heavy or clumsy. This wine will pair well with roast chicken or your next seafood or pasta meal.

_____ Bottles of 2009 Comte Louis de Clermont-Tonnerre "Cairanne" Très Vieilles Vignes, Côtes du Rhône Villages @ \$9.99 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 cuvée comes from vines that are at least 60 to 70 years of age: very old. It is a fantastic value from the south of France.

_____ Bottles of 2008 Domaine Vindemio "Regain," Côtes du Ventoux @ \$9.99 per bottle

This is a smoking little bottle of wine with zesty red-fruit aromas and cracked-white-pepper notes that spring from the glass while on the palate the wine shows wild red raspberry fruit with a touch of cherry kirsch and wild herbs. The wine has great lift and mouthfeel thanks to the zippy acidity and bright tannins. It has a smooth entry onto the palate and an effortlessly smooth finish. This is a great party wine, and also is the perfect match for spicy, grilled vegetables or Mediterranean food.

Additional Club Specials

2008 Delas Freres St. Esprit Côtes du Rhône

K&L Store price \$9.99; Special price for K&L Club members \$8.99

One of our favorite négociants, Delas Freres is a consistent producer of amazing values from the Southern Rhône. The 2008 is very approachable drink now, loaded with black pepper, crunchy red fruit and subtle hints of minerals. This pleasing effort is a great case-buy and can be your everyday red that you enjoy as an aperitif or with pasta, pizza and grilled red meats.

2008 Belle Glos Las Alturas Vineyard Santa Lucia Highlands Pinot Noir

K&L Store price \$34.99; Special price for K&L Club members \$31.99

Very dark burgundy color; aromas of black cherry and tilled earth are abundant and a delight for the senses. On the palate this wine is full, chewy and rich. It coats the mouth with flavors of berry pie filling, sweet spices, and plum, all encased by a complex textural structure that leads to an elegantly supple finish, calling for another sip. 91 points. —*Clyde Beffa*

2008 Belle Glos “Clark & Telephone” Santa Maria Pinot Noir

K&L Store price \$34.99; Special price for K&L Club members \$31.99

Scarlet in color; bursting with aromas of cinnamon, caramel and hints of ginger-spiced tea. On the palate, the plush weight coats the mouth with more brown spice and sweet oak flavors, layered into the deep blueberry and strawberry base. The viscosity paired with the flavors and lively acidity lead into a long finish with supple tannins. 91+ points. —*Clyde Beffa*

2004 Smith Madrone Spring Mountain Napa Valley Cabernet Sauvignon

K&L Store price \$34.99; Special price for K&L Club members \$24.99.

This is old-school, mountain Cabernet that reminds me of those 1960s and 1970s I used to buy a long time ago. Must be decanted two hours ahead. Then, enjoy with a big rib steak. —*Clyde Beffa*.

“93 points. This is the opposite of those gooey, cult-style wines grown down on the Valley benches and floor. It’s pure mountain in the tannins, acidity and dryness... a food wine, with cassis, cedar and mineral flavors.” —*The Wine Enthusiast, Steve Heimoff, September 2009*

____ Bottles of 2006 Brassfield “Eruption” Volcano Ridge Vineyard, High Valley @ \$9.99 per bottle

The 2006 Brassfield “Eruption” Red is a blend of mourvèdre, syrah, grenache and petite sirah from young vineyards. Each block is picked at the peak of ripeness and handled separately throughout the fermentation and subsequent barrel aging. Ripe plums dominate the nose along with smoky tar, cedar, cigar box and toffee nuances that give way to a palate offering up blueberry, plum and hints of black pepper.

____ Bottles of 2009 Noble Aconcagua Malbec, Mendoza, Argentina @ \$9.99 per bottle

This Noble Malbec Mendoza is an entry-level wine but that’s rather misleading, as it has so much depth of flavor and fruit intensity. It shows wonderfully soft, forward, plummy dark fruit, with a rounded texture and good persistence. Try it with herb-roasted Peruvian roasted chicken takeout, with a generous side of fried yucca, of course.

____ Bottles of 2009 Monteviejo Festivo Malbec Mendoza @ \$9.99 per bottle

This wine is produced from 100% malbec sourced from various top sites in the Mendoza region. This 2009 has primary aromas of blackberry and black plum, with similar, intense fruit flavors on the palate, perhaps with a suggestion of red fruits intermingling. Polished, moderate tannins add structure and make this an ideal partner for many different dishes. Rotisserie chicken, a quickly grilled marinated tri-tip steak, pan-seared tuna, and heartier vegetarian dishes all make terrific pairings. It also works beautifully as a casual sipper without food.

____ Bottles of 2008 Miguel Torres “Las Mulas” Cabernet Sauvignon, Chile @ \$9.99 per bottle

This is a synergy of old and new world, with a rustic feel that permeates it from start to finish. The nose is reminiscent of old-world Bordeaux with dusty notes of red fruit and spice. On the palate the wine is elegant and poised with rounded tannins, ripe fruit and complex flavors of minerals and fruit.