



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

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Dear K&L Wine Club Members,

I feel the wine clubs have been great so far this year and I promise the best is yet to come. We are seeing more and more great wines from famous domestic producers and from small wineries that are not widely known. We're seeing great wines from all around the world. A few of our clubs have run out of wines very quickly this year which is a testament to how well received they have been, but ideally we'd like you to have more opportunity to re-order the wines you enjoyed. To that end, we have adjusted our inventory levels going forward.

I am so excited about this month's Signature Red selections that I can barely contain myself. We have two fantastic California wines, one from Alexander Valley and the other from a small gem of a winery located right off Conn Valley Road in St. Helena. Our first selection is the 2008 Anderson's Conn Valley Vineyards "Right Bank" Bordeaux blend Napa Valley. This is one of my favorite producers and his ode to the Right Bank wines of Bordeaux is very impressive. The second selection is the 2008 Ruston "Lost Acre Vineyard" Cabernet Sauvignon Alexander Valley. Ruston is a small, family-owned, family-run winery that is producing some very tasty Cabernet Sauvignons for a very fair price.

The Premium Club's two selections also signal some great trends in California winemaking and value. The first wine is the 2010 Kalinda Pinot Noir Monterey County, a wine made for us from juice that Clyde and I selected. In the wine industry you often pay more for the name than for the actual product being sold, and Clyde and I are often able to find great juice that would sell for double or even triple the price if it had a fancy winery name attached. Next up is the 2008 Tangent "Paragon Vineyard" Pinot Gris Edna Valley, a beautiful expression of one of my favorite white varietals. Edna Valley along California's Central Coast is a source of great Chardonnay and Pinot Noir but can also be the host for some spectacular aromatic whites.

The Best Buy Club has a distinctively European feel this month with one of our offerings coming from Bordeaux and the other coming from Spain's Castilla region. First is the 2010 Leo de La Gaffeliere. This is our first 2010 Red Bordeaux and it's a stunning testament to how great the 2010 vintage is. The other wonderful bargain is the 2010 Cal Y Canto Viura Verdejo, a refreshing blend of 65% Viura and 35% Verdejo. Both of these wines provide tremendous value and can easily become your "go to" daily wines without breaking the bank.

Our Italiano Club features two interesting, terroir-driven wines made from varietals indigenous to Italy. First is the 2007 Mamete Previsitini "Grumello" Valtellina Superiore, from grapes grown in the foothills of the Alps, near Italy's border with Switzerland. This wine has gorgeous red fruit and great mineral and earth notes. Our second selection is the 2007 Cavalchina "Santa Lucia" Bardolino Superiore, a blend of several red grapes; it has similarities to a fine Cru Beaujolais.

We have secured many great wines for upcoming months that are sure to knock your socks off and make this our best year yet for wine club selections. I hope you enjoy this month's selections as much as I did picking them out.

Cheers & Enjoy!

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

Signature Red Collection Wine Club

2008 Ruston “Lost Acre Vineyard” Cabernet Sauvignon Alexander Valley

I know I have said it before but I truly believe that the Alexander Valley dollar-for-dollar produces the best Cabernet Sauvignon in all of California. Alexander Valley is in the northern corner of Sonoma County just north of Healdsburg and west of Lake County. As a region comprised of many valleys and hills, Alexander Valley is ideally suited to produce both distinctive and proactive wines. We feel very lucky to be able to introduce you to Ruston Family Vineyards, a small producer fashioning some intensely flavored Cabernet Sauvignons at great prices.

The 2008 Ruston “Lost Acre Vineyard” Cabernet Sauvignon Alexander Valley is a blockbuster wine. With the very first sniff from the glass, it’s obvious that this is some serious juice. Aromas of black cherry, black plum, spice and vanilla spring from the glass.

On the palate the wine displays layer after layer of black fruits ranging from blackberry, cherry and plum to hints of baker’s chocolate and earth. This Cabernet is not for the faint of heart; it should be paired with a steak or any other hearty cut of meat. You may enjoy this precocious wine in its youth, or put it in your cellar for five to eight years and enjoy the added complexity that it is sure to gain over time.

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



One of the Ruston Family Vineyard properties in Alexander Valley.

2008 Anderson’s Conn Valley Vineyards “Right Bank” Napa Valley

Okay, I admit it. This is probably the most excited I have been in a while about a Signature Red Club offering. Proprietor Todd Anderson and his winemaker Mac Sawyer have teamed up to make some of Napa Valley’s most Bordeaux-esque reds without sacrificing the great fruit that Napa Valley is known for. From the first time I tasted Anderson’s wonderful wines in 2003, I have been a huge fan of what is going on at Anderson’s Conn Valley Vineyards. I knew this was a producer to keep an eye on.

If you have had the good luck to try a wine from Anderson’s Conn Valley Vineyards, then you know what I mean. The wines are known for their precise fruit, impeccable balance, terroir-driven feel



Anderson’s Conn Valley Vineyards, located in St. Helena, Napa Valley.

and unique merging of both Bordeaux and Napa qualities. In my opinion the one wine that truly expresses this aim more than any other is the Anderson's Conn Valley "Right Bank" Blend. Right Bank refers to the wine regions St-Emilion and Pomerol on the right-hand bank of the river Gironde, which slices down the middle of the Bordeaux region. The 2008 Conn Valley "Right Bank" is 55% Merlot and 45% Cabernet Franc, a blend that is very common from producers of Bordeaux's Right Bank.

The 2008 Anderson's Conn Valley "Right Bank" Napa Valley has a distinctively Pomerol feel. Pomerol, the smallest and most exclusive of the seven major Bordeaux regions, is often associated with high-toned red fruit, elegance, complexity and balance. This 2008 Right Bank starts off with a sexy nose of red currant, white rainier cherries, hints of rosemary and cinnamon. On the palate the wine is packed with elegant red berry flavors, spicy red licorice notes and a supple, full mouth feel. The wine has great length and balance from the very first sniff to the very last taste. If you're looking for a great red wine that can stand on its own or complement food then you have found it in the 2008 Anderson's Conn Valley Vineyards "Right Bank."

Robert Parker gave this wine 92 points.

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



Conn Valley owner Todd Anderson.

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

2007 Cavalchina Bardolino Superiore Santa Lucia

Bardolino is one of those Italian words that's so easy to say, it just rolls off your tongue in a cascade of vowels. Usually that has been the end of the enchantment for me. But while tasting through more wines than you might think humanly possible, I am occasionally stunned by something I didn't think was possible. For that reason I taste oceans of things that I am guessing ahead of time will be awful (they usually are). However this 2007 Cavalchina Bardolino Superiore "Santa Lucia" is so good I needed to recalibrate my ideas on the Bardolino DOC!

What really caught my attention was the nose of this wine. It was like a pair of arms reaching out of the glass and beckoning me in. The floral notes are obvious and seductive but there is much in the background of this wine, a secondary layer of subtle Middle Eastern spices and dried flowers that fill in the background of the experience. On the palate the wine reminds me of Cru Beaujolais with its serious structure and ethereal aromatics, that delicate power that reminds you that there's more there but doesn't tread too forcefully on your palate. This Cavalchina Bardolino is made from a handful of household-name grapes: 60% Corvina, 25% Rondinella and approximately 7.5% each of Marzemino and Barbera. The juices are fermented in two batches, the Corvina and Rondinella together for ten days and the Marzemino and Barbera for 15 days. After aging separately and going through malolactic they are blended together.

This is an ideal food wine, perfect for delicate, creamy or primavera-style pasta, or charcuterie (okay, salumi; sometimes French is just easier). I love it with roasted chicken. I like to serve it at cellar temperature, about 60 degrees or so, to give it a fresher feel in the mouth.

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



2007 Mamete Prevostini Grumello

The first time I ventured into the Valtellina I was completely surprised and fascinated by what I saw. I was speechless or just kept saying “Wow” over and over—I’d never been to a wine region like this before. Italy’s northern border with Switzerland is just a couple of hours north of Milano. Here on the southern face of the Alps are thousands upon thousands of rock terraces filled with grapevines. Building these terraces must certainly have been one of the tasks of Hercules, and coaxing wine out of this difficult growing zone seems even more amazing. The Chiavenasca grape was planted here centuries ago. It has for a generation or two been generally thought to be Nebbiolo, but the locals only recently started calling it Nebbiolo, when DNA studies confirmed it. The Nebbiolo grown in this region doesn’t usually have the same power as those from the Langhe hills, but it does have the purity, elegance and above all those gorgeous rosé aromatics that are so classically Nebbiolo.



Vineyards in Northern Italy’s Valtellina region have a spectacular Alpine backdrop.



Terraced vines on steep slopes in the Grumello area of the Valtellina.

The 2007 Mamete Prevostini “Grumello” Valtellina Superiore is a rich, supple and warm wine with lots of sweet fruit and complex, wild-plum aromatics that are supported by a solid yet smooth tannic structure. The really intriguing trait of this wine for me though is its lingering finish, where layers of complex fruit reveal themselves one after the other. Grumello is one of the Valtellina’s three best known zones, along with Inferno and Sassella. The wine has only an eight-day maceration time and then a year in used barriques, but it still shows loads of character. When I think of the Valtellina I always think of *Pizzoccheri*, the classic dish from

the region: buckwheat pasta made with potatoes, swiss chard, garlic, butter and a Fontina-like local cheese. It’s a truly winter pasta and only for the hearty but it is great and the perfect thing with which to experience Grumello for the first time.

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

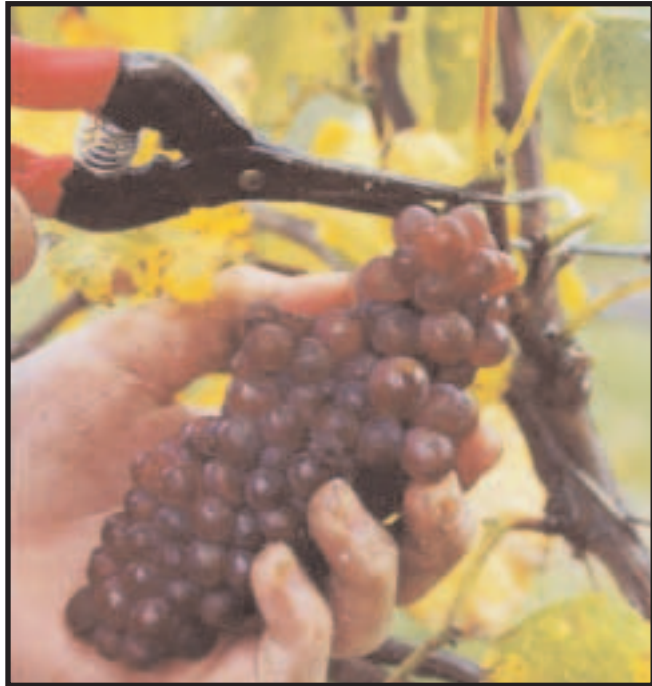
Premium Wine Club

2010 Kalinda Pinot Noir Monterey County

For our long-time Premium Club members, the Kalinda label is no stranger. Over the years this label has been known for tremendous wine and screaming values. Both Clyde and I taste through hundreds of samples before settling on the juice that we deem worthy of the Kalinda name. We often run out of our Kalinda wines, because rather than settle on some mediocre juice we only go with juice we feel offers you an outstanding value. I think the 2010 Kalinda Pinot Noir Monterey County is a perfect example.

The 2010 Kalinda Pinot Noir Monterey County has a sumptuous nose of dried cranberries, red cherry mash, sage and minerals. The palate is a mix of ripe red fruits such as red raspberries, cranberries and cherries, and dried herb flavors such as sage and rosemary. The wine has great balance and complexity with good length and energy, which translate all the way through the wine. The finish is bright and crisp, making this the perfect wine to pair with wild salmon, roast chicken or a beet salad.

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



Harvesting Pinot Noir grapes.

2008 Tangent “Paragon Vineyard” Pinot Gris Edna Valley

I have always been a big fan of aromatic white wines; the nose plays a huge role in tasting. Any time a wine stimulates the nose with pleasant aromas, good flavors are sure to follow.

Tangent Winery provided the following three paragraphs of background on the Pinot Gris grape:

Originating in Burgundy, Pinot Gris is one of the best known mutations of Pinot Noir. It was first grown amongst the Pinot Noir vines and harvested as a field blend. This “white” varietal added a touch of softness and acidity to round out the tannins of the red Pinot Noir. Sometime during the middle ages, Pinot Gris spread to other countries including Switzerland, Hungary, Germany and Turkey. It also was planted in the Alsace region back in France. During its travels, it was given the Hungarian name of Tokay. In 1980, the European Economic Community mandated that it be called by its correct name, bringing the true varietal back to the forefront.

No matter where it’s grown, Pinot Gris berries are colored anywhere from grayish-blue to brownish-pink. And as though it remembers its roots, Pinot Gris leaves



Tangent wine maker Christian Roguenant.

are identical to Pinot Noir. Well-loved in Alsace, its depth and richness make it reminiscent of a complex white Burgundy, where it has become a sanctioned blender under the name of Pinot Beurot.

Pinot Gris is known as Malvoise in both the Loire of France and in Switzerland. It is widely planted in Germany, where it is called Rulander, and also in Italy, where it goes by the widely-adopted California name of Pinot Grigio. It can also be found in Austria, Slovenia, Moravia and Romania.

The 2008 Tangent “Paragon Vineyard” Pinot Gris Edna Valley is one of the better versions of this varietal I have tasted from California. Winemaker Christian Roguenant of Tangent decided that the Paragon Vineyard in Edna Valley provided the ideal place to plant and grow Pinot Gris. After tasting this wine, I’d say he was correct. The 2008 Tangent Pinot Gris is made in the traditional dry style of Northern Italy. It is surprisingly full-bodied, with concentrated flavors of peach, ginger and tropical fruits. Framed by a light, lemony acidity and a vibrant minerality, it shows a touch of pine-resin character. An evocative apéritif on its own, Tangent Pinot Gris also pairs well with most foods, with shellfish and some hard cheeses.

Your re-order price for this wine as a club member is \$13.99.

Best Buy Wine Club

2010 Cal Y Canto Viura Verdejo Castilla, Spain

The “ABC” (Anything but Chardonnay) movement has started to slow down but has left us with some very positive results. People started to look outside of Chardonnay when they wanted a white wine. All of a sudden new white wines were everywhere from Italy, Spain, Germany, Alsace, the Loire Valley. Many of them provided a more crisp and zesty alternative to the rich, tropical notes of Chardonnay. While it is hard to beat a fat, sumptuous, layered Chardonnay, at many times they don’t match the food you are eating or your particular tastes at that moment. Many white varietals offer up flavors of citrus fruits, floral aromas, notes of honey and mineral notes that Chardonnay just can’t seem to provide.



Workers harvesting Verdejo grapes in Spain.

The 2010 Cal Y Canto Viura Verdejo dry white comes from the Tierra de Castilla region in Spain, close to Madrid. A blend of 65% Viura and 35% Verdejo, this wine has a seductive nose of white peach, apricot and hints of lime blossom. On the palate flavors of lime, lemon, peach, wet stone and minerals dominate this lively, crisp white wine. The perfect match for oysters, clams and seafood stew, this wine can also be enjoyed on a nice night out on your deck when only a crisp white wine will do.

Your re-order price for this wine as a club member is \$9.99.

2010 Leo de La Gaffeliere Bordeaux Rouge

2010 was the second consecutive great Bordeaux vintage in a row. It's a rarity in Bordeaux to have two fabulous vintages in a row. The 2010 wines from Bordeaux were a bit firmer than the 2009s. Ninety-five percent of the winemakers in Bordeaux think 2010 is a better vintage than 2009.

We tasted this wine in October 2011 and bought it on the spot. The elegance of wines from Château La Gaffeliere mixes perfectly with the strength of the vintage. Yes, the famous Château La Gaffeliere in St-Emilion is responsible for this wine. It has won various gold, silver and bronze medals at fairs around the world.

The 2010 Leo de La Gaffeliere Bordeaux Rouge has red fruit flavors with blackberry and violet aromas. It's round and fruity, and meant to drink in the next five years. The blend is about 70% Merlot and the rest is Cabernet Sauvignon and Cabernet Franc. It sees a bit of oak, just the right amount to make it creamy and elegant. Serve this beauty with rack of lamb or even a hamburger—any night of the week. —*Clyde Beffa*

Your re-order price for this wine as a club member is \$9.99.



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 2004 Bodegas Poesia “Poesia” Lujan de Cuyo, Argentina @ \$24.99 per bottle

This wine's rich, sweet, ripe fruit and extravagant notes of spice may be tempting now, but we have it on record that these wines age well for a handful of years. Last year, for example, we enjoyed the 2003 vintage in its eighth year.

This 2004 garnered 91 points from Robert Parker, and 92 points from *Wine Enthusiast*. — *Joe Manekin, K&L Spanish, Portuguese & Latin American Wine Buyer*

____ Bottle(s) of 2007 Sempre Vive Petit Verdot Napa Valley @ \$23.99 per bottle

The 2007 Sempre Vive Petit Verdot Napa Valley is a blend of 90% Petit Verdot and 10% old-vine Cabernet Sauvignon that displays wonderful hints of blueberry, spice, violets and a hint of nutmeg on the nose. On the palate the wine is a dense, layered combination of crème de cassis, blackberries, black plums and a hint of mineral and graphite with a mocha-laced finish. This wine is smooth and soft with a finish that is absolutely seamless. Who knew Petit Verdot could be this delicious? Match this wine with a pork chop or duck breast and you will be in heaven.

_____ Bottle(s) of 2007 Handley Anderson Valley Pinot Noir @ Please Inquire

The 2007 Handley Cellars Anderson Valley Pinot Noir comes from multiple vineyards in both Anderson Valley (90%) and Mendocino County (10%). The final blend is 100% Pinot Noir. The wine starts out with a nose of cherry, violets, lavender, blueberry and chocolate notes and then transitions to the palate where red and dark cherry flavors mingle with hints of herb and minerals which seamlessly flow into a long, silky finish. Enjoy this wine with grilled salmon, duck or any chicken dish.

_____ Bottle(s) of 2005 Laurel Glen Cabernet Sauvignon Sonoma Mountain @ Please Inquire

The 2005 Laurel Glen Cabernet Sauvignon Sonoma Mountain is stunning. It has gorgeous dark fruits on both the nose and the palate that integrate nicely with the sweet oak and good acidity. The wine feels more Bordelaise than Californian. The wine shows remarkable balance and has a great sense of harmony but is infinitely approachable and drinkable now. This wine will go beautifully with a steak, lamb or rich cut of pork. 92 points, Stephen Tanzer's *International Wine Cellar*.

_____ Bottle(s) of 2008 Robert Craig "Affinity" Napa Valley Bordeaux Blend @ Please Inquire

The perfect food wine, the 2008 Affinity is so very tasty now that it is hard to resist opening it; but this wine can be set down for, very easily, an additional ten to fifteen years. Ideally I would match the Robert Craig Affinity with a nice steak or cut of red meat. I could even conceivably see this paired with your upcoming Thanksgiving dinner, especially if your Thanksgiving fare is bold and flavorful.

_____ Bottle(s) of 2008 Robert Craig Black Sears Vineyard Howell Mountain Zinfandel @ Please Inquire

This wine starts off with rich aromas of black raspberry, pepper, dried mushrooms and subtle hints of lilac and rose petals. The palate is a mix of juicy red and black fruits with hints of white pepper, cranberries, spice and minerals nicely accented by supple tannins, bright acidity and a touch of clove on the finish. The 2008 Robert Craig Zinfandel Howell Mountain should be paired with rich, roasted meats or smoked duck breast and can be enjoyed in its youth (best if decanted) or can be cellared for the next ten years.

_____ Bottle(s) of 2008 Moulin de Gardette Gigondas "Tradition" @ \$21.99 per bottle

The Cuvée Tradition is rich and luxurious with soft tannins and a long finish. It should drink well for the next five years or more. Bright red berries including cherry and raspberry find expression along with hints of mineral and black tea. Enjoy this medium-bodied and supple red with grilled lamb and pesto, smoked duck breast with cherry-plum sauce, or garlic and mushroom pizza.

_____ Bottle(s) of 2006 Emblem Rutherford Cabernet Sauvignon @ Please Inquire

The 2006 Emblem Rutherford Cabernet Sauvignon has rich aromas of dark berries, cassis and olive notes, and a palate brimming with ripe black fruits, dark berries and rich, sweet tannins. It has layers of complexity, and concentrated fruit that plays nicely against the oak and acidity.

_____ Bottle(s) of 2005 Saddleback Cellars Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

This wine is great! It is exactly what we crave from a Napa Valley cabernet sauvignon: ripe, rich fruit that isn't overly sweet, a good touch of minerality and earth, and just the right amount of oak to frame the wine and give it structure and spice. Nils Venge has done it again. The palate is full-bodied with opulent, jammy black fruit flavors layered over silky and supple tannins with an amazingly smooth, lingering finish. This wine will pair marvelously with grilled steak, roast beef or any other hearty red meat.

_____ Bottle(s) of 2006 Paradigm Merlot Oakville @ Please Inquire

This wine is a blend of 92% Merlot and 8% Cabernet Sauvignon, aged for 20 months in French oak. Aromas of red plums, cedar and spice give way to a palate of plummy fruits, hints of mocha and dusty tannins, with balanced, lively acidity. The finish is long and firm with admirable structure and body. This wine can age well for five to fifteen years but can be enjoyed in its youth as well. It can be paired with steak, pork and any other dish that needs a full-bodied red.

_____ Bottle(s) of 2005 Bodegas El Chantre Ramos Paul, Ronda @ **Super Special price \$19.99 per bottle**

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*

Champagne Club Previous Offerings —Notes by Gary Westby, K&L Champagne Buyer.

____ Bottle(s) of Daniel Ginsburg “Grande Reserve Sous Bois” Brut Champagne @ \$31.99 per bottle
This wine is made in a big style and has plenty of toasty complexity, but also an elegant, small-beaded texture. Serving this Champagne would be a great way to welcome guests. It will go very well with a wide variety of finger foods—especially stuffed mushrooms.

____ Bottle(s) of Philippe Gonet “3210” Extra Brut Blanc de Blancs Champagne @ \$37.99 per bottle
This is a great bottle to share over dinner, and I love it with seared scallops as it brings out the sweetness in the shellfish. Since this is all Chardonnay and has absolutely no sugar, I don't recommend it for a large group unless you know they like very dry Champagne. I find it to be in great balance, with the bright, chalky minerality of the Mesnil fruit countered by the more exotic fruit of the Montgoux vineyards. This Champagne is dry as dry can be, and all the more tasty for it!

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

____ Bottle(s) of 2004 Feudi di San Gregorio Taurasi @ \$27.99 per bottle
The 2004 Feudi di San Gregorio Taurasi is fermented in stainless steel for three weeks, then aged in new French barriques for 18 months. It is released after three years of aging. The wine has powerful tannic structure but plush softness surrounding the structure, to make it more forward and drinkable now than some Taurasi. Shelley Lindgren, owner of San Francisco's famous restaurant A16 (named for the Autostrada outside of Naples) says that she loves Taurasi with braised pork shoulder with chestnuts and olives or a ragu-coated maccaronara pasta dish. By the way, Antonio Galloni from Robert Parker's *Wine Advocate* gives this wine 93 points.

____ Bottle(s) of 2010 Buonamico Montecarlo Rosso @ \$12.99 per bottle
The 2010 Buonamico Montecarlo Rosso Blue Label is a blend of 55% Sangiovese, 15% Canaiolo, 10% Syrah, 10% Cabernet Sauvignon and 10% Merlot. It is fermented in stainless steel and spends seven months in French barriques. The flavors are dominated by the French Bordeaux varieties with their earthy and herbaceous character. The Syrah give lots of mid-palate weight and richness but the Sangiovese-Canaiolo combination is the backbone of the wine. It gives elegance and balance and most importantly it gives length to the other varieties. This is a perfect wine for grilled meats or hearty lasagna. It has structure and it is really drinkable now. Decant it an hour ahead of time. Enjoy!

____ Bottle(s) of 2007 Castello di Fonterutoli Chianti Classico Riserva “Ser Lapo @ \$25.99 per bottle
This wine spent twelve months in barrique as did the 2005, but the 2007 has so much more depth and originality. The fruit is more real, complex and energetic. I was really taken aback at the quality jump and the purity and wildness of the wine. I'm still enamored with its lush body rolling across my palate. You're going to love this wine. You can drink it now or let it age for another decade.

____ Bottle(s) of 2007 Curto Ikano Rosso, Sicily @ \$24.99 per bottle
One of the wines that stood out for me was the 2007 Curto Ikano, a blend of 50% Nero d'Avola, 40% Merlot and 10% Syrah. I found this wine very spicy, balanced with a supple texture yet not fat. It was surprisingly elegant. I suggest you decant the Ikano at least half an hour ahead of time and then let it sit in your glass for a bit.

____ Bottle(s) of 2008 Marchesi de' Frescobaldi “Tenuta Castiglioni” Tuscany @ Please Inquire
The 2008 Tenuta di Castiglioni is 50% Cabernet Sauvignon, 30% Merlot, 12% Cabernet Franc and 8% Sangiovese, and it really is delightful. You might expect it to have all of the hallmarks of a flashy, sweet and ripe Cabernet-dominated recipe but it really has more of an Italian flair, with more elegance and length. Suppleness is expressed more than ripeness and power. This wine will age well for another five to eight years. It pairs well with grilled meats, especially if you can add a little porcini mushroom to the dish.

Premium Wine Club Previous Offerings

_____ Bottle(s) of 2010 Eidosela Albariño Rias Baixas @ \$15.99 per bottle

This wine shows all of the wonderful qualities that the best of Albariño wines offer: a slight, CO₂-derived effervescence, flavors suggesting fresh peach and melon rinds, and a drinkability second to none. Even if seafood is not your thing, you could certainly enjoy a glass (or two) while cooking, or with other foods. Try it with bean stews studded with chorizo and/or pancetta, or with braised chicken. —*Joe Manekin, K&L Spanish, Portuguese & Latin American Wine Buyer*

_____ Bottle(s) of 2010 Cakebread Napa Valley Sauvignon Blanc @ Please inquire

The 2010 Cakebread Sauvignon Blanc Napa Valley has aromas of guava, grapefruit, lime and hints of mineral. On the palate the wine displays a bright array of fruit flavors such as white grapefruit, guava, melon, lemon-lime and hints of pineapple and kiwi fruit. There's good acidity and balance, good complexity and a long, vibrant finish. This wine will pair well with seafood dishes and your favorite salad.

_____ Bottle(s) of 2009 Château Montfaucon "Baron Louis" Côtes-du-Rhône-Villages @ \$14.99 per bottle

This latest release is a blend of six grapes—Grenache, Syrah, Cinsault, Carignan, Counoise and Mourvèdre—from 50-to-90-year-old vines on select vineyard parcels on the right bank of the Rhône. Only a portion of the wine undergoes ageing in (no new) oak, contributing to a light touch of spice without compromising the beautiful Rhône fruit characteristics. This substantial yet elegant red can be enjoyed now, but it will be superb with several years more of cellar time. Try it with heartier fare like sirloin steaks dusted with fresh herbs. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Menetou-Salon, Domaine du Lorient @ \$14.99 per bottle

We discovered this wine last April on our Bordeaux trip. It was made by Francois and Jean Marie Cherrier, owners of Domaine du Lorient. A sample was sent to us and we loved the wine and ordered it on the spot. The wine is so focused, with citric aromas and flavors and nuances of minerals and earth. It is bright and refreshing, from a great vintage in the Eastern Loire. We have carried the Cherrier Sancerre for years and this is the first Menetou we have bought from the Cherrier family. It is a perfect apéritif white, and it would be great with cracked crab or Crab Louie. —*Clyde Beffa*

_____ Bottle(s) of 2010 Tablas Creek "Patelin de Tablas" Rouge Paso Robles @ \$15.99 per bottle

The Patelin de Tablas oozes dark red and black fruits with crisp acidity, spice notes and just a hint of oak. It is mouth-wateringly good. Pair it with pizza, pasta or any dish that deserves a fabulous red wine. 91 points, *Wine Spectator*:

_____ Bottle(s) of 2007 Burgess Merlot Napa Valley @ \$14.99 per bottle

On the nose the 2007 Burgess Merlot evokes aromas of blueberries, black cherry, hints of mint and subtle spice notes while on the palate it displays flavors of cranberry, black cherry, milk chocolate and a touch of dried herbs. The finish is complex with the effortless mingling of fruit, tannins and acidity, giving both weight and lift and a 30-second finish. This is the Merlot to serve to friends who say they don't like Merlot. Because this wine is so full-bodied I recommend decanting or opening and letting it breathe for at least an hour or two before drinking.

_____ Bottle(s) of 2009 Les Hauts de Lalande, Pays de La Cite de Carcassonne @ \$13.99 per bottle

This is a delicious blend of 50% Syrah, 20% Cabernet Sauvignon, 20% Petit Verdot, and 10% Merlot. Alex and I fell in love with this as soon as we tasted it. It is a sexy wine, with an intense fruity and floral bouquet mixed with peppery spice and vanilla oak. A true expression of the Syrah grape gives sweet, spicy flavors, while the Merlot brings out fresh cherry notes. Ample and full-bodied on the palate, this has sweet silky tannins and a long, clean finish. Perfect to serve with duck confit or a delicious cassoulet. I am buying a case for our home. —*Clyde Beffa*

_____ Bottle(s) of 2009 Acon Roble Ribera del Duero @ \$13.99 per bottle

The 2009 Acon Roble represents the roble style well, with juicy blackberry and plum flavors bolstered by a hint of toasty wood notes. It's an ideal compromise between the more immediate, softer tasting fruit of a joven wine and the barrel-marked charm of a crianza. Enjoy this wine the way they do in the region: Serve it with grilled lamb, perhaps with some potatoes on the side. You can hold the veggies—Spaniards of this area don't have time for vegetables. —*Joe Manekin, K&L's buyer of Spanish wines*

_____ Bottle(s) of 2008 Casa Lapostolle “Cuvée Alexandre” Chardonnay, Apalta Vineyard, Colchagua Valley, Chile @ **Super Special \$12.99 per bottle**

This 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*.

Best Buy Wine Club Previous Offerings

_____ Bottle(s) of 2009 Dona Carla Douro White Label @ \$9.99 per bottle

This delicious Douro red has slightly toasty aromas that combine with dark fruit on the nose, and lead to a fresh tasting palate full of blackberry fruit and a hint of mineral. At a reasonable 13.5% ABV, this wine is nicely balanced. The flavor intensity and finish make it just fine at table, though its forward and easygoing fruit also makes it ideal for sipping on its own. — *Joe Manekin, K&L Spanish, Portuguese & Latin American Wine Buyer*

_____ Bottle(s) of 2009 Trim California Cabernet Sauvignon @ \$9.99 per bottle

The 2009 Trim Cabernet Sauvignon is a blend of 75% Cabernet Sauvignon and 25% Cabernet Franc, sourced from some of the best vineyards on the north coast of California. This wine offers up aromas of cherry liqueur, black plums, currant and cinnamon. The palate displays an array of flavors including cranberry, black cherry, black raspberry, cinnamon and vanilla notes. The wine is balanced and fresh with good acidity and soft, lush tannins, while the finish is clean and smooth.. It is accessible and drinking great now, and that’s what its makers intended—so enjoy this great bargain tonight.

_____ Bottle(s) of 2010 Domaine du Roumané Côtes du Rhône@ \$9.99 per bottle

The 2010 Domaine du Roumané Côtes du Rhône is composed of 60% Grenache and 40% Syrah. To preserve the more fruit-forward characteristics of the two varietals, winemaker and vigneron Herve Roman de-stems the fruit completely and ferments the wine at low temperatures. The higher percentage of Syrah in the blend lends a considerable degree of licorice and spice. That’s a complexity not evident in many a Rhône offered at the same modest price point. Enjoy now and over the next several years with hearty winter fare. Clyde recommends Cassoulet. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of Fantinel Prosecco Extra Dry @ \$9.99 per bottle

The Fantinel Prosecco Extra Dry is an attractive straw-yellow appearance with a fine, persistent bead. Delicate floral tones on the nose and a pleasantly soft, velvety mouthfeel combine to give this wine a supremely pleasurable feel. This wine is perfect for your next lively occasion or celebration and will make a normal night feel extra special. Enjoy the bubbles, don’t fear the bubbles!

_____ Bottle(s) of 2009 Ferrero Tuscan Red IGT @ \$9.99 per bottle

The nose is warm and inviting with layers of ripe Cabernet and Merlot fruit and the Montepulciano adding some delicate and subtle spice. The Alicante gives an exotic ripeness. The wine has a very supple and soft palate presence and then lengthens out into a vibrant and exciting Super Tuscan. Enjoy with grilled meats or hearty pasta dishes. — *Greg St. Clair, K&L Italian wine buyer*

_____ Bottle(s) of MV Bookwalter “Subplot” #25 Washington @ \$9.99 per bottle

The MV Bookwalter Subplot #25 offers aromatics of French toast, plums, red and black berries, vanilla, cinnamon, sweet resin and subtle nuances of graphite. On the palate the wine displays a full body with flavors of dates, figs, plums, red and black cherries, dashes of cola and sweet cooking spices. Yes, all of these elements reveal themselves throughout this multi-layered wine. The finish is long and smooth with hints of oak and dark berry fruit nicely accented by the vibrant acidity and natural sweetness of the wine. This is the perfect daily drinker and is versatile enough to pair with pizza, pasta, red meats and hearty chicken dishes.

_____ Bottle(s) of 2010 Domaine Begude Chardonnay “Terroir” Haute Vallée de l’Aude IGP@ \$9.99 per bottle
This bright Chardonnay with just a touch of spice exhibits plenty of zesty citrus freshness coupled with apple, pear

and ginger notes. It is the perfect wine to enjoy on its own after a long day's work, or with a wide range of fish, salad or poultry dishes. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2008 Domaine de la Janasse “Terre de Bussiere” Principauté d’Orange Vin de Pays Languedoc Roussillon @ \$9.99 per bottle

This is a blend of 55% Merlot, 25% Syrah, 10% Grenache and 10% Cabernet Sauvignon aged for 12 months in French oak barrels of which 33% are new. This is a very tasty wine that can easily become your new daily house red or go-to party wine that you can buy by the case. The nose is a subtle mix of black fruits, bakers chocolate and hints of tobacco with a palate that displays black cherries, chocolate, mineral, mint and hints of tobacco. This wine is fleshy and fat with a full-bodied mouth feel and a deceptively seductive and long finish. Pair this wonderful little red bargain with mushroom dishes, pork or veal, or enjoy it on its own as you unwind from the day's events.

_____ Bottle(s) of 2010 Hugues Beaulieu Picpoul de Pinet @ \$8.99 per bottle

This bite-y white is textbook Picpoul, a wonderful introduction to the varietal and style of this wine. Clean, refreshing and oh so light, the 2010 Hugues Beaulieu exhibits green apple and lime zest aromatics, coupled with a zippy mineral core on the palate. Enjoy now and often as a cool, bright vinous pick-me-up, or with your next platter of fruits de mer! —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2009 La Coterie “Seguret” Côtes-du-Rhône-Villages @ **Super Special \$8.99 per bottle**

This juicy red Rhône is from the outstanding 2009 vintage and Clyde Beffa calls it “a knock-out.” A deep cherry red color, this Grenache-based wine is dominated by very ripe black fruit notes (blackberries, blackcurrant), forest floor, and spices on the nose. On the palate, hints of black fruits, liqueur and fine spices such as anise abound. Enjoy this now and over the next five years with grilled steak, prime rib roast or hearty winter stew. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Kirkham Peak Marlborough Sauvignon Blanc @ \$9.99 per bottle

The bouquet offers passion fruit, lime blossom, pink grapefruit and freshly cut red bell pepper. On the palate, tropical fruits come into play with a creamy round texture supported by juicy, lively acidity that leads to a refreshing long finish. —*Jim Chanteloup, K&L Wine Buyer for Australia/New Zealand/South Africa*

_____ Bottles of 2006 Brassfield “Eruption” Volcano Ridge Vineyard, High Valley @ **Super Special \$6.99 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.

Special Offer for Club Members

2006 “Women of the Vine” Syrah, Heidi Barrett Peterson Edition

Regular price \$60. K&L Store price \$24.99

Club Special price \$19.99

While writing the book *Women of the Vine*, Deborah Brenner also created this first-of-its-kind winery. Women of the Vine Cellars features hand-crafted, limited-production wines, uniting award-winning women winemakers from around the world under one brand. It is the first art gallery for artisan women winemakers, showcasing their individual styles and the nuances of their regions.

Deep black ruby in color with enticing aromas of rose petal, ripe plum, black cherry, and spice, this Syrah is big, lush, and round in the mouth, with flavors matching the aromas. Layers of earth and toast integrate. The balance is very good with good length and persistent flavors. This wine is drinking great now and is structured to age as well.