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Dear K&L Wine Club Members,

As monthly exercises go this is one I enjoy, but I always feel as though I just finished writing the prior month's newsletter. In the wine business after New Year's we used to have a lull in business for 6 to 8 weeks and then another lull after tax season. Unfortunately and fortunately those days are over; we are pretty much busy year 'round. One of the better signs of a good economy is the recent upsurge in club memberships and our goal is to provide you with the very best wines possible to reward your patronage.

The Signature Red Club this month has two wonderful offerings from California. The first wine comes from a small, up-and-coming Pinot Noir producer from the Central Coast. The 2010 La Fenêtre Presqu'île Pinot Noir Santa Maria Valley is a gorgeously deep and rich Pinot Noir that displays the enormous talent of young winemaker Josh Klapper. Our other selection is the 2009 Bacio Divino "Pazzo Call Me Crazy" Red Blend Napa Valley, a blend of four grape varietals that is predominantly Sangiovese. This wine is rich, full and hedonistic and should appeal to everyone searching for a delicious full-bodied red wine. There may be a grape shortage in California but there's no shortage of great California wines in this month's Signature Red Club.

I must admit that I have a soft spot for the Premium Club. I think it has to do with how versatile this club is; its price point allows us to find great values across an amazingly wide range of regions and varietals, each of which delivers fantastic complexity. This month the Premium Club is the quintessential example, with two offerings that could not be more different from each other. First, the 2009 Simi Cabernet Sauvignon Alexander Valley, a fantastic Cabernet that delivers gorgeous fruit with balance and harmony. And next, one of my favorite varietals to pair with food, Chenin Blanc, especially when it is from the Loire Valley. The 2011 Domaine des Aubuisières "Cuvée de Silex" Vouvray is a excellent Chenin Blanc that can be paired with foods of all types, or enjoyed on its own as an apéritif.

This month's Best Buy Club celebrates the Provence/Languedoc-Roussillon, with both of our offerings hailing from this diverse wine region in France. Our first wine is one of the wine world's secret values; it's a sparkling wine from the Languedoc. The 2010 Antech "Cuvée Eugenie" Crémant de Limoux is one of the best values we have in the store on a daily basis. It drinks like a fine Champagne at half the cost. The other selection is the 2010 Jean Louis Denois "Les Oliviers" Vin de Pays d'Oc. This excellent value demonstrates how truly great the 2010 vintage was in France.

Our Italian buyer, Greg St. Clair, happens to be one of the foremost authorities around on Italian wines. He's an excellent resource for us of course, and he's the man responsible for all of our Italiano Club selections. This month Greg has chosen two great red wines that should bring a smile to your face. The first wine is the 2007 Ferrero Brunello di Montalcino, a perfect example of the greatness of the 2007 Brunello vintage. Next we have the 2010 Mamete Prevostini "Botonero," a beautiful Nebbiolo-based wine that showcases all the elegance, finesse and complexity that Nebbiolo-based wines are known for. These two selections are great examples of Italy's two greatest varietals: Sangiovese and Nebbiolo.

Cheers, & Go SF Giants!

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

Signature Red Collection Wine Club

2010 La Fenêtre “Presqu’île” Pinot Noir Santa Maria Valley

In life we all receive advice, and some pieces of wisdom are better than others. One of the best is, do not burn bridges. I find this especially good advice in the wine business, where the person you're around today may be your key to a better job tomorrow or in the case of the wine clubs, your key to a great deal down the road. I first met Josh Klapper, owner/winemaker of La Fenêtre winery, about a year ago when he approached me with some samples as possible wine club offerings. At that time we weren't able to find a wine that was the right fit but we promised to keep each other in mind for future possibilities. And, as luck would have it, I was recently looking to fill a spot for the Signature Red Club and on my desk were two of Josh's newest offerings. One of those truly stood out, the 2010 La Fenêtre “Presqu’île” Pinot Noir Santa Maria Valley.



Dieter Conje of Presqu’île vineyard, and Josh Klapper, La Fenêtre winemaker.

Josh Klapper began his journey into the wonderful world of wine as a nineteen-year-old server at famed Café Boulud in New York. Immersed in the atmosphere of one of the world's greatest food and wine meccas, he quickly caught the wine bug. According to Josh his wine epiphany was a 1945 Chateau Latour.* Josh quickly rose up the ranks in the restaurant business and was soon offered the position of Wine Director at famed Los Angeles eatery Sona. Soon Josh yearned to do more in the wine business; rather than being in charge of a restaurant list, he wanted to make great wine himself. So in 2005 he started along that path. From 2006 to 2008, Josh worked at Qupe and Au Bon Climat where he learned from wine industry luminaries such as Bob Lindquist, Jim Clendenen and Jim Adelman. By 2008 Josh was making wines under the La Fenêtre label and the rest is history.

The 2010 La Fenêtre “Presqu’île” Pinot Noir Santa Maria Valley is the best wine I have tasted from La Fenêtre to date. From the very first sniff from the glass this wine blew me away. 2010 looks to be a very nice vintage and I could immediately see its quality in this wine. The nose is rich with dark cherry aromas, hints of spice and a feeling of warmth and depth. The palate reveals a wine that is densely packed with dark berry fruit that runs the gamut from cherry to berry fruit flavors. A great balance of fruit, tannin and alcohol slowly unfolds as the wine breathes in the glass and reveals more and more complexity and nuance. Still very youthful, this wine can definitely benefit from decanting an hour or two in advance so it can truly strut its stuff. It can be paired with a juicy pork chop or a nice leg of lamb.

*1945 Latour is one of the greatest wines I too have ever tasted. I was lucky enough to taste from a Magnum at a dinner at Château Latour. I would be hard pressed to think of a better wine.

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

2005 Bacio Divino Pazzo

Claus and Diane Janzen, the owners of Bacio Divino, are producing some of the most interesting and innovative blends to come out of Napa Valley. Claus Janzen honed his fine wine skills while in marketing operations at Caymus winery for 12 years, then emerged ready to embark on his own

winemaking endeavor. A chance acquisition of some discarded Sangiovese grapes in 1993 led to the first vintage of Bacio Divino, a blend which is now primarily Cabernet Sauvignon blended with Sangiovese. The sister wine, Pazzo (call me crazy), is an inverse blend of the Bacio Divino. With Nils and Kirk Venge consulting and prime vineyard sources for their fruit, Bacio Divino has quickly established itself as a leader in Cal-Ital blends.



The 2005 Bacio Divino Pazzo is a blend of 73% Sangiovese, 14% Cabernet Sauvignon, 7% Petite Sirah, 1% Syrah, 4% Viognier and 1% Muscat Canelli. All of the red grapes came from

One of the Napa vineyards that supplied grapes for this Bacio Divino.

Napa Valley vineyards, while the white grapes were sourced from vineyards in the Central Valley. The wine was aged in new and one-year-old French and Hungarian oak barrels. The result is a wine that received 91 points from Robert Parker, who had this to say: "The 2005 Pazzo is a gorgeously hedonistic, flavorful blend of 73% Sangiovese and the rest small amounts of Petite Sirah, Syrah, Cabernet Sauvignon, and even a touch of the white varietal, Viognier. A fragrant perfume of sweet roasted herbs, kirsch, black currants, and pepper jumps from the glass of this supple-textured, fleshy wine. The ideal bistro-styled red, it will be fun to drink over the next 2 to 3 years. While proprietor Claus Janzen continues to fine-tune his Cabernet Sauvignon program, the strength of his portfolio remains his innovative blends."

This wine just bursts with fruit and is the perfect foil for grilled pork, pizza, rigatoni pasta or any other food that asks for a large-scale, fruity red wine.

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

Premium Wine Club

2009 Simi Cabernet Sauvignon Alexander Valley

Last week I was reading the *Wine Spectator* online, and one of the blogs was about Napa Valley Cabernet Sauvignon worth buying for under \$20 a bottle. It was a very short blog because there isn't much out there to write about. If you put the words Cabernet Sauvignon and Napa Valley on the same label the starting price is generally somewhere north of \$25, and the low end of that range is with big corporate producers. Instead of banging my head against the wall trying to find a Cabernet Sauvignon from Napa Valley for the Premium Club, I have begun to look to other regions in California where you can still get quality Cabernet Sauvignon for under \$20. Alexander Valley may be the best place of them all.

I have long been a big fan of Cabernet Sauvignon from Alexander Valley. It generally has a more chocolaty flavor and displays pretty, red cherry fruit flavors that meld nicely with the mocha nuances. Alexander Valley is slightly northwest of Napa Valley and east of the Russian River Valley; it is sheltered from the influence of the Pacific Ocean, which has such a deep effect on most Sonoma and Russian River offerings. The biggest challenge faced by Cabernet Sauvignon in Alexander Valley is achieving optimal ripeness. When the vintage breaks right they can achieve results on par with Napa Valley, but on a vintage-to-vintage basis they're generally less consistent than Napa Valley. Luckily for us, in 2009 everything broke right and we have some incredible values in Cabernet Sauvignon from Alexander Valley.

One of those incredible values is the 2009 Simi Cabernet Sauvignon Alexander Valley. The minute Clyde and I tasted it, we knew it was right for the Premium Club. Simi has been making Cabernet Sauvignon in Alexander Valley for quite a while and I have found some of the wines quite enjoyable; but the 2009 Simi Cabernet Sauvignon is the best I have ever tasted from this estate. The nose starts out subtly with aromas of bakers chocolate, maraschino cherries, baking spices and hints of cedar. The palate goes on to reveal flavors of red plum, cranberry, red cherry, milk chocolate and notes of cedar and clove. The finish is smooth and harmonious, with layers and complexity continuing to unfold. This Cabernet Sauvignon can be paired with all kinds of red meat dishes and it can be enjoyed perfectly well on its own. One of the secrets behind this wine is the winemaker is Steve Reeder. He's the same winemaker who made St Jean Cinq Cepages when it was *Wine Spectator's* Wine of the Year. This man knows how to make great red wine.

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

2011 Domaine des Aubuisières “Cuvee de Sillex” Vouvray

In the wine business, wine and food generally go hand in hand and when I'm eating out (not with a supplier or winery representative) and when I'm paying, I generally look at a wine list with the sole intention of finding the very best bottle of wine for my money. I usually end up settling on a red wine from the Rhône or a white wine from the Loire Valley such as a Vouvray, made from the Chenin Blanc grape. Rarely have I been disappointed when I choose a nice Vouvray from the wine list, and usually my server or the sommelier are impressed with my decision to go away from the conventional Chardonnay/Sauvignon Blanc choice. You can usually find a great Vouvray on a wine list from \$40 to \$60 where that same price would usually get you a mediocre Chardonnay or Sauvignon Blanc.

Chenin Blanc was bastardized in the 1970s by a few large producers in California who took this varietal and made a style of wine that was pretty insipid—sweet and lacking complexity. Those wines were the polar opposite of some of the amazing wines currently coming out of Loire Valley. Like its Alsatian white grape counterparts, Chenin Blanc has a subtle sweet note on both the nose and the palate. That's a hallmark of Chenin Blanc, but the wine at its best is made either in a dry or semi-dry style that showcases all of the grape's complexity and flavors in the best possible light. As a complement to food, Vouvray is incredibly versatile and can be paired with numerous vegetable dishes that cause problems for most white wines. If you've ever tried to pair asparagus, spinach or cauliflower with white wine you know the results—they end up tasting metallic or overripe. A well-made Chenin Blanc,



Simi Winery is one of the oldest wineries in California.



Wine aging in the cellars at Domaine des Aubuisières.

however, seems to marry extremely well with these three vegetables and with most fish and fowl dishes and pork too.

The 2011 Domaine des Aubuisières “Cuvée de Silex” Vouvray is a great example of what Vouvray should be. The wine starts out with a pretty nose of pear, peach, honey and a hint of mint while the palate is a nice combination of flint, wet stone, minerals and apple and pear fruit flavors. The wine has good acidity which nicely frames the slight hint of sweetness and also gives the wine energy and lift. Besides the wine pairings mentioned above you can also pair this wine with cheeses and nuts.

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

Best Buy Wine Club

2010 Maison Antech Cuvée Eugenie Crémant de Limoux

This month our K&L Best Buy Wine Club features two beauties from the south of France. Both wines hail from vineyard sites just a short jaunt from the medieval city of Carcassonne. In addition to breathtaking landscape, a grand history and delicious food, the Languedoc boasts a bounty of riches when it comes to value-driven, delicious and food-friendly wines. This beautiful example of Crémant de Limoux comes from the family-run estate Maison Antech. Crémant de Limoux is one of the most famous French sparklers, and this wine is a great ambassador for the appellation.

Named after the grande dame of the estate, Eugenie Limouzy, the 2010 Maison Antech Cuvée Eugenie Crémant de Limoux vintage is composed of 50% Chardonnay, 40% Chenin Blanc and 10% Mauzac. It is produced along the lines of *methode champenoise* and spends twelve months on the lees before being disgorged. This balanced and elegant sparkling wine reveals subtle hints of citrus fruits, toast and honey. At less than half the price of a bottle of Champagne, the Cuvée Eugenie is the perfect choice for your house sparkling wine or to feature at parties where quality and good taste matter. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

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

2010 Jean-Louis Denois “Les Oliviers” Vin de Pays

Just a stone’s throw from the cool-climate vineyards of Limoux, vigneron Jean-Louis Denois fashions his 2010 Jean-Louis Denois “Les Oliviers” Vin de Pays d’Oc from a base of Syrah, adding a touch of Grenache for more juiciness. This very well balanced and food-friendly red elicits an intriguing nose of dark berried fruits, smoke and spice. The tannins here are supple, fine-grained and beautifully balanced with just the right amount of snappy acidity. Enjoy this with a variety of Mediterranean-inspired dishes including oven-roasted vegetables, roasted pork with ratatouille, or a selection of cheeses with a big hunk of fresh bread. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

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

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

2007 Ferrero Brunello di Montalcino

I first met Pablo Härr in 2005 while he was head winemaker for Col d’Orcia, one of Montalcino’s largest wineries. Swiss-born, he had that rather reserved Swissness about him, with a bit of corporate winery-speak tossed on top. His attention to detail, precision in everything from the visit timing, lunch reservations, etc. was impeccable, once again very Swiss. At the time Pablo and his wife Claudia Ferrero

had already purchased a small estate in Montalcino from Banfi. The estate, named Pascena, is an old Podere that sits between Banfi's Poggio all'Oro vineyard (which has always made Banfi's Riserva Brunello) and Argiano, in Montalcino's southwest corner. It wasn't until we started importing their wines that I saw Pablo's sly sense of humor. At first he was so deadpanned that I didn't pick up on it; on several occasions Mike Parres and I looked at each other asking, "did I just hear what I thought I heard?" Finally we've broken the code to this close-to-the-vest Swiss winemaker and now we know him as just an hilarious guy who happens to make really good wine as well.



Winemaker Pablo Härrri at the Ferrero estate in Montalcino.

This month we're offering the 2007 Ferrero Brunello di Montalcino. Like Pablo, it is a bit mysterious at first. It has loads of warm, ripe, sun-kissed fruit from the 2007 vintage that makes it seem very straightforward, yet there is a lot more going on than meets the eye, or in the case the palate. 2007 was a warm vintage and produced wines that are full, fleshy and friendly. They have an upfront richness that sometimes disguises their depth of structure and complexity; think of it as a lot of baby fat that needs to grow into a big, adult wine. This 2007 Brunello starts off with waves of plummy aromatics delicately highlighted by bits of sage and rosemary. On the palate the lushness of the wine emphasizes the riper fruit character and masks the structure that lies underneath. The finish seemed short to me at first taste, but after spending enough time with the wine over a long dinner I began to see that adolescent peel away and reveal the real character behind. The wine began to lengthen and focus its ripeness into a powerful expression of complex Sangiovese. This will age well and drink at its most complex from 2017 to 2022. I think it's best served with a two-inch-thick, dry-aged T-Bone.

Your re-order price for this wine as a club member is: \$24.99 per bottle.

2010 Mamete Prevostini Botonero

My first view of the Valtellina was a breathtaking experience. I drove overland from Bolzano, up and over countless Alpine ridges, finally descending into the Valtellina from the east end at Edolo. This isn't the way most folks come. The Valtellina is a valley on the south face of the Swiss Alps; the Adda river flows west and then south out of the valley into Lake Como and stops at George Clooney's front door (okay that last part is made up). Despite how famous Lake Como is, the Valtellina, 45 minutes away, is like a secret door that no one has ever heard of. You should go—it is starkly beautiful.



The Valtellina's stunning location, at the south face of the Swiss/Italian Alps.

This month's wine, the 2010 Mamete Prevostini "Botonero," is made from Nebbiolo and has a fresher, less tannic expression than most Nebbiolo. It is supremely enjoyable. The wine has stunning aromatics with that classic Nebbiolo "tar and roses" nose filling your glass. The softer

palate presence makes it feel something like a delicate Mendocino Pinot Noir with a bit more earth.

Mamete Prevostini has been making wine in the Valtellina since the 1940s for their family restaurant but it wasn't until 1988 that it became a serious wine producer in their current position. The 2010 "Botonero" has a short, five-day fermentation and never sees any wood. It is a fresh, aromatic red that would be a great accompaniment for the region's classic dish Pizzoccheri, a type of pasta made from buckwheat. One adds cubed potatoes, swiss chard or savoy cabbage and Valtellina Casera cheese. Fontina would be a good substitute and dressed with a garlic and sage butter it's a manly dish and absolutely delicious.

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

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 2010 Domaine Faiveley Mercurey "Clos Rond" @ \$24.99 per bottle

A Pinot Noir displaying rich, round fruit, both red and black, and just a hint of the earthiness for which Mercurey is known. This character in combination with the bright spice and profound charm of the 2010 vintage has produced a delicious result—I think you will be pleasantly surprised. The domaine recommends drinking this four to eight years from the vintage, if you can stand to wait (personally, I'll be drinking some much sooner). As Clive Coates writes about the Mercureys from Domaine Faiveley: "The same perfectionism is evident here as at Nuits-Saint-Georges. The recipe includes low yields, hand harvesting, a severe *triage* (sorting), the use of indigenous yeasts and relatively cool fermentation temperatures." We were pleased to get a US exclusive on this wine for our wine club customers! —*Keith Wollenberg, K&L Burgundy Buyer*

_____ Bottle(s) of 2010 Cakebread Zinfandel Red Hills Lake County @ Please Inquire

The 2010 Cakebread Zinfandel Red Hills Lake County is exactly what I want from a Zinfandel. The nose is seductive and exotic with aromas of red cherries, raspberries, rose petals, cinnamon and cigar box. The palate deftly mingles all the red berry fruit, bright acidity, silky tannins and herbal notes into a lithe, balanced offering. The wine has a nice finish; red fruits and spice notes linger and the verve and energy of the wine never seems to end. Enjoy this wine with pizza, grilled meats or a nice pasta dish.

_____ Bottle(s) of 2010 Robert Craig "Affinity" Cabernet Sauvignon Napa Valley @ Please Inquire

The 2010 Robert Craig "Affinity" Cabernet Sauvignon Napa Valley is a perfect example of what the 2010 vintage in Napa Valley has to offer. It offers finesse, balance and elegance. The 2010 Affinity starts off with a pretty nose of red maraschino cherries, black licorice and roasted coffee notes. The palate shows great verve and energy along with pretty berry notes and nice, racy acidity. The wine has good balance and a finish of great length and harmony. Pair this wine with grilled meats. You can enjoy it now or you can lay it down, open it in five years and see how wonderfully it has developed.

_____ Bottle(s) of 2008 Keenan Merlot Napa Valley @ Please Inquire

The 2008 Keenan Merlot displays spectacular fruit, great body and balance. It is easily one of the better Merlots to come out of Napa Valley. If it's cool to like great wine then it's cool to like this Keenan Merlot.

_____ Bottle(s) of 2009 Sequoia Grove Napa Valley Cabernet Sauvignon @ Please Inquire

Intoxicating aromas of blackberry kirsch, black plum, bakers chocolate, mocha and spice make this wine irresistible! The palate is a tapestry of dark berry fruit, mocha and milk chocolate flavors with fine tannins and a smooth, very long finish. This wine is flat-out delicious and should be paired with a nice grilled filet mignon or just enjoyed on its own, shared with a group of friends.

_____ Bottle(s) of 2005 Clarendon Hills "Blewitt Springs" Grenache @ Please Inquire

This absolutely explodes from the glass with aromas of black fig jam, cocoa bean, Asian spice and racy raspberry notes. The palate is a dense and lively array of raspberry, lavender, fig and plum with seamless tannins, sweet oak and a lush, long finish. Drinking perfectly right now, this would be ideal with lamb or roast duck. It received 93 points from Stephen Tanzer, 92 from *Wine & Spirits Magazine* and 91 from both Robert Parker and *Wine Spectator*.

_____ Bottle(s) of 2009 Bodega Mas Alta Artigas Priorat @ \$23.99 per bottle

In this 2009 Bodega Mas Alta Artigas Priorat, rich, chewy berry fruits betray a hint of Cabernet Sauvignon's red fruit and subtle herbal tones, which add interest to the wine and would make it a natural with grilled steak or lamb garnished with thyme and rosemary—herbs that grow wild in the region. This wine received 92 points from Robert Parker's *Wine Advocate*. —Joe Manekin, K&L buyer of Spanish, Portuguese and Latin American Wines

_____ Bottle(s) of 2010 Merryvale Pinot Noir Carneros @ Please Inquire

The 2010 Merryvale Pinot Noir Carneros is dark ruby red in color and starts out with subtle hints of violet while aromas of dark red cherry, wild strawberry, black tea, cardamom, fresh earth, floral notes and toasted marshmallow rise seductively from the glass. The palate displays plenty of energy, bright and focused, with flavors of cherry, cranberry and lingering hints of toasty oak. Pair this wine with wild salmon and beet salad.

Premium Wine Club Previous Offerings

_____ Bottle(s) of 2010 Domaine Roche Côtes de Rhône @ \$14.99 a bottle

A wonderful wine, the 2010 Domaine Roche Côtes du Rhône is a blend of 60% Grenache, 25% Syrah and 15% Carignan aged for six months in 60% stainless steel and 40% concrete tanks. The wine displays a beautiful deep red hue in the glass and has aromas of dark cherry kirsch and hints of earth, sage and minerals. On the palate the wine displays plum, licorice and black raspberry flavors and hints of spice and mocha. Beautifully balanced and harmonious from start to finish, this wine is a pleasure to drink.

_____ Bottle(s) of 2011 Qupe Marsanne Santa Barbara County @ \$14.99 a bottle

Focusing primarily on Chardonnay and white and red Rhône varietals, Qupe offers an amazing range of great offerings at several price points. All offer a great look at the grape varietal and terroir of each region. The 2011 Qupe Marsanne is the perfect expression of what I expect from a Rhône white from the California Central Coast. A blend of 79% Marsanne and 21% Rousanne, it seamlessly melds a distinctively California feel to these two very French white grapes. A nose of peach pit, citrus, wet stone, hay and gardenia wafts from the glass. The palate displays flavors of peach, tangerine, apple cider and stone fruit flavors with a subtle hint of oak and honey notes. The wine finishes soft and smooth with lingering notes of peach and honey, making it the perfect match for cheese and richer seafood dishes

_____ Bottle(s) of 2010 Kalinda Cabernet Sauvignon Napa Valley @ \$16.99 per bottle

The 2010 Kalinda Cabernet Sauvignon is all about structure. It is a little closed initially on the nose but slowly opens up to display hints of baker's chocolate, black plum and graphite notes. The palate unfolds to display plum, blackcurrant, crème de cassis and mineral notes with an understated vein of milk chocolate and mocha elements, which unveil themselves as the wine spends more time in the glass. This wine will definitely benefit from a few more months in the bottle, and it should be opened an hour or two before consuming. This wine can also be laid down and will drink wonderfully well into the next five to fifteen years.

____ Bottle(s) of 2009 Monteviejo Calypso Malbec Mendoza @ \$14.99 per bottle

Monteviejo, with Bordelaise businesswoman Catherine Péré Vergés at the helm, is *très français*. From their state-of-the-art, gravity-flow winery, to their well-coopered oak barrels, to their elegant wines and even their unfinished, French-language-only website, it's all very French! The Monteviejo wines continue to represent great value, and they rank among our customers's favorites. Enjoy this with some nice grass-fed beef. That's a very Argentinean match for this Argentine wine with French accent. *Wine Advocate* gave this wine 90 points. —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

____ Bottle(s) of 2010 Potel-Aviron Côte de Brouilly “Vieilles Vignes” Cru Beaujolais @ \$14.99 per bottle

This bright and attractive wine has a nose of black cherry and some *sous-bois* (forest floor) notes. It comes from vines of more than 50 years of age, grown on the steep slopes of an extinct volcano. Côte de Brouilly is one of the smaller of the crus. It's not seen as often, but it has more drive and less earthiness than its larger cousin, Brouilly. On the palate this wine shows bright acidity, crunchy red fruit notes, and notes of wild cherry. We found the 2010 particularly delicious; we loved the intensity and the fruit. It's a terrific match for a holiday meal, but will also age very well in your cellar. —*Keith Wollenberg, K&L Burgundy Buyer*

____ Bottle(s) 2010 DeLoach “Cool Coastal Vineyards” Russian River Valley Chardonnay @ \$14.99 per bottle

California meets Burgundy. This wine begins with a nose that reveals hints of lemon oil and peach, pear and melon accents. The palate reveals a racy combination of lemon peel, vanilla and nutmeg while blending in good acidity and hints of oak. This wine feels like California Chardonnay made with a French Chablis sensibility. Pair it with roast chicken, or gorgonzola and candied walnut salad. 90 points, *Wine Enthusiast Magazine*.

____ Bottle(s) 2008 Buena Vista “The Count Founder’s Red Wine” Sonoma @ \$14.99 per bottle

The 2008 Buena Vista “The Count Founder’s Red Wine” Sonoma is a blend of Merlot, Syrah and Zinfandel aged 16 months in Hungarian, American and French oak barrels. The wine is a deep purple in the glass with aromas of blackcurrant and hints of espresso. On the palate the wine is full-bodied with gobs of dark fruit like black plums, black cherry, crème de cassis and hints of chocolate. This wine is seductively smooth with lavish oak and a finish that goes on and on. Pair it with a grilled pork chop or braised beef, or be a hedonist and enjoy it on its own.

____ Bottle(s) of 2011 Conundrum California White @ Please Inquire

From the second you pour the first glass, this wine invites you in with intriguing aromas of green apple, tangerine and honeysuckle blossoms. The taste is best described as exotic; layers of peach, apricot nectar, green melon and pear are overlaid with subtle notes of citrus zest and spicy vanilla. A round, rich mouth feel supported by fresh acidity brings the complexities of this wine into balance. It is wonderful as an *apéritif* served on a warm day to family and friends, and you can also pair it with a wide array of flavorful dishes and cuisines.

____ Bottle(s) of 2009 Château Petit Manou, Médoc @ \$14.99 per bottle

This has plenty of latent tannin to age well for many years, but with some airing the fruit covers the tannin, making it so enjoyable now with a steak dinner. Some blackberry and cassis aromas that follow to the palate make for a fine, fruity, forward palate entry. Some spices are evident on the palate and the finish is lingering. A Clyde pick for value Bordeaux. —*Clyde Beffa Jr.*

____ Bottle(s) of 2010 Kalinda Chardonnay Sonoma @ \$14.99 per bottle

Our 2010 Kalinda Chardonnay Sonoma County begins with a nose of buttered almond, apricot, lemon oil and hints of tropical fruits along with notes of rich oak. The palate is bright and intoxicating with vibrant flavors of apricot, white peach and poached pears. The wine has layer upon layer of rich fruit flavors nicely accented against rich oak and subtle creamy texture. If you're a fan of California Chardonnay then this is the wine for you.

____ Bottle(s) of 2010 Mas des Volques Volcae @ \$14.99 per bottle

This wine has the deep cherry, currant and raspberry fruit you would expect from the varietals, with notes of tapenade, garrigue, game and toasty oak. Full and round, the Volcae will go well with—and stand up to—lamb roasted with garlic, grilled sausages and heartier cheeses. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

Best Buy Wine Club Previous Offerings

____ Bottle(s) of 2009 Domaine Girard “Tradition” Côtes de Malpere @ \$9.99 per bottle

Vinification and ageing of this medium-bodied French country red take place in stainless steel tanks to preserve the freshness and purity of fruit inherent in the wine. Deep, rich red berry fruit notes match with just a touch of tobacco leaf and forest floor. Fine tannins and mellow acidity make the Tradition a delicious contender for a house or casual dinner party red, making it one of the best kept secrets in French wine! Might we suggest the following wine pairings: grilled chicken with wild mushrooms, pork loin and sage, a hearty beef stew or just a plain old burger and fries. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

____ Bottle(s) of 2011 Kalinda Sauvignon Blanc Redwood Valley @ \$9.99 per bottle

When we finally found the juice for this year’s wine, the 2011 Kalinda Sauvignon Blanc Redwood Valley, we knew we had a winner. I just love the nose on this wine. It begins with aromas of Kaffir lime, white magnolias and hints of guava jelly while the palate is a gorgeous medley of citrus fruits, guava, stone fruit and hints of wet stone. The palate feel on this wine is amazing and the zippy acidity and fine tannins make it an utterly delicious offering. This is the perfect aperitif wine as well as a companion to salad or seafood. It should warm you up even if it is served with a slight chill.

____ Bottle(s) of 2010 Chateau Hyot, Cotes de Castillon@ \$9.99 per bottle

90 points, *Wine Spectator*: *Smart Buy* “Very ripe, offering saturated cassis, blackberry and boysenberry pâte de fruit flavors that are racy and distinctive, thanks to fresh acidity and sleek tannins. The long finish has nice density. Drink now through 2016.”

____ Bottle(s) of 2011 Chateau Hellha Tokaji Furmint Hungary @ \$9.99 per bottle

The 2011 Chateau Hellha Tokaji Furmint displays a nose of aromatic white flowers, dry hay and dried white currant. The palate is a mix of white fruits, pears and apples as well as citrus and mineral characteristics. The wine has nice balance and versatility and can be paired with grilled white meats and cheese.

____ Bottle(s) of 2011 Paripaso Cabernet Sauvignon Paso Robles @ \$9.99 per bottle

The 2011 Paripaso Cabernet Sauvignon Paso Robles is delicious. The wine starts off with a full-throttle nose of black raspberry, blackberry and hints of chocolate and earth while the palate is a gorgeous display of red berry, sweet strawberry, milk chocolate and hints of earth and minerals. The wine has subtle hints of oak but is more about the fruit and supple tannins, which make it super accessible and very easy drinking.

____ Bottle(s) of 2010 Domaine de Chambert Chardonnay, J d’Alibert, IGT Pays d’Oc @ \$9.99 per bottle

The Domaine de Chambert has that richness and full-throttle style that I do not usually care for—but it also has fine acidity, which cuts through that oak and fruit. With its excellent balance on the palate, this wine appeals to me and it will also appeal to all of those oak lovers. If you prefer your Chardonnay on the crisp side, chill this wine well; if you like a richer texture, serve it a bit warmer. This is an excellent wine to serve with lobster or cracked crab dipped in lemon/butter mix. It’s a wine to enjoy in the next year. —*Clyde Belfa Jr.*

____ Bottle(s) of 2011 Monteviejo Festivo Torrentes Mendoza @ \$9.99 per bottle

Monteviejo Festivo Torrentes Mendoza is quite spicy, exotic and floral on the nose, with aromas that suggest rose water, perhaps even Turkish delight. On the palate, white peaches blend with sweet fennel, maintaining their focus and balance with decent acidity to tie the wine together. Drink this wine on its own, or to accompany ceviche.

—*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

____ Bottle(s) of 2011 Rainstorm Pinot Gris, Willamette Valley Oregon @ \$9.99 per bottle

The 2011 Rainstorm Pinot Gris is bright, zesty and fun. It has subtle white flower and melon aromas. On the palate flavors of honeydew melon, cucumber and lime dominate with notes of wet stone and spice. This wine has great lift and is easy on the palate so you can pair it with seafood, salad or cheeses or enjoy it as an apéritif. If you haven’t had a chance yet to enjoy a Pinot Gris then you are definitely in for a treat here. *Wine Enthusiast* gave this 90 points.

____ Bottle(s) of 2010 Château Haut Riot “Cuvée Juliette” Bordeaux Rouge @ \$9.99 per bottle

The wine combines richness and concentration with a sense of elegance and finesse. Superb layers of currant and berry fruit combine with sage and cedar. This wine is a deliciously juicy style of Cabernet that is made to be enjoyed over the next five years. It has an inviting nose of dark tarry fruit. It is medium to full on the palate, with the lovely

precision that's a hallmark of this great vintage. The palate is filled with juicy black fruits, especially blackcurrant. It has lovely intensity and impeccable balance. The finish is easy and supple. — *Clyde Beffa*

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

_____ Bottle(s) of 2010 La Fortuna Rosso di Montalcino @ \$17.99 per bottle

This 2010 La Fortuna Rosso di Montalcino is outstanding, with all the balance, aromatics and power you could ask for. This Rosso is capable of aging for a decade but is so enjoyable now, you're going to want to drink this up and buy more for later.

_____ Bottle(s) of 2010 Marziano Abbona Dogliani "Papa Celso" @ \$21.99 per bottle

Marziano Abbona started his winery in 1970 with vineyards his father planted in 1950. The 2010 Marziano Abbona Dogliani "Papa Celso" comes from an old, 20-acre vineyard called Doriolo that is about 1500 feet above sea level. The grapes for "Papa Celso" come from the Bricco di Doriolo, the top of the ridge in this vineyard. This is a big, powerful wine with lots of tannic structure that is enveloped in layers of luscious fruit. It isn't particularly a wine to age into gracefulness; this is a bold, drink-me-now-if-you-can wine. It goes best with hearty, rustic dishes bold enough to stand up to the burst of flavor Papa Celso gives you. I would be remiss if I didn't also suggest my personal favorite, polenta with grilled sausage. For me that is the Dolcetto dish.

_____ Bottle(s) of 2010 Cascina Val del Prete Roero Arneis "Luet" @ \$17.99 per bottle

This wine comes from a 20-year-old vineyard with eastern and western exposure to retain its freshness. (The red grapes take all of the southern exposures.) I think you'll like this wine; it has more heft than most Arneis and gives you a richer mouth-feel. I'd have it with salmon because it has a little tang to balance it, or with a primavera-style pasta with some Broccoletti and chili pepper.

_____ Bottle(s) of 2007 Volpaia "Indue" @ \$21.99 per bottle

The wine is supple, warm and rich on the palate with a complex combination of earth, dark fruit and earth. It is eminently drinkable now. The 2007 is a really spectacular vintage for Tuscany. Toss a steak on the barbecue and open your bottle!

_____ Bottle(s) of 2011 Torre in Pietra "Elephas Rosso" @ \$20.99 per bottle

The wine is blend of predominantly Montepulciano and Sangiovese with a dose of Cesanese, a local Roman variety. The wine sees no oak; it just spends a few months in cement tanks to come together. It offers a subtle, elegant and smooth presence on the palate, delicately aromatic but with character. It is ideal with grilled chicken or rabbit cacciatore dishes. Experiment on your own!

_____ Bottle(s) of 2010 E. Pira Chiara Boschis Dolcetto d'Alba @ \$18.99 per bottle

Chiara's Baroli seem Zen like, placid reflections of the sun shining on her vineyards. And her 2010 E. Pira Chiara Boschis Dolcetto d'Alba is just delicious. It is dark, boldly aromatic and full on the palate, with a long finish. I love drinking Dolcetto on cold nights with rustic Piemontese-styled dishes. Polenta is a staple in this area and with grilled sausage, it's a meal all by itself. Then there's the woody aroma of Porcini mushrooms with pasta or in a risotto... well, I could be talked into that as well. Enjoy the wine!

_____ Bottle(s) of 2009 Col d'Orcia Rosso di Montalcino Banditella @ \$28.99 per bottle

The Banditella is aged for one year in French oak barriques, which give it a modern and juicy feel. But for me the thing that sticks out about this wine is the depth of flavor in these new Sangiovese clones. They are saturated, spicier and seem to yield a more expansive array of flavors. Those flavors wind intricately together and make a really dynamic wine with a long focused finish. I would suggest you try it with a roast pork tenderloin or a big juicy T-Bone. Oh, and decant it an hour ahead of time.

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

___ Bottle(s) of 2006 Marguet Pere et Fils Grand Cru Brut Champagne @ \$39.99 per bottle

The 2006 Marguet Pere et Fils Grand Cru Brut Champagne is a stunning Champagne. Mostly barrel fermented, this wine only shows its oak elevage in texture. If you like the Ruinart Blanc de Blancs, I think you will be very impressed with this 70% Chardonnay, 30% Pinot Noir blend. While this wine makes a fantastic apéritif right now, a Champagne fan with a cellar should consider buying extra, as this will make a fantastic 10-year-old Champagne, and perhaps an even better 20-year-old!

___ Bottle(s) of Michel Lorient Rosé Brut Champagne @ \$29.99 per bottle

A very pretty strawberry color and an expressive nose of clean, ripe red fruit and a touch of cinnamon. Soft and pleasant in the mouth, this is quite delicate and balanced rosé with a touch of good Lorient spice. This has plenty of depth for such an easy-to-like wine.

___ Bottle(s) of Fluteau Blanc de Noirs Brut Champagne @ \$33.99 per bottle

Nothing expresses the terroir of the Aube more clearly than Pinot Noir, and this lighter style Blanc de Noir is a perfect ambassador of the style. This wine is made from their 22-and-a-half acre property in the village of Gye-sur-Seine in the southernmost part of the Aube. It is composed of all Pinot Noir from the 2009, 2008 and 2007 harvests and vinified in stainless steel. This clean, bright, fun bottle of Champagne is the perfect apéritif, and I would recommend drinking it on its own or with some light appetizers.

Signature Red Club Six-Pack, Holiday Edition: Last Call

After the great success of our last few Signature Red Club six packs—all three of them sold out—we had the quandary of what to do for our club members this holiday season. We came up with this “Holiday Edition” Signature Club six-pack deal. You get **two bottles each of 2009 Bodegas Mas Alta “Artigas” Priorat Spain, 2005 Clarendon Hills “Blewitt Springs” Grenache and 2009 Hall Vineyards Cabernet Sauvignon Napa Valley**. Purchasing these wines separately off the shelf you would pay \$199.94 and with your normal club discount you would pay \$159.94, but with the “Holiday Edition” Signature Red six-pack **you save an additional \$40 and pay only \$119.94**.

Premium Club Six-Pack #1

2 bottles of 2006 Closa Batllet Priorat Spain, a stunning red; **2 bottles of 2009 Clos de los Siete Red Argentina**, a masterful red blend from renowned globe-trotting enologist Michel Rolland; and lastly, **2 bottles of 2008 Tangent “Paragon Vineyard” Pinot Gris Edna Valley**, a gorgeous and refreshing white from the Central Coast. If you were to buy these individually they would cost \$109.94; with your club discount you’d pay \$87.94. **With our six-pack deal you’ll pay only \$67.94 for an additional savings of \$20!**

And one more special wine...

2009 Château Picque Caillou, Pessac Léognan

Regular K&L Price \$22.99 **Special for Club members \$19.99**

From the great 2009 vintage in Bordeaux, and from one of our favorite regions comes this beauty. Definitely full of minerals and earth-decant one hour and enjoy with a prime rib or cellar five years. *Saveur* magazine included this wine in its Top 100 list. *Wine Spectator* wrote of it: “Focused and compact, this red shows tobacco, anise and smoke flavors, with just enough plum fruit to keep it lively. A brooding style that wants food to blossom. Best from 2012 through 2020.” (Web, 2012)