



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,

This year is shaping up to be my year of travel, to the Central Coast, Bordeaux, Mexico, Spain and Portugal. I will be traveling for both work and enjoyment, often a combination. Traveling in the wine business is necessary because it enables discovery and renewal. One of the most important aspects of visiting the various wine regions is getting a sense of what a particular area is trying to accomplish and convey through their wines; this can't be achieved merely by tasting by oneself in the store's tasting bar. Each time I return from a work trip I come back with renewed vigor and enthusiasm for the region visited, and with greater knowledge of the area's current wines and what they have in the works. I look forward this year to sharing with you some of my best discoveries, and sharing the thought process behind them.

This month we have two very tasty Signature Red wines that are built for immediate enjoyment and showcase the very best of what their regions have to offer. We start off with the 2012 Dutton Goldfield "Dutton Ranch" Russian River Valley Pinot Noir. It's a brilliant introduction to the amazing 2012 vintage and the delicious wines it has in store for us. Next we have the 2011 Domaine La Collière "La Fontaine" Côtes-du-Rhône-Villages Rasteau, one of the top wine values produced in the Rhône Valley and guaranteed to drink beautifully right away.

Our Premium Club this month offers up two fantastic wines, each of which deftly mixes gorgeous fruit with a firm sense of place and terroir. The 2010 Figge Cellars "Paraiso Vineyards" Monterey Pinot Noir is a shining example of the high quality of Pinot Noir that can be achieved in Monterey. This wine has a purity of fruit, complexity and balance that's rarely found in Pinot Noir under \$20. The second selection is the 2012 Trascampanas Verdelho from Spain, from a winery that we have worked with in the past and are happy to revisit. This is a perfect example of a classic Spanish white wine; it has great floral notes and pretty fruit but is subdued enough to match flawlessly with seafood and tapas. If you're tired of Chardonnay and Sauvignon Blancs you'll have fun with this wine.

We have two killer values this month in the Best Buy Wine Club, sure to bring a smile as you open your wallet! The 2011 Trim California Cabernet Sauvignon is everything you could ever want in an affordable Cabernet Sauvignon with good fruit, nice balance and just a kiss of oak. The other great value this month is the 2012 Concha y Toro "Gran Reserva" Colchagua Valley Sauvignon Blanc, a delicious Sauvignon Blanc that showcases Chile's ideal growing conditions for racy, fruit-driven Sauvignon Blanc at an incredibly affordable price. Enjoy these two values while you keep your finances in check.

Our Italiano Club this month is an all-red affair. We begin with the 2008 Baccinetti Brunello di Montalcino, a brilliant wine that showcases how lovely and delicious Sangiovese can be. Next up we have the 2012 Blason Cabernet Franc, an interesting take on one of Italy's more recent varietal endeavors. A notoriously fickle grape, Cabernet Franc seems to have found a home in Italy where it is reaching quality that rivals that of France. We hope these two Italian reds will help you keep out the winter cold.

Cheers!

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

Signature Red Collection Wine Club

2012 Dutton Goldfield “Dutton Ranch” Russian River Valley Pinot Noir

Dutton-Goldfield Winery was founded with a handshake in a vineyard in 1998, when longtime colleagues and friends Steve Dutton and Dan Goldfield recognized a shared vision: to craft wines that would express the personalities of their cool-climate vineyards, wines that they'd enjoy drinking at their own dinner tables.

A fifth-generation farmer, Steve Dutton grew up with a love of driving tractors and had no doubts about his future career. His father, Warren Dutton, had begun growing grapes in the western reaches of Russian River Valley in the mid-1960s, at a time when most people thought the area was too cool to grow fruit for high-quality still wine. Steve started working with his father when he was five years old, and he joined Dutton Ranch full-time in 1987. Today, along with his mother and brother, he manages the family business, which has grown from its original 35-acre home vineyard to over 80 separate vineyards throughout the western Russian River Valley, comprising more than 1,000 acres.

After graduating from Boston's Brandeis University, Dan Goldfield headed west to begin a career in research chemistry, taking a few detours on the way for skiing and hiking. Always an outdoor enthusiast, he quickly replaced the life of lab work to follow a dream of winemaking, after his brother turned him on to the 1969 Burgundies. Dan entered the University of California at Davis, getting an M.S. in Enology in 1986. He gained knowledge on the job with stints at Robert Mondavi Winery and Schramsberg and also winemaking in Portugal for two years. He found his passion in Pinot Noir and Chardonnay, first as the winemaker at the Burgundian-focused La Crema Winery, and then at Hartford Court, which was created under his direction.

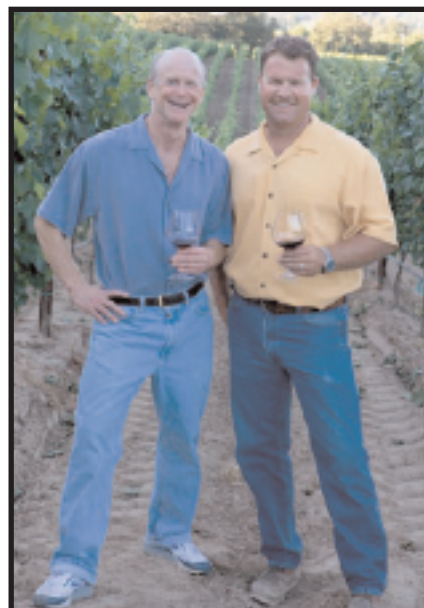
News flash!! The 2012 vintage is going to be great in California, and one of the first wines I tasted that drove that fact home was the 2012 Dutton Goldfield “Dutton Ranch” Russian River Valley Pinot Noir. This is an absolute knock-out! Deep ruby red in the glass with alluring aromas of red and black cherry fruit. Hints of strawberry, raspberry, nutmeg and toffee slowly waft from the glass. The palate is a vibrant array of lush berry fruit that expands on the palate with flavors of cranberry, nutmeg, coriander and dark berry fruit. The wine has a deep, layered and complex palate that shows plenty of energy and verve. A great Pinot Noir, this wine can be paired with cheeses, richer fish and of course red meat.

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

2011 Domaine La Collière “La Fontaine” Côtes-du-Rhône-Villages Rasteau

Domaine la Collière is a small, family estate founded by Georges Perrot. He began bottling his own wine in 2002, renting some cellar space from André Roméro of Domaine Soumade fame. Prior to 2002, all the juice went to one of the big négociants. Renowned Rhône enologist Philippe Cambie consults on the project, which is already receiving rave reviews from the press. Robert Parker wrote, “This unheralded estate is making fabulous wines from their 62 acres of vines spread throughout Rasteau and the surrounding Côtes du Rhône appellation. Proprietor Georges Perrot utilizes the services of the enormously talented Philippe Cambie, and, as one might expect, these are full-flavored, wonderfully pure, complex wines that respect their appellation.”

The 2011 vintage is a very nice vintage for the Rhône Valley. Its only problem is that it follows two straight outstanding vintages, 2009 and 2010. I've found a very interesting theory that some of my colleagues share. In vintages that are not considered outstanding, often the secondary wines such as



Dan Goldfield and Steve Dutton.

Côtes du Rhône and entry-level Châteauneuf-du-Pape are more approachable, food-friendly and enjoyable than the great ones. The 2011 secondary wines are full-bodied, with racier acidity and a more lively feel than the 2009s or 2010s.

Robert Parker was so impressed with the 2011 Domaine La Collière “La Fontaine” Côtes du Rhône-Villages Rasteau, he had this to say: “The top cuvee, which comes from the estate’s oldest vines, is the 2011 Côtes du Rhône-Villages Rasteau La Fontaine, which is mostly old vine Grenache blended with a small amount of Mourvèdre. The latter component is aged in 600-liter demi-muids and the Grenache spends time in tank. Its dense purple color is followed by copious notes of melted chocolate, kirsch, bouquet garni and a hint of smoked game. This ‘locked and loaded,’ full-bodied, rich, dense Rasteau is remarkably concentrated for a 2011. It should drink well for a decade.” (Robert Parker’s *Wine Advocate*; 92-94 points.)

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



Domaine la Collière owner Georges Perrot.

Premium Wine Club

2010 Figge Cellars “Paraiso Vineyards” Monterey County Pinot Noir

Last week in our tasting bar there was a wine in a decanter which one of my fellow employees had brought in and asked us to blind taste. The objective was to guess varietal, appellation, vintage and price point. It was readily apparent that the wine in question was a Pinot Noir; it seemed to have come from a cooler climate/ appellation (it did). It showed some age (2001 vintage) and was moderately priced (\$50s). The point here is the wine was very tasty, had wonderful complexity and was still showing quite well even though it was 13 years old. It turned out to be a 2001 Arcadian Pinot Noir from Monterey, and it really showcased Monterey County’s ability to produce age-worthy and expressive top-notch Pinot Noirs. With all the hype surrounding Central Coast/Santa Barbara and Oregon, we sometimes forget that Monterey is producing some excellent and noteworthy Pinot Noirs.

Figge Cellars is the perfect example of an ideal wine producer for our club: small, artisanal, passionate, interesting and most importantly, making kick-ass wines. This is the kind of producer I want to showcase. I seriously doubt that you’d run across Figge Cellars if it



Figge Cellars owner and winemaker Peter Figge.

wasn't in a club. and if you were to see them on a store shelf you'd probably pass by them unless they were personally sold to you by the store clerk. Figge Cellars is owned by Peter Figge; he's also the grape grower, winemaker, bottler, you name it. His obsessive desire is to make the best wines possible, often via his own handiwork. I always get excited about wines made by the little guy who is passionate about his craft and is succeeding in making very good wine.

The 2010 Figge Cellars "Paraiso Vineyards" Monterey County Pinot Noir is a dark ruby red in the glass with aromas of black cherry, boysenberry jam, subtle hints of mocha, a hint of herbs and mineral notes. The palate is a full-on berry fruit medley, with layers of pretty berry fruit unfolding across a complex and pleasing palate. The finish is smooth and silky with fine tannins and just a touch of oak framing the last vestiges of fruit as they slowly recede from the back of your mouth. Pair this wine with roast chicken, wild salmon or any foods that call out for a delicious Pinot Noir.

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

2012 Trascampanas Verdelho Rueda, Spain

Trascampanas is made by Bodegas Gotica, a family-owned domaine that has been growing grapes in Rueda for four generations. Their estate has 240 acres under vine, 90% of the plantings being Verdelho grapes, which achieve their maximum potential in Rueda's ideal soil. The stony brown soils of Rueda are rich in calcium and magnesium and easy to till; they have good aeration and drainage with limestone outcrops. The micro-climate features cool sea breezes. Bodega Gotica's renowned vineyards of La Oliva, Valdelamoza, Los Obispos and Canada Moyorido are some of the finest sites in the Rueda for growing Verdelho. The vines that produce the grapes that go into the Trascampanas come from these vineyards, and the average age of the vines is over 50 years. The vineyards are all hand-picked at night when the acids are at their highest levels and the vines are at optimum fruit-bearing levels. Bodegas Gotica is truly committed to and concentrating on making the best possible Rueda.



Bodegas Gotica, where the Trascampanas Verdelho is made.

The 2012 Trascampanas Verdelho is 100% Verdelho fermented in stainless steel tanks. The wine is a soft yellow hue with greenish streaks. The nose is a fragrant expression of white flowers, lychee and mineral notes. The palate flows seamlessly from there, with gorgeous flavors of pit fruit, stone fruit, citrus and wet stone. The wine has a viscous mouthfeel and displays good acidity and verve. Pair this with a spring salad, seafood or Spanish cheeses.

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

Best Buy Wine Club

2011 Trim California Cabernet Sauvignon

Just the other day I realized that I now have 20 years in the wine business, all of it at the retail level. One unfortunate thing that I've observed is the runaway pricing, in particular when it comes to California Cabernet Sauvignon. The rise of California Cabernet Sauvignon is really the engine that drove California's surge in popularity starting in the late 1960s, but now the majority of labels start their

Cabernets at \$30-plus with the median range feeling a lot closer to \$50-plus. I feel that we should not have to abandon the idea that you can spend around \$10 and get a bottle of California Cabernet Sauvignon that you can enjoy. With the 2011 Trim California Cabernet Sauvignon, I think we have accomplished our goal.

The 2011 Trim California Cabernet Sauvignon is a delicious wine, ruby red in the glass with a slightly reticent nose of red cherry, red licorice and hints of mocha with a lively palate of black cherry, cinnamon, sage, scorched earth and just a hint of oak. This wine has great acidity and balance and is quite lively on the palate. It has enough fruit and balance that it's very versatile; you can pair it with foods across the board whether roast chicken, pizza, barbecue—any dish that requires an elegant red wine.

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



Ray Signorello, owner of Trim winery.

2012 Concha y Toro “Serie Riberas” Gran Reserva Sauvignon Blanc, Colchagua, Chile

The Concha y Toro Vineyard was founded in 1883 by Don Melchor de Santiago Concha y Toro and his wife Emiliana Subercaseaux. To start the winery he brought grapes from Bordeaux, including Cabernet Sauvignon, Sauvignon Blanc, Semillon, Merlot and Carmenere. In 1923 the vineyard was incorporated and was sold in shares on the Chilean stock market. This was the beginning of an expansion aimed at exporting wines; 1933 saw the first exports of Concha y Toro wines, to Holland. By 1950 the company was buying up land and vineyards to meet the increasing demand and to allow for greater expansion into export markets. Concha y Toro is today the largest producer of wine in Chile, with a vast array of wines, from super-inexpensive offerings to mid-level wines that outperform their meager prices, to top-of-the-line Cabernet Sauvignon that's given the founder's name, Don Melchor.

Flat out, this is a great deal! The normal retail price of this wine is \$15-plus and we're able to offer this fantastic wine to you for a

re-buy price of \$8.99. In my humble opinion there are two grape varieties that thrive in Chile: Cabernet Sauvignon and Sauvignon Blanc. The 2012 Concha y Toro “Serie Riberas”

Gran Reserva Sauvignon Blanc is a pale yellow in the glass with aromas of lime blossom, pea shoots and white flowers with a bright palate that displays lime, wet stone, savory herb and iodine. The finish is smooth and soft where the bright fruit flavors and aromas slowly recede from the back of the palate. Pair this delicious wine with shellfish, salad or creamy cheeses.

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



Family photograph of Don Melchor and Emiliana Subercaseaux, who founded Concha y Toro together in 1883.

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

2008 Baccinetti Brunello di Montalcino

Way back in 2009, a customer wrote to me to say they just had the most wonderful Brunello and wondered if we could get it for them; it was the 2004 Baccinetti Brunello di Montalcino. Baccinetti? With the avalanche of new producers in Montalcino in the last decade, most of them very, very small, it's hard to keep up. It might be a surprise to you but it seems as if half of K&L's customers who vacation in Italy find the absolutely best wine and suggest that we import it. It doesn't usually work out that way. On receiving this letter I looked up Baccinetti and saw they were in an unmarked building across the street from two wineries, Sesta di Sopra and Tenuta di Sesta, that we already imported. I said to my colleague Guido Parres that we might as well swing by and taste their wines; we could at the very least know everyone on the block. I did tell Guido that under no circumstances were we going to buy this wine. We *didn't* need another winery from Montalcino!



Vineyards at Baccinetti, in Montalcino.

So we made an appointment and met Mieke Konig and Giovanni Pennoni, the owners of the Baccinetti winery, and then we tasted. We tasted the 2007 Rosso di Montalcino and a variety of Brunello vintages. I asked about the pricing and on getting the reply Guido looked at me and said "sorry Dude." We had to buy this wine—it was too good a deal to pass up!

This stretch of land on Montalcino's south face has some of the best soil in the appellation. Giovanni was involved in Italy's telecommunications industry and he wished to retire here and farm the vineyard his father had planted years ago. It just happens to be next to the famous Lisini vineyard. As you all know, Brunello is 100% Sangiovese by law and has to be aged for four years before its release. The Baccinetti Brunello is a rich wine with a wild *savage*-like character and a long finish. The classic match in Montalcino is of course a blood-rare *Bistecca Fiorentina*, but I find their wine also goes very well with a meat ragu pasta. This wine will continue to age well for the next five to eight years, and I suggest decanting it an hour or two before drinking it.

Your re-order price for this wine as a club member is: \$29.99 per bottle.

2012 Blason Cabernet Franc

Friulian red wine is sometimes a challenge, for most Americans; Friuli's long, cool growing season leaves the red wines with a leaner, sometimes greener texture and flavor profile. The Friulian region has a not-so-flattering nickname in the rest of Italy; they call it the *Pisciatoio* of Italy, "the Urinal of Italy" because it rains, rains and then rains more and then a little more. That's not the greatest formula for red wine. It took me a while to understand and then get used to the flavors; it is easy to like sweet, ripe flavors but that edgy herbaceousness took some learning. Hey, I didn't like brussel sprouts, asparagus or mushrooms as a kid either. Cabernet Franc has been growing in this part of Italy for more than one hundred years. During that time some of the "Cabernet



Vineyards at Blason winery, in Friuli.

Franc” vines that growers imported from France were actually another Bordeaux grape called Carmenere. That happened a lot back in the pre-DNA days but Italy’s labeling laws are rigid and unique, so much so that in the Isonzo region the Carmenere grape doesn’t legally exist; to them the grape is Cabernet Franc. I’m kidding right? No, it’s crazy in Italy. Blason’s Cabernet Franc is part Carmenere. He doesn’t actually know how much Carmenere is in the six-acre vineyard but it is ok for him to label it Cabernet Franc! Italy....

I have learned to really love this wine; its lighter, more elegant body goes better with the kinds of food I eat. It should be served at cellar temperature, about 58 degrees, where the coolness gives more verve to the flavors. Occasionally a slight vivace (bubbly) character freshens the wine; that is natural for this region. I’d try it with savory dishes, something with onions and bacon and something in a puff pastry shell. I think you’re going to love it!

Your re-order price for this wine as a club member is: \$9.99 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) 2009 Buoncristiani Family Winery “O.P.C.” Napa Valley Red Blend @ Please inquire
The 2009 OPC is a blend of 40% Cabernet Sauvignon, 30% Syrah, 16% Merlot and 14% Malbec. The grapes are sourced from some of Napa’s most prestigious vineyards, including Hyde and Stagecoach. It is a bright, fruit-forward wine with soft tannins and hints of vanilla, mint, cedar, chocolate and spice. The plum fruit is the clear leader here with hints of red and black raspberry. Finishes long and soft. We suggest that you drink this over the next two to four years, although it is accessible now. —*Mike Jordan, K&L Domestic Wine Buyer*

____ Bottle(s) 2007 Château Pipeau, Saint-Emilion @ \$19.99 per bottle
The 2007 Château Pipeau is an easy drinking, approachable wine that delivers a great Bordeaux experience. The wine has a classic nose of black licorice, spice and blueberry preserves while on the palate there’s a delicious mix of black and blue fruits, spice and black cherry. This wine is drinking great right now and is the perfect example of how well Merlot flourishes in Saint-Emilion.

____ Bottle(s) 2011 Domaine Faiveley Mercurey “Clos Rond” @ \$24.99 per bottle
This Pinot Noir displays rich, round fruit, both red and black, and just a hint of the earthiness for which Mercurey is known. When you combine this character with the bright spice and profound depth of the 2011 vintage, it’s surprisingly delicious. —*Keith Wollenberg, K&L Burgundy Buyer*

____ Bottle(s) 2010 Hall Napa Valley Merlot @ please inquire
The 2010 Hall Napa Valley Merlot is simply stunning, with intoxicating aromas of raspberry kirsch, baker’s chocolate, spice and floral notes. The palate is a beautiful blend of racy red fruits, milk chocolate and spice, a racy acid spine and firm, dusty tannins. The finish is bright and long with both fruit and sweet oak slowly receding from the palate. Pair this delicious wine with grilled meats, hearty vegetable dishes or your favorite cheese plate.

____ Bottle(s) 2009 Cadre “The Architects” Central Coast Pinot Noir @ \$24.99 per bottle

Composed of 32% Firepeak Edna Valley, 28% Bien Nacido Santa Maria Valley, 22% La Encantada Santa Rita Hills and 18% Laetitia Arroyo Grande. The wine is a deep, rich red in the glass with aromas of dark cherry, red flowers and cola notes. The wine deftly moves to a palate of red currant, raspberry and wild strawberry with exotic spice notes and fine tannins. This is flat-out delicious and demonstrates how multiple vineyard sources can often result in a more complex and layered wine. Pair this with wild salmon, pork or roast chicken.

____ Bottle(s) 2010 Fuse Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

The 2010 Fuse Napa Valley Cabernet Sauvignon reveals itself as a deep ruby red in the glass with aromas of bright red cherries and baking spices. The palate is a seductive blend of dark black and red fruits mixed with notes of chocolate and mocha, with smooth tannins, hints of oak and a lush finish. This wine is smooth as silk. It's absolutely delicious. You can pair this with grilled steak, pizza or anything that calls for a smooth, rich red wine.

____ Bottle(s) 2011 Domaine Calendal "Plan de Dieu" Côtes-du-Rhône Villages @ \$24.99 per bottle

A blend of 50% Grenache and 50% Mourvèdre from 30- to 50-year-old vines. Ruby red in the glass with aromas of cranberry, rosemary and roasted meat. The palate comes alive with bright red fruits, hints of cranberry, bitter red cherry, notes of spicy red cinnamon and savory herbs, all showing well against the nice acidity and lift of this wine. The body is light, with good drive; it feels lithe and agile on the palate rather than heavy or cloying like some recent Rhône wines. The racy acidity and light body allow it to pair flawlessly with fish, fowl or heartier red meats.

____ Bottle(s) 2010 Château Puy Blanquet, Saint-Emilion @ \$22.99 per bottle

This wine is 75% Merlot, 15% Cabernet Franc and 10% Cabernet Sauvignon. This 2010 has black cherry and raspberry aromas and good mid-palate sweetness. Alex's notes include espresso bean and cocoa powder flavors with cinnamon aromas. This wine has purity and old-school style. It will cellar for many years, but you can drink it now after decanting it a couple of hours in advance.

____ Bottle(s) 2011 Donkey & Goat "Five Thirteen" El Dorado County Red Wine Blend
@ \$24.99 per bottle

This wine displays a beautiful nose of young red cherries, white pepper, beef blood and notes of dried herbs. The palate is a delightfully balanced mix of red fruits, tomatoes, spice and earth notes, all nicely framed by racy acidity and soft tannins. The quintessential food wine, this could be paired with lamb, pork or veal, or grilled eggplant. Very elegant and delicate. Its nose and complexity bring all the components together in a very enjoyable package.

____ Bottle(s) 2006 Carver Sutro "Palisades Vineyard" Petite Sirah Napa Valley @ Please Inquire

Purple-hued with a touch of fiery red around the edges of the glass, this has sexy aromas of caramel, mocha, black plum, dried fig and blackberry preserves. On the palate is an array of flavors including black licorice, Asian spice, black plums, pain grillé and fresh blackberries. The wine is layered, with a soft mouthfeel and a long, lush finish.

____ Bottle(s) of 2008 Izadi Reserva Rioja, Spain @ \$19.99 per bottle

The 2008 Izadi Reserva Rioja is a pretty wine with a ruby-red color and aromas of red cherries, plum and spice notes. It is 100% Tempranillo, and the grapes are from vines that are 35 to 60 years old. The wine is aged 14 months in French and American oak. It has a supple palate of red cherry, milk chocolate and clove, and a surprisingly fresh and vibrant lift along the finish. This wine is very elegant, with pretty fruit notes and a delicate frame. This wine is perfect to pair with salmon, pork or any dish that prefers a medium-bodied, balanced red wine.

Premium Wine Club Previous Offerings

____ Bottle(s) 2009 Burgess Merlot Napa Valley @ Please Inquire

The 2009 Burgess Merlot is a fantastic wine that feels more like a Cabernet Sauvignon than a typical Merlot. The wine has a full-bodied structure with tons of black cherry and berry flavors nicely mingled against a complex palate, nicely framed by rich oak accents. One of my favorite Merlots, this is easily one of the better buys you'll come across on the California Merlot landscape.

____ Bottle(s) 2012 Foucher-Lebrun "Le Mont" Sancerre, Loire Valley @\$14.99 per bottle

The 2012 Foucher-Lebrun "Le Mont" Sancerre is absolutely bursting with mouth-watering fruit. The wine has it all going on with great acidity, perfect balance and tons of bright citrus fruit nicely buffered against racy acidity and mineral notes. If you've never had a Sancerre before this is a great place to start. Be sure to try this wine with a salad, fresh fish or chilled shellfish to truly see the heights it can attain.

____ Bottle(s) 2012 Te Whare Ra Sauvignon Blanc, Marlborough, New Zealand @ please inquire
2012 was a pretty cold growing season resulting in longer “hang-time” and a slow, even ripening. The wines have fantastic balance and vibrant, concentrated flavors. As with all TWR wines, the textural element is just as impressive as the purity of flavor. The wine has great mid-palate weight from small amounts of neutral barrel fermenting with gentle lees stirring. The wine finishes long with fresh yet restrained acidity. Cheers! —*Ryan Woodhouse, K&L New Zealand, Australia & South African Wine Buyer.*

____ Bottle(s) 2012 Olema Sonoma County Pinot Noir @ please inquire
This wine is deep ruby red in the glass. Aromas of strawberry liqueur, red cherry, rosemary and spice box spring from the glass. The palate is silky smooth, with fine tannins, medium body and deep fruit flavors, all nicely framed by the wine’s structure, tannins and acidity. This wine is drop-dead gorgeous and is an outrageous value that really shows the heights that the 2012 vintage achieved throughout Sonoma and the Napa Valley. Pair this wine with roasted chicken, wild salmon or your favorite thin-crust pizza.

____ Bottle(s) 2011 Domaine de Biéville Chablis, Louis Moreau @ \$14.99 per bottle
Louis Moreau and his wife Anne, vineyard manager Eric Briffé, and cellar master Eric Steinger create Chablis with a clear sense of place and character. They farm without pesticides or herbicides, and they plow between rows instead of spraying. The vines here are over 40 years old. The Biéville is always a bit rounder and richer in character than their Louis Moreau Chablis, but retains the same sense of freshness and bright minerality to accompany the lovely floral notes. The difference between the two wines is an expression of the terroir, not the winemaking. The finish is unmistakably Chablis, with notes of limestone and oyster shells and a very pretty lift of white flowers. A terrific bottle of wine, and sure to delight with Dungeness crab! —*Keith Wollenberg, K&L Burgundy Buyer*

____ Bottle(s) 2012 Argyle Willamette Valley Oregon Pinot Noir @ Please Inquire
The 2012 Argyle Willamette Valley Pinot Noir is medium red in the glass, and kicks off with gorgeous aromas of hibiscus, cranberry, white raspberry and tea notes. The palate is nicely balanced with tons of crunchy red fruit, subtle spice and mineral notes buffered perfectly by racy acidity and crisp tannins. This is a tasty Pinot Noir that can be enjoyed with a salad, chicken, salmon or flat-bread pizza.

____ Bottle(s) 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc @ \$14.99 per bottle
The 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc is a beautifully aromatic white wine with scents of white acacias, peach blossoms and a hint of orange zest. The wine seamlessly unfolds on the palate with an array of flavors including citrus notes, lime zest, lychee and hints of stone fruits. The wine has a nice balance with a sleek body and good acidity. The perfect match for ceviche or a summer salad.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2009 S. A. Prum “Urziger Wurzgarten” Riesling Kabinett @ \$9.99 per bottle
The 2009 S.A. Prum “Urziger Wurzgarten” Riesling Kabinett is a fantastic wine, a great representation of what you can expect from a mid-range German Riesling. It is a mid-weight wine that displays a slight sweetness with aromas of peaches, stone fruit, iodine, petrol and white flowers, while the palate is a deft blend of mandarins, clove, stone fruit and white peach. The acidity is bright throughout and the wine displays admirable verve and tension. You can pair this with a blue cheese and walnut salad, sashimi or grilled sausages.

____ Bottle(s) 2011 North by Northwest “Red Blend” Columbia Valley, Washington @ please inquire
The 2011 North by Northwest Red Blend has a sexy nose of candied red cherries, spice cake, licorice and herbs. Its dense palate shows blackberries, tobacco, bittersweet chocolate and savory herbs. The finish is soft and supple, with tannins that slowly fade from the back of your mouth as the fruit flavors dissipate. Pair this wine with pasta Bolognese, wood-fired pizza, or sausage and hamburgers. You will appreciate the wine’s versatility.

____ Bottle(s) 2009 Château Beaulieu Comtes de Tastes Bordeaux Supérieur @ \$9.99 per bottle
The 2009 blend is comprised of 60% Merlot, 30% Cabernet Franc, and 10% Cabernet Sauvignon. It has a medium red color with a very spicy blackberry aroma that leads to the palate. Great texture on the palate with plenty of sweet black fruit flavors. The finish lingers on the palate. Delicious now one hour after decanting, it will age well for five to eight years. Try it with a nice rack of lamb dinner.

____ Bottle(s) 2012 Domaine de Tholomies Chardonnay La Chapelle Vin de Pays d'Oc @ \$9.99 per bottle
A bright, light-yellow color, this wine has a spicy, apple-y aroma that follows to the palate. Some white blossom undertones are evident. Nice lingering finish. Do not over-chill this beauty. Serve it with a nice piece of swordfish or halibut. Also fine with lobster in butter sauce. Meant to be enjoyed in the next year or so.

____ Bottle(s) 2010 Bodegas Solar Viejo "Monologo" Crianza Rioja Spain @ \$9.99 per bottle
This is 100% Tempranillo aged for 12 months in American oak barrels. It sports a dark reddish hue in the glass. On the nose the wine is an exotic mix of blackberry liqueur, minced meat pie, spice and subtle oak nuances. The palate is a mouth-filling parade of dark fruit flavors, ripe berry, spice and hints of baker's chocolate. This wine has excellent balance of rich fruit, racy acidity and subtle oak accents, and a long, smooth finish. It is delightful and is drinking incredibly well right now. Pair with pasta, chicken, pork or any dish that needs a fruit-driven, well-balanced red wine.

____ Bottle(s) 2012 Domaine Auriol Côtes du Rhône Blanc @ \$9.99 per bottle
This is a classic Rhône Valley white blend composed of 60% Grenache Blanc, 20% Clairette, 10% Roussanne and 10% Viognier. Vinified in stainless steel and at cool temperatures to preserve its freshness and lovely aromatics. The wine exhibits a light yellow and green hue, with a bouquet of white flowers and yellow stone fruits (think white peaches and apricots). While medium bodied, it still manages to maintain an admirable freshness and persistence on the palate. Perfect as an apéritif or with starters, vegetarian dips, and salads. Also great with grilled shrimp, sheep's milk cheese, or pasta with seafood. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

____ Bottle(s) 2009 Mustiguillo "Mestis" Vino de la Tierra el Terrerazo Spain @ \$9.99 per bottle
A blend of 50% Bobal and 20% Tempranillo with the balance made up of a blend of Syrah, Cabernet Sauvignon and Merlot. Deep red color. Distinct aromas of boysenberry, blueberries and baking spices flow seamlessly from the glass. On the palate the wine has great energy and verve with dusty tannins and dark blue fruit flavors along with hints of vanilla, clove and tobacco. The wine has good body, nice depth and a surprising amount of complexity given its modest price tag. Pair this wine with lamb, pork or a rustic dish that needs a sturdy, food-friendly wine.

____ Bottle(s) 2012 Barber Cellars "Chimaera" Sonoma Mountain Pinot Gris @ Please Inquire
The wine is a broad-shouldered but refreshing white with a nose of almonds and papaya and flavors of grapefruit, apples, and apricot, with a sharp minerality thanks to the mountain soils of the vineyard. This one-of-a-kind wine is perfect with savory foods, and we are proud to offer it in our club for such a great price.

____ Bottle(s) 2008 III Somms "Atlas" Napa Valley Red Wine @ \$8.99 per bottle
A blend of primarily Cabernet Sauvignon with some Merlot, Cabernet Franc and Petit Verdot, the wine is a vivacious dark red in the glass with aromas of baker's chocolate, plum, clove and blackberry kirsch. The palate continues with dark chocolate, plum, spice cake and blackberry flavors nicely buffered by good acidity and crisp tannins. The finish is smooth and surprisingly long and complex. Pair with pizza, pasta or grilled red meats.

____ Bottle(s) 2011 Casa Castillo Monastrell Jumilla, Spain @ \$9.99 per bottle
Incredibly approachable, this wine is a rich, ruby red color with aromas of zesty red fruit, licorice, rose, orange zest and hints of herbs and spice. The palate is medium-bodied with raspberry and cranberry notes along with hints of rhubarb, vanilla, mocha and spice notes. This wine has a ton of energy and length for its modest price and can be enjoyed on its own or with pizza or pasta. Stephen Tanzer's *International Wine Cellar* gave this wine 90 points.

____ Bottle(s) 2012 Bonterra Mendocino County Viognier @ \$9.99 per bottle
The 2012 Bonterra Viognier has a gorgeous nose of peach blossoms, apricots, hints of cream and white flowers and a palate overflowing with fresh peach, apricot, spice and hints of stone fruit. The finish is long, bright and vibrant with a touch of vanilla emerging. Pair this wine with scallops, grilled chicken or roasted vegetables.

____ Bottle(s) 2010 Antech "Emotion" Crémant de Limoux Brut Rosé @ \$11.99 per bottle
Composed of Chardonnay, Chenin Blanc, Mauzac and Pinot Noir, the Emotion has a pale pink color with lively tints and a fine bead. Delicate nuances of cherry and strawberry along with white floral notes make for a crisp and elegant sparkler, destined to become a favorite of many. It's brilliant served as an apéritif or with sashimi, Chinese or Thai cuisine.

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

____ Bottle(s) 2008 Ugo Lequio Barbaresco @ \$29.99 per bottle
2008 is a classic vintage, elegant, balanced and drinkable now yet still capable of aging another 10 years. The nose is

full of Nebbiolo's classical aromatics of rose, tar and the hint of leathery smoke. On the palate the wine shows a bit of tannin on the edge but after decanting it softens in the middle and shows a wonderful, ripe center. The palate slowly drifts back to a lengthy finish. The classic Langhe dishes of braised meat and porcini risotto are perfect for this wine but a dry-aged prime rib-eye will do just fine as well.

_____ Bottle(s) 2011 Le Marsure Friulano @ \$9.99 per bottle

This classic wine is shy and slow to make friends at first, like Friuli's people. The wine's strength lies within its core, layers of mineral-laden aromatics, a steely backbone that yields gradually to reveal the soft, open heart, warm and concentrated, giving way to a wine that's rich and balanced, with delicate acidity. The wine has no oak but exceptional balance and a very long finish. Tocai Friulano is the perfect accompaniment to crab, delicate fish or red snapper. In Friuli it is matched with San Daniele prosciutto and fresh Montasio cheese. It also has structure enough to go with pork or chicken. My personal favorite match is Spaghetti con Vongole with a bit of fresh parsley.

_____ Bottle(s) 2010 Santoleri Tenuta Crognaleto Trebbiano d'Abruzzo @ \$14.99 per bottle

The 2010 Santoleri "Tenuta Crognaleto" Trebbiano d'Abruzzo is a complex, rich and distinctive wine. It is fermented on the skins for a few hours; that adds a bit of grip (tannin), more flavor and color. The nose has distinct aromatics reminiscent of cooked and spiced apple skins while on the palate the wine has an immediate presence, with powerful, sustained focus and a long finish. There is a lot of wine here especially considering it only has 13% alcohol. This would be an ideal dish for Baccalà, the salted cod dish that is a perfect winter treat.

_____ Bottle(s) 2011 Terracuda Vettina Pergola Rosso @ \$17.99 per bottle

Ultra supple, full of complex fruit aromatics, this is a full-bodied wine that is also very drinkable. This Vettina is fermented and aged in stainless steel. The winery makes two other wood-aged Aleatico, but when I tasted them all this year I really liked this one the best. The wine's vibrant flavor makes pairing fun! I can see this with a classic oven-roasted chicken so the freshness of the fruit and its vivacious essence is front and center.

_____ Bottle(s) 2012 Terracuda Bocalino Bianchello del Metauro DOC @ \$11.99 per bottle

The 2012 Terracuda Bocalino Bianchello del Metauro DOC (a mouthful to pronounce) is layered with intense fruit aromatics and a long, focused finish. The wine was impressive on the palate particularly with its multiplicity of fruit aromatics. While the fruit isn't particularly complex there is just a lot of it going on in the glass, coupled with floral notes and that sassy texture. Like its name, this wine is a mouthful. The Marche being a coastal region this is of course a classic fish wine, but it works as an aperitivo, or with an Insalata Caprese.

_____ Bottle(s) 2010 Cascina Val del Prete Roero "Bricco Medica" @ \$27.99 per bottle

The 2010 Cascina Val del Prete Roero "Bricco Medica" is 100% Nebbiolo aged in new French oak barriques for 16 months. The result is a forward yet powerful example of Roero Nebbiolo. The lushness of the palate dominates your senses and the rich, complex fruit character is bold and then supported by a brace of tannin in the finish. Capable of aging easily another 10 to 15 years in a great vintage like 2010, the wine is also rather drinkable now. Perfect with beef right off the barbecue, or if you'd like to get rustic and it is cold where you are: sausage and polenta.

_____ Bottle(s) 2012 Tenuta Mazzolino Vivace @ \$12.99 per bottle

I love drinking this wine. It is invigorating, and the flavors are so vibrant they seem to explode in your mouth. The Vivace is a perfect wine for meals; it is so cleansing. It is ideal for American-style pizza and it is the perfect match for rich filled pasta, risotto or the classic Spaghetti Bolognese. Drink it partially chilled, about 58-60°F. You'll love it!

_____ Bottle(s) 2011 Francesco Brigatti Uva Rara @ \$21.99 per bottle

Francesco Brigatti makes a series of wines, all based on local grape varieties. This one is unique. The 2011 Brigatti Uva Rara—yes, Uva Rara is the grape—is a supple, expressive wine that is meant to be served with *salumi* and first courses, and should be served at about 63 to 65°F. The wine seems simple at first but it slowly opens to show intriguing depth and character, more plummy than bright. Low in tannins and acid, this wine would pair nicely with pasta or risotto and porcini mushrooms, or a simple roasted chicken.

_____ Bottle(s) of 2011 Cavalchina Bianco di Custoza Amedeo @ \$19.99 per bottle

A texturally fulfilling blend that has delicate fruit aromatics along with a freshness and minerality that are outstanding. I could see myself drinking it just by itself (I am American), but with some fresh, wild salmon on the barbecue this would be sensational!

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

_____ Bottle(s) 2000 Daniel Ginsburg "Sous Bois" Brut Champagne @ \$32.99 per bottle

The 2003 Daniel Ginsburg "Cuvée Sous Bois" Brut Champagne came from a very hot vintage in Champagne, the earliest harvest since 1852. This is big, round, supple Champagne with toasty generosity to spare. Like the folks at Bollinger, Dan felt the 2003 was vintage-worthy in Ay, but only because of their acidity-preserving policy of not allowing the wines to go through malolactic.

_____ Bottle(s) 2003 Daniel Ginsburg "Sous Bois" Brut Champagne @ \$29.99 per bottle

The 2000 Daniel Ginsburg "Cuvée Sous Bois" Brut Champagne is perhaps the most complex, evolved and stunningly rich Champagne that we have ever offered in the club. Perfect for a winter apéritif, this will also make a great partner for patés of all sorts.

_____ Bottle(s) Michel Lorient "Palmyre" Brut Nature Champagne @ \$34.99 per bottle

This cuvée was blended specifically to be a zero-dosage (no sugar added) Champagne, and is composed of 80% Meunier and 20% Chardonnay exclusively from the Lorient estate in the village of Festigny. It has been aged for four years on the lees, and this, in combination with the riper fruit used in the blend, gives it an ease of drinking not usually associated with zero-dosage Champagnes. With crab, scallops, mussels, clams or oysters, this lovely bottle richens up, all the while cutting the richness of the meat.

Signature Red 6-pack "Tired of Cabernet"

Our next great six-pack deal is here! For everyone who is tired of Cabernet Sauvignon comes the perfect anecdote, three wines all of which are not Cabernet Sauvignon. This is a truly ridiculous deal, where **you save \$100 off K&L's normal price of \$209.94 and only pay \$109.94!** In this can't-miss six-pack we have two bottles each of: **2009 Cadre Pinot Noir**, a wonderful Central Coast Pinot Noir that blends grapes from several top-notch vineyards to make a whole that is better than the sum of its parts; **2006 Carver Sutro Petite Sirah**, from one of California's greatest Petite Sirah producers; and **2011 Donkey & Goat "Five Thirteen" Blend**, one of the best organic/bio-dynamic Cal-Rhône blends made. This is the most interesting assortment we have put together in a club six-pack, and is sure to sell out quickly.

Special six-pack price for K&L Wine Club members: \$109.94.

2012 Kalinda Rheingau Riesling Qba

This is the driest version of our Kalinda Riesling yet and by far my personal favorite. The aromatics are sharp and start to jump out of the glass with some air and are loaded with minerals, lean stone fruits, summer herbs and hints of apple skin. The palate is showing a really nice defined structure that, again with air, starts to develop in the glass and adds to the wine's length, texture and nervy drive. —*Eric Story, K&L German Wine Buyer*

Special price for K&L Wine Club members: \$9.99 per bottle.

2008 Saint Jean du Barroux L'Argile, Ventoux

This is a producer to watch. Saint Jean du Barroux is a reference point when one is discussing the Côtes du Ventoux. This humble property has become a beacon of top-notch wines from the Côtes-du-Ventoux. The 2008 Saint Jean du Barroux L'Argile is a blend of 75% Grenache, 14% Syrah, 5% Carignan and 5% Cinsault from 40-year-old vines planted at 900-1200 feet elevation. The wine is aged for 18 months in concrete. It has amazing depth of dark red berry fruit, tobacco, earth and mineral notes while retaining a sexy and savory feel. If you're a fan of Rhône wines you owe to yourself to give this a try! *The Rhône Report* gave this 92 points.

Special promotional price for K&L Wine Club members: \$19.99 per bottle.