



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

May 2008

Dear Wine Club Members,

And the months keep flying by! Almost half the year is gone already, but on the brighter side I have great news. We have filled our vacant position for wine club director, and we have a real pro in the wine business. His name is Alex Pross and he's a native San Franciscan. He loves his native area; he's close to Napa and Sonoma, while being able to dine in one of the greatest cities in the world. Alex you see, is a foodie as well as a wine person. Some of you may know him, as he has been in the wine business over fifteen years, spending time at two of our fine competitors' shops in the Bay Area. He is not a wine geek; he professes to be a lover of ALL wines, from the old world and the new. Here are some words from him: "Wine turns an ordinary meal into a special occasion, and can magically transport you to a different place or time. I never cease to be amazed by the array of flavors the simple grape can attain." We welcome Alex, and you can rest assured he will be writing this newsletter starting with the June edition. For this newsletter, meanwhile, you have me to contend with.

In other news, we have moved our wine clubs' shipping operation to the north. We think this will improve our timeliness in getting your bottles out to you.

Speaking of bottles, we have some very fine selections for May. Our Signature Club wines are highly scored and quite delicious: A big Châteauneuf-du-Pape from the great 2005 vintage and a 2005 Napa Valley sangiovese/cabernet blend. Club Italiano features a Tuscan treasure and a Southern Italian gem. We do have a white wine for the Premium Club this month, a delicious one from a small, quality-dedicated California winery. It goes along with a mature Napa red blend. And the Best Buy Club features an Alsatian white, with a California red that is very close to my heart.

If you live near our Redwood City store, do not miss our first-ever Tent Event, Saturday, May 31, from 1 to 4 pm. Please mark it on your calendars and get your tickets now. We will celebrate Spring releases and our 30th year at the Redwood City store. We'll have 70 wines to taste, including some club wines and many fabulous non-club wines such as Caymus Special Selection Cabernet, Lewis Reserve Cabernet, Joseph Phelps Insignia, Rosenblum Wines, Patz and Hall, 2005 Almaviva (95 points), Krug Grand Cuvee Champagne, 2002 Clicquot Rose Champagne, Bordeaux from the 2005 vintage (best vintage since 1961), and many more. Wines from around the world along with cheeses and finger foods, all for only \$75 a person.

Cheers,

Clyde Beffa Jr.

Co-owner and Senior Wine Buyer

K&L Wine Merchants

Signature Red Collection Wine Club

2005 Chante Cigale Chateauneuf du Pape

This month K&L is proud to feature the latest Châteauneuf-du-Pape release from Domaine Chante Cigale. This family-run domaine has been run by the Favier family since the 19th century. It encompasses about 40 hectares of vines, spread over ten different vineyard sites in the appellation of Châteauneuf-du-Pape. Domaine Chante Cigale has always been a solidly built and reliable wine. Now with young Alexandre, a fifth-generation Favier, at the helm, the Chante Cigale wines have achieved a new level of excellence. Last year's 2004 Châteauneuf-du-Pape was a huge hit with Club members and K&L customers, and we anticipate that the 2005 will be equally popular. As many of you know, 2005 in the southern Rhône is going down as one of the best vintages on record, with ample fruit, rich intensity and beautiful balance. The wines from this prodigious estate are no exception.

Soil types at Chante Cigale range from large rolled *galets* to limestone and rolled pebbles with limestone. The vineyards are primarily planted to grenache, along with smaller percentages of syrah, mourvèdre, cinsault, roussanne, clairette and bouboulenc.

The grapes for all of the Chante Cigale wines are hand harvested to ensure clean, undamaged fruit. Yields are kept at a low 30hl/ha to ensure good concentration of fruit. This wine is bottled unfiltered and unfiltered.

The 2005 Châteauneuf-du-Pape from Chante Cigale is composed of 60% grenache, 20% syrah, 15% mourvèdre and 5% cinsault. This medium-bodied Rhône displays the classic Provençal characteristics of ripe cherry, garrigue and black olive on the nose. On the palate it exhibits more deep cherry with nuances of blackberry, tea, and delicate earthy notes. This is an accessible red; its tannins are currently supple and silky, allowing those who wish to drink a bottle (or two) now to do so with immense pleasure. However, several years of cellar time will undoubtedly reward the patient, adding additional complexity and nuance.

Robert Parker's *Wine Advocate* scores this 90 points and lists the price at \$30 to \$38. "The 2005 Châteauneuf-du-Pape has a deep ruby/purple color and classic Provençal aromatics of garrigue, ground pepper, kirsch, and loamy soil notes. Medium to full-bodied, richly fruity, it has soft, silky tannins and decent acidity. This is a 2005 Châteauneuf-du-Pape to drink now and over the next 10 to 12 years."

Enjoy with such Provençal classics as *Gigot d'Agneau* (roasted leg of lamb), *Boeuf en Daube* (beef stew) or fennel-roasted pork loin. —Mulan Chan

Your re-order price for this wine as a club member is \$25.99.



2005 Bacio Divino "Pazzo" Sangiovese/Cabernet Blend

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 Vineyards for 12 years; he 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, is an inverse blend of the Bacio Divino. With Nils and Kirk Venge consulting, and with 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 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."



The Bacio Divino Estate vineyard, Napa Valley.

This wine just bursts with fruit and is the perfect foil for grilled pork, pizza, pasta such as rigatoni or any other food that screams for a large-scale, fruity red wine. —*Alex Pross*

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

Club Italiano

2005 Rocca di Montegrossi Chianti Classico

I have just returned from the 42nd Annual Vinitaly show in Verona and am probably the only guy attending who had a Baron drive him back to his hotel after a late dinner! Marco Ricasoli-Firidolfi (who doesn't like to use the Baron part of his name) is a really wonderful human and a fun guy, and he is one of our favorite producers. His property, Rocca di Montegrossi, is in the commune of Gaiole in the central eastern highlands of Chianti Classico, in the village of Monti. This land was at one time part of the Brolio estate, but came into his family as part of his mother's inheritance; she is a Ricasoli. Marco's brother runs her other estate, Castello di Cacchiano. Since Marco took over in the early 1990s, the winery's quality has risen every year. Marco has one of Tuscany's best consulting enologists in Attilio Pagli, who is as gifted a winemaker or terroir interpreter as there is.

Rocca di Montegrossi's vineyard sites couldn't be better, high up in the Gaiole hills with a southwestern exposure, in what looks more like a rock farm than a vineyard. The soil (mostly rocks) is Galestro, the best soil for Sangiovese; it is exfoliating shale that helps tame the very vigorous Sangiovese vine's growth by allowing it to put emphasis in fruit production rather than canopy.

This month's wine, the 2005 Rocca di Montegrossi Chianti Classico, is one of the vintage's best. The 2005 vintage was not an easy one in Chianti; only with much selection and sacrifice were very good wines made. Marco's pride and joy is always the San Marcellino vineyard, where he produces his revered single-



Winemaker Baron Marco Ricasoli-Firidolfi.

vineyard Chianti Classico. 2005 produced very good sangiovese grapes in the San Marcellino. (By the way, St. Marcellino is the patron saint for grape growers; he protects the grapes from hail.)

Marco made the very difficult decision not to make a vineyard-designate Chianti in 2005. He told me that his cellar master pleaded with him to make the San Marcellino, but Marco only makes the San Marcellino when he thinks it is great. So while the grapes from the San Marcellino almost created that great wine, they went into this 2005 “flagship” wine instead. And it is stupendous, even deeper, richer and more structured than the awesome 2004 Chianti. It is a blend of 90% sangiovese and 10% canaiolo, which is a classic blending grape for Chianti. The wine was aged in French Allier oak barrels for one year.

This wine is really expressive. Its classic Sangiovese fruit character—cherry, plum with hints of leather and tobacco—jumps from your glass. On the palate the wine is well structured, long and decisive with depth enough to age for another four to five years, easily. I would suggest that you decant this wine an hour or two in advance, or if you don't have the time for that, then “power decant” it: Pour it back and forth from bottle to decanter, or between two decanters to make it easier. About a half a dozen times will work. You don't have to be gentle with Sangiovese! As always, Sangiovese is ideal with roasted pork loin swathed in rosemary or a nice steak drizzled with extra virgin olive oil. Enjoy! —*Greg St. Clair*

Your re-order price for this wine as a club member is \$17.99.

2005 Fattoria Selvanova Aglianico “Vignantica”

This wine comes from Campania in Southern Italy. The area, which is just a little north of Caserta on the Volturno River, was once inhabited by the fierce Samnite tribe. It has long been an agricultural region, less known for winemaking. The south of Italy was settled about 750 BCE by Greeks, who called the land *Magna Graecia*, or Greater Greece. They brought grape vines from their homeland. The main grape variety in this region is aglianico; its name in Greek means “Hellenic.”

Fattoria Selvanova is a young winery, and as with so many new Italian wineries, the owners have a goal that involves a lifestyle: a desire to live in harmony with the land, produce indigenous grapes and farm biologically. Italy's agricultural regions are dotted with abandoned farms, a testament to what once was Italy. Farms have been abandoned owing to emigration and the trend away from an agrarian and feudal society to an industrial one. Antonio Buono, the owner of Fattoria Selvanova, was picnicking on a spot overlooking the Volturno River one pleasant spring day and was struck by the sense of neglect. The buildings on this property were in ruins, the fields overgrown with brush; yet he felt a true compassion for the land and for this particular spot. He decided to do something about it. Antonio Buono is a man filled with passion; it is evident in everything he does. He is a Renaissance man, a geologist by trade but also a collector of 19th century art. He bought the property, raised sheep to clear the fields on the 108-acre estate (36 acres are in vine), and rebuilt the property's buildings, adding a restaurant and cooking school, and an *agroturismo* hotel as well.



Antonio Buono of Fattoria Selvanova



The 2005 Fattoria Selvanova “Vignantica” is made from 100% aglianico and it is beautifully balanced. Aglianico is a very tannic grape and it takes a practiced hand to tame it. Consulting enologist Guido Bussato, a Venetian by birth but now an aglianico believer, has chosen this grape as his task in life. The

Vignantica is a very drinkable aglianico. It had only eight days of maceration to tame the grape's fierce tannins, then went into stainless steel for six months, then into barrel for another six months. This wine has an inherent purity. No extra winemaking, just pure fruit, soil and a cool, fresh breeze wafting up the Volturno River valley. I like to drink this wine with thick, rich pasta such as lasagna or pasta with heavy meat sauces, or simply grilled meats.

Your re-order price for this wine as a club member is \$16.99.

Premium Wine Club

2000 Juslyn Napa Valley Red

When British ex-patriots Perry and Carolyn Butler moved to California in 1982, they never dreamed they would own 42 acres of prime vineyard land in the heart of Napa Valley. They arrived in California as high-tech pioneers and founded their own computer company in the San Francisco Bay Area. After routine 80-hour work weeks, the couple relaxed during weekend trips to the Napa Valley, where they were bitten by the wine bug. Their dreams of high-tech dominance soon shifted to thoughts of returning to the land and grape growing. In 1997, their dream became a reality. Perry and Carolyn sold their computer business and founded Juslyn Vineyards on a site overlooking the renowned Spring Mountain Winery. The name, Juslyn, is derived from the name of their daughter Justine, and Carolyn.

In 1998, as they waited patiently for their own vines to mature, they made their first vintage of Juslyn using grapes purchased from Andy Beckstoffer. Their patience paid off in 2000, when they were able to harvest their estate for the first time and produce 80 cases of Spring Mountain cabernet sauvignon. Since then, there's been no turning back. Perry and Carolyn have committed to making the best wine possible in the heart of Napa Valley's acclaimed Spring Mountain District. They are on the path of success and truly living the American dream.

The grapes for this wine come from Andy Beckstoffer's famous George III Vineyard. Merlot and cabernet franc from the Mayacamas Mountains were blended with the cabernet sauvignon, creating an aroma and palate of black cherry, bright raspberry, toast, vanilla, and a streak of blackcurrant on the long finish. Round, full-bodied, and full-flavored throughout, this wine had a strong appeal in its youth but has matured gracefully. It tastes great right now—no hard edges, just a rich and round Bordeaux blend with chocolate, cassis, and blackberry flavors. Clyde loves this style of wine and recommends you have this with a rack of spring lamb. Rated 90 points out of 100 from *The Wine Enthusiast*. By the way, we are not allowed to post the price for the next wine, but it is the usual re-order price for this Premium Club.

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

2007 Katherine Kennedy California Sauvignon Blanc

We have uncovered the perfect springtime white in the 2007 Kathryn Kennedy Sauvignon Blanc. Kathryn Kennedy was one of the wine-industry pioneers of the Santa Cruz Mountains, planting Cabernet Sauvignon in 1973 on a small property she owned on the inland side of the mountains near Saratoga. Her son, Marty Mathis, took over the winemaking duties in 1981. Marty has been fashioning some of the best wines to come out of the Santa Cruz area, alongside such luminaries as Ridge and Mount Eden.

The 2007 Kathryn Kennedy California Sauvignon Blanc is a blend of grapes sourced from Napa Valley, Sonoma Valley and a small amount from the up-and-coming Sauvignon Blanc-producing region of Lake County. The wine is certified organic by the California Certified Organic Farmers Association.

This is a bright, vibrant wine in the glass with a racy nose of acacia flowers, citrus fruits and mineral-laced aromas. The palate is alive with fresh flavors of lemon, lime, white grapefruit and kiwi, all buffered

by bright acidity and a long, mouth-watering finish. This wine has substantial size and weight, making it the perfect Sauvignon Blanc for the Chardonnay lover while retaining everything that makes Sauvignon Blanc wonderful. Pair this wine with a salad course, seafood or shellfish and you'll be very happy. Or just enjoy a glass on a warm spring day. Either way this wine is a terrific value and promises to be the perfect wine to usher in spring. —*Alex Pross*

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

Best Buy Wine Club

2005 Concannon Petite Sirah Limited Release

This is like Déjà vu all over again! It seems like yesterday that I started collecting wine, but it was in February 1971 after I read that month's issue of *Playboy Magazine* (articles only of course). The article "Stocking the Urban Wine Cellar" started my interest in wine and the rest is history. And what does that have to do with this wine? Well, the first wine I collected was Concannon 1965 Limited Bottling Petite Sirah. I was living in Tracy in 1971 and in those days it was just a short drive over the Altamont Pass to Livermore and the wineries of Concannon, Cresta Blanca, and Wentle. I visited these places long before I went to the Napa or Sonoma Valleys. I remember spending quite a few hours talking with Jim Concannon at the winery, over several occasions. I loved his Petite Sirah 1965 and bought every bottle I could find at the very high price of \$4 per. I enjoyed all those bottles right up until about 1995. What a fine wine it was.



Well, some forty vintages later, we offer you this wonderful wine. I will buy a case for sure. A bit higher than \$4, but not that much higher. Just as I loved the 1965, you will like this wine. It is an intense wine with vibrant berry fruits and a rich, full palate. The wine starts with attractive aromas of ripe berries, creamy oak and a touch of spice. This is a full-bodied wine, yet it has a firm and balanced structure with hints of toasty oak and vanilla on the palate. There's plenty to sink your teeth into now, as this is 95% petite sirah, with merlot and petit verdot. A great wine for the upcoming barbecue season. Grill a steak or hamburger and grab a glass of wine and your *Playboy* magazine and enjoy. —*Clyde Beffa*

Your re-order price for this wine as a club member is \$10.49.

2006 Pierre Sparr Pinot Blanc Reserve

We rarely feature wines from Alsace in our clubs, and we've never have one in the Best Buy Club—until now! Why? They are usually much too expensive for the clubs, and we can rarely find enough cases to send out to our members. Well, we have a great one here, ready to drink up during the spring and summer months.

Did you know that Alsace produces 19% of all AOC French white wines? And that it is located in Northeastern France between the 4000-foot Vosges mountains and the Rhine River, bordering Germany? And did you know that two of my favorite restaurants, Auberge d'Ill and Au Crocodile, are in Alsace? Enough of the questions—now some facts.

Even though it's to the north in Europe, Alsace has an exceptional climate, dry and sunny with less than 20 inches of annual rainfall. The soils here are very complex, with chalk, limestone, sandstone,

schist, clay, loess, and volcanic sedimentation present. Only five grape varieties are entitled to Grand Cru status in Alsace: riesling, gewürztraminer, pinot gris, muscat, and sylvaner. Pinot blanc and pinot noir are also grown in the region but are not entitled to Grand Cru status there.

The Sparr family has been in Alsace since 1680 and its estate is still family owned and operated. They are in their ninth generation of wine growers and wine makers. A rather large operation, Pierre Sparr makes 160,000 cases a year, which consist of 45 different wines, including some sparkling wines.

This 2006 Reserve Pinot Blanc is the second tier of Sparr wines, wines that focus on flavor and body. This wine sure does have great flavor, and has a medium-bodied palate impression. The nose is pleasant and subtle and reveals dominant fruity flavors of white-fleshed fruits and green apples. Aeration enhances its fruity character and reveals citrus and a slight floral touch. The nose is discreet but pleasant. The onset in the mouth is ample while the finish offers moderate length and vivacity. Try it with quiche, especially of the Lorraine variety. Or just drink it by the pool. I promise you will like it. —*Clyde Beffa*

Your re-order price for this wine as a club member is \$8.49.



Schott Zwiesel Titanium Stemware

Proper glassware, correctly shaped and sized, is essential to the full enjoyment of your fine wines. Schott Zwiesel ultra-durable wine glasses, available for Cabernet, Pinot Noir, Champagne, Chardonnay and Zinfandel/Chianti, are a must for every wine lover. We can offer you the wonderful Schott Zwiesel Titanium stemware at the best price in the US. These beautiful glasses generally retail for \$12.99, but K&L's club price is only \$47.94 per case of six (that's only \$7.99 per stem), a truly outstanding bargain! We can ship in full cases only, but you can purchase the glasses individually at this price in our stores.

(Shown at left: Tritan Burgundy Glass by Schott Zwiesel.)

As a K&L Wine Club member, you have an existing *online account*. If you don't know your online ID and password, please tell us and we will e-mail your information. Please make sure we have your email address so that you can log onto our website to place orders and manage your account. Feel free to call or email if you have any questions. (800) 247-5987 x2766 or theclubs@klwines.com.

We don't want you to miss any shipments! Please get in touch with us:

- Whenever you change your credit card number or the expiration date changes.
- Whenever you change shipping addresses or phone numbers.
- ***If you will be away when the shipment arrives during the first two weeks of the month. We will hold the shipment until you are there to receive it.***
- To provide or update your e-mail address. This benefits us all. It often allows us to resolve your issues in a more timely fashion. Also, with e-mail we can alert you to member-only specials more quickly than we can with this newsletter.

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

Champagne Club: Previous Offerings

_____ Bottle(s) of Collard-Picard Cuvee Selection Brut @ \$33.99 per bottle

This new husband-and-wife Champagne house has the lineage of two venerable Champagne families. Olivier Collard is the grandson of the great René Collard in the village of Reuil, one of the most respected and venerable recoltant-manipulants in all of Champagne. His wife, Delphine Picard, is the cousin of Chantal Gonet of Champagne Phillippe Gonet in Mesnil. This blend is composed of 80% meunier and 20% chardonnay. This is a fresh Champagne with a straw color and a subtly pear like nose from the meunier. On the palate it is round and full, with plenty of richness. The finish is where the class of this bottle really comes out. It is long and full of unmistakable minerality from the top class-Chardonnay that went into the blend. —*Gary Westby*

_____ Bottle(s) of 1999 Laurent-Perrier Brut @ \$39.99 per bottle

We are very pleased to be able to offer this excellent Vintage Champagne. Our special relationship with Laurent-Perrier enabled us to procure some of the just-released 1999 vintage. This vintage is characterized by richness and openness that make the wines a pleasure to drink now. The 1999 is composed of 55% pinot noir and 45% chardonnay with a very light dosage to allow the wine to reveal its true nature. The fruit comes mainly from Mesnil, Cramant, Ambonnay, Bouzy, Tours-sur-Marne and Verzenay. Historically, most of these crus have formed the basis of Laurent-Perrier's Champagnes. The wine is bottle-aged for a minimum of seven years.

_____ Bottle(s) of Elisabeth Goutorbe Cuvée Eclatante Brut @ \$29.99 per bottle

The Pinot comes through on the nose with very pretty candied cherry interlaced with fresh baked bread. On the palate it has a lot of body; firm, dry black cherry fruit and tons of savory, masculine Pinot Noir flavors. It has a good finish with a line of chalky minerality that is uncommon in a Champagne based on 2003.

_____ Bottle(s) of Mandois Brut Origine @ \$29.99 per bottle

The Mandois family have been growers in Pierry, a suburb of Epernay, since 1735. The Brut Origine is tank-fermented and then aged in old barrels for six months before being aged an additional three years on the lees. It is composed of 40% Chardonnay, 30% Meunier and 30% Pinot Noir and only dosed at seven grams per liter—exactly half of the maximum allowed for brut Champagne. The wine has a pale straw color and a creamy, restrained nose. The Champagne is muscular, quite dry and framed rather than flavored by the wood. The finish is very solid and lingering, confirming its special cuvée quality over that of a normal non-vintage Champagne.

_____ Bottle(s) of 2000 Piper Heidsieck @ \$54.99 per bottle

93 points *Wine Spectator*: “An opulent, energetic bubbly, this has a concentrated essence of vanilla, honey, apricot and citrus notes, with a long finish. The firm structure offsets its richness. A compelling 2000.” K&L's notes: This vintage Champagne is a blend of 60% Pinot Noir and 40% Chardonnay, fermented in stainless steel and put through full malolactic. It is very, very toasty and rich given its age. (*Gary Westby, K&L*)

Signature Red Club: Previous Offerings

_____ Bottle(s) of 2004 “Roy J. Maier” Sonoma Cabernet Sauvignon, produced by Saint Helena Road Winery @ \$23.99 per bottle

This Roy J. Maier label blends the juices from the grapes of cabernet sauvignon, merlot, malbec, petit verdot and cabernet franc, into a kaleidoscope of flavors, aromas and colors; offering a wine to thoroughly savor, from your first sample of the bouquet, to your last satisfying sip. It is from mountain vineyards so the wine is quite big on the palate. The tannins are round and polished. Some oaky nuances on the palate and a long, lingering finish are hallmarks of this wine. And it is from the great 2004 vintage. Cellar this for a few years or enjoy now after an hour of decanting. Barbecued steak is my choice-how about a flavorful porterhouse on the rare side?

_____ Bottle(s) of 2005 Lost Canyon Winery, Stage Gulch Vineyard, Syrah @ \$23.99 per bottle
The wine is a beautiful, deep purple color. It has incredible aromatic complexity with notes ranging from violets and roses to blackberry, leather, tobacco, bacon and spice. On the palate the wine is full-bodied with great depth, loads of dark fruits and some syrah spice balanced by a lively acidity. The finish is long and fine. We were oohing and ahing over this one when we tasted it and I think you will all be impressed too. Enjoy this hearty wine on a cold winter evening with a roast or stew.

_____ Bottle(s) of 2003 S.P. Drummer, Blair Vineyard, Napa Red @ \$23.99 per bottle
The 2003 harvest was a warm one in Napa Valley, producing fully ripened fruit and ripe, almost oily tannins. While the wine is matured in 60% new French oak, the winemaker believes that oak should not be a flavor on its own but should augment the aromatics and add structure to round out the wine's mouthfeel. The nose is very aromatic and perfumed; on the palate, the wine is full of creamy currant fruit with leafy, spice-cake notes. It is powerful and elegant at the same time. The tannins are fine grained and the finish is long. Drink over the next five years.

_____ Bottle(s) of 2003 Amici, Napa Valley Cabernet Sauvignon @ \$23.99 per bottle
The 2003 Amici Cellars Cabernet Sauvignon, Napa Valley is composed of 90% Cabernet Sauvignon and 10% Merlot and was aged in 50% new French oak barrels. The addition of Merlot adds richness to the mouth feel and increases the aromatics of the wine. The color is fairly dark and extracted with opaque purple hues. On the nose it is dominated by blackberry and cassis with vanilla and spice from the French oak. On the palate, the wines has gobs of dark fruit with suave, soft tannins, which allow the currant-blackberry flavors to take center stage. Enjoy this wine with a steak or any winter beef stew.

_____ Bottle(s) of 2004 Altolandon, Manchuela, Spain @ **\$19.99 per bottle —K&L Special!**
90 points Robert Parker: “The 2004 Altolandon marks the debut of this wine sourced from an organically farmed, cool-climate vineyard. The wine was aged for 12 months in a mixture of French and American oak. The wine is 50% Syrah with the balance consisting of Merlot, Cabernet Sauvignon, and Grenache. Purple/black in color, it offers up a brooding nose of pepper, grilled meat, sausage, blueberry and black currant. Tightly wound but dense and layered, the wine is slightly compact in the finish. If this wine continues to evolve, my score will appear conservative.”

Club Italiano Previous Offerings

___ Bottle(s) of 2004 Vigne e Vini Primitivo di Manduria “Papale” @ \$8.99 per bottle
This grape, as everyone knows, is genetically very close to zinfandel, but there's a lot of discussion surrounding it. In fact, that's such a thorny, hot-button issue that I don't wish to go into it here. Suffice it to say, it is like a zinfandel! The wine is rich and fleshy and has a touch of tannin but is inherently focused. The fruit is very complex and while not exuberantly California zin-like, it has earthy underpinnings. The wine's broad, smooth texture plays easily across your palate yet is refreshingly balanced. It leaves you reaching again for the bottle to pour another glass. Winemakers Mimo and Maria Teresa suggest you have it with braised meats and rich pasta. —*Greg St Clair*

Premium Wine Club: Previous Offerings

_____ Bottle(s) of 2006 Kirkham Peak Napa Merlot at \$14.95 per bottle

This Merlot comes from one of Napa Valley's most respected family-owned wineries. Grapes come from the Yountville and Stags Leap area of the Napa Valley. This is something of a Bordeaux blend, as there are small amounts of cabernet sauvignon and cabernet franc in the wine. It was aged for almost two years in new French oak. This wine has firm acidity and structure as well as an elegant bouquet of red berry fruit with a hint of menthol, cherries and spice. It is a thoroughly satisfying wine that will make a perfect addition to your rack of lamb dinner. It is young; decanting one hour in advance will soften it. This wine will age well for several years in your cellar.

_____ Bottle(s) of 2004 Mt St. Helena Brand Napa Valley Cabernet Sauvignon at \$13.95

79% cabernet sauvignon, 15% cabernet franc, 4% merlot, 2% malbec. Now we have the stats out of the way. This wine is simply delicious—trust me on that. It is deeply colored with a pungent, inviting nose of blackberry, blackcurrant, cedar, thyme and cloves. It is distinctly cabernet. Big, ripe blackberry flavors are complimented by cool notes of menthol and cassis. Dark olive, tobacco and pepper notes are supported by bright redcurrant and raspberry. This wine is very approachable and ready to drink now but the firm tannins and backbone of acidity will allow it to continue to improve over the next couple of years. I love this wine because you do not have to ponder it, just enjoy drinking it with a nice pork loin roast or lamb shank.

_____ Bottles of 2006 R Wines, Three Rings Shiraz, Barossa Valley, Australia @\$12.95 per bottle

Robert Parker scores this 91 points and says: "There are 14,000 cases of the 2006 Shiraz, a wine sourced from three Barossa vineyards. The wine was aged in seasoned American oak. Opaque purple colored, it offers up a jammy perfume of cedar, spice box, violets, blueberry, and blackberry. This leads to a medium to full-bodied wine made in a surprisingly elegant style. Supple-textured, full-flavored, with well-integrated tannin, this hedonistic effort will evolve for three to five years but can be enjoyed now and over the next ten years."

_____ Bottles of 2006 Kirkham Peak Cabernet Sauvignon, Napa Valley @\$14.95 per bottle

The grapes are from a number of top Napa Valley vineyards known for their deep volcanic loam with underlying clay and gravel that is optimal for drainage. This wine is enormously complex, with hints of currant and black cherry. It is elegantly integrated with mocha and vanilla flavors, from the toasty French oak; the flavors are both mellow and ripe. This supple wine has lingering chocolate overtones and round tannins that frame the concentrated finish. It is ready to drink now with a roast or spring leg of lamb and will develop a wonderful complexity over the next three to ten years.

_____ Bottle(s) of 2004 Château Cantelys Blanc, Pessac-Léognan @ \$13.95 per bottle

The 2004 Château Cantelys Blanc has a lovely nose of white flowers, pear and lanolin. On the palate the wine is light, delicate and focused with lots of grapefruit and tangerine notes and a good persistence on the finish.

_____ Bottle(s) of 2006 Alvaro Castro, Dão, Portugal @ **\$10.99 per bottle** —**K&L Special!**

The 2006 Alvaro Castro, Dão, Portugal is a blend of fruit from the two Quintas. It is composed of 65% Tinta Roriz (Tempranillo) and Jaen, 35% Touriga Nacional and Alfocheiro. The wine has a lovely ruby color with ripe fruit, violets and dusty tannin on the nose. On the palate, the wine is medium bodied with sweet, dark fruits. You can serve this with all manner of fare including meats and cheeses.

Best Buy Wine Club: Previous Offerings

_____ Bottle(s) of 2003 Chateau Laubarit Rouge, Entre Deux Mers @ \$9.49 per bottle

The Château Laubarit estate is located in a valley 45 km south of Bordeaux in the Entre Deux Mers, Haut Benaige heart. This region is set on a thick, rather broken layer of limestone, with a topsoil of clay-limestone soil. Since 2002, the estate is Demeter biodynamic certified. Export is a new avenue for this estate and we are glad to have some of this wine. Hey, the wine tastes great. It is full and ripe, but not over-ripe. Classic Bordeaux with good red current and some cassis on the nose-throw in a touch of vanilla oak and a smidge of tobacco and you

have a wine that is meant to be drunk in the next few years. I would pair this with a veal chop or rabbit dish.

_____ Bottle(s) 2006 Chateau La Forêt Blanc, Entre-Deux-Mers @\$9.49 per Bottle

This property is relatively new, and was purchased and renovated by the Defraisne family in the 1970s. The owner is Stéphane Defraisne, a progressive 36-year old oenologist from Belgium. The blend is 40% sauvignon blanc, 40% muscadelle, and 20% semillon. That is a very large percentage of muscadelle, which lends elegance and perfume to the blend. The semillon gives roundness and richness, while the sauvignon blanc gives snappy acidity and citrus qualities. This wine is flinty and perfumed, with pleasant finesse and no oak

_____ Bottles of 2004 Brokenwood Sémillon, Hunter Valley Australia @\$8.49 per bottle

Are you kidding me—90 points for \$8.49? A luminous green/yellow sémillon with lifted, zesty, lemongrass aromas and sweet apple-blossom characters. Some lime is evident. The perfect balance of fruit, alcohol and minerality combine for a seamless finish. In other words, it tastes very good. It is worth it to buy a few cases for the upcoming spring and summer. And we love the screw-cap closure. Here is a fine wine to serve with some crab or steamed clams, or even a piece of swordfish.

_____ Bottles of 2005 Walden, Côtes du Roussillon @\$10.49 per bottle

This wine is 30% grenache noir, 30% carignan, and 40% syrah. The vines are mostly 50 years old. This wine is perfect to serve with pasta or grilled meats and even some nice manchego cheese. Robert Parker scored this value wine 88 points and mentioned that it displays aromas of kirsch, tart black raspberry, and pungent smoked meat and roasted nut. He suggested the price was \$15.

_____ Bottle(s) of 2004 Domaine de Montalon, Bordeaux Supérieur @ \$9.49 per bottle

This red is very young and tight on the nose so please let it breathe for a while in a large glass. With air it develops great aromas of dark cherry with a touch of spice. On the palate, it has good, fleshy cherry fruit and fine, round tannins. The finish is long and fine. It is a classic Bordeaux Claret that can be drunk now or over the next five years. Don't hesitate to decant this wine two to three hours before dinner.

_____ Bottle(s) of 2006 Blason Franconia, Venezia-Giulia, IGT @ \$9.49 per bottle

The 2006 Blason Franconia (Blaufrankisch) has a supple, ripe and soft richness as it flows across the palate. The texture is warm and reassuring in the mouth. The nose is complex, highlighted by black pepper and rich plummy fruit; these elements create an interplay reminiscent of a Côte du Rhône with hints of Bordeaux. It finishes with a long, clean and dry finish that just begs for food.

_____ Bottle(s) of 2006 Via Terra Garnacha, Terra Alta @ \$9.49 per bottle

The 2006 Via Terra red is composed primarily of red garnacha with a very small amount of old-vine Carignan. The wine was aged for four months in French oak. On the nose, the 2006 Via Terra Red has loads of dark fruit aromas and notes of violets. On the palate, the wine is medium-bodied and round, with lots of blueberry and blackberry flavors along with a bit of spice. This will work great with a stew or any kind of grilled meat.

_____ Bottle(s) of 2006 Via Terra Garnacha Blanc, Terra Alta @ \$9.49 per bottle

The Via Terra Garnacha Blanca 2006 is composed of primarily Garnacha Blanc with a very small amount of Macabeo. The wine was aged for four months in French oak. The wine is nicely aromatic on the nose with white flowers and stone fruit notes. On the palate, there are ripe flavors of pear and lychee with a very nice underlying minerality. This wine will make a great apéritif but also go well with any fish or white meat.

_____ Bottle(s) of 2006 Château Cantelys, Bordeaux Rosé @ **\$6.99 per bottle —K&L Special!**

This a lovely wine with a delicate nose of red fruits and hibiscus. On the palate it explodes with light red fruit flavors such as strawberry, raspberry and watermelon. The wine has a good fruit/acid balance and finishes clean with some sage-like savory notes that keep it from being just a simple fruit bomb and make it great with food.

_____ Bottle(s) of 2006 Ayama, Paarl, South Africa, Chardonnay @ **\$6.99 per bottle —K&L Special!**

The 2006 Ayama Chardonnay is lightly oaked and well balanced, with aromas of baked pear, citrus and notes of buttered toast. On the palate, it has complex flavors of tropical fruit and ripe citrus ending on a clear, crisp note, with traces of clove and ginger, rich butterscotch and vanilla. It is ready for immediate enjoyment but will mature well for up to three years. Enjoy this lovely wine with shellfish, light meat dishes or salmon, or as an apéritif.

_____ Bottle(s) of 2006 Kalinda Sauvignon Blanc, Redwood Valley @ \$9.49 per bottle

This is composed of 99% Sauvignon Blanc from yields of less than four tons per acre and about 1% barrel-fermented Viognier. The wine has great balance, a nice fleshiness on the palate paired with great acidity and an overall elegance that will lead you back again and again for another sip. The wine shows notes of jasmine, tangerine and grapefruit on the nose and follows through with flavors of pink grapefruit, guava and white peaches.

_____ Bottle(s) of 2005 Bleasdale Verdelho @ **\$6.99 per bottle —K&L Special!**

This exhibits aromas of orange blossom, melons and tropical fruits. On the palate, ripe citrus and pineapple notes combine rich and lively fruit with excellent acid balance and freshness. This makes a great apéritif.

Additional Club Specials

1991 Beaulieu Vineyards Private Reserve Cabernet Sauvignon “Georges de Latour” Special Club price \$29.99 (Regular K&L price \$39.99) *Almost Sold Out!*

The 1991 vintage was a watershed in Napa, with the harvest pushed out to Halloween. The long, cool growing season yielded wines of great complexity and aging potential. The '91s remains highly collectible, and with the passage of time most of the wines have finally come of age. The Georges de Latour Private Reserve 1991 is truly a “Claret” style wine, replete with solid structure, elegance of style and the telltale bouquet of herbs, spice and tobacco leaf that wine aficionados refer to as “Rutherford Dust.” This is a wine to savor with game dishes or roast meats and would be a superb accompaniment to a cheese course. We are so pleased to offer you this wonderful opportunity to sample a fully mature Napa cabernet. As recently as January of 2008, the 1991 has sold for \$80 a bottle. —*Joe Zugelder*

2006 Grange Tiphaine “Les Cassiers” Special Club price \$9.99 (Regular K&L price \$12.99)

Damien Delecheneau's future is bright. He is respected widely and considered one of the most promising young vigneron in the Loire Valley. Damien continues the work of his family domaine in the Touraine-Amboise appellation but with renewed vigor and respect for the vines. He is fortunate to have eleven hectares of vineyards with an average age of 60 years. He farms without the use of chemicals. Harvest is done by hand, fermentation is carried out by native yeast and there is no pumping after the initial pressing. Both he and his wife studied winemaking and did a stage here in California, he at Clos Pegase and she at Cain. He also plays the clarinet quite well, hence the musical references on the bottles. Les Cassiers is a bottling of pure Gamay from flint soils with clay that he ferments using carbonic maceration. It is fresh and juicy with aromas of wild cherries, blackberries and spice. No tutti-frutti Gamay here; this is the real quaffable deliciousness you're looking for. —*Jeff Vierra, K&L Loire Buyer*