



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 2009

Dear Wine Club Members,

Every year right after Easter I get an extreme case of Spring Fever. I just need to be outside as much as possible, soaking up the sun and being active. Usually it includes a few baseball games, although this year the Giants are so bad I think I'll spend more time in beautiful Golden Gate Park than the friendly confines of AT&T Park. Thankfully our wine club selections this month are performing much better than my beloved Giants. They're guaranteed to be no-doubt-about-it home runs at your next dinner or function.

The Signature Red Club this month is an upper deck shot with two spectacular California cabernet sauvignons. The first wine is the 2004 Schweiger Cabernet Sauvignon from the Spring Mountain District. It's drinking wonderfully right now with notes of chocolate, black fruit and earth but has plenty of backbone to be cellared for the next ten years easily. The second wine is from an up-and-coming Napa Valley producer by the name of Hall, recently written up as a rising star by James Laube on winespectator.com. The 2005 Hall Cabernet Sauvignon Napa Valley is a rich, full-bodied, unctuous wine with both depth and power. If you are a big fan of classic California cabernet sauvignons then this month's wines will thrill you.

This month our Premium Club offers you two wines that are sterling examples of what California and France do very well: make good affordable chardonnay and great everyday drinking red Bordeaux. The first selection is from one of our favorite California producers, Testarossa Winery. Their 2007 Chardonnay Castello is an exciting wine with gorgeous tropical fruit and fabulous structure thanks to its good acidity and rich oak nuances. The 2005 Rochemorin Rouge is a delicious red Bordeaux with sexy red fruit flavors along with impeccable balance and length.

The Best Buy Club this month echoes our Premium Club with a zippy and crisp sauvignon blanc under our private label of Kalinda along with one of our more popular wines from last year, Château Laubrait VV, in a new and better vintage, the 2005. Both wines have copious amounts of fruit; deft winemaking allows each wine to show complexity while remaining engagingly fruit-forward.

We finish this month's club offerings with our Italian Club, which features two brilliant red wines, classic interpretations of both their grape varieties and their terroir. If you're a fan of classic, terroir-driven Italian reds then this month's selections should be in your wheelhouse this month. Both wines should pair well with your next pasta meal or meat dish.

The month of May is the beginning of outdoor season when we start to barbecue, picnic and go to our local parks on the weekends. As we barrel towards summertime we have some great specials for club members only: another great Champagne six-pack deal, and a special price on the 2005 Chateau Montelena Estate Cabernet Sauvignon. In the upcoming months we will have many great deals for club members only, and many wines perfect for your summertime celebrations.

Cheers and enjoy the selections,

Alex Pross

Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2004 Schweiger Cabernet Sauvignon Spring Mountain, Napa Valley

Last year we featured the 2002 Schweiger Cabernet Sauvignon and it was a big hit with all of our club members so when we had a chance to put the even better 2004 Schweiger Cabernet Sauvignon we jumped at the chance. Spring Mountain may be the most unsung Cabernet-producing appellation in all of Napa Valley, with some of the most structured yet approachable Cabernets around. If you're a fan of rich, chocolaty Cabernet Sauvignons that have weight and balance then you'll love the 2004 Schweiger Cabernet.

The 2004 Schweiger Cabernet Sauvignon is one of my favorite wines for the money. It has a deep red hue in the glass and starts out with aromas of dark chocolate, roast coffee, black cherry kirsch and mocha accents followed by flavors of black currant, black cherry and milk chocolate with spice notes. The finish is long with the wine coming together and displaying remarkable size and weight without appearing heavy or out of balance. This is the kind of wine I wish more California producers would strive to create. It has notable power and fruit without appearing sweet, alcoholic or port-like. It can be cellared for up to 15 years if you can resist opening it now. It will make the perfect accompaniment for a lavish meat dish such as filet mignon or prime rib.



Schweiger winery, in Napa Valley's Spring Mountain district.

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

2005 Hall Cabernet Sauvignon Napa Valley

I've been a fan of this winery since I tasted through a lineup of their newest releases a few years ago. I could tell that it was an up-and-coming winery that was going to do some great things. I've always hoped to get them into one of our wine clubs and couldn't believe my luck when I was able to get the 2005 Hall Cabernet Sauvignon Napa Valley for our Signature Red Club.

Hall is owned by Craig and Kathryn Hall, who came to Napa Valley intending to buy a winery and produce cabernet sauvignons that truly define what heights the grape can achieve when you stop at nothing to make the very best possible wine. With the enviable wine team of winemaker Steven Leveque and consultant David Ramey, there is no telling what heights Hall may achieve.

The 2005 Hall Cabernet Sauvignon Napa Valley simply wowed me when I first tasted it about six months ago. I was at a lunch and had it with, of all things, a filet of sole. This obviously was not the perfect pairing but I could not have cared less. The fish was great but I couldn't get enough of this wine! The test of how good any wine is, is whether or not you want a second glass. If it hadn't been a "working lunch" I would have easily had at least two if not three glasses of this intoxicating wine. It has a dark purple hue in the glass and aromas of waxed black fruits, graphite and hints of chocolate. On the palate is an array of dark fruit flavors, blackcurrant, chocolate, mocha and just gobs of exotic fruit all nestled against a backdrop of rich, elegant tannins. The wine is big and full



The passageway to Hall's underground caves.

bodied yet so smooth and harmonious that it is deceptively light for being so powerful. While I wouldn't pair this again with fish, it's great on its own or with duck or with heartier red meats. It will age flawlessly for the next five to ten years.

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

Club Italiano

2005 Principi Butera Deliella

Sicily is a never-ending array of history, geological and geographical diversity, and cultural intrigue. The island continues to yield new vinous discoveries every year as new plantings mature and the ranges of indigenous varieties are better understood by their winemakers. As growers better understand their terroir and grapes, the winemaking regimen has evolved to meet the particular characteristics of each grape. The grape used in this wine, nero d'avola, burst onto the American wine scene slightly more than a decade ago as sort of a pseudo pinot noir, soft, fruity, very drinkable and cheap.

The Feudo Principi di Butera is an estate with a long history. It has been inhabited since 800 B.C.E. and has a veritable embarrassment of historical riches.

The current name comes from 1543 when King Phillip II of Spain named Ambrogio Branciforte as the first Sicilian Prince of Butera. The estate lies in central Sicily, south of the town of Caltanissetta, which lies about 30 miles from the famous coastal town of Agrigento. The Deliella site is only six miles from the sea. In 1997 the property was purchased by Gianni Zonin and his family, who can only be compared in size to the California giants Gallo. This isn't a mega estate, though; it has about 400 acres of vineyards and they make ten different wines. They made 1300 cases of the 2005 Feudo Principi di Butera "Deliella" Nero d'Avola.



Feudo Principi di Butera, in central Sicily.

The Deliella vineyard is planted in a stony, bright white limestone at 1000 to 1500 feet above sea level with a classic spurred cordon. The grapes, 100% nero d'avola, are hand harvested usually in the third week of September, and fermented in temperature-controlled stainless steel for eight days or more. Half of the wine is then put into small French oak barriques while the other half goes into large Slavonian oak barrels (60hl, which is really big). After one year, when the wood aging is finished, the wine is blended and bottled, then spends a least a year in bottle prior to release.

The wine is gorgeous, supple and very well balanced. The nero d'avola has elegant, cherry-like aromatics but is plumper with delicate hints of vanilla and an easy feel across the palate. I'm not a huge fan of heavily barreled wines, especially for more delicate varietals, but this wine has the best of both worlds. There's lots of complex, rich flavor with gentle nudging from the wood. This wine is best served at about 65 degrees or even slightly cooler where its elegance and fruit synthesize into an intriguing and tantalizing finish. —*Greg St. Clair*

Your re-order price for this wine as a club member is \$28.99.

2003 Batastiolo Arsiga Dolcetto

The region of Piedmont is the source of some of Italy's most important wines, Barolo and Barbaresco. Still, most people know next to nothing about the region, its variety of wines or its fabled cuisine. I realized some years ago that the key to Tuscany's dominance in the American wine trade is that Tuscany is where everyone goes on vacation. If you were to ask an average American to name regions in Italy they

would come up with Tuscany, Sicily... uhhh, that's about it. The same holds true with Piedmont's grape varieties. Nebbiolo is the famous, important yet inscrutable one. Barbera is the well known and straightforward one, and then there's dolcetto.

Dolcetto is in an unfortunate situation. Its name includes dolce, which means sweet. Also, in the last century (I love saying that) someone wrote that it is the Beaujolais of Piedmont! The claim wasn't accurate then. It was supposed to be a compliment—but but Beaujolais' descent into plonk has obscured the intention and demeaned poor dolcetto.

Dolcetto is actually a grape with serious tannins to control and makes a robust, complex and medium- to full-bodied wine. This month's wine comes from Batastiolo, a large producer in La Morra, one of the Barolo communes. I wasn't exactly seeking out a 2003 dolcetto when they approached me with the wine but after tasting it I was really intrigued. The wine is very complex, rich with tannins well incorporated and really shows what dolcetto can do with a few years of age.

The 2003 Dolcetto d'Alba, Arsigà, is an appropriate wine for this task. In Piedmontese dialect, arsigà means to take a risk, and sending you an aged bottle of Dolcetto is not without its risks! I had all of my co-workers taste this wine just to get their opinions, and everybody liked it. It is a very complex wine with layers of classic Langhe—well that's road tar actually. To that add whiffs of sweet, ripe berries that flow from what seem to be bubbling cauldrons of condensed jelly. In the mouth the wine is luxurious, soft, rich and smooth while still balanced with good acidity and intrigue. I'd serve this wine at about 64 degrees and have it with delicately grilled fresh sausages and polenta with lots of woody mushrooms. —*Greg St. Clair*



Your re-order price for this wine as a club member is \$6.99.

Premium Wine Club

2005 Château de Rochemorin, Pessac Léognan

I remember how sad I was when we finally ran out of all the spectacular 2000 Bordeaux red values. It was like being on a majestic ride that had finally come to an abrupt thud of a landing. It took until the 2005 vintage landed on our shores for us to have another vintage of Bordeaux where the bargains seem endless. This Rochemorin is another stellar value from the 2005 vintage that clearly demonstrates why Bordeaux is king.

Château de Rochemorin is owned by André Lurton, who owns several other properties in Bordeaux, among them La Louviere and Château Dauzac. Mr. Lurton acquired Château de Rochemorin in 1973 and has become one of the leading vintners in both the Pessac Léognan area and Entre-deux-Mers. The 2005 Château de Rochemorin comes from a vineyard located in the tiny commune of Martillac that sits on relatively high ground with superb drainage, which is key in Bordeaux. The vines are relatively young because André Lurton has replanted the vineyard extensively since purchasing it.



André Lurton, owner of Château de Rochemorin.

Classic in style and feel, this wine is everything you want from a Bordeaux Rouge. It has classic aromas of volcanic rock, red fruits and dusty tannins and a palate of black fruits, chocolate and grilled meats. Soft and round, it is eminently approachable now, but it can be aged for five to ten years. It will pair well with a nice rib-eye.

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

2007 Testarossa Chardonnay Castello, Central Coast

Testarossa Winery is a perennial favorite of our wine clubs. We've featured several of their single-vineyard pinot noirs in the past. This is the first time we have featured one of their chardonnays. The plan at Testarossa Winery is to find the best possible vineyards to source from and create the best possible wines. Most of their wines are single-vineyard blends, but the Castello grapes come from multiple vineyard sources throughout the Central Coast region, with each vineyard contributing unique characteristics to the final blend.

The 2007 Testarossa Chardonnay Castello starts out pale yellow in the glass with intense aromas of banana, fig and lemon with honey accents. Aromas of vanilla bean and papaya also emerge slowly from the glass as the flavors on the palate shift to citrus, exotic tropical fruits and crème brûlée. The finish is silky smooth and soft, with the wine slowly fading away on the palate with just a hint of oak and spice. This wine is the perfect match for grilled chicken and richer seafood dishes.



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

Best Buy Wine Club

2008 Kalinda Sauvignon Blanc, Mendocino County

Sauvignon blanc is the Cinderella of noble white grapes. One day soon the glass slippers will once again adorn her feet. While chardonnay continues its reign, there are many reasons why you should consider buying and drinking sauvignon blanc more frequently— especially in California. Sauvignon blanc when it is good displays crisp, zippy flavors of citrus fruits along with gooseberry, fig, lemon grass and other herbal notes. The wine marries well with all seafood, chicken and light pasta dishes and can be used as the perfect summertime apéritif. Next time instead of reaching for the same old boring chardonnay, grab a bright, refreshing bottle of sauvignon blanc. Take Cinderella for a dance.

After tasting through dozens of sauvignon blanc samples, none of which made the cut, it was truly a pleasure to come across the sample that we found worthy of the Kalinda label. Once we turned the bottle around and saw who made this wine, neither Clyde nor I were surprised by the quality. The 2008 Kalinda Sauvignon Blanc Mendocino County has stunning depth and power with crisp, bright fruit flavors of lemon zest, lime blossoms and fig along with a steely, zesty finish. This wine has a slight hint of richness on the finish and should pair well with oysters or seafood. Enjoy it slightly chilled before your next great meal.

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

2005 Chateau Laubarit “VV”, Bordeaux

Château Laubarit is located in the Haut-Benauges district in the heart of Entre-Deux-Mers, about 45 km southeast of Bordeaux. This region is set on a thick, rather broken layer of limestone, with a topsoil of clay-limestone. Vineyards were first planted in Haut-Benauges by monks providing shelter to pilgrims who were on the road to Santiago de Compostela, between the Dordogne river to the north and the Garonne river to the south. The area came to be called *Entre-Deux-Mers* because high tides race up both rivers; this tidal bore is known as the Mascaret.

The Laubarit estate, shown at right, has been in the Dumas



family since 1780. The current proprietors, Pierre-Abel and Nicole Simmoneau (née Dumas), took over management of the property from the previous generation in 1965. At that time, they took the rather extraordinary step of converting to organic cultivation. In 1992, their son Florent, a viticulture-enology graduate, joined the estate. Florent married Isabelle in 1995, and the young couple began to convert the estate to biodynamic cultivation. Since 2002, the estate has been certified biodynamic by Demeter. It is now one of 1600 certified organic vineyards in France and one of only ten certified biodynamic in Bordeaux.

The estate has 25 hectares of vines. Eighteen hectares are red varieties—cabernet sauvignon and merlot—and seven hectares are white. The 2005 Château Laubarit Bordeaux is even better than the very successful 2003 vintage that we featured in the club last year. It is rich and ripe like the 2003, but it has more depth of flavor, better balance and a longer finish. Fabulous vintage, great tasting and very affordable red. You can cellar this for a few years or enjoy it tonight one hour after decanting it. I recommend rack of lamb as its accompaniment.

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



Nicole and Pierre-Abel Simmoneau.

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 2004 François Diligent Cuvée Tradition Brut @ \$33.99 per bottle

The 2004 François Diligent Cuvée Tradition Brut Champagne is all chardonnay, a rarity in the southern part of Champagne, where the pinot noir grape is king. The grapes are grown both in Buxeuil and in Polisy, a village just to the northwest. The vineyard sites are rich in kimméridgien clay. That's the same soil as in Chablis, which is less than 40 miles southeast of here. Not surprisingly, the chardonnay here has a very Chablisienne character to it, with more rich warmth than one expects from a Mesnil or Avize Blanc de Blancs. This wine is quite delicious now and would make fine company with some scallops. It is also great by itself as an apéritif.

_____ Bottle(s) of François Diligent Carte Blanche Brut Rosé @ \$31.99 per bottle

The François Diligent Carte Blanche Brut Rosé Champagne is a decadent, full-flavored rosé made entirely of pinot noir. The Moutard family makes this the hard way, by maceration, with all of the juice contacting the skins to get the color and flavor. This Champagne will go fantastically well with a starter such as smoked salmon or a rich paté, but it's equally at home as an accompaniment to a light, fruit-based dessert.

_____ Bottle(s) of Franck Pascal Cuvée Reserve Extra Brut @ \$36.99 per bottle

This bottling comes from old vineyards and is a blend of 90% meunier, 5% chardonnay and 5% pinot noir. It is 70% from 2004 with the balance coming from 2003 and 2002. The Champagne has an attractive straw color and a very nice, compact bead. On the nose it has an exotic, flowery personality anchored by savory croissant butter. It is exceptionally clean on the palate, with subtle pineapple fruit and just a hint of doughy richness. It finishes quite dry, as it should at only 5.6 grams per liter of dosage. — *Gary Westby, K&L*

_____ Bottle(s) of Henriot “Souverain” Brut @ \$30.99 per bottle

This bottling has quite a high proportion of reserve wines. One third of the blend is made of multiple old vintages, and the wine is aged for three years on the lees. It is a blend of 60% pinot noir and 40% chardonnay and is fermented in stainless steel tanks. This is a great bottle to have in the refrigerator for spontaneous get-togethers and surprise good news. It is very well balanced, and not so individualistic as to need a particular food partner or a group of fussy wine geeks to appreciate it. It combines the toastiness that one often finds in big house, non-vintage Champagnes with some nice apple and pear flavors and a little refreshing zing as well.

_____ Bottle(s) of Francois Diligent Carte Blanche Brut @ \$33.99 per bottle

The Moutard-Diligent family has a lot of experience growing grapes and making wine in Champagne’s Côte de Bar area—they have been doing it since the 1600s! This very tasty Champagne is a blanc de noir made entirely from pinot noir harvested from vines that are ten to 20 years old. It is given three years of ageing on the lees. In the glass it has a pale color with a hint of gold from the pinot noir and a slow, spiraling bead. The wine is very savory on the nose, and reminds me of Côtes de Beaune Burgundy with Champagne brioche integrated perfectly into the aroma. On the palate it is full bodied and has plenty of forthright pinot fruit. It is dosed at an extraordinarily light one gram per liter, and finishes dry, refreshing but not at all harsh.

_____ Bottle(s) of Demoiselle, Tête du Cuvée @ **Super Special price of \$29.99 per bottle**

The Demoiselle Tête du Cuvée Brut Champagne is 80% chardonnay and 20% pinot noir and goes through primary fermentation in 100% stainless steel. It completes malolactic fermentation in stainless steel and is then bottled and aged for three years on the lees. It’s quite golden in color with a touch of green from the high chardonnay content, and has a decadent, generous nose that the pinot dominates. Flavors of buttered toast, apples and even a bit of chanterelle mushroom unfold on the complex palate. This is very vinous, potent Champagne with quite a bit of length. The unusual bottle has flowing, curved linear glass at the bottom, inspired by *art nouveau* of the Nancy school.

Special Champagne six-bottle Club Pack

This special Champagne six pack contains two bottles each of Demoiselle Tete du Cuvée Brut Champagne, François Diligent Carte Blanche Brut Champagne and Henriot Souverain Brut Champagne. Normal retail is \$229.94 on this six pack and club members would usually pay \$199.94. As a thank you to club members and an enticement to by all six, we are offering this pack at \$149. Only 60 of these special packs will be available. They won't last long! —Gary Westby, K&L

Signature Red Club Previous Offerings

_____ Bottle(s) 2007 Loring Pinot Noir “Gary’s,” Santa Lucia Highlands @ INQUIRE

The 2007 Loring Wine Company “Gary’s Vineyard” Pinot Noir delivers the moment it hits your glass. Ruby red in the glass with a slight hint of purple, it displays delightful aromas of sandalwood, red cherries, red plum, herbs and vanilla accents. On the palate it has rich red fruit flavors along with velvety tannins, rich oak and perfect acidity, which allows the big and rich wine to remain both balanced and harmonious. This wine delivers the full experience with tones of fruit, balance and the size and weight the California pinot noir fan expects. 91 points from *Wine Spectator*.

_____ Bottle(s) 2007 Loring Pinot Noir “Keefer Ranch,” Russian River Valley @ INQUIRE

The 2007 Loring Wine Company “Keefer Ranch Vineyard” Russian River Valley absolutely sings from the glass with scents of black raspberry, black cherry, milk chocolate and sweet oak. The wine fleshes out quite nicely on the palate with a silky-smooth mouthfeel accompanied by flavors of black plums, blackberries, plums and hints of baker’s chocolate. This wine is big and powerful yet manages to never be heavy or disjointed. It’s a good example of “an iron fist in a velvet glove” and should age well for the next five to ten years. This is the kind of pinot noir that, 25 years ago, got people excited about what could be achieved by vineyards in California. 92 points from *Wine Spectator*.

_____ Bottle(s) of 2004 Amici Cabernet Sauvignon Napa Valley @ \$23.99

The 2004 Amici Cabernet Sauvignon is aged for 24 months in French oak barrels and is a blend of 95% cabernet sauvignon and 5% merlot. This wine benefits from 2004’s exceptional growing season. The conditions were just right and the resulting wine is the perfect combination of gorgeous fruit, fine tannins and balanced acidity. What is truly amazing about this wine is the alcohol level of only 13.7%, low for any California cabernet sauvignon and especially low for one this powerful. The wine has a ruby red color with sexy, intoxicating aromas of cigar box, cocoa powder, graphite and black exotic fruits. On the palate this wine is silky-smooth with a layers of black and red fruits which seamlessly mingle with the rich, luscious oak. On the finish the wine holds strong, never losing its power or vigor thanks to its combination of tannins and acidity. This wine will age effortlessly for the next 15 years and will pair handsomely with almost any red meat dish you can come up with.

_____ Bottle(s) of 2006 Seghesio Family Vineyards Zinfandel “Cortina” Dry Creek Valley @ \$24.99

The name Seghesio is synonymous with Sonoma County zinfandel, and the Cortina Vineyard in Dry Creek Valley is the perfect expression of terroir-driven zinfandel. Dry Creek Valley’s combination of weather and soil suits it ideally to high-quality zinfandel. The 2006 Seghesio Zinfandel “Cortina” is a big, powerful zinfandel. In the glass the wine is a deep garnet color with aromas of black raspberries, boysenberry, raspberry kirsch, briary/brambly spice and white pepper. The palate is an array of rich fruits including raspberry, blackberry and exotic fruit flavors that marry well with the firm tannins and gripping acidity. This is a zinfandel worthy of a fine meal instead of a lowly pizza and can be consumed now or cellared for five years. This wine begs to be drunk with any meat you have—grilled, smoked, braised or rubbed.

_____ Bottles of 2005 Clos Kalinda, St-Emilion Grand Cru @ \$21.99 per bottle

Our first Bordeaux wine under the Kalinda label. We waited some thirty years, and 2005 was the perfect vintage for us to do a Bordeaux wine with our name on it. We tasted and blended up a wine we thought would be a great drinker now and also a fine cellar candidate. The brilliant color is bordered with brick-red tints; the expressive bouquet offers a succession of cherry, cinnamon and fine toasted oak. On the palate, the flavor is at the same time fruity and woody. Supple in the mouth, fine chewy tannins, flavors of black fruit, and a very good finish. Like most of the 2005 Bordeaux, this wine should be decanted if you are drinking it now. I think this wine will grace the table the next time we have a prime-rib dinner.

_____ Bottles of 2006 Savigny Les Beaune Aux Fourches, Champy @ **SPECIAL PRICE \$19.99 per bottle**

Aux Fourches is a single vineyard located just to the right after the fork in the road toward Pernand Vergelesses, as you come from Beaune to the village of Savigny. This shows a very pretty floral nose, bright red fruit, and lots of length. Lovely though it is, this is serious wine, with very good concentration and substantial tannins at the finish. It’s drinkable now, particularly with decanting, but it will age very well in your cellar. —*Keith Wollenberg*

_____ Bottles of 2005 Gigondas “Ventabren” Moulin de Gardette @ \$26.99 per bottle

The Gigondas Moulin de la Gardette “Cuvée Ventabren” is the estate’s top cuvée, and hails from the estate’s oldest vines, some of which are nearly 100 years old. The 2005 Cuvée Ventabren is composed of 70% grenache, 20% syrah and 10% cinsault, with the latter two varietals fermented together. It has a beautiful garnet color and a gorgeous nose of cherry, licorice, wet stones and a hint of bacon. On the palate, it is medium-full bodied and opulent, with great depth, length and persistence. The 2005 Cuvée Ventabren is simply a gorgeous example of what can happen when talent, dedication and great terroir come together. Bravo Jean-Baptiste!

Club Italiano Previous Offerings

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

_____ Bottles of 2003 Monastero Chianti Classico Riserva @ \$24.99 per bottle

The vineyards for the 2003 Castello di Monastero Chianti Classico Riserva come from just south of Radda in Chianti, along the via della Malpensata near the Poggio Petroio. It is made with 85% sangiovese and a 15% blend of merlot and cabernet sauvignon, the proportions depending on the vintage. It is aged for one year in small French oak barrels. The wine is lush on the palate, with lots of ripe plum and toasty vanilla, full flavored and broad. This wine is great for spicy, grilled meat or just with a hunk of Parmigiano Reggiano.

_____ Bottles of 2006 Tenuta Scilio Etna Rosso @ \$12.99 per bottle

I love this grape blend. On the palate it reminds me of what nebbiolo or burgundian pinot noir feel like on the palate: a sweet, ripe center with a veil of tannin surrounding it and holding its richness inside. The nose of the 2006 Tenuta Scilio Etna Rosso is delicate, wafting, more hinting than bold, waiting for a food accompaniment to merge its aromatics. On the palate it is delicate yet very full flavored, with plums, cherries and hints of wild herbs. The long layers of minerals slowly expose themselves. A persistent, elegant and full finish seems to pull you back for another sip. It's subtle but unforgettable. This wine and grape blend always needs to have the right glass to see the most of what it has, so break out your Burgundy glasses and live an evening with the fruit of Mongibello!

_____ Bottle(s) of 2004 Selvapiana Chianti Rufina Riserva "Bucerchiale" @ \$27.99 per bottle

2004 Selvapiana Chianti Rufina Riserva "Bucerchiale" is 100% sangiovese fermented in temperature-controlled stainless steel, then aged in a mixture of barriques and big wooden barrels for 15 months, then blended, and aged in the bottle for another year before release. The wine is stunning. The powerful 2004 vintage gave ripeness, structure and aromatics; the Bucerchiale vineyard's 1300-foot elevation and galestro soil gives the wine length, brightness and an uplifting finish. This wine while drinkable now. It will last up to 20 years easily; it will be best at 10 to 15 years from the vintage.

_____ Bottle(s) of 2006 Tenuta Coppadoro Pescorosso IGT @ \$8.99 per bottle

This wine, the Pescorosso, is a blend of two indigenous grape varieties. It's 85% primitivo (genetically linked to zinfandel) and 15% nero di troia. I like this blend. I have found that 100% primitivo wines from Puglia tend to be a little low in acid and often have over-ripe aromatics. Riccardo Cottarella has fashioned a magnificent combination, taking the soft ripeness, forward and effusive fruitiness of the primitivo and balancing it with the nero di troia, which adds structure, a spiciness to balance the richness, and more freshness with a clean, bright finish. This is a completely stainless steel-aged wine; it sees no wood at all but because of the richness inherent in the grapes it goes well with rustic pasta dishes, beef, barbecue or just a plain ol' burger.

_____ Bottle(s) of 2007 Blason Franconia @ \$7.99 per bottle

I love drinking this wine. It has a supple, ripe and soft richness as it flows across the palate. In the mouth is full and fleshy and the wine lingers languidly while its terroir-driven flavors emerge. The nose is complex; ripe plummy fruit is combined with black pepper and hints of sage and gravel. It's like a cross of a Côte du Rhône and a Bordeaux. Franconia is very food friendly and although Friulian cuisine (like Friuli in general) is not well known in America anyone returning from the area can attest to the superb quality, variety and preparation.

_____ Bottle(s) of 2005 Bricco Del Cuci "Bricco San Bernardo" @ \$17.99 per bottle

This winery is about as big as your garage, ok maybe slightly bigger, and was built around the time Columbus was dodging hurricanes in the Caribbean. *Bricco* is a Piemontese word for the top of the ridge—and from this ridge the view of the Alps is unbelievable. The San Bernardo vineyard produces powerful, dark fruit, classic dolcetto, rich and broad on the palate. The yield is a very low (for dolcetto) three tons per acre. The wine is powerful, dark and full of exotic fruits with great balance and wonderful length. This is a wine for aged cheese, game or lamb.

_____ Bottles of 2005 San Vincenti Chianti Classico @ **SPECIAL PRICE \$18.99** per bottle

Very rich, with great mid-palate feel. The nose is molten galestro, sweet earth, tobacco, new saddle leather, sage, and rosemary, spicy, vibrant and full of mineral. On the palate the wine really comes together. The density is balanced by length and touches of sweet plum and bright cherry fruit, alternating with the earthy nose to create a sensational wine. I'd drink it with grilled, rosemary-marinated pork chops or a big thick T-Bone steak.

Premium Wine Club Previous Offerings

____ Bottles of 2006 Pessagno “Sleepy Hollow” Chardonnay, Santa Lucia Highlands @ \$13.95 per bottle
This comes from a vineyard that sits atop the Santa Lucia Highlands in Monterey County. These hills are an ideal location, where chardonnay is able to attain ideal ripeness without becoming overripe. This allows the 2006 Pessagno “Sleepy Hollow Vineyard” Chardonnay to be elegant yet display deep, concentrated layers of apricot, pear and pineapple flavors along with subtle hints of oak and clove. The wine has a creamy, butterscotch finish that displays its tropical and rich fruit flavors. This is a sexy, hedonistic wine that should please anyone who has the quintessential California chardonnay palate. 92 points from *Wine Enthusiast*.

____ Bottles of 2006 Hesketh “Usual Suspects” Shiraz, McLaren Vale, Australia @ \$13.95 per bottle
This wine is a blend of 96% shiraz from McLaren Vale and 4% viognier from Mt. Baker in the Adelaide Hills. Aged in a combination of one-, two- and three-year-old French oak barrels, the wine is fresh, bright and round with vibrant fruit flavors such as blackberry and raspberry along with subtle notes of vanilla oak. The wine has deep aromas of dark berry fruit, anise, plums, dried apricots and floral aromas that linger on the lush, intoxicating finish. This wine is the perfect foil for rack of lamb and should age effortlessly for the next five to eight years.

____ Bottles of 2005 Clarendelle Rouge Grand Vin de Bordeaux @ \$13.95 per bottle
The 2005 Clarendelle Rouge is an exceptional value. This wine embodies everything that is great about Bordeaux and the famed 2005 Bordeaux vintage. A blend of 82% merlot, 13% cabernet sauvignon and 5% cabernet franc, it displays the intensity, power and complexity associated with the 2005s. The wine is a deep purple hue with stunning aromas of red fruits, crushed geraniums, volcanic rock and graphite notes which give way to a palate consisting of sexy, exotic dark fruits, toasted nuts, fresh cream and oak accents. The wine has a silky texture and great mouthfeel, that belie the rather low price point. If you are looking to drink good Bordeaux every day on a small budget then this is the wine for you. This wine will age for approximately the next 25 years but can be consumed and enjoyed in its youth. It will pair well with grilled meats and heavier fare.

____ Bottles of 2005 Château de l’Estang, “Clos Kalinda Cuvee” Côtes de Castillon @ \$13.95 per bottle
This property is a 26-hectare (53-acre) piece planted on rolling hills in Saint Genes de Castillon at a density of 5000 vines per hectare (lots of vines in small area). The planting is 70% merlot and 30% cabernet franc with the average vine age being 35 years. We love the vibrant style of this wine. Deep color and blackberry aromas with a touch of cassis. The tannins are round and the wine has great acidity so it will age well in your cellar. We recommend decanting this wine one hour before serving it. Perfect with a winter stew or even a prime rib roast. Very informative back label here. Enjoy! — *Clyde Beffa Jr.*

____ Bottles of 2007 Jean Merieau Gamay de Touraine “Bois Jacou” @ \$13.95 per bottle
Ruby red in the glass, this starts out with aromas of white pepper, rhubarb and minced-meat pie that seamlessly flow to a palate that displays elegance and balance. The wine’s lithe structure is bolstered by great acidity, which showcases the subtle flavors of sour cherry, minerals, wild herbs and exotic spice. On the finish the wine comes all together and lingers on the palate before fading away with pepper notes. This wine will pair well with roasted chicken, plank-roasted salmon and foods that call for a red wine with good acidity without harsh tannins.

____ Bottles of Kalinda Sekt Riesling @ \$12.95 per bottle
Sekt is the German name for sparkling wine, which the Germans are passionate about and drink on a regular basis. Produced of 100% riesling, this sparkling wine is fresh and vibrant with fine bubbles and a creamy mouth feel underscored by the beautiful stone fruits and snappy acidity that we love in riesling. At 11.5% alcohol this is a lighter style of bubbly that won’t overwhelm the palate before a meal or become too taxing when many wines are served.

____ Bottle(s) of 2005 Domenico California Montepulciano @ **SUPER SPECIAL PRICE \$11.95** per bottle
The 2005 Domenico Montepulciano is sourced from vineyards in California’s Central Valley and is a blend of 88% montepulciano, 10% petite sirah and 2% merlot. The wine spent 18 months in French and American oak. The result is a medium-bodied on the palate with oaky flavors and aromas of cherry, anise, plum and blackberry. The wine has soft, lush fruit that has a velvety texture with just enough oak to accentuate and frame the abundant fruit flavors. This wine can pair wonderfully with veal or lamb and of course your favorite pasta dish.

Best Buy Wine Club Previous Offerings

___ Bottles of 2007 The Crossings Sauvignon Blanc, Marlborough, New Zealand @ \$7.99 per bottle
The wine has a pale yellow/green hue in the glass with aromas of passion fruit and tropical notes. On the palate it is vibrant with flavors of melon and stone fruits nicely complimented by mineral accents and racy acidity. This wine would go perfectly with oysters or any kind of shellfish or can be enjoyed as the perfect apéritif after a long day at work. If you like New Zealand sauvignon blanc, then this is the wine for you; and if you're not, this may be the wine that converts you. And the price can't be beat!

___ Bottles of 2006 Wall Cellars Zinfandel, Napa Valley @ \$9.99 per bottle
The 2006 Wall Cellars Zinfandel Napa Valley is a deep red hue with subtle notes of cherry kirsch, roasted meats and white pepper. On the palate the wine is juicy and full with flavors of red raspberry, apricot, plum, spice cake and notes of smoke. The wine has great balance and depth with a good mix of tannin, fruit, sugar, alcohol and acidity with everything in its proper balance. This wine is perfect for your next meal of pizza, simple pasta dish with red sauce or grilled red meat. It could probably age well for a few years, but who cares? This wine is meant to be drunk young and enjoyed.

___ Bottles of 2006 Simi Sonoma Valley Sauvignon Blanc @ \$8.49 per bottle
The 2007 Simi Sauvignon Blanc Sonoma Valley was made by Steve Reeder, who took over head winemaking duties at Simi in 2003. Reeder made his reputation at another Sonoma winery, Chateau St Jean, where he was responsible for fashioning the *Wine Spectator's* Wine of the Year in 1999. The 2007 Simi Sauvignon Blanc is a light golden color with aromas of acacia flowers, lanolin, citrus fruits, zesty herbs and fig notes. A blend of 95% sauvignon blanc and 5% semillon aged 100% in stainless steel, this wine exhibits flavors of lemon/lime, grapefruits, green apples and minerals, all nicely buffered by good, crisp acidity. The wine has a wonderful palate presence with a good, viscous mouthfeel and a long, silky texture on the tongue. This wine is the perfect springtime apéritif. It will pair well with fresh seafood, winter salads or as a starter wine for your next sit-down meal.

___ Bottles of 2006 Chateau Souverain Chardonnay Alexander Valley @ \$9.49 per bottle
The 2006 Chateau Souverain Chardonnay Alexander Valley is everything you could want from a California chardonnay. The wine starts out with a tantalizing nose of white flowers, tropical fruits and sweet, rich oak. On the palate the wine has surprisingly good balance with bright zippy fruit, good mouthfeel, sweet, rich oak and enough acidity to keep the wine lively and not appear heavy at all. If you're on the constant search for a case-worthy chardonnay then your odyssey is over, because the 2006 Chateau Souverain is the "holy grail" of chardonnay values.

___ Bottles of 2006 Bourgogne Pinot Noir, Emile Chandesais @ \$9.49 per bottle
Subtle garnet color. Delicate floral and spicy nose. Alluring, round palate with flavors of cherries, berries and spice. The assemblage from different terroirs results in a very pleasant feeling of structure and balance. Straight and clean finish, with a good length. Perfect with white meats in sauce (veal, rabbit, etc.), pasta and lightly grilled foods, this modern-style wine offers a good introduction to Burgundy pinot noir. Drink now and through the next four years. —*Clyde Belfa Jr.*

___ Bottles of 2006 Penfolds Chardonnay Thomas Hyland South Australia @ \$8.49 per bottle
Penfolds has delivered to us a wonderful value in chardonnay. The Thomas Hyland chardonnay has a wonderful core of bright fruit with aromas of lanolin, white flowers and crushed stones which creates a harmonious and well-balanced wine. This bottling is made from grapes sourced from the Adelaide region and this wine has much in common with its more heralded and expensive sibling, the Yattarna chardonnay made by Penfolds. The quality attained by this bottling is achieved by the unique climate of Adelaide.

Additional Club Specials

2005 Château Lascombes, Margaux

Special Club Price \$69.99 (Regular K&L price \$84.99)

95 points from Robert Parker: "A gorgeous example of Lascombes, the 2005, a blend of 52% Cabernet Sauvignon, 45% Merlot, and the rest Petit Verdot, continues the remarkable turn-around in quality that began five years ago. A stunningly opulent wine with a dense purple color, the 2005 possesses a beautiful perfume of spring flowers, blueberries, blackberries, creosote, and graphite, full body, silky but noticeable tannins, a layered mouthfeel, and a stunning, 45+-second finish. This is a brilliant, modern-styled Margaux that should age for 30-35 years." *Wine Spectator* gave it 93 points: "Dark in color, with an impressive nose of licorice, toasty oak, chocolate and blackberry. Full-bodied, with silky tannins and a long, caressing finish. Very pretty and structured." (03/08)

2005 Chateau Montelena Estate Cabernet Sauvignon

Special Club Price—Please Inquire (Regular K&L price \$104.99)

93 points + from Stephen Tanzer's International Wine Cellar: "... Complex aromas of currant, licorice, graphite, bitter chocolate, smoked meat, tobacco and brown spices. ... impressively structured wine. Complicating notes of bitter cherry, menthol and minerals. This will require a good eight to ten years of aging but the substantial tannins are sweet and lush. Very long, pure and powerful on the finish."

2001 Château Coufran, Haut-Médoc

Special Club price \$9.99 (Regular K&L price \$16.99)

According to Robert Parker: "This is a medium-bodied, elegant wine offering up scents of plums, cherries, and loamy soil. With good sweetness, an attractive flavor profile, low acidity, and ripe tannin, it should provide enjoyment over the next 5-6 years." (04/03) And, according to *Wine Spectator*: "A pleasant wine with plum and fresh mint character. Medium-bodied, with velvety tannins and a light finish. Best after 2004." (03/04)

2005 Château de la Gardine Châteauneuf-du-Pape

Special Club Price Inquire (Regular K&L price \$29.99)

Showing magnificently right now, like many of the magnificent 2005 Châteauneuf-du-Papes. It has a seductive nose of black plums, spice, minced meat and creosote aromas that give way to a palate with a kaleidoscope of flavors such as dark chocolate, espresso, cherry liqueur and black fruits, framed by sweet, opulent oak. The finish, while bold, is buffered nicely by the racy acidity and copious tannins, which hint at a wine easily capable of aging gracefully for the next five to 15 years. —*Alex Pross*

2005 Chante Cigale Châteauneuf du Pape "Vieilles Vignes"

Special Club price \$34.99 (Regular K&L price \$39.99)

93 points Robert Parker. "Deeper, fuller, broader, and fuller-bodied than the regular bottling with greater concentration, depth, length, and I assume, much better aging potential as well, the 2005 Châteauneuf du Pape Vieilles Vignes is a beauty. This is a bold wine of considerable exuberance, with impressive levels of kirsch-like fruit intermixed with some blacker fruits, ground pepper, incense, and roasted herbs. It is very full-bodied, has admirable glycerin and depth, noticeable but sweet tannin, and a 40+-second finish. This is a super Châteauneuf du Pape that should hit its peak in 2-4 years and last for 15 or more years." (*Wine Advocate* #173, Oct 2007)

2006 Seigneurs d'Aiguilhe, Côtes de Castillon

Special Club price \$14.99 (Regular K&L Price \$16.99)

The second wine of Stefan Von Neipperg's Château d'Aiguilhe, this is fresh, pure merlot with some spice—a perfect everyday Bordeaux. K&L's Steve Greer says: "Sweet fruit aromas dominate this wine's nose as well as its palate with a nice background of spice. The beauty here comes from the polished tannins and lower-than-usual acidity, which combine to give this wine its elegant mouthfeel. A lovely wine with a slightly spicy finish."