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Dear K&L Wine Club Members,

It has been quite a ride already this year and we're only a third of the way through. I'm digging myself out of the piles of work on my desk thanks to having had the privilege of accompanying Clyde and the gang on K&L's annual trek to Bordeaux to taste the latest wines *en Primeur*. I was reminded on the trip how many stellar wines are produced in Bordeaux, many of them absolute steals. First-growth pricing gets all the press, and lost in that discussion is the fact that dollar-for-dollar, Bordeaux wines offer some of the greatest bargains in the world. We found several club wine possibilities that we will feature in the various clubs over the next year or so.

After talking about how wonderful Bordeaux is, we take an immediate turn to Napa Valley for this month's two Signature Red Club offerings. Both wines come from famed producer Robert Craig and both are from the underrated 2006 vintage. I couldn't believe my luck when I was able to consummate this amazing deal for both the 2006 Robert Craig Affinity and the 2006 Robert Craig Cabernet Sauvignon Mt. Veeder. Both wines have Parker press and are tasting absolutely delicious right now. They're steals at our special re-buy price for club members.

The ever popular Premium Club this month has maybe our best Kalinda Cabernet Sauvignon to date. The 2008 Kalinda Cabernet Sauvignon is so smooth and lush—you'll be amazed at how quickly the bottle disappears. The second Premium Club knockout this month is a gorgeous white from Spain. The 2008 Trascampanes Verdejo is a captivating white that displays a floral nose and a precise stone fruit and mineral palate. A perfectly refreshing white wine, this will become your new summer sipper.

The amazing value known as our Best Buy Wine Club this month has two wines that are guaranteed to make you say, "how do they do it?" Our first scintillating offering is the 2004 Château Verdignan Haut Médoc, a wonderful tasting wine that is the perfect expression of a terroir-driven Bordeaux. The second wine is the 2009 Kalinda Sauvignon Blanc Dry Creek Valley. It's perfect when you need a invigorating white wine. The next time you have fish for dinner, need an apéritif wine or a zesty white to cut through a rich chicken or pasta dish, think Kalinda Sauvignon Blanc.

The Italiano Club this month offers two sexy red wines that can be enjoyed as your beginning cocktail drink or can be paired with a great cut of red meat. The first is one of those perennial values we see coming out of Italy more frequently now, the 2007 Querciabella Mongrana. This Tuscan blend of sangiovese, cabernet sauvignon and merlot is becoming increasingly popular thanks to its ability to be incredibly approachable and tasty while retaining a strong sense of both place and varietal. The second wine also hails from Tuscany and its blend is only slightly different. It is the 2004 Tenuta della Luia "Luia," a blend of merlot, cabernet sauvignon and an indigenous grape, colorino. Both of these wines are smooth and succulent. It should be fun to enjoy them side by side and see which you enjoy more.

I hope you enjoy drinking our club wines this month as much as I did tasting them. Each can be enjoyed on its own but will taste even better paired with a great meal. In the following months we will make sure to find interesting and exciting wines that will match well with the warmer weather and change in seasonal cuisines.

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

# Signature Red Collection Wine Club

## Robert Craig Cabernet Sauvignon

This month in the Signature Red Club we are featuring two wines from Robert Craig winery. I have been a fan of Robert Craig for a long time. When a great opportunity arose I couldn't pass up the chance to place these two stellar offerings in the club together.

Robert Craig winery was founded by Bob Craig in 1992 after a successful stint as general manager of Hess Collection Winery. Known as the "mountain man," Bob Craig has long been a champion of distinctive cabernet sauvignons made from vineyards in the highest, most remote reaches of the valley. He's been a pioneer in fashioning cabernet sauvignons from mountain vineyards that emphasize ripe fruit, supple tannins and early balance and integration. Bob's belief in the importance and significance of mountain vineyards led him to spearhead the campaign to have Mt. Veeder designated as a special appellation district in 1999. He consulted on a similar matter for the Spring Mountain Appellation. I share Bob's belief and passion for mountain-grown cabernet sauvignon because the sloped vineyards along with the rocky, mineral-deprived soil force the vines to work hard to receive water and nutrients, resulting in smaller, more concentrated grapes. These grapes generally have deeper, more complex and powerful fruit which is why the mountain vineyards of Spring, Howell, Veeder, Atlas Peak and Diamond Mountain Districts are all well known for making powerful and distinctive cabernet sauvignons. I am convinced that the best cabernet sauvignons come from these mountain appellations in Napa Valley.



*Robert Craig's Mt. Veeder vineyard.*

## 2006 Robert Craig Cabernet Sauvignon "Affinity" Napa Valley

The first of our two wines from Robert Craig is the 2006 Robert Craig Affinity Napa Valley. When Robert Craig decided to make a flagship Bordeaux-style cabernet blend in 1993, he looked for entirely different fruit sources from his mountain cabernets. He was fortunate to find an exceptional eight-acre vineyard to the south of Stag's Leap in the Mt. George foothills of southeastern Napa Valley. This region, known as Coombsville, is reminiscent of Bordeaux in its moderate, cool growing conditions, but it has its own unique attributes. The estate vineyard and a neighboring property are the foundation for the Affinity blend, supplying bright, distinctive black-red cabernet fruit with hints of currants and violet notes.

The 2006 Robert Craig Affinity is a blend of 76% cabernet sauvignon, 13% merlot, 6% cabernet franc and 5% petit verdot aged 16 months in French oak and unfiltered. The wine is dark red in the glass with aromas of earth, black and red fruits and a hint of rosemary. The palate displays rich, sweet fruit flavors as well as admirable structure and body. This wine does indeed feel very Bordeaux-like in both taste and mouthfeel. The finish is alive with zippy acidity that gives the fruit both brightness and clarity and leaves your mouth watering on the finish. Robert Parker gave this wine 92 points.

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

## 2006 Robert Craig Cabernet Sauvignon, Mt. Veeder

Our second wine from Robert Craig is the 2006 Robert Craig Cabernet Sauvignon Mt. Veeder. This wine comes from a single vineyard planted by Robert Craig in 1990 at an elevation of 1800 feet along

the summit of Mt. Veeder. The steep contours of this 26-acre site offer quintessential Mt. Veeder terrain with multiple hillside exposures and changes in elevation. The resulting microclimates create varied weather patterns, which influence grape development and ripening. The well-drained sandstone and blue shale soils provide an ideal foundation for growing small, concentrated berries. Each vineyard block is managed separately and grapes are picked in small quantities over several weeks to insure perfect ripeness. The barrel management program then matches these small lots with French oak from a variety of forest sources with various toasting levels.

The 2006 Robert Craig Cabernet Sauvignon Mt. Veeder is a blend of 81% cabernet sauvignon and 19% merlot aged for 20 months in Château-style French oak with 80% new oak and the remaining 20% two-year-old oak barrels. The wine is both unfinned and unfiltered. This Mt. Veeder Cabernet Sauvignon starts out with brooding dark fruits on the nose with a hint of espresso and scorched earth which then leads to a palate of sweet berry fruit and chocolate notes. This wine has layers of complexity along with great structure, body and harmony of fruit, oak, tannin and acidity. The wine finishes off with a long, smooth finish that lingers on the palate for at least 45 seconds. This wine is absolutely delicious and can be drunk now or cellared for five to ten years and enjoyed then. This is what mountain-grown cabernet sauvignon is all about. This wine was given 93 points by Robert Parker and 90 points by *Wine Spectator*.

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

## Club Italiano

### 2007 Querciabella Mongrana Tuscan

Querciabella was founded in 1974 by Giuseppe Castiglioni, an avid collector of French wines. He's the owner of the largest collection in Italy of Louis Roederer Cristal. The property, in the Maremma region of southern Tuscany, is now managed and owned by Sebastiano Cossia Castiglioni, who says, "Querciabella is dedicated to producing among the finest Italian wines—as a winemaker and an avid collector, I believe that quality begins in the vineyard and with minimal intervention one can produce a wine that is truly a reflection of its terroir."

Querciabella in Maremma, an 86-acre estate, enjoys an ideal setting close to the sea, but with the protection of the Uccellina Natural Park highlands. Querciabella wines are all estate bottled and are made from selected grapes from its southeast-facing and southwest-facing vineyards, located high on the hilltop of Ruffoli in Greve in Chianti. The estate uses biodynamic agriculture to cultivate the land, an approach highly suited to the soil's distinct acidic quality, which ensures freshness and balance in the wines despite the temperate climate.

The Mongrana is the quintessential expression of the colors, sights and sounds of the Maremma: fruity and intense, fresh and embracing. The wine takes its name from the family of noble knights depicted by Ariosto in the epic poem *Orlando Furioso*.

The grapes for the Mongrana are picked by hand, harvested based on their phenolic maturation. They are then moved to the cellar in small crates, where they undergo fermentation in stainless steel vats. The wine then undergoes *élevage* in cement vats, until it is bottled. A small selection of the wine is aged in barriques for three months and then added to the final blend.

The 2007 Querciabella Mongrana, the third vintage of wine from Querciabella, is a blend of 50% sangiovese, 25% cabernet sauvignon and 25% merlot. It is a gorgeous and fruit-forward example of what



*Vineyards at Querciabella.*

Maremma produces best: fruit, floral, clean-drinking wines. This is a great little red wine to enjoy with pizza, a bowl of pasta with red sauce or with a nice cheese plate. If Chianti is a bit too light then this great blend of sangiovese, cab and merlot offers up a bit more oomph and will only get better with another six to twelve months of bottle time. — *Alex Pross*

**Your re-order price for this wine as a club member is: \$14.49.**

### **2004 Tenuta della Luia “Luia”**

I spent an incognito evening with my Italian language group tasting wine at a new local wine bar that was featuring some Italian wine. Being the inquisitive type I couldn't pass up the chance to hear some Italian and taste some new wine. I was quite impressed with one Super Tuscan that was really good. I was unfamiliar with the producer. Interestingly enough the next week it was offered to me by a local salesperson with a price incentive if I bought all of it because they had lost the import rights... so this month's wine is the 2004 Tenuta della Luia “Luia.”

Tenuta della Luia is a family affair and now in its third generation. In 1966 the Gori family purchased 250 acres of land (150 in vines) in the Val d'Elsa, which lies 15 miles to the west of Chianti Classico. Florence is 22 miles northeast and Siena 28 miles to the southeast. The soil in this region is like a geologist's kaleidoscope, layered and twisted with so many different types of soil, changing every meter. It is made up mostly of volcanic tufa, limestone, sand, clay and a bit of what the Italians call skeletal, meaning lots of fossil shell. This is Chianti country but after having to deal with the whimsical fluctuation of global Chianti sales, the father Alessandro Gori and his sons Gianni and Duccio decided to re-tool the vineyards, grape growing methods and winemaking. At the beginning of the 1990s they hired consulting enologist Fabrizio Moltard, changed up their winemaking technique and planted some new grape varieties.

The 2004 Tenuta della Luia “Luia” is made from 60% merlot, 20% cabernet sauvignon and 20% colorino, an indigenous red variety that gives a lot of color richness. The wine is fermented in stainless steel and then spends 16 months in French barriques. The merlot ripens well in this region and gives the nose a bit of warmth and chocolatey character while the cabernet sauvignon heightens the experience with a herbaceous twist. In the mouth the cabernet gives the wine a great backbone of structure while the supple merlot flows across the palate, coupling with the opulence of the colorino. Rich cassis, chocolate flavors are balanced by the more cherry-driven colorino and highlighted with hints of vanilla. This wine has a really long finish that seems to warm and enrich the longer it lingers. Try it with a T-bone steak, veal chops or a big hunk of Parmigiano Reggiano. — *Greg St. Clair, K&L's Italian wine buyer*

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



*Tenuta della Luia.*

## **Premium Wine Club**

### **2008 Kalinda Cabernet Sauvignon, Napa Valley “Drinkward Peschon”**

About every three or four months, Clyde and I begin our search for the next group of wine or juice that will make the tough cut to become Kalinda label wines. We weren't even ready to consider a 2008 cabernet sauvignon when we initially sat down to taste this wine, because the 2007 vintage was offering such a plethora of great options. But this amazing juice, from what looks to be one of the up-and-coming

wineries in the Napa Valley, was so good, we decided that we had to make a Kalinda wine from it.

The 2008 Kalinda Cabernet Sauvignon Napa Valley comes from a small winery that has been getting more and more favorable press lately and should be producing great, affordable cabernet sauvignons for years to come. This wine has a hedonistic nose of black cherries and plums along with notes of chocolate. The palate is a deft mix of dark cherry, chocolate and smooth, mocha-laced oak. This wine is so plush and approachable you can almost finish a whole bottle without realizing it. Enjoy it with your favorite cut of red meat or when you're craving a smooth glass of red wine. You could wait and let this sit in your cellar for a year or two, but why wait when it is drinking this well right now.



*Cabernet Sauvignon grapes.*

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

### **2008 Verdejo Trascampanes, María Jesús de la Hoz Monsalve**

The current owners of the winery María Jesús de la Hoz Monsalve have been there for three generations, dedicating their lives to the cultivation of vines. They own more than 100 hectares of vineyards in the heart of the Denomination of Origin Rueda. Wines from the Rueda are part of the history of the best white wines of Spain. They were served at the Court of King Felipe III in Valladolid in the late 16th century. In the mid-18th century, King Carlos III personally authorized export of the famous Rueda wines to London. The known lineage of the verdejo grape variety in this region goes back to the time when the Mozarabs, who had been nomads, came to Castilla y León and settled there.

The vineyards at María Jesús de la Hoz Monsalve, which is located in Castilla y León, are 100% verdejo. Harvesting is done at night to take advantage of the cool temperatures. After the grapes arrive at the winery, a crio-maceration at low temperature is performed to extract the major quantity of primary flavors, very potent in this variety. Fermentation is at low temperature in stainless steel vats. There is no oak maturation in the process.

This 100% verdejo has a bright yellow color with green hues, and a lovely aromatic, open grassy nose with lots of bright fruit including the typical citric character of the variety. The palate has mouthwatering flavors of honeydew melon, limes, grapefruits and peaches with some spicy mineral characters in the background. The verdejo variety is unlike any other white grape variety with its volume, its compact, creamy and glyceric mouthfeel and perfumed aftertaste. Serve as an apéritif or with fish or seafood.

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

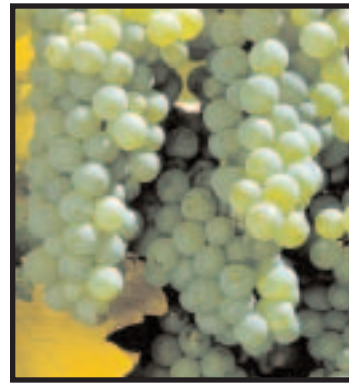
## **Best Buy Wine Club**

### **2009 Kalinda Sauvignon Blanc, Dry Creek Valley**

I have a secret: I have always loved sauvignon blanc. One of the first sauvignon blancs to get me excited was made by Voss in Napa Valley. That wine amazed me with its zippy citrus flavors of lime and gooseberry as well as racy acidity and electric mouthfeel. I always liked chardonnay but this wine paired great with food and made a wonderful and refreshing apéritif. When I first started in the wine business sauvignon blanc was the overlooked grape, the second cousin to chardonnay. To this day it sorely lags in total sales to chardonnay. But I remember selling and drinking great sauvignon blancs from Chalk Hill, Joseph Phelps, Markham, Grgich Hills and Cakebread, all of them under \$12 a bottle. Now it is harder and harder to find great sauvignon blanc for under \$15.

Clyde and I have set out on a mission to find the best possible sauvignon blanc juice we can for our California Sauvignon Blanc Kalinda label. Both of us want a style that is reminiscent of what I loved about Voss Sauvignon Blancs while being in the price range of the early famous sauvignon blanc producers. We think the 2009 Kalinda Sauvignon Blanc from Dry Creek Valley does the job. The wine starts out with a sweet nose of kaffir lime, pea shoots and a hint of acacia flower. The palate has great vibrancy of fruit with zippy fruit flavors of citrus, wet stone, minerals and crisp green apples. The finish is zippy and this wine begs to be drunk on your next warm summer night, either with a plate of fresh oysters or as a great apéritif to start your evening right.

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



*Sauvignon blanc grapes.*

### **2004 Château Verdignan, Haut-Médoc**

Known as one of the oldest wine-growing estates around Pauillac and without a doubt the oldest in Saint Seurin de Cadourne, Verdignan stands out thanks to both its longevity and the beautiful château on the property. Early winemaking was done mainly by monks in the abbeys, and winemaking secrets usually rested with the monks. Château Verdignan's vat room is not surprisingly only a few hundred yards from the former abbey of Cadourne, which was a well-known staging post for pilgrims on their way to Santiago de Compostela. The current owner, Jean Miaillhe, purchased the property in two stages in 1972 and 1975. his son Eric Miaillhe now runs the property. The vines of Château Verdignan are planted in 60 hectares of excellent gravelly soils situated in Saint-de-Cadourne, a town near Saint-Estèphe in the district of Pauillac in the appellation of Haut-Médoc. The vineyard plantings are 65% cabernet sauvignon, 30% merlot and 5% cabernet franc. The average age of the vines is 30 years.



*Château Verdignan.*

The 2004 Château Verdignan Haut-Médoc is the kind of wine that reminds you there are still amazing daily wine values from Bordeaux. This wine shouts Bordeaux from the very first sniff from the glass, with aromas of cola, black cherry and a touch of forest floor. On the palate the wine displays fruit flavors of cranberry, black plum and black cherries with sweet oak and good acidity. This wine has great structure and truly is a great food wine thanks to its acidity. This is a Bordeaux that belongs on your table when you want that affordable daily dinner red. Bordeaux has been making wines like this for that exact purpose for the last 200 years and I don't see them stopping any time soon. Enjoy this quintessential Bordeaux offering.

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

## **Re-order Form**

As a member of a K&L Wine Club, you have the opportunity to order previous offerings from any of our clubs. The following pages contain a "backlist" of each club. Please note the prices for each wine. The phone number to place orders is 800-247-5987. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. If you have any wine club-related issues, call us at x2766 and we will help you resolve them. We have a voice-mail system, and if we can't take your call immediately we will return it as soon as possible. In addition, you can email us at [theclubs@klwines.com](mailto: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](http://www.klwines.com)*

## **Signature Red Club Previous Offerings**

\_\_\_\_ Bottle(s) of 2005 Domaine Chapelle Santenay Premier Cru “Beaurepaire” @ \$24.49 per bottle  
Beaurepaire is an east-facing vineyard, on a slope with clay and limestone in the rocky soil. Half of the vineyard is 45 years old, while the other half of the vines were replanted 18 years ago. This wine shows lovely material on the mid-palate, with rich, dark fruit and an interesting earthy character. This is a wonderful value from a terrific vintage, made possible only by our direct import from the producer. —*Keith Wollenberg, K&L Burgundy Buyer*

A great wine to pair with rack of lamb or a pork tenderloin. Will cellar well for five years, but it is quite delightful right now. —*Clyde Beffa*

\_\_\_\_ Bottle(s) of 2006 Domaine Les Pallieres Gigondas @ \$23.99 per bottle  
The 2006 Domaine Les Pallieres Gigondas is even better today than it was when I tasted it some months ago. This wine is gorgeous with a seductive nose of red fruits, fresh earth, flowers and hints of Asian spice. The palate is a kaleidoscope of dark berry fruit, earth, minerals and subtle spices, all of which play nicely against a backdrop of firm tannins and good acidity. This wine has stuffing but is immensely enjoyable and approachable for such a large-scale offering. You can enjoy it with rich mushroom, pork or lamb dishes. It can age flawlessly for the next five to ten years. It received 92 points from Stephen Tanzer’s *International Wine Cellar*.

\_\_\_\_ Bottle(s) of 2006 Ideology Estate Napa Cabernet Sauvignon @ \$Inquire per bottle  
Nineteen months of aging in 100% French oak barrels, with minimal intervention, helped create this voluptuous wine. It has a classic style, yet showcases its California heritage. It is a very sexy wine with tons of ripe cassis fruit, clove and cinnamon nuances on the nose. A seamless transition from the nose leads to a voluptuous mid-palate of ripe black plums and cherries, and a long, soft finish of dark chocolate, clove and vanilla bean. The tannins are round and the acidity is balanced with the fruit. The finish is smooth and lingering. It can be enjoyed now with a big juicy steak or it can be cellared for five to ten years. If you drink it now, decant it an hour ahead of time.

\_\_\_\_ Bottle(s) of 2007 Tarras Vineyard Estate Pinot Noir Central Otago New Zealand @ \$22.99 per bottle  
The 2007 Estate has a bouquet that is bright and lifted with notes of plum, strawberry and cherry along with hints of earth and minerals. On the palate, the wine is elegant with excellent balance, smooth silky tannins and a long persistent finish. Enjoy this lovely wine with salmon, roast chicken or some grilled lamb chops.

\_\_\_\_ Bottle(s) of 2004 E. Guigal Châteauneuf-du-Pape @ \$23.99 per bottle  
The 2004 Guigal Châteauneuf-du-Pape blends new-world-style forward, elegant fruit with the old-world profile of earth, minerals, spice and snappy acidity. With its red fruits, spice and mineral components, this wine will pair well with pork, lamb and beef dishes and with a cheese course too. This wine is ready to drink now but can easily benefit from another five years of cellaring. It was given 91 points by Steve Tanzer’s *International Wine Cellar*. This wine usually sells for close to \$40 per bottle.

\_\_\_\_ Bottle(s) of 2006 Haywood “Rocky Terrace” Zinfandel, Sonoma Valley @ \$23.99 per bottle  
This wine, with its deep fruit and wonderful balance, is one of my favorites of the zinfandels I have tasted in the last year or so. I tend to shy away from the trendy, over-the-top style Zinfandels that seem to be all about sugar, wood and alcohol rather than fruit and balance. The 2006 Haywood “Rocky Terrace” Zinfandel is made in the classic “claret” style, meaning it is balanced, focused and approachable with gorgeous dark fruit notes, zesty minerals, fine tannins and soft, rich oak nuances. This wine will pair well with pizza, roast meats and any food that needs a fruit-driven, balanced wine.

\_\_\_\_ Bottle(s) of 2005 Castello di Ama Chianti Classico @ \$24.99 per bottle  
The 2005 Castello di Ama Chianti Classico comes from 63 hectares of vineyard plantings in the Chianti Classico DOCG. The soils of the vineyards are composed of chalky/clay soils of gravelly/pebbly textures. Planted between 1964 and 1978, the vineyards have sangiovese with a little malvasia nera, canaiolo and merlot. The resulting wine is powerful, dense, age-worthy and drinkable all at the same time. There’s a density of fruit and flavor here that comes from very fine, silky tannins that lend structure and nuance to this wine. The palate displays flavors of dark cherries, black licorice and sweet spice while the finish is like slowly plunging into a bed draped in luxurious velvet. This

wine will be a wonderful match with veal, a rich risotto or any other authentic Italian dish. It received 90 points from Robert Parker's *Wine Advocate*.

\_\_\_\_\_ Bottle(s) 2006 Chante Cigale Châteauneuf-du-Pape @ **SUPER SPECIAL \$21.99 per bottle**

This medium-bodied 2006 Rhône is composed predominantly of grenache, with approximately equal parts syrah and mourvèdre and about 5% cinsault. It displays the classic Provençal characteristics of ripe cherry, garrigue and black olive on the nose. On the palate it exhibits deep cherry notes, along with nuances of blackberry tea, and a hint of earthiness. The tannins are supple and finer than most 2005 Rhônes from the appellation, allowing those who wish to drink a bottle (or two) of the 2006 now to do so with immense pleasure. —*Mulan Chan*

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

\_\_\_\_\_ Bottle(s) of Pommery "Brut Apanage" @ \$34.99 per bottle

This is the first big-house Champagne that we have had in the club for quite a while. It was a wine (and a deal!) that we just couldn't pass up. Made by Pommery specifically for pairing with food, it is aged six months longer than their Brut Royal, for a total of 42 months on the lees. The dosage is lower, and the selection far more strict: Only half of the forty villages that can go into the Royal make the cut for the Apanage. I would suggest pairing this with a rich fish dish, or even a chicken entrée with a cream sauce.

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

\_\_\_\_\_ Bottle(s) of 2006 I Favati Campi Taurasini "Cretarossa" @ \$16.99 per bottle

The Favati family makes about 4000 cases of wine a year, including some white (a Taurasi) as well as the I Favati Campi Taurasini "Cretarossa." I just love this wine's full and powerful palate feel. It is luscious and filling but at the same time has good structure and length. It has loads of deep black cherry fruit coupled with a supple and mouth-filling richness that just goes on and on. Hints of middle eastern spice emerge as the wine comes to the end of its long finish. This is definitely a wine to have with food, cheeses, braised meats or a big New York steak.

\_\_\_\_\_ Bottle(s) of 2006 Monteti Caburnio @ \$12.99 per bottle

This wine is glorious. It has richness, a certain fullness that gives it a glycerol texture, without being overweight or sloppy. It is just smooth. Smooth shouldn't be taken as a synonym for simple; it is in this case it's density with elegance. I really like this wine's varietal character, true to what one would expect and unhampered by any gratuitous oak usage. The flavors warm in your mouth. The wine has classic complexity and balance and a long and inviting finish. This is a super deal for a Super Tuscan!

\_\_\_\_\_ Bottle(s) 2008 Ermacora Refosco dal Peduncolo Rosso COF @ \$13.99 per bottle

The 2008 Ermacora Refosco dal Peduncolo Rosso COF is, in a word, just delicious. The wine is made in stainless-steel tanks and sees no wood aging and it is truly fresh and vibrant. It has scintillating flavors highlighted by a mix of gravelly earth and tobacco with a chocolatey ripeness. I love to drink this wine slightly cool; cellar temperature, 62 degrees, would be fine. This wine is perfect for just sitting around and enjoying some cured meats, salami and cheese, or with country stew dishes such as goulash or braised meats.

\_\_\_\_\_ Bottle(s) of 2007 Bricco del Cucù Dolcetto di Dogliani @ \$12.99 per bottle

This is Dolcetto di Dogliani country where dolcetto is King! No nebbiolo, no barbera, just dolcetto! Dario's Sciolla family has been growing grapes here for generations. The vineyards surround the family home but Dario was the first to bottle wine. Dario is a very humble man and the success of his wines in Italy hasn't changed his pulse rate—he is a steady-as-she-goes guy. His winery is about as big as your garage so he is a real garagiste. *Gambero Rosso*, Italy's premier wine critics, have given his wines great scores. The 2007 Bricco del Cucù Dolcetto di Dogliani got 2 out of 3 glasses (3 being the highest) and got a nod (an \*) as having a great price to quality ratio. I love the fruit; it has of a chocolatey character to it, ripe and full but still imbued with spice. Lots of color, excellent balance and depth. Every time I think of this wine I start to think about Polenta and grilled sausage... Enjoy!

\_\_\_\_\_ Bottle(s) of 2004 Nino Negri Sassella Superiore "Le Tense" @ \$23.99 per bottle

I would be remiss to say that nebbiolo is an easy wine to understand; it isn't. It takes years of experience. The wine's

charm, character, power and intrigue are always lodged in some tiny crevice, some raw rock wall that you must climb with pitons to see and feel—but when you have climbed this mountain there is nothing like that complete understanding of nebbiolo. Note that a Burgundy glass is essential for nebbiolo. Also, Valtellina wines are not cocktail wines: They need food. To experience the classic pairing, have it with Pizzoccheri, the buckwheat pasta that is the Valtellina “national” dish.

\_\_\_\_\_ Bottle(s) of 2006 Curto Nero d’Avola “Eloro” @ \$13.99 per bottle

Sicily is an extraordinary place. Nowhere can you go on the island without feeling a profound effect, cultural or geographical. This wine sees no wood; it rests in stainless steel and is then released a year and a half later. The wine just slides across your palate, plush and lithe, slowly releasing the flavors. Many wines I taste have layers or strata of flavor. This wine doesn't feel subterranean; it is more like a silk brocade, intricate, tactile and completely in the present. This isn't a wine for long aging; it is for sharing with friends and enjoying with food. About the food: Sicily for me is always about some form of eggplant whether in caponata or on a pasta, or grilled and drizzled with oil. I would suggest a penne-like pasta with a caponata-type sauce; spare the cheese please.

\_\_\_\_\_ Bottle(s) of 2008 Mutti “Bosco Barona” Barbera Colli Tortonesi @ \$13.99 per bottle

The 2008 vintage is a classically styled wine by Andrea Mutti, with brilliant ripe-fruit aromatics yet with a body that is sinew and muscle. No lazy fat in this wine. Barbera is a naturally high-acid variety and that's clearly visible in this wine, giving the flavors a focal center to draw the wine into a long finish. Andrea's Barbera always shows a vibrant wild-cherry aromatic with just a hint of ripeness—not sweetness, but ripeness that aids the wafting aromatics and braids them into an animated and lively finish. This is not a cocktail wine, it is all about food. In these cooler winter months the woody flavors excite me: wild mushrooms and risotto, chanterelles, porcini, a fat, butter-rich polenta with grilled sausage, game birds, duck. Okay, you get the idea. You'll love this wine!

\_\_\_\_\_ Bottle(s) of 2005 Poderi San Lazzaro “Grifola” Marche IGT @ Inquire

Paolo Capriotti's Grifola is 100% montepulciano and aged in small French oak casks for 16 months. The results are potent. Deeply colored and richly aromatic, the Grifola's entry into your mouth is one of supple structure and abundant richness. The flavors speak of ripeness but the wine's real character is in its depth. Decant this wine an hour or two before you pour it, and then watch it as it grows in your glass! Its silky palate feel is luxurious and makes me want to just sit down and start drinking. With a rack of lamb I could be tempted to drink a serious amount of this wine.

\_\_\_\_\_ Bottles of 2008 Alois Lageder Beta/Delta Chardonnay/Pinot Grigio @ \$16.99 per bottle

Al Lageder wrote, “Viewed holistically, all organisms in the universe are connected and make up a system of life processes. In this way each of the parts of the grapevine is understood to correspond to one of the four Classical elements: its roots to earth; its foliage to water; its blossoms to air; its fruit to fire. Winegrowers stimulate soil fertility and affect substantial improvements in the quality of the grapes harvested, in harmony with the rhythms, cycles and forces of nature.” This wine has body and is elegant, has richness but speaks of mineral. It has fruit that yields to spice, and its mouth feel and finish are superb.

## **Premium Wine Club Previous Offerings**

\_\_\_\_\_ Bottles of 2008 Louis Moreau “Domaine de Bieville” Chablis @ \$14.49 per bottle

Louis and Anne Moreau, who own this estate, farm it with great care. They have stopped using all pesticides, reduced their use of herbicides, and started plowing between rows instead of spraying. The vines are about 45 years old. The Bieville is always a bit rounder in character than their Louis Moreau Chablis, but retains the same sense of freshness and bright minerality to accompany the lovely floral notes. 2008 was a fabulous vintage in Chablis, as you will see when you taste this. The finish is unmistakably Chablis, with notes of limestone and oyster shells and a very pretty note of white flowers. It will be a delight with your Dungeness crab. —*Keith Wollenberg, K&L Burgundy Buyer*

\_\_\_\_\_ Bottles of 2006 Castello di Monastero Chianti Classico @ \$13.95 per bottle

The 2006 Castello di Monastero Chianti Classico is a delightful red with aromas of cherry, strawberry and sandalwood. The palate displays not only copious amounts of fruit but also great structure with good acidity and fine tannins. The finish is long but has a subtlety that defies the power and length that was so evident in the mid-palate. This wine is the perfect accompaniment for your next great pasta or veal dish and can be aged for five years. With that aging its complexity can be appreciated even more. It received 91 points from *Wine Spectator*.

\_\_\_\_\_ Bottles of 2008 Kalinda Chardonnay Napa Valley @ \$13.95 per bottle

Here is what K&L's Jim Barr writes: "You must try our newly released Kalinda 2008 Napa Valley Chardonnay (\$17.99), made for us by the same "cult" winery that produced our 2007, which sold out from our stores within six weeks after its release after some of you discovered who it was. This is a full-blown chardonnay that provides a real tropical, white peach and spicy cinnamon apple set of varietal smells and flavors enclosed in a creamy/vanillin tone that provides richness, viscosity, and lushness. There's good acidity here so it's not flabby, and the finish is long and intense. Sort of like a Rombauer, but unlike 'R,' it is dry and offers structure, and at half the price."

\_\_\_\_\_ Bottles of 2007 Gerard Bertrand Château L'Hospitalet, Coteaux du Languedoc La Clape @ [Inquire](#)

Alex and I tried five different wines with Gerard, and we picked this 2007 Château l'Hospitalet for the club. This syrah-based wine is super clean, very fresh and vibrant and totally palate pleasing. It has spicy aromas mixed with some minerality and a touch of toasty oak. On the palate, it is lively, finely balanced, and fruit forward with a lingering finish. Bring on the cassoulet or the duck confit! It will cellar well for several years, but is quite good now one hour after decanting. —*Clyde Beffa*

\_\_\_\_\_ Bottles of 2007 Olivet Lane Chardonnay, Russian River Valley @ [Inquire](#)

This wine is a beautiful expression of Russian River chardonnay with flavors of green apples and lemon zest along with notes of minerals and toasted bread. The acidity of the wine along with the crisp fruit flavors gives it a liveliness that nicely complements its rich fruit and oak nuances. This wine can go with all fowl or rich fish dishes and can also be a foil to your next cheese platter. Also great for a backyard barbecue, weather allowing!

\_\_\_\_\_ Bottles of 2007 Olivet Lane Pinot Noir, Russian River Valley @ [Inquire](#)

This is a spectacular wine that from the very first intoxicating sniff assures you that you are about to taste something wonderful. Aromas of freshly crushed blackberries, blueberries and slight earthy nuances rise from the glass but on the palate the wine is awash in gorgeous flavors of black fruits, plums and hints of black raspberries, all balanced against a firm structure of tannins and good acidity. This wine has a long, seductive finish that not only conveys the perfect harmony and balance of the wine but also stresses the immense power of the fruit.

\_\_\_\_\_ Bottles of 2006 Ovidio Tempranillo Roble La Mancha, Spain @ \$13.95 per bottle

The 2006 Ovidio Tempranillo is a lush red wine made from 100% tempranillo aged for four months in 65% French oak barrels and 35% American oak barrels. The resulting wine is a bright, fruit-forward offering with notes of licorice, red fruits, milk chocolate and boysenberry flavors. The finish is lush and smooth with lingering mocha accents and a touch of minerality to give the wine zip and vigor. This wine is meant to be drunk with spicy, robust foods such as pizza or pasta with a spicy marinara sauce.

\_\_\_\_\_ Bottles of 2008 Domaine Gueneau Sancerre "Les Clos Chartier" @ \$13.95 per bottle

The Clos Chartier comes from a 17-acre parcel, planted on the typical clay and flint soils found within the region. The domaine uses traditional winemaking methods. Vinification takes place using native yeasts; the wine is aged in stainless steel vats and left on its lees to bring out the natural aromatics and to add texture and body. The wine has a pale yellow color and aromas of tropical fruits with subtle hints of flinty minerality. This Sancerre is fantastic with an assortment of shellfish, white fish or an earthy cheese selection. —*Eric Story, K&L Loire Valley Wine Buyer*

## **Best Buy Wine Club Previous Offerings**

\_\_\_\_\_ Bottles of 2008 Barber Sauvignon Blanc, Dry Creek Valley @ \$8.99 per bottle

Using only sustainably or biodynamically grown fruit of the highest quality from single-vineyard sources in Dry Creek Valley, Barber winery is dedicated to producing unique and expressive Sonoma wines. The Barbers make wine with a rigid, old-world philosophy: low-alcohol, high-acid wines that are made with no manipulations, no additions, and as little sulfite as possible. The grapes for this wine come from a single block of the Handley Ranch vineyard close to Healdsburg. The vineyard is in a uniquely cool and temperate area with rich, alluvial soils, so the grapes ripen evenly and maintain very sharp acidity. A few sauvignon musque grapes are planted with the sauvignon blanc and the two varietals are harvested together. The combination gives a greater complexity to the finished wine. According to *Wine Enthusiast*: "Barber has produced a young, vigorous and polished Sauvignon Blanc. It's fully dry and crisp in acidity, showing flavors of apples, grapefruits, kiwis, vanilla and white pepper. A very nice, versatile white wine, at a good price."

\_\_\_\_ Bottles of 2008 Monteviejo Festivo Malbec Mendoza @ \$8.99 per bottle

We are always big fans of Monteviejo's Festivo Malbec. It ranks right up there with our very best everyday values from any region, and consistently delivers a whole lot of flavor, structure and value for the money. It is produced from 100% malbec sourced from various top sites in the Mendoza region of Argentina. One of the world's most in-demand wine consultants, Michel Rolland, who lists many top-notch Bordeaux, Napa and Italian names on his client roster, has a hand in the making of this wine. This 2008 has primary aromas of blackberry and black plum, with similar, intense fruit flavors on the palate, perhaps with a suggestion of red fruits intermingling. Polished, moderate tannins add structure and make this an ideal partner for a wide range of foods, from roasted chicken to pan-seared skirt steak with roasted potatoes, or perhaps that Argentine classic, parillada mixta, a platter of grilled meats, pork and sausage. Also great with "meaty" vegetarian dishes such as mushroom dishes, or rosemary, thyme and garlic-flavored beans. It also works beautifully as a casual sipper. Salud!

\_\_\_\_ Bottles of 2008 Bourgogne Rouge Vieilles Vignes, Domaine R Dubois & Fils @ \$8.99 per bottle  
Raphael and Beatrice Dubois have taken over management of Domaine R Dubois from their father Regis. Raphael is responsible for the grape growing and vineyard management, while his sister Beatrice works in the cellar making the wines. If you are looking for light, fresh and earthy, food-friendly pinot noir at an everyday price, here is a tip: Some of the best values lately have been coming from Burgundy. Soft and open, with bright fruit but a bit of structure behind it, this is a terrific bargain in old-vine Burgundy at a most affordable price. It comes from the Dubois vineyards in and near Nuits St. Georges. Given the character of the vintage and the source of the fruit, it's no surprise that there is a bit of structure in the finish. That will make this pair well with a roast chicken, a grilled tenderloin or a teriyaki-glazed grilled wild salmon, if you should be so lucky. —*Keith Wollenberg, K&L Burgundy Buyer*

\_\_\_\_ Bottles of 2008 The Crossings Pinot Noir, New Zealand @ \$8.99 per bottle

The vineyards of The Crossings Winery were planted in 1996, and by 2001 they were producing their first vintage. With three vineyards—Medway, Brackenfield Estate and Willow Flat—the winemakers are able to use various terroirs and climates to produce deep, complex pinot noir. The 2008 The Crossings Pinot Noir is an elegantly structured pinot noir with aromas of red berry fruit, violet and forest floor nuances. The palate is a mixture of high-toned fruit flavors of dark cherry, spice and mineral notes with a rich mouth-filling finish. This wine will pair well with lamb and pork dishes, and chicken with either tomatoes or garlic.

\_\_\_\_ Bottles of 2008 Bookwalter Sub Plot #23 red, Columbia Valley, Washington @ \$8.99 per bottle  
An amazing value, this Washington red from the Columbia Valley is 30% cabernet sauvignon, 27% merlot, 14% syrah, 13% malbec, 9% petite verdot, 4% barbera and 3% cabernet franc. Intense aromas of choke cherries, red and black currants mixed with a bit of cola and sweet spices. The wine enters the palate sweet, has a medium to broad fruity mid-palate, and coats the mouth with flavors of plums, maraschino cherries, baker's chocolate, allspice and nutmeg. The finish is long and elevated by the bright acidity. This will age beautifully, given the concentration and power of the fruit coupled with the natural acidity and tannins in the wine. Best from 2009-2018.

\_\_\_\_ Bottles of 2007 Jaboulet Les Traverses, Côtes de Ventoux Blanc @ Inquire

The 2007 Jaboulet Les Traverses, Côtes de Ventoux Blanc is composed of 80% grenache blanc and 20% bourboulenc from vines that average 25 years of age. Predominantly clay and limestone soils, along with the Côtes de Ventoux's cooler meso-climate, ensure that the wine retains a signature balance, despite the warm temperatures of the southern Rhône. The wine is rich, exuberant and charming all at once. It has a very aromatic nose with floral and fruity notes. On the palate it has a well-balanced freshness and a fleshy and warm finish.

\_\_\_\_ Bottles of 2007 Mas de la Berugette Rouge from Cecile Chassagne @ **SUPER SPECIAL \$7.99 per bottle**

The 2007 Berugette Rouge is an absolute pleasure to imbibe. On the nose, plush red berry fruits partner up with subtle notes of spice box and cranberry. The French would describe this as a "*vin spherique*," one that envelopes the palate with lushness and generosity, yet maintains admirable structure and freshness with fine tannins and crunchy acidity. And what to have with this little gem? Just about any Provençal food will do, including tapenade smeared on garlic toasts, leek and bacon tartlettes, or garlic and tomato pizzas. A vôtre santé! —*Mulan Chan-Randel, K&L Rhone Valley & French Regional Wine Buyer*

\_\_\_\_ Bottles of 2008 Kirkham Peak Sauvignon Blanc, Marlborough, New Zealand @ \$8.99 per bottle  
The bouquet offers lively notes of passion fruit, pink grapefruit, lime and a hint of tomato leaf. On the palate there

## ***Additional Club Specials***

### **2000 Springbank 9 Year Old Château d'Yquem Cask, Murray McDavid, Single Malt Whisky 750ml Special Club Price \$59.99 (Regular K&L price \$65.99)**

See our website for more about this spectacular, rare whisky aged in casks from Château d'Yquem, the world's most famous dessert wine. This is the type of whisky that truly knows no boundaries, nor does it cater to any particular type of drinker. The nose is an intoxicating blend of honey, tropical fruits, and caramel. The palate shows guava, pineapple, brown sugar and the malted cereal notes of sweet barley, though the whisky is never cloying or overly sweet. Every flavor in the rich and round mouthfeel is in balance all the way to the finish, which lingers on for minutes. Only 1500 bottles were produced, and we bought a large number of them to be able to offer this fantastic whisky at an amazing price. —*David Driscoll, K&L Spirits Buyer*

### **2006 Cliff Lede Cabernet Sauvignon, Stag's Leap District Special Club Price Please Inquire (Regular K&L price \$56.99)**

Cliff Lede used to be the famed S. Anderson property, known for producing some of California's best sparkling wines. The property had the potential to produce world-class cabernet sauvignon and is now turning out cabs that challenge such luminaries from Stag's Leap District as Shafer, Pine Ridge and of course Stag's Leap Wine Cellars. We have such an outstanding deal on this, I can't even put it into writing.

### **2006 Geyser Peak Reserve Cabernet Sauvignon, Alexander Valley Special Club Price \$21.99 (Regular K&L price \$28.99)**

The 2006 Geyser Peak Reserve Cabernet Sauvignon is a hedonist's delight with dark fruits, sweet oak and a dash of terroir. This wine is big and chewy, the perfect cabernet for the wine enthusiast who has never found a cabernet that's too big and bold.

is crisp, lip-smacking acidity at the core with a rich creamy texture and good mid-palate weight. The wine is finely tuned with good balance and a finish that goes on and on. Try this beauty with oysters on the half shell, grilled shrimp or pan-roasted sea bass. This indeed may be our finest Marlborough sauvignon blanc to date for the Kirkham Peak label.

\_\_\_\_\_ Bottles of 2006 Monteviejo Festivo Malbec Mendoza, Argentina @ \$8.99 per bottle

The 2007 was fine, the 2008 showed good potential, but what really struck our fancy was the 2006. Showing all of the pure plum and dark berry fruit of the 2004, Monteviejo's 2006 also had considerably more complexity, a touch of minerality (not too common a descriptor for malbec, but the good ones have it), excellent texture and mid palate complexity, and just loads of character. We hope that you enjoy it as much as we did.

\_\_\_\_\_ Bottles of 2008 Image du Sud Viognier @ **SUPER SPECIAL \$7.99 per bottle**

This is a veritable fruit basket of freshness and levity. Vinified at cool temperatures and completely in stainless steel, this brisk vignonier is redolent of white nectarine, sweet meyer lemon and just a whiff of pretty lilac. Its versatility and modest alcohol (12.5%) make it a great choice to enjoy while lounging poolside, or at the dinner table with bouillabaisse, scallops gratin with capers and fresh parsley, or salad Nicoise. So relax, pour yourself a glass of Cecile's latest efforts, and prepare to be transported to the south of France. Brava Cecile! —*Mulan Chan*

\_\_\_\_\_ Bottle(s) of 2006 Flor del Montgo Old Vines Garnacha, Carinena Spain @ \$8.99 per bottle

The 2006 Flor del Montgo Old Vines Garnacha is a beautifully constructed, easy-drinking red wine. What helps to make this wine such a stunning value is the age of the vines that produced the grapes. Most of the granacha used in this wine is from vines of at least 40 years old. That age helps to make the wine deep, powerful and wonderfully balanced. The wine has a deep red hue coupled with aromas of berry fruits and exotic spices. It displays a kaleidoscope of flavors including dark cherry, blackberry, cassis and chocolate. The finish is lush and supple; harmonizing notes of berries and cocoa mingle seamlessly with a hint of rich oak.