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Dear K&L Wine Club Members,

I usually wait until the last minute to write the Club newsletter, then rush around trying to pull together my articles and get them off to our editor just in time. This month I am rushing to get it done earlier than ever, because I leave for Bordeaux in a few days to taste the 2010 Bordeaux *en primeur* with Clyde. April is shaping up to be a very exciting month for me. I get to go to Bordeaux for the third time in five years, baseball season has officially begun, and one of my favorite holidays (Easter) comes along. Besides all of that exciting stuff, we have a great line-up of wines this month in our four clubs.

The Signature Red Club this month is packed with sexy, voluptuous red wines from California. Our first selection is the 2008 Kalinda "Reserve" Cabernet Sauvignon Napa Valley. This full-bodied cabernet sauvignon is sourced from one of Napa Valley's premier wineries. This winemaker has garnered a perfect 100-point score from famed wine critic Robert Parker. That's the holy grail of wine scores. Next up is the 2006 Paradigm Merlot Oakville, made by world-famous winemaker Heidi Peterson Barrett. With its rich fruit, seamless tannins and perfect balance, this classic will remind you what made merlot so popular.

I absolutely love this month's Premium Club. We start off with one of my favorite white wines in the world, Albarino. Albarinos typically come from Spain and our selection this month is the 2009 Pazo Senorans Albarino from the Rias Baixas, Spain. This wine has weight and body with excellent minerality and tropical and citrus notes. It's the perfect match for seafood or roast chicken. Our second wine is the 2009 Meiomi Pinot Noir. Meiomi is owned and its wines are produced by the Wagner family, owners of Caymus, Mer Soleil and Belle Glos. The 2009 Meiomi Pinot Noir is a rich, full-bodied, fruit-driven pinot noir that will satisfy the fruit lust in you.

The Best Buy Club is like the little engine that could. It just keeps on going and delivering great value after great value. This month's two offerings are very likely to garner a re-order from you. Our first selection, the 2008 Greystone Cabernet Sauvignon California, is from a label that's a relative newcomer. This wine was a recent discovery by Michael Jordan, our domestic buyer in San Francisco. When we can find a great cabernet sauvignon from California for under \$10, all I can say is "sold!" The other Best Buy choice is from an ultra-small label called Barber Cellars. Their "Lazarie" Sauvignon Blanc Dry Creek Valley is a bright, crisp and surprisingly full-bodied sauvignon blanc that will pair well with spicy, rich or exotic cuisine.

Abbondanza! What an wealth of riches we have this month in our Italiano Club, with two classic, big, full red wines from our favorite country. The first selection is a beautiful Chianti Classico Riserva from Fonterutoli. It's an absolutely stunning wine and showcases the great 2005 vintage in Chianti. Next is the 2006 Sella Mosca Cannonau Riserva from Sardenia. It is a classic example of an exciting red from a region in Italy that is known for producing great grenache (cannonau in Italian). These two express both terroir and classicism, showcasing the wealth and diversity of Italian reds.

Thanks, & Go Giants!

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

Signature Red Collection Wine Club

2008 Kalinda “Reserve” Cabernet Sauvignon Napa Valley

A lot of wine retailers out there have their own private labels. Many have numerous labels. We at K&L focus on just a couple of labels so we can concentrate on finding the best possible juice instead of filling out a lot of product lines. Clyde and I go through our quarterly ritual of tasting numerous samples to find just the right wine to adorn the Kalinda label. You'd be amazed how many wines, while good, just aren't great and therefore do not merit inclusion. After tasting through numerous samples we came upon some cabernet sauvignon juice that was so good it was not only Kalinda-label worthy, but deserving of the “Reserve” designation.

While we will never divulge the winery from which we got our wine, we can give you a few subtle clues. The wine was made by a very famous winemaker who has his own label which is not named after him. He was one of the first winemakers to fashion a cabernet sauvignon that garnered a perfect 100-point score from famed wine critic Robert Parker. He has a son who is following in his footsteps, and he is a renowned producer of Oakville Cabernet Sauvignons.

The 2008 Kalinda “Reserve” Cabernet Sauvignon Napa Valley is a rocking wine that absolutely screams classic California cabernet sauvignon. While you get all the bells and whistles on both the palate and nose, this wine has great balance and a noble sense of place and terroir. There's a structure and feel in this wine that is reminiscent of what put California cabernet sauvignon on the map. It has deep, rich fruit, spicy oak and a touch of minerality and earth. If you have been waiting for a balanced and powerful California cabernet sauvignon that has a bit more personality then you'll love our Kalinda Reserve Cabernet Sauvignon.

Your re-order price for this wine as a club member is: \$19.99.

2006 Paradigm Merlot Oakville

Mark Twain's words, “the rumor of my demise has been greatly exaggerated” often come to mind when I think of California merlot. To be perfectly frank I was never much of a fan, especially in the early-to-mid nineties when a lot of mediocre wine was out there under the designation trying to capitalize on the merlot fad. Like Myles from the movie *Sideways*, I didn't want to drink any bleeping merlot... unless it was from one of a small group of producers. Pahlmeyer, Pride, Paloma, Keenan and Shafer were among the few wineries that demonstrated that California was capable of producing great merlot worthy of comparison with the wines of St. Emilion. These are the wines that got me to realize that there are a lot of great California merlots out there, and that merlot merits my attention. Rather than focus on the guys who got it wrong, let's focus on the ones who got it right.

One of my favorite producers of merlot is Paradigm Winery. They've been around for a while, carefully crafting wines and gaining a sterling reputation for making wonderful cabernet sauvignons as well as merlots, from their Oakville estate winery. Ren and Marilyn Harris purchased Paradigm Winery in 1976. Its plantings were chardonnay, pinot noir, chenin blanc and white riesling. All of those varietals were



K&L co-owner Clyde Beffa Jr. tasting wines.



Winemaker Heidi Peterson Barrett.

commonly grown in Napa Valley at the time, but Ren and Marilyn quickly realized that their soils and climate were perfectly tuned for growing Bordeaux varietals. After planting the right grapes, their next move was to hire a great winemaker. In came Heidi Peterson Barrett, who along with Helen Turley and Zelma Long is one of the top women winemakers in the world. Heidi has been making the wines at Paradigm since their very first vintage in 1991.

When you have a great vineyard site and you couple that with a great winemaker it is no surprise that you get a great wine. That is exactly what we have in the 2006 Paradigm Merlot Oakville. This wine is a blend of 92% merlot and 8% cabernet sauvignon, aged for 20 months in French oak. It ages an additional ten to fourteen months in bottle before release. The result is an age-worthy merlot that has the feel, size and structure of many California cabernet sauvignons and all the feel and characteristics of a merlot. The 2006 Paradigm Merlot starts off with aromas of red plums, cedar and spice, which give way to a palate of plummy fruits, hints of mocha and dusty tannins, with balanced, lively acidity. The finish is long and firm with admirable structure and body. This wine can age well for five to fifteen years but can be enjoyed in its youth as well. It can be paired with steak, pork and any other dish that needs a full-bodied red.

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

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

2005 Castello di Fonterutoli Chianti Classico Riserva "Ser Lapo"

Castello di Fonterutoli has been one of the leaders in Chianti Classico for decades now, mostly by their leadership in the Chianti Classico Consorzio and their pushing for changes to the laws regarding production. They also have a centuries-old history. When the DOC for Chianti Classico was originally written, it required 30% white grapes in all Chianti Classico. As you can imagine it was hard to make good quality "red" wine with these rules. Several far-thinking producers, with Antinori and Monteverfine at the forefront, decided to make their own "red wine" instead of following the rules for Chianti. This was the start of the Super Tuscan revolution. The ensuing years of experiment revolutionized the Tuscan countryside and eventually all of Italy. The trend of heightened quality is still evolving today.

The Mazzei family estate lies just a few miles north of Siena on Chianti Classico's southeastern boundary, in the commune of Castellina. They have 280 acres in vines. The Chianti Classico Riserva "Ser Lapo" vineyard lies at about 1000 feet above sea level and its exposure stretches from southeast to southwest. The core of this wine is 90% sangiovese, grown in marine-based shale and harvested toward the end of September. The 10% merlot in the wine was harvested in the second week of September. The varietals were aged separately in 50% new and 50% second-year French oak barrique. The result is a bold, modern statement of winemaking that still reflects the tradition and character of the region's history. Decant this wine an hour or two before drinking now. It will age for easily another five to ten years. Have it with a grilled T-bone drizzled with olive oil.

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



Fonterutoli's "Ser Lapo" comes from the Caggio vineyard, which sits at about 1000 feet above sea level and has a SE to SW exposure.

2006 Sella & Mosca Cannonau Riserva

Sardinia is not really well known in the United States unless of course you're in San Francisco and eating at La Ciccia Restaurant, the next best thing to going to Sardinia! The Sella & Mosca winery was started by two Piemontese gentlemen way back in 1899. Today the winery is owned by Campari and has more than 1200 acres in vines. They are located just outside of Alghero on the northwest corner of Sardinia and have been producing high-quality red and white wines for decades, using both international and indigenous varieties. I'm really pleased this month that we can showcase the 2006 Sella & Mosca Cannonau Riserva.

When I say that this wine is made from 100% cannonau and add that cannonau is an international grape, you might say, "what?" Most Sardinians would vehemently object to the idea that cannonau is not indigenous, but it is known around the world as grenache. It definitely has a long, long history in Sardinia but its origins are disputed.

This is one of my favorite wines. It is aged for two years in large Slavonian oak barrels. It is simple yet so very complex, with fruit full of spice and earth. The Rhône Valley in France is certainly the most famous place for grenache, but in Sardinia the wine is very different. It doesn't have that riper, heavier character; it is far more delicate and linear, with paths of flavor that weave, meander and cross. It's an extraordinarily intriguing wine in a medium-full-bodied frame, and at a price point that is, well—you can buy a few!

Your re-order price for this wine as a club member is \$11.99.



Premium Wine Club

2009 Meiomi Pinot Noir California

One of the things that I admire about American business is that the supremely successful businesses never sit on their laurels. They are never content to be great, they want to be greater and excel at more than just one thing. This is why I am so impressed with the Wagner family. They very easily could have been content with making one of California's most recognizable cabernet sauvignons with their label Caymus Vineyards. Instead they choose to take on the challenge to craft equally great pinot noirs and chardonnays, under their labels Belle Glos, Mer Soleil and Meiomi.

The Wagner family has been making and growing wines for five generations in California and their ties to many of the state's most famous names and appellations run very deep. Meiomi is one of their newer projects. The name means "Coast" in the language of the native Wappo and Yuki tribes, and the fruit for the Meiomi Pinot Noir is always from coastal vineyards. The 2009 Meiomi Pinot Noir is a combination of fruit from three appellations, with 47% sourced from Sonoma County, 34% from Santa Barbara and 19% from Monterey County. Each of the appellations is a cool growing region. All of them are ideal areas to grow the pinot noir grape.



Joseph J. Wagner, winemaker for Meiomi and Belle Glos.

The 2009 Meiomi Pinot Noir California is a great drinking pinot noir that offers immediate gratification. The wine is a bright, deep garnet color, and aromas of cola, blackberries and a slight sweet cedar note waft from the glass. The palate is layered and complex with cherry, cola, vanilla, leather and oak accents, all velvety, layered throughout the wine. The finish is long and supple with hints of red fruits and oak. Pair this wine with roast duck, pork and veal or enjoy it on its own as a hedonistic treat.

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

2009 Pazo de Señorans Albariño Rias Baixas

As Spain becomes more and more popular for its amazing red wine values in grenache, syrah and mourvèdre and for its fabulous world-class reds from both the Priorat and Ribera del Duero, one wine value from Spain still remains relatively undiscovered. That gem of a wine is albarino. Albarino may be one of the most interesting white wines in the world, and nobody makes it better than Spain. The albarino grape was presumably brought to the Iberian by Cluny monks in the twelfth century. “Alba-Rino” means the white wine from the Rhine. Albarino is an exciting grape for both winemakers and consumers because of its versatility. It has aromas similar to that of viognier and gewürztraminer with the body and weight of a sauvignon blanc. Albarino is the ideal wine when you want something with both an intoxicating nose and a mouth-watering, dry palate.



In the gardens of Pazo de Señorans.

One of Spain's most consistent producers of top-quality albarino is Pazo de Señorans, located in Spain's Galicia region and the sub-appellation of Rias Baixas. Pazo de Señorans has been fashioning great albarino for over a decade and they have a long track record of great scores from both Robert Parker's *Wine Advocate* and Stephen Tanzer's *International Wine Cellar*.

The 2009 Pazo de Señorans Albarino is the quintessential Spanish albarino with aromas of nectarine, lemon, white flowers and minerals. This wine has an absolutely intoxicating nose. On the palate the wine displays lemon, tropical fruit and honeysuckle with plenty of good acidity and structure. This wine will pair well with flavorful seafood as well as roast chicken and turkey.

93 points, Robert Parker's *Wine Advocate*; 92 points, Stephen Tanzer's *International Wine Cellar*.

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

Best Buy Wine Club

2008 Greystone Cellars California Cabernet Sauvignon

“Here's a great value for everyday drinking or the next big event you may be having. This new arrival shows plenty of ripe blackberry and chocolate notes. There are soft silky tannins with very good length on the palate. A SUPER wine for the money. Give it a try and you'll be back for a case.” These are the words of our San Francisco-based buyer Michael Jordan. He turned me on to this wine and here it is in the Best Buy Club.

The inspiration for the label, with its picture of a corkscrew, comes from the late Brother Timothy of Christian Brothers winery fame. He was an avid corkscrew collector and had over 1000 in his collection. The old Christian Brothers winery is now the Culinary Institute of America. The Culinary Institute and the fine folks of Markham Vineyards both had a hand in the concept and production of this wine. The

idea was to produce the highest quality California wine at the best possible value. This wine is approachable and easy to drink, and it pairs well with food to enhance your culinary experience. The blend is 83% cabernet sauvignon and 17% syrah. 7500 cases of this wine were produced.

Vineyards in the “heartland” of California give the Greystone Cellars Cabernet Sauvignon plenty of ripe berry character. Careful canopy management is key to farming in the Lodi, Sacramento Delta and San Joaquin areas. The dry mediterranean climate in the near-drought 2008 vintage produced concentrated flavors. Lighter yields due to frost resulted in early harvest dates. In turn, this 2008 vintage is floral with a lush textural palate. It has a garnet color and plenty of jammy aromas mixed with a bit of vanilla and even cream soda. The flavors are spicy with undertones of black pepper and cassis. It has a plush, lingering finish. This is a wine to enjoy now with a rack of lamb or even a prime rib dinner. As Michael says, it is a great party wine or wedding wine. No harsh tannins here. Just loads of juicy fruit. A fine value for your table. —*Clyde Beffa Jr.*

Your re-order price for this wine as a club member is \$7.99.

2009 Barber Cellars ‘Lazarie’ Dry Creek Valley Sauvignon Blanc

Barber Cellars is a small California winery dedicated to limited-production wines that reflect the nuances and subtleties of their vintages and of their single-vineyard sites. Husband and wife team Michael and Lorraine Barber craft wines with as little interference in the winemaking process as possible, using no chemical additives, making no unnatural additions or manipulations, and adding very little sulfur. All of their wines come from Sonoma vineyards where the grapes are farmed organically or with sustainable practices.

Michael got his start in the wine business working for K&L, where he learned enology by reading through books that were on UC Davis course lists and asking advice of various winemakers he met in the store and at tastings. After several years of home winemaking, Michael and Lorraine’s first commercial vintage was in 2006. They give all of their wines proprietary names. They named their sauvignon blanc “Lazarie” after two people important to them both: Lorraine’s great-grandfather Lazarus and Michael’s mother Marie.

The grapes for “Lazarie” come from the sustainably farmed Handley Ranch Vineyard in Dry Creek Valley. This vineyard was started in the late 1990s by the father of Milla Handley, the Anderson Valley winegrower. It’s in a relatively cool site very close to central Healdsburg. The rich, sandy alluvial soils are perfect for sauvignon blanc. A fair amount of sauvignon musque is planted amongst the sauvignon blanc vines. This might have been an accidental planting, but the mix does add flavors unique to this vineyard.



Mike Barber, above; below left, the Handley Ranch Vineyard.

2009 was a perfect vintage in Sonoma County. A drought year with a long, cool summer, 2009 gave Sonoma vintners very pretty white wines with wonderful balance, sharp acidity, and lower alcohols. After harvest, the grapes for this wine were whole-cluster pressed and fermented in stainless steel with six months on the lees. As always, the wine was cooled to let the lees settle naturally and was bottled unfinned to preserve flavor but lightly filtered to preserve the wine’s sharp acidity. The result is an elegant, sancerre-inspired sauvignon blanc full of melon, grapefruit, and green apple flavors, with floral aromas and a pronounced mineral-laden, lees-driven finish. It is crisp, dry, and sharp, making it perfect with seafood, Asian cuisine, grilled lamb, or spicy food.



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

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.

All wine can be purchased by the single bottle. Prices are shown after each wine listed.

Tax (in California) and shipping will be added to each order.

For a complete, up-to-date inventory listing visit us online at: www.klwines.com

Signature Red Club Previous Offerings

____ Bottle(s) of 2006 Ambullneo Vineyards “Mastiff” Los Carneros Pinot Noir @ Inquire

This wine's blend is 70% Hyde Vineyards and 30% Hudson Vineyards. The nose is reminiscent of freshly baked strawberry-rhubarb pie with hints of savory rosemary and sage. The palate is all about strawberries both wild and ripe, with hints of sandalwood and spice. The light ruby red color of the wine belies the underlying streak of dense red fruit and the energy the wine displays as it seamlessly caresses the palate. This wine is intoxicating with its sweet red fruit and candied nose. It is perfect to pair with pork or salmon or can be enjoyed on its own.

____ Bottle(s) of 2008 Esprit de Pavie, Bordeaux @ \$16.99 per bottle

The 2008 Esprit de Pavie is 70% merlot, 30% cabernet franc. I love the spicy aromas mixed with blackberry fruit and hints of clove. The wine has a lively, sexy palate entry and long finish. Quite rich and definitely not overdone (not over-oaked or over extracted) as some Right-Bank wines can be. Decant this one hour ahead and enjoy it with a steak, or cellar it for a few years. — *Clyde Beffa Jr.*

____ Bottle(s) of 2007 Amici Cabernet Sauvignon Napa Valley @ Inquire

The 2007 Amici is absolutely packed with ripe, dark fruit and sweet, seductive oak accents. Aromas of blackberry jam, crème de cassis and mocha-laced oak accents spring from the glass, while on the palate the wine displays unctuous fruit, supple tannins and a rich dash of oak. This wine will age effortlessly over the next 10 to 20 years but can be enjoyed now in its youth with a nice steak.

____ Bottle(s) of 2007 Alysian Pinot Noir, Russian River Valley @ Inquire

The 2007 Alysian Pinot Noir is a classic Russian River Valley pinot noir with alluring scents of lavender, blueberry and spice notes that lead to a palate of cascading flavors of dark berries, pomegranate and wild plum. Flavors continue to build and intensify on the palate as the blackberry and raspberry fruit remains focused while spice and lavish oak notes add depth, richness and amazing complexity to this sexy and silky pinot noir. Thanks to the cool climate this wine has good acidity and tannins, which provide excellent, balance, harmony and complexity. The finish displays refreshing, vibrant fruit and spice accents. This is the perfect accompaniment for salmon, veal or pork.

____ Bottle(s) of 2005 Bodegas El Chantre Ramos Paul, Ronda @ \$24.99 per bottle

Wine has been produced in this region since Roman times, and only recently regained its prominence. The vineyard is composed of primarily clay, with lots of sloping hills nearby. It was planted densely, 5000 plants per hectare. Harvest typically occurs in early October and is always done by hand, never by machine. A second selection takes place on the sorting table prior to vinification. Stylistically, the wine tastes like a slightly richer, more generous version of a right-bank Bordeaux. Primarily dark fruit flavors show good intensity and persistence. Enjoy this delicious Andalusian red with a variety of main courses, particularly a bone-in rib eye or lamb chops, over the next five or so years. — *Joe Manekin, K&L's buyer of Spanish, Portuguese, and Latin American wine*

____ Bottle(s) of 2007 Maranet Syrah, Russian River Valley @ Inquire

The 2007 Maranet Syrah is a blend of juice from four vineyards, aged for 18 months in 50% new French oak barrels. It is fermented with native yeasts and bottled unfiltered and unfiltered. The wine is a bright ruby purple in

color with intense aromas of violet, plum, black raspberry, soy and just a hint of smoked meat notes. The palate displays a lovely, ripe fruit core of blackberry and boysenberry nicely accented by roast coffee and dried thyme, which complement the velvety mid-palate, balanced tannins and supple finish. This wine will pair well with grilled pork or lamb, grilled vegetables and smoked meats.

____ Bottle(s) of 2007 Antinori “Il Bruciato” Tenuta Guado al Tasso, Bolgheri @ \$24.99 per bottle
A blend of 50% cabernet sauvignon, 30% merlot and 20% syrah aged for eight months in oak barrels. The wine is an intense ruby red in color with fruity aromas of plum followed by delicate mint and green tea notes. On the palate is a dense array of red berries, chocolate, earth and herbs with a long, sinfully lush finish. This wine will age effortlessly for ten years and can be paired with grilled pork or lamb as well as a healthy cut of steak.

____ Bottle(s) of 2007 Monteviejo Artist label Bicentenario Malbec, Mendoza, Argentina @ \$24.99
The wine is generous on the nose, with ample black-cherry fruits, French vanilla and baking spices. On the palate the wine has a lush quality, with cassis, prominent but well-integrated oak, and a whole lot of rich fruit. It drinks well now and should continue to do so for five years. —*Joe Manekin, K&L's buyer of Latin American wines*

____ Bottle(s) 2005 Schweiger Cabernet Sauvignon Spring Mountain @ Inquire
The 2005 Schweiger is exactly what I want when I want a structured, powerful, mountain-grown cabernet sauvignon. It displays hedonistic aromas of red currant jam and baker's chocolate with hints of sweet oak. On the palate the wine has immense depth with dark, black fruit flavors as well as plum and dark chocolate notes. The wine has a supple finish, the tannins intermingling nicely with the acidity to make a wine that is harmonious enough now but can age gracefully over the next 15 to 20 years if you desire.

____ Bottle(s) of 2006 Quinta Sardonía Ribera del Duero @ Inquire
93 points from Robert Parker's *Wine Advocate*. The 2006 Quinta Sardonía is a stunning wine that really displays the lovely fruit that the Ribera del Duero is capable of uncovering. It mixes gorgeous, precise red fruits with an earthy terroir. There's just enough oak to frame this large-scale, broad offering. The fruit is so delicious and precise, the wine feels vibrant and alive on the palate. This wine can pair well with meats, cheese or as an apéritif. It can age for five to 15 years easily yet is eminently drinkable now.

Champagne Club Previous Offerings

____ Bottle(s) of Philippe Gonet “3210” Extra Brut Blanc de Blancs Champagne @ \$37.99 per bottle
This is a great bottle to share over dinner, and I love it with seared scallops as it brings out the sweetness in the shellfish. Since this is all chardonnay and has absolutely no sugar, I don't recommend it for a large group unless you know they like very dry Champagne. I find it to be in great balance, with the bright, chalky minerality of the Mesnil fruit countered by the more exotic fruit of the Montgeaux vineyards. This Champagne is dry as dry can be, and all the more tasty for it! This is a new cuvee made from 100% chardonnay from Le Mesnil and Montgueux. It is a tremendously nervy wine, best enjoyed with oysters!

____ Bottle(s) of Ayala Brut Majeur Champagne @ \$31.99 per bottle
The Ayala Brut Majeur Champagne is very dry at only 8.5 grams per liter of dosage, but it is certainly round enough to serve to a group as an apéritif. It is a blend of 45% pinot noir, 35% chardonnay and 20% meunier. The juice is 80% from 2005 and 20% from reserve wines. The wine is aged for 30 months on the lees and a minimum of three extra months on the cork before being shipped. I found this wine to have a croissant-like, buttery character and nice citrus brightness at once.

____ Bottle(s) of Baron Fuente Rosé Dolores @ \$34.99 per bottle
The wine gets its color from the addition of pinot noir from the steepest slopes of the large Baron-Fuente estate. This wine will go best with a smoked salmon appetizer. My lovely wife Cinnamon and I are planning on having it with smoked salmon on toast points with crème fraîche. It will also go nicely with a bunch of fresh flowers, if you want to keep things simple!

____ Bottle(s) of Michel Lorient Extra Brut Champagne @ \$34.99 per bottle
This all-estate wine is 80% meunier and 20% chardonnay, fermented in enamel-lined iron tanks instead of the

more common stainless steel or fashionable wood. It is aged for four years on the lees. They had no dosage at all. The wine has a touch of gold in the color and is quite spicy and exotic on the nose, due in part I think to the fact that they do not allow the wine to go through malolactic fermentation. In the mouth it is quite rich for an extra brut, but with a pure, dry finish that will make it very good with a wide variety of foods. Try it with Parmesan crisps as the apéritif or a richer, saucy chicken dish if you choose to have it with a meal.

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

_____ Bottle(s) of 2005 Ferrero Brunello di Montalcino @ \$31.99 per bottle

I've had eight different vintages of Ferrero Brunello and for me this wine is the best non-Riserva they've made so far. The wine still has the classic Ferrero ripeness but a better backbone of acidity and a fresher palate expression. For me, sangiovese usually has a cherry-to-plum character depending on the ripeness, and Ferrero's has usually been in the plum range. In the 2005 this Brunello shows more marasca cherry aromatics, smoky, earthy and plain old sultry. Drinkable now, the wine is spicy and shows lots of complex fruit aromatics with great balance. Try it with some double-cut pork chops with a rosemary rub—great! 90 points from Stephen Tanzer's *International Wine Cellar*; 90 points from *Wine Enthusiast*.

_____ Bottle(s) of 2006 Tenuta Monteti "Monteti" @ \$19.99 per bottle

I introduced K&L owner/Bordeaux buyer Clyde Beffa Jr. to the 2006 Tenuta Monteti "Monteti" and he was truly taken aback at the quality. He thought it was so good, he decided to buy it and ordered a bundle. This is an elegant, complex, full-bodied, sleek and sexy Italian wine. Antonio Galloni of Robert Parker's *Wine Advocate* gave it 93+ points.

_____ Bottle(s) of 2009 La Tunella Rjgialla @ \$19.99 per bottle

"Rjgialla" for me is a pure expression of what the Colli Orientali del Friuli is all about: wines with aromatic subtlety showing delicate hints of elderflower and white peach comfortably ensconced in a sinewy yet voluptuous body. This wine is luscious on the palate and leaves a significant lingering aftertaste. It's perfect for bold grilled fish, your favorite crustacean or as an preamble to your evening repast. I like to suggest this wine to customers who are trying to cross over from California chardonnay; they like the rich mouth feel but aren't interested in mono-flavor chardonnay oak tones, and want to see more intrigue and intricacy and nuance.

_____ Bottle(s) of 2005 Solaria Brunello @ \$29.99 per bottle

This a wine full of forward fruit, plums, cherries and strawberry coupled with a delicate nuance of earth, vanilla and spice. On the palate the wine is supple, warm, and flowing. It has hints of structure from the barrique but it relies on the core of acid that is sangiovese's hallmark expression for its depth, length and aging potential. I would suggest splashing this wine around in a decanter a couple of hours before you want to drink it. Sangiovese is inherently acidic, so if you have this with pasta try to match it with sauces that are not tomato-sauce dominated but more olive-oil driven (as in Tuscany). A roast pork loin with rosemary and sage would work well too.

_____ Bottle(s) of 2009 Antichi Vinai "Il Mascalese" @ \$19.99 per bottle

I was introduced to the wines of Antichi Vinai through their Etna Rosato, yes, a Rosé, and was highly impressed, enough to go visit them at Vinitaly this year. There I found this wine, which wasn't going to be imported. It is vinified in stainless steel and sees no wood. It is an open, forward and wonderful initial expression of Etna Rosso, with depth, flavor and just an inherent drinkability. One word of advice: for drinking all nerello mascalese, I suggest a Burgundy glass. Good drinking!

Premium Wine Club Previous Offerings

_____ Bottle(s) of 2009 Kalinda Napa Valley Cabernet Sauvignon @ \$14.99 per bottle

The 2009 Kalinda has a stunning nose, reminiscent of a fine Saint-Julien, with cherry cola, baker's chocolate and herbs. The palate is dominated by cherry kirsch, creme de cassis, blackberry liqueur and zippy acidity. If you open it now, be sure to let it breathe for a few hours and you'll be handsomely rewarded with a young, robust, full-bodied,

fruit-driven California cabernet sauvignon. This wine could be paired with a hearty steak straight from the grill accompanied by scalloped potatoes and fresh asparagus.

_____ Bottle(s) of 2009 Cakebread Napa Valley Sauvignon Blanc @ Please inquire

The 2009 Cakebread Sauvignon Blanc Napa Valley has aromas of guava, grapefruit, lime and hints of mineral. On the palate the wine displays a bright array of fruit flavors such as white grapefruit, guava, melon, lemon-lime and hints of pineapple and kiwi fruit. There's good acidity and balance as well as good complexity and a long, vibrant finish. This wine will pair well with all seafood dishes as well as your favorite salad.

_____ Bottle(s) of 2008 Casa Lapostolle "Cuvée Alexandre" Cabernet Sauvignon, Apalta Vineyard, Colchagua Valley, Chile @ \$14.99 per bottle

This 2008 Casa Lapostolle "Cuvée Alexandre" Cabernet Sauvignon comes from the famed Apalta Vineyard, which is located 170 kilometers southwest of Santiago in the Colchagua Valley. The Apalta Vineyard has the ideal location of a north-to-south exposure, the Tinguiririca River on one side and the hills from the Coastal Cordillera on the other, forming a horseshoe shape. This ideal terroir has created a wine with intense aromas of red fruits, dry tea leaves and subtle, sweet spices which give way to a palate bursting with red raspberry, boysenberry, mocha and dark chocolate flavors. The finish is long and supple with lingering tannins and hints of rich oak.

_____ Bottle(s) of 2008 Casa Lapostolle "Cuvée Alexandre" Chardonnay, Apalta Vineyard, Colchagua Valley, Chile @ \$14.99 per bottle

This 2008 Casa Lapostolle "Cuvée Alexandre" Chardonnay Atalayas Vineyard is a bright yellow in the glass with subtle hints of green. The nose displays elegant aromas of sweet citrus fruit, white flowers, tropical fruits and subtle spice. The palate is alive with pear, apple and fig fruit nicely framed by piecrust, brioche and hazelnut accents. This richly layered and textured chardonnay will pair well with chicken, fish or a cheese plate. 90 points, *Wine Spectator*.

_____ Bottle(s) of 2008 Peterson Dry Creek Valley Zinfandel @ Inquire

This has seductive aromas of rich, dark fruit and toasty oak. On the palate it has fresh, juicy blackberry, dark cherry and raspberry flavors, and notes of toasty mocha and chocolate nicely accented by a touch of vanilla and orange peel. The finish is long and lush, all the while seamlessly integrating the rich fruit and oak while never losing its sense of balance. This zin goes great with pizza, pasta and any other dish that calls out for a hearty, fruit-driven red.

_____ Bottle(s) of 2009 Saddleback Viognier Clarksburg @ \$14.99 per bottle

The 2009 Saddleback Cellars Viognier Clarksburg is exactly what you want from a viognier. The wine starts out with a very aromatic nose full of tropical fruits, predominantly lychee fruit, jasmine petals and light notes of honeysuckle. The palate has a viscous feel with flavors of white peach, nectarine and hints of honey-butter. The wine is full-bodied with a rich, silky texture that plays wonderfully against the enticing aromas and bright fruit. It goes beautifully with dried fruit, cheese and nuts but can also be enjoyed with fruit salads, fowl, fish and game.

_____ Bottle(s) of 2007 Château Fombrauge, St-Emilion @ \$14.99 per bottle

The 2007 Fombrauge St-Emilion embodies everything you could expect and want from a fine St-Emilion. It starts out with aromas of blackberry, crème de cassis and mineral notes. The palate is an array of black plum, black cherry, blackberry, coffee, mocha and spice. The body of the wine is densely packed with fruit and spicy oak but displays remarkable balance and life considering its weight and size. The finish is long and supple with fading hints of dark fruits and one last gasp of sweet oak. This wine can be paired with a cheese course, charcuterie or steak.

_____ Bottle(s) of 2007 Château Petit Manou, Médoc @ \$14.99 per bottle

This has a deep ruby red color and an intense, complex nose of red fruits, particularly raspberries, vanilla and light toasty oak, making this wine smell absolutely delicious. The wine has a medium-bodied palate with good fruit concentration and freshness that showcases the black and red berry fruit flavors as well as the good structure and supple tannins that help frame the elegant finish. The Petit Manou would be great with a grilled pork chop or with a nice crispy duck breast alongside wild rice.

_____ Bottle(s) of 2006 Sierra Salinas Mira, Spain @ Inquire

The Mira (say MEE-rah) shows intense, juicy, fleshy dark fruits, some spice notes from aging in French oak for 18 months, and polished tannin integration. Clyde had these notes: "Superb richness and balance. Lush, sexy, lovely, and delicious wine."

_____ Bottle(s) of 2008 Iron Horse Green Valley Chardonnay @ Inquire

The name Iron Horse came from a train that stopped at the nearby Ross Station in the early 20th Century. The logo, the rampant horse on a weathervane, came from a weathervane that was unearthed when they were leveling the ground to build the winery. This 2008, all estate grown, is an exemplary cool-climate chardonnay. Notes of spiced pear, clementine and banana aromas waft from the glass. The palate is a mixture of minerality, lychee and apple flavors nicely juxtaposed against French oak barrels. A great food wine. Pair with salads, seafood or chicken.

Best Buy Wine Club Previous Offerings

_____ Bottle(s) of 2009 Kirkham Peak Redwood Valley Sauvignon Blanc @ \$9.99 per bottle

This wine is really, really good and definitely exceeded my expectations. The nose is intoxicating with hints of candied ginger, kumquats, gunpowder and wet stone while the palate is round and bright with lemon-lime, honeydew melon, hints of guava, fig and kiwi fruit. The finish is long, with a good dose of acidity which gives the wine good lift. You can pair this wine with a cheese course, oysters, roast chicken or swordfish.

_____ Bottle(s) of 2009 Tangle Oaks Sonoma Coast Pinot Noir @ \$9.99 per bottle

Making a great wine is quite a challenge. An even greater challenge is making an outstanding wine. When I tasted this 2009 Tangle Oaks, I knew that I had a winner on my hands. It has a deep, ruby-red color in the glass with aromas of dark cherries and roasted almonds. On the palate is a cascade of red raspberries, strawberries, red cherry and hints of plum and oak. There's balance here, good power and verve without appearing too heavy or sweet. I would pair this wine with chicken, salmon or a pasta dish. Or, drink it on its own when all you want is a nice glass of red wine.

_____ Bottle(s) of 2009 Simonsig Cabernet Sauvignon-Shiraz, Stellenbosch, South Africa @ \$8.99 per bottle

The 2009 Cabernet-Shiraz is a blend of 54% cabernet and 46% shiraz that was first introduced in 2003. This vintage's extended "hang time" allowed finer development to these later ripening varietals, bringing soft fine tannins and ripe, voluptuous flavors. The nose offers aromas of smoky blackcurrant, dark plum, white pepper, a kiss of vanilla and dusty cocoa-powder notes. On the palate the wine is juicy with good acidity, a supple, easygoing texture and a fine finish. Try this with beef stir fry or grilled lamb chops.

_____ Bottle(s) of 2006 Jacob's Creek Steingarten Riesling, Barossa Valley @ \$10.99 per bottle

This wine was given 91 points by Stephen Tanzer's International Wine Cellar: "Light yellow. Delicately perfumed bouquet of orange, white peach, baking spices and white flowers. Light in body but intensely flavored, offering spicy orange, tangerine and pit fruit flavors braced by gentle acidity. Finishes with admirable lift and focus, with the spice and citrus notes repeating." *Wine Spectator* gave it 90 points: "Fresh and vibrant, commanding attention for its range of peach, lime and mineral flavors, melding smoothly as the finish sails on. Drink now through 2015." (03/08)

_____ Bottle(s) of 2007 Domaine Andezon Côtes du Rhône @ \$9.99 per bottle

After fermentation in stainless steel, the wine sees no wood during its élevage, thus preserving the ripe and spicy primary fruit characteristics of these two classic Rhône varietals. Black cherry, licorice, and subtle notes of black olive make this entry level Côtes du Rhône a great choice with a grilled burger or a salumi and assorted cheese selection.

_____ Bottle(s) of 2008 Domaine la Garrigue "Cuvée Romaine" Côtes du Rhône @ \$9.99 per bottle

We here at K&L are calling this "The Little Rhône That Could." It is a custom cuvee made for Eric Solomon by Rhône oenologist superstar Phillip Cambie. The 2008 "Cuvée Romaine" is a lush and spicy red loaded with crushed red fruits and hints of roasted herbs. It is a great bottle to bring to a party, to give as a gift, or just to enjoy on a weeknight with rosemary roast chicken or a grilled steak with fresh herbs. Don't miss it!

_____ Bottles of 2009 Spellbound California Chardonnay @ \$9.99 per bottle

The nose is generous with its aromas of pineapple, banana and vanilla while the palate displays flavors of tropical fruits, guava, kiwi, crème brûlée and vanilla bean. Thanks to the racy acidity this wine has vibrant, bright fruit. It's nicely framed by just a hint of the rich oak influence that gives a sumptuous feel without making it seem heavy or clumsy. This wine will pair well with roast chicken or your next seafood or pasta meal.

_____ Bottles of 2008 Domaine Vindemio "Regain," Côtes du Ventoux @ \$9.99 per bottle

This is a smoking little bottle of wine with zesty red-fruit aromas and cracked-white-pepper notes that spring from the

glass while on the palate the wine shows wild red raspberry fruit with a touch of cherry kirsch and wild herbs. The wine has great lift and mouthfeel thanks to the zippy acidity and bright tannins. It has a smooth entry onto the palate and an effortlessly smooth finish. This is a great party wine, and also is the perfect match for spicy, grilled vegetables or Mediterranean food.

____ Bottles of 2006 Brassfield “Eruption” Volcano Ridge Vineyard, High Valley @ \$9.99 per bottle
The 2006 Brassfield “Eruption” Red is a blend of mourvèdre, syrah, grenache and petite sirah from young vineyards. Each block is picked at the peak of ripeness and handled separately throughout the fermentation and subsequent barrel aging. Ripe plums dominate the nose along with smoky tar, cedar, cigar box and toffee nuances that give way to a palate offering up blueberry, plum and hints of black pepper.

____ Bottles of 2009 Noble Aconcagua Malbec, Mendoza, Argentina @ \$9.99 per bottle
This Noble Malbec Mendoza is an entry-level wine but that’s rather misleading, as it has so much depth of flavor and fruit intensity. It shows wonderfully soft, forward, plummy dark fruit, with a rounded texture and good persistence. Try it with herb-roasted Peruvian roasted chicken takeout, with a generous side of fried yucca, of course.

____ Bottles of 2009 Monteviejo Festivo Malbec Mendoza @ \$9.99 per bottle
This wine is produced from 100% malbec sourced from various top sites in the Mendoza region. This 2009 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 many different dishes. Rotisserie chicken, a quickly grilled marinated tri-tip steak, pan-seared tuna, and heartier vegetarian dishes all make terrific pairings. It also works beautifully as a casual sipper without food.

____ Bottles of 2008 Miguel Torres “Las Mulas” Cabernet Sauvignon, Chile @ \$9.99 per bottle
This is a synergy of old and new world, with a rustic feel that permeates it from start to finish. The nose is reminiscent of old-world Bordeaux with dusty notes of red fruit and spice. On the palate the wine is elegant and poised with rounded tannins, ripe fruit and complex flavors of minerals and fruit.

Additional Club Specials

2009 Belle Glos Las Alturas Vineyard Santa Lucia Highlands Pinot Noir

K&L Store price \$34.99; Special price for K&L Club members \$31.99

Very dark burgundy color; aromas of black cherry and tilled earth are abundant and a delight for the senses. On the palate this wine is full, chewy and rich. It coats the mouth with flavors of berry pie filling, sweet spices, and plum, all encased by a complex textural structure that leads to an elegantly supple finish, calling for another sip. 91 points. —*Clyde Beffa*

2009 Belle Glos “Clark & Telephone” Santa Maria Pinot Noir

K&L Store price \$34.99; Special price for K&L Club members \$31.99

Scarlet in color; bursting with aromas of cinnamon, caramel and hints of ginger-spiced tea. On the palate, the plush weight coats the mouth with more brown spice and sweet oak flavors, layered into the deep blueberry and strawberry base. The viscosity paired with the flavors and lively acidity lead into a long finish with supple tannins. 91+ points. —*Clyde Beffa*

2004 Smith Madrone Spring Mountain Napa Valley Cabernet Sauvignon

K&L Store price \$34.99; Special price for K&L Club members \$24.99.

This is old-school, mountain Cabernet that reminds me of those 1960s and 1970s I used to buy a long time ago. Must be decanted two hours ahead. Then, enjoy with a big rib steak. —*Clyde Beffa.*

“93 points. This is the opposite of those gooey, cult-style wines grown down on the Valley benches and floor. It’s pure mountain in the tannins, acidity and dryness... a food wine, with cassis, cedar and mineral flavors.” —*The Wine Enthusiast, Steve Heimoff, September 2009*