



3005 El Camino, Redwood City, CA 94061
Phone, to place orders: (800) 247-5987
Wine Club extension: 2766
Fax (650) 364-4687
theclubs@klwines.com

May 2012

Dear K&L Wine Club Members,

I am writing this month's wine club newsletter earlier than usual since I will soon be in Bordeaux tasting the 2011 vintage *En Primeur* along with Clyde Beffa, Trey Beffa and our colleague and Bordeaux specialist Ralph Sands. April is a great month for me: a trip to Bordeaux, baseball season and the Easter holiday (great food & wine with family). I'm still excited about May's Club news though, as we have eight outstanding wines for you! K&L really does travel the world looking for great wines, whether we go to Bordeaux, Spain, Italy, South America or just 75 miles north to Napa and Sonoma.

The Signature Red Club is all about California Cabernet Sauvignon this month, with two Cabernets from small, family-run wineries. Our first selection is the 2009 Buehler "Estate" Cabernet Sauvignon Napa Valley, a rich, smooth and seductive red—a reminder that a great Cabernet can be irresistible. Our second offering is a great example of classic Alexander Valley Cabernet Sauvignon: the 2006 Robert Young "Red Winery Road" Cabernet Sauvignon Alexander Valley, an exclusive wine direct from Robert Young winery. Both of these Cabernets are drinking wonderfully right now but can also age gracefully over the next 8 to 15 years.

Keeping up with the California theme this month, our Premium Club has two great offerings we are sure you'll enjoy drinking with friends and family. Our first selection is the 2009 Conundrum Proprietary Red Blend. Yes, you read that right, Conundrum Red! This is the inaugural vintage of Conundrum Red, the sister wine to the famous, trailblazing Conundrum White blend. The second Premium Club selection is the 2010 Buehler "Reserve" Chardonnay Russian River Valley, an excellent Chardonnay that delivers gorgeous fruit, rich oak accents and impeccable balance.

With California's small vintages in 2009, 2010 and 2011, I can pretty much guarantee you won't be seeing a lot of California wines in the Best Buy Club, but luckily for us an abundance of great wine is coming over from Spain and France, offering incredible value for your dollar. We begin with the 2011 Herencia Altes Blanca, a white Garnacha from Spain that delivers bright, zippy fruit with complex aromas and flavors, all nicely framed against a medium-to-full-bodied palate. If you've never had a white Garnacha then you are in for a real treat and an eye-opener. Our other unbelievable value is the 2010 L'Hortus "Le Loup dans la Bergerie" Vin de Pays de Val de Montferrand. This exceptional red, a blend of 40% Syrah, 30% Merlot and 30% Grenache, is absolutely delicious. Both Clyde and I were stunned when we learned of its low price. We're sure that you too will be blown away by this amazing value.

The Italian Club features the fruit-forward and *molto* drinkable 2010 Montepulciano d'Abruzzo from Rocco Pasetti's Vigna Corvino estate. It's sure to ease you into outdoor life in the month of May. And from the foothills of the Alps in northern Piedmont, we have the 2005 Gattinara from Alessandro and Emanuele Anzivino. This complex and age-worthy red is showing classic Nebbiolo character.

I hope you enjoy these wines as much as I did. Our wine selections were truly a joy to taste and write about this month and I am even more excited about the offerings we have lined up for you for the rest of the year.

Cheers & Go Giants!

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

Signature Red Collection Wine Club

2006 Robert Young “Red Winery Road” Cabernet Sauvignon Reserve Alexander Valley

The scions of Robert Young are descendants of a long line of farmers. Throughout five generations of farming the same property, they’ve learned the most efficient, best way to cultivate their land. Growing wheat, raising cattle, growing prunes and now wine grapes, they have sustained a unique balance of dedication to and

preservation of the land. Savvy business instincts have encouraged them to take risks in farming, becoming pioneers in the planting of new crops. The first of the Young family to emigrate from upstate New York to California came for the Gold Rush. Peter Young, grandfather of Robert Young, settled on a 206-acre ranch southeast of



A springtime view of the Robert Young Winery, near Geyserville in the Anderson Valley.

Geyserville, California in 1858. He was among the pioneers who built the community of the Alexander Valley. Peter’s wife, Rachel, was a key contributor to the building of the church and establishment of the community Sunday school.

The family established Robert Young Vineyards in 1963. Seeing the potential of the emerging wine industry, Robert Young gradually converted the prune orchard into vineyards. Robert and his first wife, Gertrude, worked diligently to expand the property to encompass all of the land previously owned by Peter Young. The scions of Robert Young—JoAnn, Jim, Susan and Fred—believe their legacy is to keep this land together while carrying forth their father’s commitment to excellence.

The 2006 Robert Young “Red Winery Road” Cabernet Sauvignon Reserve Alexander Valley is an outstanding wine that demonstrates the realized potential of Alexander Valley to make world-class Cabernet Sauvignon. The wine starts out with an intoxicating nose of black raspberry, mocha, baker’s chocolate and hints of herbs. On the palate the wine displays red cherry fruit, milk chocolate and subtle spice with nice oak accents and fine-grained tannins. This wine is full and rich but still very smooth and harmonious thanks to its soft, supple tannins and good acidity. This wine can age gracefully for the next five to fifteen years, or you can decant and enjoy it now with a nice steak.

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

2009 Buehler “Estate” Cabernet Sauvignon Napa Valley

We’re exceptionally lucky in our great working relationship with Buehler Vineyards. This will be the third time the Clubs have offered a Cabernet Sauvignon by Buehler, but the first time it has been the Estate Cabernet Sauvignon. Buehler Vineyards is a small, family-owned winery located in the mountains east of St. Helena in Napa Valley. Situated north of Pritchard Hill and Conn Valley, near the base of Howell Mountain, the vineyards are planted primarily to Cabernet Sauvignon, with smaller blocks of old-vine Zinfandel. The family has been farming this beautiful estate for thirty-six years. They combine that experience and the unique terroir of their hillside vineyards with low yields, meticulous vineyard management, and minimalist winemaking techniques to create wines of uncommon complexity and depth, and to present these wines to wine lovers at reasonable prices.

I’m beginning to taste a bunch of 2009 California Cabernet Sauvignons and can tell you that 2009 is

shaping up to be a very, very good vintage for Cabernet Sauvignon in Napa Valley. Wow! Further evidence of this is the 2009 Buehler “Estate” Cabernet Sauvignon Napa Valley, which I think is a mind-blowing wine for the price. The 2009 Buehler starts off with aromas of black plums, scorched earth and hints of tobacco. On the palate the wine is densely packed with black fruits, chocolate notes, spice and super smooth tannins. This wine is so silky that it feels light even though it is very full-bodied, rich and powerful. If you’re looking for the quintessential California Cabernet Sauvignon then your search has ended. Enjoy! This wine can age for ten-plus years but why wait? It is delicious now and should be enjoyed with any roasted red meats or a hearty pork dish.



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

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

2005 Anzivino Gattinara

Gattinara is not a well known town in Italy, and it is almost unknown for producing Nebbiolo. The town lies in the Alpine foothills. It's about an hour and a half west of Milan, an hour and a half northeast of Turin and a bit south of Lake Maggiore. Here in this outlying zone Nebbiolo has long been known as Spanna, but given the fame that Barolo and Barbaresco have gained in the last couple of decades, the locals are now calling it Nebbiolo as well. Anzivino is a family-owned winery, started in 1996 by Alessandro and Emanuele Anzivino, who wanted to get away from city life and put their toes into country soil.



Nebbiolo vineyards overlooking the town of Gattinara.

The DOCG law states that Gattinara must have a minimum of 90% Nebbiolo and allows a tiny percentage of Croatina and Bonarda, but the 2005 Anzivino Gattinara is 100% Nebbiolo. The wine is aged in large Slavonian oak barrels and upon release can still age easily for 10 to 20 years. This wine has that classic Nebbiolo nose of rose petals, a delicate aromatic that belies the structure underneath. Make sure you use a Burgundy glass to drink this wine. Long and elegant on the palate, the wine shows lots of tannic grip and an elegant body and the finish shows lots of leather and spice. I love this kind of wine with wild game or wild mushrooms. Porcini Risotto is perfect—that creamy texture softens the young tannins and still lets you get that entire flavor. Decant this two or three hours ahead if you can, and don't forget to use that Burgundy glass!

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

2010 Vigna Corvino Montepulciano

I met Rocco Pasetti about six years ago. He is one of those people you instantly feel comfortable around. Yes he has a wonderful smile and good sense of humor but it is really his relaxed style that makes you feel so calm. Whether he's talking about wine, the food in the restaurant where we're eating, the local history of a building we're walking by, the origins of a word, the latest in world politics, currency conversion, sports—Rocco exudes a quiet, unforced expertise that makes you feel at ease. That doesn't mean Rocco can't get fired up! In 2000 he left his father's winery after an internal dispute within the family and went off to start his own winery.

Rocco's winery is in Abruzzo, the state due east of Rome. It's a few miles northwest of Pescara and has two vineyard sites. His top line of wines, called Contesa, are from his older vineyards in Casalcontrada. His new line, the Vigna Corvino, comes from his newly planted vineyards in Collecovino.

The 2010 Vigna Corvino Montepulciano d'Abruzzo is 100% Montepulciano and makes a bold statement of fruit and earth. The wine spends just a few months in big Slavonian oak barrels. Even this little amount of time allows it to breathe a little and come together. The nose is primary dark fruit but it's not simplistic; there's lots of plummy depth. On the palate the wine has supple warmth that fills your mouth yet it still has good acidity. The finish is long and balanced with that hint of acidity pointing to the center of your palate. For me this is a perfect wine for meats from the grill, especially sausage or even burgers. Or if you are a little adventurous (I had this the other night and it was great), a plate of Spaghetti Carbonarra made with *Guanciale*, which is smoked pig cheek... kinda like bacon.

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



Premium Wine Club

2010 Buehler "Reserve" Chardonnay Russian River

There is nothing quite like a Russian River Valley Chardonnay. I cannot think of another appellation that consistently reaches the heights that the Russian River Valley does with Chardonnay in California. The unique terroir mixes in the perfect soil composition along with cool ocean breezes, allowing the Chardonnay grape to reach its full potential, with a mixture of tropical fruit, power, balance and richness.

The Buehler family made their name by making exceptional values in both Cabernet Sauvignon and Zinfandel, but I would be remiss if I forgot to mention that they also produce exceptional

Chardonnays for the money. The 2010 Buehler "Reserve" Chardonnay Russian River has a beautiful nose of lemon oil, honey, vanilla and hints of thyme. These elements seamlessly fold themselves into a palate that displays tropical fruits, golden delicious apples, Asian pear and spice notes. There's great acidity, balance and energy to this wine. It should pair perfectly with roast chicken or a cheese plate.

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



2009 Conundrum Proprietary Red Blend, California

In 1989, Caymus Winery became a trailblazer in the California wine scene when they produced the Caymus Conundrum White Blend, a blend of several white grapes that almost immediately became one of California's most sought-after white wines. The thought was that the whole—several white grapes—is greater than the sum of the parts. Consumers agreed and made the wine hugely popular. Fast-forward 20-plus years and now we have the inaugural release of the Conundrum Red, sister wine to the Conundrum White.



The 2009 Conundrum Red has an exotic and spicy nose of candied fruits and red flower aromas. The palate expresses itself with sweet red raspberry and strawberry flavors, a hint of cinnamon and a touch of clove. The sweet fruit is nicely buffered by the new oak and good acidity, giving the weight a supple smooth feel. This is a wine designed to be drunk now and can be paired with grilled meats, pizza or pasta, or enjoyed as an apéritif.

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

Best Buy Wine Club

2010 La Loup dans la Bergerie Hortus, France

This month there's a wolf on the loose in our Best Buy Wine Club! No cause for alarm though, as this wolf is the vinous rather than the carnivorous kind. Le Loup dans la Bergerie translates to "the wolf in the sheep pen." Just as a wolf in such a locale is sure to stir things up a bit, this delicious red is bound to fire up your palate and animate your wine-drinking experience.

This fanciful blend of 40% Syrah, 30% Merlot and 30% Grenache hails from the Languedoc, in the foothills of the majestic Pic Saint Loup. Ripe, crunchy grapes are vinified simply, without any oak influence. What does that translate to? Pure, unadulterated fruit. Think of a fresh basket of grapes and red berries that are complemented by just a touch of blackcurrant tea leaves. The venerable southern French estate of Domaine de l'Hortus is responsible for this fun-loving and slightly less serious rouge that will get along with just about anything culinary that comes its way. How about grilled lamb sausages with lentils and roasted potatoes? Or perhaps a chicken *tagine* slow cooked with organic tomatoes and sweet potato? You get the idea. The 2009 Le Loup dans la Bergerie is party, pool and picnic ready. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

Your re-order price for this wine as a club member is \$9.99.



The Pic Saint Loup overlooks the vineyards of Domaine de l'Hortus, which is in the AOC of Coteaux du Languedoc-Pic Saint Loup.

2011 Herencia Altés Garnatxa Blanca, Spain

Terra Alta, a DO (*Denominación de Origen*) tucked away in the rugged southern portion of Catalunya is home to the largest amount of Garnatxa Blanca (Grenache Blanc, if you must) in the world. Terra Alta is closer to Valencia than to Barcelona. Fortunately for wine lovers, its plantings aren't just about quantity but quality as well. They've got plenty of very old vines—some of them 50-plus years old, some even 100-plus years. As a result, this delicious white from Herencia Altés is full of intense pear and apple flavor, with spectacular minerality showing towards the mid-palate and finish.

Poor, calcareous clay soils provide perfect conditions for vines to grow, and Terra Alta's sunny Mediterranean climate tends to allow for a consistent vegetative cycle. Some of our favorite Spanish reds are now hailing from Terra Alta. They include the friendly, tasty wines of Xavier Clua, the ambitious hardcore natural (organic and no sulfur added) efforts of Laureano Serre's Bodegas Mendall, and now this delicious new find from Herencia Altés. It was made by Núria Altes, whose family has been growing grapes in Terra Alta for generations. Enjoy this lovely white on its own or with a wide variety of foods. It's a mouthwateringly fresh white wine that will make you reach for a second glass—and marvel that it's so good for under \$10. —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

Your re-order price for this wine as a club member is \$9.99.



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 2007 York Creek Cabernet Sauvignon Spring Mountain@ Inquire

The 2007 York Creek Cabernet Sauvignon is a great wine. It reminds me of the wines that were more typical of Napa Valley in the 1970s and 1980s: more structured and built for longer-term aging. This wine has a structured body with a deep red-ruby color and aromas of black plum, cassis, chocolate and mint. It has a dense palate that

displays an array of dark fruit, hints of earth and chocolate, with tannins and good acidity. This wine can age effortlessly for 15 years or be enjoyed now after an hour or so of aeration.

____ Bottle(s) of 2006 Long Shadows Chester Kidder Red, Columbia Valley, Washington @ Inquire
Aromas of dried figs and cocoa powder, along with hints of tamarind and toasty oak, are followed by intense violet and blueberry-jam flavors beautifully integrated around a spicy core. Balanced, with refined texture and robust structure, this wine has a seductive mouthfeel that sets it up for its remarkably long, satisfying finish. It should pair well with steak or any kind of grilled meats and can be enjoyed now or aged flawlessly in your cellar for the next five to ten years. This wine received 93 points from *Wine Advocate*, 93 points from Stephen Tanzer and 92 points from *Wine Enthusiast*.

____ Bottle(s) of 2008 Ruston “Lost Acre Vineyard” Cabernet Sauvignon Alexander Valley @ Inquire
Aromas of black cherry, black plum, spice and vanilla spring from the glass. On the palate the wine displays layer after layer of black fruits ranging from blackberry, cherry and plum to hints of baker’s chocolate and earth. This Cabernet is not for the faint of heart; it should be paired with a steak or any other hearty cut of meat. You may enjoy this precocious wine in its youth, or put it in your cellar for five to eight years and enjoy the added complexity that it is sure to gain over time.

____ Bottle(s) of 2008 Anderson’s Conn Valley Vineyards “Right Bank” Napa Valley @ Inquire
This 2008 Right Bank starts off with a sexy nose of red currant, white rainier cherries, hints of rosemary and cinnamon. On the palate the wine is packed with elegant red berry flavors, spicy red licorice notes and a supple, full mouth feel. The wine has great length and balance from the very first sniff to the very last taste. If you’re looking for a great red wine that can stand on its own or complement food then you have found it in the 2008 Anderson’s Conn Valley Vineyards “Right Bank.” Robert Parker gave this wine 92 points.

____ Bottle(s) of 2004 Bodegas Poesia “Poesia” Lujan de Cuyo, Argentina @ \$24.99 per bottle
This wine’s rich, sweet, ripe fruit and extravagant notes of spice may be tempting now, but we have it on record that these wines age well for a handful of years. Last year, for example, we enjoyed the 2003 vintage in its eighth year. This 2004 garnered 91 points from Robert Parker, and 92 points from *Wine Enthusiast*. — *Joe Manekin, K&L Spanish, Portuguese & Latin American Wine Buyer*

____ Bottle(s) of 2007 Sempre Vive Petit Verdot Napa Valley @ \$23.99 per bottle
The 2007 Sempre Vive Petit Verdot Napa Valley is a blend of 90% Petit Verdot and 10% old-vine Cabernet Sauvignon that displays wonderful hints of blueberry, spice, violets and a hint of nutmeg on the nose. On the palate the wine is a dense, layered combination of crème de cassis, blackberries, black plums and a hint of mineral and graphite with a mocha-laced finish. This wine is smooth and soft with a finish that is absolutely seamless. Who knew Petit Verdot could be this delicious? Match this wine with a pork chop or duck breast and you will be in heaven.

____ Bottle(s) of 2005 Laurel Glen Cabernet Sauvignon Sonoma Mountain @ Please Inquire
The 2005 Laurel Glen Cabernet Sauvignon Sonoma Mountain is stunning. It has gorgeous dark fruits on both the nose and the palate that integrate nicely with the sweet oak and good acidity. The wine feels more Bordelaise than Californian. The wine shows remarkable balance and has a great sense of harmony but is infinitely approachable and drinkable now. This wine will go beautifully with a steak, lamb or rich cut of pork. 92 points, Stephen Tanzer’s *International Wine Cellar*.

____ Bottle(s) of 2007 Lancaster Estate Sophia’s Hillside Cuvee, Alexander Valley @ Please Inquire
The 2007 Lancaster Estate Sophia’s Hillside Cuvee is a blend of 97% Cabernet Sauvignon and 3% Merlot. The wine has a dark purple hue with aromas of blueberries, cinnamon and violets on the nose while the palate displays layers of complex fruit, berries, plums and dark chocolate seamlessly tied together with lush, fine tannins. The finish is smooth and long with a silkiness that makes you wish you had a bigger glass. Pair this wine with a steak or other hearty fare and you will not be disappointed. This wine can be enjoyed now if decanted 90 minutes ahead. It can go into your cellar for a good eight to twelve years where it will gain further complexity and soften up a bit. 92 points, *Wine Enthusiast*.

____ Bottle(s) of 2008 Robert Craig “Affinity” Napa Valley Bordeaux Blend @ Please Inquire
The perfect food wine, the 2008 Affinity is so very tasty now that it is hard to resist opening it; but this wine can be

set down for, very easily, an additional ten to fifteen years. Ideally I would match the Robert Craig Affinity with a nice steak or cut of red meat. I could even conceivably see this paired with your upcoming Thanksgiving dinner, especially if your Thanksgiving fare is bold and flavorful.

____ Bottle(s) of 2008 Robert Craig Black Sears Vineyard Howell Mountain Zinfandel @ Please Inquire
This wine starts off with rich aromas of black raspberry, pepper, dried mushrooms and subtle hints of lilac and rose petals. The palate is a mix of juicy red and black fruits with hints of white pepper, cranberries, spice and minerals nicely accented by supple tannins, bright acidity and a touch of clove on the finish. The 2008 Robert Craig Zinfandel Howell Mountain should be paired with rich, roasted meats or smoked duck breast and can be enjoyed in its youth (best if decanted) or can be cellared for the next ten years.

____ Bottle(s) of 2006 Emblem Rutherford Cabernet Sauvignon @ Please Inquire
The 2006 Emblem Rutherford Cabernet Sauvignon has rich aromas of dark berries, cassis and olive notes, and a palate brimming with ripe black fruits, dark berries and rich, sweet tannins. It has layers of complexity, and concentrated fruit that plays nicely against the oak and acidity.

____ Bottle(s) of 2005 Saddleback Cellars Napa Valley Cabernet Sauvignon @ \$24.99 per bottle
This wine is great! It is exactly what we crave from a Napa Valley cabernet sauvignon: ripe, rich fruit that isn't overly sweet, a good touch of minerality and earth, and just the right amount of oak to frame the wine and give it structure and spice. Nils Venge has done it again. The palate is full-bodied with opulent, jammy black fruit flavors layered over silky and supple tannins with an amazingly smooth, lingering finish. This wine will pair marvelously with grilled steak, roast beef or any other hearty red meat.

____ Bottle(s) of 2006 Paradigm Merlot Oakville @ Please Inquire
This wine is a blend of 92% Merlot and 8% Cabernet Sauvignon, aged for 20 months in French oak. Aromas of red plums, cedar and spice 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.

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

____ Bottle(s) Marguet Pere et Fils Blanc de Noirs Brut Champagne @ \$35.99 per bottle
The Marguet Pere et Fils Blanc de Noirs Brut Champagne is made from a combination of estate and purchased fruit. The list of contributors to this wine reads like a roll call of the new wave of producers of high-quality Champagne, including Lavelle, Paulet and many others, all from the Mountain of Reims. The wine is based on the great 2008 harvest with 15% reserve wines. It is all Pinot Noir and enjoys 30% barrel fermentation, the balance being fermented in tank. It is light without being unsubstantial, and has a clean, refreshing personality. The mousse is exceptional, with tight fine streamers normally only seen in much more expensive bottlings. This is an ideal apéritif and goes very well with just a little good company, but is particularly flattered by pistachios and parmesan toiles.

____ Bottle(s) of Michel Arnould Verzenay Brut Rosé Champagne @ \$35.99 per bottle
We love to work with Champagne producers that are of a scale that allows the owners to be in on the details. Michel Arnould is a great example. In the past we could only get a case here and a case there of the Michel Arnould Verzenay Brut Rosé Champagne but recently we lucked out and got some for the club! This all-Pinot rosé is entirely from the Arnould estate in the Grand Cru of Verzenay. Almost all of the wine is vinified white, with about 10% vinified red coming from a special parcel planted to Pommard clones and farmed for lower yields. This dry rosé has plenty of rosé flavor and will make a great partner to plank salmon on the grill or even hot-smoked salmon.

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

____ Bottle(s) of 2010 Sassotondo Ciliegiolo @ \$12.99 per bottle

Ciliegiolo is an indigenous Tuscan grape, always popular in the Maremma but rarely made as a varietal. Ciliegiolo's name comes from ciliegio, "cherry." Carla and Edoardo blend the Ciliegiolo with 10% Alicante (also a rather popular grape along the coast) and the result is marvelous. The cherry-like aromatics in this wine just burst out of the glass aided by the depth and power of the deeply colored Alicante. Aided by the stunning quality of the 2010 vintage, the wine is forceful yet supple on the palate and exuberantly full and fresh. This wine calls for something off the grill. Reach into your bag of recipes and have at it!

____ Bottle(s) of 2006 Planeta Merlot @ \$26.99 per bottle

I really like this wine's complexity. So much of the "bad" Merlot was mono-flavored juice that tasted like melted jello, but this wine offers layers of herb and fruit mixed in with a bit of wild game. It's like a Sicilian evening breeze full of wild herbs, smoke and a hint of salt. On the palate the wine is lush yet restrained; it has balance and a freshening acidity that makes it an ideal food wine. Think Mediterranean grilled lamb kebabs with a little caponata and a glass of Merlot, sitting outside... sounds good, doesn't it!

____ Bottle(s) of 2007 Cavalchina Bardolino Superiore Santa Lucia @ \$15.99 per bottle

This is an ideal food wine, perfect for delicate, creamy or primavera-style pasta, or charcuterie (okay, salumi; sometimes French is just easier). I love it with roasted chicken. I like to serve it at cellar temperature, about 60 degrees or so, to give it a fresher feel in the mouth.

____ Bottle(s) of 2007 Mamete Prevostini Grumello @ \$23.99 per bottle

The 2007 Mamete Prevostini "Grumello" Valtellina Superiore is a rich, supple and warm wine with lots of sweet fruit and complex, wild-plum aromatics that are supported by a solid yet smooth tannic structure. The really intriguing trait of this wine for me though is its lingering finish, where layers of complex fruit reveal themselves one after the other.

____ Bottle(s) of 2010 Buonamico Montecarlo Rosso @ \$12.99 per bottle

The 2010 Buonamico Montecarlo Rosso Blue Label is a blend of 55% Sangiovese, 15% Canaiolo, 10% Syrah, 10% Cabernet Sauvignon and 10% Merlot. It is fermented in stainless steel and spends seven months in French barriques. The flavors are dominated by the French Bordeaux varieties with their earthy and herbaceous character. The Syrah give lots of mid-palate weight and richness but the Sangiovese-Canaiolo combination is the backbone of the wine. It gives elegance and balance and most importantly it gives length to the other varieties. This is a perfect wine for grilled meats or hearty lasagna. It has structure and it is really drinkable now. Decant it an hour ahead of time. Enjoy!

____ Bottle(s) of 2007 Curto Ikano Rosso, Sicily @ \$24.99 per bottle

One of the wines that stood out for me was the 2007 Curto Ikano, a blend of 50% Nero d'Avola, 40% Merlot and 10% Syrah. I found this wine very spicy, balanced with a supple texture yet not fat. It was surprisingly elegant. I suggest you decant the Ikano at least half an hour ahead of time and then let it sit in your glass for a bit.

Premium Wine Club Previous Offerings

____ Bottle(s) of 2009 Ernie Els Cabernet Sauvignon, Stellenbosch South Africa@ please inquire

They call Ernie Els "The Big Easy", and the same could be said of this wine. It's no wallflower and yet very easy to like. This 100% Cabernet Sauvignon reminds me of some old-school Napa Cabernets, with a bouquet that offers notes of violets, smoky black cherry, currant, cedar, graphite and a hint of tobacco. On the palate is fine balance and texture with refined tannins adding to the structure of the wine and a long finish with a whisper of mint on the back end. And who knows, this wine might even improve your golf game! —*Jim Chanteloup, K&L buyer of wines from South Africa*

____ Bottle(s) of 2009 Monteviejo Petite Fleur, Mendoza, Argentina @ \$14.99 per bottle

Monteviejo is a member of the famous Clos de los Siete, a group of Bordeaux families who have partnered up in the

Uco Valley, south of Mendoza, to jointly create one wine as well as their own individual bottlings. Monteviejo is owned by Catherine Péré Vergé of Château Le Gay Pomerol. The wines always deliver loads of rich fruit, a structured, spicy quality from the use of very high quality oak barrels, and lots of value for the money. This wine received 91 points from *Wine Advocate*. —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

_____ Bottle(s) of 2010 Kalinda Pinot Noir Monterey County @ \$15.99 per bottle

The 2010 Kalinda Pinot Noir Monterey County has a sumptuous nose of dried cranberries, red cherry mash, sage and minerals. The palate is a mix of ripe red fruits such as red raspberries, cranberries and cherries, and dried herb flavors such as sage and rosemary. The wine has great balance and complexity with good length and energy, which translate all the way through the wine. The finish is bright and crisp, making this the perfect wine to pair with wild salmon, roast chicken or a beet salad.

_____ Bottle(s) of 2008 Tangent “Paragon Vineyard” Pinot Gris Edna Valley @ \$13.99 per bottle

Winemaker Christian Roguenant of Tangent decided that the Paragon Vineyard in Edna Valley provided the ideal place to plant and grow Pinot Gris. After tasting this wine, I’d say he was correct. The 2008 Tangent Pinot Gris is made in the traditional dry style of Northern Italy. It is surprisingly full-bodied, with concentrated flavors of peach, ginger and tropical fruits. Framed by a light, lemony acidity and a vibrant minerality, it shows a touch of pine-resin character. An evocative apéritif on its own, Tangent Pinot Gris also pairs well with most foods, with shellfish and some hard cheeses.

_____ Bottle(s) of 2010 Eidosela Albariño Rias Baixas @ \$15.99 per bottle

This wine shows all of the wonderful qualities that the best of Albariño wines offer: a slight, CO₂-derived effervescence, flavors suggesting fresh peach and melon rinds, and a drinkability second to none. Even if seafood is not your thing, you could certainly enjoy a glass (or two) while cooking, or with other foods. Try it with bean stews studded with chorizo and/or pancetta, or with braised chicken. —*Joe Manekin, K&L Spanish, Portuguese & Latin American Wine Buyer*

_____ Bottle(s) of 2010 Cakebread Napa Valley Sauvignon Blanc @ Please inquire

The 2010 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, good complexity and a long, vibrant finish. This wine will pair well with seafood dishes and your favorite salad.

_____ Bottle(s) of 2010 Menetou-Salon, Domaine du Lorient @ \$14.99 per bottle

We discovered this wine last April on our Bordeaux trip. It was made by Francois and Jean Marie Cherrier, owners of Domaine du Lorient. A sample was sent to us and we loved the wine and ordered it on the spot. The wine is so focused, with citric aromas and flavors and nuances of minerals and earth. It is bright and refreshing, from a great vintage in the Eastern Loire. We have carried the Cherrier Sancerre for years and this is the first Menetou we have bought from the Cherrier family. It is a perfect apéritif white, and it would be great with cracked crab or Crab Louie. —*Clyde Beffa*

_____ Bottle(s) of 2007 Burgess Merlot Napa Valley @ \$14.99 per bottle

On the nose the 2007 Burgess Merlot evokes aromas of blueberries, black cherry, hints of mint and subtle spice notes while on the palate it displays flavors of cranberry, black cherry, milk chocolate and a touch of dried herbs. The finish is complex with the effortless mingling of fruit, tannins and acidity, giving both weight and lift and a 30-second finish. This is the Merlot to serve to friends who say they don’t like Merlot. Because this wine is so full-bodied I recommend decanting or opening and letting it breathe for at least an hour or two before drinking.

_____ Bottle(s) of 2009 Acon Roble Ribera del Duero @ \$13.99 per bottle

The 2009 Acon Roble represents the roble style well, with juicy blackberry and plum flavors bolstered by a hint of toasty wood notes. It’s an ideal compromise between the more immediate, softer tasting fruit of a joven wine and the barrel-marked charm of a crianza. Enjoy this wine the way they do in the region: Serve it with grilled lamb, perhaps with some potatoes on the side. You can hold the veggies—Spaniards of this area don’t have time for vegetables.

—*Joe Manekin, K&L’s buyer of Spanish wines*

Best Buy Wine Club Previous Offerings

_____ Bottle(s) of 2010 Montevejo “Altitude 1050” Malbec, Mendoza, Argentina @ \$10.99 per bottle
Montevejo is owned by Catherine Péré Vergé of Château Le Gay Pomerol. Altitude forms an important part of the viticultural equation in Argentina, where high elevation means cooler evenings, ideal for allowing vines to rest from their growth during the warm, sunny days. The resulting berries are intensely flavored and make great wine, rich in color, extract, phenols and other flavor compounds. The 1050 in this wine’s name refers to meters of elevation. These vineyards are located at over 3300 feet above sea level. Taste this Malbec, with its intense blackberry and black cherry fruit typical of the Uco Valley, and we think you’ll agree that yes, altitude can make all the difference! —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

_____ Bottle(s) of 2010 Cassagnoles Côtes de Gascogne Blanc @ \$8.99 per bottle
Composed of 50% Colombard, 40% Ugni Blanc and 10% Gros Manseng, and vinified completely in stainless steel, the Cassagnole is redolent of meyer lemon, grapefruit and freshly cut grass. For those of you who love a good Sauvignon Blanc or Pinot Grigio, the style of this Côtes de Gascogne is just a hop, skip and jump away. And with a modest alcohol level of 12% abv, the Cassagnole can be enjoyed either as an apéritif or with lighter fare such as a goat cheese, citrus and arugula salad or grilled snapper. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Cal y Canto Viura Verdejo Castilla, Spain @ \$9.99 per bottle
The 2010 Cal Y Canto Viura Verdejo dry white comes from the Tierra de Castilla region in Spain, close to Madrid. A blend of 65% Viura and 35% Verdejo, this wine has a seductive nose of white peach, apricot and hints of lime blossom. On the palate flavors of lime, lemon, peach, wet stone and minerals dominate this lively, crisp white wine. The perfect match for oysters, clams and seafood stew, this wine can also be enjoyed on a nice night out on your deck when only a crisp white wine will do.

_____ Bottle(s) of 2010 Leo de La Gaffeliere Bordeaux Rouge @ \$9.99 per bottle
The 2010 Leo de La Gaffeliere Bordeaux Rouge has red fruit flavors with blackberry and violet aromas. It’s round and fruity, and meant to drink in the next five years. The blend is about 70% Merlot and the rest is Cabernet Sauvignon and Cabernet Franc. It sees a bit of oak, just the right amount to make it creamy and elegant. Serve this beauty with rack of lamb or even a hamburger—any night of the week. — *Clyde Beffa*

_____ Bottle(s) of 2009 Dona Carla Douro White Label @ \$9.99 per bottle
This delicious Douro red has slightly toasty aromas that combine with dark fruit on the nose, and lead to a fresh tasting palate full of blackberry fruit and a hint of mineral. At a reasonable 13.5% ABV, this wine is nicely balanced. The flavor intensity and finish make it just fine at table, though its forward and easygoing fruit also makes it ideal for sipping on its own. — *Joe Manekin, K&L Spanish, Portuguese & Latin American Wine Buyer*

_____ Bottle(s) of 2009 Trim California Cabernet Sauvignon @ \$9.99 per bottle
The 2009 Trim Cabernet Sauvignon is a blend of 75% Cabernet Sauvignon and 25% Cabernet Franc, sourced from some of the best vineyards on the north coast of California. This wine offers up aromas of cherry liqueur, black plums, currant and cinnamon. The palate displays an array of flavors including cranberry, black cherry, black raspberry, cinnamon and vanilla notes. The wine is balanced and fresh with good acidity and soft, lush tannins, while the finish is clean and smooth.. It is accessible and drinking great now, and that’s what its makers intended—so enjoy this great bargain tonight.

_____ Bottle(s) of 2010 Domaine du Roumané Côtes du Rhône @ \$9.99 per bottle
The 2010 Domaine du Roumané Côtes du Rhône is composed of 60% Grenache and 40% Syrah. To preserve the more fruit-forward characteristics of the two varietals, winegrower and vigneron Herve Roman de-stems the fruit completely and ferments the wine at low temperatures. The higher percentage of Syrah in the blend lends a considerable degree of licorice and spice. That’s a complexity not evident in many a Rhône offered at the same modest price point. Enjoy now and over the next several years with hearty winter fare. Clyde recommends Cassoulet. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2009 Ferrero Tuscan Red IGT @ \$9.99 per bottle

The nose is warm and inviting with layers of ripe Cabernet and Merlot fruit and the Montepulciano adding some delicate and subtle spice. The Alicante gives an exotic ripeness. The wine has a very supple and soft palate presence and then lengthens out into a vibrant and exciting Super Tuscan. Enjoy with grilled meats or hearty pasta dishes. —
Greg St. Clair, K&L Italian wine buyer

_____ Bottle(s) of 2010 Domaine Begude Chardonnay “Terroir” Haute Vallée de l’Aude IGP@ \$9.99 per bottle

This bright Chardonnay with just a touch of spice exhibits plenty of zesty citrus freshness coupled with apple, pear and ginger notes. It is the perfect wine to enjoy on its own after a long day’s work, or with a wide range of fish, salad or poultry dishes. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Hugues Beaulieu Picpoul de Pinet @ \$8.99 per bottle

This bite-y white is textbook Picpoul, a wonderful introduction to the varietal and style of this wine. Clean, refreshing and oh so light, the 2010 Hugues Beaulieu exhibits green apple and lime zest aromatics, coupled with a zippy mineral core on the palate. Enjoy now and often as a cool, bright vinous pick-me-up, or with your next platter of fruits de mer! —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2009 La Coterie “Seguret” Côtes-du-Rhône-Villages @ **Super Special \$8.99 per bottle**

This juicy red Rhône is from the outstanding 2009 vintage and Clyde Beffa calls it “a knock-out.” A deep cherry red color, this Grenache-based wine is dominated by very ripe black fruit notes (blackberries, blackcurrant), forest floor, and spices on the nose. On the palate, hints of black fruits, liqueur and fine spices such as anise abound. Enjoy this now and over the next five years with grilled steak, prime rib roast or hearty winter stew. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Kirkham Peak Marlborough Sauvignon Blanc @ \$9.99 per bottle

The bouquet offers passion fruit, lime blossom, pink grapefruit and freshly cut red bell pepper. On the palate, tropical fruits come into play with a creamy round texture supported by juicy, lively acidity that leads to a refreshing long finish. —*Jim Chanteloup, K&L Wine Buyer for Australia/New Zealand/South Africa*

_____ Bottles of 2006 Brassfield “Eruption” Volcano Ridge Vineyard, High Valley @ **Super Special \$6.99 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.

Special Offer for Club Members

2006 “Women of the Vine” Syrah, Heidi Barrett Peterson Edition

Regular price \$60. K&L Store price \$24.99

Club Special price \$19.99

While writing the book *Women of the Vine*, Deborah Brenner also created this first-of-its-kind winery. Women of the Vine Cellars features hand-crafted, limited-production wines, uniting award-winning women winemakers from around the world under one brand. It is the first art gallery for artisan women winemakers, showcasing their individual styles and the nuances of their regions.

Deep black ruby in color with enticing aromas of rose petal, ripe plum, black cherry, and spice, this Syrah is big, lush, and round in the mouth, with flavors matching the aromas. Layers of earth and toast integrate. The balance is very good with good length and persistent flavors. This wine is drinking great now and is structured to age as well.