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May 2013

Dear K&L Wine Club Members,

When I was younger I would always magically become much happier once the month of April rolled around. It probably had a lot to do with the baseball season's start, and getting closer to summer vacation.

The Signature Red Club is giving us a little window into the economic climate. We have one wine from Spain and another from the 2008 Bordeaux vintage. Thanks to the sluggish Spanish economy which has several very good vintages piling up, we have a wonderful Syrah/Grenache blend, the 2010 Jimenez-Landi "Sotorrondero" Mentrida. It displays the best of what Spain has to offer in a very Burgundian interpretation. Next up, and stylistically the polar opposite of the Jimenez-Landi, is the 2008 Château Pipeau Saint-Emilion. This Bordeaux wine is new world in style, bursting with fruit and rich oak—a hedonist's delight. We hope these two wines will satisfy your ying and your yang.

I struggle with the name of the Premium Club; I don't think it does justice to the kind of wines we put in the club, and it doesn't really tell the story of what an incredible value the club delivers. We have two reds this month. First, a California Syrah with a little age on it. The 2006 Highflyer Syrah is a big, bold Syrah that oozes fruit and rich oak. The winery's original intention was to make three single-vineyard offerings, but the wines got blended together by mistake. Lucky for us that meant a great wine and an incredible price. Syrah with a little age on it is the perfect food and entertaining wine, with tons of fruit and no tannins. Our other selection is the 2010 Château L'Argenteyre Médoc, a stunning value that Clyde and I stumbled upon while tasting through a few samples of Bordeaux with a local sales representative. The 2010 Bordeaux vintage is one for the ages, and the 2010 Château L'Argenteyre is a full-bodied, classically styled Bordeaux. It boasts dark, rich fruit while retaining a distinctive Bordeaux feel.

We have some tasty French bargains this month in the Best Buy Club, with our first offering coming from the Languedoc-Roussillon region. Other than the Rhône Valley the Languedoc-Roussillon region, which lies southwest of the Rhône Valley, produces the most values consistently in all of France and quite possibly the world. The 2011 Domaine Lafage "Côte Est" White is a delicious little white wine, a blend of 60% Grenache Blanc, 30% Chardonnay and 10% Marsanne. It's crisp and fruit-driven with just the right amount of power and sweetness. Our second astounding value is the 2011 Domaine d'Andezon Côtes-du-Rhône, a delicious red with the perfect combination of red fruit, spice and hints of oak. Both great values, these are perfect case-worthy purchases for your summertime entertaining.

The Italiano Club this month features Ferrero, one of our fantastic direct imports and a perennial customer favorite. Ferrero wines combine old-world feel with new-world sensibility. This month's two selections provide the best of both worlds: an affordable everyday red in the 2010 Ferrero Toscana Rosso IGT and a step up with the magnificent 2008 Ferrero Brunello di Montalcino. These wines are a great reminder of what a fantastic property can accomplish from Italy's famed Tuscan region.

As we move into the warmer months we will try our best to provide you with perfect summertime wines, and with other unique choices such as interesting varietals or an older vintage that's ready to drink.

Go WORLD CHAMPION SF Giants!

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

Signature Red Collection Wine Club

2008 Château Pipeau, Saint-Emilion

I am an unabashed fan of Bordeaux. I was recently pouring a high-end tasting of top California Cabernet Sauvignons and all the time the thought kept running through my head: for the same price I could get a much better wine from Bordeaux. Of course great wine, like beauty, is in the eye of the beholder; but there does seem to be an abundance of great Red Bordeaux available for less than \$50. It's a bit more challenging to find commensurate value in California Cabernet Sauvignon. One of our more favorite QPR (Quality-to-price-ratio) producers is Château Pipeau in Saint-Emilion.



Grapes being picked at Château Pipeau, St. Emilion

Georges Mestreguilhem, a talented man of vision, founded his family estates in 1929 by purchasing Château Pipeau, three kilometers from the famous church tower of Saint-Emilion. His son, Pierre

Mestreguilhem, continued to run the estate, working tirelessly to improve production and carry on the family name and spirit. Since then Pierre's son and daughter, Richard and Dominique, have taken charge of Château Pipeau's destiny, and the wines have reached a level of quality never before seen.

The 2008 vintage faced challenges, as it came on the heels of two vintages that were, in the opinion of many, overpriced. Because of that there was very little excitement about the 2008 vintage before its En Primeur campaign. Then as more and more wine writers/critics and purveyors tasted the 2008 wines, a slow but steady stream of positive reviews came out. Luckily, the Bordelaise dropped their prices considerably, so the 2008 vintage was not only delightful to drink but also most importantly, affordable, especially in light of the prices of 2005 to 2007 and 2009 to 2011. The 2008 vintage offers the consumer the greatest QPR of the last seven vintages.

If your only impression of Bordeaux is watered-down, fruitless wine then the 2008 Château Pipeau should change your mind. Château Pipeau is planted 90% to Merlot and 5% each to Cabernet Sauvignon and Cabernet Franc. With a dark purple hue in the glass, this wine is Big Boy Merlot. Aromas are of exotic plum, blueberries and cassis and the palate is a lush assortment of dark fruits, spice and mocha notes—all melded into a hedonistic offering that caresses the palate. The finish is smooth and seductive with rich notes of oak and one last rush of berry fruit. Pair this with duck confit prepared with juniper berries. *Wine Spectator* gave this wine 90 points, and so did *Wine Advocate*.

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

2010 Jimenez-Landi "Sotorrondero," Méntrida, Spain

Various wine regions in the world seem to take turns offering amazing values. It happens partly because of economics, partly according to who currently has good-to-great vintages, and partly according to the marketplace—the supply and demand for a region's wines. Spain right now has an economy in shambles, two or three very good vintages back to back, and a marketplace saturated with offerings from Spain. So there are some amazing deals on great Spanish wines out there, and one of those deals is the 2010 Jimenez-Landi "Sotorrondero."

The small estate is located in Méntrida, with an old, typical *Toledana* house. José Benavides Jiménez-Landi and Daniel Gómez Jiménez-Landi were raised among concrete tanks and old press machines. With romantic 16th century gardens, this estate has always been linked to the Jiménez-Landi family, and the family always linked to winemaking and viticulture. At the age of 27, José and Daniel both decided

to dedicate their lives to wine. In 2004 they restored the old winery, introducing new technologies and machinery with the single target of producing maximum possible quality, based on respect to environment and tradition. The oldest part of the estate, the cave, dates to the 16th century and was used by their ancestors to create wine in clay vats.

The 2010 Jimenez-Landi “Sotorrondero” Méntrida is a blend of 85% Syrah and 15% Garnacha (Grenache) aged for 10 months in French oak barrels. The resulting wine is ruby red in color with aromas of white pepper, red currant, cranberry and cherry kirsch. On the palate the wine is fresh and lively with flavors of red berry, sage, savory spice and zippy acidity. The lift and vibrancy of this wine make it the perfect food

wine. It is made in a much more restrained style than some of the more new-world offerings currently coming out of Spain. *Wine Advocate* gave this wine 90 points.

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



At Jimenez-Landi, cultivating a vineyard with a horse-drawn plow.

Premium Wine Club

2010 Château L'Argenteyre, Médoc

I have been lucky enough to go to Bordeaux on multiple occasions, and taste En Primeur for the 2006, 2009, 2010 and 2011 vintages.

Unfortunately, all 1000-plus Bordeaux châteaux have their pricing and quality judged by the release prices of the top forty or so estates. While in recent years the prices have shot up dramatically on the top classified growths, there are still hundreds of fantastic Bordeaux values just waiting to be discovered. And in the two back-to-back

incredible vintages of 2009 and 2010, there was

certainly no lack of great wines under \$30. The test of whether or not it is truly a great vintage in Bordeaux is not how the top classified growths perform but rather how the inexpensive producers do. When those producers make great, affordable wine, that's when you know that you have a truly stellar vintage. We tasted multiple 2009 and 2010 wines that blew us away and at the same time offered us amazing value for our money.

Our annual trips to Bordeaux are focused on tasting the latest offerings En Primeur to get a gauge on the quality of the vintage—and to take every opportunity to tell our friends there, both the négociants and the château owners, to drop their prices. On each trip, we focus on getting a feel for the style and structure of the vintage, seeing which areas performed well, and discovering a few great values.

We didn't actually discover the 2010 Château L'Argenteyre on one of our trips but rather at a tasting of samples in our office in Redwood City. Both Clyde and I thought the wine was excellent; we decided to order it on the spot and make it a club selection. In January of this year the *Wine Spectator* agreed with us on the quality of the 2010 Chateau L'Argenteyre; they awarded it a 90 point score.

The 2010 Chateau L'Argenteyre Medoc is a dark and brooding wine. It appears dark purple in the



Château L'Argenteyre is in the village of Bégadan in the Médoc.

glass with aromas of cocoa, graphite, baking spice and dark fruit notes. The palate is a dense melding of plum, blackcurrant, blackberry and lavender flavors with a touch of oak. This wine can be enjoyed with a pork chop or grilled steak.

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

2006 Highflyer Syrah California

One of the best parts of my job is getting to meet people who are involved with new or up-and-coming wineries and learn about their projects. I was recently introduced to a new winery group that includes Somerston (flagship label), Priest Ranch and a value label, Highflyer. I was impressed by the entire range of wines that they presented to me. The 2006 Highflyer Syrah was a perfect fit for the Premium Club, offering both an amazing value and a great take on California Syrah with a couple years of age on it. The story of how the 2006 Highflyer Syrah came into being helps explain how amazing this wine is.

Craig Becker is one of the founders of Somerston Winery and is the general manager and winemaker on all three labels currently being produced. Craig is also a pilot—thus the name “Highflyer” was chosen for their two Rhône blends, one red and one white. Originally Craig was going to produce three single-vineyard 2006 Syrah offerings, around 100 cases each, that would retail for about \$50 a bottle at the winery. However, while Somerston was putting the finishing touches on those plans, the winery in charge of making the three single-vineyard Syrahs mishandled the order: They mistakenly blended the three wines together! That’s how we ended up with this 2006 Highflyer Syrah California, selling for less than half of what its individual components were set to sell for.

The blend for the 2006 Highflyer Syrah California is: 43% Somerston Vineyard, 41% Vivio Vineyard and 16% Star Lane Vineyard. This wine is definitely not for the meek. Côte-Rôtie-like aromas spring from the glass: dark baker’s chocolate, black fig, crushed stone, pepper and hints of leather. The palate is as bold as the nose, with flavors of blueberry, loganberry jam, dark chocolate, spice and cola notes. The wine finishes with a smooth, intoxicating finish that belies the power and depth of the wine. I would pair this wine with grilled meats, spicy pasta dishes or your favorite pizza.

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



Craig Becker, winemaker and general manager at Somerston

Best Buy Wine Club

2011 Domaine Lafage “Côté Est” Proprietary White Languedoc-Roussillon

Domaine Lafage in the Languedoc-Roussillon is the home base of winemaking couple Jean-Marc Lafage and Elaine Salinas-Lafage. They are currently consulting on multiple projects in Spain, in South America and of course close to their home. The Languedoc-Roussillon is one of the oldest viticultural areas in France; vines are known to have been cultivated there by the Romans, but local winemaking may have begun even earlier. With dramatic topography and steep, sloping hills, much of the area is reminiscent of the Priorat region in Spain.

Like many other gentlemen currently making wine in the Languedoc-Roussillon and Rhône regions, Jean-Marc Lafage consults around the globe. Known for his deft touch with Southern European varietals, he has quickly garnered a reputation as one of the area’s up-and-coming winemakers.

The 2011 Doamine Lafage “Côté Est” White is an excellent example of Jean-Marc Lafage’s winemaking acumen. This is a flat-out delicious white blend; it offers a wonderful value and bang for your buck. As the warmer weather approaches and you eat lighter fare and drink more white wines as apéritifs, this wine will easily fill the spot for easily accessible, light-drinking white wine. It’s a blend of 60% Grenache Blanc, 30% Chardonnay and 10% Marsanne aged in stainless steel tanks on the less. The wine displays aromas of white flowers, nut skin, green fig and green apple notes. The palate has nice, racy acidity with flavors of white grapefruit, nectarine, citrus and green apple. The wine is bright, fluid and tasty and can be paired with salads, seafood and cheeses or enjoyed as an apéritif before your meal.



Jean-Marc Lafage and Elaine Salinas-Lafage in one of their vineyards.

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

2111 Domaine d’Andezon Côtes du Rhône

The Rhône valley of late has had an embarrassment of riches: good-to-great vintages in 2005, 2007, 2009 and 2010. The 2011 vintage looks to be a good to very good, with an overall level of quality somewhere between the 2008 and 2009 vintages. It should deliver wines that drink well young and offer nice pretty fruit with supple tannins. The 2011s should be on average more approachable than their large-scaled 2009 and 2010 counterparts; you’ll most likely be drinking the 2011s while waiting for your 2009s and 2010s to enter their magical phase.

Domaine d’Andezon is the result of a collaboration between Eric Solomon of European Cellars Importers and the Rhône property Les Vignerons d’Estezargues. Eric met Jean-Francois Nicq, the young, passionate director/winemaker at d’Estezargues, and convinced him to do a custom bottling of wine from the best parcels of old-vine Syrah on his property. Previously this amazing juice was sold in bulk to a very famous producer who charges several times what this amazing value custom cuvée is offered for.

A blend of 90% Syrah and 10% Grenache, the 2011 Domaine d’Andezon Côtes du Rhône is a violet color in the glass with aromas of blackberries, minced meat, black licorice and hints of mocha. The palate has a vibrant energy with notes of black currant, cranberry, Asian spice and sweet coffee flavors. The wine has a brightness and approachability that makes it perfect to pair with foods needing a fruit-driven wine with the acidity to compliment the meal rather than overwhelm it.

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



Jean-Francois Nicq of Estezargues.

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

2008 Ferrero Brunello di Montalcino

Back to back to back: three Brunelli in a row! It isn't often that we can do this, but here goes! It is a miracle that there even is a 2008 Ferrero Brunello di Montalcino. This wine is a survivor. On August 15, 2008, at about four in the afternoon, a devastating hailstorm destroyed huge swaths of vineyards, from Sant'Angelo Scalo to Sant'Angelo in Colle and east to Castelnuovo del'Abate on Montalcino's southern slope. It was an unusual day. Mid-August sees the annual march to the seaside by Italians, who all pretty much take a vacation at the same time, so fewer people than usual were around when it happened. News spread fast along the coastal beaches and streams of worried producers "stormed" back to Montalcino to see what had happened to their vineyards.

When Claudia Ferrero and her winemaker husband Pablo Härrri rushed back to the estate, they found devastation. Pablo told me it looked as if a bomb had gone off in the vineyards. Leaves, branches and grapes were scattered everywhere. Pablo said that he and Claudia, standing on the edge of the road, fought off the desire to just go home and sit. From where they were it looked like a complete loss. Instead they walked through the vineyards together. Here and there they could see partial bunches of grapes; portions of the bunches had just been sheared off. They knew they would have to get to work immediately to save what was still there, because partially torn bunches would soon be attacked by mold. They would need to handle, examine and make decisions on each bunch.



Vineyard damage at Ferrero after the August 2008 hailstorm.

So for the rest of that day and all the next, they tossed even more grapes onto the ground to save those that were left on the vines. In the end they lost about 35% of the grapes in the vineyard; and they were spared any further storms before the harvest.

I really like this wine. It reminds me of the more "classically" styled vintages showing freshness, balance and not the super-ripe flavors that global warming seems to be giving us lately. The wine is drinkable now after decanting and it will still age for another seven to ten years. I'd serve it with a rich meat *ragu* made from a *Brasato al Brunello* (Italian pot roast) over a favorite pasta.

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

2010 Ferrero IGT Toscana Rosso

To be a grape grower you must have a very strong will and be able to ride the roller coaster that affects your livelihood from vintage to vintage, from near tragedy to abundant riches. In 2010, growers in Montalcino and the surrounding areas were blessed with an incredible vintage. The 2010 Ferrero IGT Toscana Rosso is a superb wine, with power, richness, balance, aromatics and length. This was an almost effortless vintage for the producers—thank goodness!

This wine doesn't come from Montalcino, where Pablo and Claudia live; it comes from a property they bought more than a decade ago just across the Orcia River on the southern boundary of Brunello di Montalcino. Here, to try something different, they planted Cabernet, Merlot, Montepulciano and Alicante. They initially made the wines separately and they did well with the critics, but the labels they had chosen (CA, ME, MO and AL) just didn't work and sales floundered. A few Februarys ago, Guido Parres, Chris Miller and I were visiting and we said, why don't we try blending these together? We did. Holy cow it was tremendous, and the K&L squad had saved the day! Only to find out later that Pablo

already knew this was the solution but was happy to have us think that we saved the day. Anyhow, this 34% Cabernet Sauvignon, 34% Merlot, 16% Montepulciano and 16% Alicante blend is a great value, full bodied yet not over ripe. It is full flavored and spicy. I think you'll love the character of this wine, and it will age well over the next decade.

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



From left, Claudia Ferrero, and Pablo, Silvia, Pepita and Giulia Härr.

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 2009 Van Wagoner "Cuvee Speciale" Pinot Noir California @ Please Inquire

The 2009 Van Wagoner "Cuvee Speciale" Pinot Noir California is a flat-out delicious Pinot Noir. The wine starts out with a seductive nose of fresh smashed strawberries, hints of rosemary and subtle notes of caramel and mocha. On the palate the wine displays deep strawberry and red berry fruit flavors and it has hints of mocha-accented oak on the finish. The deep, rich fruit flows throughout the wine and never becomes heavy or overtly sweet; it is always nicely buffered by the perfect amount of acidity and oak.

___ Bottle(s) of 2009 Lancaster Estate "Sophia's Hillside Cuvee" Cabernet Sauvignon Alexander Valley @ Please Inquire

This is a blend of hillside blocks of Cabernet Sauvignon with a touch of Merlot. It starts out with aromas of clove, cinnamon, violets and fresh berry notes and then seamlessly transitions to a palate of dark berries, plum, black cherry and hints of dark chocolate and minerals. The wine has a long, lush finish with good tannin grip and rich French oak overtones. This wine can be enjoyed a few hours after decanting or can be cellared for an additional five to 15 years and display some secondary nuances

___ Bottle(s) of 2010 La Fenêtre "Presqu'île" Pinot Noir Santa Maria Valley @ Please Inquire

The 2010 La Fenêtre "Presqu'île" Pinot Noir Santa Maria Valley is the best wine I have tasted from La Fenêtre to date. The nose is rich with dark cherry aromas, hints of spice and a feeling of warmth and depth. The palate reveals

a wine that is densely packed with dark berry fruit that runs the gamut from cherry to berry fruit flavors. A great balance of fruit, tannin and alcohol slowly unfolds as the wine breathes in the glass and reveals more and more complexity and nuance. Still very youthful, this wine can definitely benefit from decanting an hour or two in advance so it can truly strut its stuff. It can be paired with a juicy pork chop or a nice leg of lamb.

____ Bottle(s) of 2005 Bacio Divino Pazzo @ Please Inquire

A fragrant perfume of sweet roasted herbs, kirsch, black currants, and pepper jumps from the glass of this supple-textured, fleshy wine. The ideal bistro-styled red, it will be fun to drink over the next 2 to 3 years. This wine just bursts with fruit and is the perfect foil for grilled pork, pizza, rigatoni pasta or any other food that asks for a large-scale, fruity red wine.

____ Bottle(s) of 2010 Robert Craig “Affinity” Cabernet Sauvignon Napa Valley @ Please Inquire

This Cabernet Sauvignon is a perfect example of what the 2010 vintage in Napa Valley has to offer. It offers finesse, balance and elegance. The 2010 Affinity starts off with a pretty nose of red maraschino cherries, black licorice and roasted coffee notes. The palate shows great verve and energy along with pretty berry notes and nice, racy acidity. The wine has good balance and a finish of great length and harmony. Pair this wine with grilled meats. You can enjoy it now or you can lay it down, open it in five years and see how wonderfully it has developed.

____ Bottle(s) of 2009 Sequoia Grove Napa Valley Cabernet Sauvignon @ Please Inquire

Intoxicating aromas of blackberry kirsch, black plum, bakers chocolate, mocha and spice make this wine irresistible! The palate is a tapestry of dark berry fruit, mocha and milk chocolate flavors with fine tannins and a smooth, very long finish. This wine is flat-out delicious and should be paired with a nice grilled filet mignon or just enjoyed on its own, shared with a group of friends.

____ Bottle(s) of 2009 Bodega Mas Alta Artigas Priorat @ \$23.99 per bottle

In this 2009 Bodega Mas Alta Artigas Priorat, rich, chewy berry fruits betray a hint of Cabernet Sauvignon's red fruit and subtle herbal tones, which add interest to the wine and would make it a natural with grilled steak or lamb garnished with thyme and rosemary—herbs that grow wild in the region. This wine received 92 points from Robert Parker's *Wine Advocate*. —Joe Manekin, *K&L buyer of Spanish, Portuguese and Latin American Wines*

____ Bottle(s) of 2010 Merryvale Pinot Noir Carneros @ Please Inquire

The 2010 Merryvale Pinot Noir Carneros is dark ruby red in color and starts out with subtle hints of violet while aromas of dark red cherry, wild strawberry, black tea, cardamom, fresh earth, floral notes and toasted marshmallow rise seductively from the glass. The palate displays plenty of energy, bright and focused, with flavors of cherry, cranberry and lingering hints of toasty oak. Pair this wine with wild salmon and beet salad.

Premium Wine Club Previous Offerings

____ Bottle(s) of 2010 Clos Reissier Pouilly-Fuissé @ \$14.99 per Bottle

This bright and charming Chardonnay is from a vineyard currently submitted for formal consideration to promotion to Premier Cru. The combination of bright fruit, a bit of toasty oak and mineral notes on the finish makes this wine absolutely classic for the appellation. It is fine and elegant in character, with lovely minerality and very lively fruit. It will pair well with grilled fish or a roast chicken. Bravo to the producers at the Cave de Chaintreé for this lovely wine.

____ Bottle(s) of 2009 Simi Cabernet Sauvignon Alexander Valley @ Please Inquire

The 2009 Simi Cabernet Sauvignon is the best I have ever tasted from this estate. The nose starts out subtly with aromas of bakers chocolate, maraschino cherries, baking spices and hints of cedar. The palate goes on to reveal flavors of red plum, cranberry, red cherry, milk chocolate and notes of cedar and clove. The finish is smooth and harmonious, with layers and complexity continuing to unfold. This Cabernet Sauvignon can be paired with all kinds of red meat dishes and it can be enjoyed perfectly well on its own.

____ Bottle(s) of 2011 Domaine des Aubuisières “Cuvée de Silex” Vouvray @ \$14.99 per bottle

The 2011 Domaine des Aubuisières “Cuvée de Silex” Vouvray is a great example of what Vouvray should be. The wine starts out with a pretty nose of pear, peach, honey and a hint of mint while the palate is a nice combination of flint, wet stone, minerals and apple and pear fruit flavors. The wine has good acidity which nicely frames the slight hint of sweetness and also gives the wine energy and lift.

____ Bottle(s) of 2010 Domaine Roche Côtes de Rhône @ \$14.99 a bottle

A wonderful wine, the 2010 Domaine Roche Côtes du Rhône is a blend of 60% Grenache, 25% Syrah and 15% Carignan aged for six months in 60% stainless steel and 40% concrete tanks. The wine displays a beautiful deep red hue in the glass and has aromas of dark cherry kirsch and hints of earth, sage and minerals. On the palate the wine displays plum, licorice and black raspberry flavors and hints of spice and mocha. Beautifully balanced and harmonious from start to finish, this wine is a pleasure to drink.

____ Bottle(s) of 2011 Qupe Marsanne Santa Barbara County @ \$14.99 a bottle

Focusing primarily on Chardonnay and white and red Rhône varieties, Qupe offers an amazing range of great offerings at several price points. All offer a great look at the grape variety and terroir of each region. The 2011 Qupe Marsanne is the perfect expression of what I expect from a Rhône white from the California Central Coast. A blend of 79% Marsanne and 21% Rousanne, it seamlessly melds a distinctively California feel to these two very French white grapes. A nose of peach pit, citrus, wet stone, hay and gardenia wafts from the glass. The palate displays flavors of peach, tangerine, apple cider and stone fruit flavors with a subtle hint of oak and honey notes.

____ Bottle(s) of 2010 Kalinda Cabernet Sauvignon Napa Valley @ \$16.99 per bottle

The 2010 Kalinda Cabernet Sauvignon is all about structure. It is a little closed initially on the nose but slowly opens up to display hints of baker's chocolate, black plum and graphite notes. The palate unfolds to display plum, blackcurrant, crème de cassis and mineral notes with an understated vein of milk chocolate and mocha elements, which unveil themselves as the wine spends more time in the glass. This wine will definitely benefit from a few more months in the bottle, and it should be opened an hour or two before consuming.

____ Bottle(s) of 2009 Monteviejo Calypso Malbec Mendoza @ **Special price: \$11.99 per bottle**

Monteviejo, with Bordelaise businesswoman Catherine Péré Vergés at the helm, is *très français*. From their state-of-the-art, gravity-flow winery, to their well-coopered oak barrels, to their elegant wines and even their unfinished, French-language-only website, it's all very French! The Monteviejo wines continue to represent great value, and they rank among our customers's favorites. Enjoy this with some nice grass-fed beef. That's a very Argentinean match for this Argentine wine with French accent. *Wine Advocate* gave this wine 90 points. —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

____ Bottle(s) of 2010 Potel-Aviron Côte de Brouilly "Vieilles Vignes" Cru Beaujolais @ \$14.99 per bottle

This bright and attractive wine has a nose of black cherry and some *sous-bois* (forest floor) notes. It comes from vines of more than 50 years of age, grown on the steep slopes of an extinct volcano. Côte de Brouilly is one of the smaller of the crus. It's not seen as often, but it has more drive and less earthiness than its larger cousin, Brouilly. On the palate this wine shows bright acidity, crunchy red fruit notes, and notes of wild cherry. We found the 2010 particularly delicious; we loved the intensity and the fruit. It's a terrific match for a holiday meal, but will also age very well in your cellar. —*Keith Wollenberg, K&L Burgundy Buyer*

____ Bottle(s) 2010 DeLoach "Cool Coastal Vineyards" Russian River Valley Chardonnay @ \$14.99 per bottle

California meets Burgundy. This wine begins with a nose that reveals hints of lemon oil and peach, pear and melon accents. The palate reveals a racy combination of lemon peel, vanilla and nutmeg while blending in good acidity and hints of oak. This wine feels like California Chardonnay made with a French Chablis sensibility. Pair it with roast chicken, or gorgonzola and candied walnut salad. 90 points, *Wine Enthusiast Magazine*.

____ Bottle(s) 2008 Buena Vista "The Count Founder's Red Wine" Sonoma @ \$14.99 per bottle

The 2008 Buena Vista "The Count Founder's Red Wine" Sonoma is a blend of Merlot, Syrah and Zinfandel aged 16 months in Hungarian, American and French oak barrels. The wine is a deep purple in the glass with aromas of blackcurrant and hints of espresso. On the palate the wine is full-bodied with gobs of dark fruit like black plums, black cherry, crème de cassis and hints of chocolate. This wine is seductively smooth with lavish oak and a finish that goes on and on. Pair it with a grilled pork chop or braised beef, or be a hedonist and enjoy it on its own.

____ Bottle(s) of 2011 Conundrum California White @ Please Inquire

From the second you pour the first glass, this wine invites you in with intriguing aromas of green apple, tangerine and honeysuckle blossoms. The taste is best described as exotic; layers of peach, apricot nectar, green melon and pear are overlaid with subtle notes of citrus zest and spicy vanilla. A round, rich mouth feel supported by fresh acidity brings the complexities of this wine into balance.

_____ Bottle(s) of 2009 Château Petit Manou, Médoc @ \$14.99 per bottle

This has plenty of latent tannin to age well for many years, but with some airing the fruit covers the tannin, making it so enjoyable now with a steak dinner. Some blackberry and cassis aromas that follow to the palate make for a fine, fruity, forward palate entry. Some spices are evident on the palate and the finish is lingering. A Clyde pick for value Bordeaux. —*Clyde Beffa Jr.*

_____ Bottle(s) of 2010 Mas des Volques Volcae @ \$14.99 per bottle

This wine has the deep cherry, currant and raspberry fruit you would expect from the varietals, with notes of tapenade, garrigue, game and toasty oak. Full and round, the Volcae will go well with—and stand up to—lamb roasted with garlic, grilled sausages and heartier cheeses. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

Best Buy Wine Club Previous Offerings

_____ Bottle(s) of 2011 Kalinda “Unoaked” Anderson Valley Chardonnay @ \$9.99 per bottle

Here is my “poolside sipper” for guests who like Chardonnay or any dry white wine. This wine has a floral nose and great acid balance on the palate. Where else can you find good California Chardonnay for such a low price? We were only able to buy fewer than 200 cases of this wine, and I expect it will sell quickly. I am a 90 pointer on this. Serve it alone or with a seafood or chicken course. It is meant to consume within two years. —Clyde Beffa

_____ Bottle(s) of 2011 Smashberry Red Central Coast @ \$9.99 per bottle

This wine is produced by Bien Nacido Vineyards, a large, bulk wine producer that also makes some wonderful single-vineyard Chardonnay and Pinot Noir offerings—and this surprisingly great value 2011 Smashberry Red. A blend of 40% Merlot, 30% Cabernet Sauvignon and 30% Petite Sirah aged for 16 months in American oak, this wine has a seductive nose of red cherry kirsch, raspberry jello, hints of herbs and a slight touch of milk chocolate. The palate is a lively blend of red cherry, cranberry, black raspberry and mocha notes that seamlessly meld against a bright, lively finish. This delicious, easy-to-drink wine pairs well with almost any dish that needs a fruit-forward red.

_____ Bottle(s) of 2010 Maison Antech Cuvée Eugenie Crémant de Limoux @ \$10.99 per bottle

Named after the *grande dame* of the estate, Eugenie Limouzy, the 2010 Maison Antech Cuvée Eugenie Crémant de Limoux vintage is composed of 50% Chardonnay, 40% Chenin Blanc and 10% Mauzac. It is produced along the lines of methode champenoise and spends twelve months on the lees before being disgorged. This balanced and elegant sparkling wine reveals subtle hints of citrus fruits, toast and honey. At less than half the price of a bottle of Champagne, the Cuvée Eugenie is the perfect choice for your house sparkling wine or to feature at parties where quality and good taste matter. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2009 Domaine Girard “Tradition” Côtes de Malpere @ \$9.99 per bottle

Vinification and ageing of this medium-bodied French country red take place in stainless steel tanks to preserve the freshness and purity of fruit inherent in the wine. Deep, rich red berry fruit notes match with just a touch of tobacco leaf and forest floor. Fine tannins and mellow acidity make the Tradition a delicious contender for a house or casual dinner party red, making it one of the best kept secrets in French wine! Might we suggest the following wine pairings: grilled chicken with wild mushrooms, pork loin and sage, a hearty beef stew or just a plain old burger and fries. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2011 Kalinda Sauvignon Blanc Redwood Valley @ \$9.99 per bottle

When we finally found the juice for this year’s wine, the 2011 Kalinda Sauvignon Blanc Redwood Valley, we knew we had a winner. I just love the nose on this wine. It begins with aromas of Kaffir lime, white magnolias and hints of guava jelly while the palate is a gorgeous medley of citrus fruits, guava, stone fruit and hints of wet stone. The palate feel on this wine is amazing and the zippy acidity and fine tannins make it an utterly delicious offering.

_____ Bottle(s) of 2011 Chateau Hellha Tokaji Furmint Hungary @ \$9.99 per bottle

The 2011 Chateau Hellha Tokaji Furmint displays a nose of aromatic white flowers, dry hay and dried white currant. The palate is a mix of white fruits, pears and apples as well as citrus and mineral characteristics. The wine has nice balance and versatility and can be paired with grilled white meats and cheese.

_____ Bottle(s) of 2011 Paripaso Cabernet Sauvignon Paso Robles @ \$9.99 per bottle

The 2011 Paripaso Cabernet Sauvignon Paso Robles is delicious. The wine starts off with a full-throttle nose of black raspberry, blackberry and hints of chocolate and earth while the palate is a gorgeous display of red berry, sweet

strawberry, milk chocolate and hints of earth and minerals. The wine has subtle hints of oak but is more about the fruit and supple tannins, which make it super accessible and very easy drinking.

_____ Bottle(s) of 2010 Domaine de Chambert Chardonnay, J d'Alibert, IGT Pays d'Oc @ \$9.99 per bottle
The Domaine de Chambert has that richness and full-throttle style that I do not usually care for—but it also has fine acidity, which cuts through that oak and fruit. With its excellent balance on the palate, this wine appeals to me and it will also appeal to all of those oak lovers. If you prefer your Chardonnay on the crisp side, chill this wine well; if you like a richer texture, serve it a bit warmer. —*Clyde Beffa Jr.*

_____ Bottle(s) of 2011 Monteveijo Festivo Torrentes Mendoza @ **Special price: \$6.99 per bottle**
Monteveijo Festivo Torrentes Mendoza is quite spicy, exotic and floral on the nose, with aromas that suggest rose water, perhaps even Turkish delight. On the palate, white peaches blend with sweet fennel, maintaining their focus and balance with decent acidity to tie the wine together. Drink this wine on its own, or to accompany ceviche. —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

_____ Bottle(s) of 2011 Rainstorm Pinot Gris, Willamette Valley Oregon @ \$9.99 per bottle
The 2011 Rainstorm Pinot Gris is bright, zesty and fun. It has subtle white flower and melon aromas. On the palate flavors of honeydew melon, cucumber and lime dominate with notes of wet stone and spice. This wine has great lift and is easy on the palate so you can pair it with seafood, salad or cheeses or enjoy it as an apéritif. If you haven't had a chance yet to enjoy a Pinot Gris then you are definitely in for a treat here. *Wine Enthusiast* gave this 90 points.

_____ Bottle(s) of 2010 Château Haut Riot “Cuvée Juliette” Bordeaux Rouge @ \$9.99 per bottle
The wine combines richness and concentration with a sense of elegance and finesse. Superb layers of currant and berry fruit combine with sage and cedar. This wine is a deliciously juicy style of Cabernet that is made to be enjoyed over the next five years. It has an inviting nose of dark tarry fruit. It is medium to full on the palate, with the lovely precision that's a hallmark of this great vintage. The palate is filled with juicy black fruits, especially blackcurrant. It has lovely intensity and impeccable balance. The finish is easy and supple. —*Clyde Beffa*

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

_____ Bottle(s) of 2007 Baccinetti “La Saporioia” Brunello di Montalcino @ \$32.99 per bottle
La Saporioia is a very small estate and rather new, except that Giovanni's family has owned the property since 1935. It wasn't until 1999 that they planted the vineyards, and they released their first Brunello (vintage 2004) in 2009. This tiny estate has about 8.5 acres of Sangiovese planted along the road from Sant'Angelo in Colle to Castelunovo dell'Abate. They're planted in terre rosse, an iron-rich soil that produces wine with prodigious amounts of fruit character. Although this wine has lots of fruit for a Brunello it is still full of earth and spice; the 2007 vintage, ripe yet complex, is a powerful example of this subzone of Montalcino. I'd decant this a couple of hours ahead of time and serve it with a dry-aged T-Bone grilled rare and drizzled with extra virgin olive oil.

_____ Bottle(s) of 2007 Ferrero Brunello di Montalcino @ \$24.99 per bottle
This 2007 Brunello starts off with waves of plummy aromatics delicately highlighted by bits of sage and rosemary. On the palate the lushness of the wine emphasizes the riper fruit character and masks the structure that lies underneath. This will age well and drink at its most complex from 2017 to 2022. I think it's best served with a two-inch-thick, dry-aged T-Bone.

_____ Bottle(s) of 2010 Mamete Prevostini Botonero @ \$14.99 per bottle
Mamete Prevostini has been making wine in the Valtellina since the 1940s for their family restaurant but it wasn't until 1988 that it became a serious wine producer in their current position. The 2010 “Botonero” has a short, five-day fermentation and never sees any wood. It is a fresh, aromatic red that would be a great accompaniment for the region's classic dish of *Pizzoccheri*, a type of pasta made from buckwheat. One adds cubed potatoes, swiss chard or savoy cabbage and Valtellina Casera cheese. Fontina would be a good substitute and dressed with a garlic and sage butter it's a manly dish and absolutely delicious.

_____ Bottle(s) of 2010 Marziano Abbona Dogliani “Papa Celso” @ \$21.99 per bottle
Marziano Abbona started his winery in 1970 with vineyards his father planted in 1950. The 2010 Marziano Abbona Dogliani “Papa Celso” comes from an old, 20-acre vineyard called Doriolo that is about 1500 feet above sea level.

The grapes for “Papà Celso” come from the Bricco di Doriolo, the top of the ridge in this vineyard. This is a big, powerful wine with lots of tannic structure that is enveloped in layers of luscious fruit. It isn’t particularly a wine to age into gracefulness; this is a bold, drink-me-now-if-you-can wine. It goes best with hearty, rustic dishes bold enough to stand up to the burst of flavor Papà Celso gives you. I would be remiss if I didn’t also suggest my personal favorite, polenta with grilled sausage. For me that is the Dolcetto dish.

_____ Bottle(s) of 2010 Cascina Val del Prete Roero Arneis “Luet” @ \$17.99 per bottle

This wine comes from a 20-year-old vineyard with eastern and western exposure to retain its freshness. (The red grapes take all of the southern exposures.) I think you’ll like this wine; it has more heft than most Arneis and gives you a richer mouth-feel. I’d have it with salmon because it has a little tang to balance it, or with a primavera-style pasta with some broccolini and chili pepper.

_____ Bottle(s) of 2011 Torre in Pietra “Elephas Rosso” @ \$20.99 per bottle

The wine is blend of predominantly Montepulciano and Sangiovese with a dose of Cesanese, a local Roman variety. The wine sees no oak; it just spends a few months in cement tanks to come together. It offers a subtle, elegant and smooth presence on the palate, delicately aromatic but with character. It is ideal with grilled chicken or rabbit cacciatore dishes. Experiment on your own!

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

_____ Bottle(s) of Barnaut Blanc de Noirs Bouzy Grand Cru Brut Champagne @ \$34.99 per bottle

For the first time, we have a blanc de noirs from Bouzy, the top Pinot Noir village in Champagne. The Barnaut Blanc de Noirs Bouzy Grand Cru Brut Champagne is from one of the most established producers in the village. The family has been growing vines and making wine here since 1874. Mr. Philippe Seconde, fifth generation, has been making the wine here since 1985 as well as farming the family’s 30 acres of vineyards. Bouzy faces south on the slopes of the Mountain of Reims and is famous for making the ripest, richest Pinot in the very cold Champagne region. This full-bodied wine is a natural partner for fresh-caught trout or even grilled salmon. It is big, black-cherry Pinot Noir Champagne with fresh baguette-toasty flavors and a powerful finish. The Pinot Noir in this area is so powerful that it is rare to find it unblended. You’ll see that it is a powerhouse when you open it!

_____ Bottle(s) of 2005 Fluteau “Symbiose” Brut Champagne @ \$34.99 per bottle

Long-time club members will be familiar with the great wines from the Fluteau family from past years’ shipments, and I could not resist featuring them again when I tasted the excellent 2005 Fluteau “Symbiose” Brut Champagne. This effortless wine entranced me from the moment I tasted it. Jeremy Fluteau had flown out to California all the way from Gye-Sur-Seine to pour at our annual tent event, and he brought this along to show me. It is a blend of half and half Chardonnay and Pinot Noir and has a gorgeous pale straw color. It has a very clean, elegant nose of white flowers, subtle dough, red-cherry Pinot Noir and a touch of Meyer lemon. On the palate the Chardonnay takes over, giving it a racy, clean flavor. This wine is so effortless and easy to drink; all it needs for a pairing is a clean glass and good company.

And one more special wine..

2009 Château Picque Caillou, Pessac Léognan

Regular K&L Price \$22.99 **Special for Club members \$19.99**

From the great 2009 vintage in Bordeaux, and from one of our favorite regions comes this beauty. Definitely full of minerals and earth. Decant it an hour ahead to enjoy it now with a prime rib; or cellar it for five years. *Savour* included this wine in its Top 100 list. *Wine Spectator* wrote of it:

“Focused and compact, this red shows tobacco, anise and smoke flavors, with just enough plum fruit to keep it lively. A brooding style that wants food to blossom. Best from 2012 through 2020.”

(Web 2012)