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Dear K&L Wine Club Members,

I am still a bit jet-lagged from our whirlwind trip to Bordeaux to taste 2013 *En Primeur* but I will do my best to write about the exciting wines we have for you this month. Italian Wine buyer Greg St. Clair is still away on a buying trip, so K&L co-owner Clyde Beffa Jr., also just back from Bordeaux, handled this month's Italian Club writeups. He's half Italian!

The Signature Red Club this month has my two favorite types of wine, a California Cabernet Sauvignon and a Red Bordeaux. Both come from great vintages, 2009 for the Bordeaux and 2012 for the California Cabernet Sauvignon. The 2009 Château de Villegeorge Haut-Médoc is a delicious Bordeaux showing off silky tannins, layered fruit and impeccable balance. This wine deftly conveys how truly amazing the 2009 Bordeaux vintage is. Our other Signature Red wine is one of the more exciting selections I have ever been involved in, the 2012 Robert Craig Napa Valley Cabernet Sauvignon. It's a K&L wine club exclusive and it showcases the upcoming treat that is the 2012 California Cabernet Sauvignon vintage.

Our Premium Club keeps this month's red-wine theme going with two wines that are flat-out, no-doubt- about-it, great values. The first wine comes from New Zealand's Hawke's Bay. Hawke's Bay is an exciting wine region; they are fashioning excellent wines from Syrah and Bordeaux varietals, rather than Pinot Noir and Sauvignon Blanc for which New Zealand's wine industry is mostly known. The 2012 Maimai Creek Syrah feels like a baby Côte-Rôtie. With gamey fruit and a peppery-spicy backbone, this is the ideal barbecue wine. The second half of this month's dynamic duo is the 2012 Hahn Santa Lucia Highlands Pinot Noir, a fruit-driven, silky-smooth offering that reminds us why we had a Pinot craze.

Not to be outdone our Best Buy Club choices this month are also two reds, both hailing from Chile. Chile was the hot emerging region for wine values in the mid-to-late 1990s and today it is still a wonderful source for wine values—maybe even more now than ever. Both of this month's selections display beautiful fruit, great complexity and good balance. The 2010 Veramonte "Reserva" Carmenere is a beauty with gorgeous red fruit and supple aromas of earth and dried herbs. This unusual grape varietal, once mislabeled as Merlot, flourishes in Chilean micro-climates. The other stunning value this month from Chile is the 2012 MontGras Cabernet Sauvignon/Syrah blend, which displays great depth of fruit and a full-bodied palate that belies its modest cost. These two reds will rock your world and are great, great values.

The fun this month doesn't stop with two great selections in this month's Italiano Club. First we have the 2009 Ugo Barbera. Our Italiano Club knows Ugo well since we sampled his excellent Barbaresco just three months ago. Ugo is a small artisanal producer crafting excellent, terroir-driven wines that appeal to the Italian wine lover in all of us. The other great Italian red is the 2011 Musella Valpolicella, an easy-drinking red meant to be enjoyed with simple, rustic Italian cuisine.

Cheers & Go Giants!!

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

Signature Red Collection Wine Club

2009 Château de Villegeorge, Haut-Médoc

2009 Bordeaux is, in my estimation, the greatest Bordeaux vintage of the last 50 years. Yes even better than the fabulous 1982 vintage. Since 1982 we've seen 27 years of advancement in technology, vineyard practices, and winemaking expertise and selection. Put that progress together with a perfect growing season and you have 2009 Bordeaux. We tasted this wine several months ago and determined to feature it in the Signature Red Club.

Villegeorge was a highly sought-after wine in the 18th century and early 19th century, often fetching prices comparable to the third growths of Bordeaux (e.g. Palmer). In 1932 it was awarded the status of Cru Bourgeois Exceptionnel, one of only six properties so designated. In 1966 its classification was confirmed.

The fine quality of the estate's deep, gravelly soils did not go unnoticed by Lucien Lurton, who acquired the property in 1973. In 1992 he put Villegeorge into the capable hands of his daughter Marie-Laure, a well-qualified oenologist who had already been in charge of the vinification since 1986. She continues today to make an exceptional wine and this 2009 may be her best yet. This property is about 40 acres and produces 3,000 to 3,500 cases a year. The vineyard is comprised of 56% Cabernet Sauvignon vines and 44% Merlot.

Dark brick color and licorice aromas follow to the palate. The wine is a dense red in color and has good depth of spicy, blackberry fruit. The mouth-feel is balanced and round with soft tannins behind loads of fruit. This is a really well-made wine, an elegant, classic Haut-Médoc. Decant it one hour before serving it now. It will cellar well for five years at least. Best now with a juicy rib steak. —*Clyde Beffa*

Your re-order price for this wine as a club member is: \$21.99 per bottle.



Château de Villegeorge, Avensan, Haut-Médoc.

2012 Robert Craig Napa Valley Cabernet Sauvignon

Spend enough time in the wine business and you realize that relationships mean a lot, being able to forge a bond with a winery and see their growth and progression. Knowing you had a hand in their success is not only gratifying but also invigorating. You really only get that experience with small, family-owned and -operated wineries, the type that produce wine on more of an artisanal level with production generally under 10,000 cases. For us, Robert Craig Winery is one of those relationships that have grown into wonderful partnerships, and each time I taste their offerings I get excited about the great wines they are crafting. This year we couldn't strike a deal on the Robert Craig Affinity as in past years, but instead we struck a deal for them to bottle a Napa Valley Cabernet Sauvignon under the Robert Craig name exclusively for us at K&L.

Robert Craig has spent three decades as a champion of mountain-grown fruit from the highest and most remote reaches of Napa Valley. His belief that the best Cabernet Sauvignon comes from these challenging-to-cultivate appellations has been borne out by numerous tastings and by the press's touting of the great Cabernet Sauvignons that have emanated from Mount Veeder, Howell Mountain, Spring Mountain, Atlas Peak, Mayacamas Mountains and Diamond Mountains. Mr. Craig realized his dream of owning a winery in 1992 with the establishment of Robert Craig Winery, and released its first wine in 1995. In 2002 he was able to open a state-of-the-art winery at an elevation of nearly 2300 feet along the summit of Howell Mountain. Since then, that's where the highly acclaimed Robert Craig wines have been made.

The 2012 Robert Craig Napa Valley Cabernet Sauvignon for all intents and purposes is a declassified "Affinity"; many of the same vineyard blocks and parcels used to make the Affinity make up this 2012 Cabernet Sauvignon. 2012 was such an amazing harvest in both quality and quantity that Robert Craig found that, from parcels normally used only for the Affinity, they could also craft another great wine and allow the Affinity to be the best ever produced. The 2012 Robert Craig Napa Valley Cabernet Sauvignon is a blend of 75% Cabernet Sauvignon, 10% Merlot, 7% Petit Verdot, 6% Malbec, 1% Cabernet Franc and 1% Petit Sirah. The grapes are from vineyards located in Mount Veeder, Howell Mountain and prime vineyards on the valley floor. The wine has a beautiful structure of deep red fruits nicely nestled against a firm core of dark berries, milk chocolate and mocha notes. The density, complexity and long, smooth finish make this a terrific Cabernet that displays all the wonders awaiting us from the 2012 vintage in Napa Valley. Pair this wine with a great cut of red meat or enjoy it with hearty rich cheese and meats.

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



Robert Craig, champion of Napa's mountain vineyards.

Premium Wine Club

2012 Maimai Creek New Zealand Syrah

If there's one type of wine that I might be willing to bet big money on being able to pick in a blind tasting, it might well be Syrah from Hawke's Bay, New Zealand. This lovely, warm (by New Zealand standards) micro-climate on the east coast of the North Island produces some of the best and most distinctive Syrahs in the world. I spent over a month in Hawke's Bay in 2011 and became very well acquainted with the classic, cracked-black-peppercorn and meaty character of these lovely wines. The 2012 Maimai Creek Syrah is a great example. It is brimming with juicy, forest-berry fruits, toasted spices and that unmistakable black-pepper-crust steak flavor. This is such a fantastic wine for barbecue season. It is a natural partner for just about any meat you can throw on a hot grill. Maimai have done a great job balancing generous, expressive fruit with plenty of the more seductive, savory, perfumed and gamey aspects that I believe are the hallmarks of great Syrah.

The fruit for this wine is from Sally's Field Vineyard in the Bridge Pa sub-region of Hawke's Bay. This area, known locally as the Red Metal Triangle, is becoming increasingly recognized for its ability to produce profoundly flavorful Syrah. The soil here is composed of a thin layer of sandy loam covering very deep alluvial Greywacke river gravels mixed with volcanic ash. These soils are very free draining and encourage extremely deep root growth, allowing for the uptake of complex minerals from the soils. This fruit for this wine is carefully hand-harvested and only the best is selected for Maimai Creek's own wines, with the rest being sold to some of New Zealand's best known producers. —*Ryan Woodhouse, K&L buyer of wines from New Zealand, Australia and South Africa.*

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



One of Maimai Creek's vineyards in Hawke's Bay.

2012 Hahn Santa Lucia Highlands Pinot Noir

In 1980, Nicky Hahn and his family became one of the first families to grow grapes in the Santa Lucia Highlands. At that time they planted what turned out to be the wrong varietals, including Cabernet Sauvignon. Many people made that mistake in the 1980s and even into the early 1990s, all along the Central Coast. Luckily, the Hahns soon recognized the error and planted Pinot Noir and Chardonnay, both of which flourish in the Santa Lucia Highlands micro-climate and are well suited to the terroir. Around the same time, the Hahns and several neighbors petitioned to have Santa Lucia Highlands recognized as an AVA (American Viticultural Area). In 1991 the federal government approved Santa Lucia Highlands as an official AVA.

The 1990s saw a dramatic rise in sales of wines known as “critter brands” with kitschy names, and the Hahn family took advantage of the boom, creating the wildly successful brand known as “Rex Goliath” with a giant rooster on the label. While the label was incredibly successful, the Hahn family quickly realized they did not want to pursue the path of making millions of cases of wine a year. They sold off that brand for a small fortune and went back to artisanal production. They invested the proceeds from the sale into their winery and estate vineyard holdings, with the goal of making great Pinot Noir and Chardonnay. They hired a new winemaker, purchased new equipment and new barrels, replanted the Pinot Noir vineyards at a better elevation with the proper clones along the southeast hillside, and hired consultants to help with the wine’s image and perception.

The culmination of all of these efforts can be seen in the 2012 Hahn Santa Lucia Highlands Pinot Noir. The wine is sourced from the Hahns’ best vineyard blocks. The grapes are hand-picked and sorted, then left to do a three-day cold soak in open-top fermenters; then the wine is aged in French oak for ten months. The wine starts off with seductive aromas of red plums, subtle hints of spice and cherry aromas which seamlessly lead to a palate that oozes rich cherry fruit, notes of red licorice and subtle hints of spice. The wine is smooth and rich with a long, textured finish that makes it hard to resist. Pair this with a succulent pork chop or any other meat that demands a silky smooth red wine.

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



The Hahn family: Nicky and Gabby Hahn at center, with their children Philippe, left, and Caroline, right.

Best Buy Wine Club

2010 Veramonte Reserva Carmenere, Chile

Veramonte winery was founded and is still owned today by Agustin Huneeus Sr. Born in Santiago, Chile, Agustin has a long and distinguished career in the wine business. In 1960 he became chief executive officer of Concha y Toro, which at that time was a small winery; he helped build it into the largest in Chile. By 1971, Chile’s increasingly difficult political climate led Agustin to move to the US and take a job working for the large conglomerate Seagram’s, where he oversaw wineries located in seven countries. In 1985 Agustin became partner of Franciscan Wine Estates, where he invigorated the company and helped develop two well-known Chilean brands, Caliterra and Errazuirz. By 1989 Agustin had started to build a Napa Valley project, Quintessa; he would later add other properties such as Flowers, Faust, The Prisoner and Saldo. In the early 1990s the call of his native land was too hard to resist. He found the ideal plot of land in Chile’s Casablanca Valley and there he launched Veramonte. By 1998 Veramonte winery was up and running with a modern facility that was more reminiscent of Napa Valley than sleepy Casablanca Valley.

My first experience with Chilean wines was in the mid 1990s, when a value craze for them was exploding. Napa Valley was riding a hot streak of great vintages and its prices were rising fast. In stepped Chile with an abundance of affordable wines, many representing good value. Four grape varietals were being imported from Chile: Cabernet Sauvignon, Merlot, Chardonnay and Sauvignon Blanc. The Merlot had a unique taste and quality, setting it apart from Merlot grown anywhere else in the world. Later it was discovered that many of the vines that had been labeled Merlot were in actuality Carmenera. A member of the Cabernet family, Carmenera is one of the original six grapes of Bordeaux, along with Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc and Petit Verdot. Carmenera was planted throughout Bordeaux but it was devastated by phylloxera in 1867. It then became extremely hard to find; it did not grow as easily as the other five varietals and was thought to be extinct. But Carmenera had been taken to Chile earlier in the 19th century, both by Chileans who used cuttings from French vineyards to develop their first vineyards, and by Europeans who had emigrated to Chile. What saved Carmenera then and over the next 150 years or so was that it was mistakenly thought to be Merlot, which was more prized at that time.



The Veramonte winery, Casablanca Valley, Chile.

To be perfectly honest, as I was opening the sample of the 2010 Veramonte Reserva Carmenera as a possible wine club choice, I was prepared to not like it. I had tasted way too many than I care to remember that I found excessively green and vegetal. But when I opened this wine (89% Carmenera, 7% Merlot, 4% Cabernet Franc) and poured it into the glass I was struck by its deep red color and its aromas of wild berries, hints of baker's chocolate and subtle undertone of tobacco. Now the real test came: how does it do on the palate? My first sip revealed a medium-to-full-bodied wine with pretty berry fruit, wild herbs and silky tannins. There's a nice uplift towards the finish, bright and zesty. This is a delicious wine that can pair well with a myriad of dishes and cuisines, and it makes a great apéritif on its own.

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

2012 MontGras Reserva Cabernet Sauvignon-Syrah, Chile

Viña MontGras was founded in 1993 by two brothers, Hernán and Eduardo Gras, and Cristián Hartwig. Hernan was a brilliant winemaker from Canada, and his skills combined well with the entrepreneurial vision of Eduardo and Cristián. By building a state-of-the-art facility the three men set out to produce the best premium wines possible for the money. They produce varietals that thrive best in their Chilean micro-climates, and each wine is designed to reflect its own terroir.



The winemaking facilities at Viña MontGras are among the most modern in Chile.

The 2012 MontGras Reserva Cabernet Sauvignon-Syrah is a blend of 60% Cabernet Sauvignon and 40% Syrah. The MontGras partners designed it as a complimentary blend that showcases each grape's strengths while masking each grape's weaknesses. Cabernet Sauvignon can come off as too tannic and unyielding with a bit of a hard edge. The Syrah adds a smooth, supple feel to the wine, with rich fruit flavors that have softer tannins and lower natural acidity. Syrah can sometimes be flat and jammy, and the Cabernet Sauvignon adds structure, body and a framework that contains the juiciness of the Syrah grapes. The blending of Cabernet Sauvignon and Syrah is in many ways the perfect natural pairing.

The 2012 MontGras Reserva Cabernet Sauvignon-Syrah is a deep, dark red in the glass with aromas of

blackberry liqueur, savory herbs, baking spice and *pain grillé*. The palate pushes through with blackberry fruit, hints of molten earth and a touch of savory herbs. The finish is soft and silky with the dark berry fruit remaining throughout the life of the wine as it parades across the palate. A great value, this wine should be great to enjoy during your next backyard barbecue.

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

Club Italiano *Notes by Clyde Beffa, K&L co-owner.*

2009 Ugo Lequio Barbera d'Alba Superiore

Success comes to those with a clear vision of what the future will bring, but even greater success comes to those who pour their heart and soul into being the very best they can be. This is the guiding philosophy of Ugo Lequio, a boutique producer who works hard to strike a delicate balance between tradition and innovation. He has made this his most important contribution to Piedmont's wine culture. Ugo released his first bottles of wine in the early 1980s, following rigorous fruit selection from the six-hectare Cascina Nuova vineyard. This historic property, located on the sun-drenched Gallina Hill, now belongs to the Marcarino family.



Gallina Hill, where the grapes for this wine were grown.

Years after that first release, thanks to experience and experimentation in both the vineyard and the winery, Ugo Lequio has emerged as one of the protagonists of the revolutionary shift that prizes wine quality over quantity. He believes that refinement, style and elegance are tangible in a great wine only if that wine is given sufficient time, in a stress-free atmosphere, to evolve. For this reason, Ugo insists on giving his wines a long and deserved rest before they are released. That is why we recently had his 2008 Barbaresco in the club and now his 2009 Barbera.

The 2009 Ugo Lequio Barbera d'Alba Superiore is produced with strictly selected Barbera grapes coming from vineyards of the Gallina Hill near the village of Neive. This is a very special area, famous for the richness and complexity of its wines. This 2009 has an intense ruby color with hints of pomegranate. It continues with a hint of strawberries, cherries and sweet cocoa. From the beginning the flavor is full-bodied but delicate at the same time. Serve with the classic Langhe dishes of braised meat and porcini risotto. — *Clyde Beffa*

Your re-order price for this wine as a club member is: \$22.99 per bottle.

2011 Musella Valpolicella Superiore

Verona is a city with history, culture and excitement all wrapped into one. The province of Veneto, in fact, is surrounded by attractions and theme parks, to meet the desires of all, couples, families and groups of friends. We say this because if you like this wine, you can stay at the property. Musella is an historic estate on the northeast outskirts of Verona, just a 15-minute drive from the center. Within the walled estate, one of the courtyards, Corte Ferrazette 1500 AD, has been carefully refurbished and transformed into a modern winery and comfortable B&B. The B&B offers one single room, ten double rooms and four apartments. All come with en-suite bathroom, air conditioning, TV and fridge.

Hugh Johnson wrote about Recioto di Musella in the 1969 edition of *The World Atlas of Wine*. The property has a long history back to the 16th century. It is surrounded by green meadows and crossed by

the river Fibbio. The property originally hosted the stables of an aristocrat's villa. The winery has reserved the large hayloft above the ancient stables for drying the grapes they use to produce their Amarone. This process succeeds thanks to a carefully calculated natural ventilation, which guarantees the health of the grapes. While the property is most known for its Amarone wines, this Valpolicella is quite stunning. The grape varieties here are Corvina e Corvinone 70%, Rondinella 20% and Barbera 10%.

The 2011 growing season began with a long drought and a very warm early April, leading to a fast development of the buds. This was followed by some rainy weeks with below-normal temperatures until July. In August, the temperatures rose and the maturation was very early. The quantity of the harvest was below average but its quality was quite high. It's a great vintage. This wine is very balanced and features a core of black cherry, aromatic herb, crème de cassis and wild strawberry fruit, with hints of gumdrop and smoke. This wine is so fresh and inviting right now. Drink it on the young side. This is a great summertime wine.

—Clyde Beffa

Your re-order price for this wine as a club member is: \$16.99 per bottle.



Musella winery has a B&B on site.

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) 2010 Château Teyssier Saint-Emilion @ \$24.99 per bottle

The 2010 Château Teyssier Saint-Emilion (80% Merlot, 20% Cabernet Franc) is packed with fruit. That's a hallmark of the new vanguard in Saint-Emilion. A seductive nose of blackberry, spice and baker's chocolate gives way to a densely packed core of crème de cassis, licorice, plum and mocha notes. The wine is rich, with a succulent mouthfeel and a long, rich and harmonious finish. This is a hedonistic yet approachable Bordeaux that can be paired with most red meats or cheese platters. Robert Parker and James Suckling both gave this wine 92 points.

____ Bottle(s) 2008 Waterstone “Study in Blue” Napa Valley Red @ \$24.99 per bottle

This is a blend of 39% Cabernet Sauvignon (sourced from hillside vineyards in Oakville, Rutherford and Spring Mountain District), 36% Merlot (Truchard Vineyard in Carneros) and 25% Syrah (also Truchard Vineyard in Carneros). It was aged for 30 months in French oak of which 80% is new. The wine is flat-out delicious with deep, dark berry fruit aromas accented by mocha-laced oak. It is bold on the palate with berry fruit, dark chocolate, spice and cedar notes and a long, lush finish. Pair this wine with filet mignon or short ribs.

____ Bottle(s) 2012 Dutton Goldfield “Dutton Ranch” Russian River Valley Pinot Noir @ Please Inquire

This is an absolute knock-out! Deep ruby red in the glass with alluring aromas of red and black cherry fruit. Hints

of strawberry, raspberry, nutmeg and toffee slowly waft from the glass. The palate is a vibrant array of lush berry fruit that expands on the palate with flavors of cranberry, nutmeg, coriander and dark berry fruit. The wine has a deep, layered and complex palate that shows plenty of energy and verve. A great Pinot Noir, this wine can be paired with cheeses, richer fish and of course red meat.

____ Bottle(s) 2011 Domaine La Collière “La Fontaine” Côtes-du-Rhône-Villages Rasteau @ \$24.99 per bottle

Robert Parker was so impressed with this wine, he had this to say: “The top cuvee, which comes from the estate’s oldest vines, is the 2011 Côtes du Rhône-Villages Rasteau La Fontaine, which is mostly old vine Grenache blended with a small amount of Mourvèdre. The latter component is aged in 600-liter demi-muids and the Grenache spends time in tank. Its dense purple color is followed by copious notes of melted chocolate, kirsch, bouquet garni and a hint of smoked game. This ‘locked and loaded,’ full-bodied, rich, dense Rasteau is remarkably concentrated for a 2011. It should drink well for a decade.” (Robert Parker’s *Wine Advocate*; 92-94 points.)

____ Bottle(s) 2009 Buoncristiani Family Winery “O.P.C.” Napa Valley Red Blend @ Please inquire

The 2009 OPC is a blend of 40% Cabernet Sauvignon, 30% Syrah, 16% Merlot and 14% Malbec. The grapes are sourced from some of Napa’s most prestigious vineyards, including Hyde and Stagecoach. It is a bright, fruit-forward wine with soft tannins and hints of vanilla, mint, cedar, chocolate and spice. The plum fruit is the clear leader here with hints of red and black raspberry. Finishes long and soft. We suggest that you drink this over the next two to four years, although it is accessible now. —*Mike Jordan, K&L Domestic Wine Buyer*

____ Bottle(s) 2007 Château Pipeau, Saint-Emilion @ \$19.99 per bottle

The 2007 Château Pipeau is an easy drinking, approachable wine that delivers a great Bordeaux experience. The wine has a classic nose of black licorice, spice and blueberry preserves while on the palate there’s a delicious mix of black and blue fruits, spice and black cherry. This wine is drinking great right now and is the perfect example of how well Merlot flourishes in Saint-Emilion.

____ Bottle(s) 2011 Domaine Faiveley Mercurey “Clos Rond” @ \$24.99 per bottle

This Pinot Noir displays rich, round fruit, both red and black, and just a hint of the earthiness for which Mercurey is known. When you combine this character with the bright spice and profound depth of the 2011 vintage, it’s surprisingly delicious. —*Keith Wollenberg, K&L Burgundy Buyer*

____ Bottle(s) 2010 Hall Napa Valley Merlot @ please inquire

The 2010 Hall Napa Valley Merlot is simply stunning, with intoxicating aromas of raspberry kirsch, baker’s chocolate, spice and floral notes. The palate is a beautiful blend of racy red fruits, milk chocolate and spice, a racy acid spine and firm, dusty tannins. The finish is bright and long with both fruit and sweet oak slowly receding from the palate. Pair this delicious wine with grilled meats, hearty vegetable dishes or your favorite cheese plate.

____ Bottle(s) 2009 Cadre “The Architects” Central Coast Pinot Noir @ \$24.99 per bottle

Composed of 32% Firepeak Edna Valley, 28% Bien Nacido Santa Maria Valley, 22% La Encantada Santa Rita Hills and 18% Laetitia Arroyo Grande. The wine is a deep, rich red in the glass with aromas of dark cherry, red flowers and cola notes. The wine deftly moves to a palate of red currant, raspberry and wild strawberry with exotic spice notes and fine tannins. This is flat-out delicious and demonstrates how multiple vineyard sources can often result in a more complex and layered wine. Pair this with wild salmon, pork or roast chicken.

____ Bottle(s) 2009 Arrowood Sonoma County Cabernet Sauvignon @ \$24.99 per bottle

This is a vibrant, ruby-red hue with aromas of red plums, red currant, spice, mocha and chocolate notes on the nose. The palate is a sexy mix of red and black fruits, spice, cola, mocha, mint and hints of chocolate with great acidity and layer upon layer of complexity. The finish is bright and energetic; this is a wine that shows plenty of lift and life. Pair this wine with rich red meats or brick-oven pizza—it will absolutely sing.

____ Bottle(s) 2011 Domaine Calendal “Plan de Dieu” Côtes-du-Rhône Villages @ \$24.99 per bottle

A blend of 50% Grenache and 50% Mourvèdre from 30- to 50-year-old vines. Ruby red in the glass with aromas of cranberry, rosemary and roasted meat. The palate comes alive with bright red fruits, hints of cranberry, bitter red cherry, notes of spicy red cinnamon and savory herbs, all showing well against the nice acidity and lift of this wine. The body is light, with good drive; it feels lithe and agile on the palate rather than heavy or cloying like some recent Rhône wines. The racy acidity and light body allow it to pair flawlessly with fish, fowl or heartier red meats.

____ Bottle(s) 2011 Donkey & Goat “Five Thirteen” El Dorado County Red Wine Blend @ **Super Special price \$21.99 per bottle**

This wine displays a beautiful nose of young red cherries, white pepper, beef blood and notes of dried herbs. The palate is a delightfully balanced mix of red fruits, tomatoes, spice and earth notes, all nicely framed by racy acidity and soft tannins. The quintessential food wine, this could be paired with lamb, pork or veal, or grilled eggplant. Very elegant and delicate. Its nose and complexity bring all the components together in a very enjoyable package.

____ Bottle(s) 2010 Moulin de la Gardette Cuvée Tradition Gigondas @ \$21.99 per bottle

This is a concentrated yet elegant example of Gigondas from the stellar 2010 vintage. The wine has a beautiful garnet color with a gorgeous nose of cherry, a hint of chocolate and spicy black fruit flavors. On the palate it is medium bodied, yet refined, with admirable intensity, length and persistence. Enjoy it now and over the next five years with hearty Provençal fare.

Premium Wine Club Previous Offerings

____ Bottle(s) 2013 Huber “Terrassen” Grüner Veltliner, Austria @ \$14.99 per bottle

The 2013 Huber “Terrassen” Grüner Veltliner springs forth with hints of fresh melon, white flowers, notes of nutmeg and pear. The palate is alive with bright and crisp fruit flavors of honeydew melon, fresh-cut pear, hints of graham cracker and freshly crushed stone. The acidity gives the framework for the wine, which has great mouthfeel and presence on the palate. With a lively finish and deft balance, this wine can be enjoyed as an apéritif or with fresh fish or roast chicken.

____ Bottle(s) 2010 Artevino “Flor de Vetus” Toro Red, Spain @ \$14.99 per bottle

The 2010 Artevino “Flor de Vetus” Toro Red is a full-bodied wine that bursts from the glass with aromas of black cherry, blackcurrant and hints of spice and herbs. The palate is large-scaled with flavors of black cherry, currant, licorice, roasted herbs, cedar, spice box and toasty oak. This is a big wine that displays tons of fruit along with a rich and spicy finish supported by nuances of oak. Pair this bad boy with grilled meats, pizza and a spicy pasta.

____ Bottle(s) 2010 Figge Cellars “Paraiso Vineyards” Monterey County Pinot Noir @ \$15.99 per bottle

The 2010 Figge Cellars “Paraiso Vineyards” Monterey County Pinot Noir is a dark ruby red in the glass with aromas of black cherry, boysenberry jam, subtle hints of mocha, a hint of herbs and mineral notes. The palate is a full-on berry fruit medley, with layers of pretty berry fruit unfolding across a complex and pleasing palate. The finish is smooth and silky with fine tannins and just a touch of oak framing the last vestiges of fruit as they slowly recede from the back of your mouth. Pair this wine with roast chicken, wild salmon or any foods that call out for a delicious Pinot Noir.

____ Bottle(s) 2012 Trascampanas Verdelho Rueda, Spain @ \$13.99 per bottle

The 2012 Trascampanas Verdelho is 100% Verdelho fermented in stainless steel tanks. The wine is a soft yellow hue with greenish streaks. The nose is a fragrant expression of white flowers, lychee and mineral notes. The palate flows seamlessly from there, with gorgeous flavors of pit fruit, stone fruit, citrus and wet stone. The wine has a viscous mouthfeel and displays good acidity and verve. Pair this with a spring salad, seafood or Spanish cheeses.

____ Bottle(s) 2009 Burgess Merlot Napa Valley @ Please Inquire

The 2009 Burgess Merlot is a fantastic wine that feels more like a Cabernet Sauvignon than a typical Merlot. The wine has a full-bodied structure with tons of black cherry and berry flavors nicely mingled against a complex palate, nicely framed by rich oak accents. One of my favorite Merlots, this is easily one of the better buys you’ll come across on the California Merlot landscape.

____ Bottle(s) 2012 Foucher-Lebrun “Le Mont” Sancerre, Loire Valley @\$14.99 per bottle

The 2012 Foucher-Lebrun “Le Mont” Sancerre is absolutely bursting with mouth-watering fruit. The wine has it all going on with great acidity, perfect balance and tons of bright citrus fruit nicely buffered against racy acidity and mineral notes. If you’ve never had a Sancerre before this is a great place to start. Be sure to try this wine with a salad, fresh fish or chilled shellfish to truly see the heights it can attain.

____ Bottle(s) 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc @ \$14.99 per bottle

The 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc is a beautifully aromatic white wine with scents of

white acacias, peach blossoms and a hint of orange zest. The wine seamlessly unfolds on the palate with an array of flavors including citrus notes, lime zest, lychee and hints of stone fruits. The wine has a nice balance with a sleek body and good acidity. The perfect match for ceviche or a summer salad.

Best Buy Wine Club Previous Offerings

_____ Bottle(s) 2010 Cameron Hughes “Lot 354” Crozes-Hermitage @ \$10.99 per bottle

This wine is a great, classic example of a Crozes-Hermitage, an exciting blend of dark berry fruit, dried meat, hints of earth and spices with a blast of black pepper at the end. The 2010 vintage is a great one in the Rhône Valley; that helps explain why this wine is hitting on all cylinders. Pair this wine with roast duck, lamb or a thick-cut pork chop and it will absolutely sing. Enjoy the wine—and always go with your passion!

_____ Bottle(s) 2010 Beringer “Blanc” Knights Valley White Wine @ \$8.99 per bottle

The 2010 Beringer “Blanc” Knights Valley White Wine is a blend of Sauvignon Blanc and Semillon with just a dash of Viognier and Chardonnay. The wine is made to resemble a Graves Blanc from Bordeaux stylistically, but thanks to the added Viognier and Chardonnay it has a bit more roundness than your average lean, racy and mineral-driven Bordeaux Blanc. The Beringer Blanc has a subtle floral aroma with hints of melon and stone fruit. The wine then delivers a palate full of bright melon, citrus, peach and pear flavors with subtle notes of vanilla and spice. The wine is deftly balanced, imminently approachable and perfect to enjoy with a spring salad, seafood or cheese.

_____ Bottle(s) 2011 Trim California Cabernet Sauvignon @ \$10.99 per bottle

The 2011 Trim California Cabernet Sauvignon is a delicious wine, ruby red in the glass with a slightly reticent nose of red cherry, red licorice and hints of mocha with a lively palate of black cherry, cinnamon, sage, scorched earth and just a hint of oak. This wine has great acidity and balance and is quite lively on the palate. It has enough fruit and balance that it's very versatile; you can pair it with foods across the board whether roast chicken, pizza, barbecue—any dish that requires an elegant red wine.

_____ Bottle(s) 2011 North by Northwest “Red Blend” Columbia Valley, Washington @ please inquire

The 2011 North by Northwest Red Blend has a sexy nose of candied red cherries, spice cake, licorice and herbs. Its dense palate shows blackberries, tobacco, bittersweet chocolate and savory herbs. The finish is soft and supple, with tannins that slowly fade from the back of your mouth as the fruit flavors dissipate. Pair this wine with pasta Bolognese, wood-fired pizza, or sausage and hamburgers. You will appreciate the wine's versatility.

_____ Bottle(s) 2012 Domaine de Tholomies Chardonnay La Chapelle Vin de Pays d'Oc @ \$9.99 per bottle

A bright, light-yellow color, this wine has a spicy, apple-y aroma that follows to the palate. Some white blossom undertones are evident. Nice lingering finish. Do not over-chill this beauty. Serve it with a nice piece of swordfish or halibut. Also fine with lobster in butter sauce. Meant to be enjoyed in the next year or so.

_____ Bottle(s) 2010 Bodegas Solar Viejo “Monologo” Crianza Rioja Spain @ \$9.99 per bottle

This is 100% Tempranillo aged for 12 months in American oak barrels. It sports a dark reddish hue in the glass. On the nose the wine is an exotic mix of blackberry liqueur, minced meat pie, spice and subtle oak nuances. The palate is a mouth-filling parade of dark fruit flavors, ripe berry, spice and hints of baker's chocolate. This wine has excellent balance of rich fruit, racy acidity and subtle oak accents, and a long, smooth finish. It is delightful and is drinking incredibly well right now. Pair with pasta, chicken, pork or any dish that needs a fruit-driven, well-balanced red wine.

_____ Bottle(s) 2009 Mustiguillo “Mestis” Vino de la Tierra el Terrerazo Spain @ \$9.99 per bottle

A blend of 50% Bobal and 20% Tempranillo with the balance made up of a blend of Syrah, Cabernet Sauvignon and Merlot. Deep red color. Distinct aromas of boysenberry, blueberries and baking spices flow seamlessly from the glass. On the palate the wine has great energy and verve with dusty tannins and dark blue fruit flavors along with hints of vanilla, clove and tobacco. The wine has good body, nice depth and a surprising amount of complexity given its modest price tag. Pair this wine with lamb, pork or a rustic dish that needs a sturdy, food-friendly wine.

_____ Bottle(s) 2012 Barber Cellars “Chimaera” Sonoma Mountain Pinot Gris @ Please Inquire

The wine is a broad-shouldered but refreshing white with a nose of almonds and papaya and flavors of grapefruit, apples, and apricot, with a sharp minerality thanks to the mountain soils of the vineyard. This one-of-a-kind wine is perfect with savory foods, and we are proud to offer it in our club for such a great price.

____ Bottle(s) 2011 Casa Castillo Monastrell Jumilla, Spain @ \$9.99 per bottle

Incredibly approachable, this wine is a rich, ruby red color with aromas of zesty red fruit, licorice, rose, orange zest and hints of herbs and spice. The palate is medium-bodied with raspberry and cranberry notes along with hints of rhubarb, vanilla, mocha and spice notes. This wine has a ton of energy and length for its modest price and can be enjoyed on its own or with pizza or pasta. Stephen Tanzer's *International Wine Cellar* gave this wine 90 points.

____ Bottle(s) 2012 Bonterra Mendocino County Viognier @ \$9.99 per bottle

The 2012 Bonterra Viognier has a gorgeous nose of peach blossoms, apricots, hints of cream and white flowers and a palate overflowing with fresh peach, apricot, spice and hints of stone fruit. The finish is long, bright and vibrant with a touch of vanilla emerging. Pair this wine with scallops, grilled chicken or roasted vegetables.

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

____ Bottle(s) 2011 Secoli Valpolicella Ripasso @\$12.99 per bottle

The Ripasso method is unique to this region. After you harvest the grapes for your Amarone, you dry them indoors for three to six months depending on who you are. Then you press them and ferment the juice and skins together. When it is wine you bleed off the liquid part and save the leftover skins, seeds, lees and some unfermented sugar. Then you take a Valpolicella wine that was already fermented dry and was made from Corvina, Rondinella and Molinara, pour it over the Amarone lees and let it go through a second alcoholic fermentation taking added flavor from the dregs of the Amarone. Sounds funky. But wait 'til you try it! It is quite rich, and a perfect wine to enjoy with a big hunk of Parmigiano Reggiano.

____ Bottle(s) 1998 Cornaleto Franciacorta Pas Dose @\$26.99 per bottle

I remember when my salesman approached me on this wine. "Mate, have I got a wine for you and your Club!" He was pitching a bone-dry, Italian sparkling wine, 15 years old. I was a bit circumspect. He continued on: the wine was 70% Chardonnay, 25% Pinot Noir and 5% Pinot Bianco and had remained on the lees for 14 years. He's actually quite a serious fellow so I said let's pop the cork and see. I was stunned by the initial aromatics. This was the real thing, complex, clean, with a long, lingering nose. I'm used to wines lingering on the palate, but this wine's aromas seemed to permeate my local vicinity and engulf me, which was unique. On the palate, it has persistent carbonation, very complex brioche-like flavors and a long and yes, drawn-out finish. I hope you enjoy it as much as I did.

____ Bottle(s) 2010 Santoleri Tenuta Crognaletto Trebbiano d'Abruzzo @ \$14.99 per bottle

The 2010 Santoleri "Tenuta Crognaletto" Trebbiano d'Abruzzo is a complex, rich and distinctive wine. It is fermented on the skins for a few hours; that adds a bit of grip (tannin), more flavor and color. The nose has distinct aromatics reminiscent of cooked and spiced apple skins while on the palate the wine has an immediate presence, with powerful, sustained focus and a long finish. There is a lot of wine here especially considering it only has 13% alcohol. This would be an ideal dish for *Baccalà*, the salted cod dish that is a perfect winter treat.

____ Bottle(s) 2011 Terracuda Vettina Pergola Rosso @ \$17.99 per bottle

Ultra supple, full of complex fruit aromatics, this is a full-bodied wine that is also very drinkable. This Vettina is fermented and aged in stainless steel. The winery makes two other wood-aged Aleatico, but when I tasted them all this year I really liked this one the best. The wine's vibrant flavor makes pairing fun! I can see this with a classic oven-roasted chicken so the freshness of the fruit and its vivacious essence is front and center.

____ Bottle(s) 2012 Terracuda Bocalino Bianchello del Metauro DOC @ \$11.99 per bottle

This is layered with intense fruit aromatics and a long, focused finish. It's impressive on the palate particularly with its multiplicity of fruit aromatics. While the fruit isn't particularly complex there is just a lot of it going on in the glass, coupled with floral notes and that sassy texture. Like its name, this wine is a mouthful. The Marche being a coastal region this is of course a classic fish wine, but it works as an aperitivo, or with an Insalata Caprese.

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

____ Bottle(s) PrévotEAU-Perrier Grande Reserve @ \$34.99 per bottle

The PrévotEAU-Perrier "Grande Reserve" Brut Champagne is a classic blend of one third each Meunier, Pinot Noir and Chardonnay. It is based on 2009, but has 50% reserves from 2008, 2007 and 2006. This is a very good apéritif

Champagne, with straw-gold color, a lovely bead and a golden-apple nose with a croissant-like toasty component. In the mouth it has good body and excellent texture.

_____ Bottle(s) Roederer Brut Premier @ \$34.99 per bottle

We scored quite a coup by getting this wine in the club. The Louis Roederer "Brut Premier" is my go-to Champagne when I am out. It's one of the very best grand marque, non-vintage Champagnes at any price. Like the PrévotEAU-Perrier, this Champagne is equal parts Meunier, Pinot Noir and Chardonnay, but this one is made of half estate-grown and half purchased fruit. Roederer has been making big waves in Champagne for their large-scale organic plantations and obsessive pursuit of quality. This electric bottle of Champagne has depth and richness to balance its bright, mineral personality.

_____ Bottle(s) Michel LORiot "Palmyre" Brut Nature Champagne @ \$34.99 per bottle

This cuvée was blended specifically to be a zero-dosage (no sugar added) Champagne, and is composed of 80% Meunier and 20% Chardonnay exclusively from the LORiot estate in the village of Festigny. It has been aged for four years on the lees, and this, in combination with the riper fruit used in the blend, gives it an ease of drinking not usually associated with zero-dosage Champagnes. With crab, scallops, mussels, clams or oysters, this lovely bottle richens up, all the while cutting the richness of the meat.

_____ Bottle(s) Canard-Duchêne "Leonie" Brut Champagne @\$34.99 per bottle

Composed of 50% Pinot Noir (all of it from the Mountain of Reims), and 25% Meunier and 25% Chardonnay (both purchased from great villages like Cumieres and Vertus). The wine is aged for three years on the lees after fermentation in stainless steel. Canard-Duchêne is the fourth biggest Champagne in the French market, and is very popular for its easy drinking, toasty style. This makes a perfect apéritif—a very fine way to start your weekend.

Signature Red 6-pack "Tired of Cabernet"

For everyone who is tired of Cabernet Sauvignon comes the perfect anecdote, three wines all of which are not Cabernet Sauvignon. This is a truly ridiculous deal, where **you save \$100 off K&L's normal price of \$209.94 and only pay \$109.94!** In this can't-miss six-pack we have two bottles each of: **2009 Cadre Pinot Noir**, a wonderful Central Coast Pinot Noir that blends grapes from several top-notch vineyards to make a whole that is better than the sum of its parts; **2006 Carver Sutro Petite Sirah**, from one of California's greatest Petite Sirah producers; and **2011 Donkey & Goat "Five Thirteen" Blend**, one of the best organic/bio-dynamic Cal-Rhône blends made.

Special six-pack price for K&L Wine Club members: \$109.94.

2012 Kalinda Rheingau Riesling Qba

The driest version of our Kalinda Riesling yet and by far my personal favorite. The aromatics are sharp and start to jump out of the glass with some air; they're loaded with minerals, lean stone fruits, summer herbs and hints of apple skin. The palate is showing a really nice defined structure that, again with air, starts to develop in the glass and adds to the wine's length, texture and nery drive. —*Eric Story, K&L German Wine Buyer*

Special price for K&L Wine Club members: \$9.99 per bottle.

2008 Saint Jean du Barroux L'Argile, Ventoux

This is a producer to watch. Saint Jean du Barroux is a reference point when one is discussing the Côtes du Ventoux. This humble property has become a beacon of top-notch wines from the Côtes-du-Ventoux. The 2008 Saint Jean du Barroux L'Argile is a blend of 75% Grenache, 14% Syrah, 5% Carignan and 5% Cinsault from 40-year-old vines planted at 900-1200 feet elevation. The wine is aged for 18 months in concrete. It has amazing depth of dark red berry fruit, tobacco, earth and mineral notes while retaining a sexy and savory feel. If you're a fan of Rhône wines you owe to yourself to give this a try! *The Rhône Report* gave this 92 points.

Special promotional price for K&L Wine Club members: \$19.99 per bottle.