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November, 2007

Dear Wine Club Members,

The holiday season is fast approaching and we want to remind you that a K&L Wine Club subscription makes a great holiday gift. It's quick and easy for the giver and provides the recipient great pleasure for many months to come. Just give us a call at 800-247-5987 x2766, email us at theclubs@klwines.com or visit our award-winning web site: <http://www.klwines.com/wineofthemonth.asp> to set up a gift subscription.

This month the Signature Red Club features two Napa Valley Cabernets from the Mayacamas Mountain range, which separates Napa and Sonoma Counties. The 2000 Ladera, Lone Canyon Vineyard, Cabernet Sauvignon hails from Mount Veeder, famous for its bold and flavorful Cabs. The 2003 Smith Madrone Cab comes from Spring Mountain, which may be somewhat less known but produces wines of equally intense character and flavor. We are very happy to be able to bring you these Napa mountain wines and hope you appreciate their distinct personalities.

We have chosen an All-American line-up for the Premium Club this month. The Zinfandels of Joseph Swan are some of the most traditional and food-friendly wines made from this uniquely American varietal. In contrast to varietals that have found worthy expressions in many countries (think Cabernet Sauvignon or Merlot), Zinfandel has found its niche as a fine wine only in California. We are very pleased to be able to introduce you to these wines and think they will work quite well with your Thanksgiving dinner.

The Best Buy Club features two Spanish wines from Bodega Edetària. Both are Grenache, a red and a white. Yes, there's white Grenache wine as well as the better known red. There are actually four Grenache mutations: Grenacha Tinta, White Grenache, Gray Grenache, and the elusive Grenacha Peluda—or Hairy Grenache.

I want to mention that we have decided to start an Italian Club in 2008. If you are a fan of Italian wines and interested in joining our Italian Club, please give me a call or send a mail to theclubs@klwines.com and I will add you to our waiting list. I will provide you with more details in the coming months.

I hope you enjoy this month's selections.

Cheers,

Thornton Jacobs
K&L Wine Club Director
K&L Wine Merchants

Signature Red Wine Club

2000 Ladera, Lone Canyon Vineyard Cabernet Sauvignon

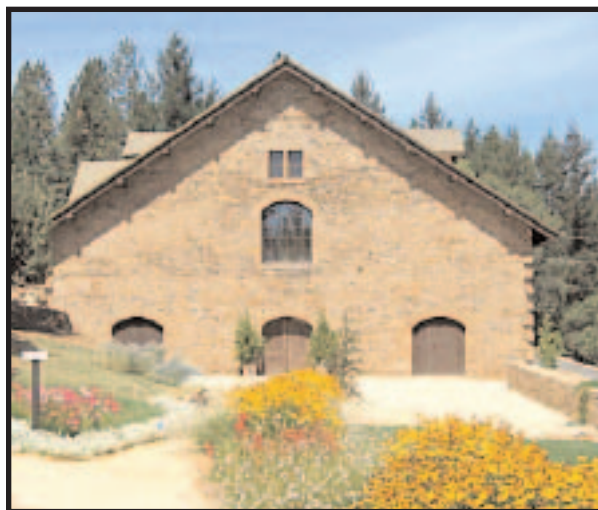
Ladera proprietors Pat and Anne Stotesbery developed their interest in wine when Pat, a Minnesotan, and Anne, a native of Montana, met while attending Stanford and the University of San Francisco. California was just coming into its own in the wine world, and it was an exciting time. Throughout the years, the Stotesberys maintained an avid interest in wine and the wine country, but there was always something that had to get done in the business or on their Montana ranch. Then serendipity intervened: A movie company wanted to lease their log house for a film shoot. Needing alternate plans for the summer, they figured it was time to take that long-postponed trip back to the Napa Valley—and that trip changed their lives. They sold the ranch in Montana and replaced ranching with wine making.

This month's selection comes from their Lone Canyon Vineyard, 480 acres of steep terrain on the flank of Mt. Veeder, with most of the land too steep and rugged to farm. The vineyard ranges in altitude up to 1100 feet and in some areas it is difficult to stand upright. The Lone Canyon Vineyard was once a small part of Mariano Vallejo's vast holdings; its first vines were planted in 1877. Just 75 of the 480 acres are planted to vines, on slopes ranging from five to 30 percent. The vineyard is planted to 92% Cabernet Sauvignon, 3% Syrah and 1% each of Malbec and Petit Verdot.

The wines are made in an historic stone winery from 1886 that has been restored and renovated. The thirty-inch-thick stone walls of the original winery were built by Chinese workers who had come to California for jobs such as cutting railway tunnels through the solid granite of the Sierra Nevada. Since each floor of the winery had its own ground-level entrance, grapes could be brought by wagon to the top level for crushing and allowed to flow by gravity to the middle level for fermenting, then to the bottom floor for barrel storage. Gravity flow is now considered the most sophisticated layout for winery construction, as it saves the wine from the damage pumping can cause. When crushed fruit is pumped, grapes and stems can be broken and undesirable tannins released into the juice and resulting wine. After fermentation, gravity-flow introduces less air and is more effective at separating the solids from the clear wine.

The grapes are harvested early in the morning to ensure that they are cool and intact when they reach the winery. They are carefully sorted and gently fed into a destemmer/crusher, then fed by gravity into fermentation tanks. The grapes are given a cold soak to extract desirable tannins and color before fermentation begins. Ladera tries to allow as much native yeast fermentation as possible, but they do occasionally use commercial yeast for inoculation. The fermentation usually takes seven to fifteen days. During this time the cap is punched down or the wine is pumped over the cap. At the end of fermentation, they decide by taste whether to leave the seeds and skins soaking in the wine for an extended maceration; they rarely do choose to give it extended maceration. Then the wine is gently pressed and put into barrels, an average of 60% new French oak. The wine is aged in these barrels for 20 to 24 months in Ladera's underground caves, then bottle-aged nine to twelve months before release.

The 2000 Ladera, Lone Canyon Vineyard, Cabernet Sauvignon is the essence of a rich Napa mountain Cab. The nose is redolent of dark fruits such as blackberries, currants and black cherries, with chocolate and toasty notes. On the palate, the dark fruits are complemented by savory, spicy components such as sage and anise. The wine is full bodied with a juicy mid-palate. This is classic



The stone winery at Ladera was built in 1886.

California Cabernet: forward and seductive as a young wine, but with the ability to develop beautiful depth and complexity during aging. Enjoy with a stew, a steak or any hearty fare.

2003 Smith Madrone Cabernet Sauvignon, Napa Valley

The Smith-Madrone Winery was founded in 1971 by Stuart Smith, who was joined by his brother Charles F. Smith III in 1973. The winery is located at 1600 feet above the Napa Valley floor on rugged Spring Mountain. Stuart is the vineyard manager and general manager, and Charles is the winemaker. The winery name has two sources. It's a tribute to the Smiths who pursued their dream, and to the madrone trees that distinguish the property.

The Spring Mountain District AVA is one of the least known yet most scenic appellations of the Napa Valley. The winery enjoys dramatic views of the floor of the Napa Valley and the Sierra Nevada in the distance. Smith-Madrone is a 200-acre ranch, partly planted as vineyard over a century ago. California black bears and other wildlife once thrived here; now, enormous 120-year-old olive trees frame a path and view over the floor of the Napa Valley and Bothe Napa Valley State Park. The vines flourish in vividly red and rocky volcanic soil known as Aiken loam, which is well-drained and friable. In exploring the property before purchasing it, Stuart Smith discovered old grape stakes interspersed with the tall trees, evidence of a vineyard planted in the 1880s and abandoned with the onset of Prohibition. Douglas fir, oak, redwood and madrone trees were cleared, and the vineyards planted.

The year 1972 marked the beginning of the new vineyard. The vines were established under difficult conditions, with some slopes over 30%. Today the vineyard consists of 34 acres in various stages of production dating back to 1972. Smith-Madrone believes that great wine can only be made from grapes of superb quality. Grapes of this quality are the result of the right site, soil and weather, along with proper management. Drip irrigation was used to establish the vineyard but today the land is dry-farmed. The vines send their roots deep to search for water and nutrients, only producing the precise amount of fruit exactly appropriate for their vigor. The berries are small with a large skin-to-juice ratio. The cool mountain climate is an additional factor in producing grapes of intense flavor, structure and longevity.

The winemaking is artisanal, meaning that each wine is treated with a minimal amount of handling and only small lots are made. Since the first vintage in 1977, winemaking practices have been a blend of traditional methods coupled with new techniques developed in California. Such winemaking processes as barrel fermentation, *sur lie* aging and open-top fermentation require substantial amounts of hand labor but are essential to the production of wines of great quality. Fewer than 5000 cases of wine are released each year, similar to the production levels of Europe's small estate wineries.

The 2003 Smith-Madrone Cabernet Sauvignon was made from 32-year-old vines entirely sourced from the estate vineyards. This wine is 82% Cabernet Sauvignon, 10% Merlot and 8% Cabernet Franc. The wine was barrel-aged in new American oak for 22 months. The wine was neither fined nor filtered. Production totaled 2302 cases. This wine has a very deep, ruby-black color. The nose is briary with blackcurrant and black cherry aromas as well as distinct notes of crushed violets and lavender. Underneath it all are the elegant notes of dark chocolate. On the palate, this wine has gobs of dark fruit with a full, velvety mouthfeel. This is a hedonist's wine, begging for that grilled steak.



Stu Smith is the vineyard manager and general manager at Smith Madrone

The Signature Red Wines can be reordered for only \$23.95 per bottle.

Premium Wine Club

Featured Winery:

Joseph Swan Winery, Russian River Valley, Sonoma County, California

If you were to poll the K&L employees about their favorite Zinfandels, Joseph Swan wines would be at or near the top of everyone's list. Like so many of the seminal wineries in California, this winery was founded by a larger-than-life figure. Joe Swan came to winemaking from an unlikely background. He grew up the son of teetotaler parents in the farm country of North Dakota. Joe began his varied career as an artist for the WPA. During WWII, he taught flying to the Army Air Corps and after the war he became a pilot for Western Airlines. During this time, he began to deepen his love affair with the grape by visiting the enology and viticulture department at UC Davis. His

goal was to establish a small vineyard and winery where he could follow his dream of producing small lots of the world's finest wines. Joe believed that, when it came to grape growing and winemaking, small was beautiful. A small vineyard could be tended by one person and small crops led to more intense, age-worthy wines. Also, a small winery allowed one person to oversee every aspect from fermentation to

bottling. Joe was a perfectionist and felt that if the wine was to carry his name, then he should be personally responsible for every aspect of its production.



Winery founder Joe Swan.

In 1967, Joe's dream became a reality when he purchased a small farm on Laguna Road near Forestville that was planted to thirteen acres of old Zinfandel. In 1968 he made wine from those few remaining vines. Then, at the urging of his friend and mentor André Tchelistcheff, he began replanting with the cool-climate varieties Chardonnay and Pinot Noir. The models for his wines, with a couple of notable exceptions, were all French. He took many trips to France and visited noted *vignerons*, asking their advice and trying to determine why the wines were the way they were. One of the lessons he took away was that low production was necessary for high quality. He chose low-yielding clones to plant on his estate vineyard, and he pruned and thinned to keep the production very, very, low.

Joe was very successful and his wines became known and respected throughout the world. Although he never had any formal training in either viticulture or enology, he was a frequent lecturer at the University of California at Davis and elsewhere. He was an inspiration, friend, and mentor to a generation of winemakers, including Joel Peterson, who made his first Ravenswood wines at Swan in 1976. Another winemaker inspired by Joe was Rod Berglund, the current winemaker at Joseph Swan Winery and Joe's son-in-law. Rod assisted at Swan in 1987, which happened to be Joe's last vintage. In 1989 Joe passed on but he left a huge legacy behind. Rod has continued to make wines in the style that Joe championed: enough structure to allow a wine to age for years, fruit driven but not sweet, full of spice and minimal oak influence. These are not today's typical Zins.

The world's finest wines are often seen as an expression of a place. The Russian River Valley is a cool-climate area with a distinct viticultural profile. In the 1970s and early 1980s, much of the Zin produced there was distinctive with a racy acidity and peppery notes indicating its cool-climate upbringing. But as wine makers chasing big scores began to worry more about herbal notes in their wines, they began to



wait later and later to pick the grapes. What was considered normal only two or three decades ago is now seen as too acidic for today's consumer, who has been taught to appreciate only softer, suppler wines. This has led to a wave of over-ripe and flabby Zins that are almost Port-like, with high alcohol and no structure.

The Russian River region, with its more acid-driven Zinfandel grapes, is predestined to produce wines in the older style for the wine lover who appreciates the crisper, more claret-like style of Zin. These wines are evocative of black fruit such as blackberries, and they have hints of raspberries and even strawberries. The Joseph Swan wines are among the dwindling number of Russian River Zins with the lean, delicate notes of the past. This food-oriented style of wine does not show off its attributes as early or as readily as those from other, warmer regions. I recently had the opportunity to taste a Swan Zinfandel from the late 1970s and could have mistaken its elegance and subtlety for an older Bordeaux. Sad to say, an entire generation has been left with few examples of the classic, cool-climate Zinfandel of the past.

2001 Joseph Swan Mancini Ranch Zinfandel, Russian River Valley

The 2001 Joseph Swan "Mancini Ranch" Russian River Valley Zinfandel is a knockout. It wows not with its alcohol, extraction or residual sugar, but with its sheer balance. With persistent earthiness this wine's nose is cemented with red plum, pomegranate and charred pork-rib aromas. If that isn't enough, the fleshy, plump mouthfeel, cracked black pepper and tobacco spice and layered blueberry fruit should impress.

2002 Joseph Swan Sonoma Zinfandel, Russian River Valley

Rod put together the 2002 Joseph Swan Sonoma County Zinfandel from lots of all of his single-vineyard Zins. A simple declassification of these single-vineyard lots led to a wine that is more than the sum of its parts. With notes of baker's chocolate and tiramisu on the nose, this wine seems heavy and rich at first, but that notion is squelched quickly by its unmistakable acidity. A tang of cranberry, red currant and Rainer cherry fruit gives this Zin huge lift and brightness. Finishing with orange peel, black tea and pithy raspberry fruit, this is miles away from most of the Zinfandels produced these days.

Premium Wine Club wines can be reordered for only \$13.99 per bottle.

As a K&L Wine Club member, you have an existing *online account*. If you don't know your online ID and password, please tell us and we will e-mail your information. Please make sure we have your email address so that you can log onto our website to place orders and manage your account. Feel free to call or email if you have any questions. (800) 247-5987 ext. 2766 or theclubs@klwines.com.

We don't want you to miss any shipments! Please get in touch with us:

- Whenever you change your credit card number or the expiration date changes.
- Whenever you change shipping addresses or phone numbers.
- *If you will be away when the shipment arrives during the first two weeks of the month. We will hold the shipment until you are there to receive it.*
- To provide or update your e-mail address. This benefits us all. It often allows us to resolve your issues in a more timely fashion. Also, with e-mail we can alert you to member-only specials more quickly than we can with this newsletter.

Best Buy Wine Club

Featured Winery:

Bodega Edetària, Terra Alta, Spain

The Bodega Edetària is located in the wine region of Terra Alta in Spain. This a rugged area covering twelve municipalities, in the west of the province of Tarragona. The Denominació D'Origen (DO) Terra Alta was constituted in 1985, but the wines from this region have been highly valued by consumers for many years. They have been sought after locally but most have not been exported. Now, as in many traditional wine-making regions, there is a spirit of revival and renewal in the Terra Alta. Many private initiatives are trying to emulate the quality and commercial success of the neighboring region, Priorat, which is about 40 km to the north.

Terra Alta (High Land) is situated in rolling hill country of great beauty, captured evocatively by Picasso in paintings when he spent summers there. Here in inland, southern Tarragona, low mountains, rolling hills and valleys run south to the border with Teruel province. The wine region's main town is Gandesa, where the topsoil gives way to limestone and clay, low in organic content, with a significant proportion of larger elements that give good aeration and drainage. The



The Edetària Vineyards in Terra Alta, Spain.

principal varieties for whites are Garnacha Blanca, Parellada, Macabeo, Moscatel and Chardonnay. For reds, Cariñena, Garnacha Tinta, Garnacha Peluda, Morenillo, Syrah, Cabernet-Sauvignon, Merlot and Tempranillo are permitted.

Bodega Edetària, producer of the Via Terra wines, is a project that began in Terra Alta when Joan Àngel Lliberia, the owner of the family winery, decided to start producing high-quality wines. Edetària owns 24 hectares of vineyards, all in the valley called "la Plana de Gandesa." A high percentage of the vineyards are over 50 years old, and the rest are between 20 and 25 years old. The vines are some of the best tended in the region with yields always below 4500 kg/hectare (roughly four tons per acre). Edetària's wines are the result of a long heritage and profound knowledge of the terroir and the grape varieties. The aim is to produce unique wines which are not slaves to fashion and do express the full potential of the site and the fruit.

Within the DO Terra Alta, there are two clearly defined geological regions: the valley and the high plateau. The lower part of the valley contains quaternary sediments over marl and sandstone. The higher regions contain successive layers of marl, sandstone and calcareous soil as well as quaternary sediments. The geography of the region is highly influenced by the limestone mountains of Pandols, Cavalis and el Portd'Horta. Between these hills is the broad valley in which the villages of Gandesa, Corbera and Bot are located. The Edetària vineyards are planted in five different soil types. The interaction between different grapes with each soil type and the particular microclimate gives rise to very special wines.

The climate of the region around Gandesa is characterized by mild temperatures, and scarce and irregular rainfall. Little of the water is available for the vines owing to rapid drainage into the subsoil. Another characteristic of the Gandesa region is the easterly sea breeze, which carries a lot of humidity. It usually blows on summer afternoons and is called the *Garbinades*. These winds provide the vineyards with a certain amount of humidity to cope with the summer dryness and resulting hydric stress.

Bodega Edetària's cellar was built in 2003 and is beautifully integrated into a stunning landscape surrounded by vineyards and mountains. The Bodega aims to achieve a balance between traditional wine-making and recent advances in technology.

2006 Via Terra Red

The 2006 Via Terra Garnacha is composed primarily of red Grenache with a very small amount of old-vine Carignan. The wine was aged for four months in French oak. On the nose, the wine has loads of dark fruit aromas and notes of violets. On the palate, it is medium-bodied and round with lots of blueberry and blackberry flavors along with a bit of spice. This will work great with an autumn stew or any kind of grilled meat.

2006 Via Terra White

The Via Terra Garnacha Blanca 2006 is composed of primarily Garnacha Blanc with a very small amount of Macabeo. The wine was aged for four months in French oak. It is nicely aromatic with white flowers and stone-fruit notes. On the palate, there are ripe flavors of pear and lychee with a very nice underlying minerality. This wine will make a great apéritif but also go well with any fish or white meat.

Best Buy Wine Club wines can be reordered for only \$9.49 per bottle.

Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings of 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 you can call the wine clubs to resolve them at extension 2766. 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 e-mail 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

Champagne Club: Previous Offerings

_____ Bottle(s) of Philippe Gonet Brut Blanc de Blanc @ \$27.99 per bottle

This is a very floral Blanc de Blancs, and makes an excellent apéritif. It is almost clear, so delicate is the pressing process from those old Coquard presses. The nose is like spring with wild flowers supported by a dough-like bass note. In the mouth the wine is feather light and extraordinarily refreshing.

_____ Bottle(s) of JM Gobillard & Fils Brut Cuvée Tradition @ \$37.99 per bottle

The Cuvée Tradition is a blend of one-third each Chardonnay, Pinot Noir and Pinot Meunier. In the glass the wine has a fine bead but is initially reticent on the nose, only opening up fully after a few minutes to reveal the typical doughy elements along with honeysuckle and notes of red fruits. On the palate the wine is supple with good fruit. The finish shows good persistence and focus. Enjoy as an apéritif or with all manner of fare excepting red meats. At our house, Champagne is served as the dinner wine on many occasions, especially with Asian cuisine. Enjoy!

_____ Bottle(s) of De Castellane Rosé @ \$33.95 per bottle

The Champagne House De Castellane was founded by Vicomte Florens De Castellane at Epernay in 1895. De Castellane soon established itself as a favorite in *Belle Epoque* Paris. De Castellane is now part of the Laurent-Perrier house. The De Castellane rosé has a floral nose and is round and sumptuous on the palate. It is well suited as an apéritif and pairs well with berries and fruit desserts.

_____ Bottle(s) of Laurent Perrier Ultra Brut @ \$33.95 per bottle

Hailed by critics, the Ultra Brut has garnered 90-plus-point reviews from *Wine Spectator* and *Wine Enthusiast*. The wine is airy and delicate, yet surprisingly long. Floral and fruit flavors combine with mineral notes to give a wine

that is pure without being austere. The finish is long and leaves the palate clean. Pair with all manner of seafood, oysters and rich foods, including foie gras.

_____ Bottle(s) of 2000 Marguet Pere et Fils Grand Cru Brut Champagne @ \$39.95 per bottle
Benoit Marguet is one of the most passionate young vigneron in all of Champagne and is dedicated to pushing the quality envelope on all of his wines. He practices organic viticulture that gives the vines and the resulting wines an extra level of depth and complexity that we think you will greatly appreciate. This wine has a majestic equilibrium of the disparate elements. On the palate, it opens with ripe fruit notes framed by hints of dried fruit, nuts and honey that blend together into a harmonious whole. The finish is long and very fine. The wine can be kept up to 20 years in a good cellar. Enjoy as an apéritif or as the main dinner wine with seafood or white meats.

_____ Bottle(s) of Deutz Brut Classic @ \$27.95 per bottle
From the renowned house based in Aÿ located at the base of the Montagne de Reims in the Marne valley, this is a classically styled Champagne that combines finesse with persistence. On the nose, the wine is rich with yeasty, bready notes. On the palate, the initial impression is of red fruits and then turns into crisp citrus and honey notes. The finish is crisp and clean.

_____ Bottle(s) of Bonville Brut Prestige @ \$28.99 ***Back in stock!***
We have been importing Champagne Franck Bonville directly for many years now and have thus earned an allocation of this small production Cuvée to share with the club. The current batch is a blend of the fantastic 2002, 2000 & 1998 vintages, all sourced from old, mid-slope vines in the Grand Cru villages of Oger and Cramant. The vine age averages over 50, with no vines younger than 40 years in the blend. This is stunningly rich Blanc de Blancs, with lots of rich fresh cream, yet it still has the minerality and zing that one would expect from an all-Chardonnay Champagne. Quantities are extremely limited, so please do not hesitate if this Champagne is to your liking. The normal price in the store is \$44.99; your price as a club member is \$28.99.

Signature Red Club: Previous Offerings

_____ Bottle(s) of 2004 Mendel Unus @ \$23.99 per bottle
The 2004 Unus is a blend of 70% Malbec and 30% Cabernet Sauvignon. The aromas of dark cherries, plums and roasted cocoa come leaping out of the glass. This is a big but very suave wine. It has layers of ripe cherry and berry fruits with cocoa and vanilla-oak notes. The tannins are ripe and soft, so this wine drinks well right now but will certainly age for a decade or longer.

_____ Bottle(s) of 2004 Altolandon, Manchuela, Spain @ \$23.99 per bottle
Jay Miller, writing in *Wine Advocate* #169, gave this wine 90 points and noted, “The 2004 Altolandon marks the debut of this wine sourced from an organically farmed, cool-climate vineyard. The wine was aged for 12 months in a mixture of French and American oak. The wine is 50% Syrah with the balance consisting of Merlot, Cabernet Sauvignon, and Grenache. Purple/black in color, it offers up a brooding nose of pepper, grilled meat, sausage, blueberry and black currant. Tightly wound but dense and layered, the wine is slightly compact in the finish. If this wine continues to evolve, my score will appear conservative.”

_____ Bottle(s) of 2000 Chateau Coufran, Haut-Médoc @ \$23.99 per bottle
The 2000 vintage was hailed by one of the greatest in a generation and this Coufran reflects both the ripeness and the freshness of that vintage. The 2000 Chateau Coufran is a beautiful dark garnet color. Its orange-hued edges indicate its maturity. An engaging bouquet of cedar, leather and spice leads into loads of plummy fruit on the palate. The structure and concentration of this wine testify to the power of this landmark vintage. The wine will beautifully accompany red meats and strong cheeses.

_____ Bottle(s) of 2004 Chante Cigale, Châteauneuf-du-Pape @ \$23.99 per bottle
Parker gave the 2004 Chante Cigale 89 points and noted, “Their 2004 Châteauneuf du Pape (a blend of 60% Grenache, 20% Syrah, and the rest equal parts Mourvèdre and Cinsault) has an open, heady nose of Provencal spices, pepper, kirsch liqueur and the classic dusty garrigue notes. Smoky, earthy notes follow through on the palate with heady alcohol, plenty of fruit, and a soft texture with good freshness and purity. This wine should be drunk over the next decade.”

_____ Bottle(s) of 1999 Château Coufran, Haut-Médoc @ *Special Price: \$19.99 per bottle*

The 1999 Coufran has a deep color and earthy, aromatic black fruit on the nose. On the palate, a combination of initial red currant and raspberry flavors is followed by sweet, plummy dark fruit notes set in a firm but ripe tannic structure. The wine is marked by a seductive, smoky, plummy richness. It is well-balanced with a nice elegant finish.

_____ Bottle(s) of 2003 Lancaster Cabernet Sauvignon @ \$28.99 per bottle

The 2003 Lancaster Estate Cabernet Sauvignon is entirely estate grown, produced and bottled. The final blend was 80% Cabernet Sauvignon, 10% Cabernet Franc, 6% Merlot, 3% Malbec, 1% Petit Verdot. The wine was then aged 22 months in French oak barrels, and bottled unfiltered and unfiltered, to retain purity of expression. The wine exhibits lush black cherry and plum, accented with cloves, anise, and violets. Soft, supportive tannins provide structure for the rich fruit; layers of complexity carry over to the long finish. This wine is very approachable now.

_____ Bottle(s) of 2004 Moulin de Gardette, Cuvée Ventabren, Gigondas @ \$23.95 per bottle

The Cuvée Ventabren is composed of 70% Grenache from very old vines, 20% Syrah and 10% Cinsault. The wine has a beautiful garnet color with a gorgeous nose of cherry, licorice, wet stones and a hint of bacon. On the palate, it is a medium bodied, opulent wine that possesses great depth, length and persistence. Although the wine has great ageing potential, the sweet fruit and spice give it a lot of immediate appeal.

_____ Bottle(s) of 2004 Proprietà Sperino Uvaggio, Coste della Sesia Rosso DOC @ \$23.95 per bottle

Composed of 75% Nebbiolo with the remainder being Vespolina and Croatina. The wine is deeply colored with a lovely spicy scent. It is medium bodied and slightly firm now with characteristic Nebbiolo flavors such as rose petals and tar as well as substantial tannins and the typical Nebbiolo mysteriousness. This wine will go well with all manner of roast and grilled meat, and with hard cheeses. This wine will continue to improve for many years.

Premium Wine Club: Previous Offerings

_____ Bottle(s) of 2005 Poggiarellino, Rosso di Montalcino @ \$13.99 per bottle

On the nose, this wine has lots of dark fruit and rose aromas framed by hints of earth and tar. On the palate, the wine has surprisingly good weight for a Rosso and lovely Sangiovese fruit that explodes in the mouth. Great fruit and acid balance; this is a very well made and complete wine.

_____ Bottle(s) of 2004 Chateau Cantelys Blanc, Pessac-Leognan @ \$13.99 per bottle

The 2004 Chateau Cantelys Blanc has a lovely nose of white flowers, pear and lanolin. On the palate the wine is light, delicate and focused with lots of grapefruit and tangerine notes and a good persistence on the finish.

_____ Bottle(s) of 2006 Alvaro Castro, Dão, Portugal @ \$13.99 per bottle

The 2006 Alvaro Castro, Dão, Portugal is a blend of fruit from the two Quintas. It is composed of 65% Tinta Roriz (Tempranillo) and Jaen, 35% Touriga Nacional and Alfrocheiro. The wine has a lovely ruby color with ripe fruit, violets and dusty tannin on the nose. On the palate, the wine is medium bodied with sweet, dark fruits. You can serve this with all manner of fare including meats and cheeses.

_____ Bottle(s) of 2005 Pascal Bouchard, Chablis @ \$13.99 per bottle

The fermentation took place in a mixture of tanks (70%), and neutral oak (30%). The result is a Chablis with concentration, drive, and lots of mid-palate weight. We are very happy to have found this producer and hope you like the wine as much as we do. Serve it as an apéritif or with fish, shellfish or white meat.

_____ Bottle(s) of 2006 Kalinda, Sonoma County, Pinot Noir @ \$13.99 per bottle

This 2006 Pinot Noir is silky and balanced, with black cherry, clove and dried rose petal aromas and classic Burgundian flavors. The suppleness of the 37-year-old Heritage clone fruit gains depth and concentration from the young Pommard and Dijon blocks, resulting in complexly layered flavors, elegant texture and a long, smooth finish. This classic Pinot Noir will benefit from cellaring three to seven years.

_____ Bottle(s) of 2005 Protheau, Rully Premier Cru Les Grésigny, @ \$13.99 per bottle

This is 100% Chardonnay. It has a pale greenish-yellow tint and the nose reveals aromas of yellow fruits, pineapple, apricot, yellow peaches and citrus fruits. On the palate, it has good weight with notes of pear and apple and a touch

of vanilla, cinnamon and licorice. The acidity is very well balanced and the wine is elegant, rich and fruity with a hint of nuttiness. Serve lightly chilled with all types of seafood and shellfish; it also makes an excellent apéritif.

_____ Bottle(s) of 2001 Etienne Le Riche Cabernet Sauvignon South Africa @ \$13.99 per bottle

The 2001 Etienne Le Riche Cabernet Sauvignon displays good color and weight. On the nose, it presents a core of dark cassis fruit supported by an earthy, mushroom-y nose. On the palate, the wine has plenty of spicy Cabernet fruit followed by a focused finish. It is enjoyable now and will continue to evolve over the next 5 to 10 years.

_____ Bottle(s) of 2006 Flora Springs, Napa Valley Chardonnay @ \$13.99 per bottle

The 2006 Flora Springs Napa Valley Chardonnay has a clean, gold-green hue and nice nose of spicy pear with a bit of tropical fruit. On the palate, the wine has good weight without being too heavy. The hint of toasted oak shows a deft hand. It has a nice acid core that keeps the wine refreshing and makes it an especially good dinner companion. Enjoy this as an apéritif with calamari before dinner or with any fish or shellfish main course.

_____ Bottle(s) of 2003 Chateau Fonréaud, Listrac @ \$14.99 per bottle

Plenty of dark fruit with ripe, well-integrated but present tannins and a good balance of fruit and acid. The wine is ripe but not overly so given the vintage and notes of earth and mushroom round out this classic Cru Bourgeois. Enjoy this wine with any kind of roasted or grilled red meat. In the November 2006 issue of *Decanter* magazine, the 2003 Fonréaud was given 4 of 5 stars (17.33 points/20) and was Highly recommended.

_____ Bottle(s) of 2003 Caronne Ste. Gemme @ \$13.99 per bottle

Back by Popular Demand! The 2003 Caronne Ste. Gemme was awarded 4 Stars in the November 2006 Decanter blind tasting and 5 Stars from the prestigious *Revue des Vins de France*. Clive Coates writes: "Good colour. Good plump fruit here on the nose. Very well-made. Medium to medium-full. Plenty of ripe, ample, stylish fruit. Good tannins. Plenty of grip. All very well put together. No undue astringency at all. Good plus."

Best Buy Wine Club: Previous Offerings

_____ Bottle(s) of 2006 Chateau Cantelys, Bordeaux Rosé @ \$9.49 per bottle

This a lovely wine with a delicate nose of red fruits and hibiscus. On the palate it explodes with light red fruit flavors such as strawberry, raspberry and watermelon. The wine has a good fruit/acid balance and finishes clean with some sage-like savory notes that keep it from being just a simple fruit bomb and make it great with food.

_____ Bottle(s) of 2004 Duseigneur, Laudun, Côtes-du-Rhône Villages @ \$9.49

The 2004 Domaine Duseigneur, Laudun, Côtes du Rhône Villages has a pretty ruby color with a pronounced nose of fresh red fruits, especially cherry. On the palate, the wine is very fresh and lively with good fruit and a supple mouth feel with a long, elegant finish.

_____ Bottle(s) of 2005 Domaine Clermont-Tonnerre, Côtes-du-Rhône, La Bérardièrre @ \$9.49 per bottle

Robert Parker gave this wine 89 points in *Wine Advocate* #169 and noted, "A real sleeper of the vintage is the 2005 La Bérardièrre Très Vieilles Vignes, which shows terrific black cherry fruit in a luscious format. With its dark ruby/purple color, big aromatics, and excellent acidity and texture, this is a beauty to drink over the next four to five years. This Cuvée comes from old vines that, according to the importer, are at least 60 to 70 years of age."

_____ Bottle(s) of 2006 Ayama, Paarl, South Africa, Chardonnay @ \$9.49 per bottle

The 2006 Ayama Chardonnay is lightly oaked and well balanced, with aromas of baked pear, citrus and notes of buttered toast. On the palate, it has complex flavors of tropical fruit and ripe citrus ending on a clear, crisp note, with traces of clove and ginger, rich butterscotch and vanilla. It is ready for immediate enjoyment but will mature well for up to three years. Enjoy this lovely wine with shellfish, light meat dishes or salmon, or as an apéritif.

_____ Bottle(s) of 2003 Kirkham Peak Clare Cabernet / Shiraz @ \$9.49 per bottle

The 2003 Kirkham Peak Clare Cabernet/Shiraz is a full-bodied wine loaded with spice and fruit. The nose has notes of eucalyptus, clove and blueberry. The wine is nicely balanced on the palate with notes of cocoa powder and fresh, cooling menthol playing off of the sweet fruit.

_____ Bottle(s) of 2006 Kalinda Sauvignon Blanc, Redwood Valley @ \$9.49 per bottle

The 2006 Kalinda Sauvignon Blanc is composed of 99% Sauvignon Blanc from yields of less than four tons per acre and about 1% barrel-fermented Viognier. All the Sauvignon Blanc was vinified in stainless steel. The Viognier adds a bit of aromatic complexity and hints of tropical fruit. The wine has great balance, a nice fleshiness on the palate paired with great acidity and an overall elegance that will lead you back again and again for another sip. The wine shows notes of jasmine, tangerine and grapefruit on the nose and follows through with flavors of pink grapefruit, guava and white peaches. This will work great as an appetizer, with fish, shell fish or any white meat.

_____ Bottle(s) of 2001 Paoletti Merlot @ \$9.49 per bottle

The grapes for this 2001 Merlot come from the second vineyard on Tubbs Lane just north of the town of Calistoga, right across from Château Montelena. The fruit underwent a 12-day maceration and the wine was then matured for 25 months in 50% new French oak and 50% one-year-old cooperage. The final blend was 84% Merlot with an additional 16% Cabernet Sauvignon. The wine has a dark, smoky, plummy nose and a deep rich color. The wine has good extraction and medium body. The initial attack is full of deep black berry fruits ringed by firm tannins. The finish is fine and long. Enjoy this wine with a hearty grilled steak.

_____ Bottle(s) of 2006 Watershed Semillon / Sauvignon Blanc @ \$9.49 per bottle

The 2006 Watershed blend of Sauvignon Blanc and Semillon is one of the classic Margaret River wine styles. The wine displays aromas of melon, citrus, lychees and gooseberry. On the palate citrus and tropical fruit flavors continue, balanced by a crisp acidity level. This is pleasant to drink on its own but also makes a suitable companion for food, particularly Asian cuisine.

_____ Bottle(s) of 2005 Jean-Louis Denois Grenache Noir @ \$9.49 per bottle

The 2005 Denois Grenache Noir is brilliant ruby in color. The nose also displays classic Grenache characteristics of licorice, black cherry, and violet. A note of crushed rocks adds a lovely minerality and depth to the sweetness of the fruit. On the palate the wine is light and vibrant and offers bright acidity. This Grenache is the perfect light and refreshing red. It would complement a light first course, salads and antipasti.

_____ Bottle(s) of 2005 Bleasdale Verdelho @ \$9.49 per bottle

Verdelho may be a new varietal to some of you. It is a white grape grown throughout Portugal, though most associated with the island of Madeira. The grape has also been highly successful in the vineyards of Australia. Unlike the wines of Madeira, Australian Verdelho are dry white wines which are fresh and aromatic, and quite suitable for lunchtime or warm-weather drinking. The 2005 Bleasdale Verdelho exhibits aromas of orange blossom, melons and tropical fruits. On the palate, ripe citrus and pineapple notes combine rich and lively fruit with excellent acid balance and freshness. This wine makes a great aperitif.

_____ Bottle(s) of 2005 Domaine L'Attilon Caladoc @ \$8.49 per bottle

Bright fuchsia in color, this wine is equally bold on the palate. Fragrant, heady and firmly structured, it packs quite a punch! With dusty floral scents, violet, garrigue and spice, this wine clearly hails from the south. The wine is sweet and luscious on the attack, and the firm tannins give body and definition to the wine. Sweet plummy fruit, violets and spice dominate all the way through to the finish. Enjoy with roasted meats and hard cheeses.

_____ Bottle(s) of 2004 Denois Merlot @ \$8.49 per bottle

A wonderful expression of a fresh Merlot style with plenty of fruit but just enough acidity to give it balance. The nose is dominated by plummy Merlot fragrance. On the palate the wine is medium bodied with lots of dark fruit, just a bit of earth and soft yet present tannins. This wine is an easy drinker, intended for consumption at an early age—so open it up and enjoy. It will go well with beef, pork or even roast chicken, and with hard cheeses.

_____ Bottle(s) of 2004 Ercavio Roble @ \$8.49 per bottle

This is 100% Cencibel (the local name for Tempranillo), with an élevage of five months in French and American oak (hence the name Roble). Our Spanish wine buyer, Anne Pickett, is a big fan of this winery. Anne writes, "Full and fleshy, this red from La Mancha has plenty of ripe black cherry fruit and a long finish. Some of you may remember the 2003 Ercavio (Parker gave it 91 points) which sold out so fast that if you blinked, you missed out! Well, the 2004 is even better—more length, depth and concentration. Enjoy the Ercavio Roble with your favorite grilled steak! This wine should keep for up to three years."

Additional Club Specials

2005 Anwilka, only \$29.99 (regular K&L price \$32.99)

90 points from Stephan Tanzer's *International Wine Cellar*: "(63% cabernet sauvignon and 37% shiraz; a joint project of Bruno Prats, Hubert de Bouïard and Klein Constantia's Lowell Jooste) Ruby-red. Aromas of raspberry, currant, licorice and spicy oak. Suave on entry, then broad and fine-grained in the middle, with a sneaky intensity to the flavors of raspberry and spice. A tad medicinal and dry on the back half, finishing with fine tannins and some chocolaty oak." (Mar/Apr 07) According to Robert Parker: "Fabulous...this is the finest red wine I have ever had from South Africa...This debut release, the 2005, a blend of 37% syrah and the balance cabernet sauvignon, is world class stuff, exceptional wine...."

2004 Chryseia, Portugal, only \$39.99 (regular K&L price \$42.99)

93 points from the *Wine Advocate*! "The 2004 Chryseia seems brighter and more pointed than its 2003 counterpart, not quite as sweet, a little earthier. There are some similarities, such as refined tannins, lovely and persistent flavors and a suave, modern feel. The 2003 is far more attractive at the moment, and seems riper and sweeter, but the 2004 will likely overtake it. To me, it adds some of the complexity missing from the 2003, even if it is slightly less seductive. Ultimately, it may come down to your style preferences. I hope to retaste them side-by-side over the years. This is primarily Touriga Nacional and Touriga Franca, with Tinta Roriz and Tinta Cao blended in, raised in new French oak. Drink 2008-2016. 2/28/2007"

2001 Château Clarke, only \$23.99 (Regular K&L price \$27.99)

According to Robert Parker: "Clarke's 2001 is a soft, fruity, pleasant offering with good ripeness, plenty of herb-tinged cherry and currant fruit, and a spicy, medium-bodied finish. Drink it over the next 5-8 years." (04/03) According to *Wine Spectator*: "A silky and pleasant red with good berry and cherry character and a hint of new oak... Best after 2006."

2003 Fourcas Hosten, Lustrac - Club Price only \$13.99 (Regular K&L Price \$15.99)

The vineyards of Fourcas-Hosten are planted with 45% Cabernet Sauvignon, 45% Merlot and 10% Cabernet Franc. The average age of the vines is 25 years. The wines spend one year in barrel before release. This is a classically styled wine from a very hot, ripe vintage. The wine shows lovely cassis and black cherry flavors, balanced by firm tannins and excellent acidity. This is not an in-your-face style of wine, but rather a medium-bodied, complex wine that is best complemented at the dining table.

Pehu Simonet Brut Grand Cru only \$29.99 (regular K&L price \$34.99)

This is another super-tasty Champagne from the Grand Cru village of Verzenay, the northernmost and strangely north-facing village on the Mountain of Reims. It is composed of 70% Pinot Noir and 30% Chardonnay and is primarily (70%) from the 2004 vintage with 30% reserve wine from 2002. It has a very pretty pale gold color and a textbook nose of hazelnuts, the signature of Verzenay. It is surprisingly mineral and chalky for a Champagne with so much Pinot Noir in it, and fans of dry styles will love its racy, long finish. —Gary Westby, K&L

Schott Zwiesel Titanium Stemware

Proper glassware, correctly shaped and sized, is essential to the full enjoyment of your fine wines. These ultra-durable wine glasses, available for Cabernet, Pinot Noir, Champagne, Chardonnay and Zinfandel/Chianti, are a must for every wine lover. We can offer you the wonderful Schott Zwiesel Titanium stemware at the best price in the US. These beautiful glasses generally retail for \$12.99, but K&L's club price is only \$47.94 per case of 6 (that's only \$7.99 per stem), a truly outstanding bargain! We can ship in full cases only, but you can purchase the glasses individually at this price in our stores.

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