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November 2008

Dear Wine Club Members,

As the 2008 wine harvest wraps up in Northern California, our thoughts turn to the holiday season. November and December are always hectic, especially in retail, but luckily we are surrounded by fabulous wines and nothing is more relaxing than a great glass of wine with a memorable meal at the end of a long, crazy day. Wine is still an affordable luxury whether you're enjoying it with a great meal, sharing with friends and family or toasting an accomplishment. It sets the tone and livens up any event. Our eight club wines this month make perfect accompaniments to your holiday feast or get-together.

The celebration this month starts out with our Best Buy Wine Club, which is showcasing France's Rhône Valley. The Rhône Valley is the undisputed world champion when it comes to extraordinary wine values, with wines that seamlessly couple soft, unctuous fruit while retaining both harmony and complexity. What also makes these wines so exceptional is their versatility. They marry well with most food but can easily be brought to a party and enjoyed without food. The Rhône Valley is on a roll with five consecutive good-to-great vintages, 2003 to 2007. We have selections from both the 2006 and potentially great 2007 vintages.

The Premium Wine Club selections demonstrate what we do best at K&L: import great wines from overseas, and find and source great juice from wineries for our own label. The 2007 Kalinda Napa Valley Chardonnay comes from one of Napa's premier producers of high-end chardonnay. Under their own label it normally sells for \$75. Our second selection hails from France's Touraine, smack-dab in the middle of the Loire Valley, which is known for producing some of the world's most food-friendly wines. The producer is Jean-Francois Merieau, one of the top vintners in the Touraine appellation.

The Signature Club this month exemplifies the ying-and-yang of what you might expect from this club. It has a classic California cabernet sauvignon, and an elegant and beautifully complex red from Burgundy. These two wines are as opposite as they come stylistically; what they have in common is excellence. The 2004 Pezzi King Estate Cabernet Sauvignon gives a clear reminder that Sonoma is capable of producing cabernet sauvignon that can challenge anything coming out of Napa Valley. The 2006 Champy Savingy Les Beaune Aux Fourches illustrates perfectly why Red Burgundy belongs in every great wine cellar.

For our Italiano Club, Greg St. Clair has the challenge of picking two wines a month from our outstanding stable of great Italian wines, and has once again done a masterful job. Greg goes to Italy a few times a year in search of small, undiscovered wineries that are producing great indigenous wines. This month he has a single-vineyard Dolcetto and a red wine called Lagrein that hails from one of Italy's northernmost regions. Both of this month's selections highlight what makes Italy truly a remarkable and diverse wine region. Each wine has its own feel, echoing the unique terroir from which it emanates.

I hope you enjoy this month's selections. I look forward to hearing from you soon. Remember it is not too late to give the gift of a wine club membership this holiday season.

Cheers,

Alex Pross

Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2006 Savigny Les Beaune Aux Fourches, Champy

This single-vineyard Savigny les Beaune comes from the Estate Vineyards of Maison Champy. Champy is the oldest négociant in Burgundy, founded in 1720. Some of their cellars date back to the fifteenth century. They farm their estate holdings both organically and biodynamically. They are in the process of getting organic certification, and are fully committed to this environmentally friendly, integrated approach to growing their grapes.

Savigny les Beaune is a modest village, tucked into the mouth of the Rhoin River. It remains one of the best sources for well-priced Burgundy. It has some of the oldest vines in the region, as the flat lands where this wine was grown were among the first to be replanted after phylloxera.

Aux Fourches is a single vineyard located just to the right after the fork in the road toward Pernand Vergelesses, as you come from Beaune to the village of Savigny. It lies below Aux Fournaux, 1er Cru, and is a relatively warm site with deeper soil, lots of clay, relatively flat. Yields from these old vines are quite low here. The wine is fermented with wild yeast in open topped vats, then aged in one-third-new French oak, and bottled unfiltered.

This wine shows a very pretty floral nose, bright red fruit, and lots of length. Lovely though it is, this is serious wine, with very good concentration and substantial tannins at the finish. It's drinkable now, particularly with decanting, but it will age very well in your cellar. —*Keith Wollenberg*

Your re-order price for this wine as a club member is \$23.99.

2004 Pezzi King Estate Cabernet Sauvignon

Pezzi King Vineyards was established in 1993 by James P. Rowe Sr. While in the Dry Creek Valley he discovered a beautiful vineyard nestled away in the fertile hills. The name Pezzi King comes from the last names of James and his first wife Jane's mother; it's an homage to these two great women. Pezzi King is a small, family-owned winery that has quickly established itself as a top-notch producer of Zinfandels. They are slowly garnering a reputation for crafting exceptional cabernet sauvignon as well.

The 2004 Pezzi King Estate Cabernet Sauvignon Sonoma Valley is a well-balanced wine that showcases the depth and outstanding quality of the 2004 cabernet sauvignon vintage. Made with the great wines of Bordeaux in mind, this wine seamlessly melds the best of both worlds. It can be enjoyed now or cellared and opened later, when its nuances will show more clearly.

This wine starts out with a deep-purple hue in the glass. It has a nose of crème de cassis, black fruits, tobacco, minerals, cedar and underbrush. As the wine unfolds both in the glass and the palate it has an evolution; the flavors move from tones of rich black fruit to subtle hints of cocoa, herb, root and rich oak. The wine has remarkable balance, finesse and harmony and never comes off as too heavy or chunky. It is capable of aging seamlessly for fifteen years, but can be enjoyed now in its youthful exuberance. It's the perfect foil for hearty meats.



Pezzi King Vineyards in Sonoma County's Dry Creek Valle.

Your re-order price for this wine as a club member is \$23.99.

Club Italiano

2007 Convento Muri-Gries Lagrein Scuro/Dunkel

I get asked for Italian travel advice all the time; the typical question is, “Where in Tuscany should I go?” I usually respond, go to the Alto Adige! The Alto Adige, which is the Adige River valley, is the most northerly portion of Italy; it was part of Austria, Süd Tirol, until the end of World War I. It is bordered by Austria on the north, the Alps on the west and the Dolomites on the East. It looks like Yosemite with a Ricola commercial being filmed. It is stunningly gorgeous, with vertical walls thousands of feet high on either side, vineyards and apple orchards dotting the countryside. It's a perfect Swiss postcard.



Winemaker Christian Werth.

In an area this far north and in the mountains one would think maybe you could eke out a thin white wine, but in actuality the region produces more red wine than white. Until the early 1990s the red production was just simple, low-alcohol wine destined for Germany. But Bolzano (or Bozen as you would say in the Süd Tiroler's native tongue of German) is among the hottest cities in Italy on any summer day. You can make big red wines there.

Lagrein is the Alto Adige's most powerful and famous indigenous grape variety. It has been said to have its genetic roots in Syrah. Lagrein wines are dense, dark and meaty, not unlike what you might expect of Syrah. My first experience with Convento Muri Gries was their 1997 reserve wine, the Abtei Muri, which completely blew me away. It has nine straight 3-Glass awards from *Gambero Rosso*. The abbey is an

actual working abbey although the monks are tilling souls, not fields. The winemaker is the tremendously talented Christian Werth, one of the leading winemakers in Italy. The 2007 Convento Muri-Gries Lagrein Scuro/Dunkel is an excellent example of this varietal in a spectacular vintage. The wine is soft, supple, seductive and complex. It is full of blackberry fruit, earth, licorice and violets, almost opaque in color, and fresh crushed black pepper. It's like a cross between Bordeaux and Burgundy. Try it with Gnocchi in a Wild Boar Ragu or a Tiröler Grostl, sort of a potato-onion-and-pork scramble... it's bliss!

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

2005 Bricco del Cucù “Bricco San Bernardo” Dogliani DOCG

We met Dario Sciolla for the first time in Piedmont this past February and were very impressed with his wines. He hails from a little town called Bastia Mondovì, about 16 miles south of Barolo in dolcetto country. This is the backside of the Langhe hills and borders the Tanaro River. This is dolcetto di Dogliani country where dolcetto is king. No nebbiolo, no barbera, just dolcetto! Dario's 2005 Bricco del Cucù “Bricco San Bernardo” Dogliani DOCG (500 cases produced) is what used to be Dolcetto di Dogliani Superiore. It has recently been raised to DOCG status. Now the words Dolcetto and Superiore don't appear anymore, but the wine is still 100% dolcetto, superiore and it follows all of the same rules. Now it just gets a pink strip with numbers and a name shortening. This is supposed to help you, I think.

Dario's family has been growing grapes here for generations. The vineyards surround the family home but Dario was the first of the family to bottle wine. *Gambero Rosso*, Italy's premier wine critics, have given his wines great scores. The 2005 “Bricco San Bernardo” received 2 out of 3 glasses (3 being the highest). The 2006 Bricco del Cucù Dogliani di Dogliani \$13.99 also got 2 out of 3 glasses and a nod (an *) for its great price-to-quality ratio. He is a very humble man and the success of his wines in Italy hasn't changed his pulse rate. He is a steady-as-she-goes guy.

His winery is about as big as your garage. Okay, maybe slightly bigger, but it was built around the time Columbus was dodging hurricanes in the Caribbean. He drove us up the hill about a mile away to see his pride and joy, the stunning Bricco San Bernardo vineyard. Bricco is a Piemontese word for the top of the ridge, and from this ridge the view of the Alps is unbelievable. You can see for 50 miles on a clear day. This ridge was a favorite of the Partisans during Italy's Civil War in the middle of World War II. There's a chapel there, dedicated to all who lost their lives during the war.

The San Bernardo vineyard has powerful, dark fruit with classic dolcetto richness, broad on the palate. The yield is a very low (for dolcetto), three tons per acre. Dario has stainless steel tanks for fermentation but relies on 18 months of aging in big slavian oak for the Bricco San Bernardo. The wine is powerful, dark and full of exotic fruits with great balance and wonderful length. My favorite choice with this wine would be lamb, and it would also be good with game or with aged cheese.

Your re-order price for this wine as a club member is \$17.99.



Winemaker Dario Sciolla.

Premium Wine Club

2007 Kalinda Napa Chardonnay

When Clyde and I sat down and tasted the sample of this wine, we looked at each other and smiled because we both knew immediately we had a winner on our hands. Once we heard who the juice was from, our initial impressions were confirmed. The 2007 Kalinda Chardonnay Napa Valley is the quintessential California chardonnay with rich, exotic tropical fruit flavors melded into a rich, buttery finish. When the economy started to slow down, we began to see more and more wonderful fruit being offered to us at close to rock-bottom prices. The winery from which we purchased the fruit has long been a leader in producing top-quality chardonnay. It has had one of California's leading woman winemakers at the helm for years.

As we move away from the warm summer months there may be a tendency to also move away from white wines such as sauvignon blancs and chardonnays. This would be a mistake. A rich, powerful, succulent chardonnay such as the 2007 Kalinda Chardonnay can pair easily with fish and fowl dishes but can also bridge the gap between lighter meats such as veal, pork and even lamb. If you're looking for the perfect wine to match with your turkey this Thanksgiving, the 2007 Kalinda will truly make your feast a little bit better.

Your re-order price for this wine as a club member is \$13.95.

Jean-Francois Merieau Gamay de Touraine "Le Bois Jacou" 2007

Jean Francois Merieau is taking the Touraine by storm. Widely acknowledged as one of the young rising stars of the appellation, he is carefully crafting some of the most exciting and affordable wines in the Loire Valley.

I first tasted Jean-Francois' wines in Angers at the Salon in February 2006 and was really impressed with what was offered. He is young, committed to organic viticulture and committed to raising the bar in the Touraine, his home AOC. The Touraine AOC encompasses a very large number of vines and, sadly, also a very large amount of mass-produced, machine-harvested plonk—cheap and forgettable wine

that you should avoid at all costs. But, following in the tradition of growers such as Didier and Catherine at Clos Roche Blanche, Jean Francois has taken the higher path and is producing wines of great character and finesse with clearly delineated flavors and minerality. He farms organically, hand-harvests and is hands-off during the winemaking process.

We are very pleased to offer you this delicious and elegant gamay from “Le Bois Jacou,” a single parcel of vines 40 to 60 years old on clay and limestone soils. We firmly believe that people should be drinking way more gamay. Here is a wine that will turn you on to it. It greets you with a deep ruby color and an aroma of dark crushed berries that just leaps from the glass. On the palate the wine is juicy and soft with layers of black fruit, raspberry and sour cherry. It is bright and lively and should be served around cellar temperature to really showcase its pure, focused fruit character. Enjoy! —*Jeff Vierra, gamay lover.*

Your re-order price for this wine as a club member is \$13.95.

Best Buy Wine Club

2007 Côtes du Rhône, Domaine de la Maurelle

This month K&L is pleased to offer one of our all-time favorite wines from the new and excellent 2007 vintage. This extremely versatile southern Rhône red is a project of the Vignerons de Caractere de Vacqueyras, a modestly sized, high-quality *cave* co-operative that vinifies and markets a diverse range of wines from the Rhône Valley. Domaine de la Maurelle is a nearby estate that works with the Vignerons de Caractere in the vinification, bottling and marketing of their wines.

2007 was an absolute winner throughout many wine regions in France, with the Rhône Valley being no exception. Fine tannins, good acidity and unbelievably pure vibrant levels of perfectly ripe fruit make for a high quality vintage across the board. The Maurelle Côtes du Rhône is a perennial favorite here at K&L, and the 2007 Domaine de la Maurelle Côtes du Rhône is arguably the best vintage ever from this estate. The wine is based on grenache. On the nose, expressive notes of black cherry and black berry fruits hold their own against more delicate notes of black olive, roasted herbs and a whiff of mineral. On the palate you'll find similar characteristics, along with fine tannins and good underlying acidity that make this a great candidate for pairing with a variety of Mediterranean fare. A direct buy makes this an even better deal, but even at a significantly higher price, this delicious Rhône red would be a steal. You will want a case of this on hand to go with pizza, pasta, ribs, chicken... whatever you tend to eat on, say, a Tuesday! *A votre santé!* To your health!

Your re-order price for this wine as a club member is \$8.49.

2006 Seguret, Côtes du Rhône Villages, Sarl Image du Sud (Cecile Chassagne)

This vineyard is situated at the foot of the Dentelles de Montmirail in the département of Vaucluse. It lies just above the beautiful village of Séguret, which is built on the rock exposure overlooking the Rhône Valley. We have carried this fine wine for quite a few vintages, ever since Clyde visited Cecile Chassagne at this Séguret vineyard during harvest time and she allowed him to pick a few grapes.

The vineyard is terraced on the hillside, and the soil is limestone. The winemaking process is traditional with the whole crop destalked. The blend of this wine is 70% grenache, 15% mourvèdre, and 15% syrah. Fermentation lasts about 13 days at 26 degrees centigrade. This process gives a fruity wine, with a fruity bouquet of blackcurrant



The village of Séguret, overlooking the Rhône Valley.

and cherry and a hint of almond and tobacco. It has a ruby and cherry colour. The wine is unctuous in the mouth, with a generous and supple body and a fine minerality and earthiness. Clyde fell in love with this wine and most of the great 2006 Southern Rhône wines. This wine can be enjoyed with Provençal cuisine, stuffed meats, poultry and cheeses. It marries well with grilled lamb flavored with herbs from Provence, and even roasted partridges, one of Clyde's favorites. We only received a small allocation of this wine and it should sell out quickly. By the way, *Decanter Magazine* recently recommended this wine, giving it three stars.

Your re-order price for this wine as a club member is \$10.49.

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

Champagne Club Previous Offerings

_____ Bottle(s) of Tsarine Brut Prestige@ \$34.99 per bottle

This is the top-tier Champagne brand of the Boizel-Chanoine group, which is virtually unknown in the USA despite the fact that it is second in size only to LVMH, owners of Moët & Chandon, Veuve Clicquot, Krug, Ruinart & Mercier. This wine represents less than 5% of the Boizel-Chanoine production and is a blend of even parts chardonnay, meunier and pinot noir. It is fermented in stainless steel, and two thirds is allowed to go through malolactic. It has been given 24 months of ageing on the lees and has a fresh, light, zippy style. So far the wines have been very well received by the US press, with 90-point ratings across the board from the *Wine Spectator*, *Wine and Spirits* and *Wine Enthusiast*.

_____ Bottle(s) of Fuente Grand Reserve @ \$31.99 per bottle

This delicious Champagne is composed of 10% pinot noir, 30% chardonnay and 60% meunier and has been aged three years on the lees. It is fermented at relatively cold temperatures in stainless steel with 100% malolactic fermentation. The wine has a very light, white gold color for the blend, which is predominantly black grapes and a very pretty, tight bead. On the nose it is flowery and exotic, with a doughy richness to anchor down the wildflower elements. On the palate the wine is well balanced and light, and finishes very cleanly. This Champagne makes a spectacular apéritif. The current batch is 60% 2005, 30% 2004 and 10% 2003 and dosed at 10 grams per liter. This bottle will be a great introduction to the much cooler micro climate of the Aisne, which is in the very far west of the Champagne region.

_____ Bottle(s) of LeClerc Briant Ravinne @ \$34.99 per bottle

This vineyard is located in the village of Verneuil in the Western valley of the Marne, and is planted exclusively to organically farmed meunier. For those of you who have tried Rene Collard's meunier, get ready for a contrast! This is very, very fresh tasting meunier, without the mushroomy, brooding layers for which Mr. Collard is famous. The Ravinne has a lot of body, but also a lot of sweet fruit (a surprise at only eight grams per liter of dosage), leaning to the pear and apple side of the flavor wheel. This is the perfect bottle to have with game birds, so if you have a friend who hunts, invite them over! —*Gary Westby*

_____ Bottle(s) of Camile Bonville @ \$32.99 per bottle

This is the first wine from the joint négociant effort of Olivier Bonville (of Champagne Franck Bonville fame) with his wife, Delphine Cazals. It is named after their daughter, Camille, and is 100% grand cru chardonnay from vineyards in Avize and Cramant. If you decide to be greedy with your bottle (always a good call!) and not share it with friends for the apéritif, this wine is a natural with shellfish. A favorite pairing of mine is day-boat scallops. The chalky, mineral drive of the Champagne cuts through the ultra-rich scallops, making it all too easy to eat too many and drink too much!

_____ Bottle(s) of Jacquesson 732 @ \$37.99 per bottle

Jacquesson's current non-vintage blend, different from last year's (the 731). Fans of their Champagnes can enjoy the differences. This batch is based on 59% 2004 with 25% 2003, 15% 2002 and 1% from 2001. It is composed of 39% chardonnay, 36% pinot meunier and 25% pinot noir, and dosed at next to nothing: 3.5 grams! This is racy, mineral-driven, yet concentrated Champagne that will please the serious Champagne lover. — *Gary Westby*

Signature Red Club Previous Offerings

_____ Bottles of 2003 Poggiarellino Brunello di Montalcino @ \$21.99 per bottle

2003 is a very good and drinkable vintage. This wine shows what sangiovese is like in a ripe vintage. The nose is full of ripe plum, chocolate and tobacco followed by a plump and meaty character. Sangiovese is an acidic grape by nature and although this wine has very good acidity, its richness fleshes it out and makes it fuller and longer. On the palate the wine shows lots of rich, fleshy warmth with chocolaty, ripe-cherry flavors. Drink it now after giving it an hour in a decanter. You can let it continue to evolve for another four to five years, and it will continue to age gracefully for a further five years.

_____ Bottles of 2005 Chassagne Montrachet Rouge, Louis Latour @ \$21.99 per bottle

Many people hear the magic words "Chassagne Montrachet" and think only of the fabled white wines of that village. But almost 40% of the production in Chassagne is red, from pinot noir. This pinot has interesting notes of pepper and earth to balance the lovely, rich fruit of the vintage. It is long and silky on the palate, with tons of intense black fruit. But enough with the wine talk. The real point is that this is a wine that will pair well with grilled salmon, chicken or a rack of lamb. As the British would say, it is "more-ish." — *Keith Wollenberg*

_____ Bottles of 2005 Château Cantelys Rouge, Pessac-Leognan @ \$25.99 per bottle

The vineyard plantings are 60% cabernet sauvignon, 35% merlot, and 5% cabernet franc, and the average vine age is 16 years. The 2005 vintage will long be remembered for drought conditions. We had great success selling the 2003 Cantelys in the club and now we are proud to offer the even better 2005 vintage. James Suckling of the *Wine Spectator* scored it 89-91 points and said: "Intense aromas of blackberry and wet earth follow through to a full-bodied palate, with round and soft tannins. Silky. Impressive." I could not have said it better. — *Clyde Beffa Jr.*

_____ Bottles of 2005 Gigondas "Ventabren" Moulin de Gardette @ \$26.99 per bottle

Jean-Baptiste Meunier of Moulin de la Gardette is one of our favorite producers here at K&L. For several vintages

Champagne Gift Pack

The Champagne six pack for club members is back. It's a mini tasting "tour" of the three major regions within Champagne. It includes two bottles each of three different wines. The very special price for you as a Club member is only \$189.99. The tour starts in the southern part of the Champagne region in Cotes de Blancs, where chardonnay is king, with the Camille Bonville Grand Cru Blanc de Blancs Champagne. Next, from Verneuil in the Western valley of the Marne where the dominant grape is the meunier, is the Leclerc Briant "La Ravinne" Single-Vineyard Brut Champagne. It is one of the ultimate apéritif Champagnes in the store. Finally from Reims, where pinot noir is king, the Marguet Pere & Fils "Cuvée Reserve" Brut Champagne, made entirely of grand cru fruit, 60% pinot noir and 40% chardonnay. It is very rich and powerful Champagne with tons of pinot noir muscle and plenty of yeasty, toasty flavor.

now our clubs have been very proud to feature the wines of this passionate and conscientious producer from Gigondas. The Gigondas Moulin de la Gardette “Cuvée Ventabren” is the estate’s top cuvée, and hails from the estate’s oldest vines, some of which are nearly 100 years old. The 2005 Cuvée Ventabren is composed of 70% grenache, 20% syrah and 10% cinsault, with the latter two varietals fermented together. It has a beautiful garnet color and a gorgeous nose of cherry, licorice, wet stones and a hint of bacon. On the palate, it is medium-full bodied and opulent, with great depth, length and persistence. The 2005 Cuvée Ventabren is simply a gorgeous example of what can happen when talent, dedication and great terroir come together. Bravo Jean-Baptiste!

____ Bottles of 2005 Roth Cabernet Sauvignon, Alexander Valley @ \$23.99 per bottle

2005 was an excellent vintage, delivering classic, well-structured cabernet. All of this leads to a wine that displays a nose of vanilla, ripe cherry and cinnamon, with flavors of raspberry jam, cocoa and red fruit. The 2005 Roth is an accessible and evenly structured cabernet with a long, elegant finish.

____ Bottles of 2005 Etude Merlot, Sonoma Valley @ \$23.99 per bottle

The 2005 Etude starts with bright, heady aromas of blackberry, black plum and olive that lead to a core of rich, concentrated fruit. The structured yet supple tannins wrap around the lush red fruit and mingle with notes of white pepper. The wine’s finish leaves a long, lasting impression of fruit richness backed by hints of smoky spice. This wine, while extremely accessible in its youth, possesses excellent potential for aging. Finally, a merlot that can make a cabernet fan smile!

____ Bottle(s) of 2004 “Roy J. Maier” Sonoma Cabernet Sauvignon, produced by Saint Helena Road Winery @ \$23.99 per bottle

This Roy J. Maier label blends the juices from the grapes of cabernet sauvignon, merlot, malbec, petit verdot and cabernet franc, into a kaleidoscope of flavors, aromas and colors; offering a wine to thoroughly savor, from your first sample of the bouquet, to your last satisfying sip. It is from mountain vineyards so the wine is quite big on the palate. The tannins are round and polished. Some oaky nuances on the palate and a long, lingering finish are hallmarks of this wine. And it is from the great 2004 vintage. Cellar this for a few years or enjoy it now an hour after decanting it. Barbecued steak is my choice—how about a flavorful porterhouse on the rare side?

____ Bottle(s) of 2005 Chante Cigale Châteauneuf-du-Pape @ \$25.99 per bottle

Robert Parker’s *Wine Advocate* scores this 90 points and lists the retail price at \$30 to \$38. “2005 Châteauneuf du Pape has a deep ruby/purple color and classic Provencal aromatics of garrigue, ground pepper, kirsch, and loamy soil notes. Medium to full-bodied, richly fruity, it has soft, silky tannins and decent acidity. This is a 2005 Châteauneuf du Pape to drink now and over the next 10-12 years.”

Club Italiano Previous Offerings

____ Bottles of 2006 Lucchetti Lacrima di Morro d’Alba @ \$13.99 per bottle

Lacrima di morro d’alba is a name that just rolls off your tongue. This is an indigenous grape variety from the Marche, on the Adriatic side of Italy. You’ll love its bold, dramatic flavors, the luscious mouth feel and wonderful drinkability. I love the forwardness of this wine—it is so vivacious, friendly and succulent. It sort of reminds me of a zinfandel with a little more structure and verve. This wine will go perfectly with grilled sausage or chicken, and your favorite pasta as well.

____ Bottles of 2006 Sesta di Sopra Rosso @ \$21.99 per bottle

Their 100% Rosso di Montalcino spends a little time in barrique yet shows no hint of flavor or structure from the barrel; it is just pure fruit and soil. Sesta di Sopra lies in an absolutely ideal location on the south face of Montalcino. The 2006 vintage is absolutely sensational and you’ll see it in this Rosso. Sesta di Sopra’s Rosso is rich and full-bodied. Layers of spice and fruit burst out of the glass now, yet this wine will age and show all sorts of intrigue three to five years down the road.

____ Bottles of 2005 Gianni Brunelli Rosso di Montalcino @ \$28.99 per bottle

The 2005 Gianni Brunelli Rosso di Montalcino is a throwback to the days when wines were under 14% alcohol. Is that still possible? Yes, this is 13.5% alcohol. This wine is classically styled. It has the classic dark Marasca cherry aromatics and flavors that are so representative of this side of Montalcino while being true to its long, lean and

elegant origins. No new oak here; this wine is aged for eight months in 30HL Slavonian oak barrels and has been in the bottle now for two years. It needs some decanting or aeration and should be served with rich dishes like lasagna with a béchamel sauce or spicy beef stews. If you were in Montalcino you'd have it with hand rolled Pinci pasta with a wild boar ragu. It is also good with high-fat-content cheeses. Enjoy! — *Greg St. Clair*

____ Bottles of 2007 Blason Tocai Friulano @ \$8.99 per bottle

The 2008 Gambero Rosso gave his 2006 Tocai Friulano 2 glasses (out of 3) with a * for its excellent price-to-quality ratio. I love Tocai—now known as Friulano. I love the freshness of this wine, the crisp minerality, the hint of tarragon in the finish, lively and fresh on the palate. It is so refreshing. This vintage, the 2007 Blason Friulano, is sensationally balanced, crisp and refreshing. Enjoy it with sautéed red snapper, grilled vegetables or some Frico! Frico is fried Montasio cheese that crisps up and is absolutely delicious.— *Greg St. Clair*

____ Bottles of 2006 Terre Del Vulcano Fiano di Avellino @ \$14.99 per bottle

For me fiano has always been the most important white grape in Campania. Its body, minerality and well-documented longevity offer more complexity and structure than any other. Fiano has an inherent richness that makes it work as an aperitif, but the underlying minerality and great acidic balance make it an excellent food accompaniment. Those of us on the west coast have more cold-water fish, which don't get the sweetness of their warm-water brethren, but fiano is versatile! Crustaceans, scampi, tiny baby octopus, salmon or snapper or a fresh cheese would do very well. — *Greg St. Clair*

____ Bottles of 2003 Castel Ruggero Chianti Classico @ \$21.99 per bottle

This wine is a blend of 80% sangiovese with 15% merlot and 5% cabernet franc. 2003, as most of you probably know, was an insufferably hot year yet with all of the dire predictions for “cooked wines,” this wine shows no negative effects of the heat. I really think this wine is tremendous; the nose alone is full of so much intrigue, spice, nuance and outright boldness it would be enough for me. In the mouth the wine is vibrant, focused and long with layers of mineral, spice, fruit and touches of herbaceous complexity that make it really powerful. It's like a tightly wound spring that slowly uncoils as it opens in your glass. I just finished reading about Dario Cecchini, Chianti's world-famous butcher, so I'd have to say you need to eat this with a big T-bone steak, or some white beans with fresh olive oil if you don't do the meat thing! — *Greg St. Clair*

____ Bottles of 2005 San Vincenti Chianti Classico @ \$20.99 per bottle

Very rich, with great mid-palate feel. The nose is molten galestro, sweet earth, tobacco, new saddle leather, sage, and rosemary, spicy, vibrant and full of mineral. On the palate the wine really comes together. The density is balanced by length and touches of sweet plum and bright cherry fruit, alternating with the earthy nose to create a sensational wine. I'd drink it with grilled, rosemary-marinated pork chops or a big thick T-Bone steak.

Premium Wine Club Previous Offerings

____ Bottles of 2006 Kalinda Napa Cabernet Sauvignon @ \$13.95 per bottle

While we've promised not to reveal our source, we can assure you that the 2006 vintage of Kalinda Napa Valley Cabernet Sauvignon is top-quality fruit made by one of the Valley's most esteemed producers. Aged in 45% new and 55% once-used French oak barrels, the wine's toasty vanilla notes integrate perfectly with the black cherry and currant aromas and flavors. Focused, with a chocolate thread that continues through to the finish, and framed by round, supple tannins, this is a fabulous wine that begs to be bought by the case. This wine is nearly impossible to resist drinking right now, but if you have incredible willpower you will be rewarded handsomely in five to ten years with a lush, seamlessly voluptuous wine. Enjoy this wine with a steak or any other food that screams out for a big California cabernet sauvignon.

____ Bottles of Kalinda Sekt Riesling @ \$12.95 per bottle

Sekt is the German name for sparkling wine, which the Germans are passionate about and drink on a regular basis. Produced of 100% riesling, this sparkling wine is fresh and vibrant with fine bubbles and a creamy mouth feel underscored by the beautiful stone fruits and snappy acidity that we love in riesling. At 11.5% alcohol this is a lighter style of bubbly that won't overwhelm the palate before a meal or become too taxing when many wines are served. A perfect bottle for your holiday parties.

_____ Bottles of 2006 Domaine L'Eglantiere Chablis @ \$13.95 per bottle

This hails from a vineyard five miles north of the town of Chablis that is owned by the Durup family, the largest private landowners in Chablis. The ideal location of Domaine L'Eglantiere is apparent when one sees the exposed hillsides with their steep slopes and flinty soils. The resulting wine is a Chablis of great depth and character. Allan Meadows of Burghound had this to say about the wine: "This too is slightly exotic with aromas that run to mango and apricot with hints of citrus that merge into round, rich and energetic flavors that possess better definition and better overall depth plus traces of oyster shell and saline. Better overall quality as there is just more here."

_____ Bottles of 2006 Olivet Lane Chardonnay, Russian River @ \$13.95 per bottle

A chardonnay with tropical fruit flavors along with good acidity and minerality. The oak is there to frame the wine but doesn't interfere with the great core of fruit. This is a case-worthy buy and should be your go-to chardonnay. Enjoy this with grilled chicken, sausages or any other fare that you would pair with a white wine.

_____ Bottles of 2004 Chateau Ste Michelle Orphelin, Columbia Valley Washington @ \$13.95 per bottle

Orphelin was born when the winemakers chose to create a true Rhône-style blend, while showcasing Washington's true potential for Rhône varieties. The wine bursts with ripe, red fruit and layers of spice and milk chocolate. On the palate, candied cherries and ripe strawberries abound, offering an enticing, complex mouthfeel and a smiling finish. The next time you have lamb or a pork chop, adopt a glass of Orphelin and become a foster drinker.

_____ Bottle(s) of 2005 Domenico California Montepulciano @ 13.95 per bottle

The 2005 Domenico Montepulciano is sourced from vineyards in California's Central Valley and is a blend of 88% montepulciano, 10% petite sirah and 2% merlot. The wine spent 18 months in French and American oak. The result is a medium-bodied on the palate with oaky flavors and aromas of cherry, anise, plum and blackberry. The wine has soft, lush fruit that has a velvety texture with just enough oak to accentuate and frame the abundant fruit flavors. This wine can pair wonderfully with veal or lamb and of course your favorite pasta dish. —*Alex Pross*

_____ Bottle(s) of 2006 Kirkham Peak Napa Merlot @ \$14.95 per bottle

From one of Napa Valley's most respected family-owned wineries. Grapes come from the Yountville and Stags Leap area of the Napa Valley. This is something of a Bordeaux blend, as there are small amounts of cabernet sauvignon and cabernet franc in the wine. It was aged for almost two years in new French oak. This wine has firm acidity and structure as well as an elegant bouquet of red berry fruit with a hint of menthol, cherries and spice. It is a thoroughly satisfying wine that will make a perfect addition to your rack of lamb dinner. It is young; decanting one hour in advance will soften it. This wine will age well for several years in your cellar.

_____ Bottle(s) of 2004 Mt St. Helena Brand Napa Valley Cabernet Sauvignon @ \$13.95 per bottle

79% cabernet sauvignon, 15% cabernet franc, 4% merlot, 2% malbec. Now we have the stats out of the way. This wine is simply delicious—trust me on that. It is deeply colored with a pungent, inviting nose of blackberry, blackcurrant, cedar, thyme and cloves. It is distinctly cabernet. Big, ripe blackberry flavors are complimented by cool notes of menthol and cassis. Dark olive, tobacco and pepper notes are supported by bright redcurrant and raspberry. This wine is very approachable and ready to drink now but the firm tannins and backbone of acidity will allow it to continue to improve over the next couple of years.

Best Buy Wine Club Previous Offerings

_____ Bottles of 2005 Jean Louis Denois "Les Olivieres" GSM @ \$9.49 per bottle

Last February, Clyde Beffa and Mulan Chan met with Jean-Louis and tasted through an exceptional range of his current offerings. One of their top picks is this delicious grenache, syrah and mourvèdre blend from the excellent 2005 vintage. The Oliviers boasts a wonderfully intriguing nose of dark-berried fruits, smoke and spice box. The tannins are supple, fine grained, and beautifully balanced with just the right amount of snappy acidity. Enjoy this southern French red with a variety of Mediterranean-inspired dishes, including oven-roasted vegetables, roasted pork with ratatouille or a selection of cheeses with a big loaf of fresh bread.

_____ Bottles of 2006 Kalinda Niersteiner Riesling (GA Schneider) @ \$9.49 per bottle

Produced by our friends at Weingut Georg Albrecht Schneider, this wine comes from Nierstein in the Rheinhessen, famous for its red slate soils that render silky, refined rieslings of great aromatic richness and above all, value. Albrecht Schneider says of his stewardship, "in 1997 I celebrated the 30th wine year which I was solely

responsible for, the production of the wine from fermentation to the filling of the bottles. Thirty years—thirty challenges. Still no standard formula for good wine. I wouldn't want one, because our many years of experience are the basis for the ability and creativity in the wine cellar." You will love this riesling's nose of apricot and peach and its vibrant and refreshing personality, infused with the warmth and mineral-tinged smokiness of red slate. With an ever-so-slight hint of fruity sweetness, this wine makes a wonderful companion to yellow curries or spicy Asian dishes. Drink with gusto now and over the next five to eight years. —*Jeff Vierra*

___ Bottles of 2005 Château Haut Belian Prestige, Bordeaux @ \$9.49 per bottle

The 2005 Château Haut Belian Prestige is an intense red in the glass and quickly offers up aromas of coffee, toasted bread and ripe, red berries. The palate is true to the nose with a dense yet elegant structure that flawlessly integrates subtle notes of oak while deftly balancing the delicate fruit. This wine will be perfect with your next barbeque or steak and can be enjoyed by itself or with your next great meal at home.

___ Bottles of 2006 Penfolds Chardonnay Thomas Hyland South Australia @ \$8.49 per Bottle

Penfolds has delivered to us a wonderful value in chardonnay. The Thomas Hyland chardonnay has a wonderful core of bright fruit with aromas of lanolin, white flowers and crushed stones which creates a harmonious and well-balanced wine. This bottling is made from grapes sourced from the Adelaide region and this wine has much in common with its more heralded and expensive sibling, the Yattarna chardonnay made by Penfolds. The quality attained by this bottling is achieved by the unique climate of Adelaide.

___ Bottles of 2007 Domaine Begude "Le Bel Ange" Chardonnay Languedoc @ \$9.49 per bottle

K&L is proud to feature the latest release of Domaine Begude's "Le Bel Ange" Chardonnay (the beautiful angel). It is composed of 85% chardonnay and 15% chenin blanc. An inviting citrus nose will greet you, along with delicate nuances of honeydew melon, pear and wet stone. The Bel Ange is a superb candidate for a house white as it can be enjoyed on its own at the end of a long day, or with a variety of seafood, salad and light white meat dishes.

___ Bottles of 2005 Line Shack Cabernet Sauvignon @ \$9.49 per bottle

The 2005 Line Shack also has blended in cabernet sauvignon from the Sunbelt vineyard in Paso Robles, which contributes the cherry- and berry-like flavors in the wine. This wine sees extended maceration and oak aging, which contributes to its power and intense fruit. It has a luscious mouthful of fruit that is nicely accented by just enough oak to frame the wine's fruit without obscuring it. A fun, fruity red to drink, great for your next BBQ or gathering.

___ Bottles of 2004 Neffiez Catherine St. Juery Coteaux de Languedoc France @ \$10.49 per bottle

This exciting winery and vineyards are located about 50 Km northwest of Montpellier. The 2004 Neffiez Catherine St Juery starts off with aromas of wild red raspberries, quince, mixed spices and vanilla. On the palate the wine has deep red fruit that is both elegant and vibrant with white pepper flavors reminiscent of a fine Cornas. The wine is so supple yet displays complexity way beyond its modest price. As the wine stays in the glass it develops more complexity and characteristics of a much higher priced wine with fleshed out fruit flavors, subtle spice and soft, nuanced oak. This is easily a case-worthy buy that can be your go-to red for your next dinner party or family meal.

___ Bottles of 2005 Rosemount Show Reserve Chardonnay, Australia @ \$8.49 per bottle

The 2005 Rosemount Show Reserve has gorgeous aromas of tropical fruits. On the palate the wine displays peach, pineapple and citrus flavors. There is enough oak to satisfy fans of richer chardonnays while the acidity keeps the wine in perfect harmony. Perfect with grilled chicken.

___ Bottle(s) of 2005 Concannon Petite Sirah Limited Release @ **\$8.99 per bottle—Special Price!**

An intense wine with vibrant berry fruits and a rich, full palate. The wine starts with attractive aromas of ripe berries, creamy oak and a touch of spice. This is a full-bodied wine, yet it has a firm and balanced structure with hints of toasty oak and vanilla on the palate. There's plenty to sink your teeth into now as this 95% petite sirah, with merlot and petit verdot. This is a great wine for barbecues.

___ Bottle(s) of 2006 Pierre Sparr Pinot Blanc Reserve @ \$8.49 per bottle

This wine sure does have great flavor and has a medium bodied palate impression. The nose is pleasant and subtle and reveals dominant fruity flavors of white fleshed fruits and green apples. Aeration enhances its fruity character and reveals citrus and a slight floral touch. The nose is discreet but pleasant. The onset in the mouth is ample while the finish offers moderate length and vivacity.

____ Bottle(s) of 2006 Blason Franconia, Venezia-Giulia, IGT @ **\$7.99 per bottle—Special Price!**
The 2006 Blason Franconia (Blaufrankisch) has a supple, ripe and soft richness as it flows across the palate. The texture is warm and reassuring in the mouth. The nose is complex, highlighted by black pepper and rich plummy fruit; these elements create an interplay reminiscent of a Côte du Rhône with hints of Bordeaux. It finishes with a long, clean and dry finish that just begs for food.

Additional Club Specials

2005 Monsanto Chianti Classico Riserva Special Club price \$17.99 (Regular K&L price \$19.99)

90 points from Robert Parker's *Wine Advocate*: "The 2005 Chianti Classico Riserva reveals a profile of red berries, herbs, crushed flowers and spices. The wine possesses an attractive up-front personality and finessed tannins, but it does taper off a bit on the mid-palate. In this rain-plagued vintage Monsanto did not produce its Riserva Il Poggio, and the best fruit from that site was added to this Riserva bottling, which was aged in a variety of used French oak barrels. Anticipated maturity: 2008-2017." (08/08) We sold several hundred cases of the very fine 2004. Monsanto is made by Andrea Giovannini, formerly at Ornellaia.

2005 Chante Cigale Châteauneuf du Pape "Vieilles Vignes"

Special Club price \$34.99 (Regular K&L price \$39.99)

93 points Robert Parker. "Deeper, fuller, broader, and fuller-bodied than the regular bottling with greater concentration, depth, length, and I assume, much better aging potential as well, the 2005 Châteauneuf du Pape Vieilles Vignes is a beauty. This is a bold wine of considerable exuberance, with impressive levels of kirsch-like fruit intermixed with some blacker fruits, ground pepper, incense, and roasted herbs. It is very full-bodied, has admirable glycerin and depth, noticeable but sweet tannin, and a 40+-second finish. This is a super Châteauneuf du Pape that should hit its peak in 2-4 years and last for 15 or more years." (*Wine Advocate* #173, Oct 2007)

Blanquette de Limoux Antech "Cuvée Françoise"

Special Club Price \$9.99 (Regular K&L price \$11.99)

From La Maison Antech, located in the southern French region of the Languedoc comes this beautiful example of Blanquette de Limoux. The Cuvée Françoise is composed of 90% Mauzac and 10% Chardonnay and is produced *à la methode champenoise*. After spending nine months on the lees this bubbly is disgorged and offers up a fresh bouquet of green apples, comice pear and white flowers. More akin to say a Prosecco than a Blancs de Blancs from Champagne, this Blanquette exudes youthful, vibrant energy and good times! It is the perfect sparkler to enjoy on a hot summers day or with any spicy, salty or exotic fare. Salut to the Cuvée Françoise! 12% abv.

2006 Vermentino Antinori Guado al Tasso

Special Club price \$18.99 (Regular K&L price \$19.99)

This wine is so refreshing—perfect for hot August nights. It is 100% vermentino and has a straw-yellow color with greenish hues, very intense fruity aromas typical of the grape, and a palate that is tangy, harmonious very lingering and pleasantly mineral. Clyde loves this wine.

2000 Château Coufran Haut Medoc

Special Club price \$27.99 (Regular K&L price \$29.99)

BACK IN STOCK. This is a great drinking wine right now—try it while you wait for your 2003s & 2005s to open up. Robert Parker had this to say about the 2000 Coufran: "One of the finest efforts from Coufran in many years, this plump, fat, dense 2000 shows excellent concentration, plenty of mocha-infused black cherry fruit flavors, medium body, good glycerin, and no hard edges. Drink it over the next decade." —Robert Parker *Wine Advocate* #146, 2003.