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November 2009

Dear K&L Wine Club Members,

As we enter the home stretch of the year I'm always stunned by how quickly it has gone by. I feel time is zipping by me like reflectors along the side of the road. Still, November is one of my favorite months. In the Bay Area everything is turning green from the rains and we always get one last dose of "Indian Summer" before starting our three months of gloomy, rainy, foggy overcast weather. My favorite part of November is Thanksgiving, as it involves my three favorite things in the world: family, food and of course wine.

Thanksgiving is such a wonderful holiday, with great food that has so many bold and exciting flavors. To match the various dishes you can select many different and interesting wines, both red and white. We always start out with a glass of Champagne both as a celebratory gesture and as a palate awakener. Next we'll have a white wine, usually something from either the Loire or Burgundy, followed up by either a syrah or a pinot noir. To finish, some sort of dessert wine, usually a Sauternes or a vintage port. Then I spend all day Friday at the gym trying to work off the effects of the night before.

The Signature Red Club this month is tailor-made for Thanksgiving, with a stunning 2007 pinot noir from one of our favorite producers, Testarossa, and a sexy, rich Super Tuscan blend from famed producer Frescobaldi. Both wines have gorgeous fruit and ample body and balance to pair with the flavorful Thanksgiving dishes. Not to be outdone, our Premium Club has two wonderful choices that can easily match your holiday fare: a fruit-forward Chablis from Eglantiere and a hedonistic, berry-fueled tempranillo from Spanish producer Ovidio. These wines are elegant, easy-drinking options that will complement almost any dish you would consider serving this holiday season.

Our two other clubs this month have four great selections, all of which can go with your Thanksgiving meal or be enjoyed with family, friends or colleagues at your next holiday party. The Best Buy Club has two no-doubt-about-it-great values. First, a wonderful Provence red with bright red fruit flavors; and, a zippy, citrus-infused New Zealand sauvignon blanc under our Kirkham Peak label. The Italian Club includes both a red and white wine this month, both prime examples of what makes us love Italian wines. The first offering is a lovely white wine from the Alto Adige made by Alois Lageder that showcases the minerality, intense fruit and uniqueness of wines coming from this mountainous region. Our second wine in the Italian Club this month is a beauty from the Marche region consisting of the underrated montepulciano grape with a tad of sangiovese added. It's got ample fruit and body with admirable structure.

The holidays are always a hectic time, but I hope everyone is able to relax now and again, and enjoy their time with family along with a nice bottle of wine. A nice glass of wine not only helps you relax but should also make these short moments a bit more enjoyable and joyous. Please remember too that wine club memberships make a great holiday gift, and if you're lucky the recipients will share one of their bottles with you! I'd like to take this opportunity to wish everyone a happy Thanksgiving and holiday season from everyone at K&L.

Thank you & Cheers,
Alex Pross, Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2007 Testarossa “Sleepy Hollow” Santa Lucia Highlands Pinot Noir

Testarossa Winery has been a perennial favorite choice as a K&L wine club selection because they have consistently produced excellent single-vineyard wines. Rob Jensen, the owner of Testarossa, gets it: To produce a wine that has a strong sense of place and terroir you need to make it from one vineyard that is able to impart a specific personality in terms of aromas and flavors. To me a great wine/winery isn't about making the exact same-tasting wine year after year but rather making an interesting and enjoyable wine that, each year, reflects the uniqueness of both the vintage and the terroir.

Without the differences vintage-to-vintage, if we want no deviation in taste, we might as well drink Coca-Cola instead.

One of my favorite vineyards in the Santa Lucia Highlands happens to be the “Sleepy Hollow” vineyard, owned by famed clothier Robert Talbott. Thanks to pioneering winemakers such as Dick Graff and Gary Pisoni who were able to identify this small plot of hillside land along California's Central Coast, the Santa Lucia Highlands is now known as one of the world's premier areas for producing world-class pinot noir. Each vineyard planted in the Santa Lucia Highlands has a unique soil composition and micro-climate which gives the wine an individual taste profile and characteristics.

The 2007 Testarossa “Sleepy Hollow” Santa Lucia Highlands Pinot Noir has a garnet hue in the glass with aromas of hibiscus tea, crushed pomegranate and raspberry. On the palate the wine has gorgeous fruit flavors of cherry, red raspberry and slight cola notes with a long, lush finish. This wine will pair marvelously well with salmon or Ahi tuna or a raspberry pecan salad. It is drinking deliciously now but can go in your cellar for four to six years and develop some interesting secondary notes. It received 91 points from Robert Parker's *Wine Advocate*.

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



2006 Marchesi de Frescobaldi “Tenuta di Castiglioni” Tuscany

Marchesi de Frescobaldi is like the Robert Mondavi of Italy, with large land holdings and a heritage of making wine since the early 14th century. With 700 years of experience, Frescobaldi has definitely learned which grapes to grow in which regions to get the best possible results. One of Frescobaldi's most impressive wines is the “Tenuta di Castiglioni,” one of its more affordable Super Tuscan wines.

The Tenuta di Castiglioni is a blend of cabernet sauvignon, merlot and sangiovese, aged twelve months in barriques and then two months in bottle before release. Castiglioni is located pretty much smack-dab in the middle of Tuscany, on a small hillside that consists of clay/limestone soil. Hillsides and calcareous soil are two ideal ingredients needed to



The Castiglioni estate in Montepertoli, summer home of Leonardo di Frescobaldi.

produce great grapes, which can be made into great wines by the hand of a great winemaker or winery such as Frescobaldi.

The 2006 Marchesi de Frescobaldi “Tenuta di Castiglioni” is a wonderful example of an approachable and easy-drinking Super Tuscan. When Super Tuscans first came out they were meant as the Italian counterpart to classified-growth Bordeaux wines, but the price tag on the Castiglioni is much lower than the first Super Tuscan prices. The 2006 Tenuta Castiglioni is soft, lush and voluptuous with rich flavors of mocha, bitter chocolate, black raspberry, blackberry and accents of coffee, all framed by rich oak flavors. This wine has plenty of tannin and fruit and in many ways is reminiscent of a new-world Bordeaux. The 2006 Tenuta Castiglioni is a great match for a grilled steak or any kind of red meat dish you are craving, and it can be enjoyed now in all its precocious youth. This wine will age magically for the next five to fifteen years. *Wine Spectator* gave it 90 points.

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

Club Italiano

2007 Lanari Rosso Conero DOC

The Marche has become one of my favorite parts of Italy. Last May I spent a week there and was stunned by the dramatic beauty of its coast and hill towns. It seems to be in a time warp—being there was like going back to Italy 30-plus years ago. In that one week I didn’t see one foreigner, only Italians! Wines from the Marche are still mostly unknown here in America. The last memory you might have of a Marche wine would be the Fazi Battaglia Verdicchio di Castelli di Jesi, the amphora-shaped bottle that was ubiquitous a couple of decades ago.

This month we are introducing the 2007 Lanari Rosso Conero DOC. Conero is a mountainous formation that runs into the sea just south of Ancona, which is the Marche’s capital. The sea is wildly beautiful and blue, the mountains cascade into the water. Inland, the scene couldn’t be too much different from 500 years ago. Okay, maybe the vine rows are straighter and there is asphalt on the roads but the serene character of this region remains. This place stimulates your ability to relax!

The wines coming from the Marche are mostly blends of montepulciano and sangiovese. This vintage of the Lanari is 90% montepulciano and 10% sangiovese. The 2007 vintage is a winner. The wines have prodigious amounts of fruit but don’t lose balance or character; the fruit just cushions the structure a bit, like putting a smile on the wine. I think montepulciano is a grape of tremendous potential, equal to that of sangiovese, but until recently it hasn’t been used properly. It was used mostly in bulk, supermarket-quality wines. When montepulciano is grown with care its depth of structure and its layers of spice and fruit can really become evident. It is profoundly complex and has a wonderful finish. The addition of sangiovese to this blend lifts the aromatics and gives a slightly livelier feel to the wine. I think you are really going to like this wine. If I were you I’d have it with a variety of foods. Sure it works with pasta, but if you’re a little adventurous why not with the Thanksgiving turkey!

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



Owner-winemaker Leardo Lanari enjoys a glass.

2008 Alois Lageder Beta/Delta Chardonnay/Pinot Grigio

I frequently get asked for travel advice by folks heading to Italy. They nearly always ask, “What part of Tuscany should I go to?” My response is almost always, go to the Alto Adige. You won’t be disappointed! This magnificent region is reminiscent of Yosemite but has vineyards and apple orchards, dramatic vistas and extraordinary cuisine. Alois Lageder (Al Lageder, like Al-ligator to his friends) has been one of the biggest promoters of his region and is one of its premier producers of wine as well. Alois is a large producer but has done many small-production, single-vineyard wines and some special projects. You will be among the first in the world to taste his new 2008 Beta/Delta Chardonnay/Pinot Grigio.

This is a biodynamically farmed wine and while chardonnay and pinot grigio are not my ideas of an exciting night, this wine really spoke to me. Biodynamic farming is one of the fastest growing trends in wine making. Al Lageder wrote, “Viewed holistically, all organisms in the universe are connected and make up a system of life processes. In this way each of the parts of the grapevine is understood to correspond to one of the four Classical elements: its roots to earth; its foliage to water; its blossoms to air; its fruit to fire.

Winegrowers stimulate soil fertility and affect substantial improvements in the quality of the grapes harvested, in harmony with the rhythms, cycles and forces of nature.”

The wine is fermented in stainless steel and then aged on the lees for four months. This wine has body and is elegant, has richness but speaks of mineral. It has fruit that yields to spice, and its mouth feel and finish are superb. Ideal with fish, or for “cocktailing”!

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



Winemaker Alois Lageder in the vineyard.

Premium Wine Club

2007 Domaine l’Eglantiere Chablis

Jean Durup is one of the largest landowners in Chablis. His Château de Maligny’s vineyards have been reassembled under a single ownership, to recreate the Domaine his great-grandfather managed in the nineteenth century. His Domaine is well-regarded, and he makes wines under more than one label. Whichever label you see his wines under, they are always lovely, focused and mineral-driven Chablis.

This is fantastic chardonnay in a totally different style than you will find from much of California and Australia, and at a price that is quite appealing for French Chablis. On the palate it is crisp and bright, with no oak at all and a lovely chalky minerality. The long, long finish reminds you that you just had a sip of



Early spring at Château de Maligny, in the Chablis region.

something that's going to be very memorable. Allen Meadows (*Burghound*) wrote about this wine: "A slightly riper nose that also offers up green fruit but with oyster shell, iodine and a saline note that merges into rich, round and generous flavors that are delicious and forward yet there is firm supporting acidity. This too is lovely for its level and should reward 2 to 3 years of aging." (*Burghound*, 10/08)

—Keith Wollenberg, *K&L Burgundy Buyer*

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

2006 Ovidio Tempranillo Roble La Mancha, Spain

The Bernal Garcia-Chicote family, Santiago and his two sons Angel Luis and Moises, run this 19-hectare estate located in Ciudad Real. The La Mancha D.O is an up-and-coming region in central Spain, one of the areas of explosive growth within the Spanish wine industry. This region is known for producing great values. As the winemakers and their vineyards mature, their mastery with the tempranillo grape will definitely lead to the production of world-class wines. The Bernal Garcia-Chicote family started out as olive farmers but in 2001 they converted their oil mill into a winery. With their new, modern winemaking facility they can better accommodate the growing demand for their wines.



Tempranillo grapes on an autumn day.

The 2006 Ovidio Tempranillo is a lush red wine made from 100% tempranillo aged for four months in 65% French oak barrels and 35% American oak barrels. The resulting wine is a bright, fruit-forward offering with notes of licorice, red fruits, milk chocolate and boysenberry flavors. The finish is lush and smooth with lingering mocha accents and a touch of minerality to give the wine zip and vigor. This wine is meant to be drunk with spicy, robust foods such as pizza or pasta with a spicy marinara sauce. It can be laid down for six to ten years and it will develop secondary nuances; however it is very enjoyable now with all of its fruit and oak flavors.

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

Best Buy Wine Club

2007 Mas de la Beruguette Rouge from Cecile Chassagne!

This is our inaugural offering of this spicy little grenache/syrah number from the hills of Les Baux de Provence. It's made by winemaker extraordinaire Cecile Chassagne. Cecile's family farm takes its name from the nutty and peppery Beruguette olive trees that dot the landscape around the domaine. The 2007 Beruguette Rouge is an absolute pleasure to imbibe. On the nose, plush red berry fruits partner up with subtle notes of spice box and cranberry. The French would describe this as a "*vin spherique*," one that envelopes the palate with lushness and generosity, yet maintains admirable structure and freshness with fine tannins and crunchy acidity. And what to have with this little gem? Just about any Provençal food will do, including tapenade smeared on garlic toasts, leek and bacon tartlettes, or garlic and tomato pizzas. A vôtre santé! —Mulan Chan-Randel, *K&L Rhone Valley & French Regional Wine Buyer*

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

2008 Kirkham Peak Sauvignon Blanc, Marlborough, New Zealand

When the first New Zealand sauvignon blanc landed on the collective palate of the wine world, it hit like a tsunami and has not retreated. Even with the good-natured rivalry between Australia and New Zealand, the Aussies consume as much of their neighbors' snappy white wine as anybody. And it's for a good reason. New Zealand sauvignon blanc, and specifically from Marlborough, has a unique aromatic and flavor profile compared to any wine in the world made from this varietal. Words like snappy, zesty, and racy all come to mind. The wines have more up-front fruit and less mineral character than Sancerre and a clean palate impression with a lack of wood influence compared to other new-world styles.

The fruit for this wine came from a well-known property in New Zealand that consistently produces *Wine Spectator* 90-plus-point wines. It was sourced from several sub-regions throughout the Marlborough region. The grapes were pressed off with minimal skin contact and fermented in stainless steel tanks at cool temperatures to retain freshness and a vibrant fruit character. The bouquet offers lively notes of passion fruit, pink grapefruit, lime and a hint of tomato leaf. On the palate there is crisp, lip-smacking acidity at the core with a rich creamy texture and good mid-palate weight. The wine is finely tuned with good balance and a finish that goes on and on. Try this beauty with oysters on the half shell, grilled shrimp or pan roasted sea bass. This indeed may be our finest Marlborough sauvignon blanc to date for the Kirkham Peak label.

—*Jim Chanteloup, K&L New Zealand Wine Buyer*

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



Sauvignon Blanc grapes on a New Zealand hillside.

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

Notes by Gary Westby, K&L's Champagne buyer.

_____ Bottle(s) of 2002 Marguet Père et Fils Grand Cru Brut Champagne @ \$36.99 per bottle
This is a very exciting 2002, and one that (after you taste it of course!) you should seriously consider for your cellar. The blend is 70% chardonnay and 30% pinot noir, from old vines that Benoit Marguet sourced at grand cru vineyards in the Côte des Blancs and the Montagne de Reims. The wine is aged in the bottle on the yeast for more than five years. It has excellent balance and surprising power; tasting it blind I guessed that it had more than

50% pinot noir. It has fantastic black-cherry pinot noir fruit, savory intrigue and quite a lot of minerality on the extremely long finish.

_____ Bottle(s) of Ariston Aspasie Blanc de Blancs Champagne @ \$29.99 per bottle

Many of you are already familiar with the Champagnes of the Ariston family. They were the first producer from Champagne whose wines we brought in directly, and they have been at every one of our big October tastings—perhaps you have met them in person. They make only estate-grown Champagne. They “purchase” grapes from other family members in the village of Brouillet, in the far northwestern corner of Champagne towards Soissons. Because of their location, the harvest does not start here until nearly everyone else in Champagne is done. The Ariston Aspasie Blanc de Blancs Champagne is based entirely on the 2004 harvest, and comes from one steep, hillside vineyard called the Goutte d’Or. Brouillet is on steeper slopes, and has less chalk and more fossils than other areas, making for a rich, creamy style chardonnay Champagne that makes a perfect apéritif. .

_____ Bottle(s) of NV Michel Arnould Tradition Brut Champagne @ \$29.99 per bottle

The Michel Arnould Verzenay Brut Tradition Champagne is a blanc de noir, made entirely from this most difficult grape. It is full of hazelnut flavor and surprisingly firm and racy for an all-pinot Champagne. I would pair it with salmon, either smoked as an appetizer or grilled as a main course.

_____ Bottle(s) of Marguet Pere et Fils “Cuvée Reserve” Brut Champagne @ \$31.99 per bottle

Benoit Marguet uses 65% pinot noir and 35% chardonnay in this Champagne. This batch of non-vintage is 60% from the 2005 harvest, with the other 40% coming from reserves of 2004 and 2003. It is very rich and powerful Champagne with tons of pinot noir muscle and plenty of yeasty, toasty flavor. It’s one of my favorite Champagnes to pair with rich appetizers (think paté or stuffed mushrooms) or even the main course.

_____ Bottle(s) of Franck Pascal Cuvée Reserve Extra Brut @ \$36.99 per bottle

This bottling comes from old vineyards and is a blend of 90% meunier, 5% chardonnay and 5% pinot noir. It is 70% from 2004 with the balance coming from 2003 and 2002. The Champagne has an attractive straw color and a very nice, compact bead. On the nose it has an exotic, flowery personality anchored by savory croissant butter. It is exceptionally clean on the palate, with subtle pineapple fruit and just a hint of doughy richness. It finishes quite dry, as it should at only 5.6 grams per liter of dosage.

_____ Bottle(s) of Henriot “Souverain” Brut @ \$30.99 per bottle

This bottling has quite a high proportion of reserve wines. One third of the blend is made of multiple old vintages, and the wine is aged for three years on the lees. It is a blend of 60% pinot noir and 40% chardonnay and is fermented in stainless steel tanks. This is a great bottle to have in the refrigerator for spontaneous get-togethers and surprise good news. It is very well balanced, and not so individualistic as to need a particular food partner or a group of fussy wine geeks to appreciate it. It combines the toastiness that one often finds in big house, non-vintage Champagnes with some nice apple and pear flavors and a little refreshing zing as well.

Signature Red Club Previous Offerings

_____ Bottle(s) of 2005 Château La Louvière Rouge, Pessac-Léognan@ \$25.99 per bottle

With vineyards that lie between the vaunted estates of Haut-Bailly and Carbonnieux, La Louvière was just waiting for an owner with the resources and talent to tap into its potential—and it got it. Robert Parker has said that the wines are now on a level with fourth-growth Bordeaux wines. If you are looking for a great, underrated producer of quality Bordeaux then look no further—this is for you. The 2005 La Louvière is a classic in the making with gorgeous aromas of black fruits, violets and scorched earth while on the palate ripe currant, black licorice, minerals and sweet oak flavors seamlessly meld together. The finish is soft and lush with the bold flavors slowly receding from the palate. This wine is the perfect foil for a steak but can also pair well with lighter meats such as lamb and pork. This is a great wine from a great vintage, and can age easily for the next ten years and beyond depending on your cellaring conditions. This wine has a 90-point score from *Wine Spectator*.

_____ Bottle(s) of 2006 Domaine Giraud Châteauneuf-du-Pape Tradition@ \$21.99 per bottle

This has a nose of Asian spice, asphalt, nutmeg, baker’s chocolate and baked black fruits. On the palate the wine has warmth and depth with flavors of blackberry, black licorice, bitter chocolate and minced-meat pie. The finish is

supple and seems to last even longer than one would expect, with several flavor notes lingering. This wine is stout, with great structure. This straightforward offering will pair well with grilled meats and hearty vegetable dishes and should age flawlessly for the next 15 years. It was given 92 points by *Wine Spectator*.

_____ Bottle(s) 2006 Santenay Premier Cru, Gravières, Nicolas Potel @ \$23.99 per bottle

The 2006 Santenay Premier Cru, Gravières is bright and cheerful, with very pretty red fruit notes and lots of charm. “Gravières,” named after the gravelly soil of the vineyard, is located near the border with Chassagne-Montrachet, in the best area of Santenay. This Burgundy is rather Volnay-like, with fine, elegant structure, pretty red and black fruit notes, an open and aromatic nose, and a lovely character.

_____ Bottle(s) 2006 Savigny-les-Beaune Premier Cru, Les Marconnets, Nicolas Potel @ \$23.99 per bottle

This wine is bright and earthy, with a long and elegant finish. This wine has a full mid-palate, with lots of fine tannins, and an elegant structure. It was vinified with partial stems and will age beautifully, or be lovely now after an hour in the decanter. It has dark berry fruit notes to balance its earthy and structured nature.

_____ Bottle(s) 2006 Kalinda Spring Mountain Reserve Cabernet Sauvignon, Napa @ \$19.99 per bottle

The 2006 Kalinda Reserve (Smith-Madrone) is a deep, brooding purple in the glass with hints of chocolate, crushed stones and mashed black fruits. The palate is a dense collection of powdered cocoa, crème de cassis, blackberries and minerals, all wrapped up in a long, rich mocha-laced finish. This wine will age effortlessly for 15 years and can be enjoyed now with a big juicy steak or other powerful red meat dish.

_____ Bottle(s) 2005 Lancaster Estate “Sophia’s Hillside Cuvee” Red Alexander Valley @ \$24.99 per bottle

This is the inaugural vintage of Lancaster’s “Sophia’s Hillside Cuvee.” A blend of 76% cabernet sauvignon and 14% merlot, this wine is reminiscent of a fine Saint-Julien. Aged 18 months in French oak barrels, this wine displays aromas of nutmeg and sweet cassis. The dark red hue in the glass accurately foretells a wine that has immense depth and body on the palate. The wine has flavors of black plum and cherry flavors along with sweet oak and chocolate nuances. It feels like a baby version of Lancaster’s more expensive flagship cuvee—and it is more approachable and enjoyable in its youth than its pricier sibling. This wine will age well for the next ten years and will pair well with roasted meats, grilled pork chops or any other fare that needs a bold but balanced red.

_____ Bottle(s) 2006 Chante Cigale Châteauneuf-du-Pape @ \$24.99 per bottle

This medium-bodied 2006 Rhône is composed predominantly of grenache, with approximately equal parts syrah and mourvèdre and about 5% cinsault. It displays the classic Provençal characteristics of ripe cherry, garrigue and black olive on the nose. On the palate it exhibits deep cherry notes, along with nuances of blackberry tea, and a hint of earthiness. The tannins are supple and finer than most 2005 Rhône’s from the appellation, allowing those who wish to drink a bottle (or two) of the 2006 now to do so with immense pleasure. —*Mulan Chan*

_____ Bottle(s) 2005 Two Hands “Bad Impersonator” Shiraz, Barossa Valley, South Australia @ \$23.99

The name Two Hands was born out of the friendship and mutual respect between Michael Twelftree and Richard Mintz, who formed their company in 1999. Their goal was to produce the best possible shiraz from Australia’s regional diversity. Michael had spent a number of years exporting Australian wine to the USA and Asia, while Richard was formerly the CEO of one of Australia’s leading cooperages in Barossa Valley. With Twelftree’s contacts and wine savvy and Mintz’s management and business sense, they decided it was time to make some wine together. They have since gone from strength to strength, with Robert Parker in 2004 declaring Two Hands as “the finest negociant operation south of the equator.” *Wine Spectator* has listed the wines in The Top 100 for the last five years, with two listings in the top 10.

_____ Bottle(s) 2004 Schweiger Cabernet Sauvignon Spring Mountain, Napa Valley @ \$23.99 per bottle

The 2004 Schweiger Cabernet Sauvignon is one of my favorite wines for the money. It has a deep red hue in the glass and starts out with aromas of dark chocolate, roast coffee, black cherry kirsch and mocha accents followed by flavors of black currant, black cherry and milk chocolate with spice notes. The finish is long with the wine coming together and displaying remarkable size and weight without appearing heavy or out of balance. This is the kind of wine I wish more California producers would strive to create.

_____ Bottle(s) 2005 Hall Cabernet Sauvignon Napa Valley @ Inquire

The 2005 Hall Cabernet Sauvignon Napa Valley simply wowed me when I first tasted it about six months ago. I

was at a lunch and had it with, of all things, a filet of sole. This obviously was not the perfect pairing but I could not have cared less. The fish was great but I couldn't get enough of this wine. It has a dark purple hue in the glass and aromas of waxed black fruits, graphite and hints of chocolate. On the palate is an array of dark fruit flavors, blackcurrant, chocolate, mocha and just gobs of exotic fruit all nestled against a backdrop of rich, elegant tannins.

_____ Bottle(s) of 2005 Clos Kalinda, St-Emilion Grand Cru @ \$21.99 per bottle

We tasted and blended up a wine we thought would be a great drinker now and also a fine cellar candidate. The brilliant color is bordered with brick-red tints; the expressive bouquet offers a succession of cherry, cinnamon and fine toasted oak. On the palate, the flavor is at the same time fruity and woody. Supple in the mouth, fine chewy tannins, flavors of black fruit, and a very good finish. Like most of the 2005 Bordeaux, this wine should be decanted if you are drinking it now. I think this wine will grace the table the next time we have a prime-rib dinner.

Club Italiano Previous Offerings

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

_____ Bottles of 2007 Poggiarellino Rosso di Montalcino @ \$12.49 per bottle

The Poggiarellino Rosso di Montalcino is elegant, aromatic, and full of complex cherry fruit sprinkled among layers of spice, tobacco and earth. In the mouth the wine is full and rich and has the classic 100% sangiovese length. I find that sangiovese almost always does best with decanting, which lets that core of acidic structure slowly unwind. Some meals to have this with would be pork loin roasted with rosemary potatoes, your favorite pasta or some tasty grilled sausage.

_____ Bottles of 2008 Olek Bondonio Langhe Rosso @ \$22.99 per bottle

Although Nebbiolo is Barbaresco's mainstay, one of the indigenous grapes that is catching all of the locals' fancy is pelaverga. Winemaker Olek Bondonio's wife Alessandra is the chef at the Castello di Verduno, a wonderful restaurant and hotel not far from the winery. After pairing many of her dishes with other winemakers' versions of pelaverga, Olek decided it would be necessary for him to try making his own! The 2008 Langhe Rosso "Giulietta," named for their new-born daughter, is 100% pelaverga. This wine has a nose of strawberry, rose petals and white pepper. It's very delicate in a pinot sort of way and oh so attractive with wild mushroom risotto (Porcini or Chanterelles would work great!) or even grilled salmon. Use a Burgundy glass if you have one and serve this wine at cellar temperature, about 60°F.

_____ Bottles of 2006 Villa Schinosa Nero di Troia @ \$9.99 per bottle

Puglian wines remind me of bottled sunshine—that special glow you feel after being out in the sun all day. The wine is supple and flows richly across your palate, soft and full yet balanced. The wine has a distinct chocolatey nose with hints of cardamom, ginger and a wild aromatic element, sort of violet- and lavender like, that gives the wine its special character. The wine finishes with very fine-grain tannins that one wouldn't notice with food. I'd have this with hearty pasta, maybe eggplant or spicy arrabiata pasta, or any grilled meats. I wouldn't decant this wine.

_____ Bottles of 2006 Agostino Pavia Barbera d'Asti Superiore "La Marescialla" @ \$27.99 per bottle

The 2006 vintage is truly sensational and the "La Marescialla" shows the depth that old vines give to a wine. The nose is vibrant and focused; one can sense the tension and power below the wine's surface. Barbera is a grape that always has acidity, which gives the wine great length; coupling that acidity with the richness of the vintage, this wine's balance is exceptional. Layers of cherry and earth mix with hints of barrique. With a flowing texture on your palate, it lingers gracefully yet is full of authority and distinctiveness. You'll love this wine! Try it with risotto, grilled meats or aged cheeses, I would decant the wine an hour or two before drinking it.

_____ Bottle(s) of 2007 Selvaggrossa Muschén @ \$15.99 per bottle

The 2007 Selvaggrossa Muschén is a forward, fresh and vibrant wine that is made from 60% sangiovese, 30% merlot and 10% cabernet franc. It is fermented and aged in stainless steel and sees no oak. The wine shows sangiovese's vibrant, acidic backbone, which gives the wine its verve and direction along with some elegant cherry tones. The merlot adds a bit of mid-palate richness and some warm texture to the sangiovese's brightness while thickening it toward the finish. The spicy, complex cabernet franc is the amalgam for the wine, bringing everything together. This 2007 vintage is sensational, bringing beautifully ripe fruit in stellar conditions. The 2007 wines show it—they drink with a particular ease, elegance and balance.

Premium Wine Club Previous Offerings

_____ Bottles of 2008 Kalinda Pinot Noir Sonoma Coast @ \$13.95 per bottle

We knew the 2008 Kalinda Pinot Noir Sonoma Coast was a winner from the moment we tasted the sample. It was hard to believe that we were tasting a 2008 already and that it was showing this well. It's not a surprise that this well-known, small-family producer of exceptional Napa and Sonoma Valley single-vineyard pinot noirs and chardonnays had made this wonderful elixir. The 2008 Kalinda Pinot Noir Sonoma Coast has a nose of wild raspberry, cola, rainier cherries and cranberries with a racy palate of red currant, sage, raspberry and cherry kirsch. The finish has plenty of verve with touches of sandalwood and black cherries as it finishes. This wine will pair well with grilled salmon and can age marvelously well for five to eight years.

_____ Bottles of 2007 Domaine des Ballandors Quincy @ \$13.95 per bottle

The fruit for this wine came from four different vineyard sites, which cover a total of nine hectares, each with a slightly different terroir. Three-quarters of the vines that are the source of the wine have an average age of 15 years; the remaining quarter of the vines are around 40 years old. This wine is a lively, light, expressive style of sauvignon blanc. It features green apple and citrus fruit on the nose and palate, and a bright, steely finish. It can be used as an apéritif but it excels when paired with oysters, clams, crab or anything featuring fresh herbs and chèvre.

_____ Bottles of 2004 Bodegas Viyuela Crianza Ribera del Duero @ \$13.95 per bottle

The 2004 Bodegas Viyuela Crianza is a bright, engaging and mouth-watering red that jumps from the glass with aromas of wild red berries, volcanic soil, grilled meats and mocha-laced oak accents. An energetic display of red fruits, sweet supple oak and spice notes surge throughout this zippy red. This wine will match flawlessly with a big juicy steak or your next pizza and can age effortlessly for the next five years.

_____ Bottles of 2008 Domaine Gueneau Sancerre "Les Clos Chartier" @ \$13.95 per bottle

The Clos Chartier comes from a 17-acre parcel, planted on the typical clay and flint soils found within the region. The domaine uses traditional winemaking methods. Vinification takes place using native yeasts; the wine is aged in stainless steel vats and left on its lees to bring out the natural aromatics and to add texture and body. The wine has a pale yellow color and aromas of tropical fruits with subtle hints of flinty minerality. This Sancerre is fantastic with an assortment of shellfish, white fish or an earthy cheese selection. —*Eric Story, K&L Loire Valley Wine Buyer*

_____ Bottle(s) of 2007 Stags' Leap Winery Viognier Napa Valley @ \$13.95 per bottle

The 2007 Stags' Leap Winery Viognier is a wonderful wine with a light golden color and stunning aromas of acacia, honey, peach and a slight touch of citrus marmalade. On the palate the wine is viscous with a slightly oily feel that makes the rich, honeyed fruit, peach, stone and exotic fruit flavors all the more pronounced. The finish is long and smooth with subtle oak accents, vanilla and spice that allow it to linger on hedonistically.

_____ Bottle(s) of 2005 Château de l'Estang, "Clos Kalinda Cuvee" Côtes de Castillon @ \$13.95 per bottle

This property is a 26-hectare (53-acre) piece planted on rolling hills in Saint Genes de Castillon at a density of 5000 vines per hectare (lots of vines in small area). The planting is 70% merlot and 30% cabernet franc with the average vine age being 35 years. We love the vibrant style of this wine. Deep color and blackberry aromas with a touch of cassis. The tannins are round and the wine has great acidity so it will age well in your cellar. We recommend decanting this wine one hour before serving it. Perfect with a winter stew or even a prime rib roast. Very informative back label here. Enjoy! —*Clyde Beffa Jr.*

Best Buy Wine Club Previous Offerings

_____ Bottles of 2007 Chardonnay de Chardonnay, Mâcon-Lugny @ \$8.99 per bottle

This Chardonnay de Chardonnay shows how refreshing chardonnay can be. It is made without oak, so the crisp pear and apple flavors come through nicely. Try it with some cheese, or a roast chicken with Herbs de Provence. Or, for that matter, make a Pasta Primavera with some fresh vegetables and you will be delighted at the match.

_____ Bottles of 2006 Monteviejo Festivo Malbec Mendoza, Argentina @ \$8.99 per bottle

Let's go back to that vertical tasting of Monteviejo Festivo. The 2004 was soft, full of ripe, juicy dark fruit with nicely balanced toasty oak, a real crowd pleaser. Surprisingly, the 2005 did not measure up. Maybe it was in an

awkward phase, or perhaps it is just not as good. The 2007 was fine, the 2008 showed good potential, but what really struck our fancy was the 2006 vintage. Showing all of the pure plum and dark berry fruit of the 2004, Monteviejo's 2006 also had considerably more complexity, a touch of minerality (not too common a descriptor for malbec, but the good ones have it), excellent texture and mid palate complexity, and just loads of character. We hope that you enjoy it as much as we did. And, if you're so inclined, grab some of the 2004 vintage of Festivo to participate in a "mini" vertical tasting of your own. Please see page 12 for a special offer on the 2004.

___ Bottles of 2004 Guigal Côtes du Rhône @ \$7.99 per bottle

A blend of primarily syrah with some grenache added, this wine displays an intoxicating nose of red raspberries, racy herbal scents and a slight hint of scorched brick with flavors of red currant, plum, white pepper and earth. All swiftly collide on the palate, ending with a soft, satisfying finish. This wine will pair marvelously with pork and veal but can also be enjoyed with cheese, charcuterie and crackers at your next dinner party. This wine is showing remarkably well right now and as such should be consumed over the next six months.

___ Bottles of 2008 Image du Sud Viognier @ \$8.99 per bottle

The 2008 Image du Sud Viognier is a veritable fruit basket of freshness and levity. Vinified at cool temperatures and completely in stainless steel, this brisk viognier is redolent of white nectarine, sweet meyer lemon and just a whiff of pretty lilac. Its versatility and modest alcohol (12.5%) make it a great choice to enjoy while lounging poolside, or at the dinner table with bouillabaisse, scallops gratin with capers and fresh parsley, or salad Nicoise. So relax, pour yourself a glass of Cecile's latest efforts, and prepare to be transported to the south of France. Brava Cecile! —*Mulan Chan*

___ Bottle(s) of 2008 Weingut Allram Grüner Veltliner, Austria (1.0L) @ \$7.99 per bottle

Grüner veltliner is Austria's most widely planted varietal by far. It is found in other Eastern European countries but in Austria it excels to fantastic heights. The sandy, loess, rocky soils and the cooler climate zones of Austria have proven key to making this varietal unique and distinctive. This year's Allram liter is again packaged with the ever-popular crown cap and is a fantastic start if you have never experienced grüner veltliner. The aromatics are full of pepper and spice with hints of citrus zest and earthy nuances of fresh pea shoots and lentil. This is a wonderfully fresh and vibrant wine. It's snappy but has just the right amount of texture to let the juicy, mouthwatering acid structure take you home! This will get better over the next two to three years.

___ Bottle(s) of 2006 Flor del Montgo Old Vines Garnacha, Carinena Spain @ \$8.99 per bottle

The 2006 Flor del Montgo Old Vines Garnacha is a beautifully constructed, easy-drinking red wine. What helps to make this wine such a stunning value is the age of the vines that produced the grapes. Most of the granacha used in this wine is from vines of at least 40 years old. That age helps to make the wine deep, powerful and wonderfully balanced. The wine has a deep red hue coupled with aromas of berry fruits and exotic spices. It displays a kaleidoscope of flavors including dark cherry, blackberry, cassis and chocolate. The finish is lush and supple; harmonizing notes of berries and cocoa mingle seamlessly with a hint of rich oak.

___ Bottle(s) of 2007 Domaine Comte Louis de Clermont-Tonnerre Côtes du Rhône Très Vieilles Vignes @ \$9.49 per bottle

The 2007 Côtes du Rhône Comte Louis Clermont-Tonnerre "La Berardière Très Vieilles Vignes" 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 grenache-based cuvée comes from old vines grown in Cairanne, Côtes du Rhône-Villages. The importer says the vines are at least 60 to 70 years of age. The Comte Louis Clermont-Tonnerre "La Berardière Très Vieilles Vignes" has always been a huge hit amongst our customers and our staff, and we're guessing that the 2007 bottling will be no exception. Enjoy with fennel-roasted chicken with zucchini stuffing, or slow roasted duck with green olives. —*Mulan Chan*

___ Bottle(s) of 2005 Château La Gatte Tradition, Bordeaux @ \$8.99 per bottle

One of our favorite Bordeaux properties for great value, La Gatte is an honest, great tasting, superb value red. This wine is 80% merlot and 20% cabernet sauvignon. It has firm but round tannins which require it to be decanted or (optimally) opened at least thirty minutes before serving. Great deep color, nose of dark fruit, minerals, stones, light spice. It has nice grip and definition on the palate, balanced, higher than usual in alcohol (13.8%) but not distracting. We again find mineral, dark fruit, and cherry on the palate; bright acidity, admirable finish. This wine shows at its best with roasted meats, dried sausage, sharp cheeses, charcuterie. It can be left opened, un-pumped, for three days before the volatile acidity attacks.

Additional Club Specials

2004 Monteviejo Festivo

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

91 points from Robert Parker's *Wine Advocate*: "Monteviejo's entry level wine is Festivo, a 100% Malbec aged for 6 months in new French oak. The 2004 Festivo is dark crimson-colored with a fragrant nose of mineral, spice box, blueberry, and black cherry. Medium-bodied, it is plush on the palate with plenty of ripe, forward fruit, light tannin, and a sense of elegance. It can be enjoyed now and over the next 5 years. It is an outstanding value."

2002 Roederer Estate l'Ermitage Anderson Valley Brut

Special Club Price \$31.99 (Regular K&L price \$34.99)

91 points, *Wine Spectator*: "Sleek and complex, with lovely aromas of green apple, loam and warm cinnamon rolls. The flavors show pinpoint focus, yet are nicely layered, with baked apple, lime and toasty spice flavors that linger. Drink now through 2013." (11/08)

2006 Moulin la Gardette Gigondas "Ventabren"

Special Club Price \$29.99 (Regular K&L price \$34.99)

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 gives it a lot of immediate appeal. 2006 was a classic year in the Rhône Valley and this wine is delicious after decanting. 14.5% abv

2006 Moulin de la Gardette Gigondas "Tradition"

Special Club Price \$26.99 (Regular K&L price \$29.99)

This lovely Gigondas from Domaine de la Gardette exudes super-bright cherry notes, along with hints of saffras, black olive and cocoa power. This southern Rhône beauty possesses very nice balance, with juicy fruit and medium-fine tannins that make the finish elegant rather than coarse or chewy. Crack open a bottle of the Tradition and enjoy with grilled chicken and fig sausages or a homemade wild-mushroom pizza!

2004 Château Verdignan, Haut Médoc

Special Club Price \$10.99 (Regular K&L price \$13.99)

If you liked the delicious 2000 Verdignan, try this beauty. From the Château Coufran stable of properties, this 2004 is an absolutely delicious wine. Loaded with blackberry fruit flavors and a toasty, chocolatey aroma, it delivers immediate gratification. No need to cellar this one. Drink it up in the next couple of years. — *Clyde Beffa, Jr.*

PRE-ARRIVAL OFFERING

2008 Château Pontet-Canet, Pauillac (pre-arrival)

Special Club Price \$79.99 (Regular K&L price \$84.99)

96-98+ points Robert Parker: "A wine for our children's children. Nobody in Bordeaux is more attentive to detail than Alfred Tesseron is at Pontet-Canet. ... The 2008 will not be close to drinkability for at least a decade, and it should still be in superb form circa 2060. An absolutely amazing effort, it boasts an inky/black/purple color as well as an extraordinary bouquet of creme de cassis, graphite, charcoal, and incense, blockbuster depth, and full-bodied power. ... The 2008 Pontet-Canet, a candidate for the wine of the vintage, is a tour de force in viticultural precision and winemaking savoir faire." (04/09)

Please note: 2008 Bordeaux wines are not in stock, but will arrive between January 2011 and December 2011. We will contact you for shipping instructions.