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November 2010

Dear K&L Wine Club Members,

As of this writing I am in a state of bliss over our November Wine Club selections—and over the fact that my San Francisco Giants are in the midst of an epic playoff run. It has been seven long years since I enjoyed watching October baseball. The club selections this month are perfect to enjoy while watching World Series baseball, or with your Thanksgiving meal.

The Signature Red Club this month has an interesting pairing of a Super Tuscan blend from Antinori and a blockbuster, limited-edition Artist label wine from one of our favorite producers, Monteviejo. There's a school of thought that pinot noir is the perfect Thanksgiving wine. I myself think the meal's bold flavors and spices can sometimes overwhelm the delicate flavors and body of a pinot noir. Rhône varietals and even the right Bordeaux-based wine can be much better matches. Both of this month's selections will pair perfectly with your meal and provide you and your guests with a bold red wine.

I have a soft spot for the Premium Club. It allows me to choose wines that offer a tad more complexity and variety than what the Best Buy Club affords us, and it lets me add in a great bottle of white wine, which of course the Signature Red Club doesn't. This month we have a stellar Spanish offering, Bodegas Sierra Salinas Mira, a huge hit when we ran with it last year. We also have the triumphant return of Kalinda Chardonnay with the 2009 Kalinda Chardonnay Central Coast. This wine was made in cooperation with one of our favorite wineries, Testarossa, and is a pure expression of California chardonnay from the Central Coast.

While the Best Buy Club doesn't have a celebrity endorsement, I can attest to how often I use its wines. Whenever one of my friends needs wines for a party or function or when my mom is running low on everyday wines, I end up suggesting one of our previous Best Buy wines. I always feel confident recommending these wines—and they always go over really well. Once again this month we have two great offerings guaranteed to be perfect for daily consumption or your next large get-together. First, a sexy, fruit-packed Rhône blend from the up-and-coming Lake County region. The 2006 Brassfield "Eruption" Red is aptly named—both for its bursting fruit and for the volcanic soil and site from which it originates. The second wine is another stunning malbec from Argentina, this time from a small producer. Their 2009 Noble Malbec is the perfect wine to pair with rich meat dishes, pastas, pizza or any meal that needs a jammy red wine without harsh tannins.

The Italiano Club is truly special. You can hardly find Brunello anywhere for under \$40, let alone get what our Italiano Club members get this month: a bottle of Brunello, plus another great bottle. The 2008 Conti Zecca Negroamare, an indigenous wine produced in the Puglia, is perfect with pasta. The Brunello is the 2005 Martina Brunello di Montalcino, an absolute steal of a deal! If you have an Italiano wine fan in your family, membership would be the perfect gift idea this holiday season.

As the year gets close to being over I would like to thank all of you club members for your business, loyalty and patience this year. I promise that we will continue to search for the best possible wines to put in each of our clubs. Please keep in mind that nothing makes a better gift than a subscription to one of our five clubs. There is surely one that can fit the palate of your colleague, friend or family member.

Cheers & GO GIANTS!

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

# Signature Red Collection Wine Club

## 2007 Antinori “Il Bruciato” Tenuta Guado al Tasso, Bolgheri

The name Antinori is synonymous with great Italian wine, so whenever I get a chance to put one of their wines in our club I jump at it. Antinori has a long history of making world-class wines. Not only did they make Sassicaia, they were the first to make a Super Tuscan blend that helped change the entire Italian wine landscape. Antinori's first entry into the world of Super Tuscan blends was Tignanello, the second was Solaia, and the third was the Guado al Tasso. Tignanello and Solaia are blends of cabernet sauvignon, cabernet franc and sangiovese. What makes the Guado al Tasso property unique is that it also includes syrah and merlot. Here's a big secret that the French don't want you to know: The Bolgheri is capable of producing both merlot and syrah that rival some of the best wines made in Saint-Emilion and the Rhône.



*Piero Antinori with daughters Alessia, Albiera and Allegra.*

The 2007 Antinori “Il Bruciato” Guado al Tasso Bolgheri, besides being a mouthful to say, is a mouthful in the glass.

This is the second wine of Antinori's Super Tuscan Blend Guado al Tasso and it's a stunning wine especially considering it is about one-third the cost of its big brother. It is a blend of 50% cabernet sauvignon, 30% merlot and 20% syrah aged for eight months in oak barrels. The wine is an intense ruby red in color with fruity aromas of plum followed by delicate mint and green tea notes. On the palate is a dense array of red berries, chocolate, earth and herbs with a long, sinfully lush finish. This is an admirable blend that showcases how well cabernet sauvignon, merlot and syrah can blend together under the right guidance. This wine will age effortlessly for ten years and can be paired with grilled pork or lamb as well as a healthy cut of steak.

**Your re-order price for this wine as a club member is \$24.99.**

## 2007 Monteviejo Artist Label Bicentenario Malbec, Mendoza, Argentina

Bodega Monteviejo is owned and operated by Pomerol's Château Le Gay. It is located at the foothills of the Andes, south of Mendoza and next to Vista Flores. This winery, created by Catherine Péré-Vergé, is one of the most ambitious Argentine wine projects of the past decade. The goal here is nothing less than to create some of the world's best wines. To commemorate 200 years of Argentine independence, Monteviejo produced a limited number of bottles of this Artist Label wine. One of the world's most in-demand wine consultants, Michel Rolland, who lists many top-notch Bordeaux, Napa and Italian names on his client roster, has a hand in the making of this wine.

The wine is generous on the nose, with ample black-cherry fruits, French vanilla and baking spices. On the palate the wine has a lush quality, with cassis, prominent but well-integrated oak, and a whole lot of rich fruit. It drinks well now and should continue to do so for five years. —*Joe Manekin, K&L's buyer of Spanish, Portuguese, & Latin American wines*

**Your re-order price for this wine as a club member is \$24.99.**



# Club Italiano

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

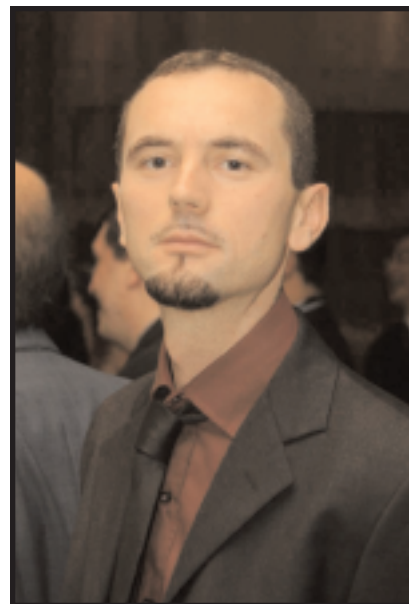
## 2005 Martina Brunello

Brunello di Montalcino is one of my favorite wines and ends up being one of the most important wines for K&L. It isn't that there aren't other wines equally or even more deserving, it is just that most Americans who go to Italy end up in Tuscany and if you want a "big" red wine there, chances are you'll have a Brunello. Just about everyone comes home wanting to recreate their Italian experience with another bottle.

I hadn't thought there would be much of an opportunity to offer a Brunello in the Club Italiano but lo and behold I get handed one. Antonio Sasa, "Tony" to his friends, is (like me) a wine retailer with a passion for Brunello. Only his shop is in Florence, and I don't mean Wisconsin! He rents a tiny estate in the southeast corner of Montalcino between the vineyards of Salvioni and Fanti. Good company. There's no formula; just grow good grapes and have a famous winemaking friend—Paolo Caciorgna. Wait for four years and voilà! The wine is made in barrique and spends two years aging slowly, then another couple of years in bottle until it is ready to be released.

The southeastern corner of Montalcino offers a climate that enriches wines yet doesn't make them fat like some of their southwestern cousins. This wine has real depth to it and will age well. You're going to want to drink it now, so I suggest you decant it two to three hours ahead of drinking it. If you don't have a decanter, use any container with a non-reactive surface; a Pyrex pitcher will work fine. If we were in Montalcino we'd be having *cinghiale*, wild boar, either in a sauce for your pinci pasta or a boar stew. If you don't have access to that, a good ol' meat sauce for your pasta or a grilled T-bone would work just fine as well.

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



Antonio Sasa.

## 2008 Conti Zecca Negroamaro

Puglia is a land of bounty, sunshine and abundant wine. For more than 100 years, Puglian growers made bulk wine and sold it to France and northern Italy. This gravy train was rudely interrupted with the forming of the European Union, which led to great turmoil and economic loss in Puglia. Out of disaster, the region is rebuilding and redirecting itself. Not all of Puglia's producers were connected to the bulk pipeline. This month's selection, the 2008 Conti Zecca Negroamaro, is a good example. The Conti Zecca have owned this estate since the 16th century. In 1935, Conte Giuseppe Zecca introduced some innovative techniques and ideas such as bottling (new for the time), expanding the cellar and creating a new commerce for bottled wine. This penchant for innovation has carried on and the Conti Zecca labels now are among the most striking in Europe. There are four brother Count Zeccas now (the "i" in Conti makes it plural).

The 2008 Conti Zecca Negroamaro is wonderfully balanced. That's what I first look for in Puglian wine. Richness they have in spades, but balance is a rarity. This wine is 100% negroamaro. It is fermented for 12 days on the skins and then spends a year in 30hl (large) Slavonian oak barrels. The wine is luscious. It sends waves of richness coursing across your palate. It is warm and full yet vibrant and has real focus to it. This is the perfect wine for pasta with tomato-based meat sauce (your classic American style). It is rich and easy enough to drink on its own, but great for the Ragu Americano.

**Your re-order price for this wine as a club member is \$9.99**



# Premium Wine Club

## 2009 Kalinda Chardonnay Central Coast

There are a lot of great perks to running the wine clubs for K&L. One of the jobs that's a lot of fun is tasting through dozens of samples with Clyde every four to six months in order to select the juice for the next Kalinda offering. We keep tasting until we find the perfect sample that is good enough to become a Kalinda wine. Lots of retailers have their own labels; some have stores full of them. At K&L we have just a handful at a time. We really want to find that perfect wine rather than create dozens of mediocre wines. Clyde and I strive to select juice that has rich, complex fruit with structure and acidity as well as a healthy dose of oak to give the wine a layered feel. The 2009 Kalinda Chardonnay saw us go with grapes from the Central Coast. So, this version has a bit more subtlety as far as weight goes but still that vibrant, mouth-watering fruit characteristic we all love about California chardonnay.

Usually the source of our juice is a highly guarded secret that only a few K&L employees are privy to. This time, the source of our gorgeous nectar is clearly delineated on the back label. We purchased the juice from one of our favorite wineries to deal with over the years: Testarossa. Testarossa has been making spectacular single-vineyard chardonnays and pinot noirs for years, and when we realized we could take advantage of their vineyard connections we jumped at the chance. While we can't disclose what vineyard the juice is from, we can guarantee that you won't be disappointed with the quality of this great wine.

The 2009 Kalinda Chardonnay Central Coast is a wonderful example of what the Central Coast is doing with chardonnay. This wine has a restrained nose of pear, acacia, honey and a hint of red delicious apples while on the palate the wine displays rich, exotic fruits such as mango, papaya and pineapple. This wine has great balance and zip. It's got close to perfect harmony between fruit and oak with the acidity framing this masterpiece perfectly. What makes this wine so enjoyable is it is truly an everyman wine: It has enough fruit and power to satisfy the hedonist without being too cloying, and it has enough acidity and complexity to satisfy the Burgundy lover. This may be the best Kalinda Chardonnay to date.

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

## 2006 Sierra Salinas Mira, Spain

Back by popular demand! The 2005 vintage of this wine was one of our hottest selling Spanish wines last year: rich, dark fruited, a bit showy with the oak ageing but all in all one very well made bottle of wine. It really over-delivered. The 2006 vintage is no different, showing everything that we liked about the 2005, with perhaps a bit more elegance given the vintage characteristics.

To review, here is some quick background on Bodegas Sierra Salinas. In 2000, Bodegas Castaño, a family-run estate, partnered up with a Swiss wine company to create a brand new, gravity-flow winery in the D.O. of Alicante in the region of Valencia, Spain. Their project, Bodegas Sierra Salinas, takes its name from the scenic mountain range that



*Rob and Diana Jensen, owners of Testarossa, which made this 2009 Kalinda Chardonnay.*



*The Castaño family at Bodegas Sierra Salinas.*

faces the winery. The Mira is a blend of monastrell, cabernet sauvignon, and garnacha tintorera (one of the rare red-grape varieties whose skin and pulp inside are both dark). The Mira (say MEE-rah) shows intense, juicy, fleshy dark fruits, some spice notes from aging in French oak for 18 months, and polished tannin integration. Clyde had these notes: "Superb richness and balance. Lush, sexy, lovely, and delicious wine." We hope that you enjoy this as much as you enjoyed the 2005 bottling. The 2005 received 93 points from *Wine Spectator* and we think this vintage will receive a similar score.

—*Joe Manekin, K&L's buyer of Spanish, Portuguese, & Latin American wines*

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

## Best Buy Wine Club

### 2006 Brassfield "Eruption" Volcano Ridge Vineyard, High Valley

The High Valley Appellation, in eastern Lake County, California, is as diverse a 27 square miles as you'll find anywhere. Its topography elevates from 1800 to 3000 feet; its soils range from volcanic to alluvial; its microclimates can swing 40 to 50 degrees in daily temperature. It's an unbeatable winegrowing region, well off the beaten path.

In 1973, Jerry Brassfield purchased 1600 acres in the western section of High Valley at High Serenity Ranch, to use as a cattle ranch and wildlife reserve. He acquired additional property over the next three decades, and established Brassfield Estate Winery & Vineyard in 1998. The estate now includes 2500 acres across both the eastern and the western sections of High Valley, and the Round Mountain Volcano.

Volcano Ridge vineyard is located on the steep slopes of an extinct cinder cone; its upper elevation is 2200 feet. The pure volcanic soils, or "tephra," are extremely well-drained and are ideal for vine stress and restricting crop yields.

The 2006 Brassfield "Eruption" Red is a blend of mourvèdre, syrah, grenache and petite sirah from young vineyards. Each block is picked at the peak of ripeness and handled separately throughout the fermentation and subsequent barrel aging. Under the guidance of famed winemaker David Ramey, they have achieved a stunning value in the 2006 Brassfield Eruption. Ripe plums dominate the nose along with smoky tar, cedar, cigar box and toffee nuances that give way to a palate offering up blueberry, plum and hints of black pepper. This wine displays depth, power and concentration all without losing balance or becoming too heavy.

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

### 2009 Noble Aconcagua Malbec, Mendoza, Argentina

What happens when a successful Mendoza, Argentina-based engineer gets restless and seeks a career change? Easy if we're talking about Marcelo Pelleritti. He buys a vineyard and makes wine! Founded in 2002, Pelleritti's winery, Dos Arboles, which produces this wine, is based in Tunuyán to the east of Mendoza. The property has 75 hectares of vineyards planted on alluvial soil, with some gravel in the subsoil. It's a good site to grow vines.



*David Ramey, consulting winemaker for Brassfield.*

We have featured the Noble del Sur Malbec (a richer, oakier “older brother” to this bottling) in our Signature Red Club, and some of the fruit from the same vineyard goes into their entry-level bottling. Yes, this Noble Malbec Mendoza is an entry-level wine but that’s rather misleading, as the wine has so much depth of flavor and fruit intensity. It shows wonderfully soft, forward, plummy dark fruit, with a rounded texture and good persistence. Try it with some herb-roasted Peruvian roasted chicken takeout, with a generous side of fried yucca, of course.

—*Joe Manekin, K&L’s buyer of Spanish, Portuguese, & Latin American wines*



*Vineyards in the Aconcagua Mountains.*

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

## 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](mailto: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](http://www.klwines.com)*

## Signature Red Club Previous Offerings

\_\_\_\_ Bottle(s) of 2006 Noble del Sur Malbec Reserve Mendoza @ \$19.99

This wine is showing very well right now. Do not hesitate to drink your first bottle; then, set aside a few more bottles to age. We tasted the 2004 alongside the 2006, and it was also drinking quite nicely, with a dense, generous core of fruit that promises at least another several years of development. For maximum enjoyment of this wine, we suggest decanting it and serving it alongside a well-seasoned grilled steak. Make sure it’s grass fed if you want to pretend that you’re in Argentina. Enjoy, and salud!

\_\_\_\_ Bottle(s) 2005 Schweiger Cabernet Sauvignon Spring Mountain @ Inquire

The 2005 Schweiger is exactly what I want when I want a structured, powerful, mountain-grown cabernet sauvignon. It displays hedonistic aromas of red currant jam and baker’s chocolate with hints of sweet oak. On the palate the wine has immense depth with dark, black fruit flavors as well as plum and dark chocolate notes. The wine has a supple finish, the tannins intermingling nicely with the acidity to make a wine that is harmonious enough now but can age gracefully over the next 15 to 20 years if you desire. Pair this wine with a big steak or any other food that demands a rich, full-bodied wine.

\_\_\_\_ Bottle(s) of 2007 La Peira en Damaisela “Terrasses du Larzac las Flors de la Peira” Coteaux Languedoc @ Inquire

On the nose the wine displays a hedonistic blend of baker's chocolate, rich oak accents, raw meat and raspberry kirsch. On the palate is a kaleidoscope of flavors including dark black fruits, tobacco, smoke, coconut, chocolate and a touch of earth. The mouth feel is rich and dense with a long, decadent finish. This is a killer wine. It was the star of the night! With a dynamic winemaking team in place, this producer is one to keep an eye on. This blend, by the way, is 40% grenache, 40% syrah and 20% mourvèdre. Robert Parker's *Wine Advocate* gave it 93-94 points.

\_\_\_\_\_ Bottle(s) of 2006 Quinta Sardonía Ribera del Duero @ Inquire

The 2006 Quinta Sardonía is a stunning wine that really displays the lovely fruit that the Ribera del Duero is capable of uncovering. It mixes gorgeous, precise red fruits with an earthy terroir. There's just enough oak to frame this large-scale, broad offering. The fruit is so delicious and precise, the wine feels vibrant and alive on the palate. This wine can pair well with meats, cheese or as an apéritif. It can age for five to 15 years easily yet is eminently drinkable now. 93 points from Robert Parker's *Wine Advocate*.

\_\_\_\_\_ Bottle(s) of 2007 Ridge Paso Robles Zinfandel @ \$24.99 per bottle

This is 100% zinfandel and it absolutely screams zinfandel with the very first whiff. It's all black and red fruit aromas mingled with spice and chocolate accents. On the palate it is smooth and rich with flavors of black plum, black cherry, gravelly earth, crushed pepper and sweet oak. With round, ripe tannins and lively acidity, this wine has great complexity and a long sensuous finish. It pairs perfectly with grilled meats, or pizza. 91 points, *Wine Spectator*.

\_\_\_\_\_ Bottle(s) of 2007 Moulin de Gardette Gigondas "Tradition" @ \$23.99 per bottle

A lovely Gigondas from the outstanding 2007 vintage. It exudes super-bright cherry notes, along with hints of saffras, black olive and cocoa power. This southern Rhône beauty possesses very nice balance and exceptional mid-palate richness. Medium-fine tannins and good acidity make the finish on this wine elegant and lithe rather than coarse and ponderous. Enjoy with grilled chicken and fig sausages or a homemade wild-mushroom pizza.

\_\_\_\_\_ Bottle(s) of 2007 Etude Pinot Noir Carneros @ Inquire

The 2007 Etude Pinot Noir Carneros is absolutely intoxicating. It has great balance and complexity while never losing its tension on the palate. The finish is long and graceful with flavors of red berries slowly fading away on the 30-second-plus finish. This wine can be cellared for five years but is so perfectly balanced now you can drink it in its youth. It can be paired with duck or salmon. Acclaim: 90 points, Robert Parker; 92 points, *Wine Enthusiast*.

\_\_\_\_\_ Bottle(s) of 2007 Fogdog Pinot Noir Sonoma Coast @ \$24.99 per bottle

This wine is a beautiful expression of what the Sonoma Coast is capable of producing when great vineyards meet great winemaking. A blend of grapes from the three vineyard sites, it has a very pronounced perfume of sour-cherry compote with layers of cinnamon, spice, black tea and wet earth. This wine screams to be paired with either a duck breast or lamb chop and should be consumed and enjoyed in its youth. 90 points, *Wine Spectator*.

\_\_\_\_\_ Bottle(s) of 2005 Domaine Chapelle Santenay Premier Cru "Beaurepaire" @ \$24.99 per bottle

Beaurepaire is an east-facing vineyard, on a slope with clay and limestone in the rocky soil. Half of the vineyard is 45 years old, while the other half of the vines were replanted 18 years ago. This wine shows lovely material on the mid-palate, with rich, dark fruit and an interesting earthy character. This is a wonderful value from a terrific vintage, made possible only by our direct import from the producer. —Keith Wollenberg, *K&L Burgundy Buyer*

## Champagne Club Previous Offerings

\_\_\_\_\_ Bottle(s) of NV Michel Arnould Verzenay Extra Brut @ \$34.99 per bottle

Although not labeled as a vintage, this is based entirely on 2005 juice. It is 100% pinot noir from Verzenay, the northernmost of all the Grand Crus in this northernmost of French wine regions. The whole village faces north—the wrong way, away from the sun—and yet miraculously ripens pinot noir, the most difficult Champagne variety to ripen perfectly. Some say it's because of a meteor that in prehistoric times hit the area that is now the village, creating the faux de Verzenay, a forest where the trees bend and fold in on themselves like a dark wood in *The Lord of the Rings*. I would pair this wine with salmon, smoked as an appetizer or even served as sashimi.

\_\_\_\_\_ Bottle(s) of 2005 Elisabeth Goutorbe Brut @ \$34.99 per bottle

If the vines of Verzenay bring me hazelnuts, the vines of Ay bring me chalk, and this wine's 9 grams of dosage seem to disappear and marry perfectly with its minerality. I would try it now with a Dijon chicken dinner, and then put

some down in the cellar for five to 15 years and watch it evolve.

\_\_\_\_\_ Bottle(s) of Andre Jacquart Brut Experience Blanc de Blanc @ \$34.99 per bottle

Spicy aromas with vanilla nuances. On the palate this beauty has hints of honey and apricot. It is rich with great balancing acidity and a very focused finish. This wine normally sells for \$45 to \$50. *Wine Spectator* scored it 91 points and I score it 92! —*Clyde Beffa*

\_\_\_\_\_ Bottle(s) of Pierre Cellier Brut Prestige Champagne @ \$32.99 per bottle

This wine is composed of 10% of Vin de Reserve and 90% of the vintage 2007 and it was bottled in February, 2008. It was made in the traditional method, with the grapes harvested by hand. The wines stay in stainless steel vats and vats in Epoxy for six months and then it's aged in the bottle for two years in their cellars in Mesnil. We found the result quite delicious. This Champagne has a very fruity, perfumey aroma with hints of citrus underneath. Very broad in the mouth and a focused, fruity finish. It is quite round and completely delicious. —*Clyde Beffa*

\_\_\_\_\_ Bottle(s) of Roederer Carte Blanche @ \$34.99 per bottle

This Louis Roederer "Carte Blanche" Extra Dry Champagne is the first "extra dry" ever in the club. The blend is 57% pinot noir, 33% chardonnay and 10% meunier and the wine is aged for three years on the lees. This is the perfect after-dinner Champagne and goes very well with fruit tarts and other delicate desserts. It is also just a great drink when you feel like something a little bit sweeter. Only 650 six-bottle cases imported. —*Gary Westby*

\_\_\_\_\_ Bottle(s) of Pommery "Brut Apanage" @ \$34.99 per bottle

Made by Pommery specifically for pairing with food, it is aged six months longer than their Brut Royal, for a total of 42 months on the lees. The dosage is lower, and the selection far more strict: Only half of the forty villages that can go into the Royal make the cut for the Apanage. Pair with a rich fish dish, or chicken with a cream sauce.

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

\_\_\_\_\_ Bottle(s) of 2008 Tenuta Sette Ponti Crognolo @ \$23.99 per bottle

Crognolo is supple, forward, and friendly and is like the estate's very stylish owner Sig. Moretti himself, very smooth and easy to get along with. Like the textiles Moretti works with, this wine's signature is its texture. It lies somewhere between satin and silk with a little cashmere thrown in. The wine's aromatics are lush, with cherry and plum, brightly focused and yet rich and enticing ... imagine Barry White's voice in a glass while looking at George

### ***SPECIAL OFFER: Italiano Club 6-pack***

Elevated inventory levels drive Clyde crazy. When it happens, he becomes the price slasher. So when we looked at some Italian inventory he said "let's offer a great deal!" Yes Boss! So here are six wines with a \$145 shelf price and average price of over \$24 a bottle that we're offering to you for **\$80 all together—an average price of \$13.33!**

It's a variety pack of some of Italy's most famous names and upcoming regions, from the Alps to Sicily and around the horn. The **2005 Castello di Ama Chianti Classico** is one of Chianti's most famous names and offers vibrant sangiovese aromatics and scintillating mouth feel. Pour it into a decanter and let it breathe for a couple of hours. It's the classic accompaniment for a Bistecca Fiorentina. The **2006 Curto Nero d'Avola "Eloro"** has lush, round and forward fruit, so easy to drink. Perfect for pasta with an eggplant-based sauce. The **2004 Nino Negri Sassella Superiore "Le Tense"** is a nebbiolo from the south face of the Swiss Alps, extraordinarily aromatic but delicate in structure. Drink from a Burgundy glass and try it with Pizzoccheri, the national dish of the Valtellina: buckwheat noodles, potatoes, chard, cheese and garlic. The **2007 Lanari Rosso Conero** is full bodied and shows layers of earth and spice, perfect for a San Francisco summer night. (Brrrrrrrr.) The **2006 Vetrere Lago della Pergola** is a cabernet and negroamaro blend that is just bottled sunshine. Last but not least, the **2005 Poderi San Lazzaro "Grifola."** It is luscious, ripe and wonderful, a truly delicious wine with power, size and a really smooth texture. Enjoy!

—*Greg St. Clair*

Clooney in an Armani suit on the shores of Lake Como. Enjoy this wine with grilled beef. If you can, get some dry-aged rib-eyes.

\_\_\_\_\_ Bottle(s) of 2009 Convento Muri-Gries Chardonnay @ \$14.99 per bottle

Chardonnay in California can be thick, rich and vanilla flavored; sometimes you really can't tell what the grape tasted like. It is more of a cocktail, a category of its own with its own followers. This chardonnay, however, shows a more moderately ripe fruit, not barrel aged, no malo-lactic fermentation. It has acidity, freshness, a hint of salinity and a wonderful mouth-feel. This wine is made for food such as poached salmon, pasta primavera, grilled calamari. It is about freshness. It is forward and balanced and has gorgeous curves without being full figured.

\_\_\_\_\_ Bottle(s) of 2009 Antichi Vinai "Il Mascalese" @ \$19.99 per bottle

I was introduced to the wines of Antichi Vinai through their Etna Rosato, yes, a Rosé, and was highly impressed, enough to go visit them at Vinitaly this year. There I found this wine, which wasn't going to be imported, the 2009 Antichi Vinai "Il Mascalese." Il Mascalese is all nerello mascalese. It's vinified in stainless steel and sees no wood. It is an open, forward and wonderful initial expression of Etna Rosso, with depth, flavor and just an inherent drinkability. One word of advice: for drinking all nerello mascalese, I suggest a Burgundy glass. Good drinking!

\_\_\_\_\_ Bottle(s) of 2007 Ferrero Merlot Maremma Toscana "Me" @ \$19.99 per bottle

The 2007 vintage seems to be tremendous throughout Tuscany. It has given the wines richness without losing any balance or brightness. This 2007 Ferrero Merlot Maremma Toscana "Me" is gorgeous, with layers of spicy berry and fresh plum with the slightest hints of toasty vanilla. The wine is so lively and rich on the palate it would be a perfect accompaniment for a Bistecca Fiorentina, the classic Tuscan T-bone.

\_\_\_\_\_ Bottle(s) of Tenuta de San Francesco Tramonti Rosso @ \$19.99 per bottle

The 2007 Tenuta San Francesco Tramonti Rosso (40% tinterosse, 40% aglianico & 20% piedirosso) has a wonderful richness in the mouth but is balanced with a freshening acidity that lightens and lengthens it on the palate. It is full of earth, stone and a kiss of salt water yet coupled with a ripeness and bold fruitiness: spicy forest fruits, blackberry and red currant. I love this wine and would suggest having it with pasta and meat sauce.

\_\_\_\_\_ Bottle(s) of 2004 Baglio di Pianetto "Carduni" @ \$23.99 per bottle

A Sicilian viognier blend is not nearly as radical as a Sicilian wine that's 100% petit verdot. That's what this is made of! Petit verdot is used in Bordeaux but rarely, as the Italians would say, in purezza. Petit verdot has a lot of good qualities; it has body, color, and rich and complex flavors. In Bordeaux it is used in small quantities because it doesn't always ripen. At the Baglio di Pianetto the growing season is long and fall rains aren't the problem they can be in Bordeaux. The wine is really striking, powerful and rich showing a density on the palate. The nose is full of very complex, camphor-like aromatics, hints of sage and a touch of vanilla.

\_\_\_\_\_ Bottle(s) of 2006 I Favati Campi Taurasini "Cretarossa" @ \$16.99 per bottle

The Favati family makes about 4000 cases of wine a year, including some white (a Taurasi) as well as the I Favati Campi Taurasini "Cretarossa." I just love this wine's full and powerful palate feel. It is luscious and filling but at the same time has good structure and length. It has loads of deep black cherry fruit coupled with a supple and mouth-filling richness that just goes on and on. Hints of middle eastern spice emerge as the wine comes to the end of its long finish. This is definitely a wine to have with food, cheeses, braised meats or a big New York steak.

## **Premium Wine Club Previous Offerings**

\_\_\_\_\_ Bottle(s) of 2008 Schloss Saarstein Pinot Blanc @ \$14.99 per bottle

Schloss Saarstein prides itself on its individual style, not following fashionable trends. This pinot blanc comes from a monopole vineyard site in the Saar Valley. The vines are planted along a chilly, steep and mineral (Devonian slate) - laden hill, producing wines known for their light, bright and almost translucent elegance. Young spring herbs and fresh fruits like apple and citrus run through the core while the mineral-rich soils add power, intensity and elegance. This wine goes hand in hand with grilled white fish, sausages, and salads of all kinds, or you can simply enjoy it on its own as an apéritif. —*Eric Story, K&L buyer of wines of the Loire Valley, Alsace, Austria and Germany*

\_\_\_\_\_ Bottle(s) of 2007 Château d'Aiguille Querre, Cotes de Castillon @ \$13.99 per bottle

This 2007 has perfumey aromas mixed with coffee and tobacco. It is elegant and sweet on the palate, with tons of

ripe fruit mixed with a touch of vanilla oak. The 2007s, like the 1997s, are fruit-forward wines that can be enjoyed young. They're perfect restaurant wines. This wine can be decanted one hour ahead and enjoyed with a barbecued steak or prime rib. — *Clyde Beffa*

\_\_\_\_\_ Bottle(s) of 2007 Château Belle-Vue, Haut-Médoc @ \$13.99 per bottle

Robert Parker really likes the wines from this property and says “Belle-Vue is an excellent choice for consumers seeking fairly-priced, high quality, classic Bordeaux.” We love this 2007 as it offers a fragrant bouquet of black cherry jam, cedar, and toasty vanilla, a beautiful texture, and considerable persistence on the palate. The final blend's 20% petit verdot is rather remarkable. Perhaps that explains the freshness in this wine from the southern Médoc. Drink it over the next ten years. Perfect now after decanting, with a prime rib or steak dinner. — *Clyde Beffa*

\_\_\_\_\_ Bottle(s) of 2008 Iron Horse Green Valley Chardonnay @ Inquire

The name Iron Horse came from a train that stopped at the nearby Ross Station in the early 20th Century. The logo, the rampant horse on a weathervane, came from a weathervane that was unearthed when they were leveling the ground to build the winery. This 2008, all estate grown, is an exemplary cool-climate chardonnay. Notes of spiced pear, clementine and banana aromas waft from the glass. The palate is a mixture of minerality, lychee and apple flavors nicely juxtaposed against French oak barrels. A great food wine. Pair with salads, seafood or chicken.

\_\_\_\_\_ Bottle(s) of 2005 Bourgogne Rouge “Emotions de Terroir,” Vincent Girardin @ \$14.99 per bottle

The grapes for this cuvee are 75% from Marsannay, 10% from Gevrey-Chambertin, and 15% from Bourgogne vineyards below Chambolle-Musigny and Vosne-Romanée. It is a terrific wine, with a black licorice and brambly character. It is bottled with a Stelvin finish so there are no corked bottles, and it has aged very slowly, leaving it bright and youthful still. Decant this a half hour ahead to watch it open up. It shows concentrated, deep fruit and lots of weight. Try a grilled Portobello mushroom or a steak on the barbecue with this, and you will be most happy.

\_\_\_\_\_ Bottle(s) of 2009 Josef Leitz Rudesheimer Klosterlay Riesling Spatlese @ \$14.99 per bottle

A K&L Exclusive Bottling! Rudesheim is the last village along the Rhine River just before it takes its ninety-degree turn back up north toward the town of Koblenz. The wines from this site are known to have a vibrant expression of mint, lavender and sweet flowers, which typically need a little coaxing (breathing time) to really begin to show their stuff. K&L and Johannes have been friends for nearly ten years now and it's truly an honor to work with him.

\_\_\_\_\_ Bottles of 2007 Buehler Cabernet Sauvignon Napa Valley @ Inquire

The 2007 Buehler Cabernet Sauvignon Napa Valley has one of the sexiest noses I have encountered on a wine since tasting the 2009 Bordeaux en Primeur. The nose is a collection of cherry liqueur, chocolate, underbrush, cherry cola and savory rosemary notes. The palate is lively with bright cherry flavors and smooth chocolate accents, all nicely punctuated by a stream of mocha-laced oak accents. The long, supple finish belies the power of the wine. This wine can go great with hamburgers in your backyard or a nice steak.

\_\_\_\_\_ Bottles of 2007 Watkins Family Cabernet Sauvignon @ Inquire

This wine demonstrates what I have long believed about cabernet sauvignon: It grows the best and shows the most complexity and expression when it is grown in mountain vineyards. This wine has depth, power, complexity and length without seeming too heavy or clumsy. The fruit is so gorgeous, with notes of dark plum, blackberry and spice as well as a hint of graphite. This wine has a structured, layered finish. It is perfect with grilled meats or can be enjoyed with strong cheeses, or on its own as a perfectly delicious cabernet sauvignon.

\_\_\_\_\_ Bottles of 2008 Kalinda Cabernet Sauvignon, Napa Valley @ \$13.95 per bottle

This wine has a hedonistic nose of black cherries and plums along with notes of chocolate. The palate is a deft mix of dark cherry, chocolate and smooth, mocha-laced oak. This wine is so plush and approachable you can almost finish a whole bottle without realizing it. Enjoy it with red meat or when you're craving a smooth glass of red wine. You could wait and let this sit in your cellar for a year or two, but why wait when it is drinking this well right now.

## **Best Buy Wine Club Previous Offerings**

\_\_\_\_\_ Bottles of 2009 Monteviejo Festivo Malbec Mendoza @ \$9.99 per bottle

This wine is produced from 100% malbec sourced from various top sites in the Mendoza region. This 2009 has

primary aromas of blackberry and black plum, with similar, intense fruit flavors on the palate, perhaps with a suggestion of red fruits intermingling. Polished, moderate tannins add structure and make this an ideal partner for many different dishes. Rotisserie chicken, a quickly grilled marinated tri-tip steak, pan-seared tuna, and heartier vegetarian dishes all make terrific pairings. It also works beautifully as a casual sipper without food.

\_\_\_\_ Bottles of 2009 Domaine Begude “Terroir” Chardonnay Vin de Pays d’Oc @ \$9.99 per bottle  
This beautiful chardonnay displays balance and apple-pear freshness that has made me take to this varietal once again. A bit of oak, but not too much, along with cool-climate acidity, has me predicting that this classic will be a huge winner among casual drinkers and connoisseurs alike. Kick off your shoes and enjoy a glass at the end of a long day, or with Wednesday night’s roast chicken and garden salad. —*Mulan Chan-Randel, K&L buyer of Rhône Valley and French Regional wines*

\_\_\_\_ Bottles of 2008 Miguel Torres “Las Mulas” Cabernet Sauvignon, Chile @ \$9.99 per bottle  
This is a synergy of old and new world, with a rustic feel that permeates it from start to finish. The nose is reminiscent of old-world Bordeaux with dusty notes of red fruit and spice. On the palate the wine is elegant and poised with rounded tannins, ripe fruit and complex flavors of minerals and fruit. Its soft, lingering finish showcases its finesse and subtlety.

\_\_\_\_ Bottles of 2009 Noble Torrontes @ \$9.99 per bottle  
The Noble winery is based in Mendoza, Argentina, in the foothills of the Andes. The 2009 Noble Torrontes is quite spicy, exotic and floral on the nose, with aromas that suggest rose water, perhaps even Turkish Delight. On the palate, white peaches blend with sweet fennel, maintaining focus and balance with decent acidity to tie the wine together. Drink this on its own, or to accompany your favorite ceviche recipe. It would also pair nicely with a halibut topped with any type of fresh salsa. —*Joe Manekin, K&L’s Spanish, Portuguese, Latin American Wine Buyer*

\_\_\_\_ Bottles of 2005 Guigal Côtes du Rhône @ \$9.99 per bottle  
This wine has sweet aromas of berry fruit, kirsch, smoked meat, violet and graphite notes. On the palate it is dense and chewy with flavors of cherry, black raspberry and hints of cocoa. The wine displays supple and silky tannins that give a velvety texture and a lush mouthfeel. This is an awesome value and a benchmark for the category.

\_\_\_\_ Bottles of 2008 Hexagone, Bordeaux @ \$7.99 per bottle  
This wine offers fresh, pure fruit for immediate drinking, and a lot of bang for the buck. This AOC Bordeaux from 2008 is blended by Luc Thienpont from selected wines produced in the Entre Deux Mers region to the south of Saint Emilion. It is 80% cabernet sauvignon, 20% merlot. The vines have an average age of 25 years.

\_\_\_\_ Bottles of 2009 Weingut Allram Grüner Veltliner (1L) @ \$7.99 per bottle  
This bottling comes from a blend of vineyard sites which consists of sand and profound loess, brown earth, primary rocks weathering soils (granite and schist). Fermented and aged in stainless steel and bottled with a crown cap, this is the perfect liter, fresh, light and snappy, delivering all the thirst quenching you look for in a wine like this. The nose is textbook Grüner filled with spice and pepper, snap pea and grapefruit. It is sleek, focused and juicy owing to the wonderful bright acid structure of the vintage.

\_\_\_\_ Bottles of 2008 Purisima Canyon Pinot Noir Sonoma Coast @ \$10.99 per bottle  
The Sonoma Coast is the hotbed for pinot noir that displays lush flavors of cherry, cranberry and spice as well as good acidity and nice structure. The 2008 Purisma Canyon Pinot Noir Sonoma Coast is a bright red in the glass with notes of cherry, cinnamon and nutmeg. On the palate the wine is remarkably sturdy with strong notes of red plum, cherry, sage and a hint of spice. The finish is dense with a slight lift on the end that shows this wine has plenty of stuffing. Pair this wine with grilled salmon or a summer salad and you’ll be very happy.

\_\_\_\_ Bottles of 2008 Monteviejo Festivo Malbec Mendoza @ \$8.99 per bottle  
This 2008 has primary aromas of blackberry and black plum, with similar, intense fruit flavors on the palate, perhaps with a suggestion of red fruits intermingling. Polished, moderate tannins add structure and make this an ideal partner for a wide range of foods, from roasted chicken to pan-seared skirt steak with roasted potatoes, or perhaps that Argentine classic, parillada mixta, a platter of grilled meats, pork and sausage. Also great with “meaty” vegetarian dishes such as mushroom dishes, or rosemary, thyme and garlic-flavored beans. Salud!

## ***Additional Club Specials***

### **2008 Belle Glos Las Alturas Vineyard Santa Lucia Highlands Pinot Noir**

**K&L Store price \$34.99; Special price for K&L Club members \$31.99**

Very dark burgundy color; aromas of black cherry and tilled earth are abundant and a delight for the senses. On the palate this wine is full, chewy and rich. It coats the mouth with flavors of berry pie filling, sweet spices, and plum, all encased by a complex textural structure that leads to an elegantly supple finish, calling for another sip. 91 points. —*Clyde Beffa*

### **2008 Belle Glos “Clark & Telephone” Santa Maria Pinot Noir**

**K&L Store price \$34.99; Special price for K&L Club members \$31.99**

Scarlet in color; bursting with aromas of cinnamon, caramel and hints of ginger-spiced tea. On the palate, the plush weight coats the mouth with more brown spice and sweet oak flavors, layered into the deep blueberry and strawberry base. The viscosity paired with the flavors and lively acidity lead into a long finish with supple tannins. 91+ points. —*Clyde Beffa*

### **2008 Mer Soleil “Silver” Santa Lucia Highlands Chardonnay**

**K&L Store price \$19.99; Special price for K&L Club members \$16.99**

Some prefer gold, with its heavy, honeyed highlights and warm, rich glow. But some prefer silver, lighter on its feet, clean and crisp, bright and steely. We're not talking about watches here, or earrings, either. This “Silver” Chardonnay from Mer Soleil is, as the name suggests, an alternative to the Gold label. There is no oak on this one, and not much that is heavy, or rich and buttery either. What there is, is plenty of refreshingly clean and mineral Chardonnay fruit. Delicious poolside sipper!

### **2004 Smith Madrone Spring Mountain Napa Valley Cabernet Sauvignon**

**K&L Store price \$34.99; Special price for K&L Club members \$24.99.**

This is old-school, mountain Cabernet that reminds me of the those 1960s and 1970s I used to buy a long time ago. Must be decanted two hours ahead. Then, enjoy with a big rib steak. —*Clyde Beffa*. “93 points. This is the opposite of those gooey, cult-style wines grown down on the Valley benches and floor. It's pure mountain in the tannins, acidity and dryness... a food wine, with cassis, cedar and mineral flavors.” —*The Wine Enthusiast, Steve Heimoff, September 2009*

### **2007 Château Léoville-Barton, St-Julien**

**K&L store price \$59.99; Special price for K&L Club members \$49.99**

We just tasted this blockbuster value at our Sopexa tasting. It was elegant and packed with fruit. Tons of toasty oak. Absolutely delicious—and half the price of the 2009! —*Clyde Beffa*  
94 points and a Cellar Selection, *Wine Enthusiast*: “This is a great success... (04/10)

### **2009 Château Léoville-Barton, St-Julien (K&L pre-arrival price \$99.99)**

**Special pre-arrival price for K&L Club Members \$94.99**

96-98 points *Wine Enthusiast*: “Ripe, sweet but also intensely juicy; a delicious wine, full of sweetness and rich complexity. The new wood element is there, neatly bringing out the beauty of the fruit.” (04/10) 93-95+ points Robert Parker.

### **Four Roses K&L Single Barrel Cask Strength Kentucky Bourbon 750ml**

**Special price for K&L Club members \$54.99**

Once again, we're teaming up with Kentucky legend Jim Rutledge to bring our customers a single barrel of his beautiful Four Roses whiskey. This time around we opted for yeast strain OBSO, which brings a different mash bill of 60% corn, 35% rye, 5% barley. This bourbon is a liquid manifestation of the phrase “an iron hand in a velvet glove.” The palate opens up to some big time flavor, rich sweetness, and fruity spice, enveloping the senses with sheer power and force. The finish is all nuance, however as the whiskey dies down to a meek whisper and gently glides away, softly hinting at the beautiful barrage of flavors it battered you with moments before. —*David Driscoll, K&L Spirits Buyer*Δ