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Dear K&L Wine Club Members,

As I sit down to write this month's newsletter (October 10), our friends in Napa & Sonoma are in the midst of battling some very difficult weather conditions. Let's hope that they can overcome the obstacles Mother Nature is putting in their way and end up with another great vintage.

Our Signature Red Club this month features two delicious red wines displaying focused fruit and excellent balance, perfect for your next gourmet meal at home. Both hail from the Sonoma Valley, which has always been the little brother to Napa Valley but in my opinion has surpassed Napa when it comes to Chardonnay and Pinot Noir. The 2007 Fort Ross "Symposium" Pinot Noir Sonoma Coast has delicious red fruit flavors with remarkable balance and harmony. The 2005 Laurel Glen Cabernet Sauvignon Sonoma Mountain is one of Sonoma's finest Cabernet Sauvignons and is renowned for both its mountain-grown fruit and its aging potential. Both of these wines serve notice that Sonoma Valley can produce wines that challenge the best from not only Napa Valley, but the rest of the world as well.

This month for the Premium Club we found two great, not-to-be-passed-up wines that both happen to be red. First, an inaugural release from one of my favorite producers in Paso Robles, Tablas Creek. The 2010 Tablas Creek "Patelin de Tablas" Rouge Paso Robles is a wonderful Rhône-style red that just oozes fruit and confirms my feeling that Tablas Creek is one of the top producers of Paso Robles. Next is the 2008 Kalinda Cabernet Sauvignon Sonoma County, a forward, juicy Cabernet Sauvignon that nicely balances its rich, unctuous fruit with good acidity and rich oak. These exceptional values show there are still great wines to be had from California under \$20.

The Best Buy Club has two screamin' deals. We start off with the Bookwalter "Subplot #25" MV Red Columbia Valley Washington. This red is blended annually from Bookwalter's top wines, which are Cabernet Sauvignon, Merlot, Syrah, Malbec, Petit Verdot, Barbera and Cabernet Franc. "MV" stands for multiple vintages. To go with this juicy red we have the 2010 Kalinda Sauvignon Blanc, a bright, crisp and clean wine perfect for those warm Indian Summer nights. Enjoy these two wonderful bargains and remember wine can still be delicious for less than \$10.

Our Italiano Club also has two red wines this month. First, we have the 2007 Curt Ikano Rosso from Sicily. The island of Sicily may be the most underrated wine region in Italy, with so many great wines priced under \$20. Next we have the 2008 Col d'Orcia Rosso di Montalcino, one of the greatest values in the wine world. For less than a third of the price of Brunello di Montalcino you get the same wine with less oak, and it's ready to drink.

This month we have a few more red wines than normal. We still love our white wines but when we find a great wine we'll find a way to include it. As the holidays approach please keep in mind that a membership to one of our five clubs would make a great gift this holiday season. Also, be sure to look at our club specials on page 12 for some great deals. We've got four six-bottle packs on offer while they last: two from the Champagne Club and two from the Signature Red Club.

Cheers & Go 49ers!

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

Signature Red Collection Wine Club

2007 Fort Ross “Symposium” Pinot Noir Sonoma Coast

When the movie “Sideways” came out it caused a huge upswing in the popularity of Pinot Noir. That craze still hasn't gone away. I think it does a great disservice to Pinot Noir to attribute its climbing popularity solely to a movie that came out in 2004. The movie did get people to try Pinot Noir who might not otherwise have done so. But in fact, thanks to the mastery by growers and winemakers of this fickle grape, leading to ever increasing quality, Pinot Noir was already poised to become the next big thing. A wine like the 2007 Fort Ross “Symposium” Pinot Noir is the perfect example of a wine that over delivers on both price and quality and explains why so many people are now Pinot enthusiasts.

The 2007 Fort Ross “Symposium” Pinot Noir Sonoma Coast comes from vineyards located less than a mile from the Pacific Ocean at an elevation of 1200 to 1700 feet. This unique terroir allows for a long, cool growing season, ideal for this notoriously difficult to grow grape. A blend of 96% Pinot Noir and 4% Pinotage aged for nine months in 100% French oak barrels (25% new), the wine displays

aromas of dark fruits and black tea with a hint of sage that perfectly mingles with the black cherry and raspberry flavors on the palate. Pinotage is a red wine grape that was bred in South Africa in 1925 and became that country's signature variety. It is a cross between Pinot Noir and Cinsaut, which was known as Hermitage in South Africa at the time; hence the name Pinotage.

The blend adds subtle notes of spice and earthy bramble to the already complex and layered wine. Ripe cherry flavors echo on the palate where layers of lush plum and stone fruits intermingle with a whisper of nutmeg and delicate vanilla. The finish is long, smooth and supple, with hints of red fruits and spice throughout. This wine will pair marvelously well with duck or can be enjoyed on its own as an apéritif. It was given 93 points by *Wine Enthusiast*.

Your re-order price for these wines as a club member is: \$19.99.



Some of the vineyards of Fort Ross, Sonoma Coast.

2005 Laurel Glen Cabernet Sauvignon Sonoma Mountain

Laurel Glen Vineyard has a long and storied past. Originally planted to mixed red varietals by German immigrants in the late 1880s, it was replanted to Cabernet Sauvignon in 1968 by Carmen Taylor, who also gave the property its current name. The original Cabernet Sauvignon vines, as well as earlier varieties, can still be found on the property. Recognized even then for its distinctive characteristics, the Cabernet Sauvignon fruit from Laurel Glen Vineyard was sold to Chateau St. Jean, which designated it as a single-vineyard wine.

In 1977, Patrick Campbell purchased the property and began to expand the original three-acre vineyard. One of the vines planted in 1968 became the parent



Patrick Campbell harvesting grapes at Laurel Glen.

material for additional Cabernet plantings and for the Laurel Glen Cabernet Sauvignon Clone, developed by Campbell and certified by UC Davis. The first estate wine was produced from the 1981 vintage and released in 1984.

In 2011, Bettina Sichel, a veteran of the California wine industry, bought the estate. During her 20-plus-year career, she has worked with some of the finest producers of Cabernet Sauvignon. Sichel helped launch Quintessa in 1998 and went on to develop its reputation as director of sales and marketing. The daughter of Peter M.F. Sichel, the man responsible for making Blue Nun a household name in America, Bettina is the fifth generation of the Sichel family to work in the wine business.

The 2005 Laurel Glen Cabernet Sauvignon Sonoma Mountain is stunning. To be perfectly honest I have not been the hugest fan of Cabernet Sauvignons from Sonoma Valley, but this wine is easily one of the best I have tasted in years. It has gorgeous dark fruits on both the nose and the palate that integrate nicely with the sweet oak and good acidity. The wine feels more Bordelaise than Californian. The wine shows remarkable balance and has a great sense of harmony but is infinitely approachable and drinkable now. It also feels like it could age effortlessly for the next 25 years; ageing potential is a hallmark of Laurel Glen Cabernet Sauvignons. This wine will go beautifully with a steak, lamb or rich cut of pork.

92 points, Stephen Tanzer's *International Wine Cellar*

Your re-order price for these wines as a club member is: Please Inquire.

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

2007 Curto Ikano Rosso, Sicily

Last April while I was traipsing through the numerous pavilions at Vinitaly I passed through the Sicilian pavilion. Sicily could truly be its own country and has a history that doesn't seem Italian at all. This disparate background makes Sicily a unique and sometimes puzzling place. I dropped by the Antica Azienda Agraria Curto booth, having met the owner, Francesca Curto, over breakfast at an inn I was lodging at several years ago. Her estate is located in Sicily's southeastern corner, which has some of the oldest plantings of Nero d'Avola. The grape takes its name from the town of Avola, 20 miles away on the southeastern coastline just below Siracusa. If you're ever in this neck of the woods then after your visit to Antica Azienda Agraria Curto, I would highly recommend that you stop at the Pasticceria Denaro in Ispica. I have never had any Italian pasty as magical, weightless or flavorful as these. Truly remarkable.



Francesca Curto, the owner of Antica Azienda Agraria Curto.

I must be honest: I have not been a fan of Nero d'Avola in the past. Too many industrial versions are machine harvested; young vineyards are planted in the flatlands; and Nero d'Avola isn't a grape variety that is easy to turn into wine. It often is closed and gives me a sort of a rubbery aroma. While we tasted through Francesca's wines she suggested we pour them and then let them sit for a few minutes to open up. I don't usually have much time during the mad rush of Vinitaly to conduct aeration experiments, but I agreed. Their wines really began to change with the time open, gaining aromatic complexity and a more balanced textural component.

One of the wines that stood out for me was the 2007 Curto Ikano, a blend of 50% Nero d'Avola, 40% Merlot and 10% Syrah. I found this wine very spicy, balanced with a supple texture yet not fat. It was surprisingly elegant. I suggest you decant the Ikano at least half an hour ahead of time and then let it sit in your glass for a bit.

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

2008 Col d'Orcia Rosso di Montalcino

Montalcino is one of the best known wine names of Italy. The small town of Montalcino is elevated more or less in the middle of an approximately eight-mile-by-eight-mile area, of which only 8% is covered in vineyards. Each face has its own altitudes, exposures and geology. Tenuta Col d'Orcia is right at the southern boundary of the Montalcino DOCG zone; that boundary is the Orcia (pronounced or-cha) River. Under earlier owners, this property has been making wine and bottling Brunello since the 1930s. Count Francesco Marone Cinzano and his family took over Col d'Orcia in 1973; Francesco took the reins in 1992.



Count Francesco Marone Cinzano, Col d'Orcia owner.

Francesco's ideas about Sangiovese and Brunello or Rosso have always been to carry on the traditional approach his family has championed. The wines have been called a bit austere, in contrast to the direction in which many other Sangiovese producers are going. I love both styles and enjoy the earth, leather and delicate intrigue that the Col d'Orcia wines show. To experience all that these wines have, it is necessary to decant them—or ideally, give them a lot of aging. The first Brunello I ever had was the 1975 Col d'Orcia Riserva. When I bought it I was told to open it the day before I wanted to drink it. I'm glad I followed the advice. Just out of the bottle it was really disappointing but after a day—Holy Cow! So bring out the decanter and let this wine aerate for a couple of hours and you'll love it. I would also suggest having this with food, especially something hearty (but not tomato sauce). Go for a classic Tuscan ragu, béchamel lasagna or a grilled steak.

Your re-order price for this wine as a club member is: \$13.99.

Premium Wine Club

2008 Kalinda Cabernet Sauvignon, Sonoma Valley

Generally when we make a Kalinda wine we are buying juice from an established winery that does not want us to disclose that they are selling us their juice. That's because you, the customer, pay considerably less for the wine with the Kalinda label than you would if you bought it under the winery's label. In this case, however, it is pretty obvious what the wine is—just look at the bottle. Our writeup for the Signature Red Club this month includes some history of Laurel Glen Vineyard. Their unique terroir allows them to make some of the best Cabernet Sauvignon to come out of Sonoma Valley. This 2008 Kalinda is a blend of Laurel Glen's famous second wine.



One of Laurel Glen's Sonoma Valley vineyards.

The 2008 Kalinda Cabernet Sauvignon Sonoma Valley is a full-bodied, structured, flat-out delicious Cabernet Sauvignon. The wine starts out with notes of spice, black fruits, roast coffee and hints of mineral and earth which then give way to a palate dominated by dark fruits, sweet oak and subtle spice notes. The wine has a full-body and complex structure with good acidity and a lush, full finish. Enjoy it with a sizzling steak straight from the grill.

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

2010 Tablas Creek “Patelin de Tablas” Rouge Paso Robles

The Tablas Creek Vineyard Partnership was founded by the Perrin family, proprietors of Château de Beaucastel, and Robert Haas, founder of Vineyard Brands. Since the 1970s they had believed California to be ideal for planting Rhône varietal grapes, and wanted to create a Châteauneuf-du-Pape style vineyard from scratch in the New World.

Starting in 1987 the partners searched California from the Sierra foothills to coastal Ventura County, looking for a close match to the Mediterranean climate and high-pH soils of Château de Beaucastel. In 1989, they bought a 120-acre parcel twelve miles from the Pacific Ocean in western Paso Robles. They named it Tablas Creek Vineyard, after the small creek running through the property. The property elevation averages 1500 feet, and the shallow, rocky limestone soils are of the same geologic origin as those at Beaucastel. Summer days are hot and sunny, but the influence of the nearby Pacific cools the nights, and the remarkably Rhône-like Paso Robles climate allows the grapes to mature fully and yet retain crisp acidity.



Tablas Creek Vineyard, western Paso Robles.

I am a huge fan of Tablas Creek. Paso Robles is still a sleepy area for wine travels compared to Napa or Sonoma Valley. I love zipping around and hitting up all the small, top-notch wineries. You can easily get to six or eight in a day thanks to their close proximity to each other and the lack of traffic. After tasting through hundreds of wines from Paso Robles I can say unequivocally that Tablas Creek is one of the finest producers in the area. When I finally had an chance to feature one of their wines in one of my clubs I jumped at the opportunity.

The 2010 Tablas Creek “Patelin de Tablas” is a blend of 39% Syrah, 36% Grenache, 22% Mourvèdre and 3% Counoise. It is very similar to a Châteauneuf-du-Pape in style and make-up. The wine comes from seven vineyards located throughout Paso Robles, with each grape varietal imparting its own unique qualities. The Syrah adds dark fruit, minerals and spice while Grenache adds brightness, red fruits and acidity. Mourvèdre gives meatiness and structure and a small portion of Counoise adds complexity. All these grapes combine into one great bottle of red wine. The Patelin de Tablas oozes dark red and black fruits with crisp acidity, spice notes and just a hint of oak. This wine is mouth-wateringly good. Pair it with pizza, pasta or any dish that deserves a fabulous red wine. 91 points, *Wine Spectator*.

Your re-order price for this wine as a club member is \$15.99.

Best Buy Wine Club

MV Bookwalter “Subplot” #25 Washington

The Bookwalter Subplot wines are some of the most interesting kitchen-sink-blended wines I’ve seen. They not only blend in several different grape varietals; they blend in multiple vintages, adding structure and complexity to the wines in much the same way as in the making of non-vintage Champagne. I have recently become a huge fan of reds from Washington state, I always enjoyed them but now I see them not only as very good wines; I am also noticing that they tend to offer some of the greatest values around. The MW Bookwalter Subplot #25 can challenge the best wine values in the world, including the reds from France’s Rhône and Languedoc regions and the Garnacha-based wines from Spain.

The MW Bookwalter Subplot #25 is a blend of six vintages: 2010 (20%), 2009 (32%), 2008 (37%), 2007 (1%), 2006 (7%) and 2005 (3%). It’s made up of 48% Merlot, 33% Cabernet Sauvignon, 5%

Syrah, 4% Cabernet Franc, 4% Malbec, 4% Petit Verdot and 2% Barbera. The wine is sourced from the following appellations in Washington state: Columbia Valley, Horse Haven Hill, Red Mountain, Wahluke Slope and Yakima Valley.

Okay, so now we know the wine's breakdown of vintages, grape varieties and appellations, but how does it taste? Glad you asked. The MV Bookwalter Subplot #25 offers aromatics of French toast, plums, red and black berries, vanilla, cinnamon, sweet resin and subtle nuances of graphite. On the palate the wine displays a full body with flavors of dates, figs, plums, red and black cherries, dashes of cola and sweet cooking spices. Yes, all of these elements reveal themselves throughout this multi-layered wine. The finish is long and smooth with hints of oak and dark berry fruit nicely accented by the vibrant acidity and natural sweetness of the wine. This is the perfect daily drinker and is versatile enough to pair with pizza, pasta, red meats and hearty chicken dishes. Or just have it by itself when you're craving a nice glass of red wine.

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



One of the Bookwalter vineyards, Washington state.

2010 Kalinda Sauvignon Blanc Sonoma Valley

For our Kalinda Cabernet Sauvignon, Pinot Noir and Chardonnay labels, Clyde and I taste dozens upon dozens of uninspiring wines before we find the right one. We have the opposite issue with Sauvignon Blanc. It has been pretty easy of late—at least, finding a good quality Sauvignon Blanc worthy of the Kalinda label has been easy. The difficult part has been picking from several worthy candidates. Too many good choices. Luckily for you we decided to go with the best of the bunch!

The juice we selected for the 2010 Kalinda Sauvignon Blanc comes from a famous Sauvignon Blanc producer whose Sauvignon Blanc sells for \$20-plus. The maker is famous not only for great Sauvignon Blanc but also for Cabernet Sauvignon and Chardonnay. The 2010 Kalinda Sauvignon Blanc is the perfect white wine to serve as an apéritif or with seafood or salads. The crisp, mouthwatering and bright palate, dominated by zesty lemon-lime flavors and subtle herbal notes, makes this an extremely versatile wine. It is crisp enough to satisfy the non-Chardonnay crowd but bold enough with fruit and a hint of oak to satisfy your Chardonnay enthusiast too. Enjoy this wine as our Indian Summer fades away to our cool, wet winter weather.

Here are Clyde's notes: Probably our best domestic Sauvignon Blanc yet. And it should be, as it comes from the most famous old-time Sauvignon Blanc producer in California. The wine is crisp and clean on the palate, with brisk grapefruit, guava, melon and lemon-lime flavors displaying mouthwatering verve, plus hints of pineapple and kiwi fruit on the long, refreshing finish. While this classic Sauvignon Blanc makes a wonderful apéritif, it also is delightful with a wide range of foods. — *Clyde Beffa*

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



Sauvignon Blanc grapes.

Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings from any of our clubs. The following pages contain a “backlist” of each club. Please note the prices for each wine. The phone number to place orders is 800-247-5987. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. If you have any wine club-related issues, call us at x2766 and we will help you resolve them. We have a voice-mail system, and if we can't take your call immediately we will return it as soon as possible. In addition, you can email us at theclubs@klwines.com.

All wine can be purchased by the single bottle. Prices are shown after each wine listed.

Tax (in California) and shipping will be added to each order.

For a complete, up-to-date inventory listing visit us online at: www.klwines.com

Signature Red Club Previous Offerings

____ Bottle(s) of 2008 Robert Craig “Affinity” Napa Valley Bordeaux Blend @ Please Inquire

The perfect food wine, the 2008 Affinity is so very tasty now that it is hard to resist opening it; but this wine can be set down for, very easily, an additional ten to fifteen years. Ideally I would match the Robert Craig Affinity with a nice steak or cut of red meat. I could even conceivably see this paired with your upcoming Thanksgiving dinner, especially if your Thanksgiving fare is bold and flavorful.

____ Bottle(s) of 2008 Robert Craig Black Sears Vineyard Howell Mountain Zinfandel @ Please Inquire

This wine starts off with rich aromas of black raspberry, pepper, dried mushrooms and subtle hints of lilac and rose petals. The palate is a mix of juicy red and black fruits with hints of white pepper, cranberries, spice and minerals nicely accented by supple tannins, bright acidity and a touch of clove on the finish. The 2008 Robert Craig Zinfandel Howell Mountain should be paired with rich, roasted meats or smoked duck breast and can be enjoyed in its youth (best if decanted) or can be cellared for the next ten years.

____ Bottle(s) of 2008 Moulin de Gardette Gigondas “Tradition” @ \$21.99 per bottle

The Cuvée Tradition is rich and luxurious with soft tannins and a long finish. It should drink well for the next five years or more. Bright red berries including cherry and raspberry find expression along with hints of mineral and black tea. Enjoy this medium-bodied and supple red with grilled lamb and pesto, smoked duck breast with cherry-plum sauce, or garlic and mushroom pizza.

____ Bottle(s) of 2008 Chante Cigale, Châteauneuf-du-Pape @ \$24.99 per bottle

As Chante Cigale produced no 2008 Vieilles Vignes, only the very best selections made it into their 2008 Tradition. And the results are evident in the glass. The lush texture and mouthfeel of the 2008 Tradition belie the cooler growing season of this challenging vintage. Crushed raspberries, cherries and a whiff of rose petal. Fine tannins, and a touch of what the French call reglisse (or black licorice) make for an incredibly elegant and immensely pleasurable young Châteauneuf-du-Pape

____ Bottle(s) of 2006 Emblem Rutherford Cabernet Sauvignon @ Please Inquire

The 2006 Emblem Rutherford Cabernet Sauvignon has rich aromas of dark berries, cassis and olive notes, and a palate brimming with ripe black fruits, dark berries and rich, sweet tannins. It has layers of complexity, and concentrated fruit that plays nicely against the oak and acidity.

____ Bottle(s) of 2007 Alysian “Starr Ridge” Pinot Noir Russian River Valley @ Please Inquire

The 2007 Alysian “Starr Ridge” Pinot Noir is ruby red in the glass with hints of black cherry, cola, spice and anise. The palate is an array of fruit including black cherry, cola, plum and dark spices along with bright acidity and soft, supple tannins with only the slightest hint of oak. This wine has a distinctly Burgundian feel and opens up quite nicely after an hour or so. Enjoy this wine with salmon, pork or roast duck.

____ Bottle(s) of 2008 Château Vaudieu Châteauneuf-du-Pape @ \$24.99 per bottle

The 2008 Château Vaudieu garnered an impressive 93 points from *Wine Spectator*: “Very fresh and racy, especially for the vintage, with mouthwatering mineral and shiso leaf notes pushed by bright minerality, all of which is then

backed by a ripe core of crushed red and black cherry and currant fruit. The finish is long and silky.”

_____ Bottle(s) of 2005 Saddleback Cellars Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

This wine is great! It is exactly what we crave from a Napa Valley cabernet sauvignon: ripe, rich fruit that isn't overly sweet, a good touch of minerality and earth, and just the right amount of oak to frame the wine and give it structure and spice. Nils Venge has done it again. The palate is full-bodied with opulent, jammy black fruit flavors layered over silky and supple tannins with an amazingly smooth, lingering finish. This wine will pair marvelously with grilled steak, roast beef or any other hearty red meat.

_____ Bottle(s) of 2006 Paradigm Merlot Oakville @ Please Inquire

This wine is a blend of 92% Merlot and 8% Cabernet Sauvignon, aged for 20 months in French oak. Aromas of red plums, cedar and spice give way to a palate of plummy fruits, hints of mocha and dusty tannins, with balanced, lively acidity. The finish is long and firm with admirable structure and body. This wine can age well for five to fifteen years but can be enjoyed in its youth as well. It can be paired with steak, pork and any other dish that needs a full-bodied red.

_____ Bottle(s) of 2008 Esprit de Pavie, Bordeaux @ \$16.99 per bottle

The 2008 Esprit de Pavie is 70% Merlot, 30% Cabernet Franc. I love the spicy aromas mixed with blackberry fruit and hints of clove. The wine has a lively, sexy palate entry and long finish. Quite rich and definitely not overdone (not over-oaked or over-extracted) as some Right Bank wines can be. Decant this one hour ahead and enjoy it with a steak, or cellar it for a few years. — *Clyde Beffa Jr.*

_____ Bottle(s) of 2007 Amici Cabernet Sauvignon Napa Valley @ Please Inquire

The 2007 Amici is absolutely packed with ripe, dark fruit and sweet, seductive oak accents. Aromas of blackberry jam, crème de cassis and mocha-laced oak accents spring from the glass, while on the palate the wine displays unctuous fruit, supple tannins and a rich dash of oak. This wine will age effortlessly over the next 10 to 20 years but can be enjoyed now in its youth with a nice steak.

_____ Bottle(s) of 2005 Bodegas El Chantre Ramos Paul, Ronda @ **Super Special price \$19.99 per bottle**

Stylistically, the wine tastes like a slightly richer, more generous version of a right-bank Bordeaux. Primarily dark fruit flavors show good intensity and persistence. Enjoy this delicious Andalusian red with a variety of main courses, particularly a bone-in rib eye or lamb chops, over the next five or so years. — *Joe Manekin, K&L's buyer of Spanish, Portuguese, and Latin American wine*

_____ Bottle(s) of 2007 Monteviejo Artist label Bicentenario Malbec, Mendoza, Argentina @ **Super Special Price \$16.99**

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 Latin American wines*

_____ Bottle(s) 2005 Schweiger Cabernet Sauvignon Spring Mountain @ Please 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.

Champagne Club Previous Offerings

_____ Bottle(s) of Bernard Tornay “Carte d’Or” Grand Brut Champagne @ \$33.99 per bottle

This is the youngest offering that Rudy and Nathalie Tornay sell. It is based on 2005, with reserve wines from 2004 and all the way back to 2001! It has a Bollinger-like scale to it. Fans of toasty, flavorful Champagne are bound to love this. It makes a good apéritif, and I love to serve it with some paté as a starter. — *Gary Westby, K&L Champagne Buyer*

_____ Bottle(s) of Fleury “Carte Rouge” Brut Champagne @ \$35.99 per bottle

This is 100% Pinot Noir from the farthest south area of Champagne: Courteron, in the Aube. This batch is a blend of 2007, 2006 and 2005, and I think it is the best basic-level Champagne that we sell. It manages to combine a bready quality that reminds me of chocolate croissants with a freshness that evokes Chablis. Again, this is a great apéritif, but can carry through into the richest of fish courses. — *Gary Westby, K&L Champagne Buyer*

_____ Bottle(s) of Leclerc Briant “La Ravinne” Blanc de Noir @ \$36.99 per bottle

K&L Champagne Buyer Gary Westby says: “It’s my personal favorite of the Leclerc Champagnes. This all-Meunier vineyard is located in Verneuil and is the farthest west of all the sites. It is the polar opposite of the mushroomy style of René Collard, instead showing a sweet, almost pear eau-de-vie-like clean fruit on the nose and very racy acidity on the back. It is one of the ultimate apéritif Champagnes in the store.” — *Clyde Beffa*

_____ Bottle(s) of Leclerc Briant Extra Brut @ \$32.99 per bottle

This is the first time we have stocked this Extra Brut from Leclerc Briant. It is Pinot Noir (70%) and Meunier (30%). This fruity bubbly is perfect for summertime sipping. Try it along with a bowl of fresh strawberries—in fact pour some of this onto the berries and enjoy. This is a vibrant sparkler that will have many admirers, and it is priced extremely well. — *Clyde Beffa*

_____ Bottle(s) of Philippe Gonet “3210” Extra Brut Blanc de Blancs Champagne @ \$37.99 per bottle

This is a great bottle to share over dinner, and I love it with seared scallops as it brings out the sweetness in the shellfish. Since this is all Chardonnay and has absolutely no sugar, I don’t recommend it for a large group unless you know they like very dry Champagne. I find it to be in great balance, with the bright, chalky minerality of the Mesnil fruit countered by the more exotic fruit of the Montgeaux vineyards. This Champagne is dry as dry can be, and all the more tasty for it! — *Gary Westby, K&L Champagne Buyer*

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

_____ Bottle(s) of 2006 Belisario Rosso Riserva San Leopardo @ \$21.99 per bottle

Linger on, this wine has a significant palate presence but with only 13% abv it isn’t about heaviness. This wine remains in your memory, weightless but obviously evident. As much as I like to just drink this wine, a food pairing would be, well, better. The wine’s flavor spectrum is so versatile that beef, pork, lamb, game birds, wild mushroom dishes, and aged cheeses would all be a delight.

_____ Bottle(s) of 2008 Marchesi de’ Frescobaldi “Tenuta Castiglioni” Tuscany @ Please Inquire

The 2008 Tenuta di Castiglioni is 50% Cabernet Sauvignon, 30% Merlot, 12% Cabernet Franc and 8% Sangiovese, and it really is delightful. You might expect it to have all of the hallmarks of a flashy, sweet and ripe Cabernet-dominated recipe but it really has more of an Italian flair, with more elegance and length. Suppleness is expressed more than ripeness and power. This wine will age well for another five to eight years. It pairs well with grilled meats, especially if you can add a little porcini mushroom to the dish.

_____ Bottle(s) of 2008 Belisario Verdicchio di Matelica “Cambrugiano” Riserva @ \$23.99 per bottle

Belisario is a cooperative that started in 1971. Each of its wines comes from a designated vineyard; they do no bulk blending and allow each wine to have its identity. This wine, the 2008 Belisario Verdicchio di Matelica “Cambrugiano” Riserva, is fermented in stainless steel and then aged in French barriques for a year. The Cambrugiano is a wine I like to give to folks who like Chardonnay. It has flesh and power yet still great balance and depth. I hope you enjoy it as much as I do.

_____ Bottle(s) of 2007 Poliziano Vino Nobile di Montepulciano @ \$25.99 per bottle

The 2007 Poliziano Vino Nobile di Montepulciano is 85% Prugnolo Gentile and 15% a blend of Canaiolo, Colorino and Merlot. Two thirds of the juice was aged in barrique and tonneaux of French oak, 80% second passage and 20% new. One third of the juice was aged in traditional large Slavonian oak barrels. The wine reflects the classic Montepulciano character with solid tannic structure. The warmth and ripeness of the 2007 vintage give the wine some added flesh to balance those tannins.

Premium Wine Club Previous Offerings

_____ Bottle(s) of 2007 Burgess Merlot Napa Valley @ \$14.99 per bottle

On the nose the 2007 Burgess Merlot evokes aromas of blueberries, black cherry, hints of mint and subtle spice notes while on the palate it displays flavors of cranberry, black cherry, milk chocolate and a touch of dried herbs. The finish is complex with the effortless mingling of fruit, tannins and acidity, giving both weight and lift and a 30-second finish. This is the Merlot to serve to friends who say they don't like Merlot. Because this wine is so full-bodied I recommend decanting or opening and letting it breathe for at least an hour or two before drinking.

_____ Bottle(s) 2010 Collection Alain Corcia Chablis Premier Cru "Montmains" @ \$14.99 per bottle

This is very pleasant, charming, open and attractive in character. This is not Chablis you have to put down and wait patiently for. It's pleasing, rich and very easy to enjoy, while still delivering the minerality you look for in Chablis. Perfect with a crab salad or oysters, it also bridges beautifully with a grilled chicken breast or shrimps on the barbie. Only a very special purchase for our club allows us to offer this Premier Cru Chablis at village-level pricing.

_____ Bottle(s) of 2009 Potel-Aviron Chénas @ \$14.99 per bottle

This is made in the traditional Burgundian method, with no carbonic maceration. The combination of a terrific vintage and old-vine complexity results in a wine with bright, open fruit at the front. This wine is aged for ten months in oak barrels (another traditional technique, now largely abandoned in favor of cheaper modern production methods). The result is a wine with rich, spicy, layered flavors and a terrific finish.

_____ Bottle(s) of 2008 Iron Horse "Unoaked" Chardonnay, Green Valley @ Please Inquire

This is a classic example of unoaked Chardonnay. On the nose it has notes of pear, grapefruit and wet stone. On the palate the wine displays copious amounts of bright fruit with flavors of pineapple, orange and lime mixed with hints of mineral and stone. The wine displays gorgeous fruit with racy minerality, making it perfect to pair with summer salads, grilled chicken or rich seafood.

_____ Bottle(s) of 2009 Les Hauts de Lalande, Pays de La Cite de Carcassonne @ \$13.99 per bottle

This is a delicious blend of 50% Syrah, 20% Cabernet Sauvignon, 20% Petit Verdot, and 10% Merlot. Alex and I fell in love with this as soon as we tasted it. It is a sexy wine, with an intense fruity and floral bouquet mixed with peppery spice and vanilla oak. A true expression of the Syrah grape gives sweet, spicy flavors, while the Merlot brings out fresh cherry notes. Ample and full-bodied on the palate, this has sweet silky tannins and a long, clean finish. Perfect to serve with duck confit or a delicious cassoulet. I am buying a case for our home. —*Clyde Belfa*

_____ Bottle(s) of 2009 Acon Roble Ribera del Duero @ \$13.99 per bottle

The 2009 Acon Roble represents the roble style well, with juicy blackberry and plum flavors bolstered by a hint of toasty wood notes. It's an ideal compromise between the more immediate, softer tasting fruit of a joven wine and the barrel-marked charm of a crianza. Enjoy this wine the way they do in the region: Serve it with grilled lamb, perhaps with some potatoes on the side. You can hold the veggies—Spaniards of this area don't have time for vegetables. —*Joe Manekin, K&L's buyer of Spanish wines*

_____ Bottle(s) of 2008 Peterson Dry Creek Valley Zinfandel @ Please Inquire

This has seductive aromas of rich, dark fruit and toasty oak. On the palate it has fresh, juicy blackberry, dark cherry and raspberry flavors, and notes of toasty mocha and chocolate nicely accented by a touch of vanilla and orange peel. The finish is long and lush, seamlessly integrating the rich fruit and oak while never losing its sense of balance. This Zin goes great with pizza, pasta and any other dish that calls out for a hearty, fruit-driven red.

_____ Bottle(s) of 2008 Casa Lapostolle "Cuvée Alexandre" Chardonnay, Apalta Vineyard, Colchagua Valley, Chile @ **Super Special \$12.99 per bottle**

This is a bright yellow in the glass with subtle hints of green. The nose displays elegant aromas of sweet citrus fruit, white flowers, tropical fruits and subtle spice. The palate is alive with pear, apple and fig fruit nicely framed by piecrust, brioche and hazelnut accents. This richly layered and textured Chardonnay will pair well with chicken, fish or a cheese plate. 90 points, *Wine Spectator*.

_____ Bottle(s) of 2006 Sierra Salinas Mira, Spain @ **Super Special \$15.99 per bottle**

This shows intense, juicy, fleshy dark fruits, some spice notes from aging in French oak for 18 months, and polished tannin integration. Clyde's notes: "Superb richness and balance. Lush, sexy, lovely, and delicious wine."

Best Buy Wine Club Previous Offerings

_____ Bottle(s) of 2010 Domaine Begude Chardonnay “Terroir” Haute Vallée de l’Aude IGP@ \$9.99 per bottle
This bright Chardonnay with just a touch of spice exhibits plenty of zesty citrus freshness coupled with apple, pear and ginger notes. It is the perfect wine to enjoy on its own after a long day’s work, or with a wide range of fish, salad or poultry dishes. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2008 Domaine de la Janasse “Terre de Bussiere” Principauté d’Orange Vin de Pays Languedoc Roussillon @ \$9.99 per bottle
This is a blend of 55% Merlot, 25% Syrah, 10% Grenache and 10% Cabernet Sauvignon aged for 12 months in French oak barrels of which 33% are new. This is a very tasty wine that can easily become your new daily house red or go-to party wine that you can buy by the case. The nose is a subtle mix of black fruits, bakers chocolate and hints of tobacco with a palate that displays black cherries, chocolate, mineral, mint and hints of tobacco. This wine is fleshy and fat with a full-bodied mouth feel and a deceptively seductive and long finish. Pair this wonderful little red bargain with mushroom dishes, pork or veal, or enjoy it on its own as you unwind from the day’s events.

_____ Bottle(s) of 2010 Hugues Beaulieu Picpoul de Pinet@ \$8.99 per bottle
This bite-y white is textbook Picpoul, a wonderful introduction to the varietal and style of this wine. Clean, refreshing and oh so light, the 2010 Hugues Beaulieu exhibits green apple and lime zest aromatics, coupled with a zippy mineral core on the palate. Enjoy now and often as a cool, bright vinous pick-me-up, or with your next platter of fruits de mer! —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2009 La Coterie “Seguret” Côtes-du-Rhône-Villages@ \$10.99 per bottle
This juicy red Rhône is from the outstanding 2009 vintage and Clyde Beffa calls it “a knock-out.” A deep cherry red color, this Grenache-based wine is dominated by very ripe black fruit notes (blackberries, blackcurrant), forest floor, and spices on the nose. On the palate, hints of black fruits, liqueur and fine spices such as anise abound. Enjoy this now and over the next five years with grilled steak, prime rib roast or hearty winter stew. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Kirkham Peak Marlborough Sauvignon Blanc @ \$9.99 per Bottle
The bouquet offers passion fruit, lime blossom, pink grapefruit and freshly cut red bell pepper. On the palate, tropical fruits come into play with a creamy round texture supported by juicy, lively acidity that leads to a refreshing long finish. —*Jim Chanteloup, K&L Wine Buyer for Australia/New Zealand/South Africa*

_____ Bottle(s) of 2010 Paripaso Paso Robles Cabernet Sauvignon @ \$8.99 per bottle
The 2010 Paripaso Paso Robles Cabernet Sauvignon is a deep purple color in the glass with hints of black plums, anise and chocolate notes. The wine displays hints of blackberries, plum, dark spice, black licorice and molten rock flavors with hints of oak. This wine is full-bodied and vibrant with rich, dark fruit and a deep, long finish. If you’re a fan of big Cabs, this is the wine for you. Pair this wine with a steak or some other hearty cut of red meat.

_____ Bottle(s) of 2009 Domaine Sainte Léocadie Minervois Blanc @ \$8.99 per bottle
This delicious wine is 55% Vermentino, 35% Marsanne and 10% Muscat Petit Grain. It has an expressive nose of apricot and peach with fresh vanilla notes. Round and well balanced on the palate, this wine is vibrant and refreshing. It’s a poolside sipper for sure. It would also go well with a light fish course and even chicken .

_____ Bottle(s) of 2009 Château Lamothe Vincent Bordeaux AOC @ \$10.99 per bottle
The 2009 Lamothe Vincent Bordeaux AOC comes from a family-owned property that has a four-generation history of family involvement. The wine is almost black in color with crimson red edges in the glass. Aromas of spice, black cherry and blackberry waft from the glass. The palate has a kaleidoscope of flavors including black fruits, cassis, crushed strawberries and licorice. Full-bodied with good toast and fine tannins, this wine is amazingly seamless for such a meager price. Enjoy this wine with hearty meats or a gourmet pizza—or enjoy it on its own.

_____ Bottles of 2006 Brassfield “Eruption” Volcano Ridge Vineyard, High Valley @ **Super Special \$6.99 per bottle**
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. 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.

____ 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.

2011 Signature Red Club Six-pack #1

An amazing deal, the Signature Red Club 6-pack #1 includes a bottle each of **2007 Alysian “Starr Ridge” Pinot Noir**, **2005 Saddleback Cabernet Sauvignon Napa Valley**, **2007 Antinori “Bruciato” IGT**, **2005 Bodegas Ramos Paul Red Spain**, **2006 Paradigm Merlot Napa Valley** and lastly the **2008 Château Vaudieu Châteauneuf-du-Pape**. These six bottles bought separately would be \$187, but with your wine club special price you'll pay only **\$119.99**, a savings of almost \$70! This deal won't last for long so you'd better not wait.

2011 Signature Red Club Six-pack #2

Perfect for the holidays is the Signature Red Club 6-pack #2. If you were to buy these wines individually off the shelf your price would be \$161.94 but with your wine club discount you save over \$50 and pay only **\$109.99**. The six-pack includes **2006 Emblem Cabernet Sauvignon Napa Valley**, **2006 Maranet Syrah Russian River**, **2007 Monteviejo Bicentenario**, **2008 Moulin de Gardette Gigondas**, **2008 Chante Cigale Châteauneuf-du-Pape** and **2005 Schweiger Cabernet Sauvignon**.

Champagne Six-bottle Club Pack 2011

This six-bottle pack includes Champagnes from two of the best names in the village of Ay, and a unique bottling of single-vineyard Meunier. Inside the pack are two bottles of each of the **Ayala “Brut Majeur” Champagne**, the **Deutz “Brut Classic” Champagne** and the **Leclerc Briant “La Ravinne” Single Vineyard Brut Champagne**. These would cost \$229.94 if you bought them separately, already a great deal, but Club members may purchase this special half case for just \$174.99 while they last. The zippy Ayala, toasty Deutz and savory Ravinne will make a great mix for the holidays.

Six-bottle Club Pack for Dry-Champagne Lovers 2011

This six-bottle pack includes some of the raciest, driest Champagnes we have featured in the Club. You get two bottles of each of the **Philippe Gonet “3210” Extra Brut Blanc de Blancs Champagne**, the **Leclerc Briant “Extra Brut” Champagne** and the **Fluteau “Cuvée Reserve” Brut**. Together these would cost \$243.94, already a great deal, but Club members may purchase this special half case for just \$179.99 while they last. The Gonet is the driest of the lot, all Chardonnay with no dosage. It's perfect with sushi. The Extra Brut from Leclerc is racy as well, but rounder from the red fruit in the blend and the warm slopes of Cumieres where it was grown. The Fluteau is mostly from the Aube, and round enough to serve on its own as an apéritif.

—Gary Westby, K&L Champagne buyer