



3005 El Camino, Redwood City, CA 94061  
Phone, to place orders: (800) 247-5987  
Wine Club extension: 2766  
Fax (650) 364-4687  
theclubs@klwines.com

November 2012

Dear K&L Wine Club Members,

As I write this article my San Francisco Giants are playing for their playoff lives. And we all know that fan is short for fanatical—which is what I also am when it comes to picking out the very best possible wines in the world for your monthly shipments. I am very excited about this month's line-up of wines, all of which should tickle your taste buds without killing your wallet. This holiday season please remember what a great gift a membership in our five K&L Wine Clubs make. It's easy to sign somebody up and have us take care of the gift letter and all of the shipments going forward.

Be sure to check out page 12 of this newsletter. We have added two excellent specials for all Club members—a chance to purchase some superb Champagne at great prices, just in time for the holidays. These will go fast, so act soon if you want to take advantage of them.

This month's two wines in the Signature Red Club showcase great vintages by great producers, from the top regions in the world for their particular grape varieties. In other words it doesn't get any better than this! First off we have the 2009 Hall Cabernet Sauvignon Napa Valley. We had a Hall wine in the Signature Red Club a few years ago, and the winery makes a triumphant return with this 2009 Hall Cabernet Sauvignon. Next we have the 2010 Domaine La Colliere "La Fontaine" Rasteau, a stunning Rhône wine. Both of these wines promise to put a smile on your face.

The Premium Club this month has two offerings from the Boisset Family Estates, a wine group that has among other things, two California wineries that each have impressive histories and were each in need of an updated image and new business plan. Buena Vista was one of the first wineries in Sonoma, and DeLoach was one of the first to make extensive single-vineyard-designation wines, both Chardonnay and Pinot Noir. These two wineries, reinvigorated, are poised to surpass their prior glory! I am sure you will enjoy the 2008 Buena Vista "The Count Founder's" Red Sonoma and the 2010 DeLoach "Cool Coastal Vineyards" Chardonnay as much as I did.

The Best Buy Club has a European feel this month with both of our offerings hailing from across the pond. As wonderful as California is for great wines, for the most part the best deals on wines at around \$10 still come from our friends in Europe. Our first selection is the 2011 Weingut Allram Grüner Veltliner 1L. It's a perennial favorite because not only does this wine rock, you get an extra 25% of it compared to a normal 750ml bottle. Can't beat that! Next we have the perfect example of why we care about vintages. The 2009 Château La Gatte "Tradition" Bordeaux Red is a flat-out delicious wine, made by a small château from one of the greatest vintages in the history of Bordeaux. In a historic vintage like 2009 many châteaux make wines several times above their usual quality, and this is a great example. I think you will find these two wines the stunning values for which the Best Buy Club is known.

The Italiano Club goes red this month. We start off with the 2009 Ca du Rabajà (Lorenzo Alutto) Barbera "Bricco di Nessuno," a bright, fresh and juicy red that will pair marvelously well with pizza, pasta or grilled meats. The second selection is the 2010 Tommasi Valpolicella Ripasso. It would be perfect with a nice chunk of Parmigiano Reggiano.

Cheers & Go Giants!

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

# Signature Red Collection Wine Club

## 2009 Hall Cabernet Sauvignon Napa Valley

In the wine business the word “partnership” is thrown around a lot. Sometimes we hear it from a winery or a distributor when they’re raising our prices, cutting our allocation or trying to get us to agree to a bad deal. With Hall Winery, on the other hand, we have a truly great partnership. Because of this we have the 2009 Hall Cabernet Sauvignon Napa Valley in the Signature Red Club. Hall has enjoyed remarkable success of late; over the last three vintages their Napa Valley Cabernet Sauvignon has been receiving critical praise from numerous publications, wine writers and enthusiasts across the board. We are so excited to be able to send you this stunning wine.

I’ve tasted quite a few 2009 Cabernet Sauvignons and I can tell you that it is a very good, possibly great vintage. The wines have gorgeous aromatics, wonderful depth, great purity of fruit and smooth tannins. From the very first whiff of the glass, the 2009 Hall Cabernet Sauvignon shows all of the qualities listed above and more. It starts out with a seductive nose of spice, black plum, black licorice and crème de cassis and then on the palate displays flavors of blackberries, plum, black licorice, hints of earth and chocolate notes. The wine is dense, full, complex and layered with a smooth, harmonious finish. This is one of my all-time favorite Wine Club selections. You can pair it with filet mignon or any other meat dish that requires a full-bodied, rich Cabernet Sauvignon.

**Your re-order price for this wine as a club member is: Please Inquire.**



*Entrance to Hall Winery, St. Helena.*

## 2010 Domaine La Colliere “La Fontaine” Rasteau

This month, just in time for cooler weather, we are pleased to feature this hearty southern Rhône red from the appellation of Rasteau. Domaine la Colliere is a small family estate founded by Georges Perrot. Until 2002, all of the domaine’s juice was always sold off to large négociants. However, Rasteau’s unique terroir and the high-quality organic farming being practiced at the domaine finally convinced Perrot to begin making and bottling his own wine. Wines from Domaine de la Colliere are now garnering rave reviews and accolades from the international wine press and from customers.

The 2010 Domaine la Colliere “La Fontaine” Rasteau is composed of 80% Grenache and 20% Mourvèdre. On the nose, La Fontaine elicits boysenberry, black olive and high-toned lavender nuances. On the palate, a deep and luscious mouthful of ripe berry flavor is complemented by sweet meat notes and truffles, with a hot stone minerality on the finish. This medium-plus-bodied wine has a long finish with fine, graceful tannins. Enjoy it now through 2017 with braised meats or with heartier



*Vineyards of Domaine La Colliere, Rasteau.*

vegetarian dishes. — *Mulan Chan-Randel, Rhône Valley & French Regional Wine Buyer*

Robert Parker gave this wine 92-95 points: “The brilliant 2010 Cotes du Rhone-Villages Rasteau La Fontaine is aged in a combination of tank and 600-liter demi-muids. Off the charts concentration and a bigger than life personality characterize this inky/purple-colored Rasteau. Notes of truffles, camphor, chocolate, kirsch, blackberries, roasted meats and bouquet garni emerge from this full-bodied, multidimensional effort. It is one of the finest Rasteaus I tasted on my tour through the southern Rhône Valley. Drink it over the next 15+ years.” (*Wine Advocate*, October 2011)



*Georges Perrot, proprietor of La Colliere.*

**Your re-order price for this wine as a club member is: Please Inquire.**

## Premium Wine Club

Outside of the entertainment industry I doubt there’s an industry with as many unique and interesting characters as the wine industry. We get to interact with numerous characters, winery owners, winemakers and wine salespeople. (And then there’s the craziest bunch of all, wine buyers, including me, for companies like K&L!) This month we have two wines from Boisset Family Estates, a company founded in 1980 and now run by Jean Charles Boisset, who is married to Gina Gallo. Boisset Family Estates started out with several French wines that they were responsible for importing to the US. They have quickly grown and branched out to include numerous California wineries. Most of their purchases in California have been wineries in need of an upgrade, a reboot or a change of direction. With a man like Jean Charles Boisset at the helm, we have seen some remarkable turnarounds. This month’s Premium Club wines give you two examples.



*Jean Charles Boisset is head of the Boisset Family Estates.*

Jean Charles Boisset is a character. Supremely French, he married into California wine royalty (Gallo family), purchased several historic California wineries, and bought Robert Mondavi’s old house. He has made several television appearances including the reality series “Hollywood Ex’s” where he hosted a bunch of crazy ex-wives of famous stars and athletes. Jean Charles is driven to turn around wineries, expand the family business and promote both the business and himself whenever possible. The wine business needs more characters like Jean Charles, driven but having fun and successfully reviving deserving wineries while growing a family-owned business.

### **2010 DeLoach “Cool Coastal Vineyards” Russian River Valley Chardonnay**

I’ve been in the wine business for 20 years and started out by stocking the wine shelves of my local grocery store. One brand on our shelves I remember that was promoted heavily was DeLoach. DeLoach was known for making single-vineyard offerings of Chardonnay, Pinot Noir and Zinfandel. They were one of the forefathers of the single-vineyard movement in winemaking and labeling. Unfortunately for

DeLoach their plans may have been a bit too ambitious. With too many offerings, declining quality and an approach that the average consumer didn't embrace or understand, sales dropped and the winery went into bankruptcy in 2003. That's when Boisset Family Estates purchased them.

DeLoach's plan of single-vineyard offerings of Chardonnay and Pinot Noir fit perfectly into the method of winemaking in Burgundy, where wineries make several wines from a vintage, each from different communes spread throughout Burgundy. Jean Charles stuck with this idea and diligently worked on marketing and bringing up the quality, to help DeLoach regain and surpass its prior glory. When you taste this month's Premium Club wine from DeLoach and possibly purchase some of their single-vineyard offerings, I think you'll see what a wonderful job is being done there.

The 2010 DeLoach "Cool Coastal Vineyards" Russian River Valley Chardonnay is the perfect synthesis: California meets Burgundy. The wine begins with a nose that reveals hints of lemon oil, peach, pear and melon accents. The palate reveals a racy combination of lemon peel, vanilla and nutmeg while blending in good acidity and hints of oak. This wine feels like California Chardonnay made with a French Chablis sensibility. Pair this wine with roast chicken, or gorgonzola and candied walnut salad. 90 points, *Wine Enthusiast Magazine*.

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

## **2008 Buena Vista "The Count Founder's Red Wine" Sonoma**

Buena Vista Winery has a rich, delicious heritage as California's first premium winery—and certainly the most colorful. Its founder, the self-proclaimed "Count of Buena Vista," Agoston Haraszthy, was a vivacious and eccentric pioneer with a veritable love and unending commitment to California wine. Surrounded by tales of intrigue and political exile, The Count immigrated from Hungary to Wisconsin in 1840 in pursuit of opportunity and freedom. In 1849 he followed the forty-niners to the hills of Northern California. Unlike the others though, Haraszthy sought "purple gold"—the perfect terroir for exceptional wine. He ultimately settled in Sonoma, capital of the short-lived California Republic, and founded Buena Vista Winery there in 1857. A committed farmer, an

experimental innovator and vintner, respected author, shrewd businessman, and brilliant, zealous promoter, The Count is California's most acclaimed and flamboyant vinicultural pioneer and evangelist. Despite his abrupt death in 1869 in an alligator-infested river in the jungles of Nicaragua, and despite the challenges of Prohibition, the depression, and phylloxera infestation, his beloved Buena Vista Winery not only endured but prospered. Boisset Family Estates, with a true love and respect for Buena Vista, is passionately committed to continuing the imaginative vision and unrivaled legacy created by The Count over 150 years ago.

I figured it was fitting that the wine we chose for the club was "The Count," since Agoston Haraszthy embodies what Buena Vista is all about. Through this wine you can experience the Buena Vista vision and see where it is going. The 2008 Buena Vista "The Count Founder's Red Wine" Sonoma is a blend of Merlot, Syrah and Zinfandel aged 16 months in Hungarian, American and French oak barrels. The wine is a deep purple in the glass with aromas of blackcurrant and hints of espresso. On the palate the wine is full-bodied with gobs of dark fruit like black plums, black cherry, crème de cassis and hints of chocolate. This wine is seductively smooth with lavish oak and a finish that goes on and on. Pair it with a grilled pork chop or braised beef, or be a hedonist and enjoy it on its own.

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



*Buena Vista vineyards in springtime.*

# Best Buy Wine Club

## 2011 Allram Grüner Veltliner 1.0L

Weingut Allram is situated in the heart of the picturesque Kamptal region of Austria. Michaela Hass-Allram took over the winery from her parents in 1992, and she and her husband Erich have succeeded in integrating their old-world winery's traditions with the skills of modern winemaking. The goal at Weingut Allram is to produce high quality organic wines by using the knowledge and traditions passed down by the generations while using state-of-the-art technology. The inspiration behind all of this is an inner sense of responsibility, not only to make the family proud but to treat nature and tradition with respect and understanding.

The 2011 Allram Grüner Veltliner comes in a stylish one-liter bottle. Just when you think alas, you've run out, there's another glass! Fermented and aged in stainless steel and bottled with a crown cap, this is the perfect liter. It's fresh, light and snappy, delivering all of the thirst-quenching qualities you look for in a wine like this. The nose is textbook Grüner Veltliner filled with spice and pepper, snap pea and grapefruit. It is sleek, focused and juicy owing to the wonderful bright acid structure of the 2011 vintage. Perfect wine for sipping in the kitchen while preparing a holiday feast. —*Eric Story, K&L Austrian Wine Buyer*

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



*Michaela Hass-Allram and Erich Hass.*

## 2009 Château La Gatte "Tradition" Bordeaux

One of the best parts of my job at K&L is getting to go to Bordeaux in April and taste the previous year's wines En Premier, from the barrel. Tasting 800-plus samples over a two-week period while experiencing lavish meals and hectic travel from place to place, you get a pretty good idea of what a vintage has to offer. In April 2010, by about the fifth wine, I looked over at our Bordeaux specialist Ralph Sands and we both nodded our heads. We knew at that moment that 2009 was going to be an amazing vintage. Tasting barrel samples can be tricky. The wines are young and still very primary but you can focus on specifics: quality of fruit, balance between



*K&L team with (at right) Helene and Michael Affatato.*

acid, tannins and sugars, how well all the components have integrated themselves. If something is out of whack now it is doubtful that it will miraculously change 18 months down the road. The wines of 2009 were delicious from the very start. The wines displayed gorgeous fruit, smooth supple tannins, perfect balance, remarkable definition and a harmony I had never seen before in barrel samples. To start off with that good raw quality meant we were in for a vintage of our lifetime.

It isn't very hard to get a great wine if you are prepared to spend a lot of money, but the real challenge for all of us is finding the great values for under \$20 or even under \$10. What makes a vintage like 2009 so wonderful isn't how great the \$200-plus wines taste, but how great the under-\$20 wines taste. A

perfect example is the 2009 Château La Gatte “Tradition” Bordeaux. This wine has been a staple of our inexpensive Bordeaux program for years but has never tasted as good as this 2009. I could easily drink this wine every day and feel pleased by both the immense quality and the little price. Being able to drink a nice Bordeaux daily for \$10 is an absolute pleasure. The wine is roughly 80% Merlot with the rest being Cabernet Sauvignon. It has a nose of chocolate, earth and hints of fruit. On the palate the wine displays good fruit, nice body and layers of complexity all nicely buffered by a subtle hint of oak.

**Your re-order price for this wine as a club member is \$10.99.**

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

### **2009 Ca' du Rabajà Barbera “Bricco di Nessuno”**

“Renzo” Alutto inherited the Ca' du Rabaja estate when his father died in 2004. While a traditionalist he's also a bit of a free spirit wanting to make his own mark. The estate vineyards had always been the backbone of Produttori del Barbaresco's Rabajà Riserva bottling; Renzo knew he could produce wines under his own label in this, one of the most prestigious sites in Barbaresco. Their vineyard is wedged between some very famous neighbors, Bruno Giacosa and Marchesi di Gresy. Kind of like living on Rodeo Drive in Beverly Hills. One of Renzo's first decisions was to get the kind of help that would allow him to fulfill his winemaking dreams. He hired Dante Scaglione, a consulting enologist who was formerly winemaker at Bruno Giacosa and is now one of the area's most famous names. Scaglione helped Renzo steel his ideas about winemaking and the wines with a traditional program of long maceration and aging in big Slavonian oak barrels. His Barbareschi are classic, yet man can't live on Barbaresco alone!

Renzo's grandfather had several pieces of old Barbera vineyards in Neive, another Barbaresco commune just a few miles from the town of Barbaresco. They are the grape source of the Ca' du Rabajà Barbera “Bricco di Nessuno” (Nobody's Ridge). Being a rascal, Renzo created a playful vineyard name, chiding a few other producers. The grapes are in fact from three different Neive vineyards, 30 to 70 years old. The fermentation is classic: long skin contact with wild yeast, and then long aging in big Slavonian oak barrels. The results are an elegant, unforced expression of Barbera. It's a complex expression of Barbera fruit rather than the popular, simplistically fruity wine. This is a wine that you need to sit with for a while to understand; it won't just jump out at you. It's like the Piemontese themselves. They are hard to make friends with at first, unwilling to show you much until they have judged your level of seriousness. Spend some time with this Barbera, get to know it and then join it with a porcini risotto. You'll become fast friends.

**Your re-order price for this wine as a club member is \$18.99 per bottle.**

### **2010 Tommasi Valpolicella Ripasso**

The hills above Verona are some of Italy's most beautiful and they produce some of Italy's most interesting wines. I do not mean interesting in the pejorative sense! But it's true that many of these wines are difficult for many folks to understand. The grapes Corvina, Rondinella, Molinara and Corvinone aren't grown anywhere else in Italy or pretty much the world. Also, the local grape-drying process is unusual. Wine made from “raisins” doesn't sound like anything we'd would want to imbibe, yet the wines are superb. This is Valpolicella (*Val* is Valley; *poli* is many; *cella* is cellars), the Valley of many Cellars. In the 1960s and '70s Franco Bolla was hawking magnums of low-priced Valpolicella on television commercials across the US. Fortunately for all, the wines now are far more interesting. The name Valpolicella is in all of the area's wines: Valpolicella Classico, Valpolicella Classico Superiore, Valpolicella Classico Superiore Ripasso, Recioto della Valpolicella Amarone, Recioto della Valpolicella.... Some use dried grapes, some are sweet, some use partially dried grapes; some use a partial amount of dried grapes. And now to our wine this month, Ripasso.

Two wines, an Amarone and a Ripasso, are made from the same grapes. The grapes are harvested, usually in September, placed indoors and slowly dehydrated until January or February. The grapes are then crushed and fermented just as in a regular red-wine



*In the hills above Verona is Tommasi's La Groletta vineyard, their best vineyard for Ripasso.*

fermentation. Then the liquid part of the fermentation is drained off leaving the skins; the juice is put into barrels and is destined for the Amarone. Some unfermented sugars remain in the skins, and that's where our Ripasso comes in. An already made Valpolicella wine is poured over the skins and a second alcoholic fermentation starts, increasing the alcohol content of the Valpolicella and taking flavor from the skins and lees. This process, a "passing over," makes a Ripasso. When the second fermentation is complete the wine is aged in 65hl (that's the equivalent of 29 barriques in one) Slavonian oak barrels for 18 months.

This 2010 Tommasi Valpolicella Ripasso shows the elegance, length, freshness and balance of a regular Valpolicella, yet the textural richness, spice and layers of complexity come from the Amarone lees. I really like this wine. Perhaps because it got cold (okay relatively cold, this is Northern California) and rained last night for the first time in a long time I am feeling like having risotto with this wine. Or maybe in a true Veronese-Californian fashion you might want to drink this wine while relaxing in your Barca-lounger eating some fresh Parmigiano Reggiano. Wow, that would be great!

**Your re-order price for this wine as a club member is \$20.99 per bottle.**

## 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 2009 Sequana Russian River Valley Pinot Noir@ Please Inquire

The wine starts off with a seductive nose of red berry fruit, floral aromas and subtle hints of spice and oak. The palate gently caresses with wild strawberry, cola and red cherry fruit notes mixed with cinnamon and spice. The finish is vibrant with good energy and balance without being overripe or acidic. Balanced and fruit-driven and is ready to be enjoyed now and paired with wild salmon, pork or a duck breast.

\_\_\_\_ Bottle(s) of 2009 Sequoia Grove Napa Valley Cabernet Sauvignon @ Please Inquire

Intoxicating aromas of blackberry kirsch, black plum, bakers chocolate, mocha and spice make this wine irresistible! The palate is a tapestry of dark berry fruit, mocha and milk chocolate flavors with fine tannins and a smooth, very

long finish. This wine is flat-out delicious and should be paired with a nice grilled filet mignon or just enjoyed on its own, shared with a group of friends.

\_\_\_\_ Bottle(s) of 2005 Clarendon Hills “Blewitt Springs” Grenache @ Please Inquire

This absolutely explodes from the glass with aromas of black fig jam, cocoa bean, Asian spice and racy raspberry notes. The palate is a dense and lively array of raspberry, lavender, fig and plum with seamless tannins, sweet oak and a lush, long finish. Drinking perfectly right now, this would be ideal with lamb or roast duck. It received 93 points from Stephen Tanzer, 92 from *Wine & Spirits Magazine* and 91 from both Robert Parker and *Wine Spectator*.

\_\_\_\_ Bottle(s) of 2005 Clarendon Hills Hickinbotham Grenache @ Please Inquire

This wine displays a much higher-tone fruit that is distinctly red while the Blewitt Springs is much more of a black fruit expression. On the palate the Hickinbotham Grenache is livelier with much more racy red fruit and spice and a softer, more pliant finish. This wine will pair well with wild salmon, pork and veal dishes. This wine received 93 points from Robert Parker, 92 from both *Wine Spectator* and Stephen Tanzer, and 90 from *Wine Enthusiast*.

\_\_\_\_ Bottle(s) of 2009 Bodega Mas Alta Artigas Priorat @ \$23.99 per bottle

In this 2009 Bodega Mas Alta Artigas Priorat, rich, chewy berry fruits betray a hint of Cabernet Sauvignon's red fruit and subtle herbal tones, which add interest to the wine and would make it a natural with grilled steak or lamb garnished with thyme and rosemary—herbs that grow wild in the region. This wine received 92 points from Robert Parker's *Wine Advocate*. —Joe Manekin, K&L buyer of Spanish, Portuguese and Latin American Wines

\_\_\_\_ Bottle(s) of 2010 Merryvale Pinot Noir Carneros @ Please Inquire

The 2010 Merryvale Pinot Noir Carneros is dark ruby red in color and starts out with subtle hints of violet while aromas of dark red cherry, wild strawberry, black tea, cardamom, fresh earth, floral notes and toasted marshmallow rise seductively from the glass. The palate displays plenty of energy, bright and focused, with flavors of cherry, cranberry and lingering hints of toasty oak. Pair this wine with wild salmon and beet salad.

\_\_\_\_ Bottle(s) of 2006 Robert Young “Red Winery Road” Cabernet Sauvignon Reserve, Alexander Valley @ Please Inquire

The wine starts out with an intoxicating nose of black raspberry, mocha, baker's chocolate and hints of herbs. On the palate the wine displays red cherry fruit, milk chocolate and subtle spice with nice oak accents and fine-grained tannins. It is full and rich but still very smooth and harmonious thanks to its soft, supple tannins and good acidity. It can age gracefully for the next five to fifteen years, or you can decant and enjoy it now with a nice steak.

\_\_\_\_ Bottle(s) of 2009 Buehler “Estate” Cabernet Sauvignon Napa Valley @ Please Inquire

The 2009 Buehler starts off with aromas of black plums, scorched earth and hints of tobacco. On the palate the wine is densely packed with black fruits, chocolate notes, spice and super-smooth tannins. This wine is so silky that it feels light even though it is very full-bodied, rich and powerful. If you're looking for the quintessential California Cabernet Sauvignon then your search has ended. Enjoy! This wine can age for ten-plus years but why wait? It is delicious now and should be enjoyed with any roasted red meats or a hearty pork dish.

\_\_\_\_ Bottle(s) of 2004 Bodegas Poesia “Poesia” Lujan de Cuyo, Argentina @ \$24.99 per bottle

This wine's rich, sweet, ripe fruit and extravagant notes of spice may be tempting now, but we have it on record that these wines age well for a handful of years. Last year, for example, we enjoyed the 2003 vintage in its eighth year. This 2004 garnered 91 points from Robert Parker, and 92 points from *Wine Enthusiast*. — Joe Manekin, K&L Spanish, Portuguese & Latin American Wine Buyer

## Premium Wine Club Previous Offerings

\_\_\_\_ Bottle(s) of 2011 Conundrum California White @ Please Inquire

From the second you pour the first glass, this wine invites you in with intriguing aromas of green apple, tangerine and honeysuckle blossoms. The taste is best described as exotic; layers of peach, apricot nectar, green melon and pear are overlaid with subtle notes of citrus zest and spicy vanilla. A round, rich mouth feel supported by fresh acidity brings the complexities of this wine into balance. It is wonderful as an apéritif served on a warm day to family and friends, and you can also pair it with a wide array of flavorful dishes and cuisines.

\_\_\_\_\_ Bottle(s) of 2009 Petit Manou, Médoc @ \$14.99 per bottle

This has plenty of latent tannin to age well for many years, but with some airing the fruit covers the tannin, making it so enjoyable now with a steak dinner. Some blackberry and cassis aromas that follow to the palate make for a fine, fruity, forward palate entry. Some spices are evident on the palate and the finish is lingering. A Clyde pick for value Bordeaux. — *Clyde Beffa Jr.*

\_\_\_\_\_ Bottle(s) of 2010 Kalinda Chardonnay Sonoma @ \$14.99 per bottle

Our 2010 Kalinda Chardonnay Sonoma County begins with a nose of buttered almond, apricot, lemon oil and hints of tropical fruits along with notes of rich oak. The palate is bright and intoxicating with vibrant flavors of apricot, white peach and poached pears. The wine has layer upon layer of rich fruit flavors nicely accented against rich oak and subtle creamy texture. If you're a fan of California Chardonnay then this is the wine for you.

\_\_\_\_\_ Bottle(s) of 2010 Mas des Volques Volcae @ \$14.99 per bottle

This wine has the deep cherry, currant and raspberry fruit you would expect from the varietals, with notes of tapenade, garrigue, game and toasty oak. Full and round, the Volcae will go well with—and stand up to—lamb roasted with garlic, grilled sausages and heartier cheeses. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

\_\_\_\_\_ Bottle(s) of 2009 Clos de Los Siete Proprietary Red, Mendoza, Argentina @ Please Inquire

A delicious blend of dark black fruit, spicy herbaceous notes and supple hints of oak and tannin. It starts out with hints of blackberry, game, herbs, tobacco and hints of smoke oak. On the palate the wine is supple with layers of dark black fruit nicely accentuated by hints of earth and herbs. The finish is long and smooth with impeccable balance and finesse. Pair this wine with lamb, pork or any grilled meat you decide to enjoy this summer. Robert Parker's *Wine Advocate* and Stephen Tanzer both gave this wine 90 points.

\_\_\_\_\_ Bottle(s) of 2006 Cellers Ripoll Sans "Closa Batlet" Gratallops Priorat @ \$14.99 per bottle

Based in the town of Gratallops, Cellers Ripoll Sans has beautiful Cariñena, Garnacha, Cabernet Sauvignon and Merlot vines in this most important Priorat town. Black slate is predominant in the vineyards, with some schist present as well. Some of the vines here are as much as 90 years old, and you can tell by the wine's character that vines were planted in just the right spot to project a clear sense of wild, dark fruited, mineral Priorat typicity.

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

\_\_\_\_\_ Bottle(s) of 2011 Monteviejo Festivo Torrentes Mendoza @ \$9.99 per bottle

Monteviejo Festivo Torrentes Mendoza 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 their focus and balance with decent acidity to tie the wine together. Drink this wine on its own, or to accompany ceviche. — *Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

\_\_\_\_\_ Bottle(s) of 2008 Domaine La Colliere "Rasteau" Côtes-du-Rhône @ \$9.99 per bottle

The 2008 Domaine La Colliere "Rasteau" Côtes-du-Rhône is a delicious, everyday drinking wine that screams to be your next case purchase. Aromas of black raspberries, black cherries, white chocolate and spice notes seduce you while the palate displays pretty fruit flavors of berries and earth with subtle hints of spice and oak. This wine will pair well with grilled lamb chops and rosemary or any other subtle meat dish. Robert Parker gave it 88-91 points.

\_\_\_\_\_ Bottle(s) of 2010 Kalinda Lake County Sauvignon Blanc @ \$9.99 per bottle

The first thing you'll notice when pouring yourself a glass of the 2010 Kalinda Lake County Sauvignon Blanc is the exotic nose of stone fruits, white flowers and hints of smoke and stone. On the palate the wine displays layers of unctuous fruit including tangerine, kumquat, green fig and hints of lime. In fact this wine contains 7% Johannisberg Reisling, which is why it is so floral. There's a fantastic weight in the mid-palate that gives the wine a substantial feel as it seamlessly glides towards a long, satisfying finish.

\_\_\_\_\_ Bottle(s) of 2009 Barber Cellars "Mr Beast" Dry Creek Valley Zinfandel @ \$9.99 per bottle

The 14% addition of Sangiovese lifts this wine's acidity and red fruit flavors. The blend was aged in 20% new French and American oak casks for 20 months before being bottled unfiltered and unfiltered. The result is a soft and unique wine with flavors of dark fruits, tomato, and big pepper spice. At just under 14% alcohol, it is certainly different from the 15% to 16%-plus Zins you'll find on the market, and it is a fantastic deal for you club members.

\_\_\_\_\_ Bottle(s) of 2010 Bonterra Cabernet Sauvignon, Mendocino County @ \$9.99 per bottle

The 2010 Bonterra Cab has cherry, currant and raspberry aromas with notes of toasted oak and vanilla. On the palate the wine displays a medium body of red fruits dominated by cherry and currant flavors that are nicely accented by fine tannins, hints of rich oak and the perfect amount of acidity. This wine is the perfect foil for all grilled red meats and is balanced enough to not overwhelm a nice roast chicken.

\_\_\_\_\_ Bottle(s) of 2011 Rainstorm Pinot Gris, Willamette Valley Oregon @ \$9.99 per bottle

The 2011 Rainstorm Pinot Gris is bright, zesty and fun. It has subtle white flower and melon aromas. On the palate flavors of honeydew melon, cucumber and lime dominate with notes of wet stone and spice. This wine has great lift and is easy on the palate so you can pair it with seafood, salad or cheeses or enjoy it as an apéritif. If you haven't had a chance yet to enjoy a Pinot Gris then you are definitely in for a treat here. *Wine Enthusiast* gave this 90 points.

\_\_\_\_\_ Bottle(s) of 2009 Domaine Vindemio "Regain" Côtes du Ventoux @ \$9.99 per bottle

The wine's name, "Regain," translates to "rebirth" in French and is meant to capture the spirit of re-invention and evolution. It is a fruit-driven blend of 70% Grenache and 30% Syrah that elicits exotic peppery spice notes, along with hints of violets, earth and vanilla. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

\_\_\_\_\_ Bottle(s) of 2010 Clos Chanteduc Côtes du Rhône @ \$9.99 per bottle

The 2010 release is composed of 65% Grenache and 35% Syrah. Famed winemaker Yves Gras of Domaine Santa Duc in Gigondas is responsible for the vinification of this delicious red. It's redolent of forest floor and Provençal herbs, with a kiss of anise and a core of cherry fruit. Take a trip to the South of France with this wine by enjoying it with your next Provençal inspired meal! — *Mulan Chan-Randel, K&L Buyer of Rhône Valley & French Regional Wine*

\_\_\_\_\_ Bottle(s) of 2010 Château Haut Riot "Cuvée Juliette" Bordeaux Rouge @ \$9.99 per bottle

The wine combines richness and concentration with a sense of elegance and finesse. Superb layers of currant and berry fruit combine with sage and cedar. This wine is a deliciously juicy style of Cabernet that is made to be enjoyed over the next five years. It has an inviting nose of dark tarry fruit. It is medium to full on the palate, with the lovely precision that's a hallmark of this great vintage. The palate is filled with juicy black fruits, especially blackcurrant. It has lovely intensity and impeccable balance. The finish is easy and supple. — *Clyde Beffa*

\_\_\_\_\_ Bottle(s) of 2010 La Loup dans la Bergerie Hortus, France @ \$9.99 per bottle

Ripe, crunchy grapes are vinified simply, without any oak influence. What does that translate to? Pure, unadulterated fruit. Think of a fresh basket of grapes and red berries complemented by just a touch of blackcurrant tea leaves. The venerable southern French estate of Domaine de l'Hortus is responsible for this fun-loving and slightly less serious rouge that will get along with just about anything culinary that comes its way. How about grilled lamb sausages with lentils and roasted potatoes? Or perhaps a chicken tagine slow cooked with organic tomatoes and sweet potato? You get the idea. The 2009 Le Loup dans la Bergerie is party, pool and picnic ready. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

\_\_\_\_\_ Bottle(s) of 2011 Herencia Altés Garnatxa Blanca, Spain @ \$9.99 per bottle

This delicious white from Herencia Altés is full of intense pear and apple flavor, with spectacular minerality showing towards the mid-palate and finish. It was made by Núria Altes, whose family has been growing grapes in Terra Alta for generations. Enjoy this lovely white on its own or with a wide variety of foods. It's a mouthwateringly fresh white wine that will make you reach for a second glass—and marvel that it's so good for under \$10. — *Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

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

2008 Lucchetti "Guardengo" Lacrima di Morro d'Alba Superiore

The 2008 Lucchetti "Guardengo" Lacrima di Morro d'Alba Superiore is a bold, powerful wine, dark in color and filled with those wild blueberry aromatics. The Guardengo is a selection of the vineyard's oldest and best positioned vines. Perhaps a little unusual for a big, powerful red wine, it is fermented (21 to 30 days on the skins) and aged only in stainless steel tanks. The stainless preserves the bold aromatics yet leaves a significant tannic signature on the palate. Powerful with a long finish, this wine does best with food, including rich cheeses. What I think would really be great would be some smoked Baby Back Ribs! I hope you enjoy the experience. Robert Parker gave this wine 91 points.

\_\_\_\_\_ Bottle(s) of 2011 Verbena IGT Rosso Toscano @ \$20.99 per bottle

The 2011 Verbena IGT Rosso Toscano is 80% Sangiovese, 10% Cabernet Sauvignon and 10% Merlot, and is aged only in stainless steel. It is boldly rich and smooth and shows lots of ripe cassis and cherry-like fruit. Drinkable now; great with spicy grilled sausage.

\_\_\_\_\_ Bottle(s) of 2010 Amantis “Goghi” IGT @ \$15.99 per bottle

This is a powerful expression of a young wine: bold, dramatic and expressive, with an array of passionate urges. The Sangiovese gives this wine a backbone, strongly focused and long; the Merlot offers a soft palate presence, couching the structure of the other varietals into a complete wine; the Alicante is spicy, structured and deeply colored; the Petit Verdot offers mid-palate depth and a dark, saturated color; and a drop of Colorino gives local color.

\_\_\_\_\_ Bottle(s) of 2004 Colognole Collezione @ \$23.99 per bottle

The 2004 Colognole Collezione comes from a superb vintage and exhibits what's classic about this intriguing area. It has a superb backbone of acidic structure. Layers of ripe, wild-cherry fruit burst along your palate while highlights of leather and mineral add grip along the way. The wine is still evolving, opening and beginning to show the length and layers of old-vine Sangiovese. I hope you'll pair this wine with a Bistecca Fiorentina, the classic Florentine T-bone steak, with a bit of extra virgin olive oil drizzled on.

\_\_\_\_\_ Bottle(s) of 2009 Col d'Orcia Rosso di Montalcino Banditella @ \$28.99 per bottle

The Banditella is aged for one year in French oak barriques, which give it a modern and juicy feel. But for me the thing that sticks out about this wine is the depth of flavor in these new Sangiovese clones. They are saturated, spicier and seem to yield a more expansive array of flavors. Those flavors wind intricately together and make a really dynamic wine with a long focused finish. I would suggest you try it with a roast pork tenderloin or a big juicy T-Bone. Oh, and decant it an hour ahead of time.

\_\_\_\_\_ Bottle(s) of 2010 Tenuta Polvaro Cabernet @ \$10.99 per bottle

This Cabernet Sauvignon doesn't have the plummy/chocolate-y nature of California Cabernet; it is lighter, fresher and livelier and has a wide variety of spice, herb and fruit flavors that frolic on your palate while its aromatics will brighten your day. This is the perfect wine to drink when it is warm outside, with barbecued chicken or just cold cuts and cheese. I really think you'll love this wine. Relax and let it take you on a ride you never see in California!

\_\_\_\_\_ Bottle(s) of 2006 Tenuta Giuliana Montepulciano d'Abruzzo Vecchie Vigne @ \$27.99 per bottle

This is the pure fruit character of the Montepulciano grape: dense, powerful, layers of dark cherries and berries but still a little *sauvage* character to remind you this is a rugged wine. On the palate the wine is an explosion of fruit but as it is subsiding the wine's structure takes over. Supple tannins and tremendous balance give this wine a freshness and length that offer a long life. Most of you however will just enjoy the ebullient fruit and superb drinkability of the wine now and run right out to your barbecue and fire up some baby back ribs, Italian sausage or a big old steak.

## **Champagne Club Previous Offerings** — Notes by Gary Westby, K&L Champagne Buyer.

\_\_\_\_\_ Bottle(s) of 2005 Amaury Coutelas Vintage Brut Champagne @ \$34.99 per bottle

The wine is vinified in stainless steel and finished with only six grams per liter of dosage. It is a very full-bodied wine with super power in the middle, yet it's refreshing on the finish. If you take a liking to either or both of these wines, try stashing some in your cellar. They should both make very good 20-year-olds!

\_\_\_\_\_ Bottle(s) of Fluteau Blanc de Noirs Brut Champagne @ \$33.99 per bottle

Nothing expresses the terroir of the Aube more clearly than Pinot Noir, and this lighter style Blanc de Noir is a perfect ambassador of the style. This wine is made from their 22-and-a-half acre property in the village of Gye-sur-Seine in the southernmost part of the Aube. It is composed of all Pinot Noir from the 2009, 2008 and 2007 harvests and vinified in stainless steel. This clean, bright, fun bottle of Champagne is the perfect apéritif, and I would recommend drinking it on its own or with some light appetizers.

## ***Exclusive Champagne Deals and Other Club Specials***

Although this isn't a Champagne Club month, we have two excellent Champagne opportunities for all Club members: A Champagne 6-bottle Club Pack, and a special deal on the Ariston Aspasia "Cepages d'Antan" Brut Champagne. These deals will sell out quickly, so please act soon.

### **Champagne 6-bottle Club Pack 2012**

An all-star deal with two bottles each of three of the best-loved wines from our club. K&L's regular retail price would already be a great deal at \$229.94. If you'd bought these at the Club prices when they were available, you'd have paid \$199.94. This six-bottle pack is an excellent value at **\$169.99!**

**Two bottles each of three great Champagnes!** The **Aspasia Brut Prestige** is the last harvest from an over-60-year-old parcel of vines that have since been destroyed by hail. It is entirely from the 2002 harvest although not labeled as vintage, and has the toasty richness one would expect from a 10-year-old Champagne. It is long, dry and elegant on the finish. The **Goutorbe Eclatante** is a Pinot powerhouse from Ay, the same village as Bollinger, Deutz and De Meric. It has a lot of body; firm, dry black cherry fruit; and tons of savory, masculine Pinot Noir flavors. It has a good finish with a line of chalky minerality that is uncommon in Pinot Noir-based Champagnes. The **Pierre Paillard Grand Cru Brut Champagne** has been one of the biggest sensations in the whole history of the Champagne Club. It is all Bouzy Grand Cru estate fruit and it manages to have both crowd-pleasing drinkability and connoisseur depth at the same time. It has such power and presence it deserves a great pairing such as lobster, but also has the elegance to enjoy as the apéritif.

### **Ariston Aspasia "Cepages d'Antan" Brut Champagne**

Very few people have ever tasted a wine like the **Ariston Aspasia "Cepages d'Antan" Brut Champagne (\$99 Retail / \$59.99 Club Price)**. This super-rare bottling is made with some of the nearly extinct, native varieties of Champagne. It is composed of 40% Meslier, 40% Arbanne and 20% Pinot Blanc. The nose has only hints of exoticism—the overall impression is of rich cream and toast—but underneath is a hint of pine and exotic white fruit from the old varieties. On the palate the Champagne makes for a double take: it is very rich and textural, but finishes with a laser beam of chalky acidity that just goes on and on. It is fantastic first-course Champagne, and pairs well with a wide variety of foods. We tried it with both foie gras and oysters to equal delight! To learn more, go to youtube and search Cepages d'Antan. You'll find a video there that I shot this past April of Paul Vincent Ariston explaining the wine right in the vineyard where it was grown. A toast to you!

—Gary Westby, *K&L Champagne Buyer*

### **2009 Domaine de la Janasse "Terre d'Argile" Cotes-du-Rhone Villages**

Regular K&L Price \$17.99 **Special for Club members \$14.99**

An incredible buy on this great 2009 Rhône Red. 91 points, Robert Parker: "The 2009 Côtes du Rhône-Villages Terre d'Argile is sensational. Notes of black currants and cherries as well as hints of charcoal, truffle, new saddle leather and earth all jump from the glass." —Robert Parker, *Wine Advocate*

### **Premium Club Six-Pack #1**

**2 bottles of 2006 Closa Batlett Priorat Spain**, a stunning red; **2 bottles of 2009 Clos de los Siete Red Argentina**, a masterful red blend from renowned globe-trotting enologist Michel Rolland; and lastly, **2 bottles of 2008 Tagent "Paragon Vineyard" Pinot Gris Edna Valley**, a gorgeous and refreshing white from the Central Coast. If you were to buy these individually they would cost \$109.94; with your club discount you'd pay \$87.94. **With our six-pack deal you'll pay only \$67.94 for an additional savings of \$20!**