



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 2013

Dear K&L Wine Club Members,

As I sit here contemplating what to write I am struck by the fact that this year is close to over. Where did the time go? Luckily, we have the wine club selections pretty well taken care of for the rest of the year—and we have an incredible list of wines set to ship out over the next few months!

Our two Signature Red Club wines this month hail from my two favorite sites: Napa Valley and the Rhône Valley. The Rhône wine is the product of a collaboration between two oenologists who met in school, Philippe Cambie (Michel Rolland's equivalent in the Rhône Valley) and Gilles Ferran. The 2011 Calendal "Plan de Dieu" Côtes-du-Rhône Villages is a tasty wine with pretty red fruits and subtle spice notes. The 2010 Fuse Napa Valley Cabernet Sauvignon is a dense, fruit-packed offering from the owners of Signorello Winery, which is one of the top Cabernet Sauvignon producers of the Stag's Leap District.

The Premium Club presents a great contrast this month with two Pinot Noirs hailing from two very different appellations that specialize in Pinot Noir: Willamette Valley, Oregon and Santa Maria/Santa Barbara, California. Argyle Winery, makers of the 2012 Argyle Willamette Valley Pinot Noir, is one of Oregon's torch-bearers for both Pinot Noir and sparkling wine. The second wine is the 2010 Alta Maria Santa Maria Pinot Noir, an easy-drinking, fruit-forward offering that is a quintessential example of Santa Barbara Pinot Noir.

The Best Buy Club works tirelessly on every Wine Club member's quest: finding the best value for the money. This month I think we did a great job. Our two offerings offer excellent value and easy drinkability and are mainstream enough that even someone new to wine can appreciate them. The first killer value is the 2010 Trimbach Pinot Blanc from Alsace. This wine displays gorgeous notes of lychee, petrol and nuanced oak with mineral notes. As an introduction to wines of Alsace this is a great start—it's from one of the region's most renowned and consistent producers. Next we have a wonderful Spanish red from a small producer called Mustiguillo. The 2009 Mustiguillo "Mestis" Red is a delightfully engaging wine that oozes red fruit and just enough oak to make it a tad hedonistic. This red wine is perfect for entertaining, or to go with a weekday pizza.

The Italiano Club continues the trend of exposing the customer to small, little-known artisan producers, obscure varietals and undiscovered regions. We have two artisanal wines this month. We start off with the 2010 Cascina Val del Prete Roero "Bricco Mecica," a red-wine-based Nebbiolo (100%) from a region in Piedmont known more for its great Arneis than for producing Nebbiolo. Next we have the 2012 Terracuda Boccacino Bianchello del Metauro DOC, a fragrant, mineral-driven white that showcases the best of what Italy does with white wine varietals.

Don't miss the special offers on page 12. From time to time we get deals that almost seem too good to be true. The 2008 St Jean du Barroux L'Argile is one of those wines. For \$19.99 you get a wine from arguably the top producer in all of the Côtes du Ventoux. This wine drinks like an elegant Châteauneuf-du-Pape but sports the meager price tag of a Côtes-du-Rhône. Don't miss out on this spectacular red!

Thank you. Enjoy this month's offerings.

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

# Signature Red Collection Wine Club

## 2010 Fuse Napa Valley Cabernet Sauvignon

If you were to hop into a time machine and go back to the Napa Valley of the early 1970s, you would be amazed at the difference. Today there are hundreds more wineries dotting the valley. One of the forms of expansion is projects by wineries, each using a different name from its flagship winery. Fuse Napa Valley Cabernet Sauvignon is the perfect example. Fuse is made by the same people who own Signorello Winery, which is one of the top producers in Napa Valley's Stag's Leap District. While Fuse is not made from Signorello Estate fruit, Signorello does make the wine on site and has several great fruit contracts for top Napa Valley Cabernet Sauvignon. With Fuse they are able to make a value-oriented Cabernet Sauvignon, letting them satisfy a tier of consumers who may not want to spend \$50 to \$100 a bottle.



*Ray Signorello Jr. of Signorello Winery and also of Fuse.*

The 2010 Fuse Napa Valley Cabernet Sauvignon is an interesting blend: 82% Cabernet Sauvignon, 15% Syrah and 3% Merlot. Syrah is used often as a blending grape with other Rhône varieties such as Grenache and Mourvèdre, but much less frequently with Cabernet Sauvignon. This was not always the case. Winemakers in Bordeaux used to quite frequently use Syrah as a blending grape because it added fruit, alcohol, depth and roundness to the wines, especially in wet and cold vintages. Many pre-1940 Bordeaux wines had Syrah in the blend. Syrah is a great blending grape for Cabernet Sauvignon; it adds fruit without adding harsh tannins or acidity, and it adds body and depth without leaving a distinctive stamp on the wine. Syrah is the sugar of the wine world—you'd be surprised where it is added either on purpose or by accident/unknowingly (wink-wink).

The 2010 Fuse Napa Valley Cabernet Sauvignon reveals itself as a deep ruby red in the glass with aromas of bright red cherries and baking spices. The palate is a seductive blend of dark black and red fruits mixed with notes of chocolate and mocha, with smooth tannins, hints of oak and a lush finish. This wine is smooth as silk. It's an absolutely delicious wine. You can pair this with grilled steak, pizza or anything that calls out for a smooth, rich red wine.

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

## 2011 Domaine Calendal "Plan de Dieu" Côtes-du-Rhône Villages

Domaine Calendal is a collaborative project between two oenologists who met while in school training to be winemakers. Philippe Cambie and Gilles Ferran shared a common passion for the wines of Provence, for Grenache and Mourvèdre grapes and for old vines. When they had the opportunity to buy a small parcel of land in the Plan de Dieu (between Rasteau and Cairanne, near the village of Travaillan), they jumped for it. This small vineyard contained healthy old vines and was an ideal location for employing organic farming methods. The name Calendal comes from a French Provençal poem by Frederik Mistral. In the poem a fisherman, Calendal, is deeply in love with the beautiful

Estérelle. The name reflects the two friends' love for the soil of Provence and for its fruits: the wines.

The 2011 Domaine Calendal "Plan de Dieu" Côtes-du-Rhône Villages is a blend of 50% Grenache and 50% Mourvèdre from 30- to 50-year-old vines. It was aged for 12 months in one-year-old French barrels.

The wine is ruby red in the glass with aromas of cranberry, rosemary and roasted meat. The palate comes alive with bright red fruits, hints of cranberry, bitter red cherry, notes of spicy red cinnamon and savory herbs, all showing well against the nice acidity and lift of this wine.

The body is light, with good drive; it feels lithe and agile on the palate rather than heavy or cloying like some recent Rhône wines. This is an ideal food wine and should go well with roast chicken, wild salmon or any food that needs a bright red to play off of it. The wine's racy acidity and light body allow it to pair flawlessly with fish, fowl or heartier red meats. *Wine Spectator* gave this 90 points, and the Rhône Report gave it 90-92.

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



*Philippe Cambie. He and Gilles Ferran are the winemakers and co-owners at Calendal.*

## Premium Wine Club

### 2010 Alta Maria Santa Maria Valley Pinot Noir

Alta Maria Vineyards is a partnership between winemaker Paul Wilkins, James Ontiveros and Sao Anash. Paul Wilkins and James Ontiveros were college buddies at Cal Poly San Luis Obispo who along with a few other wine aficionados founded a group called Vines to Wines. While still in college, Paul landed a job with renowned winemaker John Alban in the Edna Valley. He eventually was offered an assistant-winemaker position. He worked with John Alban for eight years. James worked after graduation as a grape buyer for Kendall-Jackson and later for Gallo of Sonoma. That experience allowed him to explore and learn from hundreds of vineyards all over California. James eventually became the sales and marketing director for Bien Nacido Vineyard in the Santa Maria Valley. Paul left Alban Winery for winemaking consulting positions; James planted an 8-acre Pinot Noir vineyard on his family's Rancho Ontiveros. A mutual friend suggested Paul take a look at what "this guy James Ontiveros" was doing with his Pinot vineyard in Santa Maria. It wasn't long before the two old college friends decided to reunite, this time to make wine. The reunion was fortuitous, bringing together Paul's expertise in winemaking and James's vast knowledge of viticulture. They partnered with Sao Anash, former executive director of the Santa Barbara Vintner's Association, and started Alta Maria Vineyards. Alta Maria means "Higher or Heavenly Mary" and refers to the name bestowed on the Santa Maria River in the 1800s by James's



*James Ontiveros and Paul Wilkins in the vineyard.*

ancestor, Don Juan Pacifico Ontiveros. The label artwork for Alta Maria Vineyards features hand-hewn iron nails used by homesteaders.

The 2010 Alta Maria Santa Maria Valley Pinot Noir is an elegant and graceful Pinot Noir with a deep, vibrant red color and aromas of red cherry, red licorice, heirloom tomatoes and spice. The palate has excellent tension with bright red fruit, spice, clove, sandalwood and sage notes. The acidity is mouth-watering and the wine just zooms to the finish with a nice long, harmonious crescendo of fruit, spice and herbs. Pair with stuffed pork loin or grilled wild Alaskan salmon. *Wine & Spirits* gave this 90 points.

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

## **2012 Argyle Willamette Valley Oregon Pinot Noir**

Argyle Winery may not have been one of the first Oregon wineries, but they have had a big hand in helping to make Oregon wines more visible and better known. The Oregon wine renaissance began in the early- to mid-1970s as wine-industry growth migrated up north from California. Oregon, thanks to its climate and soil make-up and its latitudinal position similar to France's Burgundy region, seemed the ideal place to grow world-class Pinot Noir and Chardonnay grapes. Argyle Winery began in 1987 but has vineyards tracing back to 1972 to 1974. Argyle may not have been an Oregon pioneer, but their single-vineyard Pinot Noirs and fantastic sparkling wines helped to make Oregon wines household staples.

Argyle Winery was the vision of co-proprietors Brian Croser and Rollin Soles, who envisioned growing late-ripening Pinot Noir and Chardonnay in ideal conditions for Burgundian-style wines and Champagne-like sparkling wines. Three estate vineyards form the backbone of Argyle's excellence: Knudsen (planted in the early 1970s, located in the Dundee Hills), Stoller (planted in 1995, located in the Dundee Hills) and Lone Star (purchased in 1996, located in the Eola Hills).

The 2012 Argyle Willamette Valley Pinot Noir is one of the first 2012 reds I've tasted and I hope it is a harbinger of what this vintage has to offer. Medium red in the glass, the wine kicks off with gorgeous aromas of hibiscus, cranberry, white raspberry and tea notes. The palate is nicely balanced with tons of crunchy red fruit, subtle spice and mineral notes buffered perfectly by racy acidity and crisp tannins. This is a tasty Pinot Noir that can be enjoyed with a summer salad, chicken, salmon or flat-bread pizza.

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



*Rollin Soles, co-owner of Argyle Winery.*

# **Best Buy Wine Club**

## **2009 Mustiguillo "Mestis" Vino de la Tierra el Terrerazo Spain**

Bodegas Mustiguillo is located roughly in La Mancha, which is slightly east of the center of Spain and about 100 kilometers from the Mediterranean Sea in a cool-climate region. Bodegas Mustiguillo is a modest, family-owned winery that has 87 hectares mostly devoted to the grape varietal Bobal, a varietal indigenous to Spain. A dark-skinned grape, Bobal is often used as a blending grape with Alicante; it is

known for having lower alcohol and higher acidity than Monastrell. At Bodegas Mustiguillo, sandy-clay soil on a limestone crust coupled with Mediterranean influences and the cool climate allow the Bobal grape to flourish and reach its full potential.

The 2009 Bodegas Mustiguillo “Mestis” is a blend of 50% Bobal and 20% Tempranillo with the balance made up of a blend of Syrah, Cabernet Sauvignon and Merlot. It was aged for 10 months in French oak. The first thing you notice about the wine—besides the deep red color—is the nose which is quite different from other wines. Distinct aromas of boysenberry, blueberries and baking spices flow seamlessly from the glass. On the palate the wine has great energy and verve with dusty tannins and dark blue fruit flavors along with hints of vanilla, clove and tobacco. The wine has good body, nice depth and a surprising amount of complexity given its modest price tag. Pair this wine with lamb, pork or a rustic dish that needs a sturdy, food-friendly wine.

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



*Old vines at Bodegas Mustiguillo, La Mancha.*

## **2010 Trimbach Pinot Blanc Alsace**

When you're discussing the most important producers in Alsace, the benchmark producers, it doesn't get much better than the Trimbach winery. Trimbach can trace its origins back to 1626—they have almost four centuries' worth of history crafting fine wines in Alsace. Today, Trimbach is led by Hubert Trimbach, his nephews John and Peter, and Peter's daughter Anne. The family carefully preserves the traditions, enthusiasm and strict adherence to quality that built up Trimbach's reputation as Alsace's premier producer.

The 2010 Trimbach Pinot Blanc is exactly what I am looking for in an inexpensive white wine. This wine has great balance, pretty fruit, a touch of spice and good mouthfeel. The wine is an almost pink/grey tinted yellow in the glass with beautiful aromas of jasmine, honeysuckle, honeydew melon and iodine notes. The palate is perfectly balanced with flavors of nut, wet stone, melon, citrus and stone fruits playing against bright acidity and nice zest. This is a great offering either for warm weather or for when a Chardonnay is a bit too heavy and you want to drink a white wine with salad or seafood.

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



*The Trimbach winery family: Peter, John, Anne and Hubert.*

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

## 2012 Terracruca Boccacchino Bianchello del Metauro DOC

I met Luca Avenanti in 2009. He was trying to take his family's winery into this millennium, which meant trying to market wines made from grapes most people have never heard of from a region most folks don't recognize. The job would be incredibly daunting for a less passionate person than he. The winery lies in the Marche a little over 20 miles from the Adriatic Sea in the tiny, little village of Fratte Rosa. Just a sidelight: his Mom is the village's mayor.

Luca looks as if he just stepped out of a night of clubbing in Hollywood—he's one Hip Dude. But he is one passionate winemaker too and his parents couldn't be prouder or more fortunate.

The 2012 Terracruca Boccacchino Bianchello del Metauro DOC (a mouthful to pronounce) is layered with intense fruit aromatics and a long, focused finish. I'll have to admit that I don't have a career-long experience tasting hundreds of Bianchellos, but I loved this wine at first taste. 2012 is a superb vintage for Marche whites and this wine is full and rich on the palate yet still has a great acid backbone. The wine was impressive on the palate particularly with its multiplicity of fruit aromatics, which really made me pause and examine. While the fruit isn't particularly complex there is just a lot of it going on in the glass, coupled with floral notes and that sassy texture. Like its name, this wine is a mouthful. The wine is fermented in stainless steel and sees no wood aging; it is just ready to drink after a few months in the bottle. The Marche being a coastal region this is of course a classic fish wine, but I just love it as an aperitivo, or with an Insalata Caprese. A nice piece of halibut would really go well with this wine too!

**Your re-order price for this wine as a club member is: \$11.99 per bottle.**



*Luca Avenanti pouring the wine at a tasting.*

## 2010 Cascina Val del Prete Roero "Bricco Medica"

I met Mario Roagna more than 20 years ago. You could tell instantly he was a man of the earth, just from the way he stood and breathed—and most of all, his eyes. He's from Piemonte, and Piemontese society is fairly closed, not unlike their French neighbors. It takes a long time to get someone there to open up to you; even if you speak Italian in front of them they frequently drop into dialect between themselves and leave you the odd man out. Once you pass enough tests and show that you actually know something and can understand the complexity of how they explain their land, vines and wine, then you have a close friend, someone who has your back.



*Cascina Val del Prete from the top of the amphitheatre.*

Mario's winery is in the Roero, in Piemonte, northwest Italy. It's across the Tanaro River from the Langhe hills, just a little east of Alba. Roero is home to the white varietal Arneis. The name of the Nebbiolo wine here has gone through a transition; originally called Nebbiolo d'Alba, it is now called just Roero DOCG (100% Nebbiolo). Mario's winery lies at the foot of a natural amphitheatre with vines

sloping upward in three directions from behind the winery and is truly dramatic.

Back to Mario and his eyes. It probably took me three visits and six times meeting him before I finally impressed him enough with a question and then a statement about his wines. He finally decided that I knew what I was talking about, and that I liked his wines. I was an OK guy in his eyes. Yes the eyes, Mario's eyes are, well, this is not a Man-Crush but they are truly beautiful and a window to his emotions and soul. They are piercing, searching, passionate and when he likes you, inviting—just like his wines. The 2010 Cascina Val del Prete Roero "Bricco Medica" is 100% Nebbiolo aged in new French oak barriques for 16 months. The result is a forward yet powerful example of Roero Nebbiolo. The lushness of the palate dominates your senses and the rich, complex fruit character is bold and then supported by a brace of tannin (yes this is Nebbiolo) in the finish. Capable of aging easily another 10 to 15 years in a great vintage like 2010, the wine is also rather drinkable now. I'd have it with beef right off the barbecue. or if you'd like to get rustic and it is cold where you are: sausage and polenta. You'll love this wine.

**Your re-order price for this wine as a club member is: \$27.99.**

## Re-order Form

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

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

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

***For a complete, up-to-date inventory listing, visit us online at: [www.klwines.com](http://www.klwines.com)***

## Signature Red Club Previous Offerings

\_\_\_\_ Bottle(s) 2010 Château Puy Blanquet, Saint-Emilion @ \$22.99 per bottle

This wine is 75% Merlot, 15% Cabernet Franc and 10% Cabernet Sauvignon. This 2010 has black cherry and raspberry aromas and good mid-palate sweetness. Alex's notes include espresso bean and cocoa powder flavors with cinnamon aromas. This wine has purity and old-school style. It will cellar for many years, but you can drink it now after decanting it a couple of hours in advance.

\_\_\_\_ Bottle(s) 2010 2008 Speratus Napa Valley Cabernet Sauvignon @ Please Inquire

This wine's dark purple hue only hints at the power and depth in the glass; the nose reveals aromas of blackcurrant, blackberry, vanilla, clove and lavender. The palate is large-scaled with layers of flavors such as dark chocolate, blackberry kirsch, mocha and lavender mixed nicely against rich oak nuances. The wine is smooth and rich with a long, harmonious finish that allows the wine to be enjoyed now, but it can easily age for the next five to ten years.

\_\_\_\_ Bottle(s) 2011 Domaine de Marcoux Côtes-du-Rhône @ \$24.99 per bottle

A blend of 80% Grenache and 20% Mourvèdre sourced from vines ranging in age from 40 to 80 years. The aromas of white pepper, raspberries and hints of strawberries flow to a palate that has plenty of life and verve. Flavors of red and black raspberries and of dried herbs and stone mingle seamlessly throughout the bright, zesty finish. Pair this wine with pork chops or grilled lamb.

\_\_\_\_ Bottle(s) 2011 Donkey & Goat "Five Thirteen" El Dorado County Red Wine Blend  
@ \$24.99 per bottle

This wine displays a beautiful nose of young red cherries, white pepper, beef blood and notes of dried herbs. The palate is a delightfully balanced mix of red fruits, tomatoes, spice and earth notes, all nicely framed by racy acidity and soft tannins. The quintessential food wine, this could be paired with lamb, pork or veal, or grilled eggplant. Very elegant and delicate. Its nose and complexity bring all the components together in a very enjoyable package.

\_\_\_\_\_ Bottle(s) 2006 Carver Sutro “Palisades Vineyard” Petite Sirah Napa Valley @ Please Inquire  
Purple-hued with a touch of fiery red around the edges of the glass, this has sexy aromas of caramel, mocha, black plum, dried fig and blackberry preserves. On the palate is an array of flavors including black licorice, Asian spice, black plums, pain grillé and fresh blackberries. The wine is layered, with a soft mouthfeel and a long, lush finish.

\_\_\_\_\_ Bottle(s) 2010 Moulin de la Gardette Cuvée Tradition Gigondas @ \$21.99 per bottle  
This is a concentrated yet elegant example of Gigondas from the stellar 2010 vintage. The wine has a beautiful garnet color with a gorgeous nose of cherry, a hint of chocolate and spicy black fruit flavors. On the palate it is medium bodied, yet refined, with admirable intensity, length and persistence. Although the wine has great ageing potential, its charming sweet fruit and spice notes give it immediate appeal. Enjoy it now and over the next five years with heartier Provençal fare.

\_\_\_\_\_ Bottle(s) of 2008 Izadi Reserva Rioja, Spain @ \$19.99 per bottle  
The 2008 Izadi Reserva Rioja is a pretty wine with a ruby-red color and aromas of red cherries, plum and spice notes. It is 100% Tempranillo, and the grapes are from vines that are 35 to 60 years old. The wine is aged 14 months in French and American oak. It has a supple palate of red cherry, milk chocolate and clove, and a surprisingly fresh and vibrant lift along the finish. This wine is very elegant, with pretty fruit notes and a delicate frame. This wine is perfect to pair with salmon, pork or any dish that prefers a medium-bodied, balanced red wine.

\_\_\_\_\_ Bottle(s) of 2008 Finca Villacreces Ribera del Duero, Spain @ \$29.99 per bottle  
The 2008 Finca Villacreces Ribera del Duero is a dark red in the glass with aromas of red licorice, sweet baking spice, crème de cassis and bitter chocolate. On the palate the wine has plenty of heft and weight with flavors of sweet red cherry, plum, cocoa and blackberries. The finish is long, smooth and dry, with tannins that lightly dust the back of your palate. A large-scaled offering. Pair with grilled rib-eye, spicy red pasta or flavorful Spanish tapas.

\_\_\_\_\_ Bottle(s) of 2005 Miguel Merino Reserva Rioja @ \$22.99 per bottle  
As delicious as it is, this also has a serious side to it. For this wine Miguel uses only older fruit, from vines averaging 45 years old, and it shows in the concentration and complexity of the aromas and flavors: blackberry, black cherry, chalk, baking spices. Fresh acidity ties everything together and ensures ageing for another seven to eight years.

\_\_\_\_\_ Bottle(s) of 2010 Jimenez-Landi “Sotorrondero,” Méntrida, Spain @ \$19.99 per bottle  
The 2010 Jimenez-Landi “Sotorrondero” Méntrida is a blend of 85% Syrah and 15% Garnacha (Grenache) aged for 10 months in French oak barrels. It’s ruby red in color with aromas of white pepper, red currant, cranberry and cherry kirsch. On the palate it is fresh and lively with flavors of red berry, sage, savory spice and zippy acidity. The lift and vibrancy of this wine make it the perfect food wine. It is made in a much more restrained style than some of the more new-world offerings currently coming out of Spain. *Wine Advocate* gave this wine 90 points.

\_\_\_\_\_ Bottle(s) of 2009 Van Wagoner “Cuvee Speciale” Pinot Noir California @ Please Inquire  
This is flat-out delicious Pinot Noir. The wine starts out with a seductive nose of fresh smashed strawberries, hints of rosemary and subtle notes of caramel and mocha. On the palate the wine displays deep strawberry and red berry fruit flavors and it has hints of mocha-accented oak on the finish. The deep, rich fruit flows throughout the wine and never becomes heavy or overtly sweet; it is always nicely buffered by the perfect amount of acidity and oak.

## **Premium Wine Club Previous Offerings**

\_\_\_\_\_ Bottle(s) 2012 Château Reynon Sauvignon Blanc, Premières-Côtes-de-Bordeaux @\$13.99 per bottle  
2012 was an outstanding year for white Bordeaux as the wines combine richness and crisp acidity. This wine has a zesty, grapefruit-y aroma and has a great palate impression of lime mixed with a bit of melon. Full yet perfectly balanced, this wine is a perfect choice for your Indian summer white wine. How about a nice lobster dish or chicken or almost any fish?

\_\_\_\_\_ Bottle(s) 2007 Bodegas Poesia “Clos des Andes” Malbec, Mendoza, Argentina @ \$15.99 per bottle  
The Clos des Andes struts its stuff from the very first sniff of the glass, with aromas of pencil lead, black cherry and spice notes. The wine proceeds to a palate of black fruit, licorice, tobacco and dark raspberry notes. The wine is nimble on the palate with good concentration, complexity and layers on the finish, showing persistence and length. This wine has a Bordeaux pedigree with Argentinean genetics and is a stellar value to boot. Robert Parker’s *Wine Advocate* gave it 91 points, and so did Stephen Tanzer.

\_\_\_\_ Bottle(s) 2007 Three Saints “Sixty-Seven” Happy Canyon of Santa Barbara Red Wine @ Please Inquire  
The 2007 Three Saints “Sixty-Seven” Red Wine is absolutely seductive. It’s almost blood red in color with a nose of chocolate-covered cherries, red licorice and hints of sage and rosemary. On the palate is a hedonistic combination of mocha, dark cherries, dark chocolate and spice, with soft, supple tannins and a long, silky finish. This wine is drinking perfectly right now thanks to its having had a few extra years in the bottle.

\_\_\_\_ Bottle(s) 2008 D’Alfonso-Curran “White Hills” Santa Barbara County Chardonnay @ Please Inquire  
With its touch of age, this Chardonnay feels like slightly aged White Burgundy crossed with California Chardonnay. The green/gold-hued wine gives off an expressive nose of lemon curd, apple pie, wet stone and hazelnuts with a palate of baked apples, Asian pear, roasted nuts, vanilla and rich oak. The wine has fantastic balance thanks to its racy acidity and full-bodied feel along with the soft tannins. It has a firm, long finish. This wine will pair great with a cheese plate or roast chicken.

\_\_\_\_ Bottle(s) 2011 Kalinda Cabernet Sauvignon Napa Valley @ \$14.99 per bottle  
Our 2011 Kalinda Cabernet Sauvignon Napa Valley is a bright, zesty red with aromas of rosemary, dill, red cherry, cinnamon and bitter chocolate. The palate is a collage of red cherry, rosemary, milk chocolate and toasty oak accents with a subtle finish that seamlessly echoes the earlier flavors as they slowly recede from the palate. Once this wine has a chance to breathe it will reward you handsomely. Pairs well with almost all red meat, and with pizza and pasta.

\_\_\_\_ Bottle(s) 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc @ \$14.99 per bottle  
The 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc is a beautifully aromatic white wine with scents of white acacias, peach blossoms and a hint of orange zest. The wine seamlessly unfolds on the palate with an array of flavors including citrus notes, lime zest, lychee and hints of stone fruits. The wine has a nice balance with a sleek body and good acidity. The perfect match for ceviche or a summer salad.

\_\_\_\_ Bottle(s) of 2009 Starmont Cabernet Sauvignon Napa Valley @ \$14.99 per bottle  
Deep ruby red in the glass with aromas of baker’s chocolate, mocha, and cherry liqueur and subtle notes of eucalyptus, the 2009 Starmont Cabernet Sauvignon entices from the very first sniff. On the palate, flavors of milk chocolate, mocha, bitter cherry, black olive and violet spring forth. With layer after layer of unfolding fruit and tannin, this wine has a subtleness and length that allow it to be both big and supple. You could pair it with grilled red meats or robust pasta dishes, or with a delicious brick-oven pizza.

\_\_\_\_ Bottle(s) of 2006 Highflyer Syrah California @ Please Inquire  
This wine is definitely not for the meek. Côte-Rôtie-like aromas spring from the glass: dark baker’s chocolate, black fig, crushed stone, pepper and hints of leather. The palate is as bold as the nose, with flavors of blueberry, loganberry jam, dark chocolate, spice and cola notes. The wine finishes with a smooth, intoxicating finish that belies the power and depth of the wine. Pair this wine with grilled meats, spicy pasta dishes or your favorite pizza.

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

\_\_\_\_ Bottle(s) 2012 Barber Cellars “Chimaera” Sonoma Mountain Pinot Gris @ Please Inquire  
The wine is a broad-shouldered but refreshing white with a nose of almonds and papaya and flavors of grapefruit, apples, and apricot, with a sharp minerality thanks to the mountain soils of the vineyard. This one-of-a-kind wine is perfect with savory foods, and we are proud to offer it in our club for such a great price. Enjoy it with your upcoming Thanksgiving dinner—you will not be disappointed!

\_\_\_\_ Bottle(s) 2008 III Somms “Atlas” Napa Valley Red Wine @ \$8.99 per bottle  
A blend of primarily Cabernet Sauvignon with some Merlot, Cabernet Franc and Petit Verdot, the wine is a vivacious dark red in the glass with aromas of baker’s chocolate, plum, clove and blackberry kirsch. The palate continues with dark chocolate, plum, spice cake and blackberry flavors nicely buffered by good acidity and crisp tannins. The finish is smooth and surprisingly long and complex. Pair this wine with pizza, pasta or grilled red meats, or with anything else that requires a nice red wine.

\_\_\_\_ Bottle(s) 2011 Casa Castillo Monastrell Jumilla, Spain @ \$9.99 per bottle  
Incredibly approachable, this wine is a rich, ruby red color with aromas of zesty red fruit, licorice, rose, orange zest and hints of herbs and spice. The palate is medium-bodied with raspberry and cranberry notes along with hints of rhubarb, vanilla, mocha and spice notes. This wine has a ton of energy and length for its modest price and can be

enjoyed on its own or with pizza or pasta. Stephen Tanzer's *International Wine Cellar* gave this wine 90 points.

\_\_\_\_ Bottle(s) 2012 Bonterra Mendocino County Viognier @ \$9.99 per bottle

The 2012 Bonterra Viognier has a gorgeous nose of peach blossoms, apricots, hints of cream and white flowers and a palate overflowing with fresh peach, apricot, spice and hints of stone fruit. The finish is long, bright and vibrant with a touch of vanilla emerging. Pair this wine with scallops, grilled chicken or roasted vegetables.

\_\_\_\_ Bottle(s) 2010 Antech "Emotion" Crémant de Limoux Brut Rosé @ \$11.99 per bottle

Composed of Chardonnay, Chenin Blanc, Mauzac and Pinot Noir, the Emotion has a pale pink color with lively tints and a fine bead. Delicate nuances of cherry and strawberry along with white floral notes make for a crisp and elegant sparkler, destined to become a favorite of many. It's brilliant served as an apéritif or with sashimi, Chinese or Thai cuisine.

\_\_\_\_ Bottle(s) 2012 Antech Vin de Pays d'Oc Chardonnay @ \$7.99 per bottle

This wine has a pale yellow hue and a nuanced bouquet of white flowers. The vibrant, fresh palate finishes with notes of grapefruit. Arguably one of the best white wine values currently at K&L, Antech's Chardonnay will delight new-world and old-world Chardonnay fans alike.

\_\_\_\_ Bottle(s) of 2009 Capcanes Mas Donis Barrica Montsant, Spain @ \$9.99 per bottle

An absolutely screaming bargain! Dark red in the glass with aromas of grilled meats, maraschino cherries, volcanic rock and black plums, the wine has a pretty core of sweet berry fruit, black plum, pain grillé and hints of baking spice. The finish is bright and long; the energy and verve of the wine show through. This wine is perfect to have with a barbecue, with pizza or pasta, or roast chicken. Stephen Tanzer's *International Wine Cellar* gave this 90 points.

\_\_\_\_ Bottle(s) of 2011 Lynx "The French Connection" Shiraz, Franschhoek South Africa @ \$10.99 per bottle

The wine's bouquet certainly has a nod to the Northern Rhône Valley, with black cherries, grilled meats, new leather, mocha, bacon fat and a hint of camphor. On the palate, darker spicy blackberry/ boysenberry fruit emerges, with dusty and fine-grained tannins supported by moderate acidity, framing it with good length. —*Jim Chanteloup, K&L South African Wine Buyer*

\_\_\_\_ Bottle(s) of 2011 Smashberry Red Central Coast @ \$9.99 per bottle

This wine is produced by Bien Nacido Vineyards, a large, bulk wine producer that also makes some wonderful single-vineyard Chardonnay and Pinot Noir offerings—and this surprisingly great value 2011 Smashberry Red. A blend of 40% Merlot, 30% Cabernet Sauvignon and 30% Petite Sirah aged for 16 months in American oak, this wine has a seductive nose of red cherry kirsch, raspberry jello, hints of herbs and a slight touch of milk chocolate. The palate is a lively blend of red cherry, cranberry, black raspberry and mocha notes that seamlessly meld against a bright, lively finish. This delicious, easy-to-drink wine pairs well with almost any dish that needs a fruit-forward red.

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

\_\_\_\_ Bottle(s) 2008 Filippo Grasso Etna Rosso "Capu Churma" @ \$26.99 per bottle

This wine by Filippo Grasso comes from vineyards in the Contrada Calderara Sottana, where the youngest vine is over 40 years old. Filippo treats his wine a bit differently; he doesn't age it in oak barrels. This is a little unusual for a big red wine but once you taste it you'll see this is a wine of substance and depth. Etna Rosso is something like a cross between Nebbiolo and Pinot Noir. Adding in the volcanic soil and the unique sun exposure on Etna, you get something really special. This wine is perfect with roast veal, filet, or if you're up for it, deep-fried turkey!

\_\_\_\_ Bottle(s) 2012 Tenuta Mazzolino Vivace @ \$12.99 per bottle

I love drinking this wine. It is invigorating, and the flavors are so vibrant they seem to explode in your mouth. The Vivace is a perfect wine for meals; it is so cleansing. It is ideal for American-style pizza and it certainly is the perfect match for rich filled pasta, risotto or the classic Spaghetti Bolognese. This wine should be drunk partially chilled about 58-60°F. You'll love it!

\_\_\_\_ Bottle(s) 2011 Francesco Brigatti Uva Rara @ \$21.99 per bottle

Francesco Brigatti makes a series of wines, all based on local grape varieties. This one is unique. The 2011 Brigatti Uva Rara—yes, Uva Rara is the grape—is a supple, expressive wine that is meant to be served with *salumi* and first courses, and should be served at about 63 to 65°F. The wine seems simple at first but it slowly opens to show intriguing depth and character, more plummy than bright. Low in tannins and acid, this wine would pair nicely

with pasta or risotto and porcini mushrooms, or a simple roasted chicken.

\_\_\_\_\_ Bottle(s) 2012 I Stefanini Soave Superiore “Monte di Fici” @ \$17.99 per bottle

Made from 100% Garganega, the 2012 I Stefanini Soave Superiore “Monte di Fice” exhibits aromas of cooked apple spiced with cinnamon, and delicate roasted almonds. It is fresh yet full of flavors that indicate complexity beneath; in a year or two from now this wine will be at its zenith. The wine is soft, supple and long on the palate. Be careful not to serve it too cold. This is a great cocktail wine and great paired with roasted chicken. It is an excellent accompaniment for crab as well.

\_\_\_\_\_ Bottle(s) of 2009 Cascina Ca’ Rossa “Vigna Mulassa” Barbera d’Alba @ \$27.99 per bottle

This wine is very long on the palate, supple and smooth, and it has a decidedly persistent finish. I would decant this wine for two reasons. First, because it is un-fined and unfiltered and is throwing a fair amount of tartaric acid crystals. That’s what they make cream of tartar out of; it is harmless but makes your glass a bit gritty. Secondly, Barbera’s acidic core loves oxygen and the more oxygen you can get to it, the more it makes the wine open. Angelo would love for you to try this with a grilled steak.

\_\_\_\_\_ Bottle(s) of 2011 Cavalchina Bianco di Custoza Amedeo @ \$19.99 per bottle

A texturally fulfilling blend that has delicate fruit aromatics along with a freshness and minerality that are outstanding. I could see myself drinking it just by itself (I am American), but with some fresh, wild salmon on the barbeque this would be sensational!

\_\_\_\_\_ Bottle(s) of 2008 Ferrero Brunello di Montalcino @ Please Inquire

I really like this wine. It reminds me of the more “classically” styled vintages showing freshness, balance and not the super-ripe flavors that global warming seems to be giving us lately. Drinkable now after decanting it will age for another seven to ten years. I’d serve it with a rich meat ragu made from a Brasato al Brunello (Italian pot roast) over pasta.

\_\_\_\_\_ Bottle(s) of 2010 Mamete Prevostini Botonero @ \$14.99 per bottle

Mamete Prevostini has been making wine in the Valtellina since the 1940s for their family restaurant but it wasn’t until 1988 that it became a serious wine producer in their current position. The 2010 “Botonero” has a short, five-day fermentation and never sees any wood. It is a fresh, aromatic red that would be a great accompaniment for the region’s classic dish of *Pizzoccheri*, a type of pasta made from buckwheat. One adds cubed potatoes, swiss chard or savoy cabbage and Valtellina Casera cheese (Fontina would be a good substitute or the cheese) .

\_\_\_\_\_ Bottle(s) of 2010 Marziano Abbona Dogliani “Papa Celso” @ \$21.99 per bottle

This is a big, powerful wine with lots of tannic structure that is enveloped in layers of luscious fruit. It isn’t particularly a wine to age into gracefulness; this is a bold, drink-me-now-if-you-can wine. It goes best with hearty, rustic dishes bold enough to stand up to the burst of flavor Papà Celso gives you. I would be remiss if I didn’t also suggest my personal favorite, polenta with grilled sausage. For me that is the Dolcetto dish.

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

\_\_\_\_\_ Bottle(s) Canard-Duchêne “Leonie” Brut Champagne @\$34.99 per bottle

The Canard-Duchêne “Leonie” Brut Champagne is composed of 50% Pinot Noir, 25% Meunier and 25% Chardonnay. All of the Pinot Noir comes from the Mountain of Reims, where Canard-Duchêne is located. The rest is purchased from great villages like Cumieres and Vertus. The wine is aged for three years on the lees after fermentation in stainless steel. Although this producer is relatively obscure here, they are the fourth biggest Champagne in the French market, and are very popular for their easy drinking, toasty style. This Champagne will make a perfect apéritif—it’s a very fine way to start your weekend.

\_\_\_\_\_ Bottle(s) Charles Orban Blanc de Noirs Brut Champagne @ \$34.99 per bottle

This Blanc de Noirs is composed of half Pinot Noir and half Meunier. It is fermented in stainless steel at the Ernest Rapeneau facility in Epernay, and given three years of ageing on the lees. It is a muscular wine with a great baguette aroma and black cherry fruit. It has plenty of richness for enjoying with food, but will make a great apéritif as well.

\_\_\_\_\_ Bottle(s) Billecart-Salmon Extra Brut Champagne @ Please Inquire

This wine is composed of 40% Meunier, 30% Pinot Noir and 30% Chardonnay and relies on 40% reserve wines to give it the richness it needs to go completely dosage free. It has been aged for four years on the lees, and it saw

nearly a year on the cork as well. This very dry Champagne does not cross the line of austerity. This bubbly deserves the best oysters or scallops you can find!

\_\_\_\_\_ Bottle(s) of Bruno Michel “Rebelle” Extra Brut Champagne @ \$34.99 per bottle

From my personal tasting diary: “This wine was a lot richer than I remember and I suspect the base must be from the extroverted 2006 harvest. The balance was so perfect it hardly seemed ‘Extra’ Brut-like, rather just vibrant, nervy, electrically mineral sud-Epernay stuff. It went best with the Akasaka Roll, which has eel and avocado on the outside and tempura shrimp on the inside, and very well with everything else. I got carried away by its ample charm and finished the bottle.

### ***2008 Saint Jean du Barroux L’Argile, Ventoux***

This is a producer to watch. Saint Jean du Barroux is a reference point when one is discussing the Côtes du Ventoux. The Côtes du Ventoux has always played second fiddle to the Côtes-du-Rhône but this humble property with pharmacist-turned-winemaker Philippe Gimel, who apprenticed under Jean-Louis Chave of Chave & Christophe Sabon of Sabon & Janasse, has become a beacon of top-notch wines from the Cotes-du-Ventoux. The 2008 Saint Jean du Barroux L’Argile is a blend of 75% Grenache, 14% Syrah, 5% Carignan and 5% Cinsault from 40-year-old vines planted at 900-1200 feet elevation. The wine is aged for 18 months in concrete. It has amazing depth of dark red berry fruit, tobacco, earth and mineral notes while retaining a sexy and savory feel. If you’re a fan of Rhône wines you owe to yourself to give this a try! The Rhône Report gave this 92 points.

**Special promotional price for Club members: \$19.99 per bottle.**

### ***Wine Club Six-Pack Special “Spanish Sensation”***

If you were to ask a French winemaker/owner what country they fear as far as competition for global wine sales is concerned, they would say “Spain,” hands down. Spain produces a wide array of amazing wines made in different styles that showcase their own unique terroir and grapes. This six-pack lets you sample the best of what Spain has in store for you. We have two bottles each of **2008 Finca Villacreces Ribera del Duero**, **2008 Vina Izadi Reserva Rioja** and **2010 Jimenez Landi “Sotorronero” Mentrída**. You get a nice sampling of grape varietals, blends and regions. If you were to buy these off the shelf you would pay **\$169.94**. With your wine club discount it would be **\$139.94** but we’re only going to charge you **\$99.94 for this six-pack—a further savings of \$40!**

### ***Wine Club Six-Pack Special “Super Sampler”***

Can’t decide what you want to drink tonight? Be prepared with the Super Sampler, guaranteed to have the right wine for you! The Sampler comes with two bottles each of a great California Pinot Noir, a Washington Cabernet Sauvignon and lastly a fine Bordeaux. Two bottles each of **2009 Van Wagoner “Cuvee Speciale” Pinot Noir**, **2010 L’Ecole #41 Columbia Valley Washington Cabernet Sauvignon** and **2008 Château Pipeau Saint-Emilion**. If you bought these off the shelf you would pay **\$199.94**. With your wine club discount it would be **\$159.94** but we’re only going to charge you **\$119.94, for a further savings of \$40!**

### ***2011 Jean Paul Droin Chablis***

Jean Paul Droin has been one of our most popular producers over the last few years and once again we are giving our club members an exclusive price. Normally we sell this stunning value for \$18.99, but club members pay only \$16.99. Pretty fruit, nice citrus notes coupled with minerality and wet stone. The classic Chablis at an affordable price! **Special Price for Club members: \$16.99.**