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Dear Wine Club Members,

I first want to mention that we have decided to start an Italian Wine Club in 2008. If you are a fan of Italian wines and interested in joining, please give me a call or send a mail to [theclubs@klwines.com](mailto:theclubs@klwines.com) and we will add you to our waiting list. I will provide you with more details in the coming months.

We have a very strong lineup of wines this month, representing many different styles and regions. We go from the most modern of Napa Cabernets to the most traditional style of Côtes-du-Rhône, with stops in Argentina, Bordeaux, Italy and Champagne.

The Champagne Club pairs a Blanc de Blanc from a producer in Mesnil with a classic three-varietal blend from the so-called birthplace of Champagne, Hautvillers in the Valley of the Marne. The Gonet Blanc de Blanc is more delicate and elegant while the Gobillard Cuvée Tradition has lots of power with red fruit notes. I think they complement one another quite nicely as expressions of the range of wines produced in Champagne.

The Signature Red Club has two new-world gems that I have no doubt will sell out quickly. We are very pleased to bring you the 2004 Mendel Unus, a blend of 80-year-old ungrafted Malbec vines and Cabernet Sauvignon from a high-elevation vineyard. The wine was made by one of the finest winemakers in Argentina and we think it is further proof of the great potential of the old Malbec vineyards in Argentina. Our second Signature Red wine is a reserve Cabernet Sauvignon from a famous Napa producer that has chosen to sell us the wine at a fraction of its regular price as long as we do not divulge its origin. This wine is ultra-suave with everything a modern Napa Cab has to have.

The Premium Club includes a 2005 Rosso di Montalcino and a white Bordeaux. The Rosso is from our friends at Poggiarellino and I think it is their finest effort yet. I will make sure I buy a case of this for myself; I expect it to sell out even more quickly than the 2004. The Chateau Cantelys Blanc is from Daniel and Florence Cathiard, famed owners of Château Cantelys and Château Smith-Haut-Lafitte. This blend of Sauvignon Blanc and Semillon is a nice change of pace that I think you will really enjoy.

The Best Buy Club pairs another wine from Chateau Cantelys, the Cantelys Rosé, with a very fine Côtes-du-Rhône Villages. The rosé is a very pretty, appealing wine that will go well with any number of dishes or just by itself as an apéritif. I am a big fan of rosé wines and hope you will appreciate how versatile and just plain yummy they can be. The Côtes-du-Rhône carries the Village of Laudun appellation and is made entirely bio-dynamically—that's one of the strictest standards of organic production.

I hope you enjoy this month's selections!

Cheers,

Thornton Jacobs  
K&L Wine Club Director  
K&L Wine Merchants

# Champagne Club

## Philippe Gonet Brut Blanc de Blanc

Champagne Philippe Gonet is a 43-acre estate with vineyards stretching from Mesnil (where the estate's house and facility are located), up to Chigny Les Roses, out to the west of the Valley of the Marne and down to the Aube. The family has been making estate-bottled Champagne since the 1800s, and they have the old bottles to prove it! The estate is now managed by Chantal, Denise and Pierre Gonet.

The Philippe Gonet Blanc de Blancs is 100% Chardonnay, half from the Grand Cru of Mesnil and half from the Aube village of Montgueux. This batch, which is a combination of the 2004 and 2003 harvests, was pressed in the family's two old Coquard vertical basket presses and fermented entirely in tile. Like many other producers, the Gonets are wary of the electro-magnetic effects that stainless steel can have on Champagne and don't use any stainless steel in the production of their wines. Yet they are not afraid of progress or investment, and future cuvées (starting with the 2006-based Champagnes) will have been pressed in new, computer-controlled Coquard diagonal presses.

This is a very floral Blanc de Blancs, and makes an excellent apéritif. It is almost clear, so delicate is the pressing process from those old Coquard presses. The nose is like spring with wild flowers supported by a dough-like bass note. In the mouth the wine is feather light and extraordinarily refreshing.



*Chantal Gonet taking a sample of vin clair.*

## JM Gobillard & Fils Brut Cuvée Tradition

The domaine J.M. Gobillard & Fils is located in Hautvillers in the Valley of the Marne, at the base of the Montagne de Reims near Cumières. Hautvillers is often referred to as the birthplace of Champagne. The legendary cellar master, Dom Pierre Pérignon (circa 1638–1715), a Benedictine monk at the Abbey of Hautvillers, is frequently credited with the invention of Champagne. However, most of what you have heard about the famous cleric is apocryphal. While he did work tirelessly and successfully to improve the quality and renown of the still wines of Champagne, he did not invent sparkling wine, nor was he the first to make Champagne. In fact, he was an opponent of the production of sparkling wine and worked hard to prevent secondary fermentation, which was seen as a fault likely to break the precious wine bottles. In those days Champagne was most famous for its still Pinot Noir.

Things have really changed since then. Today the house of J.M. Gobillard et Fils is the result of a long family tradition of proudly making sparkling wines. The estate extends over approximately 25 hectares of vines, primarily in the premier cru areas around Hautvillers. The Cuvée Tradition is a blend of one-third Chardonnay, one-third Pinot Noir and one-third Pinot Meunier. In the glass the wine has a fine bead but is initially reticent on the nose, only opening up fully after a few minutes to reveal the typical doughy elements along with honeysuckle and notes of red fruits. On the palate the wine is supple with good fruit. The finish shows good persistence and focus. Enjoy as an apéritif or with all manner of fare excepting red meats. At our house, Champagne is served as the dinner wine on many occasions, especially with Asian cuisine. Enjoy!

# Signature Red Wine Club

## 2004 Mendel Unus

Every great winery has a visionary behind it, and Anabelle Sielecki is the driving force at Mendel. She is a true lover of fine wines, and when she heard from friends in Mendoza about an opportunity to buy two amazing old vineyards containing Malbec and Cabernet, she jumped at it. Her next move was to track down Argentina's top talent to make the wine, and all fingers pointed to native legend Roberto de la Mota, who was then working for a large, multinational company. She convinced Roberto that his future was in making Argentina's most compelling wines. Before long, her charm and perseverance had him on board. Roberto de la Mota was, until recently, the head winemaker for Cheval des Andes and Terrazas de los Andes (both under the LVMH/Chandon Argentina corporate umbrella).

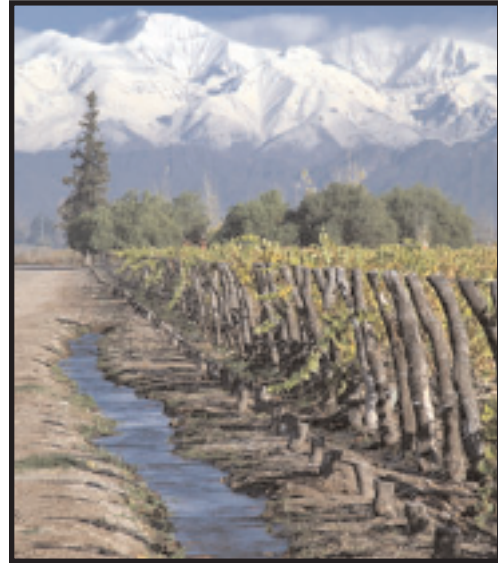
Originating high in the Andes Mountains, the alluvial soils of the Mendel vineyards in Lujan de Cuyo are very poor in organic material. They are sandy on top with stone and gravel below giving excellent drainage during the rare bursts of rain in Mendoza. Average rainfall is less than eight inches per year, but it can sometimes rain two to three inches in one afternoon.

Excellent mineral content and low amounts of nitrogen result in healthy plants with low vigor, which helps increase concentration of flavor in the grapes. The vineyards themselves are located at an elevation of 3280 feet. Summer temperatures in the northern part of the Lujan department are fairly cool (91° F is considered a hot day) and the day-night temperature swings are usually 30 degrees. This has a very favorable impact on the hang time, phenolic development and acid balance in the grapes. The grapes ripen slowly, becoming very concentrated and flavorful while maintaining good acidity. The Unus comes from the best blocks of their almost-80-year-old ungrafted vineyards. The grapes are hand harvested into small 18-kilo bins in the early morning, and after hand-sorting on the selection table, the grapes are gravity-fed into small fermentation tanks. Manual punchdowns are used to increase skin contact without extracting harsh tannins. Barrel aging is 16 months, exclusively in 100% new French oak barrels. Weekly tastings of every barrel's contents ensure that the wines are removed from oak at the appropriate time, and the final assemblage includes only the top barrels. The wine is bottled unfinned and unfiltered.

The 2004 Unus is a blend of 70% Malbec and 30% Cabernet Sauvignon. The aromas of dark cherries, plums and roasted cocoa come leaping out of the glass. This is a big but very suave wine with layers of ripe cherry and berry fruits with cocoa and vanilla oak notes. The tannins are ripe and soft, so this wine drinks well right now but will certainly age for a decade or longer. Serve with any red-wine friendly food and you will have a great meal!

## 2003 Shiners, Napa Valley

The first thing you may notice about this wine is the plain packaging and its name. The name Shiners is a term used in the wine business for a bottle without a label. When we are given sample wines as candidates for our private labels they always come as "shiners." Thus in the spirit of the name, we have kept the label and packaging as simple as possible (no we did not forget the capsule nor did it come off in the shipping box). As many of you already know, some of the finest wineries in Napa, producers of some of the area's most



*Argentine Vineyard with typical flood irrigation*

expensive wines, will sell off their excess production in the bulk market so long as their name is not associated with the wine. We are forced to sign lengthy and ominous contracts that threaten dire consequences should we divulge the fact that the wine we are selling for \$30 is from a famous Napa producer that normally charges several times that much. The list of famous names that have sold us wine for our Kalinda, Purisima Canyon and Kirkham Peak labels is long indeed. The only thing you don't get when you buy our proprietary labels is the privilege of financing the marketing budgets for those brands. We are always happy to be able to offer you these great deals even if we can't boast about the wine's origin.

The 2003 Shiners is a very polished and sophisticated Napa Cab. The color in the glass is deep purple, indicating a high degree of extraction during a long maceration. On the nose there is plenty of ripe dark fruit; toasty aromas follow to the palate. On the palate, the wine has gobs of dark fruit, sweet vanilla oak notes with good body and depth. It is delicious now and can be consumed with great pleasure but will also cellar well for up to ten years.

**The Signature Red Wines can be reordered for only \$23.95 per bottle.**

## Premium Wine Club

### 2005 Poggiarellino, Rosso di Montalcino

The 2005 Poggiarellino Rosso di Montalcino is another superb wine imported directly by Greg St. Clair, K&L's Italian wine buyer. Anna and Lodovico Ginotti could be in an Italian version of television's Green Acres. Lodovico inherited Poggiarellino a decade ago. Lifetime residents of Siena, neither Lodovico nor Anna had ever been farmers, but they cast off their previous careers and headed for the country. They produced their first wine in 1997, a precious few bottles, mostly an experiment to have some wine around the house. Their main focus had been on remodeling the four *agroturismo* apartments they rent to tourists; these vacation rentals are still their main occupation. Poggiarellino is one of Montalcino's most northerly estates. It sits on a hill (*poggio* is Italian for hill) and has a beautiful southwestern exposure. Some of the Poggiarellino vines were planted over 50 years ago, others 10 and 20 years ago, and some more recently.

Tuscany's winemaking tradition is one of the most ancient in all of Europe. When the original inhabitants (and namesake of the region) made their appearance, wild vines grew in abundance all over the sunny rolling hills of Tuscany. Later, the Etruscan people are believed to have domesticated and bred the ancestors of such grapes as the Sangiovese from those early feral grapes. No matter where or how the first vines originated, grapes and the much-sought-after wines they were made into have been celebrated in local literature throughout all historic times of the region. We can see evidence of them even farther back, in the paintings and pottery decorations of those ancient Etruscans. The hilly soil and the weather conditions of Tuscany are ideal for grape growing and, with the passing centuries, the numerous types of grapes grown gave rise to some of the world's most beloved wines.

By law, Rosso di Montalcino must be 100% Sangiovese. The law makes wines from Montalcino distinctive; no other grapes can be blended in. There is also a law governing the Rosso di Montalcino release date. The wines may not be released until the 2nd of January plus one year following the harvest.

On the nose, this wine has lots of dark fruit and rose aromas framed by hints of earth and tar. On the palate, the wine has surprisingly good weight for a Rosso and lovely Sangiovese fruit that explodes in the



*Lodovico and Anna Ginotti with Greg St. Clair.*

mouth. The wine has great fruit and acid balance and is very well made and complete. It has a bit of grip on the finish that should resolve over the next couple of years. I was very impressed with this wine and will no doubt be drinking it often over the next year whenever we serve up any Italian-themed fare.

### **Featured Producer: Chateau Cantelys, Pessac-Leognan**

Chateau Cantelys is owned by Florence and Daniel Cathiard, who are also the owners of the neighboring Chateau Smith-Haut-Lafitte. Florence and Daniel Cathiard first gained prominence as champion skiers on the French national team from 1965 to 1968 alongside the legendary Jean-Claude Killy. Today Jean-Claude is a great fan of Florence and Daniel's wines and still visits his old teammates at the Château. After the death of his father in 1970, Daniel found himself the head of a small chain of supermarkets. Over the next twenty years, he turned it in to one of the largest grocery distributors in France. During this same period, he developed a chain of sports equipment stores called GO SPORT with stores in France, Belgium, Spain and California. At its height, these enterprises employed 9000 with sales of over one billion dollars.

In 1990, Daniel and Florence decided to sell their businesses and refocus their energies on making great wines in Bordeaux. They purchased Château Smith-Haut-Lafitte and invested two years and enormous sums of money into renovating both the production facilities and the 18th century château where they now live most of the year. In 1994, they leased the nearby Château Cantelys from Dominique Lurton and completed the purchase in 1996. They were attracted to Château Cantelys by its proximity to Smith-Haut-Lafitte and its superb location on a gravelly rise near the village of Martillac. Fabien Teitgen, the winemaker at Château Smith-Haut-Lafitte, also took charge at Château Cantelys, bringing his expertise and passion to bear on this superb domain with 20 hectares of red wine grapes and 11 hectares of white grapes.

Both Château Cantelys and Château Smith-Haut-Lafitte are located in the AOC of Pessac-Léognan, part of the Graves area just south of Bordeaux. The Graves, meaning "gravel land" in French, is an important wine region of Bordeaux, producing over 20 million bottles each year. It is the oldest appellation of the Bordeaux region and its winemaking tradition goes back to the time of Eleanor of Aquitaine (1122 – 1204), mother of Richard the Lionhearted. The region stretches 50 kilometers southeast from the suburbs of Bordeaux along the Garonne river (the source of all the gravel brought down from the Pyrennes over the millennia). Despite being principally a producer of red wine, it is the only Bordeaux region known for both red and white wines. The area's red wines are generally considered more elegant than those of Médoc, and are made using a majority of Cabernet Sauvignon, with smaller amounts of Merlot and Cabernet Franc. The dry white wines are a blend of Sauvignon Blanc and Sémillon.

### **2004 Château Cantelys Blanc, Pessac-Leognan**

The yields on the 2004 Cantelys Blanc were 33 hectolitres per hectare. The wine is a blend of 50% Sauvignon Blanc and 50% Semillon. The wine was pressed using pneumatic presses and low-temperature settling with fermentation in barrel (50% new barrels). The wine was aged on the lees with regular stirring for ten months to enhance the wine's body and smoothness. You can enjoy this wine now or over the next five years. The 2004 Château Cantelys Blanc has a lovely nose of white flowers, pear and lanolin. On the palate the wine is light, delicate and focused with lots of grapefruit and tangerine notes and a good persistence on the finish. I really like this wine and it's a nice change of pace from Chardonnay and pure Sauvignon Blancs. Enjoy this wine as an aperitif or with any fish or white meat.

**Premium Wine Club wines can be reordered for only \$13.99 per bottle.**



# Best Buy Wine Club

## 2006 Château Cantelys, Bordeaux Rosé

The 2006 Château Cantelys Rosé is made of 55% Cabernet Sauvignon and 45% Merlot. The grapes were hand harvested in small crates and double sorted. The yields were 35 hectolitres per hectare. The grapes were macerated for 12 hours and 10% of the juice was bled off. This was then kept in insulated stainless-steel vats for cold settling. The wine was taken off its heavy lees but the fine lees were retained to enhance fermentation. The cold fermentation took place 70% in vat and 30% in barrel and the wine was subsequently aged for five months on its fermentation lees. The wine will be at its best over the next year.

The Château Cantelys Rosé is a lovely wine with a delicate nose of red fruits and hibiscus. On the palate the wine explodes with light red fruit flavors such as strawberry, raspberry and watermelon. There is a good fruit/acid balance and the wine finishes clean with some sage-like savory notes, which keep it from being just a simple fruit bomb and make it great with food. Like many of our staff, I'm a big advocate of rosé wines and not just as the usual summer sipper. I serve rosé at my house year-round and nearly always have a bottle in the fridge. It works well with foods where a red is just too much and white not quite enough. I find it the perfect wine for the way many of us eat now, i.e., lots of spicy or ethnic foods where red just doesn't work. I also like rosé with grilled ribs, burgers or even pizza.

## 2004 Domaine Duseigneur, Laudun, Côtes-du-Rhône Villages

Domaine Duseigneur is located on the west bank of the Rhône river near the picturesque village of Saint-Laurent-des-Arbres, within view of Châteauneuf-du-Pape. The 70-acre estate straddles the appellations of Laudun and Lirac. The current estate was founded in 1967 by Jean Duseigneur, continuing a family tradition spanning four generations. At the time, Jean Duseigneur made a conscious decision to grow his grapes without the use of pesticides or other chemicals. His visionary philosophy, which was contrary to trends at the time, was close to the modern biodynamic farming concept. Jean handed his estate to the care of his two sons, Bernard and Frederic, in 1992. They share the same passion for the soil as their father and have continued the estate heritage of high-quality winemaking using traditional methods. The Duseigneur brothers fully embraced biodynamic farming in 2004.

The ancient alluvial terraces of the Rhône are made up of red clay and stones on top of a layer of sand. The vineyards resemble an ocean of stones. These stones are a fundamental component of the terroir. They help to hold moisture in the soil, allowing the vines to withstand long periods of drought. They also preserve the soil's most fertile surface layers, which otherwise would be washed away by the heavy autumn rainfall. Most importantly, the stones trap the heat of the sun during the day and release it during the night, promoting the healthy growth of roots and grapes alike. The vineyards of the estate are planted on hillsides in a north-south orientation, enabling them to resist the relentless assaults of the Mistral wind. Le Mistral, which means "Master" in the local dialect, is hot and dry during the summer and bitterly cold during the winter. It dominates the whole lower Rhône Valley. In this unforgiving environment, only the vine has been able to withstand the Mistral. But the Mistral is not just a malevolent force; it is also responsible for the exceptional level of sunshine in the valley, which hastens the maturity of the grapes and gives them an extraordinary concentration.



*Vineyard at Domaine Duseigneur.*

The 2004 Domaine Duseigneur, Laudun, Côtes du Rhône Villages has a pretty ruby color with a pronounced nose of fresh red fruits, especially cherry. On the palate, the wine is very fresh and lively with good fruit and a supple mouth feel with a long, elegant finish. This wine would be great with roasted chicken or grilled pork tenderloin. Enjoy it over the next three years.

**Best Buy Wine Club wines can be reordered for only \$9.49 per bottle.**

## Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings of 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 you can call the wine clubs to resolve them at extension 2766. 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 e-mail 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)*

### Champagne Club: Previous Offerings

\_\_\_\_\_ Bottle(s) of De Castellane Rosé @ \$33.95 per bottle

The Champagne House De Castellane was founded by Vicomte Florens De Castellane at Epernay in 1895. De Castellane soon established itself as a favorite in *Belle Epoque* Paris. De Castellane is now part of the Laurent-Perrier house. The De Castellane rosé has a floral nose and is round and sumptuous on the palate. It is well suited as an apéritif and pairs well with berries and fruit desserts.

\_\_\_\_\_ Bottle(s) of Laurent Perrier Ultra Brut @ \$33.95 per bottle

Hailed by critics, the Ultra Brut has garnered 90-plus-point reviews from *Wine Spectator* and *Wine Enthusiast*. The wine is airy and delicate, yet surprisingly long. Floral and fruit flavors combine with mineral notes to give a wine that is pure without being austere. The finish is long and leaves the palate clean. Pair with all manner of seafood, oysters and rich foods, including foie gras.

\_\_\_\_\_ Bottle(s) of 2000 Marguet Pere et Fils Grand Cru Brut Champagne @ \$39.95 per bottle

Benoit Marguet is one of the most passionate young vigneron in all of Champagne and is dedicated to pushing the quality envelope on all of his wines. He practices organic viticulture that gives the vines and the resulting wines an extra level of depth and complexity that we think you will greatly appreciate. This wine has a majestic equilibrium of the disparate elements. On the palate, it opens with ripe fruit notes framed by hints of dried fruit, nuts and honey that blend together into a harmonious whole. The finish is long and very fine. The wine can be kept up to 20 years in a good cellar. Enjoy as an apéritif or as the main dinner wine with seafood or white meats.

\_\_\_\_\_ Bottle(s) of Deutz Brut Classic @ \$27.95 per bottle

From the renowned house based in Aÿ located at the base of the Montagne de Reims in the Marne valley, this is a classically styled Champagne that combines finesse with persistence. On the nose, the wine is rich with yeasty, bready notes. On the palate, the initial impression is of red fruits and then turns into crisp citrus and honey notes. The finish is crisp and clean.

\_\_\_\_\_ Bottle(s) of Bonville Brut Prestige @ \$28.99 ***Back in stock!***

We have been importing Champagne Franck Bonville directly for many years now and have thus earned an allocation of this small production Cuvée to share with the club. The current batch is a blend of the fantastic 2002, 2000 & 1998 vintages, all sourced from old, mid-slope vines in the Grand Cru villages of Oger and Cramant. The vine age averages over 50, with no vines younger than 40 years in the blend. This is stunningly rich Blanc de Blancs,

with lots of rich fresh cream, yet it still has the minerality and zing that one would expect from an all-Chardonnay Champagne. Quantities are extremely limited, so please do not hesitate if this Champagne is to your liking. The normal price in the store is \$44.99; your price as a club member is \$28.99.

## Signature Red Club: Previous Offerings

\_\_\_\_\_ Bottle(s) of 2002 Poggiarellino, Brunello di Montalcino @ \$23.99 per bottle

On the nose, this wine has lots of cherry fruit backed by tar notes. On the palate, the initial impression is of rich, ripe strawberry, followed by darker berry fruits with a bit of spice and well-integrated oak. The wine is very user-friendly and will not require long aging before it can be enjoyed.

\_\_\_\_\_ Bottle(s) of 2004 Altolandon, Manchuela, Spain @ \$23.99 per bottle

Jay Miller, writing in *Wine Advocate* #169, gave this wine 90 points and noted, "The 2004 Altolandon marks the debut of this wine sourced from an organically farmed, cool-climate vineyard. The wine was aged for 12 months in a mixture of French and American oak. The wine is 50% Syrah with the balance consisting of Merlot, Cabernet Sauvignon, and Grenache. Purple/black in color, it offers up a brooding nose of pepper, grilled meat, sausage, blueberry and black currant. Tightly wound but dense and layered, the wine is slightly compact in the finish. If this wine continues to evolve, my score will appear conservative."

\_\_\_\_\_ Bottle(s) of 2000 Chateau Coufran, Haut-Médoc @ \$23.99 per bottle

The 2000 vintage was hailed by one of the greatest in a generation and this Coufran reflects both the ripeness and the freshness of that vintage. The 2000 Chateau Coufran is a beautiful dark garnet color. Its orange-hued edges indicate its maturity. An engaging bouquet of cedar, leather and spice leads into loads of plummy fruit on the palate. The structure and concentration of this wine testify to the power of this landmark vintage. The wine will beautifully accompany red meats and strong cheeses.

\_\_\_\_\_ Bottle(s) of 2004 Chante Cigale, Châteauneuf-du-Pape @ \$23.99 per bottle

Parker gave the 2004 Chante Cigale 89 points and noted, "Their 2004 Châteauneuf du Pape ( a blend of 60% Grenache, 20% Syrah, and the rest equal parts Mourvèdre and Cinsault) has an open, heady nose of Provencal spices, pepper, kirsch liqueur and the classic dusty garrigue notes. Smoky, earthy notes follow through on the palate with heady alcohol, plenty of fruit, and a soft texture with good freshness and purity. This wine should be drunk over the next decade."

\_\_\_\_\_ Bottle(s) of 1999 Château Coufran, Haut-Médoc @ \$19.99 per bottle

The 1999 Coufran has a deep color and earthy, aromatic black fruit on the nose. On the palate, a combination of initial red currant and raspberry flavors is followed by sweet, plummy dark fruit notes set in a firm but ripe tannic structure. The wine is marked by a seductive, smoky, plummy richness. It is well-balanced with a nice elegant finish.

\_\_\_\_\_ Bottle(s) of 2003 Lancaster Cabernet Sauvignon @ \$28.99 per bottle

The 2003 Lancaster Estate Cabernet Sauvignon is entirely estate grown, produced and bottled. The final blend was 80% Cabernet Sauvignon, 10% Cabernet Franc, 6% Merlot, 3% Malbec, 1% Petit Verdot. The wine was then aged 22 months in French oak barrels, and bottled unfiltered and unfiltered, to retain purity of expression. The wine exhibits lush black cherry and plum, accented with cloves, anise, and violets. Soft, supportive tannins provide structure for the rich fruit; layers of complexity carry over to the long finish. This wine is very approachable now.

\_\_\_\_\_ Bottle(s) of 2004 Moulin de Gardette, Cuvée Ventabren, Gigondas @ \$23.95 per bottle

The Cuvée Ventabren is composed of 70% Grenache from very old vines, 20% Syrah and 10% Cinsault. The wine has a beautiful garnet color with a gorgeous nose of cherry, licorice, wet stones and a hint of bacon. On the palate, it is a medium bodied, opulent wine that possesses great depth, length and persistence. Although the wine has great ageing potential, the sweet fruit and spice give it a lot of immediate appeal.

\_\_\_\_\_ Bottle(s) of 2004 Proprietà Sperino Uvaggio, Coste della Sesia Rosso DOC @ \$23.95 per bottle

Composed of 75% Nebbiolo with the remainder being Vespolina and Croatina. The wine is deeply colored with a lovely spicy scent. It is medium bodied and slightly firm now with characteristic Nebbiolo flavors such as rose petals and tar as well as substantial tannins and the typical Nebbiolo mysteriousness. This wine will go well with all

manner of roast and grilled meat, and with hard cheeses. This wine will continue to improve for many years.

\_\_\_\_\_ Bottle(s) of 2005 Hewitson Cellar Selection Shiraz Mourvèdre @ \$23.95 per bottle

This wine has beautiful dark fruits and red flower notes on the nose. On the palate the wine is rich but balanced with yummy fruit, very polished tannins and lovely vanilla-oak notes. This is sure to be a big hit with those who love full-bodied Australian reds.

## **Premium Wine Club: Previous Offerings**

\_\_\_\_\_ Bottle(s) of 2006 Alvaro Castro, Dão, Portugal @ \$13.99 per bottle

The 2006 Alvaro Castro, Dão, Portugal is a blend of fruit from the two Quintas. It is composed of 65% Tinta Roriz (Tempranillo) and Jaen, 35% Touriga Nacional and Alfrocheiro. The wine has a lovely ruby color with ripe fruit, violets and dusty tannin on the nose. On the palate, the wine is medium bodied with sweet, dark fruits. You can serve this with all manner of fare including meats and cheeses.

\_\_\_\_\_ Bottle(s) of 2005 Pascal Bouchard, Chablis @ \$13.99 per bottle

The fermentation took place in a mixture of tanks (70%), and neutral oak (30%). The result is a Chablis with concentration, drive, and lots of mid-palate weight. We are very happy to have found this producer and hope you like the wine as much as we do. Serve it as an apéritif or with fish, shellfish or white meat.

\_\_\_\_\_ Bottle(s) of 2006 Kalinda, Sonoma County, Pinot Noir @ \$13.99 per bottle

This 2006 Pinot Noir is silky and balanced, with black cherry, clove and dried rose petal aromas and classic Burgundian flavors. The suppleness of the 37-year-old Heritage clone fruit gains depth and concentration from the young Pommard and Dijon blocks, resulting in complexly layered flavors, elegant texture and a long, smooth finish. This classic Pinot Noir will benefit from cellaring three to seven years.

\_\_\_\_\_ Bottle(s) of 2005 Protheau, Rully Premier Cru Les Grésigny, @ \$13.99 per bottle

This is 100% Chardonnay. It has a pale greenish-yellow tint and the nose reveals aromas of yellow fruits, pineapple, apricot, yellow peaches and citrus fruits. On the palate, it has good weight with notes of pear and apple and a touch of vanilla, cinnamon and licorice. The acidity is very well balanced and the wine is elegant, rich and fruity with a hint of nuttiness. Serve lightly chilled with all types of seafood and shellfish; it also makes an excellent apéritif.

\_\_\_\_\_ Bottle(s) of 2001 Etienne Le Riche Cabernet Sauvignon South Africa @ \$13.99 per bottle

The 2001 Etienne Le Riche Cabernet Sauvignon displays good color and weight. On the nose, it presents a core of dark cassis fruit supported by an earthy, mushroom-y nose. On the palate, the wine has plenty of spicy Cabernet fruit followed by a focused finish. It is enjoyable now and will continue to evolve over the next 5 -10 years.

\_\_\_\_\_ Bottle(s) of 2006 Flora Springs, Napa Valley Chardonnay @ \$13.99 per bottle

The 2006 Flora Springs Napa Valley Chardonnay has a clean, gold-green hue and nice nose of spicy pear with a bit of tropical fruit. On the palate, the wine has good weight without being too heavy. The hint of toasted oak shows a deft hand. It has a nice acid core that keeps the wine refreshing and makes it an especially good dinner companion. Enjoy this as an apéritif with calamari before dinner or with any fish or shellfish main course.

\_\_\_\_\_ Bottle(s) of 2005 Purisima Canyon Cabernet Sauvignon Napa Valley @ \$13.99 per bottle

Stylistically, the wine represents a balance between fruit, oak, and mouthfeel. The wine has a nice deep color without the murkiness that often indicates an over-extracted, manipulated wine. On the nose, initial aromas of red and black currants lead into darker coffee, spicy oak and dusty tannin notes. On the palate, the wine has good cassis fruit balanced with nice acidity and well integrated tannins. This is a lovely, elegant rendering of classic Napa Cabernet. Enjoy with all sorts of red meat.

\_\_\_\_\_ Bottle(s) of 2003 Chateau Fonréaud, Lustrac @ \$14.99 per bottle

Plenty of dark fruit with ripe, well-integrated but present tannins and a good balance of fruit and acid. The wine is ripe but not overly so given the vintage and notes of earth and mushroom round out this classic Cru Bourgeois. Enjoy this wine with any kind of roasted or grilled red meat. In the November 2006 issue of *Decanter* magazine, the 2003 Fonréaud was given 4 of 5 stars (17.33 points/20) and was Highly recommended.

## Best Buy Wine Club: Previous Offerings

\_\_\_\_\_ Bottle(s) of 2005 Domaine Clermont-Tonnerre, Côtes-du-Rhône, La Bérardière @ \$9.49 per bottle  
Robert Parker gave this wine 89 points in *Wine Advocate* #169 and noted, "A real sleeper of the vintage is the 2005 La Bérardière Très Vieilles Vignes, which shows terrific black cherry fruit in a luscious format. With its dark ruby/purple color, big aromatics, and excellent acidity and texture, this is a beauty to drink over the next four to five years. This Cuvée comes from old vines that, according to the importer, are at least 60 to 70 years of age."

\_\_\_\_\_ Bottle(s) of 2006 Ayama, Paarl, South Africa, Chardonnay @ \$9.49 per bottle  
The 2006 Ayama Chardonnay is lightly oaked and well balanced, with aromas of baked pear, citrus and notes of buttered toast. On the palate, it has complex flavors of tropical fruit and ripe citrus ending on a clear, crisp note, with traces of clove and ginger, rich butterscotch and vanilla. It is ready for immediate enjoyment but will mature well for up to three years. Enjoy this lovely wine with shellfish, light meat dishes or salmon, or as an apéritif.

\_\_\_\_\_ Bottle(s) of 2003 Kirkham Peak Clare Cabernet / Shiraz @ \$9.49 per bottle  
The 2003 Kirkham Peak Clare Cabernet/Shiraz is a full-bodied wine loaded with spice and fruit. The nose has notes of eucalyptus, clove and blueberry. The wine is nicely balanced on the palate with notes of cocoa powder and fresh, cooling menthol playing off of the sweet fruit.

\_\_\_\_\_ Bottle(s) of 2006 Kalinda Sauvignon Blanc, Redwood Valley @ \$9.49 per bottle  
The 2006 Kalinda Sauvignon Blanc is composed of 99% Sauvignon Blanc from yields of less than four tons per acre and about 1% barrel-fermented Viognier. All the Sauvignon Blanc was vinified in stainless steel. The Viognier adds a bit of aromatic complexity and hints of tropical fruit. The wine has great balance, a nice fleshiness on the palate paired with great acidity and an overall elegance that will lead you back again and again for another sip. The wine shows notes of jasmine, tangerine and grapefruit on the nose and follows through with flavors of pink grapefruit, guava and white peaches. This will work great as an appetizer, with fish, shell fish or any white meat.

\_\_\_\_\_ Bottle(s) of 2001 Paoletti Merlot @ \$9.49 per bottle  
The grapes for this 2001 Merlot come from the second vineyard on Tubbs Lane just north of the town of Calistoga, right across from Château Montelena. The fruit underwent a 12-day maceration and the wine was then matured for 25 months in 50% new French oak and 50% one-year-old cooperage. The final blend was 84% Merlot with an additional 16% Cabernet Sauvignon. The wine has a dark, smoky, plummy nose and a deep rich color. The wine has good extraction and medium body. The initial attack is full of deep black berry fruits ringed by firm tannins. The finish is fine and long. Enjoy this wine with a hearty grilled steak.

\_\_\_\_\_ Bottle(s) of 2006 Watershed Semillon / Sauvignon Blanc @ \$9.49 per bottle  
The 2006 Watershed blend of Sauvignon Blanc and Semillon is one of the classic Margaret River wine styles. The wine displays aromas of melon, citrus, lychees and gooseberry. On the palate citrus and tropical fruit flavors continue, balanced by a crisp acidity level. This is pleasant to drink on its own but also makes a suitable companion for food, particularly Asian cuisine.

\_\_\_\_\_ Bottle(s) of 2005 Jean-Louis Denois Grenache Noir @ \$9.49 per bottle  
The 2005 Denois Grenache Noir is brilliant ruby in color. The nose also displays classic Grenache characteristics of licorice, black cherry, and violet. A note of crushed rocks adds a lovely minerality and depth to the sweetness of the fruit. On the palate the wine is light and vibrant and offers bright acidity. This Grenache is the perfect light and refreshing red. It would complement a light first course, salads and antipasti.

\_\_\_\_\_ Bottle(s) of 2005 Bleasdale Verdelho @ \$9.49 per bottle  
Verdelho may be a new varietal to some of you. It is a white grape grown throughout Portugal, though most associated with the island of Madeira. The grape has also been highly successful in the vineyards of Australia. Unlike the wines of Madeira, Australian Verdelho are dry white wines which are fresh and aromatic, and quite suitable for lunchtime or warm-weather drinking. The 2005 Bleasdale Verdelho exhibits aromas of orange blossom, melons and tropical fruits. On the palate, ripe citrus and pineapple notes combine rich and lively fruit with excellent acid balance and freshness. This wine makes a great aperitif.

\_\_\_\_\_ Bottle(s) of 2005 Domaine L'Attilon Caladoc @ \$8.49 per bottle

Bright fuchsia in color, this wine is equally bold on the palate. Fragrant, heady and firmly structured, it packs quite a punch! With dusty floral scents, violet, garrigue and spice, this wine clearly hails from the south. The wine is sweet and luscious on the attack, and the firm tannins give body and definition to the wine. Sweet plummy fruit, violets and spice dominate all the way through to the finish. Enjoy with roasted meats and hard cheeses.

\_\_\_\_\_ Bottle(s) of 2006 Domaine L'Attilon Chardonnay @ \$8.49 per bottle

The 2006 Domaine L'Attilon Chardonnay is a surprisingly delicious treat. On the nose this wine is redolent of ripe pear, luscious lemon, and white nectarine. Bright and citrusy on the palate, it has plenty of snappy acidity. The purity of fruit and refreshing acidity make it delightfully balanced and vibrant. Infinitely versatile, this wine makes a great apéritif, and can be paired with anything from canapés and salad to shellfish and light white fish.

\_\_\_\_\_ Bottle(s) of 2005 Richmond Grove Cabernet-Merlot @ \$8.49 per bottle

The Weathervane is a delicious blend of Cab and Merlot, aged in a combination of French and American oak for 12 months. It is a gorgeously perfumed wine, with notes of blackberry, eucalyptus and even saffras. The palate boasts flavors of blackberry, eucalyptus and black pepper, with an incredibly lively mouth feel. This is a great-value Aussie blend that will be great as an apéritif or with a wide range of fare.

\_\_\_\_\_ Bottle(s) of 2005 Richmond Grove French Cask Chardonnay @ \$8.49 per bottle

In the glass the wine is medium straw-yellow with green hues. On the nose, there are notes of white peach and citrus fruit with a very subtle hint of nutty oak and buttery complexity. On the palate, the wine reveals peachy fruit flavors with fresh citrus notes. The French oak flavors contribute subtle vanilla, spice and cedar notes which harmonize with the fruit. The texture is soft and creamy yet balanced by a fresh acid finish. Enjoy this wine as an apéritif or with a wide range of fare including seafood and poultry.

\_\_\_\_\_ Bottle(s) of 2004 Denois Merlot @ \$8.49 per bottle

A wonderful expression of a fresh Merlot style with plenty of fruit but just enough acidity to give it balance. The nose is dominated by plummy Merlot fragrance. On the palate the wine is medium bodied with lots of dark fruit, just a bit of earth and soft yet present tannins. This wine is an easy drinker, intended for consumption at an early age—so open it up and enjoy. It will go well with beef, pork or even roast chicken, and with hard cheeses.

\_\_\_\_\_ Bottle(s) of 2004 Ercavio Roble @ \$8.49 per bottle

This is 100% Cencibel (the local name for Tempranillo), with an élevage of five months in French and American oak (hence the name Roble). Our Spanish wine buyer, Anne Pickett, is a big fan of this winery. Anne writes, "Full and fleshy, this red from La Mancha has plenty of ripe black cherry fruit and a long finish. Some of you may remember the 2003 Ercavio (Parker gave it 91 points) which sold out so fast that if you blinked, you missed out! Well, the 2004 is even better—more length, depth and concentration. Enjoy the Ercavio Roble with your favorite grilled steak! This wine should keep for up to three years."

**As a K&L Wine Club member, you have an existing *online account*.** If you don't know your online ID and password, please tell us and we will e-mail your information. Please make sure we have your email address so that you can log onto our website to place orders and manage your account. Feel free to call or email if you have any questions. (800) 247-5987 ext. 2766 or theclubs@klwines.com.

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## ***Additional Club Specials***

### **2005 Anwilka, only \$29.99 (regular K&L price \$32.99)**

90 points from Stephan Tanzer's *International Wine Cellar*: "(63% cabernet sauvignon and 37% shiraz; a joint project of Bruno Prats, Hubert de Bouïard and Klein Constantia's Lowell Jooste) Ruby-red. Aromas of raspberry, currant, licorice and spicy oak. Suave on entry, then broad and fine-grained in the middle, with a sneaky intensity to the flavors of raspberry and spice. A tad medicinal and dry on the back half, finishing with fine tannins and some chocolaty oak." (Mar/Apr 07) According to Robert Parker: "Fabulous...this is the finest red wine I have ever had from South Africa...This debut release, the 2005, a blend of 37% syrah and the balance cabernet sauvignon, is world class stuff, exceptional wine...."

### **2005 Chryseia, Portugal only \$44.99 (regular K&L price \$49.99)**

According to Robert Parker: "This is primarily Touriga Nacional and Touriga Franca, with Tinta Roriz and Tinta Cao blended in, raised in new French oak. This is one of the famous and increasingly successful partnerships in Portugal with foreign wine interests. Here, the Symingtons, owners of Dow's and Graham's ports, among others, pair up with Bruno Prats of Cos d'Estournel fame. Chryseia is a relatively new project, the first experimental lots having been made only in 1999. "Chryseia" is the Greek translation of "Douro," literally meaning "of gold." In many respects, you can call this lineup from Prats & Symington one of the more modern faces of the Douro. No one will call these wines "rustic."

### **2004 Chryseia, Portugal, only \$39.99 (regular K&L price \$49.99)**

93 points from the *Wine Advocate*: "The 2004 Chryseia seems brighter and more pointed than its 2003 counterpart, not quite as sweet, a little earthier. There are some similarities, such as refined tannins, lovely and persistent flavors and a suave, modern feel. The 2003 is far more attractive at the moment, and seems riper and sweeter, but the 2004 will likely overtake it. To me, it adds some of the complexity missing from the 2003, even if it is slightly less seductive. Ultimately, it may come down to your style preferences. I hope to retaste them side-by-side over the years. This is primarily Touriga Nacional and Touriga Franca, with Tinta Roriz and Tinta Cao blended in, raised in new French oak. Drink 2008-2016. 2/28/2007"

### **2001 Château Clarke, only \$23.99 (Regular K&L price \$27.99)**

According to Robert Parker: "Clarke's 2001 is a soft, fruity, pleasant offering with good ripeness, plenty of herb-tinged cherry and currant fruit, and a spicy, medium-bodied finish. Drink it over the next 5-8 years." (04/03) According to *Wine Spectator*: "A silky and pleasant red with good berry and cherry character and a hint of new oak... Best after 2006."

### **2003 Fourcas Hosten, Lustrac - Club Price only \$13.95 (Regular K&L Price \$16.99)**

The vineyards of Fourcas-Hosten are planted with 45% Cabernet Sauvignon, 45% Merlot and 10% Cabernet Franc. The average age of the vines is 25 years. The wines spend one year in barrel before release. This is a classically styled wine from a very hot, ripe vintage. The wine shows lovely cassis and black cherry flavors, balanced by firm tannins and excellent acidity. This is not an in-your-face style of wine, but rather a medium-bodied, complex wine that is best complemented at the dining table. Try this with Filet Mignon. Drink now with an hour's aeration or hold for up to ten years.

## ***Schott Zwiesel Titanium Stemware***

Proper glassware, correctly shaped and sized, is essential to the full enjoyment of your fine wines. These ultra-durable wine glasses, available for Cabernet, Pinot Noir, Champagne, Chardonnay and Zinfandel/Chianti, are a must for every wine lover. We can offer you the wonderful Schott Zwiesel Titanium stemware at the best price in the US. These beautiful glasses generally retail for \$12.99, but K&L's club price is only \$47.94 per case of 6 (that's only \$7.99 per stem), a truly outstanding bargain! We can ship in full cases only, but you can purchase the glasses individually at this price in our stores.