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Dear Wine Club Members,

A wine club subscription makes the perfect gift, and with our five choices I'm sure you can find the right club for that special someone. This month we have ten exciting club wines, which we're sure you'll enjoy. As we transition into the fall season, we have a bountiful selection of wines from around the world including France, Germany, Italy and California.

Our Best Buy Wine Club this month demonstrates why France is still one of the worldwide leaders in producing great, affordable wines. The 2005 Denois Olivieres GSM is an amazing blend of grenache, syrah and mourvèdre from the Languedoc, an area known for producing some of the greatest wine values in the world. The second Best Buy selection, a Kalinda wine, is a lip-smacking German riesling, the perfect foil for fish or a welcome beginning to your next meal.

This month's Premium Wine Club has two of our Kalinda wines, which always offer a great bang for your buck. The Kalinda Riesling Sekt Extra Trocken starts off with a "pop"—it's a German sparkling wine, made from riesling grapes. If you have never had a riesling sparkler, then this should provide some fun and a memorable wine experience. Our 2006 Kalinda Cabernet Sauvignon comes from a very famous winery, well known for its excellent single-vineyard cabernet sauvignons from Napa Valley.

The October Signature Club selections are outstanding as usual, starting with the 2005 Kathryn Kennedy Lateral from the Santa Cruz Mountains. This is one of the best Bordeaux-based wines to come out of the region. Next up is the delicious 2003 Poggiarellino Brunello di Montalcino from a small, family producer discovered by our Italian buyer, Greg St. Clair.

Speaking of Greg, his Italiano Club selections this month look to be our best yet, with two outstanding choices. The 2006 Sesta di Sopra Rosso is a perennial staff favorite and will surely sell out. If you like this one as much as we do, be sure to reorder quickly. The other wine is the 2006 Lucchetti Lacrima, an exotic red hailing from Marche region of Italy. These two reds will make the perfect complement to your next great meal.

Ahh, the Champagne Club! Whenever I open a bottle of Champagne it feels like a celebration, no matter what the occasion. This month we have two sublime choices, both guaranteed to turn the mundane into the extraordinary. The Tsarine Premium Brut is a big, brisk Champagne with zesty citrus and biscuit notes, while the Fuente Grand Reserve is a superbly crafted, complex and richly textured Champagne. You can't go wrong with either of these two powerhouse Champagnes. We also have a great holiday gift offering, an assorted six-pack of Champagnes put together by our Champagne buyer/guru, Gary Westby. This six-pack gift is an incredible value and is available to wine club members only at \$189.99. We have only 50 of these packs! Please check it out on page 7.

I hope you enjoy this month's selections. I look forward to hearing from you soon.

Cheers,

Alex Pross
Wine Club Director
K&L Wine Merchants

Signature Red Collection Wine Club

2005 Kathryn Kennedy Lateral

When I saw the 2005 Kathryn Kennedy Lateral on my desk I was excited. I have always loved this wine and was extremely pleased to have the opportunity to not only taste it but also put it into our Signature Club. Kathryn Kennedy has been fashioning some of the best red wines to come out of the Santa Cruz Mountain region. The 2005 is a dead-ringer for a Saint-Emilion with a blend of 50% merlot, 22% cabernet franc, 22% cabernet sauvignon and 6% petit verdot aged for 22 months in 40% new oak, of which 25% is French.

The 2005 Kathryn Kennedy Lateral has a distinctively Bordelaise style with elegant fruit flavors that mingle seamlessly with earthy and mineral accents. The wine is surprisingly approachable with flavors of crushed black raspberries, licorice, anise, black stones and lingering chocolate accents. The nose shows subtle notes of black fruits, tobacco, earth and exotic spices, which re-appear on the long, deft finish. This wine can be drunk now but also can be put away and enjoyed in seven to ten years; it will display more complex flavors as it ages effortlessly. This wine will make the perfect accompaniment to lamb, pork veal or any other red meat that requires an elegantly balanced red wine.

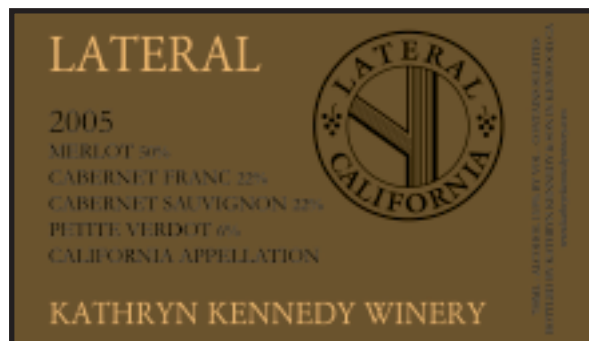
Your re-order price for this wine as a club member is \$Inquire.

2003 Poggiarellino Brunello di Montalcino

Passione Senile or Senile Passion, that's how Anna and Lodovico Ginotti describe themselves. They inherited the Poggiarellino property a decade ago just as they were about to retire. As confirmed city dwellers, they had never put a spade into the earth. And now they are Brunello producers. Watching Lodovico moving from barrel to barrel (for him that's vintage to vintage) is wonderful. This is a man who knew nothing about growing sangiovese and now is a veritable fount of knowledge. The Ginottis were fortunate indeed; when they inherited this estate the vineyards, which are in a wonderful location facing to the southwest, were already 25 to 40 years old.

Their tiny estate is located in the northern portion of Montalcino, across the street and a little over a mile away from the famous Altesino winery. Did I mention they are tiny? They make 3,000 bottles of Brunello di Montalcino—that's 250 cases. Brunello di Montalcino had all sorts of bad press in 2003. From the non-sangiovese grapes in the wines, to a U.S. government blockade, to bad vintage declarations, it was a tough year. Despite all of the dire predictions, 2003 is a very good and drinkable vintage! It shows what sangiovese is like in a ripe vintage. The nose is full of ripe plum, chocolate and tobacco followed by a plump and meaty character. Sangiovese is an acidic grape by nature and although this wine has very good acidity, its richness fleshes it out and makes it fuller and longer. On the palate the wine shows lots of rich, fleshy warmth with chocolate, ripe-cherry flavors. Drink it now after giving it an hour in a decanter. You can let it continue to evolve for another four to five years, and it will continue to age gracefully for a further five years.

Your re-order price for this wine as a club member is \$21.99.



Poggiarilino Brunello on the move.

Champagne Club

Tsarine Brut

You may recall that in the last shipment, we failed to get the Tsarine Premium Brut in time and substituted the Jacquesson. We have got the Tsarine this time, and what a deal it is! We used the buying power of the clubs to take advantage of a real opportunity. This brand had just lost its importer, and we grabbed these stocks at a great discount. Just last month I was offered the wines by their new broker at a wholesale price higher than our K&L store price! This wine sells for \$39.99 in the K&L stores and \$34.99 for club members.

This is the top-tier Champagne brand of the Boizel-Chanoine group, which is virtually unknown in the USA despite the fact that it is second in size only to LVMH, owners of Moët & Chandon, Veuve Clicquot, Krug, Ruinart & Mercier. This wine represents less than 5% of the Boizel-Chanoine production and is a blend of even parts chardonnay, meunier and pinot noir. It is fermented in stainless steel, and two thirds is allowed to go through malolactic. It has been given 24 months of ageing on the lees and has a fresh, light, zippy style. So far the wines have been very well received by the US press, with 90-point ratings across the board from the *Wine Spectator*, *Wine and Spirits* and *Wine Enthusiast*.

Your re-order price for this wine as a club member is \$34.99.

Fuente Grand Reserve

The Baron Fuente Grande Reserve Brut is one of the very few Champagnes from the Aisne sub-region imported to the USA. The Baron Fuente Grande Reserve Brut is \$36.99 in K&L stores and only \$31.99 to Club members as a reorder. This producer is a négociant that owns almost 90 acres of vines and purchases another 90 acres *sur pied*, meaning that they pick the grapes. This is an important distinction; many négociants buy *sur lattes*, meaning in bottle.

This delicious Champagne is composed of 10% pinot noir, 30% chardonnay and 60% meunier, and has been aged for three years on the lees. It is fermented at relatively cold temperatures in stainless steel with 100% malolactic fermentation. The wine has a very light, white-gold color for the blend, which is predominantly black grapes and a very pretty, tight bead. On the nose it is flowery and exotic, with a doughy richness to anchor down the wildflower elements. On the palate the wine is well balanced and light, and finishes very cleanly. This Champagne makes a spectacular apéritif. The current batch is 60% 2005, 30% 2004 and 10% 2003, and dosed at 10 grams per liter.

This bottle will be a great introduction to the much cooler microclimate of the Aisne, which is in the very far west of the Champagne region. On my last trip to Champagne, I was so impressed by this producer that I not only brought in this delicious example for the club, but also their biodynamic wine, the Baron Fuente Galipettes Brut Champagne (\$39.99) and their long-aged, non-vintage (seven years on the lees!) Baron Fuente Esprit Brut Champagne (\$39.99).

Your re-order price for this wine as a club member is \$31.99.

Tent Champagne Events this Month!

We have tent Champagne events scheduled for Saturday, October 18th at our Hollywood store and Sunday, October 19th at our San Francisco store. Only \$90 a person and you taste about 50 outstanding bubbliies. These are can't-miss events with Champagne poured from some of our best direct-buy domains along with such luminaries as Krug, Dom Perignon, Laurent Perrier, Roederer, and Bollinger.

Club Italiano

2006 Sesta di Sopra Rosso

I remember the first time I tasted a wine from Sesta di Sopra. It was in Montalcino in February 2004. I'd never heard of Sesta di Sopra before—it was their first year of release. I was just blown away. That wine was the 1999 Brunello, long, lithe and full of sage, leather, wild cherry ... I could go on. I sauntered over and met the producer, Ettore Spina, and was impressed by the elegant manner with which he carried himself. He was self assured yet fresh and new to the wine game. He was such a warm and friendly person, we hit it off immediately. It didn't hurt that I was a huge fan of his wine and how he was making it.

Sesta di Sopra is a tiny producer. They put their entire Brunello production into one barrel. Okay, it's a big 30HL barrel—but 330 cases is a tiny output. Their 100% Rosso di Montalcino spends a little time in barrique yet shows no hint of flavor or structure from the barrel; it is just pure fruit and soil. Sesta di Sopra lies in an absolutely ideal location on the south face of Montalcino. It's high enough up to be in pure *galestro* (the exfoliating shale perfect for sangiovese) yet still gets the warmth of the sun's glow and the even more important light. The vineyards face on a slope to the southwest and benefit from an evening breeze, giving the wine better balance and freshness. The 2006 vintage is absolutely sensational and you'll see it in this Rosso. Sesta di Sopra's Rosso is rich and full-bodied. Layers of spice and fruit burst out of the glass now, yet this wine will age and show all sorts of intrigue three to five years down the road.

Your re-order price for this wine as a club member is \$21.99.

2006 Lucchetti Lacrima di Morro d'Alba

Lacrima di morro d'alba is a name that just rolls off your tongue. I imagine most of you have never heard of it. This is an indigenous grape variety from the Marche, on the Adriatic side of Italy. The first time you taste this varietal you'll be amazed by the richness and dramatic aromatics and you'll wonder, as I did, "why haven't I heard of this grape before?" It is just bursting with violets, raspberry and blueberry-like fruit.

Mario Lucchetti is one of the leading figures in the Marche when it comes to lacrima di morro d'alba; he and a small group of other producers have rescued this grape from extinction. Mario started planting lacrima in the early 1980s. His area was made a DOC in 1985, and Mario now has 34 acres of vineyards planted to lacrima. His belief in this exotic varietal has taken him to all parts of the world, showing this to wine fans. Italy has over 2000 grape varieties, so getting yours noticed amongst all of the Chianti, Barolo and Amarone is not an easy task. However, Mario believes that once you taste this varietal for the first time you'll love its bold, dramatic flavors, the luscious mouth feel and wonderful drinkability. I love the forwardness of this wine. It is so vivacious, friendly and succulent, it sort of reminds me of a zinfandel with a little more structure and verve. This wine will go perfectly with grilled sausage or chicken, and your favorite pasta as well.

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



This way to Sesta di Sopra!



Winemaker Mario Lucchetti.

Premium Wine Club

2006 Kalinda Napa Cabernet Sauvignon

Every time I taste our Kalinda Cabernet Sauvignon I marvel at what an incredible value this wine is. This is our own label; we taste through several offerings to find wine of the highest quality possible. And once again we have found a winner. If you were a fan of our 2005 Kalinda Cabernet Sauvignon, then you'll fall in love with the 2006, which is even better. You've heard it before: Good values in California cabernet are getting harder and harder to find. With prices for better known wines hovering around the \$100 mark and lesser-known cuvées rarely coming in under \$40, K&L has worked hard to find a great cab to offer you for less than \$20.

While we've promised not to reveal our source, we can assure you that the 2006 vintage of Kalinda Napa Valley Cabernet Sauvignon is top-quality fruit made by one of the Valley's most esteemed producers. Aged in 45% new and 55% once-used French oak barrels, the wine's toasty vanilla notes integrate perfectly with the black cherry and currant aromas and flavors. Focused, with a chocolate thread that continues through to the finish, and framed by round, supple tannins, this is a fabulous wine that begs to be bought by the case. This wine is nearly impossible to resist drinking right now, but if you have incredible willpower you will be rewarded handsomely in five to ten years with a lush, seamlessly voluptuous wine. Enjoy this wine with a steak or any other food that screams out for a big California cabernet sauvignon.

Your re-order price for this wine as a club member is \$13.95.

Kalinda Sekt Riesling

Sekt is the German name for sparkling wine, which the Germans are passionate about and drink on a regular basis. Most of the German growers that I know produce some sort of sparkling wine, at least for their own consumption and that of their friends and local customers. Some estates have made it a specialty and are well respected for their bubbly. Such an estate is Fitz-Ritter in the Pfalz. We are happy to say that they produced this sparkling riesling for us.

The Sektkellerei Fitz (Sparkling-Wine-Cellar) is historically one of the most interesting in all of Germany. It was founded as the Dürkheim Champagne Factory in 1837 by Johann "The Red" Fitz. In 1832, he had led the uprising of local vintners at the Hambach Festival against the reigning king, in protest against unfair taxation and restrictions on freedom of speech during what is considered by historians to have been the "First Hour of Democracy in Germany." During his exile he spent several years in Reims, France before returning to Bad Dürkheim with the first French cellar master on Palatinate soil. The ninth generation of the family now continues this great tradition of Sekt and wine in Bad Dürkheim. Produced of 100% riesling, this sparkling wine is fresh and vibrant with fine bubbles and a creamy mouth feel underscored by the beautiful stone fruits and snappy acidity that we love in riesling. At 11.5% alcohol this is a lighter style of bubbly that won't overwhelm the palate before a meal or become too taxing when many wines are served. A perfect bottle for—dare I say it so soon—your holiday parties. —Jeff Vierra

Your re-order price for this wine as a club member is \$12.95.



The Sektkellerei Fitz in 1899.

Best Buy Wine Club

2005 Jean Louis Denois “Les Olivieres” GSM

This month the Best Buy Club is pleased to offer another fantastic gem from the passionate vigneron Jean-Louis Denois, who is no stranger to K&L customers. This dynamic winemaker is a maverick of the Languedoc. He produces an impressive portfolio of wines from Limoux, one of the coolest regions in the Languedoc. Denois excels at producing all of them: red, white, pink, sparkling and sweet.

The Denois philosophy is simple: to showcase Limoux as an island of freshness in the south of France. Finding the perfect balance between ripeness and acidity here is key, and Denois manages to maintain this in every wine. Last February, Clyde Beffa and Mulan Chan met with Jean-Louis and tasted through an exceptional range of his current offerings. One of their top picks is this delicious grenache, syrah and mourvèdre blend from the excellent 2005 vintage. The Oliviers boasts a wonderfully intriguing nose of dark-berried fruits, smoke and spice box. The tannins are supple, fine grained, and beautifully balanced with just the right amount of snappy acidity. Enjoy this southern French red with a variety of Mediterranean-inspired dishes, including oven-roasted vegetables, roasted pork with ratatouille or a selection of cheeses with a big loaf of fresh bread.



Your re-order price for this wine as a club member is \$9.49.

2006 Kalinda Niersteiner Riesling (GA Schneider)

The wait is finally over! Our second-ever Kalinda German riesling has arrived and it is just fabulous. You would not believe the hoops we must jump through to get the labeling right for these imports. It seems every change takes a week to happen. Actually, I am really pleased that this wine had some more time to come together in bottle. Very young German riesling is delicious, don't get me wrong; but when these wines get a couple of years of bottle age they really start to sing. I wish we could always purchase wines with a few years in the bottle, especially German riesling.

Produced by our friends at Weingut Georg Albrecht Schneider, this wine comes from Nierstein in the Rheinhessen, famous for its red slate soils that render silky, refined rieslings of great aromatic richness. The Schneider family, now in its seventh generation at the helm of this estate, is known for wines of purity, freshness and above all, value. Albrecht Schneider says of his stewardship, “in 1997 I celebrated the 30th wine year which I was solely responsible for, the production of the wine from fermentation to the filling of the bottles. Thirty years—thirty challenges. Still no standard formula for good wine. I wouldn't want one, because our many years of experience are the basis for the ability and creativity in the wine cellar.” You will love this riesling's nose of apricot and peach and its vibrant and refreshing personality, infused with the warmth and mineral-tinged smokiness of red slate. With an ever-so-slight hint of fruity sweetness, this wine makes a wonderful companion to yellow curries or spicy Asian dishes. Drink with gusto now and over the next five to eight years. —*Jeff Vierra*

Your re-order price for this wine as a club member is \$9.49.

Re-order Form

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

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

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

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

Champagne Club Previous Offerings

_____ Bottle(s) of LeClerc Briant Ravinne @ \$34.99 per bottle

This vineyard is located in the village of Verneuil in the Western valley of the Marne, and is planted exclusively to organically farmed meunier. For those of you who have tried Rene Collard's meunier, get ready for a contrast! This is very, very fresh tasting meunier, without the mushroomy, brooding layers for which Mr. Collard is famous. The Ravinne has a lot of body, but also a lot of sweet fruit (a surprise at only eight grams per liter of dosage), leaning to the pear and apple side of the flavor wheel. This is the perfect bottle to have with game birds, so if you have a friend who hunts, invite them over! —*Gary Westby, K&L*

_____ Bottle(s) of Camile Bonville @ \$32.99 per bottle

This is the first wine from the joint négociant effort of Olivier Bonville (of Champagne Franck Bonville fame) with his wife, Delphine Cazals. It is named after their daughter, Camille, and is 100% grand cru chardonnay from vineyards in Avize and Cramant. If you decide to be greedy with your bottle (always a good call!) and not share it with friends for the apéritif, this wine is a natural with shellfish. A favorite pairing of mine is day-boat scallops. The chalky, mineral drive of the Champagne cuts through the ultra-rich scallops, making it all too easy to eat too many and drink too much!

_____ Bottle(s) of Jacquesson 732 @ \$37.99 per bottle

Jacquesson's current non-vintage blend, different from last year's (the 731). Fans of their Champagnes can enjoy the differences. This batch is based on 59% 2004 with 25% 2003, 15% 2002 and 1% from 2001. It is composed of 39% chardonnay, 36% pinot meunier and 25% pinot noir, and dosed at next to nothing: 3.5 grams! This is racy, mineral-driven, yet concentrated Champagne that will please the serious Champagne lover. —*Gary Westby*

Champagne Gift Pack

The Champagne six pack for club members is back. It's a mini tasting “tour” of the three major regions within Champagne. It includes two bottles each of three different wines. The very special price for you as a Club member is only \$189.99. The tour starts in the southern part of the Champagne region in Cotes de Blancs, where chardonnay is king, with the Camille Bonville Grand Cru Blanc de Blancs Champagne. Next, from Verneuil in the Western valley of the Marne where the dominant grape is the meunier, is the Leclerc Briant “La Ravinne” Single-Vineyard Brut Champagne. It is one of the ultimate apéritif Champagnes in the store. Finally from Reims, where pinot noir is king, the Marguet Pere & Fils “Cuvee Reserve” Brut Champagne, made entirely of grand cru fruit, 60% pinot noir and 40% chardonnay. It is very rich and powerful Champagne with tons of pinot noir muscle and plenty of yeasty, toasty flavor. Only fifty of these gift packs are available.

Signature Red Club Previous Offerings

_____ Bottles of 2005 Chassagne Montrachet Rouge, Louis Latour @ \$21.99 per bottle

Many people hear the magic words “Chassagne Montrachet” and think only of the fabled white wines of that village. But almost 40% of the production in Chassagne is red, from pinot noir. This pinot has interesting notes of pepper and earth to balance the lovely, rich fruit of the vintage. It is long and silky on the palate, with tons of intense black fruit. But enough with the wine talk. The real point is that this is a wine that will pair well with grilled salmon, chicken or a rack of lamb. As the British would say, it is “more-ish.” —*Keith Wollenberg*

_____ Bottles of 2005 Chateau Cantelys Rouge, Pessac-Leognan @ \$25.99 per bottle

The vineyard plantings are 60% cabernet sauvignon, 35% merlot, and 5% cabernet franc, and the average vine age is 16 years. The 2005 vintage will long be remembered for drought conditions. We had great success selling the 2003 Cantelys in the club and now we are proud to offer the even better 2005 vintage. James Suckling of the *Wine Spectator* scored it 89-91 points and said: “Intense aromas of blackberry and wet earth follow through to a full-bodied palate, with round and soft tannins. Silky. Impressive.” I could not have said it better. —*Clyde Belfa Jr.*

_____ Bottles of 2005 Gigondas “Ventabren” Moulin de Gardette @ \$26.99 per bottle

Jean-Baptiste Meunier of Moulin de la Gardette is one of our favorite producers here at K&L. For several vintages now our clubs have been very proud to feature the wines of this passionate and conscientious producer from Gigondas. The Gigondas Moulin de la Gardette “Cuvée Ventabren” is the estate’s top cuvée, and hails from the estate’s oldest vines, some of which are nearly 100 years old. The 2005 Cuvée Ventabren is composed of 70% grenache, 20% syrah and 10% cinsault, with the latter two varietals fermented together. It exhibits 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-full bodied, opulent wine that possesses great depth, length and persistence. The 2005 Cuvée Ventabren is simply a gorgeous example of what can happen when talent, dedication and great terroir come together. Bravo Jean-Baptiste!

_____ Bottles of 2005 Roth Cabernet Sauvignon, Alexander Valley @ \$23.99 per bottle

2005 was an excellent vintage, delivering classic, well-structured cabernet. All of this leads to a wine that displays a nose of vanilla, ripe cherry and cinnamon, with flavors of raspberry jam, cocoa and red fruit. The 2005 Roth is an accessible and evenly structured cabernet with a long, elegant finish.

_____ Bottles of 2005 Etude Merlot, Sonoma Valley @ \$23.99 per bottle

The 2005 Etude starts with bright, heady aromas of blackberry, black plum and olive that lead to a core of rich, concentrated fruit. The structured yet supple tannins wrap around the lush red fruit and mingle with notes of white pepper. The wine’s finish leaves a long, lasting impression of fruit richness backed by hints of smoky spice. This wine, while extremely accessible in its youth, possesses excellent potential for aging. Finally, a merlot that can make a cabernet fan smile!

_____ Bottle(s) of 2004 “Roy J. Maier” Sonoma Cabernet Sauvignon, produced by Saint Helena Road Winery @ \$23.99 per bottle

This Roy J. Maier label blends the juices from the grapes of cabernet sauvignon, merlot, malbec, petit verdot and cabernet franc, into a kaleidoscope of flavors, aromas and colors; offering a wine to thoroughly savor, from your first sample of the bouquet, to your last satisfying sip. It is from mountain vineyards so the wine is quite big on the palate. The tannins are round and polished. Some oaky nuances on the palate and a long, lingering finish are hallmarks of this wine. And it is from the great 2004 vintage. Cellar this for a few years or enjoy it now an hour after decanting it. Barbecued steak is my choice—how about a flavorful porterhouse on the rare side?

_____ Bottle(s) of 2005 Chante Cigale Châteauneuf-du-Pape @ \$25.99 per bottle

Robert Parker’s *Wine Advocate* scores this 90 points and lists the retail price at \$30 to \$38. “2005 Châteauneuf du Pape has a deep ruby/purple color and classic Provencal aromatics of garrigue, ground pepper, kirsch, and loamy soil notes. Medium to full-bodied, richly fruity, it has soft, silky tannins and decent acidity. This is a 2005 Châteauneuf du Pape to drink now and over the next 10-12 years.”

Club Italiano Previous Offerings

____ Bottles of 2005 Gianni Brunelli Rosso di Montalcino @ \$28.99 per Bottle

The 2005 Gianni Brunelli Rosso di Montalcino is a throwback to the days when wines were under 14% alcohol. Is that still possible? Yes, this is 13.5% alcohol. This wine is classically styled. It has the classic dark Marasca cherry aromatics and flavors that are so representative of this side of Montalcino while being true to its long, lean and elegant origins. No new oak here; this wine is aged for eight months in 30HL Slavonian oak barrels and has been in the bottle now for two years. It needs some decanting or aeration and should be served with rich dishes like lasagna with a béchamel sauce or spicy beef stews. If you were in Montalcino you'd have it with hand rolled Pinci pasta with a wild boar ragu. It is also good with high-fat-content cheeses. Enjoy! —*Greg St. Clair*

____ Bottles of 2007 Blason Tocai Friulano @ \$8.99 per Bottle

The 2008 Gambero Rosso gave his 2006 Tocai Friulano 2 glasses (out of 3) with a * for its excellent price-to-quality ratio. I love Tocai—now known as Friulano. I love the freshness of this wine, the crisp minerality, the hint of tarragon in the finish, lively and fresh on the palate. It is so refreshing. This vintage, the 2007 Blason Friulano, is sensationally balanced, crisp and refreshing. Enjoy it with sautéed red snapper, grilled vegetables or some Frico! Frico is fried Montasio cheese that crisps up and is absolutely delicious.—*Greg St. Clair*

____ Bottles of 2006 Terre Del Vulcano Fiano di Avellino @ \$14.99 per Bottle

For me fiano has always been the most important white grape in Campania. Its body, minerality and well-documented longevity offer more complexity and structure than any other. Fiano has an inherent richness that makes it work as an aperitif, but the underlying minerality and great acidic balance make it an excellent food accompaniment. Those of us on the west coast have more cold-water fish, which don't get the sweetness of their warm-water brethren, but fiano is versatile! Crustaceans, scampi, tiny baby octopus, salmon or snapper or a fresh cheese would do very well. —*Greg St. Clair*

____ Bottles of 2003 Castel Ruggero Chianti Classico @ \$21.99 per Bottle

This wine is a blend of 80% sangiovese with 15% merlot and 5% cabernet franc. 2003, as most of you probably know, was an insufferably hot year yet with all of the dire predictions for “cooked wines,” this wine shows no negative effects of the heat. I really think this wine is tremendous; the nose alone is full of so much intrigue, spice, nuance and outright boldness it would be enough for me. In the mouth the wine is vibrant, focused and long with layers of mineral, spice, fruit and touches of herbaceous complexity that make it really powerful. It's like a tightly wound spring that slowly uncoils as it opens in your glass. I just finished reading about Dario Cecchini, Chianti's world-famous butcher, so I'd have to say you need to eat this with a big T-bone steak, or some white beans with fresh olive oil if you don't do the meat thing! —*Greg St. Clair*

____ Bottles of 2006 Mastroberardino Greco di Tufo @ \$14.99 per bottle

The Mastroberardino Greco di Tufo DOCG is made from the Greco grape, grown in a chalky clay soil called *tufo*, which dominates the area. This calcareous soil adds great verve and character that freshens the wine and gives it a focus and minerality. The wine is fermented in temperature-controlled stainless steel to preserve its freshness. It is a perfect summertime white, aromatic, rich and well balanced. It's a wonderful accompaniment to some of Italy's most famous dishes such as *linguine alle vongole* (one of my favorites), risotto with calamari, or grilled swordfish.

____ Bottles of 2005 San Vincenti Chianti Classico @ \$20.99 per bottle

Very rich, with great mid-palate feel. The nose is molten galestro, sweet earth, tobacco, new saddle leather, sage, and rosemary, spicy, vibrant and full of mineral. On the palate the wine really comes together. The density is balanced by length and touches of sweet plum and bright cherry fruit, alternating with the earthy nose to create a sensational wine. I'd drink it with grilled, rosemary-marinated pork chops or a big thick T-Bone steak.

____ Bottle(s) 2002 La Velona Brunello di Montalcino @ \$28.99 per bottle

The nose is classic ripe cherry with hints of tobacco and leather; the color is classically sangiovese ruby, not blue-black like cabernet. The wine is gracious in the mouth, long, balanced and truly sangiovese. The finish is gentle, yet persistent in its purity and elegance and it was crying out for food. I love it. I'm sure you'll love it as much as I do. Normally I'd say try this with the Montalcino prerequisite for Brunello Cinghiale (Wild Boar) but for this wine (maybe because it is so warm today) I feel like a pasta with ragu and maybe spice it up a bit with some porcini mushrooms, topped off with a dusting of grated Peccorino Toscano. —*Greg St. Clair*

Premium Wine Club Previous Offerings

____ Bottles of 2005 Purisima Canyon Syrah, Mendocino @ \$11.95 per Bottle

Profoundly deep in color, this wine explodes with aromas of licorice, white pepper and plums underscored by mild toasty oak. All of this screams across the palate with soft tannins and a lush display of pure syrah fruit that refuses to give up. This is an amazing syrah that will be our house red as well as part of Jim's Gems Hall of Fame. —*Jim Barr*

____ Bottles of 2006 Domaine L'Eglantiere Chablis @ \$13.95 per Bottle

This hails from a vineyard five miles north of the town of Chablis that is owned by the Durup family, the largest private landowners in Chablis. The ideal location of Domaine L'Eglantiere is apparent when one sees the exposed hillsides with their steep slopes and flinty soils. The resulting wine is a Chablis of great depth and character. Allan Meadows of Burghound had this to say about the wine: "This too is slightly exotic with aromas that run to mango and apricot with hints of citrus that merge into round, rich and energetic flavors that possess better definition and better overall depth plus traces of oyster shell and saline. Better overall quality as there is just more here."

____ Bottles of 2006 Olivet Lane Chardonnay, Russian River @ \$13.95 per bottle

A chardonnay with tropical fruit flavors along with good acidity and minerality. The oak is there to frame the wine but doesn't interfere with the great core of fruit. This is a case-worthy buy and should be your go-to chardonnay this summer to help you fight the heat. Enjoy this with grilled chicken, summer sausages or any other fare that you would pair with a white wine.

____ Bottles of 2004 Chateau Ste Michelle Orphelin, Columbia Valley Washington @ \$13.95 per bottle

Orphelin was born when the winemakers chose to create a true Rhône-style blend, while showcasing Washington's true potential for Rhône varieties. The wine bursts with ripe, red fruit and layers of spice and milk chocolate. On the palate, candied cherries and ripe strawberries abound, offering an enticing, complex mouthfeel and a smiling finish. The next time you have lamb or a pork chop, adopt a glass of Orphelin and become a foster drinker.

____ Bottle(s) of 2005 Domenico California Montepulciano @ 13.95 per bottle

The 2005 Domenico Montepulciano is sourced from vineyards in California's Central Valley and is a blend of 88% montepulciano, 10% petite sirah and 2% merlot. The wine spent 18 months in French and American oak. The result is a medium-bodied on the palate with oaky flavors and aromas of cherry, anise, plum and blackberry. The wine has soft, lush fruit that has a velvety texture with just enough oak to accentuate and frame the abundant fruit flavors. This wine can pair wonderfully with veal or lamb and of course your favorite pasta dish. —*Alex Pross*

____ Bottle(s) of 2006 Kirkham Peak Napa Merlot @ \$14.95 per bottle

From one of Napa Valley's most respected family-owned wineries. Grapes come from the Yountville and Stags Leap area of the Napa Valley. This is something of a Bordeaux blend, as there are small amounts of cabernet sauvignon and cabernet franc in the wine. It was aged for almost two years in new French oak. This wine has firm acidity and structure as well as an elegant bouquet of red berry fruit with a hint of menthol, cherries and spice. It is a thoroughly satisfying wine that will make a perfect addition to your rack of lamb dinner. It is young; decanting one hour in advance will soften it. This wine will age well for several years in your cellar.

____ Bottle(s) of 2004 Mt St. Helena Brand Napa Valley Cabernet Sauvignon @ \$13.95 per bottle

79% cabernet sauvignon, 15% cabernet franc, 4% merlot, 2% malbec. Now we have the stats out of the way. This wine is simply delicious—trust me on that. It is deeply colored with a pungent, inviting nose of blackberry, blackcurrant, cedar, thyme and cloves. It is distinctly cabernet. Big, ripe blackberry flavors are complimented by cool notes of menthol and cassis. Dark olive, tobacco and pepper notes are supported by bright redcurrant and raspberry. This wine is very approachable and ready to drink now but the firm tannins and backbone of acidity will allow it to continue to improve over the next couple of years.

Best Buy Wine Club Previous Offerings

____ Bottles of 2005 Château Haut Belian Prestige, Bordeaux @ \$9.49 per bottle

The 2005 Château Haut Belian Prestige is an intense red in the glass and quickly offers up aromas of coffee, toasted bread and ripe, red berries. The palate is true to the nose with a dense yet elegant structure that flawlessly

integrates subtle notes of oak while deftly balancing the delicate fruit. This wine will be perfect with your next barbeque or steak and can be enjoyed by itself or with your next great meal at home.

___ Bottles of 2006 Penfolds Chardonnay Thomas Hyland South Australia @ \$8.49 per Bottle
Penfolds has delivered to us a wonderful value in chardonnay. The Thomas Hyland chardonnay has a wonderful core of bright fruit with aromas of lanolin, white flowers and crushed stones which creates a harmonious and well-balanced wine. This bottling is made from grapes sourced from the Adelaide region and this wine has much in common with its more heralded and expensive sibling, the Yattarna chardonnay made by Penfolds. The quality attained by this bottling is achieved by the unique climate of Adelaide.

___ Bottles of 2006 Côtes du Rhône Comte Louis Clermont-Tonnerre “La Berardière Très Vieilles Vignes” @ \$10.49 per Bottle
A fantastic value from the south of France. This wine 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 Grenache-based cuvée comes from old vines grown in the Côtes du Rhône Villages of Cairanne that are, according to the importer, at least 60 to 70 years old. Comte Louis de Clermont Tonnerre, whose name is used on Alain Corcia’s Côtes du Rhône label, is an descendant of a noble family living at a château north of Paris.

___ Bottles of 2007 Domaine Begude “Le Bel Ange” Chardonnay Languedoc @ \$9.49 per bottle
K&L is proud to feature the latest release of Domaine Begude’s “Le Bel Ange” Chardonnay (the beautiful angel). It is composed of 85% chardonnay and 15% chenin blanc. An inviting citrus nose will greet you, along with delicate nuances of honeydew melon, pear and wet stone. The Bel Ange is a superb candidate for a house white as it can be enjoyed on its own at the end of a long day, or with a variety of seafood, salad and light white meat dishes.

___ Bottles of 2005 Line Shack Cabernet Sauvignon @ \$9.49 per bottle
The 2005 Line Shack also has blended in cabernet sauvignon from the Sunbelt vineyard in Paso Robles, which contributes the cherry- and berry-like flavors in the wine. This wine sees extended maceration and oak aging, which contributes to its power and intense fruit. It has a luscious mouthful of fruit that is nicely accented by just enough oak to frame the wine’s fruit without obscuring it. A fun, fruity red to drink, this is a great red for your next BBQ or family gathering.

___ Bottles of 2004 Neffiez Catherine St. Juery Coteaux de Languedoc France @ \$10.49 per bottle
This exciting winery and vineyards are located about 50 Km northwest of Montpellier. The 2004 Neffiez Catherine St Juery starts off with aromas of wild red raspberries, quince, mixed spices and vanilla. On the palate the wine has deep red fruit that is both elegant and vibrant with white pepper flavors reminiscent of a fine Cornas. The wine is so supple yet displays complexity way beyond its modest price. As the wine stays in the glass it develops more complexity and characteristics of a much higher priced wine with fleshed out fruit flavors, subtle spice and soft, nuanced oak. This is easily a case-worthy buy that can be your go-to red for your next dinner party or family meal.

___ Bottles of 2005 Rosemount Show Reserve Chardonnay, Australia @ \$8.49 per bottle
The 2005 Rosemount Show Reserve is the perfect warm-weather wine. Gorgeous aromas of tropical fruits spring from the glass while on the palate the wine displays peach, pineapple and citrus flavors. There is enough oak to satisfy fans of richer chardonnays while the acidity keeps the wine in perfect harmony. This is the perfect foil for grilled chicken or your favorite summer salad.

___ Bottle(s) of 2005 Concannon Petite Sirah Limited Release @ **\$8.99 per bottle—Special Price!**
An intense wine with vibrant berry fruits and a rich, full palate. The wine starts with attractive aromas of ripe berries, creamy oak and a touch of spice. This is a full-bodied wine, yet it has a firm and balanced structure with hints of toasty oak and vanilla on the palate. There’s plenty to sink your teeth into now as this 95% petite sirah, with merlot and petit verdot. This is a great wine for the barbecue season.

___ Bottle(s) of 2006 Pierre Sparr Pinot Blanc Reserve @ \$8.49 per bottle
This wine sure does have great flavor and has a medium bodied palate impression. The nose is pleasant and subtle and reveals dominant fruity flavors of white fleshed fruits and green apples. Aeration enhances its fruity character and reveals citrus and a slight floral touch. The nose is discreet but pleasant. The onset in the mouth is ample while the finish offers moderate length and vivacity.

____ Bottle(s) of 2006 Blason Franconia, Venezia-Giulia, IGT @ **\$7.99 per bottle—Special Price!**
The 2006 Blason Franconia (Blaufrankisch) has a supple, ripe and soft richness as it flows across the palate. The texture is warm and reassuring in the mouth. The nose is complex, highlighted by black pepper and rich plummy fruit; these elements create an interplay reminiscent of a Côte du Rhône with hints of Bordeaux. It finishes with a long, clean and dry finish that just begs for food.

Additional Club Specials

2004 Clos La Chance Estate Cabernet Sauvignon Central Coast

Special Club Price \$23.95 (Regular K&L price \$34.95)

90 points, *Wine Enthusiast*: “Crisp acids and finely ground tannins give this young Cab great structure, making it feel balanced and elegant. It’s also a very ripe wine, showing lush blackberry, cassis and cherry flavors. The wine is big enough to easily support its significant amount of flashy new oak. Drink now through 2010.” (03/08)

2005 Chante Cigale Châteauneuf du Pape “Vieilles Vignes”

Special Club price \$34.99 (Regular K&L price \$39.99)

93 points Robert Parker. “Deeper, fuller, broader, and fuller-bodied than the regular bottling with greater concentration, depth, length, and I assume, much better aging potential as well, the 2005 Châteauneuf du Pape Vieilles Vignes is a beauty. This is a bold wine of considerable exuberance, with impressive levels of kirsch-like fruit intermixed with some blacker fruits, ground pepper, incense, and roasted herbs. It is very full-bodied, has admirable glycerin and depth, noticeable but sweet tannin, and a 40+-second finish. This is a super Châteauneuf du Pape that should hit its peak in 2-4 years and last for 15 or more years.” (*Wine Advocate* #173, Oct 2007)

Blanquette de Limoux Antech “Cuvée Françoise”

Special Club Price \$9.99 (Regular K&L price \$11.99)

From La Maison Antech, located in the southern French region of the Languedoc comes this beautiful example of Blanquette de Limoux. The Cuvée Françoise is composed of 90% Mauzac and 10% Chardonnay and is produced *à la methode champenoise*. After spending nine months on the lees this bubbly is disgorged and offers up a fresh bouquet of green apples, comice pear and white flowers. More akin to say a Prosecco than a Blancs de Blancs from Champagne, this Blanquette exudes youthful, vibrant energy and good times! It is the perfect sparkler to enjoy on a hot summers day or with any spicy, salty or exotic fare. Salut to the Cuvée Françoise! 12% abv.

2006 Vermentino Antinori Guado al Tasso

Special Club price \$18.99 (Regular K&L price \$19.99)

This wine is so refreshing—perfect for hot August nights. It is 100% vermentino and has a straw-yellow color with greenish hues, very intense fruity aromas typical of the grape, and a palate that is tangy, harmonious very lingering and pleasantly mineral. Clyde loves this wine.

2000 Château Coufran Haut Medoc

Special Club price \$27.99 (Regular K&L price \$29.99)

BACK IN STOCK. This is a great drinking wine right now—try it while you wait for your 2003s & 2005s to open up. Robert Parker had this to say about the 2000 Coufran: “One of the finest efforts from Coufran in many years, this plump, fat, dense 2000 shows excellent concentration, plenty of mocha-infused black cherry fruit flavors, medium body, good glycerin, and no hard edges. Drink it over the next decade.” —Robert Parker *Wine Advocate* #146, 2003.