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Dear K&L Wine Club Members,

It seems like only yesterday that I was beginning my tenure as Wine Club Director. I had to quickly get a handle on what kinds of wines the members of each of our clubs would like to receive. I think my colleagues and I have done a pretty good job, and we hope to do an even better job in the future, finding the best possible wines for our wine club members. This month we have ten exciting selections spread across our five clubs, spanning the globe from Argentina to California to France to Italy. Each selection is a great example of both the varietal and the particular region where the wine is grown. We hope you will be as enthralled with them as we are.

Our Signature Red Club has two wines from France—a Bordeaux and a Châteauneuf-du-Pape. With the Euro's value increasing against the dollar we feel lucky to get both of these marvelous selections into our club; many attractive wines from France are quickly rising in price. The 2006 Domaine Giraud "Tradition" Châteauneuf-du-Pape is a perfect example of the high-quality wines coming out of Châteauneuf-du-Pape. The second selection is the 2005 La Louvière Rouge Pessac Léognan. The 2005 vintage is one of the greatest Bordeaux vintages in the last 100 years. Both wines demonstrate very clearly the fact that France is still the number one place in the world to get great, affordable red wines.

The Premium Club this month has a ying and yang of the wine world, with a sumptuous, full-bodied, hedonistic California pinot noir—the 2007 Kalinda Pinot Noir—alongside a delicate Sauvignon Blanc-based wine from Quincy in the Loire Valley that has remarkable citrus fruit flavors, minerality and racy acidity. That's what being a member of one of our clubs is all about: You get two distinctively different styles of wine, each very good in its own right.

The Best Buy Club offers a perfect illustration of the vision we have for this club: two offerings that provide gorgeous examples of fruit-driven, easy-drinking, terroir-specific, affordable daily drinkers. The first wine is a 2007 Chardonnay de Chardonnay from Mâcon-Lugny, a delightful white wine. The second is the 2006 Monteviejo Festivo Malbec from Argentina, a seductively rich and fruity red wine. Both selections will provide immediate enjoyment and are case-worthy selections.

The Italiano Club this month has two selections that way over-deliver for their meager price points. The 2008 Olek Bondonio Langhe Rosso drinks like a Barbaresco at a fraction of the price. The 2007 Poggiarelino Rosso, also a remarkable value, gives a great representation of the stellar quality of the 2007 Tuscan vintage. Rosso di Montalcino is the poor man's Brunello and is often a great indicator of how well the Brunello vintage will be for that year. From the small sample size I have tasted thus far, I'd say 2007 is going to be a classic Brunello di Montalcino vintage. It will be for sale in 2012.

My favorite wine club months are the ones that include the Champagne Club, because I really think sparkling wine may be the greatest of all wines. Champagne is so versatile; you can have it as an apéritif, and depending on its style pair it with any cuisine. You can also serve it at the end of a meal with dessert. Both of this month's selections are wonderful sparkling wines we import ourselves. They easily outperform dollar-for-dollar most Champagnes you'll find out there in the marketplace.

As we get close to the holiday season please keep in mind that wine club memberships make great gifts!

Thank you & Cheers,
Alex Pross, Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2005 Château La Louvière Rouge, Pessac-Léognan

With a vintage such as 2005 Bordeaux, which will go down as one of the greatest in the last hundred years, you can't ever have enough. The 2005 La Louvière is a perfect example. It has a convergence of amazing fruit depth and purity coupled with an intense sense and feel of terroir. The 2005 Bordeaux wines have the rare and sought-after combination of ripe, pure fruit coupled with good acidity and fine tannins. They combine a distinctive Bordeaux feel with that powerful fruit that people have come to associate with California cabernet sauvignon.

La Louvière, shown at right, is owned by famed Bordeaux proprietor André Lurton and has recently been fashioning wines of classified-growth status. With vineyards that lie between the vaunted estates of Haut-Bailly and Carbonnieux, La Louvière was just waiting for an owner with the resources and talent to tap into its potential. Robert Parker has said that the wines are now on a level with fourth-growth Bordeaux wines. If you are looking for a great, underrated producer of quality Bordeaux then look no further—this is for you.

The 2005 La Louvière is a classic in the making with gorgeous aromas of black fruits, violets and scorched earth while on the palate ripe currant, black licorice, minerals and sweet oak flavors seamlessly meld together. The finish is soft and lush with the bold flavors slowly receding from the palate. This wine is the perfect foil for a steak but can also pair well with lighter meats such as lamb and pork. This is a great wine from a great vintage, and can age easily for the next ten years and beyond depending on your cellaring conditions. This wine has a 90-point score from *Wine Spectator*.

Your re-order price for this wine as a club member is \$25.99.

2006 Domaine Giraud Châteauneuf-du-Pape Tradition

There's a lot of debate over what is the most versatile food wine. For my money it is Châteauneuf-du-Pape. It has abundant fruit that is not too sweet or bold, and it usually has a perfect balance of alcohol, tannins and acidity. The 2006 vintage in the Rhône Valley has the misfortune of falling between the heralded 2005 and 2007 vintages and has thus been relegated to red-headed-stepchild status; but overall the 2006 Châteauneuf-du-Pape vintage went very well.

The story of Domaine Giraud began in 1974 when Pierre and Mireille Giraud, as their parents did before them, took on four hectares (ten acres) of vines. In 1998, they were ready to pass on their love of the vine and wine to their children Marie and François, who took on the estate hand-in-hand. Under their parents' watchful eye, Marie and François devoted themselves to tending vines and winemaking. They focused their efforts on selecting parcel by parcel, doing minimal treatments and upgrading their cellar to make finer and finer wines while respecting family traditions. As he tends each parcel and variety, François tries hard to respect the terroir, that alchemy nature provides us with, to express the grapes' full character.

The 2006 Domaine Giraud Châteauneuf-du-Pape "Tradition" has a nose of Asian spice, asphalt, nutmeg, baker's chocolate and baked black fruits. On the palate the wine has warmth and depth with flavors of blackberry, black licorice, bitter chocolate and minced-meat pie. The finish is supple and seems to last even longer than one would expect, with several flavor notes lingering. This wine is stout, with great structure. This straightforward offering will pair well with grilled meats and hearty vegetable



Marie and François Giraud.

dishes and should age flawlessly for the next 15 years. It was given 92 points by *Wine Spectator*.

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

Champagne Club

Champagne Tent Events at Redwood City & Hollywood K&L Stores

We are celebrating our annual Fall Champagne Tent Events on Saturday, October 17th in Hollywood (3 pm to 6 pm) and Sunday, October 18th in Redwood City (2 pm to 5 pm). A group of SEVEN of our artisanal grower/producers will be flying in from France to present their wines. We will also have representatives from many of the big-name producers on hand to pour and explain their wines. More than 50 Champagnes to taste in all including 1998 Clicquot “Grand Dame,” 1998 Pommery “Louise,” 1998 Nicholas Feuillatte “Palmes d’ Or,” 2000 Dom Perignon, and Krug Grand Cuvée. We will have some small bites available to go with the Champagne. Please check with the stores for ticket prices.

2002 Marguet Père et Fils Grand Cru Brut Champagne

The 2002 Marguet Père et Fils Grand Cru Brut Champagne is a very exciting 2002, and one that (after you taste it of course!) you should seriously consider for your cellar. The blend is 70% chardonnay and 30% pinot noir, from old vines that Benoit Marguet sourced at grand cru vineyards in the Côte des Blancs and the Montagne de Reims. The wine is aged in the bottle on the yeast for more than five years. It has excellent balance and surprising power; tasting it blind I guessed that it had more than 50% pinot noir. It has fantastic black-cherry pinot noir fruit, savory intrigue and quite a lot of minerality on the extremely long finish.

This Champagne is one of the strongest finishers of any of our stock, with a real “peacock tail,” almost stronger after you swallow the wine than when it sits on your tongue. The 2002 should age effortlessly well past 2012, and I don’t think anyone in the club will regret having some in the cellar. It sells for just \$36.99. Please taste this soon; I think it will sell out quite quickly.

Your re-order price for this wine as a club member is \$36.99.



Benoit Marguet treats us to a barrel tasting in Ambonnay.

Ariston Aspasia Blanc de Blancs Champagne

Many of you are already familiar with the Champagnes of the Ariston family. They were the first producer from Champagne whose wines we brought in directly, and they have been at every one of our big October tastings—perhaps you have met them in person. They make only estate-grown Champagne. They “purchase” grapes from other family members in the village of Brouillet, in the far northwestern corner of Champagne towards Soissons. Because of their location, the harvest does not start here until nearly everyone else in Champagne is done. The Ariston Aspasia Blanc de Blancs Champagne is based entirely on the 2004 harvest, and comes from one steep, hillside vineyard called the



Paul Vincent Ariston harvests in Brouillet.

Goutte d'Or. Brouillet is on steeper slopes, and has less chalk and more fossils than other areas, making for a rich, creamy style chardonnay Champagne that makes a perfect apéritif.

Your re-order price for this wine as a club member is \$29.99.

Club Italiano

2007 Poggiarellino Rosso di Montalcino

Do you remember the old TV series Green Acres? City folk Eddie Albert and Eva Gabor who take up residence in the countryside? Well, Lodovico and Anna Ginotti are the modern-day Italian version. Slightly more than a decade ago these 50-year-olds from Siena who'd never put a spade in the earth inherited Poggiarellino, a winery in Montalcino with a few apartments for agriturismo off to the side. This entirely sweet couple who routinely talk to you in stereo about two entirely different subjects simultaneously are absolutely passionate about their Poggiarellino.

Passione Senile is Italian for senile passion and that is what Lodovico and Anna have dubbed their commitment to their land. I first met them on a cold winter day in February 2004. They were surprised that I actually knew they made wine, because they hadn't ever commercialized it. I actually only knew about them because they were on the map!

Lodovico and Anna got in touch with me after my visit, and while I thought their wines were good we at K&L already imported the wines of quite a few Brunello producers so I wasn't considering adding their wines—until they sent me their price sheet. What a bargain these wines are! 2007 in Tuscany is a sensational year and the 2007 Rosso di Montalcino wines are the best of any crop I've ever tasted. The Poggiarellino Rosso di Montalcino is elegant, aromatic, and full of complex cherry fruit sprinkled among layers of spice, tobacco and earth. In the mouth the wine is full and rich and has the classic 100% sangiovese length. I find that sangiovese almost always does best with decanting, which lets that core of acidic structure slowly unwind. Some meals to have this with would be pork loin roasted with rosemary potatoes, your favorite pasta or some tasty grilled sausage.

Your re-order price for this wine as a club member is \$12.49.

2008 Olek Bondonio Langhe Rosso

When I first met Olek Bondonio while dining in the town of Barolo I thought I'd landed in Huntington Beach. A young man with long, tousled blond hair, fair skin and a freckly tan, he definitely didn't give the impression of a Barbaresco producer. He is in fact a passionate surfer and was a Piedmont Half-Pipe snowboarding champion, but he is devoted to his vines. Olek probably doesn't sound too Italian to you either, and it isn't. Olek's mother is Polish, giving him his name and fair hair. They probably have the only wine website in Italian/English/Polish.

Olek has a tiny plot of land in Barbaresco, "La Berchialla," that has been in his family for 200-plus years. His family was a founding member of one of Italy's best run cooperative wineries, the Produttori del Barbaresco; they've been part of it for more than 100 years. Olek graduated from the Enology



Lodovico and Anna Ginotti of Poggiarellino.



School in Alba and set off on a worldwide winemaking experience starting in Bordeaux and then to Australia, New Zealand and Oregon. Olek's story has cinematic style: Handsome, globe-trotting winemaker/ sports star returns home with new ideas from around the world but is seduced by the ways of the retiring farmworkers who had for decades worked his family's vineyards and made wine from them. The workers impressed Olek with their knowledge of how to see, smell and feel the vineyards and the wine, and how one needs to be involved personally with nature, not just winemaking science. Olek took the bait and is now farming completely organically. He is preparing the property to become bio-dynamic.

Although Nebbiolo is Barbaresco's mainstay, one of the indigenous grapes that is catching all of the locals' fancy is pelaverga. Olek's wife Alessandra is the chef at the Castello di Verduno, a wonderful restaurant and hotel just outside of Alba. After pairing many of her dishes with other winemakers' versions of pelaverga, Olek decided it would be necessary for him to try making his own! The 2008 Langhe Rosso "Giulietta," named for their new-born daughter, is 100% pelaverga.

This wine has a nose of strawberry, rose petals and white pepper. It's very delicate in a pinot sort of way and oh so attractive with wild mushroom risotto (Porcini or Chanterelles would work great!) or even grilled salmon. Use a Burgundy glass if you have one and serve this wine at cellar temperature about 60°F.

Your re-order price for this wine as a club member is \$22.99.

Premium Wine Club

2008 Kalinda Pinot Noir Sonoma Coast

While the recession is nothing to get happy about, there are some positives coming out of this economic mess. One of those is our ability to buy amazing juice on the open market and bottle it under our own Kalinda label. Clyde and I taste through dozens of samples every month when we are looking for potential Kalinda wine candidates. While some are very good there are also a lot of wines that are not even close to making the cut. When choosing the juice that will become our next Kalinda wine, Clyde and I are looking for a wine with great fruit, balance, power and finish.

The 2008 Kalinda Pinot Noir Sonoma Coast was a winner from the moment I smelled the sample in my glass. It was hard to believe that we were tasting a 2008 already and that it was showing this well. Once we turned the sample bottle to see who produced the wine, we both nodded in agreement. It was not a surprise that this well-known, small-family producer of exceptional Napa and Sonoma Valley single-vineyard pinot noirs and chardonnays had made this wonderful elixir. The 2008 Kalinda Pinot Noir Sonoma Coast has a nose of wild raspberry, cola, rainier cherries and cranberries with a racy palate of red currant, sage, raspberry and cherry kirsch. The finish has plenty of verve with touches of sandalwood and black cherries as it finishes. This wine will pair well with grilled salmon and can age marvelously well for five to eight years.

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

2007 Domaine des Ballandors Quincy

What is Quincy? Where is Quincy? Quincy (pronounced *CAN-SEE*) is a historic French appellation that is celebrating its 63rd year as an "Appellation Controlée." It just happens to be the first A.O.C. ever awarded in the Loire Valley. Located southwest of Sancerre, Quincy is a cradle of sauvignon blanc. Situated essentially on the left bank of the River Cher, just up from Vierzon, the vineyards cover about 250 hectares of land that consists largely of sand and gravel with a clay sub-soil on a foundation of limestone.

The vines that produce the fruit for this wine come from four different vineyard sites, which cover a



Coastal vineyards in Sonoma County.

total of nine hectares, each with a slightly different terroir. Three-quarters of the vines that are the source of the wine have an average age of 15 years; the remaining quarter of the vines are around 40 years old. This wine is a lively, light, expressive style of sauvignon blanc. It features green apple and citrus fruit on the nose and palate, and a bright, steely finish. This wine can be used as an apéritif but it excels when paired with oysters, clams, crab or anything featuring fresh herbs and chèvre.

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

Best Buy Wine Club

2007 Chardonnay de Chardonnay, Mâcon-Lugny

You may wonder why the repetition in the name of this delightful, crisp chardonnay. The grape that we all know so well is actually named after a small town in the Mâcon. So this chardonnay actually is grown in the town where it all began. The local growers have banded together to make wine, to avoid the cost of owning all of the winemaking equipment individually. Together, they farm 192 hectares of land, and make up one of the largest growers in Burgundy.

This wine comes from the extremely well regarded 2007 vintage, which shows the crisp and mineral nature of the area very well. It is bottled with a screw cap to preserve freshness and ensure that you have no corked bottles.

This Chardonnay de Chardonnay shows how refreshing chardonnay can be. It is made without oak, so the crisp pear and apple flavors come through nicely. Try it with some cheese, or a roast chicken with Herbs de Provence. Or, for that matter, make a Pasta Primavera with some fresh vegetables and you will be delighted at the match.

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

2006 Monteviejo Festivo Malbec Mendoza, Argentina

I love comparative tasting. Gyokuro tea vs. high grade sencha green tea, Sicilian olive oil versus Tuscan, South American vs. Caribbean chocolate, and so on. We here at K&L are not quite the “geek squad,” but we are paid to be geeky both on the clock and off—to use our sense of smell and taste to source the best values out there. Tastings come in many forms: horizontal tastings which cover many of a region’s wines from a single vintage, brown bag or so-called blind tastings, and of course, vertical tastings, comparing many vintages of a particular wine from a single winery.

I participated in a vertical tasting this past March with our wine club director Alex Pross and our boss, “the MWB” (that’s main wine buyer), the esteemed Clyde Beffa, Jr. The winery we were focused on was Monteviejo, which made this wine. Produced from 100% malbec sourced from various top sites in the Mendoza region of Argentina, Festivo could be called the winery’s entry-level bottling, but there is nothing at all “entry” about it. In fact, one of the world’s most in-demand wine consultants, Michel Rolland, who lists way too many top-notch Bordeaux, Napa and Italian names on his client roster to begin mentioning them here, has a hand in the making of this wine.

Let’s go back to that vertical tasting of Monteviejo Festivo. The 2004 was soft, full of ripe, juicy dark fruit with nicely balanced toasty oak, a real crowd pleaser. Surprisingly, the 2005 did not measure up. Maybe it was in an awkward phase, or perhaps it is just not as good. The 2007 was fine, the 2008 showed good potential, but what really struck our fancy was the 2006 vintage. Showing all of the pure plum and dark berry fruit of the 2004, Monteviejo’s 2006 also had considerably more complexity, a



Cave de Lugny, where this wine is made.

touch of minerality (not too common a descriptor for malbec, but the good ones have it), excellent texture and mid palate complexity, and just loads of character. Alex, Clyde and I hope that you enjoy it as much as we did. And, if you're so inclined, grab some of the 2004 vintage of Festivo to participate in a "mini" vertical tasting of your own. Please see page 12 for a special offer on the 2004.

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

Re-order Form

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

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

Notes by Gary Westby, K&L's Champagne buyer.

_____ Bottle(s) of NV Michel Arnould Tradition Brut Champagne @ \$29.99 per bottle

The Michel Arnould Verzenay Brut Tradition Champagne is a blanc de noir, made entirely from this most difficult grape. It is full of hazelnut flavor and surprisingly firm and racy for an all-pinot Champagne. I would pair it with salmon, either smoked as an appetizer or grilled as a main course.

_____ Bottle(s) of Marguet Pere et Fils "Cuvée Reserve" Brut Champagne @ \$31.99 per bottle

Benoit Marguet uses 65% pinot noir and 35% chardonnay in this Champagne. This batch of non-vintage is 60% from the 2005 harvest, with the other 40% coming from reserves of 2004 and 2003. It is very rich and powerful Champagne with tons of pinot noir muscle and plenty of yeasty, toasty flavor. It's one of my favorite Champagnes to pair with rich appetizers (think paté or stuffed mushrooms) or even the main course.

_____ Bottle(s) of Elisabeth Goutorbe Cuvée Eclatante Brut Champagne @ \$29.99 per bottle

Elisabeth Goutorbe Cuvée Eclatante Brut Champagne is a blend of 70% pinot noir, 25% chardonnay and 5% meunier, and all estate. The wine is composed of 85% 2005 juice and 15% a blend of 2002, 2003 and 2004. It has a lot of body, firm, dry black cherry fruit and tons of savory, masculine pinot noir flavors. It has a good finish with a line of chalky minerality that is uncommon in pinot noir-based Champagnes. Try it with salmon, either smoked as an appetizer, or grilled as the main course.

_____ Bottle(s) of Franck Pascal Cuvée Reserve Extra Brut @ \$36.99 per bottle

This bottling comes from old vineyards and is a blend of 90% meunier, 5% chardonnay and 5% pinot noir. It is 70% from 2004 with the balance coming from 2003 and 2002. The Champagne has an attractive straw color and a very nice, compact bead. On the nose it has an exotic, flowery personality anchored by savory croissant butter. It is exceptionally clean on the palate, with subtle pineapple fruit and just a hint of doughy richness. It finishes quite dry, as it should at only 5.6 grams per liter of dosage.

_____ Bottle(s) of Henriot "Souverain" Brut @ \$30.99 per bottle

This bottling has quite a high proportion of reserve wines. One third of the blend is made of multiple old vintages, and the wine is aged for three years on the lees. It is a blend of 60% pinot noir and 40% chardonnay and is fermented in stainless steel tanks. This is a great bottle to have in the refrigerator for spontaneous get-togethers and

surprise good news. It is very well balanced, and not so individualistic as to need a particular food partner or a group of fussy wine geeks to appreciate it. It combines the toastiness that one often finds in big house, non-vintage Champagnes with some nice apple and pear flavors and a little refreshing zing as well.

Signature Red Club Previous Offerings

_____ Bottle(s) 2006 Santenay Premier Cru, Gravières, Nicolas Potel @ \$23.99 per bottle

The 2006 Santenay Premier Cru, Gravières is bright and cheerful, with very pretty red fruit notes and lots of charm. “Gravières,” named after the gravelly soil of the vineyard, is located near the border with Chassagne-Montrachet, in the best area of Santenay. This Burgundy is rather Volnay-like, with fine, elegant structure, pretty red and black fruit notes, an open and aromatic nose, and a lovely character.

_____ Bottle(s) 2006 Savigny-les-Beaune Premier Cru, Les Marconnets, Nicolas Potel @ \$23.99 per bottle

The 2006 Savigny-les-Beaune Premier Cru, Les Marconnets, Nicolas Potel is bright and earthy, with a long and elegant finish. This wine has a full mid-palate, with lots of fine tannins, and an elegant structure. It was vinified with partial stems and will age beautifully, or be lovely now after an hour in the decanter. It has dark berry fruit notes to balance its earthy and structured nature.

_____ Bottle(s) 2006 Kalinda Spring Mountain Reserve Cabernet Sauvignon, Napa @ \$19.99 per bottle

The 2006 Kalinda Reserve (Smith-Madrone) is a deep, brooding purple in the glass with hints of chocolate, crushed stones and mashed black fruits. The palate is a dense collection of powdered cocoa, crème de cassis, blackberries and minerals, all wrapped up in a long, rich mocha-laced finish. This wine will age effortlessly for 15 years and can be enjoyed now with a big juicy steak or other powerful red meat dish.

_____ Bottle(s) 2005 Lancaster Estate “Sophia’s Hillside Cuvee” Red Alexander Valley @ \$24.99 per bottle

This is the inaugural vintage of Lancaster’s “Sophia’s Hillside Cuvee.” A blend of 76% cabernet sauvignon and 14% merlot, this wine is reminiscent of a fine Saint-Julien. Aged 18 months in French oak barrels, this wine displays aromas of nutmeg and sweet cassis. The dark red hue in the glass accurately foretells a wine that has immense depth and body on the palate. The wine has flavors of black plum and cherry flavors along with sweet oak and chocolate nuances. It feels like a baby version of Lancaster’s more expensive flagship cuvee—and it is more approachable and enjoyable in its youth than its pricier sibling. This wine will age well for the next ten years and will pair well with roasted meats, grilled pork chops or any other fare that needs a bold but balanced red.

_____ Bottle(s) 2006 Chante Cigale Châteauneuf-du-Pape @ \$24.99 per bottle

This medium-bodied 2006 Rhône is composed predominantly of grenache, with approximately equal parts syrah and mourvèdre and about 5% cinsault. It displays the classic Provençal characteristics of ripe cherry, garrigue and black olive on the nose. On the palate it exhibits deep cherry notes, along with nuances of blackberry tea, and a hint of earthiness. The tannins are supple and finer than most 2005 Rhône’s from the appellation, allowing those who wish to drink a bottle (or two) of the 2006 now to do so with immense pleasure. —*Mulan Chan*

_____ Bottle(s) 2006 Joseph Swan Pinot Noir Russian River “Cuvée du Trois” @ \$21.99 per bottle

This is an exceptionally balanced, elegant and sexy wine. The light red color in the glass lulls you into the idea that this wine will be both light and soft in the glass, but wait a few minutes and slowly you’ll find an intoxicating aroma of ripe red strawberries picked right from the vine, and earthy minerals. On the palate the wine is lithe with vibrant flavors of strawberries, red raspberries and a touch of rosemary and sage. The luscious, long finish is highlighted by nice lift and lingering berry flavors. This wine will make any pork dish sing. It will also pair exceptionally well with lamb or a summer salad with strawberries or melon.

_____ Bottle(s) 2005 Two Hands “Bad Impersonator” Shiraz, Barossa Valley, South Australia @ \$23.99

The name Two Hands was born out of the friendship and mutual respect between Michael Twelftree and Richard Mintz, who formed their company in 1999. Their goal was to produce the best possible shiraz from Australia’s regional diversity. Michael had spent a number of years exporting Australian wine to the USA and Asia, while Richard was formerly the CEO of one of Australia’s leading cooperages in Barossa Valley. With Twelftree’s contacts and wine savvy and Mintz’s management and business sense, they decided it was time to make some wine together. They have since gone from strength to strength, with Robert Parker in 2004 declaring Two Hands as “the finest

negociant operation south of the equator.” *Wine Spectator* has listed the wines in The Top 100 for the last five years, with two listings in the top 10.

_____ Bottle(s) 2004 Schweiger Cabernet Sauvignon Spring Mountain, Napa Valley @ \$23.99 per bottle
The 2004 Schweiger Cabernet Sauvignon is one of my favorite wines for the money. It has a deep red hue in the glass and starts out with aromas of dark chocolate, roast coffee, black cherry kirsch and mocha accents followed by flavors of black currant, black cherry and milk chocolate with spice notes. The finish is long with the wine coming together and displaying remarkable size and weight without appearing heavy or out of balance. This is the kind of wine I wish more California producers would strive to create.

_____ Bottle(s) 2005 Hall Cabernet Sauvignon Napa Valley @ Inquire
The 2005 Hall Cabernet Sauvignon Napa Valley simply wowed me when I first tasted it about six months ago. I was at a lunch and had it with, of all things, a filet of sole. This obviously was not the perfect pairing but I could not have cared less. The fish was great but I couldn't get enough of this wine. It has a dark purple hue in the glass and aromas of waxed black fruits, graphite and hints of chocolate. On the palate is an array of dark fruit flavors, blackcurrant, chocolate, mocha and just gobs of exotic fruit all nestled against a backdrop of rich, elegant tannins.

_____ Bottle(s) 2007 Loring Pinot Noir “Keefer Ranch,” Russian River Valley @ Inquire
The 2007 Loring Wine Company “Keefer Ranch Vineyard” absolutely sings from the glass with scents of black raspberry, black cherry, milk chocolate and sweet oak. The wine fleshes out quite nicely on the palate with a silky-smooth mouthfeel accompanied by flavors of black plums, blackberries, plums and hints of baker's chocolate. This wine is big and powerful yet manages to never be heavy or disjointed. It's a good example of “an iron fist in a velvet glove” and should age well for the next five to ten years. This is the kind of pinot noir that, 25 years ago, got people excited about what could be achieved by vineyards in California. 92 points from *Wine Spectator*.

_____ Bottle(s) of 2005 Clos Kalinda, St-Emilion Grand Cru @ \$21.99 per bottle
We tasted and blended up a wine we thought would be a great drinker now and also a fine cellar candidate. The brilliant color is bordered with brick-red tints; the expressive bouquet offers a succession of cherry, cinnamon and fine toasted oak. On the palate, the flavor is at the same time fruity and woody. Supple in the mouth, fine chewy tannins, flavors of black fruit, and a very good finish. Like most of the 2005 Bordeaux, this wine should be decanted if you are drinking it now. I think this wine will grace the table the next time we have a prime-rib dinner.

Club Italiano Previous Offerings

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

_____ Bottles of 2006 Villa Schinosa Nero di Troia @ \$9.99 per bottle
When I taste Puglian wines they always remind me of bottled sunshine. That special glow you feel after being out in the sun all day is what I get in this wine. The wine is supple and flows richly across your palate, soft and full yet balanced. The wine has a distinct chocolatey nose with hints of cardamom, ginger and a wild aromatic element, sort of violet- and lavender like, that gives the wine its special character. The wine finishes with very fine-grain tannins that one wouldn't notice with food. I'd have this with hearty pasta, maybe eggplant or spicy arrabiata pasta, or any grilled meats. I wouldn't decant this wine.

_____ Bottles of 2006 Agostino Pavia Barbera d'Asti Superiore “La Marescialla” @ \$27.99 per bottle
The 2006 vintage is truly sensational and the “La Marescialla” shows the depth that old vines give to a wine. The nose is vibrant and focused; one can sense the tension and power below the wine's surface. Barbera is a grape that always has acidity, which gives the wine great length; coupling that acidity with the richness of the vintage, this wine's balance is exceptional. Layers of cherry and earth mix with hints of barrique. With a flowing texture on your palate, it lingers gracefully yet is full of authority and distinctiveness. You'll love this wine! Try it with risotto, grilled meats or aged cheeses, I would decant the wine an hour or two before drinking it.

_____ Bottle(s) of 2006 Cantine Valpane “Rosso Pietro” Barbera del Monferrato @ \$8.99 per bottle
This wine exudes Marasca cherries. There's nothing like this flavor. There is a certain wildness in the wine, an earthy complexity that mingles with the sweet, fragrant powerful focus of the fruit. The wine is rich, fleshy and succulent

yet very well balanced. It has an amazing drinkability— so easy to drink, it just seems to flow. I like to think this is a barbecue wine. At this time of the year with something off the grill it would be spectacular. One note of caution: when the temperatures get warm you should make sure your red wines are in the 60s when you drink them. It helps tremendously.

_____ Bottle(s) of 2007 Rocca di Montegrossi, Chianti Classico @ \$18.99 per bottle

This 2007 is made of 90% sangiovese, 5% canaiolo and 5% colorino and is just bursting with fruit. Fleshy, powerful and dense is the first impression as the wine graces your palate with loads of sweet, ripe fruit. The wine's structure then begins to stretch out, and sangiovese's natural desire to lengthen takes over. The luscious fruit rises up and the perfume of the wild cherry, plum and spice fill your senses. A long and powerful finish indicates that the wine will age well for at least ten years from the vintage. I'd decant this an hour or two before drinking it, to let it open up.

_____ Bottle(s) of 2007 Selvagrossa Muschén @ \$15.99 per bottle

The 2007 Selvagrossa Muschén is a forward, fresh and vibrant wine that is made from 60% sangiovese, 30% merlot and 10% cabernet franc. It is fermented and aged in stainless steel and sees no oak. The wine shows sangiovese's vibrant, acidic backbone, which gives the wine its verve and direction along with some elegant cherry tones. The merlot adds a bit of mid-palate richness and some warm texture to the sangiovese's brightness while thickening it toward the finish. The spicy, complex cabernet franc is the amalgam for the wine, bringing everything together. This 2007 vintage is sensational, bringing beautifully ripe fruit in stellar conditions. The 2007 wines show it—they drink with a particular ease, elegance and balance.

_____ Bottle(s) of 2003 Batastiolo Arsiga Dolcetto @ \$6.99 per bottle

I had all of my co-workers taste this wine just to get their opinions, and everybody liked it. It is a very complex wine with layers of classic *langhe*—well that's road tar actually. To that add whiffs of sweet, ripe berries that flow from what seem to be bubbling cauldrons of condensed jelly. In the mouth the wine is luxurious, soft, rich and smooth while still balanced with good acidity and intrigue. I'd serve this wine at about 64 degrees and have it with delicately grilled fresh sausages and polenta with lots of woody mushrooms.

Premium Wine Club Previous Offerings

_____ Bottles of 2004 Bodegas Viyuela Crianza Ribera del Duero @ \$13.95 per bottle

The 2004 Bodegas Viyuela Crianza is a bright, engaging and mouth-watering red that jumps from the glass with aromas of wild red berries, volcanic soil, grilled meats and mocha-laced oak accents. An energetic display of red fruits, sweet supple oak and spice notes surge throughout this zippy red. This wine will match flawlessly with a big juicy steak or your next pizza and can age effortlessly for the next five years.

_____ Bottles of 2008 Domaine Gueneau Sancerre “Les Clos Chartier” @ \$13.95 per bottle

The Clos Chartier comes from a 17-acre parcel, planted on the typical clay and flint soils found within the region. The domaine uses traditional winemaking methods. Vinification takes place using native yeasts; the wine is aged in stainless steel vats and left on its lees to bring out the natural aromatics and to add texture and body. The wine has a pale yellow color and aromas of tropical fruits with subtle hints of flinty minerality. This Sancerre is fantastic with an assortment of shellfish, white fish or an earthy cheese selection. —*Eric Story, K&L Loire Valley Wine Buyer*

_____ Bottle(s) of 2007 Stags' Leap Winery Viognier Napa Valley @ \$13.95 per bottle

The 2007 Stags' Leap Winery Viognier is a wonderful wine with a light golden color and stunning aromas of acacia, honey, peach and a slight touch of citrus marmalade. On the palate the wine is viscous with a slightly oily feel that makes the rich, honeyed fruit, peach, stone and exotic fruit flavors all the more pronounced. The finish is long and smooth with subtle oak accents, vanilla and spice that allow it to linger on hedonistically.

_____ Bottle(s) of 2005 Château de l'Estang, “Clos Kalinda Cuvee” Côtes de Castillon @ \$13.95 per bottle

This property is a 26-hectare (53-acre) piece planted on rolling hills in Saint Genes de Castillon at a density of 5000 vines per hectare (lots of vines in small area). The planting is 70% merlot and 30% cabernet franc with the average vine age being 35 years. We love the vibrant style of this wine. Deep color and blackberry aromas with a touch of cassis. The tannins are round and the wine has great acidity so it will age well in your cellar. We

recommend decanting this wine one hour before serving it. Perfect with a winter stew or even a prime rib roast. Very informative back label here. Enjoy! — *Clyde Beffa Jr.*

Best Buy Wine Club Previous Offerings

___ Bottles of 2004 Guigal Côtes du Rhône @ \$7.99 per bottle

A blend of primarily syrah with some grenache added, this wine displays an intoxicating nose of red raspberries, racy herbal scents and a slight hint of scorched brick with flavors of red currant, plum, white pepper and earth. All swiftly collide on the palate, ending with a soft, satisfying finish. This wine will pair marvelously with pork and veal but can also be enjoyed with cheese, charcuterie and crackers at your next dinner party. This wine is showing remarkably well right now and as such should be consumed over the next six months.

___ Bottles of 2008 Image du Sud Viognier @ \$8.99 per bottle

The 2008 Image du Sud Viognier is a veritable fruit basket of freshness and levity. Vinified at cool temperatures and completely in stainless steel, this brisk viognier is redolent of white nectarine, sweet meyer lemon and just a whiff of pretty lilac. Its versatility and modest alcohol (12.5%) make it a great choice to enjoy while lounging poolside, or at the dinner table with bouillabaisse, scallops gratin with capers and fresh parsley, or salad Nicoise. So relax, pour yourself a glass of Cecile's latest efforts, and prepare to be transported to the south of France. Brava Cecile! — *Mulan Chan*

___ Bottle(s) of 2008 Weingut Allram Grüner Veltliner, Austria (1.0L) @ \$7.99 per bottle

Grüner veltliner is Austria's most widely planted varietal by far. It is found in other Eastern European countries but in Austria it excels to fantastic heights. The sandy, loess, rocky soils and the cooler climate zones of Austria have proven key to making this varietal unique and distinctive. This year's Allram liter is again packaged with the ever-popular crown cap and is a fantastic start if you have never experienced grüner veltliner. The aromatics are full of pepper and spice with hints of citrus zest and earthy nuances of fresh pea shoots and lentil. This is a wonderfully fresh and vibrant wine. It's snappy but has just the right amount of texture to let the juicy, mouthwatering acid structure take you home! This will get better over the next two to three years.

___ Bottle(s) of 2006 Flor del Montgo Old Vines Garnacha, Carinena Spain @ \$8.99 per bottle

The 2006 Flor del Montgo Old Vines Garnacha is a beautifully constructed, easy-drinking red wine. What helps to make this wine such a stunning value is the age of the vines that produced the grapes. Most of the granacha used in this wine is from vines of at least 40 years old. That age helps to make the wine deep, powerful and wonderfully balanced. The wine has a deep red hue coupled with aromas of berry fruits and exotic spices. It displays a kaleidoscope of flavors including dark cherry, blackberry, cassis and chocolate. The finish is lush and supple; harmonizing notes of berries and cocoa mingle seamlessly with a hint of rich oak.

___ Bottle(s) of 2007 Domaine Comte Louis de Clermont-Tonnerre Côtes du Rhône Très Vieilles Vignes @ \$9.49 per bottle

The 2007 Côtes du Rhône Comte Louis Clermont-Tonnerre "La Berardière Très Vieilles Vignes" 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 Cairanne, Côtes du Rhône-Villages. The importer says the vines are at least 60 to 70 years of age. The Comte Louis Clermont-Tonnerre "La Berardière Très Vieilles Vignes" has always been a huge hit amongst our customers and our staff, and we're guessing that the 2007 bottling will be no exception. Enjoy with fennel-roasted chicken with zucchini stuffing, or slow roasted duck with green olives. — *Mulan Chan*

___ Bottle(s) of 2006 St. Clement Chardonnay, Carneros @ \$9.49 per bottle

This is everything you want from a Napa Valley Chardonnay. It has a light golden color with aromas of sliced pineapple, white peach, acacia blossoms and apple. Once the wine hits your palate flavors of tropical fruits, smoke and dried hay mingle with nice toasty oak accents and brisk acidity. This wine is perfect for your next party or function and can pair well with chicken, salad courses, or alone as an apéritif.

___ Bottle(s) of 2005 Château La Gatte Tradition, Bordeaux @ \$8.99 per bottle

One of our favorite Bordeaux properties for great value, La Gatte is an honest, great tasting, superb value red. This wine is 80% merlot and 20% cabernet sauvignon. It has firm but round tannins which require it to be decanted or

(optimally) opened at least thirty minutes before serving. Great deep color, nose of dark fruit, minerals, stones, light spice. It has nice grip and definition on the palate, balanced, higher than usual in alcohol (13,8%) but not distracting. We again find mineral, dark fruit, and cherry on the palate; bright acidity, admirable finish. This wine shows at its best with roasted meats, dried sausage, sharp cheeses, charcuterie. It can be left opened, un-pumped, for three days before the volatile acidity attacks.

Additional Club Specials

1998 Pommery Brut “Cuvée Louise” Champagne.

Special Club Price \$119. (Regular K&L price \$149)

The power of Montagne de Reims pinot noir and the elegance of Côte de Blancs chardonnay are married perfectly in this exquisite Champagne. Pommery uses only vineyards from the grand crus of Avize, Cramant and Ay for this blend, which is given a decadent eight years on the lees and only the lightest dosage. It is very fine wine, balanced, full of character and high class. — *Gary Westby*

2004 Monteviejo Festivo

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

91 points from Robert Parker's *Wine Advocate*: “Monteviejo’s entry level wine is Festivo, a 100% Malbec aged for 6 months in new French oak. The 2004 Festivo is dark crimson-colored with a fragrant nose of mineral, spice box, blueberry, and black cherry. Medium-bodied, it is plush on the palate with plenty of ripe, forward fruit, light tannin, and a sense of elegance. It can be enjoyed now and over the next 5 years. It is an outstanding value.”

2002 Roederer Estate l’Ermitage Anderson Valley Brut

Special Club Price \$31.99 (Regular K&L price \$34.99)

91 points, *Wine Spectator*: “Sleek and complex, with lovely aromas of green apple, loam and warm cinnamon rolls. The flavors show pinpoint focus, yet are nicely layered, with baked apple, lime and toasty spice flavors that linger. Drink now through 2013.” (11/08)

2006 Moulin la Gardette Gigondas “Ventabren”

Special Club Price \$29.99 (Regular K&L price \$34.99)

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 gives it a lot of immediate appeal. 2005 was a classic year in the Rhône Valley and this wine is delicious after decanting. 14.5% abv

2006 Moulin de la Gardette Gigondas “Tradition”

Special Club Price \$26.99 (Regular K&L price \$29.99)

This lovely Gigondas from Domaine de la Gardette exudes super-bright cherry notes, along with hints of saffras, black olive and cocoa power. This southern Rhône beauty possesses very nice balance, with juicy fruit and medium-fine tannins that make the finish elegant rather than coarse or chewy. Crack open a bottle of the Tradition and enjoy with grilled chicken and fig sausages or a homemade wild-mushroom pizza!

2004 Château Verdignan, Haut Médoc

Special Club Price \$10.99 (Regular K&L price \$13.99)

If you liked the delicious 2000 Verdignan, try this beauty. From the Château Coufran stable of properties, this 2004 is absolutely delicious wine. Loaded with blackberry fruit flavors and a toasty, chocolatey aroma, it delivers immediate gratification. No need to cellar this one. Drink it up in the next couple of years. — *Clyde Beffa, Jr.*