



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

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Dear K&L Wine Club Members,

It has been a great year for the clubs so far. Even with the down economy, membership has been strong. Thanks to such great participation we've been able to make some incredible deals and find stellar wine bargains for our clubs. This month we celebrate amazing wines being produced around the world with wines in the club from Germany, Bordeaux, Argentina, Champagne, South of France, and California.

The Champagne Club has two of our stalwart direct imports, the 2005 Goutorbe and the Michel Arnould Verzenay Extra Brut. The Champagne region has gem after gem of fantastic small, family-run operations producing great yet unknown wines. Many of these grower-producers make only several hundred to several thousand cases, normally not enough to interest large importers who need more cases to justify logistics and marketing. For K&L, these artisan producers allow us to deliver a staggering quality-to-price-ratio that blows away almost all of the mass-produced/mass-marketed competition.

Not to be outdone, the Italiano Club features two slam-dunk wines. First, a perennial best buy, the 2008 Sette Ponti Crognolo, one of the greatest values in a wonderfully drinking Super Tuscan blend. The second selection is the perfect example of the leaps and bounds Italy has made with white wine. Thanks to a change in philosophy regarding yields, farming methods and new winemaking technology, Italian whites now display gorgeous fruit, greater complexity and bolder flavors, all of which are expressed in our second selection, the 2009 Convento Muri Gries Chardonnay from the Alto Adige.

Both of our Signature Red Club wines are great examples of what their growing regions do best. First, the always dependable 2005 Schweiger Cabernet Sauvignon Spring Mountain. Last year we featured the 2004 and it was one of our best received offerings. The 2005 is a more than worthy follow-up. It should provide drinking pleasure over the next 20 years. Second, we have the 2006 Noble Sur Malbec Reserve from Argentina, once again demonstrating Argentina's ability to produce world-class wines.

The Premium Club features two great takes on two very differently perceived vintages from major European regions. First the 2007 d'Aiguilhe Querre Cotes de Castillon, from the underrated 2007 vintage, strikingly delicious drinking now. The second wine is the 2008 Schloss Saarstein Pinot Blanc from the Mosel region of Germany. This wine shows the pedigree of this very good vintage by displaying pure fruit, crisp minerality and impeccable balance.

Last but not least (except in price) is the Best Buy Club, which features two killer bargains. The first is one of our direct import finds in the form of the 2009 Begude "Terroir" Chardonnay. From the Limoux region in the South of France, it's the quintessential expression of everyday chardonnay from France. The other selection is the 2009 Monteviejo "Festivo" Malbec, which just oozes bright red fruit, notes of chocolate and sweet oak accents. Just plain delicious, it can be your daily glass or one to pair with pizza, pasta or barbecue.

The longer I do the clubs the more I get excited about our monthly choices. This month and the months to come I will surely be jumping out of my seat. With the amazing growth of the clubs, customer loyalty and the economy we are seeing better and better deals on great wines that we can offer to you, our great club members. Enjoy this month's selections.

Cheers, & Go Giants!

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

Signature Red Collection Wine Club

2006 Noble del Sur Malbec Reserve Mendoza

Malbec, like many other of the world's noble grape varieties, produces a wide range of wines: from fresh, inexpensive, fruity, stainless-steel-fermented and -aged quaffers, to slightly more substantial, fuller wines, all the way up to intense, oak-aged wines produced from specially selected, carefully tended (you could say coddled) fruit. This latter style of malbec is how one could categorize this Noble del Sur from Argentina.

The wine was produced from a single vineyard located 1100 meters above sea level at the foothills of the Andes. The plantings are quite dense (5500 plants per hectare). The soil is poor and stony, providing ideal drainage. The wine is aged in French oak barrels for months, and then sees a six-month resting period in bottle. What results is a big wine, textbook, higher quality Argentine malbec. It is a saturated, dark purple color, has aromas of blackberries, macerated plums and spice, and a generous but supple palate of dark fruits, enhanced by the *pain grillé* and vanilla notes provided by oak.

This wine is showing very well right now. Do not hesitate to drink your first bottle; then, set aside a few more bottles to age. We tasted the 2004 alongside the 2006, and it was also drinking quite nicely, with a dense, generous core of fruit that promises at least another several years of development. For maximum enjoyment of this wine, we suggest decanting it and serving it alongside a well-seasoned grilled steak. Make sure it's grass fed if you want to pretend that you're in Argentina. Enjoy, and salud!

Your re-order price for this wine as a club member is \$19.99.

2005 Schweiger Cabernet Sauvignon Spring Mountain

The story of Schweiger Vineyards mirrors that of many Napa wineries in that the owners started out as farmers selling their grapes to other producers, then started to make wine from their own vineyards under the family name. For ten years, Schweiger was selling the bulk of their fruit to producers such as Joe Cafaro, ZD, Newton and Stags Leap Winery, but by 1994 they decided to start making their own wines. The son, Andrew Schweiger, started making the wine as a part-time second job and by 1999 was able to switch to full-time thanks to the winery's growth. Schweiger not only makes a stunning cabernet sauvignon but also great chardonnay, sauvignon blanc, merlot, Port and a Bordeaux-style red. My favorite, though, is always their cabernet sauvignon, an excellent representation of the heights that cabernet sauvignon can reach from the Spring Mountain district.

The Spring Mountain District is located west of Highway 29 and slightly northwest of the town of St. Helena. Spring Mountain is the middle in the range of three mountains that run along the western side on Napa Valley (Diamond Mountain is to the north, Mt Veeder is south). While Diamond Mountain is almost entirely volcanic rock and Mount Veeder is almost entirely sedimentary rock, Spring Mountain is almost an exact 50/50 blend of those two soil types. Many Spring Mountain wines display the best of both worlds for mountain-grown wines. Grapes from volcanic soils tend to display bright, vibrant red fruit and a slight spiciness thanks to the minerality in the soil. Grapes from sedimentary soil display tight tannins, muscularity and a structured feel. Grapes grown on Spring Mountain tend to have an intense streak of fruit that is able to mingle



Argentina has superb growing conditions for malbec.



Schweiger Vineyards, Spring Mountain.

nicely with an admirable structure and backbone of tannins. This may be as close to an ideal place to grow cabernet sauvignon as anywhere in Napa Valley.

The 2005 Schweiger Cabernet Sauvignon Spring Mountain delivers. This wine is exactly what I want when I want a structured, powerful, mountain-grown cabernet sauvignon. It displays hedonistic aromas of red currant jam and baker's chocolate with hints of sweet oak. On the palate the wine has immense depth with dark, black fruit flavors as well as plum and dark chocolate notes. The wine has a supple finish, the tannins intermingling nicely with the acidity to make a wine that is harmonious enough now but can age gracefully over the next 15 to 20 years if you desire. Pair this wine with a big steak or any other food that demands a rich, full-bodied wine.

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

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

A Pair of Pinot Power Producers This October we are featuring two Champagnes with a lot in common. Both are mostly pinot noir, both are all estate-grown, both were given a generous amount of time on the lees, and both are full bodied, dry Champagnes that love to accompany your food.

NV Michel Arnould Verzenay Extra Brut

A lot of our members have been requesting drier styles of Champagne in the club, and we have delivered this month. This wine is dosed at 3 grams per liter, but I find it drier than almost any Champagne I have ever had—even the ones dosed at 0! Although not labeled as a vintage it is based entirely on 2005 juice. It has had five years of ageing on the lees. It is 100% pinot noir from Verzenay, the northernmost of all the Grand Crus in this northernmost of French wine regions. The whole village faces north—the wrong way, away from the sun—and yet miraculously ripens pinot noir, the most difficult Champagne variety to ripen perfectly. Some say it's because of a meteor that in prehistoric times hit the area that is now the village, creating the faux de Verzenay, a forest where the trees bend and fold in on themselves like a dark wood in *The Lord of the Rings*. I would pair this wine with salmon, smoked as an appetizer or even served as sashimi.

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

2005 Elisabeth Goutorbe Brut

I am very pleased to offer the first vintage from Champagne Elisabeth Goutorbe with her delicious 2005. Composed of two-thirds pinot noir and one-third chardonnay and dosed at 9 grams per liter, this Champagne will thrill any fans of producers such as Bollinger, Gatinois or De Meric. The wine comes almost exclusively from the grand cru of Ay, with just a touch of Mutigny, from the highly regarded Les Charmieres parcel, thrown in for spice. The village of Ay faces south and is right on the banks of the Marne. It does not suffer from any sort of heaviness, because of the almost pure chalk on which the vineyards are planted. If the vines of Verzenay bring me hazelnuts, the vines of Ay bring me chalk, and this wine's 9 grams of dosage seem to disappear and marry perfectly with its minerality. I would try it now with a Dijon chicken dinner, and then put some down in the cellar for five to 15 years and watch it evolve. Please contact me with any questions. My email address is garywestby@klwines.com.

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



K&L's Cinnamon Westby with two generations of Arnoulds, tasting old California pinot noir.

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

2008 Tenuta Sette Ponti Crognolo

Amongst the thousands of wineries in Tuscany, Sette Ponti is relatively young. I just tasted with a producer yesterday who has documentation of his winery going back to 804. No, that year isn't missing a digit! Tenuta Sette Ponti (Seven Bridges), established in 1997 by textile magnate Antonio Moretti, has blossomed into one of the more famous wineries in Tuscany. Although the winery is relatively new, the estate has been growing grapes and selling them for years to Antinori and a host of other eager buyers. Moretti knows how to get things done. He started by hiring über famous consulting enologist Carlo Ferrini and his ultra-talented "assistant," Gioia Cresti. Good start.

The winery is located about ten miles northwest of Arezzo, just north of the Arno river as it begins its flow north towards Florence, which is about 40 miles away. The 2008 Crognolo, named after a wild shrub, *Il Cornus*, that grows abundantly all over the property, is predominantly sangiovese with a dash of merlot. A dash, you ask? If a dash is too difficult to swallow, try 10%, more or less.

Crognolo is supple, forward, and friendly and is like the very stylish Sig. Moretti himself, very smooth and easy to get along with. Like the textiles Moretti works with, this wine's signature is its texture. It lies somewhere between satin and silk with a little cashmere thrown in. The wine's aromatics are lush, with cherry and plum, brightly focused and yet rich and enticing ... imagine Barry White's voice in a glass while looking at George Clooney in an Armani suit on the shores of Lake Como. Enjoy this wine with grilled beef — if you can, get some dry-aged rib-eyes.

Your re-order price for this wine as a club member is \$23.99.

2009 Convento Muri-Gries Chardonnay

Those of you who have had lots of interaction with me know that chardonnay and I don't usually find each other at the same table. But when the wine is pure and is about terroir not technique, I am a willing participant! I have been a fan of the Convento Muri-Gries since the first time I had their Lagrein about 15 years ago. I subsequently met Christian Werth, their down-to-earth, hardworking and devoted winemaker. He's immediately likable and classically *Süd Tiroler*.

Süd Tirol was part of Austria until after WWI, when the territory was ceded to Italy, one of the victorious allies. It lies high in the Alps on the south-facing slope straddling the Adige river. The Italians renamed it Alto Adige but the German-speaking populace still calls it the *Süd Tirol*. It looks like Yosemite Valley with a Swiss postcard scene placed in the middle. Spectacular vistas. Looks like it did 200 years ago. You might think that this alpine climate would be a bit frosty, but in mid-summer this is a cauldron. An inversion layer over the top of the valley makes Bolzano/Bozen (the region's capital in Italian/German) one of Italy's warmest locations. The area actually produces more red than white wine and the white vineyards are carefully chosen to protect the freshness and delicacy.



Convento Muri Gries, in Italy's Alto Adagio region.

Chardonnay in California can be thick, rich and vanilla flavored; sometimes you really can't tell what the grape tasted like. It is more of a cocktail, a category of its own with its own followers. This chardonnay, however, shows a more moderately ripe fruit, not barrel aged, no malo-lactic fermentation. It has acidity, freshness, a hint of salinity and a wonderful mouth-feel. This wine is made for food such as poached salmon, pasta primavera, grilled calamari. It is about freshness. It is forward and balanced and has gorgeous curves without being full figured.

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

Premium Wine Club

2008 Schloss Saarstein Pinot Blanc

The Saarstein winery owns the oldest vineyards in the village of Serrig, located along the Saar River, a small tributary which feeds into the Mosel River. The estate was originally purchased in the early 19th century by an industrialist, and around the year 1900 the imposing, but magnificent-looking Schloss (castle) was built. Perched high atop the hill, it looks over the steep vineyards and down onto the river. After WWII a gentlemen by the name of Dieter Ebert bought the estate and began building up its quality and reputation. It soon became one of the top estates in the area. Then in 1994 the husband and wife team of Christian (Dieter's son) and Andrea Ebert took over. They now own and manage the estate. Christian is the winemaker and Andrea takes care of the marketing.



Andrea and Christian Ebert of Schloss Saarstein.

Schloss Saarstein prides itself on its individual style, not following fashionable trends. This pinot blanc comes from a monopole vineyard site in the Saar Valley. The vines are planted along a chilly, steep and mineral (Devonian slate) -laden hill, producing wines known for their light, bright and almost translucent elegance. Young spring herbs and fresh fruits like apple and citrus run through the core while the mineral-rich soils add power, intensity and elegance. This wine goes hand in hand with grilled white fish, sausages, and salads of all kinds, or you can simply enjoy it on its own as an apéritif. —Eric Story, K&L buyer of wines of the Loire Valley, Alsace, Austria and Germany

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

2007 Château d'Aiguilhe Querre, Cotes de Castillon

The year 2000 was the first vintage for this new wine from the Côtes de Castillon appellation. Not a bad vintage with which to make one's debut! The tiny estate is owned by Emmanuel Querre, son of Michel Querre, the peripatetic owner of several chateaux on the Right Bank, including Le Moulin in Pomerol. He's also a well-known négociant. Emmanuel's wife, the lovely Gaëtane, has day-to-day responsibility for overseeing the property. The Querre family has entrusted winemaking responsibilities to Jean-Michel Ferrandez, one of Bordeaux's unsung but very talented winemakers. It was he who turned around Château Citran in the early nineties, propelling it to head of the Cru Bourgeois class.

The 1.2-hectare vineyard (less than three acres) was expanded in 2002 to a whopping 2.4 hectares (a little less than six acres). The single-block vineyard is situated at the very top of the limestone plateau in Saint Philippe d'Aiguilhe, where planting density is a relatively high 6000 vines/ha. The average age of the Querre vines is about Gaëtane's age, 25 years. During their first two vintages, the planted acreage included 85% merlot and 15% cabernet franc. With the acquisition of an additional 1.2 hectares, doubling the size of their vineyard, that mix changed to about 80% merlot and 20% cabernet franc. Thanks to severe pruning and to careful green harvesting, yields have averaged less than 30 hls/ha under the Querre stewardship. This shows in the resulting wine.



Importer Jeffrey Davies brings us the wines of d'Aiguilhe Querre.

Under the direction of Jean-Michel Ferrandez, the new wine is run off into French oak barrels, 60% of which are new and 40% of which are one wine old; in the barrels, it is aged on its lees. The wine is

bottled unfiltered and unfiltered. 13% alcohol.

This 2007 has perfumey aromas mixed with coffee and tobacco. It is elegant and sweet on the palate, with tons of ripe fruit mixed with a touch of vanilla oak. The 2007s, like the 1997s, are fruit-forward wines that can be enjoyed young. They're perfect restaurant wines. This wine can be decanted one hour ahead and enjoyed with a barbecued steak or prime rib. —*Clyde Beffa*

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

Best Buy Wine Club

2009 Monteviejo Festivo Malbec Mendoza

By now, many of you have become acquainted with the wonderful, richly fruited malbec-based wines of Argentina. The country has ideal weather for the malbec grape—warm during the day with significantly lower evening temperatures—and a wealth of older vines located on high-elevation vineyards. This helps to reduce the yields of the vines naturally. Argentinean malbec is an ever-popular customer favorite, and the region surrounding the small town of Mendoza has become synonymous with malbec production throughout the wine-drinking world.

We are always big fans of Monteviejo's Festivo Malbec. So are you, our wine club customers. This is always a wine that sells very quickly and garners many positive reviews and much enthusiastic feedback. It ranks right up there with our very best everyday values from any region, consistently delivering a whole lot of flavor, structure and value for the money.

This wine is produced from 100% malbec sourced from various top sites in the Mendoza region. One of the world's most in-demand wine consultants, Michel Rolland, who lists many top-notch Bordeaux, Napa and Italian names on his client roster, has a hand in the making of this wine. This 2009 has primary aromas of blackberry and black plum, with similar, intense fruit flavors on the palate, perhaps with a suggestion of red fruits intermingling. Polished, moderate tannins add structure and make this an ideal partner for many different dishes. Rotisserie chicken, a quickly grilled marinated tri-tip steak, pan-seared tuna, and heartier vegetarian dishes all make terrific pairings. It also works beautifully as a casual sipper without food.

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

2009 Domaine Begude "Terroir" Vin de Pays d'Oc

Located about 30 minutes from the medieval city of Carcassonne, Domaine Begude is owned by James and Catherine Kinglake. Back in 2003, this British couple was looking for a new life adventure, removed from the hustle and bustle of London. After searching for many months and visiting dozens of estates throughout the South of France, James and Catherine found Begude. Here, in the foothills of the Pyrenees, they settled down and embarked upon a life with clean fresh air amongst the vines. Not long thereafter came daughter Millie.

"Our driving ambition," says James Kinglake, "is to make excellent wine from long-established, high-quality terroir with a modern twist. In effect we are bridging the gap between new world and old world, producing fresh, zesty, fruit wines often reminiscent of the new world, but with the elegance of the old world." At Begude, sustainability and ecological responsibility are key. Towards this end, the domaine's



The Monteviejo winery, south of Mendoza, Argentina.

vineyards, which are predominantly south facing and at a 400-meter elevation, are farmed using only organic cow and sheep manure. Weed killing is done mechanically and without chemical pesticides.

This beautiful chardonnay displays balance and apple-pear freshness that has made me take to this varietal once again. A bit of oak, but not too much, along with cool-climate acidity, has me predicting that this classic will be a huge winner among casual drinkers and connoisseurs alike. Kick off your shoes and enjoy a glass at the end of a long day, or with Wednesday night's roast chicken and garden salad. —*Mulan Chan, K&L buyer of Rhône Valley and French Regional wines*

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



A vineyard at Domane Begude.

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

Signature Red Club Previous Offerings

___ Bottle(s) of 2007 La Peira en Damaisela “Terrasses du Larzac las Flors de la Peira” Coteaux Languedoc @ Inquire

On the nose the wine displays a hedonistic blend of baker's chocolate, rich oak accents, raw meat and raspberry kirsch. On the palate is a kaleidoscope of flavors including dark black fruits, tobacco, smoke, coconut, chocolate and a touch of earth. The mouth feel is rich and dense with a long, decadent finish. This is a killer wine. It was the star of the night! With a dynamic winemaking team in place, this producer is one to keep an eye on. This blend, by the way, is 40% grenache, 40% syrah and 20% mourvèdre. Robert Parker's *Wine Advocate* gave it 93-94 points.

___ Bottle(s) of 2006 Quinta Sardonía Ribera del Duero @ Inquire

The 2006 Quinta Sardonía is a stunning wine that really displays the lovely fruit that the Ribera del Duero is capable of uncovering. It mixes gorgeous, precise red fruits with an earthy terroir. There's just enough oak to frame this large-scale, broad offering. The fruit is so delicious and precise, the wine feels vibrant and alive on the palate. This wine can pair well with meats, cheese or as an apéritif. It can age for five to 15 years easily yet is eminently drinkable now. 93 points from Robert Parker's *Wine Advocate*.

___ Bottle(s) of 2007 Ridge Paso Robles Zinfandel @ \$24.99

This is 100% zinfandel and it absolutely screams zinfandel with the very first whiff. It's all black and red fruit aromas mingled with spice and chocolate accents. On the palate it is smooth and rich with flavors of black plum, black cherry, gravelly earth, crushed pepper and sweet oak. With round, ripe tannins and lively acidity, this wine has great complexity and a long sensuous finish. It pairs perfectly with grilled meats, or pizza. 91 points, *Wine Spectator*.

___ Bottle(s) of 2007 Moulin de Gardette Gigondas “Tradition” @ \$23.99 per bottle

A lovely Gigondas from the outstanding 2007 vintage. It exudes super-bright cherry notes, along with hints of saffras, black olive and cocoa power. This southern Rhône beauty possesses very nice balance and exceptional mid-

palate richness. Medium-fine tannins and good acidity make the finish on this wine elegant and lithe rather than coarse and ponderous. Enjoy with grilled chicken and fig sausages or a homemade wild-mushroom pizza.

_____ Bottle(s) of 2007 Etude Pinot Noir Carneros @ Inquire

The 2007 Etude Pinot Noir Carneros is absolutely intoxicating. It has great balance and complexity while never losing its tension on the palate. The finish is long and graceful with flavors of red berries slowly fading away on the 30-second-plus finish. This wine can be cellared for five years but is so perfectly balanced now you can drink it in its youth. It can be paired with duck or salmon. Acclaim: 90 points, Robert Parker; 92 points, *Wine Enthusiast*.

_____ Bottle(s) of 2007 Fogdog Pinot Noir Sonoma Coast @ \$24.99 per bottle

This wine is a beautiful expression of what the Sonoma Coast is capable of producing when great vineyards meet great winemaking. A blend of grapes from the three vineyard sites, it has a very pronounced perfume of sour-cherry compote with layers of cinnamon, spice, black tea and wet earth. This wine screams to be paired with either a duck breast or lamb chop and should be consumed and enjoyed in its youth. 90 points, *Wine Spectator*.

_____ Bottle(s) of 2005 Domaine Chapelle Santenay Premier Cru “Beaurepaire” @ \$24.49 per bottle

Beaurepaire is an east-facing vineyard, on a slope with clay and limestone in the rocky soil. Half of the vineyard is 45 years old, while the other half of the vines were replanted 18 years ago. This wine shows lovely material on the mid-palate, with rich, dark fruit and an interesting earthy character. This is a wonderful value from a terrific vintage, made possible only by our direct import from the producer. —*Keith Wollenberg, K&L Burgundy Buyer*

_____ Bottle(s) of 2006 Domaine Les Pallieres Gigondas @ \$23.99 per bottle

This wine is gorgeous with a seductive nose of red fruits, fresh earth, flowers and hints of Asian spice. The palate is a kaleidoscope of dark berry fruit, earth, minerals and subtle spices, all of which play nicely against a backdrop of firm tannins and good acidity. You can enjoy it with rich mushroom, pork or lamb dishes. It can age flawlessly for the next five to ten years. It received 92 points from Stephen Tanzer’s *International Wine Cellar*.

_____ Bottle(s) 2006 Chante Cigale Châteauneuf-du-Pape @ **SUPER SPECIAL \$21.99 per bottle**

This wine 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 Rhônes 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*

Champagne Club Previous Offerings

_____ Bottle(s) of Andre Jacquart Brut Experience Blanc de Blanc @ \$34.99 per bottle

Spicy aromas with vanilla nuances. On the palate this beauty has hints of honey and apricot. It is rich with great balancing acidity and a very focused finish. This wine normally sells for \$45 to \$50. *Wine Spectator* scored it 91 points and I score it 92! —*Clyde Beffa*

_____ Bottle(s) of Pierre Cellier Brut Prestige Champagne @ \$32.99 per bottle

This wine is composed of 10% of Vin de Reserve and 90% of the vintage 2007 and it was bottled in February, 2008. It was made in the traditional method, with the grapes harvested by hand. The wines stay in stainless steel vats and vats in Epoxy for six months and then it’s aged in the bottle for two years in their cellars in Mesnil. We found the result quite delicious. This Champagne has a very fruity, perfumey aroma with hints of citrus underneath. Very broad in the mouth and a focused, fruity finish. It is quite round and completely delicious. —*Clyde Beffa*

_____ Bottle(s) of Roederer Carte Blanche @ \$34.99 per bottle

This Louis Roederer “Carte Blanche” Extra Dry Champagne is the first “extra dry” ever in the club. The blend is 57% pinot noir, 33% chardonnay and 10% meunier and the wine is aged for three years on the lees. This is the perfect after-dinner Champagne and goes very well with fruit tarts and other delicate desserts. It is also just a great drink when you feel like something a little bit sweeter. Only 650 six-bottle cases imported. —*Gary Westby*

_____ Bottle(s) of Pommery “Brut Apanage” @ \$34.99 per bottle

Made by Pommery specifically for pairing with food, it is aged six months longer than their Brut Royal, for a total of 42 months on the lees. The dosage is lower, and the selection far more strict: Only half of the forty villages that can go into the Royal make the cut for the Apanage. Pair with a rich fish dish, or chicken with a cream sauce.

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

_____ Bottle(s) of 2007 Ferrero Montepulciano Maremma Toscana "Mo" @ \$19.99 per bottle

This 2007 Ferrero Montepulciano Maremma Toscana "Mo" astounded us. It benefits from the stellar 2007 vintage, which allowed the grape to ripen fully and develop its full potential. Upon entry the wine shows richness yet it is the great balance that is so rewarding. The wine is spicy, brambly and shows great depth of flavor and a lingering finish. If we were in Montalcino we'd drink it with *Pinci* (hand-rolled thick spaghetti) with a wild boar ragu. You'll love it.

_____ Bottle(s) of 2009 Antichi Vinai "Il Mascalese" @ \$19.99 per bottle

I was introduced to the wines of Antichi Vinai through their Etna Rosato, yes, a Rosé, and was highly impressed, enough to go visit them at Vintality this year. There I found this wine, which wasn't going to be imported, the 2009 Antichi Vinai "Il Mascalese." Il Mascalese is all nerello mascalese. It's vinified in stainless steel and sees no wood. It is an open, forward and wonderful initial expression of Etna Rosso, with depth, flavor and just an inherent drinkability. One word of advice: for drinking all nerello mascalese, I suggest a Burgundy glass. Good drinking!

_____ Bottle(s) of 2007 Ferrero Merlot Maremma Toscana "Me" @ \$19.99 per bottle

The 2007 vintage seems to be tremendous throughout Tuscany. It has given the wines richness without losing any balance or brightness. This 2007 Ferrero Merlot Maremma Toscana "Me" is gorgeous, with layers of spicy berry and fresh plum with the slightest hints of toasty vanilla. The wine is so lively and rich on the palate it would be a perfect accompaniment for a Bistecca Fiorentina, the classic Tuscan T-bone.

_____ Bottle(s) of Tenuta de San Francesco Tramonti Rosso @ \$19.99 per bottle

The 2007 Tenuta San Francesco Tramonti Rosso (40% tinterosse, 40% aglianico & 20% piedirosso) has a wonderful richness in the mouth but is balanced with a freshening acidity that lightens and lengthens it on the palate. It is full of earth, stone and a kiss of salt water yet coupled with a ripeness and bold fruitiness: spicy forest fruits, blackberry and red currant. I love this wine and would suggest having it with pasta and meat sauce.

_____ Bottle(s) of 2007 Baglio di Pianetto "Ficiligno" @ \$14.99 per bottle

2007 Baglio di Pianetto Ficiligno is a blend of 50% vignonier and 50% insolia. Yes, that vignonier. I drank this wine over the course of about six hours and it was truly enlightening. I started out with it right out of the fridge thinking that these two grape varieties, both notoriously low acid, would need the cold to freshen up a bit. Wrong. I actually found the wine slightly clumsy when very cold. At a more ambient temperature the flavors really began to open and integrate, and the mouth feel was much more harmonious. All of a sudden it was a Middle Eastern spice parade, complex, lush, luxurious and really interesting.

_____ Bottle(s) of 2004 Baglio di Pianetto "Carduni" @ \$23.99 per bottle

A Sicilian vignonier blend is not nearly as radical as a Sicilian wine that's 100% petit verdot. That's what this is made of! Petit verdot is used in Bordeaux but rarely, as the Italians would say, in purezza. Petit verdot has a lot of good qualities; it has body, color, and rich and complex flavors. In Bordeaux it is used in small quantities because it doesn't always ripen. At the Baglio di Pianetto the growing season is long and fall rains aren't the problem they can be in Bordeaux. The wine is really striking, powerful and rich showing a density on the palate. The nose is full of very complex, camphor-like aromatics, hints of sage and a touch of vanilla.

_____ Bottle(s) of 2006 I Favati Campi Taurasini "Cretarossa" @ \$16.99 per bottle

The Favati family makes about 4000 cases of wine a year, including some white (a Taurasi) as well as the I Favati Campi Taurasini "Cretarossa." I just love this wine's full and powerful palate feel. It is luscious and filling but at the same time has good structure and length. It has loads of deep black cherry fruit coupled with a supple and mouth-filling richness that just goes on and on. Hints of middle eastern spice emerge as the wine comes to the end of its long finish. This is definitely a wine to have with food, cheeses, braised meats or a big New York steak.

_____ Bottle(s) of 2007 Bricco del Cucù Dolcetto di Dogliani @ \$12.99 per bottle

This is Dolcetto di Dogliani country where dolcetto is King! Dario's Sciolla family has been growing grapes here for generations. His winery is about as big as your garage so he is a real garagiste. *Gambero Rosso*, Italy's premier wine critics, have given his wines great scores. The 2007 Bricco del Cucù Dolcetto di Dogliani got 2 out of 3 glasses (3 being the highest) and got a nod (an *) as having a great price to quality ratio. I love the fruit; it has of a chocolatey character to it, ripe and full but still imbued with spice. Lots of color, excellent balance and depth.

SPECIAL OFFER: Italiano Club 6-pack

Elevated inventory levels drive Clyde crazy. When it happens, he becomes the price slasher. So when we looked at some Italian inventory he said “let’s offer a great deal!” Yes Boss! So here are six wines with a \$145 shelf price and average price of over \$24 a bottle that we’re offering to you for **\$80 all together—an average price of \$13.33!**

It’s a variety pack of some of Italy’s most famous names and upcoming regions, from the Alps to Sicily and around the horn. The **2005 Castello di Ama Chianti Classico** is one of Chianti’s most famous names and offers vibrant sangiovese aromatics and scintillating mouth feel. Pour it into a decanter and let it breathe for a couple of hours. It’s the classic accompaniment for a Bistecca Fiorentina. The **2006 Curto Nero d’Avola “Eloro”** has lush, round and forward fruit, so easy to drink. Perfect for pasta with an eggplant-based sauce. The **2004 Nino Negri Sassella Superiore “Le Tense”** is a nebbiolo from the south face of the Swiss Alps, extraordinarily aromatic but delicate in structure. Drink from a Burgundy glass and try it with Pizzoccheri, the national dish of the Valtellina: buckwheat noodles, potatoes, chard, cheese and garlic. The **2007 Lanari Rosso Conero** is full bodied and shows layers of earth and spice, perfect for a San Francisco summer night. (Brrrrrrrr.) The **2006 Vetrere Lago della Pergola** is a cabernet and negroamaro blend that is just bottled sunshine. Last but not least, the **2005 Poderi San Lazzaro “Grifola.”** It is luscious, ripe and wonderful, a truly delicious wine with power, size and a really smooth texture. Enjoy! —*Greg St. Clair*

_____ Bottle(s) of 2004 Nino Negri Sassella Superiore “Le Tense” @ \$23.99 per bottle

I would be remiss to say that nebbiolo is an easy wine to understand; it isn’t. It takes years of experience. The wine’s charm, character, power and intrigue are always lodged in some tiny crevice, some raw rock wall that you must climb with pitons to see and feel—but when you have climbed this mountain there is nothing like it. Note that a Burgundy glass is essential for nebbiolo. Also, Valtellina wines are not cocktail wines: They need food. To experience the classic pairing, have it with Pizzoccheri, the buckwheat pasta that is the Valtellina “national” dish.

_____ Bottle(s) of 2008 Mutti “Bosco Barona” Barbera Colli Tortonesi @ \$13.99 per bottle

The 2008 vintage is a classically styled wine by Andrea Mutti, with brilliant ripe-fruit aromatics yet with a body that is sinew and muscle. Andrea’s Barbera always shows a vibrant wild-cherry aromatic with just a hint of ripeness—not sweetness, but ripeness that aids the wafting aromatics and braids them into an animated and lively finish. The woody flavors excite me: wild mushrooms and risotto, chanterelles, porcini, a fat, butter-rich polenta with grilled sausage, game birds, duck.

Premium Wine Club Previous Offerings

_____ Bottle(s) of 2008 Franck Millet VV Sancerre Blanc @ \$13.99 per bottle

The “VV” (*vieilles vignes*, old vines) is a wonderful sauvignon blanc, slightly richer than their regular Sancerre. It has pronounced aromas of figs, melons, and its own terroir; the flavors are dry, clean, crisp, and yet noticeably rich in the mid-point and on the finish. Vibrant aromas of lime, powdered stone and white pepper. At once silky and nervy on the palate, with very good precision to the citrus and dusty mineral flavors. We score it 90-plus. —*Clyde Beffa*

_____ Bottle(s) of 2007 Château Belle-Vue, Haut-Médoc @ \$13.99 per bottle

Robert Parker really likes the wines from this property and says “Belle-Vue is an excellent choice for consumers seeking fairly-priced, high quality, classic Bordeaux.” We love this 2007 as it offers a fragrant bouquet of black cherry jam, cedar, and toasty vanilla, a beautiful texture, and considerable persistence on the palate. The final blend’s 20% petit verdot is rather remarkable. Perhaps that explains the freshness in this wine from the southern Médoc. Drink it over the next ten years. Perfect now after decanting, with a prime rib or steak dinner. —*Clyde Beffa*

_____ Bottle(s) of 2008 Iron Horse Green Valley Chardonnay @ Inquire

The name Iron Horse came from a train that stopped at the nearby Ross Station in the early 20th Century. The logo, the rampant horse on a weathervane, came from a weathervane that was unearthed when they were leveling the ground to build the winery. This 2008, all estate grown, is an exemplary cool-climate chardonnay. Notes of

spiced pear, clementine and banana aromas waft from the glass. The palate is a mixture of minerality, lychee and apple flavors nicely juxtaposed against French oak barrels. A great food wine. Pair with salads, seafood or chicken.

_____ Bottle(s) of 2005 Bourgogne Rouge “Emotions de Terroir,” Vincent Girardin @ \$14.99 per bottle
The grapes for this cuvee are 75% from Marsannay, 10% from Gevrey-Chambertin, and 15% from Bourgogne vineyards below Chambolle-Musigny and Vosne-Romanée. It is a terrific wine, with a black licorice and brambly character. It is bottled with a Stelvin finish so there are no corked bottles, and it has aged very slowly, leaving it bright and youthful still. Decant this a half hour ahead to watch it open up. It shows concentrated, deep fruit and lots of weight. Try a grilled Portobello mushroom or a steak on the barbecue with this, and you will be most happy.

_____ Bottle(s) of 2009 Josef Leitz Rudesheimer Klosterlay Riesling Spatlese @ \$14.99 per bottle
A K&L Exclusive Bottling! Rudesheim is the last village along the Rhine River just before it takes its ninety-degree turn back up north toward the town of Koblenz. The wines from this site are known to have a vibrant expression of mint, lavender and sweet flowers, which typically need a little coaxing (breathing time) to really begin to show their stuff. K&L and Johannes have been friends for nearly ten years now and it's truly an honor to work with him.

_____ Bottles of 2007 Buehler Cabernet Sauvignon Napa Valley @ Inquire
The 2007 Buehler Cabernet Sauvignon Napa Valley has one of the sexiest noses I have encountered on a wine since tasting the 2009 Bordeaux en Primeur. The nose is a collection of cherry liqueur, chocolate, underbrush, cherry cola and savory rosemary notes. The palate is lively with bright cherry flavors and smooth chocolate accents, all nicely punctuated by a stream of mocha-laced oak accents. The long, supple finish belies the power of the wine. This wine can go great with hamburgers in your backyard or a nice steak.

_____ Bottles of 2007 Watkins Family Cabernet Sauvignon @ Inquire
This wine demonstrates what I have long believed about cabernet sauvignon: It grows the best and shows the most complexity and expression when it is grown in mountain vineyards. This wine has depth, power, complexity and length without seeming too heavy or clumsy. The fruit is so gorgeous, with notes of dark plum, blackberry and spice as well as a hint of graphite. This wine has a structured, layered finish. It is perfect with grilled meats or can be enjoyed with strong cheeses, or on its own as a perfectly delicious cabernet sauvignon.

_____ Bottles of 2008 Kalinda Cabernet Sauvignon, Napa Valley @ \$13.95 per bottle
This wine has a hedonistic nose of black cherries and plums along with notes of chocolate. The palate is a deft mix of dark cherry, chocolate and smooth, mocha-laced oak. This wine is so plush and approachable you can almost finish a whole bottle without realizing it. Enjoy it with red meat or when you're craving a smooth glass of red wine. You could wait and let this sit in your cellar for a year or two, but why wait when it is drinking this well right now.

Best Buy Wine Club Previous Offerings

_____ Bottles of 2008 Miguel Torres “Las Mulas” Cabernet Sauvignon, Chile @ \$9.99 per bottle
This is a synergy of old and new world, with a rustic feel that permeates it from start to finish. The nose is reminiscent of old-world Bordeaux with dusty notes of red fruit and spice. On the palate the wine is elegant and poised with rounded tannins, ripe fruit and complex flavors of minerals and fruit. Its soft, lingering finish showcases its finesse and subtlety.

_____ Bottles of 2009 Noble Torrontes @ \$9.99 per bottle
The Noble winery is based in Mendoza, Argentina, in the foothills of the Andes. The 2009 Noble Torrontes is quite spicy, exotic and floral on the nose, with aromas that suggest rose water, perhaps even Turkish Delight. On the palate, white peaches blend with sweet fennel, maintaining focus and balance with decent acidity to tie the wine together. Drink this on its own, or to accompany your favorite ceviche recipe. It would also pair nicely with a halibut topped with any type of fresh salsa. —*Joe Manekin, K&L's Spanish, Portuguese, Latin American Wine Buyer*

_____ Bottles of 2005 Guigal Côtes du Rhône @ \$9.99 per bottle
This wine has sweet aromas of berry fruit, kirsch, smoked meat, violet and graphite notes. On the palate it is dense and chewy with flavors of cherry, black raspberry and hints of cocoa. The wine displays supple and silky tannins that give a velvety texture and a lush mouthfeel. This is an awesome value and a benchmark for the category.

Additional Club Specials

2004 Smith Madrone Spring Mountain Napa Valley Cabernet Sauvignon

K&L Store price \$34.99; Special price for K&L Club members \$24.99.

This is old-school, mountain Cabernet that reminds me of the those 1960s and 1970s I used to buy a long time ago. Must be decanted two hours ahead. Then, enjoy with a big rib steak. —*Clyde Beffa*. “93 points. This is the opposite of those gooey, cult-style wines grown down on the Valley benches and floor. It’s pure mountain in the tannins, acidity and dryness... a food wine, with cassis, cedar and mineral flavors.” —*The Wine Enthusiast*, Steve Heimoff, September 2009

2009 Château Léoville-Barton, St-Julien (K&L pre-arrival price \$99.99)

Special pre-arrival price for K&L Club Members \$94.99

96-98 points *Wine Enthusiast*: “Ripe, sweet but also intensely juicy; a delicious wine, full of sweetness and rich complexity. The new wood element is there, neatly bringing out the beauty of the fruit.” (04/10) 93-95+ points Robert Parker.

Four Roses K&L Single Barrel Cask Strength Kentucky Bourbon 750ml

Special price for K&L Club members \$54.99

Once again, we’re teaming up with Kentucky legend Jim Rutledge to bring our customers a single barrel of his beautiful Four Roses whiskey. This time around we opted for yeast strain OBSO, which brings a different mash bill of 60% corn, 35% rye, 5% barley. This bourbon is a liquid manifestation of the phrase “an iron hand in a velvet glove.” The palate opens up to some big time flavor, rich sweetness, and fruity spice, enveloping the senses with sheer power and force. The finish is all nuance, however as the whiskey dies down to a meek whisper and gently glides away, softly hinting at the beautiful barrage of flavors it battered you with moments before. —*David Driscoll, K&L Spirits Buyer*

_____ Bottles of 2008 Hexagone, Bordeaux @ \$7.99 per bottle

This wine offers fresh, pure fruit for immediate drinking, and a lot of bang for the buck. This AOC Bordeaux from 2008 is blended by Luc Thienpont from selected wines produced in the Entre Deux Mers region to the south of Saint Emilion. It is 80% cabernet sauvignon, 20% merlot. The vines have an average age of 25 years.

_____ Bottles of 2009 Weingut Allram Grüner Veltliner (1L) @ \$7.99 per bottle

This bottling comes from a blend of vineyard sites which consists of sand and profound loess, brown earth, primary rocks weathering soils (granite and schist). Fermented and aged in stainless steel and bottled with a crown cap, this is the perfect liter, fresh, light and snappy, delivering all the thirst quenching you look for in a wine like this. The nose is textbook Grüner filled with spice and pepper, snap pea and grapefruit. It is sleek, focused and juicy owing to the wonderful bright acid structure of the vintage.

_____ Bottles of 2008 Purisima Canyon Pinot Noir Sonoma Coast @ \$10.99 per bottle

The Sonoma Coast is the hotbed for pinot noir that displays lush flavors of cherry, cranberry and spice as well as good acidity and nice structure. The 2008 Purisma Canyon Pinot Noir Sonoma Coast is a bright red in the glass with notes of cherry, cinnamon and nutmeg. On the palate the wine is remarkably sturdy with strong notes of red plum, cherry, sage and a hint of spice. The finish is dense with a slight lift on the end that shows this wine has plenty of stuffing. Pair this wine with grilled salmon or a summer salad and you’ll be very happy.

_____ Bottles of 2008 Monteviejo Festivo Malbec Mendoza @ \$8.99 per bottle

This 2008 has primary aromas of blackberry and black plum, with similar, intense fruit flavors on the palate, perhaps with a suggestion of red fruits intermingling. Polished, moderate tannins add structure and make this an ideal partner for a wide range of foods, from roasted chicken to pan-seared skirt steak with roasted potatoes, or perhaps that Argentine classic, parillada mixta, a platter of grilled meats, pork and sausage. Also great with “meaty” vegetarian dishes such as mushroom dishes, or rosemary, thyme and garlic-flavored beans. Salud!