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October 2011

Dear K&L Wine Club Members,

Here we are in October, the transitional month between summertime and the holiday season. This month and going forward we have some wonderful wines lined up for your enjoyment. In fact, looking at the last three months of 2011, I see wines that should fit well into your October dinner plans, your Thanksgiving feast, and your holiday celebrations.

The Signature Red Club this month features the triumphant return of Robert Craig Winery. About 18 months ago we did two 2006 Robert Craig wines in the Signature Red Club and they were two of our best-received offerings ever. This month's are both from the 2008 vintage and promise to be worthy follow-ups. The 2008 Robert Craig Affinity is a Bordeaux-styled blend that seamlessly marries the best of what Napa Valley has to offer with a decidedly Bordelaise feel. It's the perfect marriage of fruit and elegance. The 2008 Robert Craig Zinfandel Howell Mountain is sourced from high atop Howell Mountain, the Black Sears Vineyard, renowned for producing some of the most distinctive Zinfandels in the world. This wine's intense, concentrated fruit and strongly delineated characteristics are hallmarks of Howell Mountain.

Our Premium Club this month celebrates California and two of our favorite varietals. The first selection is the 2010 Kalinda Chardonnay Carneros, which is in my humble opinion the quintessential California Chardonnay. It just oozes rich tropical fruit and a seductively rich, buttery finish. Our other selection does California Merlot proud. The 2007 Burgess Merlot feels more like a Cabernet Sauvignon than a Merlot, in both weight and style.

Both of our Best Buy Club selections are from France, and both are clear reminders of why we embrace so many wines from France: They over-deliver when it comes to the quality-to-price-ratio. Our first wine is the 2008 Domaine de la Janasse "Terre de Bussiere" Vin de pays Languedoc Roussillon. The Janasse is just packed with dark fruit, hints of chocolate and tobacco with a surprisingly fat and lush palate. The second selection is the wonderfully bright and crisp 2010 Domaine Begude "Terroir" Haute Vallée de l'Aude IGP. It is the perfect wine to complement salads, seafood or a cheese plate.

The Champagne Club is next up and it makes me sad that this isn't a monthly club because I enjoy Champagne that much. It's good to have at least one bottle of Champagne chilling in your refrigerator at all times, because you never know when you'll have a good reason to open up a bottle. This month we have the perennial best buy in the Fleury Carte Rouge, a K&L employee favorite. The Carte Rouge is a tad spicy with notes of red fruits and a zestiness that makes it almost irresistible. The Tornay Grand Brut offers up a much richer, fuller palate for fans of Champagnes more in the Bollinger mold.

Our Italiano Club this month consists of two gorgeous reds. First, a traditionally recognized wine, the 2007 Colognole Chianti Rufina, and second the less known but truly fantastic 2006 Belisario Rosso Riserva San Leopardo from the Marche. Both of these wines are guaranteed to delight and should remind you that Italian wines always taste better when you pair them with a great Italian meal.

Cheers and Go Giants!

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

# Signature Red Collection Wine Club

Today there are many wineries touting their single-vineyard, mountain-grown offerings. Robert Craig, though, is a true pioneer. Before those others, he chose to make wines that celebrated exclusively the merits of specific vineyard sites. He got his start working at Hess in the 1980s and was one of the main proponents of designating both Howell Mountain and Spring Mountain as recognized appellations. "I love the tremendous depth of concentration and great structure in Mountain Cabernet Sauvignons from the Napa Valley," he says. "I don't think you can duplicate them anywhere else."

## 2008 Robert Craig "Affinity" Napa Valley Bordeaux Blend

Affinity is Robert Craig's Bordeaux-style blend featuring Cabernet grapes from the winery's estate vineyard in Coombsville, in the eastern foothills of Napa Valley. The cooler growing conditions and well-drained soils of this vineyard produce a wonderfully distinctive Cabernet Sauvignon, the perfect counterpoint to the grapes from Rutherford, Oakville and Carneros that are also used in the blend. This wine is 82% Cabernet Sauvignon, 9% Petit Verdot, 7% Merlot, 1% Cabernet Franc and 1% Malbec. The 2008 Robert Craig Affinity has soft, supple fruit that mingles in dark berry flavors, dark-roast espresso and hints of anisette without feeling tight, hard or too wound up. The wine has very concentrated and bright fruit yet never comes off as too fruit-heavy. It has all the fruit you'd want from Napa Valley tempered by a very Bordelaise sensibility of balance, harmony and elegance.



*Robert Craig estate vineyard in Coombsville.*

The perfect food wine, the 2008 Affinity is so very tasty now that it is hard to resist opening it; but this wine can very easily be set down for an additional ten to fifteen years. Ideally I would match the Robert Craig Affinity with a nice steak or cut of red meat. I could even conceivably see this paired with your upcoming Thanksgiving dinner, especially if your Thanksgiving fare is bold and flavorful.

## 2008 Robert Craig Black Sears Vineyard Howell Mountain Zinfandel

The 2008 Robert Craig Zinfandel Howell Mountain is a blend of 90% Zinfandel, 5% Petite Sirah and 5% Syrah. It is aged for 18 months in French oak, of which 70% is new and 30% is two years old. It is sourced from the famed Black Sears Vineyard, which lies 2400 feet up Howell Mountain. This biodynamically farmed vineyard consists of head-pruned vines in the old-world style with no trellising. This technique is ideally suited to the well-drained, rocky volcanic soils and moderate climate of Howell Mountain.

This wine starts off with rich aromas of black raspberry, pepper, dried mushrooms and subtle hints of lilac and rose petals. The palate is a mix of juicy red & black fruits with hints of white pepper, cranberries, spice and minerals nicely accented by supple tannins, bright acidity and a touch of clove on the finish. The 2008 Robert Craig Zinfandel Howell Mountain should be paired with rich, roasted meats or smoked duck breast and can be enjoyed in its youth (best if decanted) or can be cellared for the next ten years.



*Untrellised Zin vine, Black Sears Vineyard.*

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

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

***Two sides of Pinot Noir for October*** We are proud to offer two expressions of Pinot Noir from Champagne for this fall. I always turn to the Pinot Noir-based styles as the leaves turn color, and enjoy the extra body in the wine as the temperature starts to drop. I hope that you will enjoy these wines as much as I have.

## **Bernard Tornay “Carte d’Or” Grand Brut Champagne**

The Bernard Tornay “Carte d’Or” Brut Champagne is a blend of 70% Pinot Noir and 30% Chardonnay. It is made exclusively from estate-grown fruit in Grand Cru and Premier Cru villages of the Montagne de Reims. The backbone of the wine comes from Bouzy, one of the most famous south-facing Grand Crus in Champagne and renowned for the quality of its Pinot Noir. The wine goes through full malolactic fermentation, and all of the vinification is done in stainless steel.

This is the youngest offering that Rudy and Nathalie Tornay sell. It is based on 2005, with reserve wines from 2004 and all the way back to 2001! It has a Bollinger-like scale to it. Fans of toasty, flavorful Champagne are bound to love this. It makes a good apéritif, and I love to serve it with some paté as a starter.

**Your re-order price for this wine as a club member is: \$33.99**



*Rudy & Nathalie Tornay in front of their press in Bouzy.*

## **Fleury “Carte Rouge” Brut Champagne**

We have many great producers in our direct-import portfolio at K&L, but one of the ones that I’m most proud to represent is Fleury. In the past, their wines have just been a little too expensive for the club, but Mr. Fleury made us a special deal so that we could share his wine with all of you. Fleury was the first certified organic producer of Champagne, and has both Demeter and Ecocert Certificates since 1992. They are still the leaders in all things organic in Champagne, having isolated an organic yeast strain that is used by all of the other organic producers. They recently added the 6000-liter foudres (shown at right) for the primary fermentation of their wines, so that they can use less sulfur. The Fleury “Carte Rouge” Brut Champagne is 100% Pinot Noir from the farthest south area of Champagne: Courteron, in the Aube. This batch is a blend of 2007, 2006 and 2005, and I think it is the best basic-level Champagne that we sell. It manages to combine a bready quality that reminds me of chocolate croissants with a freshness that evokes Chablis. Again, this is a great apéritif, but can carry through into the richest of fish courses.



*Fleury's 6000-liter foudres in Courteron.*

**Your re-order price for this wine as a club member is: \$35.99.**

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

## **2006 Belisario Rosso Riserva San Leopardo**

I wrote this wine up for the March K&L newsletter and I can't say that I could write anything more evocative now. So if you read it there, please pardon the re-posting... this wine is great!

I can see why the 2006 Belisario Rosso Riserva San Leopardo has been lost in obscurity. The Colli

Maceratesi isn't exactly a household name and red wine from the Marche isn't exactly flying off of our shelves either. It will now. This is the most exciting red wine I've tasted in years. It is made from a blend of 50% Sangiovese, 20% Cabernet, 20% Merlot and 10% Cilegiolo. It is fermented in stainless steel, then spends a year in 50hl Slavonian oak, then rests in the cellar.

I still remember from nine days ago the first whiff of aromatics I sensed. It wasn't that the wine immediately jumped up and said "wow look at me"; it was subtle, like a passing glance, flick of an eyelid, a breath of perfume... intriguing, huh? I was in love, the lightning bolt had struck! But still I didn't know anything about this wine. Red wine from Matelica is not well known and I was not ready for something so engaging and mysterious. The nose is

full of complex marasca cherry woven into an undercarriage of spice, cedar, tobacco, gravel and exotic woods that effortlessly unite in one lilting, haunting voice, reaching for you but not pulling. On the palate the wine glides easily across the palate, easing slowly to all corners of your mouth and freeing the complex fruit and earth. This wine doesn't swirl, whoosh or rush, there's no hurrying of the flavors. It is a patient, slow crescendo yet without the cymbals or drum flourish to let you know it has finished—because it hasn't. Linger on, it has a significant palate presence but with only 13% abv it isn't about heaviness. This wine remains in your memory, weightless but obviously evident. As much as I like to just drink this wine, a food pairing would be, well, better. The wine's flavor spectrum is so versatile that beef, pork, lamb, game birds, wild mushroom dishes, and aged cheeses would all be a delight.



*Belisario's vineyards, just outside the town of Matelica.*

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

## **2007 Cognole Chianti Rufina**

Most everyone thinks they know what the name Chianti means but I'm not so sure they do. Chianti Classico with its black rooster symbol is the most dominant figure amongst the Chianti appellations and rightly, because Chianti is a place (like Napa) and it lies between Florence and Siena. But it seems that almost half of Tuscany ends up with some kind of Chianti DOC. Chianti Colli Fiorentini (hills of Florence), Chianti Colli Senesi (hills of Siena) Chianti Colli Aretini (hills of Arezzo), Chianti Colli Pisane (hills of Pisa), Chianti Montespertoli, Chianti Montalbano, Chianti Superiore, Chianti DOCG

### ***Meet the producers at our Fall Champagne events!***

Our annual Fall Champagne events are scheduled for October 22nd (Hollywood) and 23rd (Redwood City). Many of the producers of our "direct purchase" Champagnes will be joining us, including Chantal Gonet from Gonet, Martine Lorient from Michel Lorient, Caroline and Paul Ariston from Ariston, Oliver Bonville from Franck Bonville, and others. In addition, we will be pouring major Champagne brands such as Moët & Chandon, Veuve Clicquot, Billecart Salmon and more. This is an opportunity for you to sample over 60 different bubbliies. It's just in time for the holiday season. Tickets can be purchased at [www.klwines.com](http://www.klwines.com) and are \$85 per person. ***Almost sold out!***

**Saturday, October 22, 4 to 7 p.m. at K&L Hollywood store**

**Sunday, October 23, 2 to 5 p.m. at K&L Redwood City store**

and of course Chianti Rufina (a region) not to be confused with Chianti Ruffino (a producer). Those Italians don't make it easy on a guy.

Chianti Rufina DOCG is still the smallest of the Chianti subzones. Its area extends east from Florence along the Arno's north bank, then follows north along both banks of the Arno's main tributary, the Sieve River. This is a small region; in Chianti Classico one finds literally hundreds of producers, but in Rufina (pronounced ROO-fina, unlike the producer roo-FINO) there are barely more than 20. Here in Rufina, as the hills rise towards the Appenines the weather changes from the low-lying and humid Florence up to the cooler and fresher hills, with evening breezes crucial to healthy grapes.

Colognole sits high up in the Rufina hills. To me it's hard to believe anyone could get any work done there, with the spectacular vistas! The 2007 Colognole Chianti Rufina is a super wine. It has all of the characteristics of this zone: more earth, leather and spice to go along with the high-toned, violet-like aromatics. But in this richer vintage the tannins are softened and the mid palate is enriched with more luscious sensations. This is a perfect wine for grilled meats or sausage and even a richer pasta dish.

**Your re-order price for this wine as a club member is: \$16.99.**



*Cesare Coda Nunziante, the owner of Colognole.*

## Premium Wine Club

### 2010 Kalinda Chardonnay Carneros

Most of the time when people find out that I work in the wine business their first reaction is to say how lucky I am and how much fun it must be. Well, while we may taste a lot of wines on a daily basis there's no cheese. Also, we taste a lot more wines that we don't end up buying than ones we do buy. Clyde and I taste through dozens of samples before we come across the right juice that will eventually become our next Kalinda Chardonnay. While it is always fun to taste good wine, it isn't so much fun to taste the bad stuff; it can even be a bit demoralizing when you go through a ton of lackluster samples. Still, it makes it that much better when we find the right one.

The 2010 Kalinda Chardonnay was a godsend from the moment we tasted it. We wanted a fruit-forward, buttery, complex offering that was the quintessential California Chardonnay and I think we found just that. This rich Chardonnay has copious amounts of tropical fruit, pear and golden delicious apples nicely augmented by notes of creamy oak and hints of buttered popcorn. The finish is full with lingering hints of fruit and oak and just a dash of spice. Enjoy this wine with chicken, fish or on its own as an apéritif.

**Your re-order price for this wine as a club member is \$16.99.**

### 2007 Burgess Merlot Napa Valley

Tom Burgess arrived in the Napa Valley in 1972 when the landscape was vastly different, with only about two dozen wineries in operation. Napa was by no means the center of California wine that it is today. Tom sensed a great potential in the wild and rural land and chose it to pursue his dream of opening a family winery. Tom bought a small mountainside winery that had been homesteaded in the 1870s. With many trips to the hardware store and much labor of love the family transformed it into Burgess Cellars. Their vision: to create the very best estate-grown grapes and produce unique handcrafted wines that are true complements to the food-and-wine concept that Tom fell in love with in the 1960s while in Europe.

He was a pioneer; Prohibition (1920-1933) had destroyed the Napa wine business and America's food-and-wine culture.

The French concept of terroir is at the heart of Burgess Cellars's winemaking process. Tom Burgess and longtime winemaker Bill Sorenson follow the belief that to produce quality wine, the varietals planted must match the vineyard's soil composition, sun and wind exposure, and overall micro-climate. The Burgess Triere Estate Vineyard is ideally located south of the town of Yountville, on the western side of the Napa Valley. Here, the cooling influence of the San Francisco Bay allows the grapes to mature slowly, thus increasing their intensity.

The 2007 Burgess Merlot Napa Valley feels like you've gone in a time machine back about 20 years to when wines were made very differently. While many producers are pushing the envelope in an attempt to create the most fruit-forward, stylized wines at the risk of losing all the unique characteristics that both the grape and terroir can import, the Burgesses have gone the opposite direction. The 2007 Burgess Merlot is a powerful, deep, complex wine that initially feels much more like Cabernet Sauvignon than Merlot (this is a compliment: great Merlot mirrors Cabernet Sauvignon). On the nose the 2007 Burgess Merlot evokes aromas of blueberries, black cherry, hints of mint and subtle spice notes while on the palate it displays flavors of cranberry, black cherry, milk chocolate and a touch of dried herbs. The finish is complex with the effortless mingling of fruit, tannins and acidity, giving the wine both weight and lift and a 30-second finish. This is the Merlot to serve to friends who blurt out that they don't like Merlot. Because this wine is so full-bodied I recommend decanting or opening and letting it breathe for at least an hour or two before drinking. This wine can be enjoyed now but can easily benefit from an additional ten to twenty years of cellaring.

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



*Steve Burgess, Tom Burgess's son, now works for the family winery as well.*

## Best Buy Wine Club

### 2010 Domaine Begude Chardonnay "Terroir" Haute Vallée de l'Aude IGP

Domaine Begude is a small, family-owned property in the Languedoc region, about half an hour from the medieval city of Carcassonne. Back in 2003, British couple James and Catherine Kinglake were looking for a new life adventure, removed from the hustle and bustle of London. After many months visiting dozens of estates throughout the south of France, they found Domaine Begude. Here they settled down and embarked upon a life with clean fresh air amongst the vines. With a magnificent view of the Pyrenees, the domaine spans about 25 hectares. It's 320 to 370 meters above sea level in the cool-climate growing appellation of Limoux. If you think that the Languedoc only produces big, bold Rhône-inspired reds, think again. In Limoux, varietals like Chardonnay, Chenin Blanc, Sauvignon Blanc, Mauzac, Pinot Noir and Merlot excel.

At Begude, sustainability and ecological responsibility are vital. Towards this end, the vineyards are farmed using only organic cow and sheep manure. Weed killing is also done mechanically and without chemical pesticides.

"Our driving ambition," James Kinglake writes, "is to make excellent wine from long established high-quality



*Mulan, James Kinglake and Clyde at Begude.*

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.” The domaine produces a modest range of white wines that strongly affirm this ethos. The 2010 Domaine Begude Chardonnay “Terroir” Haute Vallée de l’Aude IGP is a fine example. After harvest, the grapes are immediately pressed and undergo fermentation in both stainless steel tanks and 500L demi-muid barrels. This bright Chardonnay with just a touch of spice exhibits plenty of zesty citrus freshness coupled with apple, pear and ginger notes. It is the perfect wine to enjoy on its own after a long day’s work, or with a wide range of fish, salad or poultry dishes. —*Mulan Chan-Randel, K&L Rhone Valley & French Regional Wine Buyer*

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

## **2008 Domaine de la Janasse “Terre de Bussiere” Principauté d’Orange Vin de Pays Languedoc Roussillon**

Domaine de la Janasse has quickly become one of the “Superstar” estates of Châteauneuf-du-Pape. Led by the dynamic Christophe Sabon, the estate combines the best of both traditional and modern techniques to craft a collection of truly riveting wines, from “simple” value-priced Vins de pays to benchmark Châteauneufs. The estate was founded in 1976 by Aimé Sabon, Christophe’s father, who still oversees the vineyards and farms organically. The property’s 40 hectares of vineyards are spread over as many as 70 different parcels throughout the appellation.

While Aimé works in the vineyards, Christophe is in charge of wine production. Christophe is a self-proclaimed “great defender” of Grenache, which still represents 75% of the domaine’s vines. He manages the common rusticity of Grenache-based wines through meticulous work in the vineyards and cellar. The result is a wide range of lavishly ripe, extracted Châteauneuf-du-Papes and Côtes-du-Rhône that are complex and yet balanced with acidity—often in contrast to an appellation better known for sheer exuberance and power. Robert Parker wrote, “The young and talented Christophe Sabon continues to display the sure-handed touch of a veteran winemaker.”

The 2008 Janasse “Terre de Bussiere” is a blend of 55% Merlot, 25% Syrah, 10% Grenache and 10% Cabernet Sauvignon aged for 12 months in French oak barrels of which 33% are new. This is a very tasty wine that can easily become your new daily house red or go-to party wine that you can buy by the case. The nose is a subtle mix of black fruits, bakers chocolate and hints of tobacco with a palate that displays black cherries, chocolate, mineral, mint and hints of tobacco. This wine is fleshy and fat with a full-bodied mouth feel and a deceptively seductive and long finish. Pair this wonderful little red bargain with mushroom dishes, pork or veal, or enjoy it on its own as you unwind from the day’s events.

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



*Christophe Sabon walking the vineyards.*

## **Re-order Form**

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

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

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

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

## **Signature Red Club Previous Offerings**

\_\_\_\_ Bottle(s) of 2008 Moulin de Gardette Gigondas “Tradition” @ \$21.99 per bottle

The Cuvée Tradition is rich and luxurious with soft tannins and a long finish. It should drink well for the next five years or more. Bright red berries including cherry and raspberry find expression along with hints of mineral and black tea. Enjoy this medium-bodied and supple red with grilled lamb and pesto, smoked duck breast with cherry-plum sauce, or garlic and mushroom pizza.

\_\_\_\_ Bottle(s) of 2008 Chante Cigale, Châteauneuf-du-Pape @ \$24.99 per bottle

As Chante Cigale produced no 2008 Vieilles Vignes, only the very best selections made it into their 2008 Tradition. And the results are evident in the glass. The lush texture and mouthfeel of the 2008 Tradition belie the cooler growing season of this challenging vintage. Crushed raspberries, cherries and a whiff of rose petal. Fine tannins, and a touch of what the French call *reglisse* (or black licorice) make for an incredibly elegant and immensely pleasurable young Châteauneuf-du-Pape

\_\_\_\_ Bottle(s) of 2005 Three Rings Reserve Shiraz Barossa Valley @ Inquire

The vines average 85 years of age with yields a miraculous one-half ton to the acre. The wine matured for 36 months in French oak demi-muid barrels, giving structure to the dense, concentrated flavors of blueberry, blackberry, bittersweet chocolate, pencil lead and cedar. While this wine is no shrinking violet, I like to think of it as a “big boy that can dance”: despite the size of this full-bodied offering, it surprises you with some grace and balance. Enjoy this with hearty fare such as grilled beef or lamb steaks.

\_\_\_\_ Bottle(s) of 2006 Emblem Rutherford Cabernet Sauvignon @ Inquire

The 2006 Emblem Rutherford Cabernet Sauvignon has rich aromas of dark berries, cassis and olive notes, and a palate brimming with ripe black fruits, dark berries and rich, sweet tannins. It has layers of complexity, and concentrated fruit that plays nicely against the oak and acidity.

\_\_\_\_ Bottle(s) of 2007 Alysian “Starr Ridge” Pinot Noir Russian River Valley @ Inquire

The 2007 Alysian “Starr Ridge” Pinot Noir is ruby red in the glass with hints of black cherry, cola, spice and anise. The palate is an array of fruit including black cherry, cola, plum and dark spices along with bright acidity and soft, supple tannins with only the slightest hint of oak. This wine has a distinctly Burgundian feel and opens up quite nicely after an hour or so. Enjoy this wine with salmon, pork or roast duck.

\_\_\_\_ Bottle(s) of 2008 Château Vaudieu Châteauneuf-du-Pape @ Inquire

The 2008 Château Vaudieu garnered an impressive 93 points from Wine Spectator: “Very fresh and racy, especially for the vintage, with mouthwatering mineral and shiso leaf notes pushed by bright minerality, all of which is then backed by a ripe core of crushed red and black cherry and currant fruit. The finish is long and silky.”

\_\_\_\_ Bottle(s) of 2005 Saddleback Cellars Napa Valley Cabernet Sauvignon @ Inquire

This wine is great! It is exactly what we crave from a Napa Valley cabernet sauvignon: ripe, rich fruit that isn't overly sweet, a good touch of minerality and earth, and just the right amount of oak to frame the wine and give it structure and spice. Nils Venge has done it again. The palate is full-bodied with opulent, jammy black fruit flavors layered over silky and supple tannins with an amazingly smooth, lingering finish. This wine will pair marvelously with grilled steak, roast beef or any other hearty red meat.

\_\_\_\_ Bottle(s) of 2006 Paradigm Merlot Oakville @ Inquire

This wine is a blend of 92% Merlot and 8% Cabernet Sauvignon, aged for 20 months in French oak. Aromas of red plums, cedar and spice give way to a palate of plummy fruits, hints of mocha and dusty tannins, with balanced, lively acidity. The finish is long and firm with admirable structure and body. This wine can age well for five to fifteen years but can be enjoyed in its youth as well. It can be paired with steak, pork and any other dish that needs a full-bodied red.

\_\_\_\_ Bottle(s) of 2008 Esprit de Pavie, Bordeaux @ \$16.99 per bottle

The 2008 Esprit de Pavie is 70% Merlot, 30% Cabernet Franc. I love the spicy aromas mixed with blackberry fruit and hints of clove. The wine has a lively, sexy palate entry and long finish. Quite rich and definitely not overdone (not over-oaked or over-extracted) as some Right Bank wines can be. Decant this one hour ahead and enjoy it with a steak, or cellar it for a few years. — *Clyde Beffa Jr.*

\_\_\_\_ Bottle(s) of 2007 Amici Cabernet Sauvignon Napa Valley @ Inquire

The 2007 Amici is absolutely packed with ripe, dark fruit and sweet, seductive oak accents. Aromas of blackberry jam, crème de cassis and mocha-laced oak accents spring from the glass, while on the palate the wine displays unctuous fruit, supple tannins and a rich dash of oak. This wine will age effortlessly over the next 10 to 20 years but can be enjoyed now in its youth with a nice steak.

\_\_\_\_ Bottle(s) of 2005 Bodegas El Chantre Ramos Paul, Ronda @ **Super Special price \$19.99 per bottle**

Stylistically, the wine tastes like a slightly richer, more generous version of a right-bank Bordeaux. Primarily dark fruit flavors show good intensity and persistence. Enjoy this delicious Andalusian red with a variety of main courses, particularly a bone-in rib eye or lamb chops, over the next five or so years. — *Joe Manekin, K&L's buyer of Spanish, Portuguese, and Latin American wine*

\_\_\_\_ Bottle(s) of 2007 Monteviejo Artist label Bicentenario Malbec, Mendoza, Argentina @ **Super Special Price \$16.99**

The wine is generous on the nose, with ample black-cherry fruits, French vanilla and baking spices. On the palate the wine has a lush quality, with cassis, prominent but well-integrated oak, and a whole lot of rich fruit. It drinks well now and should continue to do so for five years. — *Joe Manekin, K&L's buyer of Latin American wines*

\_\_\_\_ Bottle(s) 2005 Schweiger Cabernet Sauvignon Spring Mountain @ Inquire

The 2005 Schweiger 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.

## Champagne Club Previous Offerings

\_\_\_\_ Bottle(s) of Leclerc Briant "La Ravinne" Blanc de Noir @ \$36.99 per bottle

K&L Champagne Buyer Gary Westby says: "It's my personal favorite of the Leclerc Champagnes. This all-Meunier vineyard is located in Verneuil and is the farthest west of all the sites. It is the polar opposite of the mushroomy style of René Collard, instead showing a sweet, almost pear eau-de-vie-like clean fruit on the nose and very racy acidity on the back. It is one of the ultimate apéritif Champagnes in the store."

\_\_\_\_ Bottle(s) of Leclerc Briant Extra Brut @ \$32.99 per bottle

This is the first time we have stocked this Extra Brut from Leclerc Briant. It is Pinot Noir (70%) and Meunier (30%). This fruity bubbly is perfect for summertime sipping. Try it along with a bowl of fresh strawberries—in fact pour some of this onto the berries and enjoy. This is a vibrant sparkler that will have many admirers, and it is priced extremely well. — *Clyde Beffa*

\_\_\_\_ Bottle(s) of Philippe Gonet "3210" Extra Brut Blanc de Blancs Champagne @ \$37.99 per bottle

This is a great bottle to share over dinner, and I love it with seared scallops as it brings out the sweetness in the shellfish. Since this is all Chardonnay and has absolutely no sugar, I don't recommend it for a large group unless you know they like very dry Champagne. I find it to be in great balance, with the bright, chalky minerality of the Mesnil fruit countered by the more exotic fruit of the Montgeaux vineyards. This Champagne is dry as dry can be, and all the more tasty for it!

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

\_\_\_\_ Bottle(s) of 2008 Marchesi de' Frescobaldi "Tenuta Castiglioni" Tuscany @ Inquire

The 2008 Tenuta di Castiglioni is 50% Cabernet Sauvignon, 30% Merlot, 12% Cabernet Franc and 8% Sangiovese, and it really is delightful. You might expect it to have all of the hallmarks of a flashy, sweet and ripe Cabernet-dominated recipe but it really has more of an Italian flair, with more elegance and length. Suppleness is expressed more than ripeness and power. This wine will age well for another five to eight years. It pairs well with grilled meats, especially if you can add a little porcini mushroom to the dish.

\_\_\_\_\_ Bottle(s) of 2008 Belisario Verdicchio di Matelica “Cambrugiano” Riserva @ \$23.99 per bottle  
Belisario is a cooperative that started in 1971. Each of its wines comes from a designated vineyard; they do no bulk blending and allow each wine to have its identity. This wine, the 2008 Belisario Verdicchio di Matelica “Cambrugiano” Riserva, is fermented in stainless steel and then aged in French barriques for a year. The Cambrugiano is a wine I like to give to folks who like Chardonnay. It has flesh and power yet still great balance and depth. I hope you enjoy it as much as I do.

\_\_\_\_\_ Bottle(s) of 2008 Convento Muri-Gries Lagrein @ \$9.99 per bottle  
The 2008 Convento Muri-Gries Lagrein shows off the region’s complex red wines. I’ve always felt that Lagrein has some genetic link to Syrah; its extraordinary color, weight and earthiness all point in that direction. This wine is supple, warm and full, and it is chock full of spice and wild herb. It would be the perfect accompaniment to pork, or ravioli filled with game. I think you’ll love it.

\_\_\_\_\_ Bottle(s) of 2007 Poliziano Vino Nobile di Montepulciano @ \$25.99 per bottle  
The 2007 Poliziano Vino Nobile di Montepulciano is 85% Prugnolo Gentile and 15% a blend of Canaiolo, Colorino and Merlot. Two thirds of the juice was aged in barrique and tonneaux of French oak, 80% second passage and 20% new. One third of the juice was aged in traditional large Slavonian oak barrels. The wine reflects the classic Montepulciano character with solid tannic structure. The warmth and ripeness of the 2007 vintage give the wine some added flesh to balance those tannins.

\_\_\_\_\_ Bottle(s) of 2008 Tenuta Sette Ponti Crognolo @ \$23.99 per bottle  
Crognolo is supple, forward, and friendly and is like the estate’s very stylish owner 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.

## **Premium Wine Club Previous Offerings**

\_\_\_\_\_ Bottle(s) 2010 Collection Alain Corcia Chablis Premier Cru “Montmains” @ \$14.99 per bottle  
This wine is very pleasant, charming, open and attractive in character. This is not Chablis you have to put down and wait patiently for. Nope. No delayed gratification here, folks. We are happy to report that this is pleasing, rich and very easy to enjoy, while still delivering the minerality you look for in Chablis. Perfect with a crab salad or some oysters, it will also bridge beautifully with a grilled chicken breast or some shrimps on the barbie. Only a very special purchase for our wine club allows us to offer this Premier Cru Chablis at village-level pricing.

\_\_\_\_\_ Bottle(s) of 2009 Potel-Aviron Chénas @ \$14.99 per bottle  
This is made in the traditional Burgundian method, with no carbonic maceration. The combination of a terrific vintage and old-vine complexity results in a wine with bright, open fruit at the front. This wine is aged for ten months in oak barrels (another traditional technique, now largely abandoned in favor of cheaper modern production methods). The result is a wine with rich, spicy, layered flavors and a terrific finish.

\_\_\_\_\_ Bottle(s) of 2008 Iron Horse “Unoaked” Chardonnay, Green Valley @ Please Inquire  
This is a classic example of unoaked Chardonnay. On the nose it has notes of pear, grapefruit and wet stone. On the palate the wine displays copious amounts of bright fruit with flavors of pineapple, orange and lime mixed with hints of mineral and stone. The wine displays gorgeous fruit with racy minerality, making it perfect to pair with summer salads, grilled chicken or rich seafood.

\_\_\_\_\_ Bottle(s) of 2009 Conundrum by Caymus California White Wine @ Please Inquire  
A blend of Chardonnay, Muscat, Sauvignon Blanc and Viognier, this wine has a seductive nose of honeysuckle,

orange spice and hints of cotton candy. On the palate the wine displays exotic fruit notes, spicy floral flavors and just a hint of sweetness. The 2009 Conundrum is the perfect apéritif but can also be enjoyed with shellfish and summertime chicken dishes such as mango-chutney chicken.

\_\_\_\_\_ Bottle(s) of 2009 Les Hauts de Lalande, Pays de La Cite de Carcassonne @ Please Inquire  
This wine is a delicious blend of 50% Syrah, 20% Cabernet Sauvignon, 20% Petit Verdot, and 10% Merlot. Alex and I fell in love with this wine as soon as we tasted it. It is a sexy wine, with an intense fruity and floral bouquet mixed with peppery spice and vanilla oak. A true expression of the Syrah grape gives the wine sweet, spicy flavors, while the Merlot brings out fresh cherry notes. Ample and full-bodied on the palate, this has sweet silky tannins and a long, clean finish. Perfect to serve with duck confit or a delicious cassoulet. I am buying a case for our home. —*Clyde Beffa*

\_\_\_\_\_ Bottle(s) of 2009 Acon Roble Ribera del Duero @ \$13.99 per bottle  
The 2009 Acon Roble represents the roble style well, with juicy blackberry and plum flavors bolstered by a hint of toasty wood notes. It's an ideal compromise between the more immediate, softer tasting fruit of a joven wine and the barrel-marked charm of a crianza. Enjoy this wine the way they do in the region: Serve it with grilled lamb, perhaps with some potatoes on the side. You can hold the veges—Spaniards of this area don't have time for vegetables. —*Joe Manekin, K&L's buyer of Spanish wines*

\_\_\_\_\_ Bottle(s) of 2008 Peterson Dry Creek Valley Zinfandel @ Inquire  
This has seductive aromas of rich, dark fruit and toasty oak. On the palate it has fresh, juicy blackberry, dark cherry and raspberry flavors, and notes of toasty mocha and chocolate nicely accented by a touch of vanilla and orange peel. The finish is long and lush, all the while seamlessly integrating the rich fruit and oak while never losing its sense of balance. This Zin goes great with pizza, pasta and any other dish that calls out for a hearty, fruit-driven red.

\_\_\_\_\_ Bottle(s) of 2008 Casa Lapostolle “Cuvée Alexandre” Chardonnay, Apalta Vineyard, Colchagua Valley, Chile @ **Super Special \$12.99 per bottle**  
This 2008 Casa Lapostolle “Cuvée Alexandre” Chardonnay Atalayas Vineyard is a bright yellow in the glass with subtle hints of green. The nose displays elegant aromas of sweet citrus fruit, white flowers, tropical fruits and subtle spice. The palate is alive with pear, apple and fig fruit nicely framed by piecrust, brioche and hazelnut accents. This richly layered and textured Chardonnay will pair well with chicken, fish or a cheese plate. 90 points, *Wine Spectator*.

\_\_\_\_\_ Bottle(s) of 2006 Sierra Salinas Mira, Spain @ **Super Special \$15.99 per bottle**  
The Mira (say MEE-rah) shows intense, juicy, fleshy dark fruits, some spice notes from aging in French oak for 18 months, and polished tannin integration. Clyde's notes: “Superb richness and balance. Lush, sexy, lovely, and delicious wine.”

## Best Buy Wine Club Previous Offerings

\_\_\_\_\_ Bottle(s) of 2010 Hugues Beaulieu Picpoul de Pinet@ \$8.99 per bottle  
Fresh off the boat, this bite-y white is textbook Picpoul, a wonderful introduction to the varietal and style of this wine. Clean, refreshing and oh so light, the 2010 Hugues Beaulieu exhibits green apple and lime zest aromatics, coupled with a zippy mineral core on the palate. Enjoy now and often as a cool, bright vinous pick-me-up, or with your next platter of fruits de mer! —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

\_\_\_\_\_ Bottle(s) of 2009 La Coterie “Seguret” Côtes-du-Rhône-Villages@ \$10.99 per bottle  
This juicy red Rhône is from the outstanding 2009 vintage and Clyde Beffa calls it “a knock-out.” A deep cherry red color, this Grenache-based wine is dominated by very ripe black fruit notes (blackberries, blackcurrant), forest floor, and spices on the nose. On the palate, hints of black fruits, liqueur and fine spices such as anise abound. Enjoy this now and over the next five years with grilled steak, prime rib roast or hearty winter stew. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

\_\_\_\_\_ Bottle(s) of 2010 Kirkham Peak Marlborough Sauvignon Blanc @ \$9.99 per Bottle  
The bouquet offers passion fruit, lime blossom, pink grapefruit and freshly cut red bell pepper. On the palate, tropical fruits come into play with a creamy round texture supported by juicy, lively acidity that leads to a refreshing long finish. —*Jim Chanteloup, K&L Wine Buyer for Australia/New Zealand/South Africa*

\_\_\_\_\_ Bottle(s) of 2010 Paripaso Paso Robles Cabernet Sauvignon @ \$8.99 per bottle

The 2010 Paripaso Paso Robles Cabernet Sauvignon is a deep purple color in the glass with hints of black plums, anise and chocolate notes. The wine displays hints of blackberries, plum, dark spice, black licorice and molten rock flavors with hints of oak. This wine is full-bodied and vibrant with rich, dark fruit and a deep, long finish. If you're a fan of big Cabs, this is the wine for you. Pair this wine with a steak or some other hearty cut of red meat.

\_\_\_\_\_ Bottle(s) of 2009 Domaine Sainte Léocadie Minervois Blanc @ \$8.99 per bottle

This delicious wine is 55% Vermentino, 35% Marsanne and 10% Muscat Petit Grain. It has an expressive nose of apricot and peach with fresh vanilla notes. Round and well balanced on the palate, this wine is vibrant and refreshing. It's a poolside sipper for sure. It would also go well with a light fish course and even chicken .

\_\_\_\_\_ Bottle(s) of 2009 Château Lamothe Vincent Bordeaux AOC @ \$10.99 per bottle

The 2009 Lamothe Vincent Bordeaux AOC comes from a family-owned property that has a four-generation history of family involvement. The wine is almost black in color with crimson red edges in the glass. Aromas of spice, black cherry and blackberry waft from the glass. The palate has a kaleidoscope of flavors including black fruits, cassis, crushed strawberries and licorice. Full-bodied with good toast and fine tannins, this wine is amazingly seamless for such a meager price. Enjoy this wine with hearty meats or a gourmet pizza—or enjoy it on its own.

\_\_\_\_\_ Bottle(s) of 2009 Simonsig Cabernet Sauvignon-Shiraz, Stellenbosch, South Africa @ \$8.99 per bottle

The 2009 Cabernet-Shiraz is a blend of 54% Cabernet and 46% Shiraz that was first introduced in 2003. This vintage's extended "hang time" allowed finer development to these later ripening varietals, bringing soft fine tannins and ripe, voluptuous flavors. The nose offers aromas of smoky blackcurrant, dark plum, white pepper, a kiss of vanilla and dusty cocoa-powder notes. Try this with beef stir fry or grilled lamb chops.

\_\_\_\_\_ Bottle(s) of 2008 Domaine la Garrigue "Cuvée Romaine" Côtes du Rhône @ \$9.99 per bottle

We here at K&L are calling this "The Little Rhône That Could." It is a custom cuvee made for Eric Solomon by Rhône oenologist superstar Phillip Cambie. The 2008 "Cuvée Romaine" is a lush and spicy red loaded with crushed red fruits and hints of roasted herbs. It is a great bottle to bring to a party, to give as a gift, or just to enjoy on a weeknight with rosemary roast chicken or a grilled steak with fresh herbs. Don't miss it!

\_\_\_\_\_ Bottles of 2006 Brassfield "Eruption" Volcano Ridge Vineyard, High Valley @ **Super Special \$6.99 per bottle**

The 2006 Brassfield "Eruption" Red is a blend of Mourvèdre, Syrah, Grenache and Petite Sirah from young vineyards. Each block is picked at the peak of ripeness and handled separately throughout the fermentation and subsequent barrel aging. Ripe plums dominate the nose along with smoky tar, cedar, cigar box and toffee nuances that give way to a palate offering up blueberry, plum and hints of black pepper.

\_\_\_\_\_ Bottles of 2009 Monteviejo Festivo Malbec Mendoza @ \$9.99 per bottle

This wine is produced from 100% Malbec sourced from various top sites in the Mendoza region. 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.

## ***Additional Club Special***

**2009 Tabordet "Le Champs des Vignes" Pouilly Fumé**

**K&L Store price \$17.99; Special price for K&L Club members \$14.99**

The vineyard of the Tabordet winery is planted in the commune of Saint-Laurent l'Abbaye which has Kimmeridgian calcareous marl soil. Excellent alone as apéritif or with seafood. With a few years of age it may well accompany foie gras.