



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

October 2013

Dear K&L Wine Club Members,

The day after Labor Day is when I start preparing for the holidays. We're always busy here but we really pick up steam the last three months of the year. The one bright side to the dismal SF Giants season is that I won't be distracted with playoffs—but at least I have football season and my beloved SF 49ers. And the only thing that has me more excited about football season is this month's wine club selections.

This month the Signature Red Club provides a wonderful contrast with a 2010 Bordeaux and a 2008 California Cabernet Sauvignon, each an excellent representation of its style and terroir. The 2010 Puy Blanquet Saint-Emilion comes from Christian Moueix, who owns and runs famed Château Petrus in Bordeaux and Dominus in Napa Valley. The 2010 Puy Blanquet is a structured, layered 2010 Bordeaux showing all the traits and hallmarks, and the age-worthiness, of this great vintage. Our next wine is completely different and just as great in its own right and style. The 2008 Speratus Napa Valley Cabernet Sauvignon is a full-bore, high-octane California Cabernet Sauvignon, filled with dark, rich fruit and sexy, mocha-laced oak nuances.

One of the qualities that makes the Premium Club such a wonderful value is the wide variety of wine styles, varietals and regions that the club delivers. This month we have two diverse and exciting offerings. The 2012 Château Reynon Bordeaux Blanc Premières-Côtes-de-Bordeaux is a fantastic White Bordeaux with all the traits that make White Bordeaux the envy of all California Sauvignon Blanc producers. This wine is full of bright, zesty grapefruit notes and hints of spice and sandalwood. Our second offering is the 2007 Bodegas Poesia Clos des Andes Reserva Malbec Mendoza Argentina, a sexy, 100% Malbec red that makes you forget all those \$40-plus California Cabernet Sauvignons.

If you love a great value then you'll love the Best Buy Club this month. We start with the 2012 Barber Cellars "Chimaera" Sonoma Mountain Pinot Gris, a delicious, Alsatian-inspired wine that adds a bit more fruit and flair than your standard Alsatian Pinot Gris. Next up is the 2008 III Somms Atlas Red Wine Napa Valley, the excellent result of three famed sommeliers putting their talents together to craft a tasty wine. These two wonderful wines deliver the goods without breaking your budget.

The Italiano Club has two perfect examples of the wonderful variety of Italy's grapes and regions. First, a beautiful red wine from the volcanic soils of Mount Etna in Sicily. The 2008 Filippo Grasso Chiuma Etna Rosso is an indigenous red wine that boasts terroir and delicate Nebbiolo/Pinot Noir-like fruit. The second wine is also a tad obscure but equally delicious, the 2012 Tenuta Mazzolino "Vivace" Red, a fantastic Bonadra-based wine that has a Lambrusco-ish feel.

As usual the Champagne Club is where the fun starts! Both selections are guaranteed to over-deliver and take you from the mundane to the extraordinary in just a sip. The Canard Duchene "Leonie" Brut has a ton of spicy notes along with yellow fruit and floral notes while the Charles Urban Blanc de Noirs Brut displays yeasty notes and black cherry fruit. These two selections showcase the truly stunning Champagnes that can be enjoyed when you find small artisan producers.

We have two new Six-Pack deals—see page 12. Don't delay! Our last Six-Packs sold out in less than 30 days.

Thank you, & Go SF 49ers! Enjoy this month's offerings.
Alex Pross, Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2010 Château Puy Blanquet, Saint-Emilion

The vintages of 2009 and 2010 represent the best consecutive Bordeaux vintages since 1928 and 1929. Whereas the 2009s will drink well when quite young, the 2010s in general need cellar time. The Right Bank wines of 2010 show more forward Merlot fruit than the backward 2010 Cabernets from the Médoc. I love the 2010 Right Bank wines, but many are quite expensive and out of my budget range. It is so nice to be offering you here a fine Saint-Emilion from 2010 that will not force you to mortgage your house. Under-\$25, Right Bank wines from the great 2010 vintage are as rare as hen's teeth. Here is just the ticket for you.

We have been tasting the excellent wines of Christian Moueix for over 25 years. They never disappoint and they are never overdone or new wave. His wines include Lafleur Petrus, Magdelaine, and Trotanoy, all of them expensive but delicious. For your Thursday night steak dinner, I recommend Puy Blanquet.

Puy Blanquet is a value property in the Christian Moueix stable that balances tradition, quality and value. The Puy-Blanquet vineyards span 49 acres overlooking the Dordogne Valley and are planted to 75% Merlot, 15% Cabernet Franc and 10% Cabernet Sauvignon. This 2010 has black cherry and raspberry aromas and good mid-palate sweetness. Alex's notes include espresso bean and cocoa powder flavors with cinnamon aromas. I like this wine for its purity and old-school style. It will cellar for many years, but you can drink it now after decanting it a couple of hours in advance. —*Clyde Beffa*

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



Christian Moueix of Château Petrus—and of Puy Blanquet.

2008 Speratus Napa Valley Cabernet Sauvignon

Every once in a while we come across a completely amazing deal. The 2008 Speratus Napa Valley Cabernet Sauvignon is one of those wines. Speratus is the creation of a winery operation that donates 100% of its proceeds to a scholarship fund dedicated to helping well-deserving, under-privileged high-school students afford college tuition. Speratus was founded by Kelly Trevethan and Jean Hoeflinger. They work with fruit donated by world-class growers such as Andy Beckstoffer (Beckstoffer Vineyards), Flora Springs, Maldonado Family, Antica Winery, Jackson Family (Kendall Jackson) and Spottswoode, to name a few. The 2008 Speratus is not only a truly fantastic value but you're also helping send low-income students to college—so drink up and enjoy it, for a good cause.



Left, Jean Hoeflinger, winemaker at Speratus & Alpha Omega; Right, Kelly Trevethan, co-founder of Speratus.

The 2008 Speratus Napa Valley Cabernet Sauvignon is sourced from vineyards scattered throughout

Napa Valley and include grapes from premium AVAs such as Spring Mountain and Stag's Leap among others. The wine has a dark purple hue which only hints at the power and depth in the glass; the nose reveals aromas of blackcurrant, blackberry, vanilla, clove and lavender. The palate is large-scaled with layers of flavors such as dark chocolate, blackberry kirsch, mocha and lavender mixed nicely against rich oak nuances. The wine is smooth and rich with a long, harmonious finish that allows the wine to be enjoyed now, but it can easily age for the next five to ten years. Serve this with a delicious filet mignon or your favorite cut of red meat.

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

Premium Wine Club

2012 Château Reynon Sauvignon Blanc, Premières-Côtes-de-Bordeaux

I think that this property and its big sister Clos Floridene represent the best value in White Bordeaux. I also believe that Denis Dubourdieu is the finest winemaker for Sauvignon Blanc in the WORLD. Yes, the world.

Located in Beguey in the Premières-Côtes-de-Bordeaux appellation, Château Reynon was purchased by the Dubourdieu family in 1958. Denis Dubourdieu took over vineyard work in 1976 and the Château is now one of the finest in the Premières-Côtes-de-Bordeaux. The vineyard's deep gravelly soil with clay subsoil is situated on a well-draining hillside. This blend of 85% Sauvignon Blanc and 15% Semillon is hand-harvested in two passes in order to select perfectly ripe bunches. Pressed grapes are left on the skins and slowly drained before undergoing fermentation in stainless steel. An elegant and aromatic white Bordeaux wine is the result, displaying characteristics of grapefruit and white peach with smoky and steely nuances. This wine is energetic and ready to enjoy, but it has a safe potential of several years of bottle aging to further develop.



Denis Dubourdieu, Château Reynon winemaker and owner.

2012 was an outstanding year for white Bordeaux as the wines combine richness and crisp acidity. This wine has a zesty, grapefruit-y aroma and has a great palate impression of lime mixed with a bit of melon. Full yet perfectly balanced, this wine is a perfect choice for your Indian summer white wine. How about a nice lobster dish or chicken or almost any fish? We only have a limited number of cases of this beauty so do not hesitate. —*Clyde Beffa*

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

2007 Bodegas Poesia “Clos des Andes” Malbec, Mendoza, Argentina

Just about 10 years ago I wrote about an up-and-coming wine region that had several of the biggest players in Bordeaux planting vineyards and buying large stakes in this new and emerging region. That region was Argentina and Chile. First-growth producers such as Mouton Rothschild and Lafite Rothschild both have South American projects, as do Cheval Blanc and Léoville-Poyferré and famed oenologist/winemaker Michel Rolland, in Argentina. All of these amazing and very astute producers quickly figured out that Argentina and Chile had very good terroir where they could grow great Bordeaux varietals at a fraction of the price of California or Bordeaux wines. Helene Garcin of Vignobles Garcin in Bordeaux (Clos L'Eglise, Château Barnon, Château Barde Haut and Château Haut Bergey) came to

Argentina to produce a high-quality blended wine of Malbec and Cabernet Sauvignon. Helene came upon a 13-hectare vineyard planted in 1935 with both Malbec and Cabernet Sauvignon vines. This was the ideal place for Bodegas Poesia and the first wine was produced in 2002.

The 2007 Bodegas Poesia “Clos des Andes” Malbec Mendoza is the little brother to the flagship offering simply known as Bodegas Poesia. The Clos des Andes is meant to be consumed a bit earlier and is much more affordable than the flagship wine, which typically sells for \$40 to \$70 a bottle. The 2007 Bodegas Poesia “Clos des Andes” Malbec is 100% Malbec sourced from ungrafted vines in a 75-year-old vineyard. The vineyard’s silty clay and gravelly soil is much like that of the Médoc region in Bordeaux.

The Clos des Andes struts its stuff from the very first sniff of the glass, with aromas of pencil lead, black cherry and spice notes. The wine proceeds to a palate of black fruit, licorice, tobacco and dark raspberry notes. The wine is nimble on the palate with good concentration, complexity and layers on the finish, showing persistence and length. This wine has a Bordeaux pedigree with Argentinean genetics and is a stellar value to boot. Robert Parker’s *Wine Advocate* gave it 91 points, and so did Stephen Tanzer.

Your re-order price for this wine as a club member is: \$15.99 per bottle.



Helene Garcin, of Vignobles Garcin in Bordeaux and Bodegas Poesia in Argentina.

Best Buy Wine Club

2012 Barber Cellars “Chimaera” Sonoma Mountain Pinot Gris

Barber Cellars is a small, Sonoma-based brand dedicated to single-vineyard, high quality, interesting wines from organic vineyards. Winemaker Mike Barber is what we in the industry affectionately refer to as a wine geek. Trained on the sales floor of K&L San Francisco to appreciate more esoteric and interesting wines, Mike believes in the art of winemaking and tries to craft wines that are balanced and unique in sort of a modern-classic kind of style. His wines are all distinctive California blends that are unadulterated by manipulations or unnatural additions. Classic in style with fresh acidity and very little oak, they are wines that show the unique possibilities of Sonoma appellations.

“Chimaera” means “A beast made of the parts of different animals,” or “an organism composed of two or more genetically distinct tissues.” Mike chose the name for his newest white wine creation, a blend of 90% Pinot Gris and 10% Marsanne, something that could only be crafted in the diverse vineyard landscape of California. The fruit is from a ridgetop vineyard high in the Sonoma Mountain AVA, a mountainous appellation wedged between the city of Petaluma and the Sonoma Coast and the Sonoma Valley. The Morning Sun Vineyard, rich in chalky and volcanic soils, enjoys very cool nights and temperate days.

Not many people realize that Pinot Gris is actually a red grape. Ripe Pinot Gris is often an opaque purple with a few pale grapes here and there in the cluster, and most people press the grape immediately to make a light, easy, low acid wine. To extract as much flavor as possible, and even a little tannin, Barber Cellars did the opposite and left the juice on the skins for about four hours before pressing and



fermenting the fruit. The result is a slightly gold hue and an excellent mouth feel. Lees stirring and the addition of Marsanne give extra weight to the wine and add intensity of flavor. The wine is a broad-shouldered but refreshing white with a nose of almonds and papaya and flavors of grapefruit, apples, and apricot, with a sharp minerality thanks to the mountain soils of the vineyard. This one-of-a-kind wine is perfect with savory foods, and we are proud to offer it in our club for such a great price. Enjoy it with your upcoming Thanksgiving dinner—you will not be disappointed!

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

2008 III Somms “Atlas” Napa Valley Red Wine

We've seen an incredible proliferation of late in regards to new wine labels attempting to capitalize on the growth of wine sales in the United States. Every day it seems I am approached with a new product from a movie star, athlete, entrepreneur, restaurateur or sommelier. Most are: 1. Over-priced 2. Poorly conceived 3. Flat-out bad or 4. All of the above. When I was first presented the III Somms wines this was my initial thought; I rolled my eyes before starting to taste their portfolio. But as I went through the various wines I was pleasantly surprised by what was in the glass in front of me. The initial pricing was not quite where it needed to be (see reason #1), but luckily after much negotiating (ranting) we were able to make a great deal on what I think was the best wine in the portfolio, the 2008 III Somms “Atlas” Napa Valley Red Wine.

III Somms wines is a project created by three sommeliers who met and became friends over a bottle of Burgundy and dreamt that they would one day work together on their own wine label, producing wines they could sell and serve in their own restaurants. The three sommeliers who collaborated on this project are Bernard Sun of the Jean-Georges Vongerichten Four Star Restaurant Group, Janet Pouchot of Restaurant Daniel in New York, and Julius Chai of Ciao Vito Restaurant in Portland, Oregon. These passionate individuals have come together to craft a wonderful value in the 2008 III Somms “Atlas” Napa Valley Red Wine.

A blend of primarily Cabernet Sauvignon with some Merlot, Cabernet Franc and Petit Verdot, the wine is a vivacious dark red in the glass with aromas of baker's chocolate, plum, clove and blackberry kirsch. The palate continues with dark chocolate, plum, spice cake and blackberry flavors nicely buffered by good acidity and crisp tannins. The finish is smooth and surprisingly long and complex. Pair this wine with pizza, pasta or grilled red meats, or with anything else that requires a nice red wine.

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

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

2008 Filippo Grasso Etna Rosso “Capu Chiurma”

When you talk to Italian wine enthusiasts or people in the wine business the response to the question of “what's hot in Italian wine” is usually Etna. Mount Etna towers above Sicily at 10,992 feet; the area's dominant geographic feature, it has a strong influence on the climate of eastern Sicily. The growing zones around Mount Etna are home to some old vineyards; vines have been growing in these volcanic soils for eons. High quality winemaking is a recent thing. A producer in the 1980s and a couple more in the 1990s led the way for the current batch of new producers. The great thing about this, and different from other emerging wine areas, is that the new producers have loads of old vineyards to work with.

Filippo Grasso's family has been growing grapes in the same zone for more than 150 years but he's the first in his family to begin to market wine. Their vineyards lie on the north slope of Etna just outside of the town of Randazzo, at about 2,100 feet. The dominant grape varietal on Mount Etna is Nerello

Mascalese, but the DOC Etna Rosso requires an addition of its sister variety Nerello Cappuccio. Those names are a mouthful. Just do as the locals do and use the plural: they call them I Nerelli. (The plural article *I* is pronounced *e* as in bee.)

Filippo Grasso's 2008 Capu Chiuma Etna Rosso is made from vineyards in the Contrada Calderara Sottana, where the youngest vine is more than 40 years old. Filippo treats his wine a bit differently; he doesn't age it in oak barrels. This is a little unusual for a big red wine but I think once you taste it you'll see this is a wine of substance and depth. I find Etna Rosso something like a cross between Nebbiolo and Pinot Noir. Adding in the volcanic soil and the unique sun exposure on Etna, you get something really special. I love this wine with roast veal, filet, or if you're game, deep-fried turkey!



Your re-order price for this wine as a club member is: \$26.99. *Planting some new vines at Filippo Grasso.*

2012 Tenuta Mazzolino Vivace

Every year I am faced with the intimidating task of showing you all Italy, the land of 3,000 plus grape varieties, more than 50,000 wineries and so many different ways to make wine it is truly daunting. So this month we have a couple of different ideas once again.

Tenuta Mazzolino lies in the rolling hills just above Pavia, about an hour south of Milano across the plain of the meandering Po River. Vines have been growing in these hills for more than 3,000 years but when the Romans put a road through Pavia, that made this town grow and created a thirst for wine. Thirst you will have in the sweltering, humid summers; the Po River sweats into the atmosphere and makes everyone and everything sticky.



Harvest at Tenuta Mazzolino; Jean-Francois Coquard at right.

The recent history of this grape-growing area has been based on Chardonnay, Pinot Noir and Bonarda/Croatina. (A grape more widely known as Croatina is called by the locals Bonarda. Much confusion.) The Chardonnay and Pinot Noir were grown for Piedmont's giant producer Gancia, who produced oceans of sparkling wine for those sticky evenings; it seems the bubbles make it easier to drink in the sticky heat.

Tenuta Mazzolino made a bold stride forward in the late 1980s and began making their own still Pinot Noir and Chardonnay. They hired Jean-Francois Coquard, a Burgundian by birth and graduate of the Enology school in Burgundy, to guide them into the next millennium. The wine we're going to try this month is the Tenuta Mazzolino Vivace (*vivace* means lively in Italian). It is made with the Bonarda/Croatina grape and in the spring after the wine is complete, it goes through a secondary fermentation in pressurized tanks to add that light sparkle. I love drinking this wine. It is invigorating, and the flavors are so vibrant they seem to explode in your mouth. The Vivace is a perfect wine for meals; it is so cleansing. It is ideal for American-style pizza and it certainly is the perfect match for rich filled pasta, risotto or the classic Spaghetti Bolognese. This wine should be drunk partially chilled about 58-60°F. You'll love it!

Your re-order price for this wine as a club member is \$12.99.

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

This month I have for you two Champagnes from producers that are much better known in France than in the United States. The two wines are made completely differently; the Canard-Duchêne “Leonie” Brut Champagne is a traditional négociant bottling, a blend of grapes from many villages in the region, while the Charles Orban Blanc de Noirs Brut Champagne is a separate estate wine from the house of Ernest Rapeneau. Both of these wines are of very good quality and will make excellent apéritifs, not requiring food the way our last shipment’s Extra Brut bottlings did.

Canard-Duchêne “Leonie” Brut Champagne

The Canard-Duchêne “Leonie” Brut Champagne is composed of 50% Pinot Noir, 25% Meunier and 25% Chardonnay. All of the Pinot Noir comes from the Mountain of Reims, where Canard-Duchêne is located. The rest is purchased from great villages like Cumieres and Vertus. The wine is aged for three years on the lees after fermentation in stainless steel. Although this producer is relatively obscure here, they are the fourth biggest Champagne in the French market, and are very popular for their easy drinking, toasty style. This Champagne will make a perfect apéritif—it’s a very fine way to start your weekend.



Canard-Duchêne, one of the few Champagne négociants located in the vineyards, is in Ludes.

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

Charles Orban Blanc de Noirs Brut Champagne

The Charles Orban Blanc de Noirs Brut Champagne is brand new to the USA; it has not been imported before. This wine comes from a sizeable estate which is kept separate from the large holdings and production of the Ernest Rapeneau group. Ernest Rapeneau is the second largest family owner of vineyards in Champagne; Roederer is the first.

The Orban vines constitute 62.5 acres in Troissy, a village between Oeuilly (where Tarlant is) and Festigny (where Loriot is). This Western Valley of the Marne location is great for Meunier. This Blanc de Noirs is composed of half Pinot Noir and half Meunier. It is fermented in stainless steel at the Ernest Rapeneau facility in Epernay, and given three years of ageing on the lees. It is a muscular wine with a great baguette aroma and black cherry fruit. It has plenty of richness for enjoying with food, but will make a great apéritif as well. A toast to you!

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

Re-order Form

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

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

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

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

Signature Red Club Previous Offerings

____ Bottle(s) 2011 Domaine de Marcoux Côtes-du-Rhône @ \$24.99 per bottle

A blend of 80% Grenache and 20% Mourvèdre sourced from vines ranging in age from 40 to 80 years. The aromas of white pepper, raspberries and hints of strawberries flow to a palate that has plenty of life and verve. Flavors of red and black raspberries and of dried herbs and stone mingle seamlessly throughout the bright, zesty finish. Pair this wine with pork chops or grilled lamb.

____ Bottle(s) 2011 Donkey & Goat “Five Thirteen” El Dorado County Red Wine Blend
@ \$24.99 per bottle

This wine displays a beautiful nose of young red cherries, white pepper, beef blood and notes of dried herbs. The palate is a delightfully balanced mix of red fruits, tomatoes, spice and earth notes, all nicely framed by racy acidity and soft tannins. The quintessential food wine, this could be paired with lamb, pork or veal, or grilled eggplant. Very elegant and delicate. Its nose and complexity bring all the components together in a very enjoyable package.

____ Bottle(s) 2006 Carver Sutro “Palisades Vineyard” Petite Sirah Napa Valley @ Please Inquire

Purple-hued with a touch of fiery red around the edges of the glass, this has sexy aromas of caramel, mocha, black plum, dried fig and blackberry preserves. On the palate is an array of flavors including black licorice, Asian spice, black plums, pain grillé and fresh blackberries. The wine is layered, with a soft mouthfeel and a long, lush finish.

____ Bottle(s) 2010 Moulin de la Gardette Cuvée Tradition Gigondas @ \$21.99 per bottle

This is a concentrated yet elegant example of Gigondas from the stellar 2010 vintage. The wine has a beautiful garnet color with a gorgeous nose of cherry, a hint of chocolate and spicy black fruit flavors. On the palate it is medium bodied, yet refined, with admirable intensity, length and persistence. Although the wine has great ageing potential, its charming sweet fruit and spice notes give it immediate appeal. Enjoy it now and over the next five years with heartier Provençal fare.

____ Bottle(s) of 2008 Izadi Reserva Rioja, Spain @ \$19.99 per bottle

The 2008 Izadi Reserva Rioja is a pretty wine with a ruby-red color and aromas of red cherries, plum and spice notes. It is 100% Tempranillo, and the grapes are from vines that are 35 to 60 years old. The wine is aged 14 months in French and American oak. It has a supple palate of red cherry, milk chocolate and clove, and a surprisingly fresh and vibrant lift along the finish. This wine is very elegant, with pretty fruit notes and a delicate frame. This wine is perfect to pair with salmon, pork or any dish that prefers a medium-bodied, balanced red wine.

____ Bottle(s) of 2008 Finca Villacreces Ribera del Duero, Spain @ \$29.99 per bottle

The 2008 Finca Villacreces Ribera del Duero is a dark red in the glass with aromas of red licorice, sweet baking spice, crème de cassis and bitter chocolate. On the palate the wine has plenty of heft and weight with flavors of sweet red cherry, plum, cocoa and blackberries. The finish is long, smooth and dry, with tannins that lightly dust the back of your palate. A large-scaled offering. Pair with grilled rib-eye, spicy red pasta or flavorful Spanish tapas.

____ Bottle(s) of 2010 L'Ecole #41 Cabernet Sauvignon Columbia Valley Washington @ \$26.99 per bottle

This wine is a dark, rich red with some fiery purple hues. Aromas of plum, blackberry liqueur and cocoa powder rise from the glass. Solid structure; layers of dark fruit, coffee, spice and cocoa accents; good acidity; fine-grained tannins. The finish is long and smooth with a delicious, harmonious melding of fruit, oak and tannin. This wine can be paired with any grilled meat, rich red pasta dish or anything else that needs a big red wine.

____ Bottle(s) of 2005 Miguel Merino Reserva Rioja @ \$22.99 per bottle

As delicious as it is, this also has a serious side to it. For this wine Miguel uses only older fruit, from vines averaging 45 years old, and it shows in the concentration and complexity of the aromas and flavors: blackberry, black cherry, chalk, baking spices. Fresh acidity ties everything together and ensures ageing for another seven to eight years.

____ Bottle(s) of 2010 Jimenez-Landi “Sotorrondero,” Métrida, Spain @ \$19.99 per bottle

The 2010 Jimenez-Landi “Sotorrondero” Métrida is a blend of 85% Syrah and 15% Garnacha (Grenache) aged for 10 months in French oak barrels. It's ruby red in color with aromas of white pepper, red currant, cranberry and

cherry kirsch. On the palate it is fresh and lively with flavors of red berry, sage, savory spice and zippy acidity. The lift and vibrancy of this wine make it the perfect food wine. It is made in a much more restrained style than some of the more new-world offerings currently coming out of Spain. *Wine Advocate* gave this wine 90 points.

____ Bottle(s) of 2009 Van Wagoner “Cuvee Speciale” Pinot Noir California @ Please Inquire
This is flat-out delicious Pinot Noir. The wine starts out with a seductive nose of fresh smashed strawberries, hints of rosemary and subtle notes of caramel and mocha. On the palate the wine displays deep strawberry and red berry fruit flavors and it has hints of mocha-accented oak on the finish. The deep, rich fruit flows throughout the wine and never becomes heavy or overtly sweet; it is always nicely buffered by the perfect amount of acidity and oak.

Premium Wine Club Previous Offerings

____ Bottle(s) 2007 Three Saints “Sixty-Seven” Happy Canyon of Santa Barbara Red Wine @ Please Inquire
The 2007 Three Saints “Sixty-Seven” Red Wine is absolutely seductive. It's almost blood red in color with a nose of chocolate-covered cherries, red licorice and hints of sage and rosemary. On the palate is a hedonistic combination of mocha, dark cherries, dark chocolate and spice, with soft, supple tannins and a long, silky finish. This wine is drinking perfectly right now thanks to its having had a few extra years in the bottle.

____ Bottle(s) 2008 D'Alfonso-Curran “White Hills” Santa Barbara County Chardonnay @ Please Inquire
With its touch of age, this Chardonnay feels like slightly aged White Burgundy crossed with California Chardonnay. The green/gold-hued wine gives off an expressive nose of lemon curd, apple pie, wet stone and hazelnuts with a palate of baked apples, Asian pear, roasted nuts, vanilla and rich oak. The wine has fantastic balance thanks to its racy acidity and full-bodied feel along with the soft tannins. It has a firm, long finish. This wine will pair great with a cheese plate or roast chicken.

____ Bottle(s) 2011 Kalinda Cabernet Sauvignon Napa Valley @ \$14.99 per bottle
Our 2011 Kalinda Cabernet Sauvignon Napa Valley is a bright, zesty red with aromas of rosemary, dill, red cherry, cinnamon and bitter chocolate. The palate is a collage of red cherry, rosemary, milk chocolate and toasty oak accents with a subtle finish that seamlessly echoes the earlier flavors as they slowly recede from the palate. Once this wine has a chance to breathe it will reward you handsomely. This should pair well with almost all red meat and with pizzas and pasta dishes.

____ Bottle(s) 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc @ \$14.99 per bottle
The 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc is a beautifully aromatic white wine with scents of white acacias, peach blossoms and a hint of orange zest. The wine seamlessly unfolds on the palate with an array of flavors including citrus notes, lime zest, lychee and hints of stone fruits. The wine has a nice balance with a sleek body and good acidity. The perfect match for ceviche or a summer salad, this wine is ideal to enjoy when the weather heats up.

____ Bottle(s) of 2012 Domaine des Côtes Blanche Sancerre @ \$14.99 per bottle
The 2012 Domaine des Côtes Blanche Sancerre is pale yellow in color with hints of flashing green. Aromatically the wine has a nice fruity component of crisp white peaches, melon, yellow plums and the typical presence of notes of flinty minerals. On the palate it has a nice richness and persistence and is very nicely balanced with fruit texture, mineral and acidity. Its very nice length gets even better as the bottle breathes. If you can get your hands on a round of the local goat cheese Crottin de Chavignol, call it a day: you have a perfect match for this wine —*Eric Story, K&L buyer of wines from the Loire Valley*

____ Bottle(s) of 2009 Starmont Cabernet Sauvignon Napa Valley @ \$14.99 per bottle
Deep ruby red in the glass with aromas of baker's chocolate, mocha, and cherry liqueur and subtle notes of eucalyptus, the 2009 Starmont Cabernet Sauvignon entices from the very first sniff. On the palate, flavors of milk chocolate, mocha, bitter cherry, black olive and violet spring forth. With layer after layer of unfolding fruit and tannin, this wine has a subtleness and length that allow it to be both big and supple. You could pair it with grilled red meats or robust pasta dishes, or with a delicious brick-oven pizza.

____ Bottle(s) of 1999 Bodegas Puelles Gran Reserva Rioja @ \$14.99 per bottle
I would suggest serving this with a grilled Ribeye steak, grilled lamb, braised duck leg, or mushroom-based pastas and risottos. It is a steal at this price and I expect we will sell nearly as much to the staff as we do to Club members

who wish to re-order such a tasty bottle of Rioja! — *Joe Manekin, K&L Spanish Wine Buyer*

____ Bottle(s) of 2006 Highflyer Syrah California @ Please Inquire

This wine is definitely not for the meek. Côte-Rôtie-like aromas spring from the glass: dark baker's chocolate, black fig, crushed stone, pepper and hints of leather. The palate is as bold as the nose, with flavors of blueberry, loganberry jam, dark chocolate, spice and cola notes. The wine finishes with a smooth, intoxicating finish that belies the power and depth of the wine. Pair this wine with grilled meats, spicy pasta dishes or your favorite pizza.

____ Bottle(s) 2010 DeLoach "Cool Coastal Vineyards" Russian River Valley Chardonnay @ \$14.99 per bottle
California meets Burgundy. This wine begins with a nose that reveals hints of lemon oil and peach, pear and melon accents. The palate reveals a racy combination of lemon peel, vanilla and nutmeg while blending in good acidity and hints of oak. This wine feels like California Chardonnay made with a French Chablis sensibility. Pair it with roast chicken, or gorgonzola and candied walnut salad. 90 points, *Wine Enthusiast Magazine*.

____ Bottle(s) 2008 Buena Vista "The Count Founder's Red Wine" Sonoma @ \$14.99 per bottle
The 2008 Buena Vista "The Count Founder's Red Wine" Sonoma is a blend of Merlot, Syrah and Zinfandel aged 16 months in Hungarian, American and French oak barrels. The wine is a deep purple in the glass with aromas of blackcurrant and hints of espresso. On the palate the wine is full-bodied with gobs of dark fruit like black plums, black cherry, crème de cassis and hints of chocolate. This wine is seductively smooth with lavish oak and a finish that goes on and on. Pair it with a grilled pork chop or braised beef, or be a hedonist and enjoy it on its own.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2011 Casa Castillo Monastrell Jumilla, Spain @ \$9.99 per bottle

Incredibly approachable, this wine is a rich, ruby red color with aromas of zesty red fruit, licorice, rose, orange zest and hints of herbs and spice. The palate is medium-bodied with raspberry and cranberry notes along with hints of rhubarb, vanilla, mocha and spice notes. This wine has a ton of energy and length for its modest price and can be enjoyed on its own or with pizza or pasta. Stephen Tanzer's *International Wine Cellar* gave this wine 90 points.

____ Bottle(s) 2012 Bonterra Mendocino County Viognier @ \$9.99 per bottle

The 2012 Bonterra Viognier has a gorgeous nose of peach blossoms, apricots, hints of cream and white flowers and a palate overflowing with fresh peach, apricot, spice and hints of stone fruit. The finish is long, bright and vibrant with a touch of vanilla emerging. Pair this wine with scallops, grilled chicken or roasted vegetables.

____ Bottle(s) 2010 Antech "Emotion" Crémant de Limoux Brut Rosé @ \$11.99 per bottle

Composed of Chardonnay, Chenin Blanc, Mauzac and Pinot Noir, the Emotion has a pale pink color with lively tints and a fine bead. Delicate nuances of cherry and strawberry along with white floral notes make for a crisp and elegant sparkler, destined to become a favorite of many. It's brilliant served as an apéritif or with sashimi, Chinese or Thai cuisine.

____ Bottle(s) 2012 Antech Vin de Pays d'Oc Chardonnay @ \$7.99 per bottle

This wine has a pale yellow hue and a nuanced bouquet of white flowers. The vibrant, fresh palate finishes with notes of grapefruit. Arguably one of the best white wine values currently at K&L, Antech's Chardonnay will delight new-world and old-world Chardonnay fans alike.

____ Bottle(s) of 2009 Capcanes Mas Donis Barrica Montsant, Spain @ \$9.99 per bottle

An absolutely screaming bargain! Dark red in the glass with aromas of grilled meats, maraschino cherries, volcanic rock and black plums, the wine has a pretty core of sweet berry fruit, black plum, pain grillé and hints of baking spice. The finish is bright and long; the energy and verve of the wine show through. This wine is perfect to have with a barbecue, with pizza or pasta, or roast chicken. Stephen Tanzer's *International Wine Cellar* gave this 90 points.

____ Bottle(s) of 2011 Lynx "The French Connection" Shiraz, Franschhoek South Africa @ \$10.99 per bottle

The wine's bouquet certainly has a nod to the Northern Rhône Valley, with black cherries, grilled meats, new leather, mocha, bacon fat and a hint of camphor. On the palate, darker spicy blackberry/ boysenberry fruit emerges, with dusty and fine-grained tannins supported by moderate acidity, framing it with good length. —*Jim Chanteloup, K&L South African Wine Buyer*

_____ Bottle(s) of 2011 Smashberry Red Central Coast @ \$9.99 per bottle

This wine is produced by Bien Nacido Vineyards, a large, bulk wine producer that also makes some wonderful single-vineyard Chardonnay and Pinot Noir offerings—and this surprisingly great value 2011 Smashberry Red. A blend of 40% Merlot, 30% Cabernet Sauvignon and 30% Petite Sirah aged for 16 months in American oak, this wine has a seductive nose of red cherry kirsch, raspberry jello, hints of herbs and a slight touch of milk chocolate. The palate is a lively blend of red cherry, cranberry, black raspberry and mocha notes that seamlessly meld against a bright, lively finish. This delicious, easy-to-drink wine pairs well with almost any dish that needs a fruit-forward red.

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

_____ Bottle(s) 2011 Francesco Brigatti Uva Rara @ \$21.99 per bottle

Francesco Brigatti makes a series of wines, all based on local grape varieties. This one is unique. The 2011 Brigatti Uva Rara—yes, Uva Rara is the grape—is a supple, expressive wine that is meant to be served with *salumi* and first courses, and should be served at about 63 to 65°F. The wine seems simple at first but it slowly opens to show intriguing depth and character, more plummy than bright. Low in tannins and acid, this wine would pair nicely with pasta or risotto and porcini mushrooms, or a simple roasted chicken.

_____ Bottle(s) 2012 I Stefanini Soave Superiore “Monte di Fici” @ \$17.99 per bottle

Made from 100% Garganega, the 2012 I Stefanini Soave Superiore “Monte di Fice” exhibits aromas of cooked apple spiced with cinnamon, and delicate roasted almonds. It is fresh yet full of flavors that indicate complexity beneath; in a year or two from now this wine will be at its zenith. The wine is soft, supple and long on the palate. Be careful not to serve it too cold. This is a great cocktail wine and great paired with roasted chicken. It is an excellent accompaniment for crab as well.

_____ Bottle(s) 2010 Sandro Fay Valtellina Superiore Costa Bassa @ \$19.99 per bottle

The 2010 Sandro Fay Valtellina Superiore Costa Bassa is outstanding, such a unique expression of Nebbiolo. For those who are used to the Langhe versions this is much more delicate. It has high-toned aromatics, a firm body and a decided need for Burgundy glasses. Enjoy this with a marinated pork loin or of course the Valtellina dish, Pizzocheri!

_____ Bottle(s) 2012 Orsolani Erbaluce di Caluso La Rustia @ \$19.99 per bottle

The wine's aromatics are full of richly scented wild herbs, while on the palate it rolls out a luscious layer of richness highlighted with a citrus-like finish. I'd love to drink this wine with grilled swordfish, scampi or Becker Lane Pork Chops. If you've never tried those, you should!

_____ Bottle(s) of 2009 Cascina Ca' Rossa “Vigna Mulassa” Barbera d'Alba @ \$27.99 per bottle

This wine is very long on the palate, supple and smooth, and it has a decidedly persistent finish. I would decant this wine for two reasons. First, because it is un-fined and unfiltered and is throwing a fair amount of tartaric acid crystals. That's what they make cream of tartar out of; it is harmless but makes your glass a bit gritty. Secondly, Barbera's acidic core loves oxygen and the more oxygen you can get to it, the more it makes the wine open. Angelo would love for you to try this with a grilled steak.

_____ Bottle(s) of 2011 Cavalchina Bianco di Custoza Amedeo @ \$19.99 per bottle

A texturally fulfilling blend that has delicate fruit aromatics along with a freshness and minerality that are outstanding. I could see myself drinking it just by itself (I am American), but with some fresh, wild salmon on the barbecue this would be sensational!

_____ Bottle(s) of 2008 Ferrero Brunello di Montalcino @ Please Inquire

I really like this wine. It reminds me of the more “classically” styled vintages showing freshness, balance and not the super-ripe flavors that global warming seems to be giving us lately. Drinkable now after decanting it will age for another seven to ten years. I'd serve it with a rich meat ragu made from a Brasato al Brunello (Italian pot roast) over pasta.

_____ Bottle(s) of 2010 Mamete Prevostini Botonero @ \$14.99 per bottle

Mamete Prevostini has been making wine in the Valtellina since the 1940s for their family restaurant but it wasn't until 1988 that it became a serious wine producer in their current position. The 2010 “Botonero” has a short, five-day fermentation and never sees any wood. It is a fresh, aromatic red that would be a great accompaniment for the region's classic dish of *Pizzoccheri*, a type of pasta made from buckwheat. One adds cubed potatoes, swiss chard or savoy cabbage and Valtellina Casera cheese (Fontina would be a good substitute or the cheese) .

_____ Bottle(s) of 2010 Marziano Abbona Dogliani “Papa Celso” @ \$21.99 per bottle

This is a big, powerful wine with lots of tannic structure that is enveloped in layers of luscious fruit. It isn't particularly a wine to age into gracefulness; this is a bold, drink-me-now-if-you-can wine. It goes best with hearty, rustic dishes bold enough to stand up to the burst of flavor Papà Celso gives you. I would be remiss if I didn't also suggest my personal favorite, polenta with grilled sausage. For me that is the Dolcetto dish.

Champagne Club Previous Offerings *Notes by Gary Westby, K&L's Champagne Buyer.*

_____ Bottle(s) Billecart-Salmon Extra Brut Champagne @ Please Inquire

This wine is composed of 40% Meunier, 30% Pinot Noir and 30% Chardonnay and relies on 40% reserve wines to give it the richness it needs to go completely dosage free. It has been aged for four years on the lees, and it saw nearly a year on the cork as well. This very dry Champagne does not cross the line of austerity. This bubbly deserves the best oysters or scallops you can find!

_____ Bottle(s) of Bruno Michel “Rebelle” Extra Brut Champagne @ \$34.99 per bottle

From my personal tasting diary: “This wine was a lot richer than I remember and I suspect the base must be from the extroverted 2006 harvest. The balance was so perfect it hardly seemed ‘Extra’ Brut-like, rather just vibrant, nervy, electrically mineral sud-Epernay stuff. It went best with the Akasaka Roll, which has eel and avocado on the outside and tempura shrimp on the inside, and very well with everything else. I got carried away by its ample charm and finished the bottle.

Two new, can't miss/don't-pass-up deals!

Don't delay. Our last few Six-Packs sold out in less than a month.

Wine Club Six-Pack Special “Spanish Sensation”

If you were to ask a French winemaker/owner what country they fear as far as competition for global wine sales is concerned, they would say “Spain,” hands down. Spain produces a wide array of amazing wines made in different styles that showcase their own unique terroir and grapes. This six-pack lets you sample the best of what Spain has in store for you. We have two bottles each of **2008 Finca Villacreces Ribera del Duero**, **2008 Vina Izadi Reserva Rioja** and **2010 Jimenez Landi “Sotorronero” Mentrída**. You get a nice sampling of grape varietals, blends and regions. If you were to buy these off the shelf you would pay **\$169.94**. With your wine club discount it would be **\$139.94** but we're only going to charge you **\$99.94 for this six-pack—a further savings of \$40!**

Wine Club Six-Pack Special “Super Sampler”

Can't decide what you want to drink tonight? Be prepared with the Super Sampler, guaranteed to have the right wine for you! The Sampler comes with two bottles each of a great California Pinot Noir, a Washington Cabernet Sauvignon and lastly a fine Bordeaux. Two bottles each of **2009 Van Wagoner “Cuvee Speciale” Pinot Noir**, **2010 L'Ecole #41 Columbia Valley Washington Cabernet Sauvignon** and **2008 Château Pipeau Saint-Emilion**. If you bought these off the shelf you would pay **\$199.94**. With your wine club discount it would be **\$159.94** but we're only going to charge you **\$119.94, for a further savings of \$40!**

2011 Jean Paul Droin Chablis

Jean Paul Droin has been one of our most popular producers over the last few years and once again we are giving our club members an exclusive price. Normally we sell this stunning value for \$18.99, but club members pay only \$16.99. Pretty fruit, nice citrus notes coupled with minerality and wet stone. The classic Chablis at an affordable price! **Special Price for Club members: \$16.99.**