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October 2014

Dear K&L Wine Club Members,

I'm starting to feel the gravitational pull of the holidays. June, July and August are typically our slowest months of the year but once September rolls around you can sense the end of the year craziness beginning to crest offshore. I like the busier times—the energy and pace are contagious.

Our Signature Red Club this month is having fun with two delicious offerings. The 2010 Benjamin Romeo “Predicador” Rioja from Spain is a beautiful wine that subtly combines pretty fruit, firm tannins and a sprinkling of oak in a seductive package. The other offering is the 2011 Robert Stemmler “Estate” Carneros Pinot Noir, a perfectly balanced Pinot Noir that unfolds elegantly on the palate with fresh, delineated fruit, supple tannins and zippy acidity. Both are balanced wines perfect with food, versatile enough to match a multitude of cuisines.

The Premium Club starts off this month with the 2012 Château Saint Roch “Kerbuccio” Maury Sec Rouge, a delicious and complex red from one of the up-and-coming sub-regions of the Languedoc-Roussillon. Next up is the 2012 Back Nine Cellars Napa Valley Chardonnay. Clyde and I helped to choose the juice for this proprietary label. This wine is rich and round with vibrant tropical fruit notes and hints of spice. These wines give you two exciting options to enjoy over the holiday season.

Our Best Buy Club this month features two fabulous values from France. We begin with the 2012 Château Pesquié “Paradou” Viognier Côtes du Ventoux Blanc. This is 100% Viognier that spends five months in tank and reveals beautiful aromas of peach and jasmine with lychee and wet rock notes. The second wine of this dynamic duo is the 2012 Domaine des Deux Puits Syrah Côtes du Catalanes (Languedoc-Roussillon). It's a fresh red wine that displays bright cherry fruit, with hints of earth and smoke in a terroir-driven package. The Rhône Valley/Languedoc Roussillon is the epicenter of the wine world as far as values go.

I'm not sure there is a better value out there than our Champagne Club. We start off this month with one of my favorite producers, Billecart-Salmon, and their Billecart-Salmon Brut Reserve NV. The Brut Reserve gets overshadowed by the famous Billecart-Salmon Rosé but it's a fabulous wine in its own right. It displays marvelous fruit, crisp acidity and biscuit notes. The other stellar selection is the Amaury Coutelas “Cuvée Louis Victor” Brut Champagne, an excellent example of a classically styled Champagne that offers versatility and zest. Change an ordinary day into a great day by opening a bottle of Champagne tonight.

Every month the Italiano Club has something new, whether an indigenous varietal or the Italian take on a widely grown varietal. This month we have two examples of the latter, starting off with the 2012 La Monacesca “Ecclesia” Chardonnay, a unique Italian interpretation of what a Chardonnay should be. And the 2013 Convento Muri Gries Pinot Nero is an Italian interpretation of Pinot Noir. Here's a nice chance to compare Italian interpretations of these two varietals to the more familiar wines of California and Burgundy.

Cheers & Go SF Giants!!

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

Signature Red Collection Wine Club

2011 Robert Stemmler “Estate” Carneros Pinot Noir

Robert Stemmler arrived in Napa Valley in 1961, from Germany. He worked for the Mondavi brothers at Charles Krug, then became winemaker at Simi. In 1976 he opened his eponymous winery, and in 1982 released his first Pinot Noir to critical acclaim. Meanwhile, in 1981, Anne Moller-Racke arrived from Germany to work at Buena Vista Winery, and they soon became friends. Robert retired in 1989 after promoting Pinot Noir nationwide. The Racke family, which also owns Donum winery, purchased his label.

Anne Moller-Racke was vineyard manager and then director of vineyard operations for Buena Vista Carneros Winery. During that time, she worked intensively with some of the industry’s foremost authorities, including André Tchelistcheff, Dr. Phil Freese and Dr. Paul Skinner. She helped establish what is now the Carneros Wine Alliance and brought it recognition as an American Viticultural Area (AVA).

The 2011 Robert Stemmler “Estate” Carneros Pinot Noir is the perfect example of a vintage-driven Pinot Noir. While 2011 was an extremely difficult vintage for Bordeaux varietals, both Chardonnay and Pinot Noir flourished. The cold, wet vintage allowed for higher acidity and lower sugar levels while allowing phenolic ripeness. I have found some recent vintages of Chardonnay and Pinot Noir to be pushing the limits of both alcohol level and ripeness so was happy to taste this wine. Nature allowed the winemakers to pull back a bit. The result is a delicious, terroir-driven Pinot Noir—exactly the kind of wine that they should be producing. The 2011 Stemmler “Estate” Carneros Pinot Noir is a subtle beauty with pretty fruit notes, hints of herb and spice, vibrant acidity and firm tannins. A quintessential example of a Carneros Pinot Noir, this beauty should be paired with grilled salmon, a cheese plate or some grilled lamb. *Wine Spectator* gave this wine 90 points. **Your re-order price for this wine as a club member is: \$27.99 per bottle.**



Anne Moeller-Racke of Robert Stemmler winery.

2010 Benjamin Romeo “Predicador” Rioja

Benjamin Romeo was the winemaker at Artadi winery in Spain when in 1995 he bought a centuries-old *cave* located in the Rioja region beneath the Castle of San Vicente de la Sonsierra. By 1996 he had begun his quest to acquire vineyards and was well on his way to creating his namesake winery. In 1999 he produced the first vintage of Benjamin Romeo wine, and the following year he decided to commit himself full-time to his winery project. By 2008 he had built a brand new winery facility at the base of the castle.

The 2010 Benjamin Romeo “Predicador” Rioja is a blend of 93% Tempranillo and 7% Garnacha (Grenache). This is exactly the kind of wine I enjoy. It starts off with an intoxicating nose of cherry liqueur, dried herbs and spice notes. On the palate the wine has a densely spun core of red berry fruit, cocoa powder, sage, cherry cola and licorice. The wine has a layered palate and a dense core of



Benjamin Romeo at work, below the Castle of San Vicente.

fruit, and zippy acidity which holds it together. You can pair this wine with lamb or veal and with richer red meats such as short rib or oxtail. The wine can be enjoyed now or held for five to ten years. If you cellar it and enjoy it later it will be starting to show exciting secondary nuances. Robert Parker's *Wine Advocate* gave this 92 points, and Stephen Tanzer gave it 91.

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

Premium Wine Club

2012 Back Nine Cellars Napa Valley Chardonnay

One of the more interesting aspects of my job is tasting and negotiation for some of our private-label wines. My college major was Economics and with private-label wine I can see those basic principles at work, with some factors unique to this industry. Obviously the price we pay for the juice is partly based on simple supply and demand. Within that dynamic, vintage quality and consumer trends play a huge part. So does winery capacity, which dictates the need to sell off juice in to make space for incoming harvests. A vintage like 2012 is the perfect storm for us: large production, good quality and a large vintage (2013) behind it requiring winery space. These factors allowed us to negotiate a great deal on some delicious juice. The 2012 Back Nine Cellars Napa Valley Chardonnay is in my opinion one of the better proprietary label wines we have done.

The 2012 Back Nine Cellars Napa Valley Chardonnay has sexy aromas of tropical fruit, sandalwood, buttered popcorn and nutmeg. The palate is a diverse collection of Asian pear, lemon verbena, green figs, hazelnut and oak accents. Nice acidity coupled with fine tannins give a seamless feel and the wine is also full-bodied, with a finish that goes on and on. I would pair this with roast chicken or Fettuccine Alfredo.

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

2012 Château Saint-Roch “Kerbuccio” Maury Sec Rouge

Recently purchased by Jean-Marc Lafage, Château Saint Roch is located in the Maury area of the Agly Valley, 15 miles from Perpignan and the Mediterranean Sea. The castle of Queribus, built by the Cantharis at the top of the steep Corbières mountain, watches over the vineyards from the north. The vineyard plots are surrounded by blackberry bushes, fig trees, pomegranate trees, cherry trees, carob trees and oaks, along with fields of thyme, lavender and fennel. The soil of these hills is made up of schiste clay with a limestone base, and the altitudes of the vineyards range from 120 to 370 meters. A wind that the locals call the *Tramontane* circulates in this corridor between Fenouillèdes and Corbières. With the refractive qualities of the schist on this plateau, the southern Catalan sun gives Saint-Roch a unique quality of light.

Château Saint-Roch is a very exciting project. It's emblematic of what is going on in the Languedoc-Roussillon and more specifically in two emerging sub-regions, Maury Sec and Terrasses du Larzac. The Languedoc-Roussillon is the largest wine-producing region in France and it is gaining acclaim as a source of wonderful value-oriented wines. Specific sub-regions are now gaining acclaim. In the past, these regions just carried the overall regional designation of Languedoc-Roussillon.

The 2012 Château Saint-Roch “Kerbuccio” Maury Sec Rouge is a blend of 40% Syrah, 30% Mourvèdre and 30% Grenache, aged in concrete. The wine starts out with a stunning nose of blackberry



Jean-Marc Lafage, owner of Château Saint Roch.

preserves, pipe tobacco and baking spice. That leads seamlessly to a palate packed with supple black fruit, black raspberry liqueur, zesty herbs and hints of earth and mineral. The wine has a lively, energetic palate that nicely balances the ample dark fruits with hints of spice. A delicious red wine. I would pair this grilled eggplant, burgers or a flatbread pizza. Robert Parker gave this wine 90 points.

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

Best Buy Wine Club

2012 Château Pesquié “Le Paradou Blanc” Côtes du Ventoux

Le Paradou is an idea that came about when brothers Alexandre and Frédéric Chaudière, of the family that owns Château Pesquié, decided to make an easy-drinking, value-oriented brand. For generations their family has farmed in the Côtes du Ventoux. These brothers, who are in their 30s, not only want to carry on the Château Pesquié name but also expand it. Le Paradou works perfectly as a project; the two brothers have split up the duties. Alexandre is the winemaker and vineyard manager for Le Paradou while Frédéric is in charge of marketing. Both brothers spent years away from Château Pesquié learning the wine business and earning advanced degrees.



Alexandre and Frédéric Chaudière of Pesquié/Le Paradou.

Le Paradou's vineyards are designed to stress the vines and provide the winemaker with the best possible raw materials to craft fresh, bright and lively wines-perfect for immediate consumption. The vineyards are on elevated plots with poor soils which make the vines struggle and produce small, power-packed grapes. The Viognier vineyard is situated northeast of Montpellier and nestled between Nimes and Uzes at the foot of the Massif des Cevennes.

The 2012 Château Pesquié “Le Paradou Blanc” Côtes du Ventoux is 100% Viognier that spends five months in tank before bottling. Aromas of lychee nut, white peach and white flowers dominate the nose while bright notes of pear, peach, green plum and mineral notes flow across the palate. This beautiful wine drinks extremely well and is the perfect wine to enjoy during the last few spells of warm weather before we head into winter.

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

2012 Domaine des Deux Puits Syrah Languedoc Roussillon

The wines of Domaine des Deux Puits are made at the Mas Cristine Estate, which looks down upon the shores of the Mediterranean and the town of Collioure. Mas Cristine, which has complex soils of schist, quartz and clay, is located at the southern edge of the appellation of Côtes du Roussillon. Vines were first planted here in around 1810. The property has holdings of Syrah, Grenache, Roussanne, Marsanne and Muscat, and the vineyards are worked entirely by hand. Domaine des Deux Puits was the brainchild of Philippe Gard and Andy Cook, who founded it in 2008 to produce top-quality wines. Philippe owns Coume del Mas in Banyuls. Andy is a well-known winemaker from New Zealand who moved to the Roussillon 15 years ago.

The 2012 Domaine des Deux Puits Syrah Languedoc-Roussillon can now be officially called a Côtes Catalanes, since this is now a recognized region. The wine comes from 20-year-old to 40-year-old vines,

which are hand-harvested. The wine is fermented with indigenous yeast in stainless steel, then aged in concrete tanks, and then bottled unfiltered and unfiltered. The resulting wine is a sexy powerhouse that displays aromas of blackberry, camphor and hints of spice while the palate is a silken combination of smooth tannins, dark fruits and notes of licorice and incense. This wine totally over-delivers given its meager price. Pair it with pizza, fig and blue cheese salad or a nice cut of red meat.

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

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

2013 Muri Gries Pinot Nero

I'm on an Alto Adige roll—that's easily understandable because that's where I am as I write these notes.

Simultaneously, this month I'm going double down on international varieties? Those of you who know me well might do a double take, because my passion has always been for Italy's indigenous varieties. It's kind of like being the champion of the underprivileged. There are so many of those varieties, I've been writing them up for years. But this month I've got a Chardonnay and a Pinot Nero (Noir) for you. Being in the Alto Adige/Südtirol I am obliged to give this Pinot Nero its German name of Blauburgunder as well.

This April at Vintaly I tasted through Muri-Gries's new releases with Christian Werth, the winemaker and sales manager for the estate. Muri-Gries is an unusual winery in that it is a Benedictine monastery, owned by the Catholic Church. Rev. Benno Malfè is abbot of the monastery of Muri-Gries and has been there since 1991. Christian's boss is another notch or two higher up on the ecclesiastical ladder, but Christian reports directly to the Rev. Malfè. Christian has been at the winery since 1988 and oversees the entire wine production. He has a gentle hand. With each vintage arises a different challenge, and in trying to respect the tradition of the monastery he's able to blend tradition and innovation with every step.

The Muri-Gries vineyards are on an ideal southeast-facing slope that ranges from 650 feet to 1300 feet above sea level. The soils are calcareous, ideal for racy Pinot Noir. The wine is fermented in stainless steel and then put into large Slavonian oak casks of 30hl to 50hl. In just one 30hl barrel, you could fit the juice from 13 of California's standard wine barrels (barriques). That means this Pinot doesn't take a lot of flavor from its barrels. You get a wine that is more a reflection of its terroir, and this one shows its origins! The nose is a mix of red fruit and earth. It has a bit of tannin yet is still supple enough to drink now.

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

2012 La Monacesca "Ecclesia" Chardonnay

I am fascinated by this small region in the Upper Esino river valley. It is the DOCG for Verdicchio di Matelica and its location is unique. Deep in the Apennine mountains, it is the only north-south oriented valley in this entire chain. This is particularly important because Italy lies next to the warm Mediterranean. In Northern California, coastal air tends to be quite cold so our coastal-influenced valleys usually cool down nightly. But the Mediterranean air is warm, and Italy's many east-west valleys allow



The monastery at Muri-Gries, and one of its vineyards.

that warm air to flow in, influencing the climate dramatically. The Esino Valley, on the other hand, has a true continental climate. It's over a thousand feet in elevation and has a big diurnal temperature swing during the summer and fall months. It also has very low humidity, which keeps the grapes healthier and means less copper sulfate gets applied in the vineyards.

The soil here is also spectacular for wine. It is the remnants of a Paleolithic sea that gives the wines a mineral richness and adds to their depth of flavor. The vineyard for the Ecclesia Chardonnay is about 50% sand and 50% clay with a dominant limestone presence. It is 3.7 acres in size and was planted more than 20 years ago. Eight different clones of Chardonnay were planted to allow for a more complex flavor since the wine sees no oak. The variety helps the winemakers balance climate differences of each vintage as well.

La Monacesca's idea for this wine is for a crisp white, fresh and vibrant and the perfect accompaniment to the Marche's seafood bounty, especially shellfish. The grapes are harvested in the early part of September and then aged for a year in stainless before the wine is bottled. The wine has a super focus, bright and clean with an underlying mineral presence and a long finish. I would decant this wine an hour or so before you drink it, to allow it to open up a bit. Enjoy with your favorite seafood!

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



La Monacesca is situated in the Upper Esino Valley.

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

Transition: Summer to Autumn For this October's Champagne Club, we have one of the brightest, most refreshing Champagnes to help you say goodbye to warm weather, and a rich, spicy bottle with which you can watch the falling leaves. We also have some very intriguing special offers on half bottles and on six-bottle club packs. We hope you will have lots of Champagne occasions this fall!

Billecart-Salmon Brut Reserve

Early picking and long fermentations make the Billecart-Salmon "Brut Reserve" Champagne perfect for refreshment —one of the best bottles one could wish for. It took us more than half a year to talk Billecart-Salmon into doing this deal. I hope you like this Champagne as much as we do! It is composed of 40% Meunier, 30% Pinot Noir and 30% Chardonnay, and done exclusively in stainless steel, with very little, if any, malolactic fermentation. This Champagne is pure and racy, but not at all austere. It makes an ideal apéritif.

Your re-order price for this wine as a club member is: \$39.99 per bottle.

Coutelas Cuvée Louis Victor

The Amaury Coutelas "Cuvée Louis Victor" Brut Champagne is full of spice and richness. This is the first solera-style Champagne that we have offered in the club. This style is championed by Jacques Selosse and some other cult producers in the region. I could not tell you the exact composition of grape

varieties—and neither could the winemaker, Damien Coutelas. He started in 2007, by filling a 4000-liter *foudre* (giant wood barrel) with the best parcel of juice that he had. Every year he extracts 1000 liters and bottles it, and adds back in 1000 liters of whatever he thinks is the best juice, regardless of grape variety. The last harvest to be added before bottling this batch was 2010. The wine was then aged a further three years on the lees before disgorgement. It has a big sourdough-toast nose with some vanilla notes and a complex, layered and entirely original flavor. It is super long finishing. I love this with charcuterie.

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

While supplies last, we can offer the delicious **Fleury “Carte Rouge” Blanc de Noirs Brut Champagne (375ml)** to club members for just \$14.99, a full \$6 off the normal \$21.99 price. This organically grown, 100% Pinot Noir Champagne is mellow and toasty without being heavy. Perfect for fall!

We also have some of the **Champagne Club Pack “Greats”** for 2014 at just \$199. This group of wines would normally cost \$279.94, and I would argue it would still be a good deal at that price. See page 12 for details on these offers. A toast to you!



Angelique Coutelas still ties some of the Amaury Coutelas corks by hand.

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 Sons of Eden “Kennedy” Grenache/Shiraz/Mourvèdre, Barossa Valley @ \$25.99 per bottle
This wine is a classic blend of old-vine Barossa Grenache (39%), Shiraz (37%) and Mourvèdre (24%). The Kennedy name is a tribute to the legendary Barossa vignerons who pioneered the planting of the old, treasured vineyards. The Grenache fruit, the soul of this blend, is from an exceptionally low-yielding, 50-plus-year-old Light Pass vineyard planted by the Kennedy family. The wine is deep crimson in color, with fresh aromas of ripe blackcurrants and plum. It has a rich complex, savory palate, displaying layers of ripe berry flavor and velvety tannins, finishing with roundness and great length. —*Ryan Woodhouse, K&L Australia/New Zealand wine buyer*

____ Bottle(s) 2012 Back Nine Cellars Rutherford Cabernet Sauvignon @ \$23.99 per bottle
The 2012 Back Nine Cellars Rutherford Cabernet Sauvignon is a full-throttle wine from the very first moment you smell it from the glass. Aromas of black fig, Asian spice, melted black licorice and baker's chocolate all present themselves front and center. The palate is a subtle blend of black cherry, black walnut, crème de cassis and mocha with a velvety smooth finish. This wine will pair marvelously with filet mignon or any great cut of red meat.

____ Bottle(s) 2012 Carpe Diem Anderson Valley Pinot Noir @ \$24.99 per bottle

The 2012 Carpe Diem Anderson Valley Pinot Noir displays admirable power, depth and density with deep aromas of black cherry and cola. The wine has excellent delineation, with layer after layer of cherry and berry fruit mixed with notes of herbs and subtle spices. This is a perfect wine for grilled chicken or lamb shank, and with its pretty fruit and racy acidity it is incredibly versatile. Wine Spectator gave this wine 90 points.

____ Bottle(s) 2011 Seghesio “Old Vines” Sonoma County Zinfandel @ \$24.99 per bottle

The 2011 Old Vines has a spicy nose of red raspberries, black plum, clove and marzipan with a palate of red berries, cinnamon, red licorice and mocha notes. A rush of fruit on the back palate gives the wine a full-bodied and powerful finish. Pair this with pizza, or pasta with red sauce, or anything off the grill.

____ Bottle(s) 2010 Domaine des Bosquets Gigondas @ \$29.99 per bottle

The 2010 Domaine des Bosquets Gigondas is a blend of 70% Grenache, 20% Syrah, 5% Mourvèdre and 5% Cinsault. It's a spectacular offering with a blood-red-like color and powerful aromatics of spice, licorice and red cherry liqueur. The palate is a sexy mesh of spice, dark berry fruit and a racy acidity that gives this bold red surprising lift along with its full-bodied feel. This wine is delicious on its own but will pair marvelously with pork, lamb or beef. 92 points, *Wine Spectator*; 91 points, Robert Parker; 90 points, Stephen Tanzer.

____ Bottle(s) 2011 Château Pesquié Rouge Côtes du Ventoux @ \$19.99 per bottle

The 2011 Quintessence is deep purple in color with aromas of spice, eucalyptus and hints of leather. The palate brings flavors of red raspberry, red licorice, exotic herbs and white pepper. This wine is a full-bodied masterpiece that can easily accommodate foods like beef brisket, baby back ribs or any cuisine requiring a big, richly fruited and spicy wine. Robert Parker gave this wine 92 points.

____ Bottle(s) 2011 Flowers Perennial Red Sonoma Coast @ **Super Special Price \$21.99 per bottle**

The 2011 Flowers Perennial Red Sonoma Coast is a fascinating wine with aromatics of wild blueberries, sage, and snappy red fruit aromas. The palate is full of delicate berry fruit, hints of lavender, wet earth and mineral notes. The wine has an elegant feel, with complex layers of fruit nicely framed by racy acidity and soft floral aromas. A perfect food wine, it will marry well with fish, pork or roasted vegetables.

____ Bottle(s) 2012 Bacio Divino “Pazzo Call Me Crazy” Napa Valley Red @ \$24.99 per bottle

A blend of 54% Sangiovese, 28% Syrah, 10% Petite Sirah and 8% Cabernet Sauvignon, the wine has a nose of blackberry jam and cassis with chocolate spice notes. The palate is a blast of blackberry, dark plum, crème de cassis, licorice and mocha. The wine has a sexy mouthfeel with smooth, sleek tannins and suave finish. Pair this big boy with a filet mignon or wood-fired pizza.

____ Bottle(s) 2009 Château de Villegeorge, Haut-Médoc @ \$21.99 per bottle

Dark brick color and licorice aromas follow to the palate. The wine is a dense red in color and has good depth of spicy, blackberry fruit. The mouth-feel is balanced and round with soft tannins behind loads of fruit. This is a really well-made wine, an elegant, classic Haut-Médoc. Decant it one hour before serving it now. It will cellar well for five years at least. Best now with a juicy rib steak. — *Clyde Beffa*

____ Bottle(s) 2012 Robert Craig Napa Valley Cabernet Sauvignon @ Please Inquire

A blend of 75% Cabernet Sauvignon, 10% Merlot, 7% Petit Verdot, 6% Malbec, 1% Cabernet Franc and 1% Petit Sirah, this has a beautiful structure of deep red fruits nicely nestled against a firm core of dark berries, milk chocolate and mocha notes. The density, complexity and long, smooth finish make this a terrific Cabernet that displays all the wonders awaiting us from the 2012 vintage in Napa Valley. Pair this wine with a great cut of red meat or enjoy it with hearty rich cheese and meats.

____ Bottle(s) 2008 Waterstone “Study in Blue” Napa Valley Red @ \$24.99 per bottle

This is a blend of 39% Cabernet Sauvignon (sourced from hillside vineyards in Oakville, Rutherford and Spring Mountain District), 36% Merlot (Truchard Vineyard in Carneros) and 25% Syrah (also Truchard Vineyard in Carneros). It was aged for 30 months in French oak of which 80% is new. The wine is flat-out delicious with deep, dark berry fruit aromas accented by mocha-laced oak. It is bold on the palate with berry fruit, dark chocolate, spice and cedar notes and a long, lush finish. Pair this wine with filet mignon or short ribs.

Premium Wine Club Previous Offerings

____ Bottle(s) 2013 Cakebread Cellars Napa Valley Sauvignon Blanc @ \$19.99 per bottle

The 2013 Cakebread Cellars Napa Valley Sauvignon Blanc is a flat-out gorgeous wine. Aromas of lime blossom, kumquat, pea shoots and subtle spice notes waft from the glass. On the palate the wine displays admirable energy with flavors of zesty lime, pear, fig and wet stone, and a lively finish. This wine will pair marvelously with seafood, grilled poultry or a fresh summer salad.

____ Bottle(s) 2011 Happy Canyon Red Margerum @ \$14.99 per bottle

Our 2011 Happy Canyon Red Margerum is made up of 68% Cabernet Sauvignon, 20% Merlot, 10% Cabernet Franc and 2% Petit Verdot. It drinks well right now but should hold for two to three years. —*Mike Jordan, K&L Domestic Wine Buyer*

____ Bottle(s) 2009 Château Tourril “Panatella” Minervois @ \$14.99 per bottle

A blend of 80% Syrah and 20% Grenache, this presents itself with a deep red hue in the glass with aromas of spice, smoke and dark berry preserves. The palate comes alive with flavors of candied black fruits, dark berries, sweet black licorice, spice, hints of truffles and subtle oak nuances. The wine has great length, with a sexy, smooth feel that leads seamlessly to a soft, luxurious finish. Pair this wine with a hearty beef stew or cassoulet. 92 points, *Wine Enthusiast*.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2011 Château Bellevue La Randée Bordeaux @ \$8.99 per bottle

The 2011 Château Bellevue La Randée is a fantastic value from Bordeaux. From the very first sniff Clyde and I knew this wine had it going on. Aromas of milk chocolate, black plum and cherry, spice and tobacco spring from the glass. On the palate is a seductive blend of chocolate, dark berries, spice, menthol, black tobacco and mocha, giving way to a long, sexy and smooth finish. A great value, this is a delicious wine and a perfect example of the amazing values you can still find from Bordeaux if you're on the lookout for them.

____ Bottle(s) 2013 Espelt “Coralí” Rosado, Spain @ \$10.99 per bottle

The 2013 Espelt “Coralí” Rosado is a classically styled Rosé with bright aromas of peach, raspberry and bubble gum. On the palate the wine is a delicious mixture of peach, raspberry, strawberry, herbs and stone fruit. With its brilliant coral color (hence the name “Coralí”), this is the perfect Rosé to drink on the deck while enjoying the last few days of summer. Pair this with salads, fresh seafood, cheese or roast chicken.

____ Bottle(s) 2012 Château Grand Bateau, Bordeaux @ \$9.99 per bottle

Medium- to full-bodied, this wine has luscious ripe blackberry fruit flavors, spice and a touch of new oak. Superb value. Though this is a fruit-forward wine, I still recommend opening the bottle and decanting the wine one hour before serving it. After all, it is a very young vintage. I served it with a juicy, rare hamburger off the barbie. A great match! I urge you to try this wine soon and stock up for the year. This is a party-time Bordeaux for under \$10. The label has a picture of the mythical galleon of the famous Château Beychevelle. —*Clyde Belfà*

____ Bottle(s) 2013 Bourgogne Chardonnay, Collection Alain Corcia @ \$9.99 per bottle

Creamy, apple-y aromas mesh with a touch of toasty oak. This wine is very clean and refreshing on the palate with a lingering finish. White Burgundy for under \$10 really does not exist these days—except for this beauty. Try this with a nice piece of swordfish or halibut. Do not over-chill it. —*Clyde Belfà*

____ Bottle(s) 2012 Bodegas Castaño Macabeo/Chardonnay, Yecla, Spain @ \$9.99 per bottle

A blend of 50% Chardonnay and 50% Macabeo, the 2012 Bodegas Castaño Macabeo/Chardonnay has a distinctly different feel. A rich yellow hue in the glass, it kicks off with aromas of white flowers, pineapple, honey and hazelnuts. A viscous palate reveals stone fruit, pear, honeycomb and citrus fruits. Rich, bright and zesty, this wine can be served as an apéritif or paired with seafood or a summer salad. Its many layers of complexity and zippy acidity make it versatile. Enjoy this unique, different spin on the white blend.

____ Bottle(s) 2013 Bodegas Castaño Monastrell, Yecla, Spain @ \$9.99 per bottle

This 100% Monastrell (Mourvèdre) is explosive from the glass. Aromas of white pepper, tomatoes, red cherry and some saline absolutely jump out. The palate is packed with red raspberry, red licorice, beef jerky and pepper. With

tons of energy and verve, this wine is alive on the palate with an energetic finish. This red is a lot of fun to drink. It can pair with hamburgers, beet salad or marinated tri-tip but can also be quite lovely on its own.

____ Bottle(s) 2013 Weingut Allram Grüner Veltliner (1L) @ \$8.99 per bottle

This is a fantastic introduction to Grüner Veltliner, if you have never experienced this refreshing, gulp-able varietal. The aromatics are full of white pepper and spice with hints of citrus zest and earthy nuances of fresh pea shoots and lentil. A wonderfully fresh and vibrant wine, this is snappy but has just the right amount of texture to let the juicy, mouthwatering structure take you home! Grüner Veltliner is one of the best all-around food wines out there. Goes well with everything: grilled sausages, fresh spring salads, fish, sushi. But my favorite pairing would have to be fresh corn on the cob. —*Eric Story, K&L Buyer of wines from Austria and several other countries & regions*

____ Bottle(s) 2010 Cameron Hughes “Lot 354” Crozes-Hermitage @ \$10.99 per bottle

This wine is a great, classic example of a Crozes-Hermitage, an exciting blend of dark berry fruit, dried meat, hints of earth and spices with a blast of black pepper at the end. The 2010 vintage is a great one in the Rhône Valley; that helps explain why this wine is hitting on all cylinders. Pair this wine with roast duck, lamb or a thick-cut pork chop and it will absolutely sing. Enjoy the wine—and always go with your passion!

____ Bottle(s) 2011 Trim California Cabernet Sauvignon @ \$10.99 per bottle

A delicious wine, ruby red in the glass with a slightly reticent nose of red cherry, red licorice and hints of mocha with a lively palate of black cherry, cinnamon, sage, scorched earth and just a hint of oak. This wine has great acidity and balance and is quite lively on the palate. It has enough fruit and balance that it's very versatile; you can pair it with foods across the board whether roast chicken, pizza, barbecue—any dish that requires an elegant red wine.

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

____ Bottle(s) 2012 Masseria del Feudo “Il Giglio” Nero d'Avola @ \$12.99 per bottle

Francesco and Carolina practice organic farming for all of their vineyards. All the grapes are hand harvested and they usually begin harvest in the middle of September. The finished product is sensual. The nose is dark fruit and has hints of spice and leather while the texture has just enough grip to keep your attention without becoming tannic. The acidity stretches out the finish, balancing its palate presence. I always think of Sicilian eggplant dishes to go with Nero d'Avola, but it is so versatile you can have it with about anything!

____ Bottle(s) 2012 Abtei Muri Südtirol “Weiss” @ \$26.99 per bottle

The 2012 Abtei Muri Südtirol “Weiss” is a blend of 70% Pinot Bianco and 30% Pinot Grigio grown in the village of Appiano/Eppan. The vineyard faces southeast and its predominantly gravelly limestone soils run from 1500 feet up past 2000 feet in elevation. This wine can age easily for another five to eight years. Because of that I would decant it an hour or two ahead of time. The winery recommends veal, rabbit, pheasant, grilled octopus and lobster as accompaniments. Just use the wine as if it were a White Burgundy and it will make your choices easier. Enjoy!

____ Bottle(s) 2011 Cantine Viola @\$19.99 per bottle

The 2011 Cantine Viola Rosso sees no wood aging at all, just fermentation in stainless steel and then bottle age. The wine's aromatics are untamed; it smells of wild brush and roasted meats and while those aromatics are profound they seem to drift side to side at the rim of the glass rather than bursting forth. On the palate the wine spreads and flows, and its luscious texture is highlighted with spikes of smoky intrigue guided by a gently caressing tannic border. I recently made a lamb stew that was based on a caponata (eggplant, zucchini, tomatoes, red peppers, onion, capers and kalamata olives) and this wine embraced that combination of flavors like nothing I've experienced lately.

____ Bottle(s) 2010 Casaloste Chianti Classico @ \$21.99 per bottle

While still young, this has enough up-front fruit that it is already allowing us to see its depth of character and flavor. Decant this wine a full two hours ahead of time, to improve its current drinkability. This wine shows a deeper character of complex fruit. It isn't a reflection of ripe sunshine; these are flavors that come from the earth, brooding, intertwined with stones and mineral deposits, a bit gritty at times. Decant this wine and let it sit for a couple of hours, have a grilled T-Bone, cooked rare. Drizzle some Tuscan Extra Virgin Olive Oil onto it, add a bit of sel gris. Have a bite of that with a sip of this wine and you'll find yourself in Tuscany, in the heart of Chianti Classico!

_____ Bottle(s) 2010 Fattoria La Ripa Chianti Classico @ \$20.99 per bottle

Made with 90% Sangiovese and 10% Canaiolo, all organically grown. This is a traditional blend of the indigenous grape varieties. But Fattoria La Ripa's winemaking method is the Governo system, used in Chianti for centuries principally to add richness to counteract the natural acidity of Sangiovese. A portion of the grapes, usually about 10% to 20%, are harvested three weeks before the regular harvest and dried to concentrate their sugars. As the reserved grapes dry, harvest and winemaking of the main portion of the grapes proceeds. When the main portion is close to finishing its fermentation, the dried grapes are added in and the yeasts have a field day on all the new sugars. This wine's center is plush and plummy, and it has a long finish. Needs about an hour in a decanter to come together.

_____ Bottle(s) 2009 Ugo Lequio Barbera d'Alba Superiore @ \$22.99 per bottle.

The 2009 Ugo Lequio Barbera d'Alba Superiore is produced with strictly selected Barbera grapes coming from vineyards of the Gallina Hill near the village of Neive. This is a very special area, famous for the richness and complexity of its wines. This 2009 has an intense ruby color with hints of pomegranate. It continues with a hint of strawberries, cherries and sweet cocoa. From the beginning the flavor is full-bodied but delicate at the same time. Serve with the classic Langhe dishes of braised meat and porcini risotto. —*Clyde Beffa*

_____ Bottle(s) 2011 Musella Valpolicella Superiore @ \$16.99 per bottle

The 2011 growing season began with a long drought and a very warm early April, leading to a fast development of the buds. This was followed by some rainy weeks with below-normal temperatures until July. In August, the temperatures rose and the maturation was very early. The quantity of the harvest was below average but its quality was quite high. It's a great vintage. This wine is very balanced and features a core of black cherry, aromatic herb, crème de cassis and wild strawberry fruit, with hints of gumdrop and smoke. This wine is so fresh and inviting right now. Drink it on the young side. This is a great summertime wine. —*Clyde Beffa*

_____ Bottle(s) 1998 Cornaleto Franciacorta Pas Dose @ \$26.99 per bottle

I remember when my salesman approached me on this wine. "Mate, have I got a wine for you and your Club!" He was pitching a bone-dry, Italian sparkling wine, 15 years old. I was a bit circumspect. He's actually quite a serious fellow so I said let's pop the cork and see. I was stunned by the initial aromatics. This was the real thing, complex, clean, with a long, lingering nose. I'm used to wines lingering on the palate, but this wine's aromas seemed to permeate my local vicinity and engulf me, which was unique. On the palate, it has persistent carbonation, very complex brioche-like flavors and a long and yes, drawn-out finish. I hope you enjoy it as much as I did.

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

_____ Bottle(s) Ariston Aspasie "Prestige Vieilles Vignes" Champagne @ \$34.99 per bottle

Although not labeled as vintage, the Ariston Aspasie "Prestige Vieilles Vignes" Champagne is entirely 2008, and it's made from the oldest plots on the estate. Curiously, Paul-Vincent thinks that the grapes from old vines should never be used to make vintage-dated wine. His reasoning is that, with deep roots protecting the plant from the vagaries of the weather, old vines tell more the story of the land than the story of a specific year. This wine is composed of 50% Chardonnay, 25% Pinot Noir and 25% Meunier and has a powerful, concentrated character that goes very well with charcuterie and other rich appetizers.

_____ Bottle(s) 2008 Ariston Aspasie Brut Champagne @ \$34.99 per bottle

The 2008 Ariston Aspasie Brut Champagne is made from vineyards that are 25 to 30 years old and is a blend of one third each Chardonnay, Pinot Noir and Meunier. This wine has a great nose of banana nut bread followed by a seamless texture and finishing with the spectacular acidity of this near-perfect Champagne harvest. Try this Champagne soon, and then lay some of it down for the future.

_____ Bottle(s) Devaux "Grand Réserve" Brut Champagne @ \$34.99 per bottle

From the southern part of Champagne, down past the Brie pastures, we have an excellent offering in the Devaux "Grand Réserve" Brut Champagne. This winery was introduced to us by Camille Zanette, a former French national champion in figure skating. This wine is composed of two thirds Pinot Noir and one third Chardonnay, even though Chardonnay is quite rare in this part of Champagne. Those of you who like a bit of toast and a bit of citrus excitement in your Champagne will be very pleased with this all-stainless-steel-fermented bottling.

2008 Sesta di Sopra Brunello

The 2009 Sesta di Sopra Brunello has just arrived! Wait a minute, we still have some of the 2008 in stock. This 2008 was very slow to open but it's really glorious now. We do still need to move it out, so you're the beneficiary! —*Greg St. Clair, K&L Italian wine buyer*

Regular K&L price is \$49.99. **Special price for Club members: \$39.99**

2011 Fuse Napa Valley Cabernet Sauvignon

Wine Enthusiast called the 2009 vintage of this Napa Valley Cab one of the "Best Cabernets for \$30 or Less." The 2011 version, which is 82% Cab and the rest Syrah and Merlot, is aged separately in French and American oak. Notes from the winery: "The nose expresses a combination of sweet cherry, blueberry, hints of vanilla and earthy undertones. On the palate, layers of cherry and blueberry are balanced with delicate notes of nutmeg and vanilla. This medium-bodied wine will continue to improve over the next 8 years, and is wonderfully drinkable now." Very limited availability.

Regular K&L price is \$29.99. **Special price for Club members: \$15.99**

"Champagne Greats" Six-Pack

The "Champagne Greats" Club Pack for 2014 is the best six pack we have ever put together for our members. This is an outstanding selection of small-production, artisan Champagne, and we are pleased to offer it to Club members at an outstanding value. Inside the pack you will find two bottles each of **2000 Daniel Ginsburg "Cuvée Sous Bois" Brut Champagne, Pierre Paillard Grand Cru Brut Champagne** and **2007 Michel Loriot "Monodie Meunier" Brut Champagne Extra Brut**. The Ginsburg will give you a top-notch, rich, toasty, mature Champagne experience, the Paillard is a sleek Pinot Noir powerhouse and the Loriot is a statement on the pure class of the best single-vineyard Meunier. Don't wait; we have fewer than 100 of these six-packs available!

K&L's retail price would be \$279.94. **The price for Club members is just \$199.99.**

Signature Red "Rhône-tastic" Six-Pack

If there is a more exciting wine-producing region in the world than France's Rhône Valley I would like someone to tell me what it is. The wines of the Rhône Valley really do have a wide appeal. You get all the fruit and *oomph* you crave from California Cabernet Sauvignon but with a tad more subtlety and balance. The tannins are lighter and there's more of an earth and herbal feel to these wines. This allows them not only to marry better with food but match a wider array of cuisines. **When you purchase this six-pack you save \$55 off the already reduced wine club re-buy prices**, and you get two bottles each of the **2011 Domaine Marcoux Côtes du Rhône**, the **2011 Domaine Calendal Plan de Dieu Côtes du Rhône**, and the **2011 Domaine La Colliere "La Fontaine" Rasteau**.

Special six-pack price for K&L Wine Club members: \$109.94.

Signature Red "Going Back to Cali" Six-Pack

It's been a while since we've done a California-only Signature Red Six-Pack so I figure it's about time. This might be our best deal yet. You get 2 bottles of **2009 Arrowood Sonoma Cabernet Sauvignon**, 2 bottles of **2009 Cadre "The Architects" Pinot Noir Central Coast** and 2 bottles of **2012 Robert Craig Napa Valley Cabernet Sauvignon**, all for the **Club special price of \$119.94**. That saves you an additional \$36 off the already low wine club prices. These three wines are all fantastic, hitting all the right notes. Regularly these wines would cost you \$199.94. Buy this before it sells out!