



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

September, 2007

Dear Wine Club Members,

I hope you have all had a chance to enjoy a bit of vacation over the summer months. We are getting back into the swing of things here as the school year has begun once again. We're starting to gear up for the busiest part of our year.

The September Signature Red wines are the 2002 Poggiarellino Brunello and the 2004 Altolandon from Spain. Poggiarellino, a small producer in Montalcino that our Italian buyer Greg St. Clair discovered on one of his yearly trips to the region, has become one of our favorite Tuscan producers. Their wines combine great quality with reasonable pricing. The Altolandon, an internationally styled wine with a Spanish accent, received 90 points from The Wine Advocate.

The Premium Club features a unique Portuguese red and a wonderful Chablis. The Portuguese red is from a well-known producer in the up-and-coming Dão region. The Chablis, another wine from the stellar 2005 vintage, is a wonderful example of what meticulous viticulture and winemaking can produce in a great vintage.

The Best Buy Club features a fabulous 2005 Côtes du Rhône from Comte Clermont-Tonnerre. The old-vine fruit combined with a great vintage makes this one of the best Southern Rhône reds that we have offered in any club. The Best Buy white is a surprisingly good South African Chardonnay that we were very pleased to find.

I hope you enjoy this month's selections!

Cheers,

Thornton Jacobs  
K&L Wine Club Director  
K&L Wine Merchants

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- Whenever you change your credit card number or the expiration date changes.
- Whenever you change shipping addresses or phone numbers.
- ***If you will be away when the shipment arrives during the first two weeks of the month. We will hold the shipment until you are there to receive it.***
- To provide or update your e-mail address. This benefits us all. It often allows us to resolve your issues in a more timely fashion. Also, with e-mail we can alert you to member-only specials more quickly than we can with this newsletter.

# Signature Red Wine Club

## 2002 Poggiarellino, Brunello di Montalcino

The 2002 Poggiarellino Brunello is another superb wine imported directly by Greg St. Clair, K&L's Italian wine buyer. Anna and Lodovico Ginotti could be in an Italian version of television's Green Acres. Lodovico inherited Poggiarellino a decade ago. Lifetime residents of Siena, neither Lodovico nor Anna had ever been farmers, but they cast off their previous careers and headed for the country. They produced their first wine in 1997, a precious few bottles, mostly an experiment to have some wine around the house. Their main focus had been on remodeling the four *agroturismo* apartments they rent to tourists; these vacation rentals are still their main occupation. Poggiarellino is one of Montalcino's most northerly estates. It sits on a hill (*poggio* is Italian for hill) and has a beautiful southwestern exposure. Some of the Poggiarellino vines were planted over 50 years ago, others 10 and 20 years ago, and some more recently.

Tuscany's winemaking tradition is one of the most ancient in all of Europe. When the original inhabitants (and namesake of the region) made their appearance, wild vines grew in abundance all over the sunny rolling hills of Tuscany. Later, the Etruscan people are believed to have domesticated and bred the ancestors of such grapes as the Sangiovese from those early feral grapes. No matter where or how the first vines originated, grapes and the much-sought-after wines they were made into have been celebrated in local literature throughout all historic times of the region. We can see evidence of them even farther back, in the paintings and pottery decorations of those ancient Etruscans. The hilly soil and the weather conditions of Tuscany are ideal for grape growing and, with the passing centuries, the numerous types of grapes grown gave rise to some of the world's most beloved wines.

By law, Brunello di Montalcino must be 100% Sangiovese. The law makes wines from Montalcino distinctive; no other grapes can be blended in. There is also a law governing the Brunello di Montalcino release date. The wines may not be released until the 2nd of January plus five years following the harvest.

On the nose, this wine has lots of cherry fruit backed by tar notes. On the palate, the initial impression is of rich, ripe strawberry, followed by darker berry fruits with a bit of spice and well-integrated oak. The wine is very user-friendly and will not require long aging before it can be enjoyed. I would still decant it an hour ahead of your drinking it to allow the flavors to open completely and mesh. In Montalcino you would have this wine with *Pinci*, a handmade, thick-style spaghetti with a meat sauce. I love it with rosemary-infused pork loin, but it works just as well with a good steak!



*Poggiarellino is in the hills north of Montalcino.*

## 2004 Altolandon, Manchuela, Spain

The Altolandon winery is located at Landete, in the province of Cuenca roughly halfway between Madrid and Valencia at about 3100 feet of altitude. The estate covers a total of 55 hectares (about 137 acres). Like all serious producers, Altolandon knows that great wine begins with great grapes. Altolandon strives to grow the finest grapes possible by choosing the varieties, root stock and clones best adapted to the local climate and terrior. The soils are fairly poor with little organic material, mostly sandy with gravel. The high-altitude conditions guarantee lots of sun during the day and cool nights that maintain a refreshing level of acidity in the fruit during a long maturation period. The long hang time ensures that the tannins are always very ripe and supple. Altolandon uses only organic farming practices, natural fertilizers and no pesticides. In addition, they practice canopy management and green harvesting to achieve the highest quality fruit in the vineyard. Altolandon has planted a number of different varieties such as Malbec, Syrah, Grenache, Merlot, Tempranillo, Cabernet Sauvignon, and Cabernet Franc as well as Chardonnay and Muscat de Petit-Grain. The vines are planted on trellises seven feet high. The planting density is 4000 plants per hectare.



*The vineyards at Altolandon in Spain.*

The cellar, located in the center of the vineyard, has a capacity to produce 50,000 liters of wine. The wine is fermented in temperature-controlled stainless steel tanks of 6000 liters with a maceration period of 12 days. The wine is then pressed off and put into 225-liter, French and American oak barrels where it undergoes malolactic fermentation. The wine then ages for one year in those same barrels.

The 2004 Altolandon is composed of 50% Syrah, 17% Merlot, 17% Cabernet Sauvignon and 16% Grenache. Jay Miller, writing in *Wine Advocate* #169, gave this wine 90 points and noted, "The 2004 Altolandon marks the debut of this wine sourced from an organically farmed, cool-climate vineyard. The wine was aged for 12 months in a mixture of French and American oak. The wine is 50% Syrah with the balance consisting of Merlot, Cabernet Sauvignon, and Grenache. Purple/black in color, it offers up a brooding nose of pepper, grilled meat, sausage, blueberry and black currant. Tightly wound but dense and layered, the wine is slightly compact in the finish. If this wine continues to evolve, my score will appear conservative." Enjoy this beauty with all manner of grilled meat or charcuterie.

**The Signature Red Wines can be reordered for only \$23.95 per bottle.**

### ***Schott Zwiesel Titanium Stemware***

As a member of one of K&L's Wine of the Month clubs, you have already demonstrated a love of fine wine. Now, we'd like to make sure you have another element in wine appreciation: fine crystal stemware. Proper glassware, correctly shaped and sized, is essential to the full enjoyment of your fine wines. These ultra-durable wine glasses, available for Cabernet, Pinot Noir, Champagne, Chardonnay and Zinfandel/Chianti, are a must for every wine lover. We can offer you the wonderful Schott Zwiesel Titanium stemware at the best price in the US. These beautiful glasses generally retail for \$12.99, but K&L's club price is only \$47.94 per case of 6 (that's only \$7.99 per stem), a truly outstanding bargain! We can ship in full cases only, but you can purchase the glasses individually at this price in our stores.

# Premium Wine Club

## 2006 Alvaro Castro, Dão, Portugal

The Dão region in Portugal (pronounced Down) is located northeast of the lovely city of Coimbra about halfway between Porto and Lisbon. It extends over a zone of granitic hills about 25 miles from the Atlantic Ocean. This part of the country is home to some of Portugal's most distinctive and distinguished red wines. The key to understanding these wines lies in the geography of the region. Dão is surrounded by mountains, and the vineyards themselves are at altitudes ranging from 200 to 900 meters.

This means that the region is protected from the vagaries of the Atlantic weather system to the west, but not fully exposed to the harsh continental climate to the east. Rainfall is high, but most of the rain falls in the winter months, leaving mostly hot, dry weather for the majority of the grape-growing season. The altitude also helps temper the heat and allows the grapes to retain their natural acidity. In addition, the soils here are primarily granitic in origin with a high proportion of sand or in some cases some clay. It is a soil that also tends to produce grapes with high acidity. So this climate coupled with the granitic soils creates terrain perfect for making fine, elegant wines with good acid. The Dão region is sometimes referred to as Portugal's Burgundy. This is not because of any physical similarity between the regions, but because of the style of wine. Like red Burgundy, good Dão doesn't rely on power for its effect, but aims at subtlety and finesse.

One of the keys to this individuality is the mix of grapes employed. You won't find international superstar grape varieties such as Cabernet Sauvignon and Merlot here. One of the unique selling points of most Portuguese wines is their reliance on indigenous varieties, and the Dão is no exception. Touriga Nacional is the leading red variety of the Dão. On its own it makes strikingly spicy, peppery wines with lovely forest fruit character, but it is more commonly blended with varieties such as Tinta Roriz (Tempranillo in Spain), Jaen and Alfrocheiro Preto. Many Portuguese winemakers are experimenting with making wines from just a single variety, but the general consensus is that blends work best.

As with so much of Portugal, the relatively untapped potential is now beginning to be realized on a large scale. In the past, progress in the Dão has been hampered by restrictive wine laws that insisted that almost all the grapes were processed by the big co-operatives. Recently however, owners of a number of small, private estates have improved the level of quality. Alvaro Castro is one of these innovators and is considered one of the finest producers in the region. Alvaro has two Quintas. Quinta Saes is where he lives and where the winery is located. More dramatic is Quinta Pellada, located on a hillside near the rugged Serra d'Estrela national park.

The 2006 Alvaro Castro, Dão, Portugal is a blend of fruit from the two Quintas. It is composed of 65% Tinta Roriz (tempranillo) and Jaen, 35% Touriga Nacional and Alfrocheiro. It was aged for 12 months in one-year-old French oak barrels. The wine has a lovely ruby color with ripe fruit, violets and dusty tannin on the nose. On the palate, the wine is medium bodied with sweet, dark fruits. Decant this wine before serving to allow some of the sulfur added for stabilization to blow off. You can serve this with all manner of fare including meats and cheeses.



*Alvaro Castro, maker of this wine, is one of the leading vintners in the Dão.*

## 2005 Pascal Bouchard, Chablis

The 2005 Pascal Bouchard, Chablis is a 100% Chardonnay from Chablis, one of the world's legendary wine regions. The vineyards of Chablis are among the most ancient and renowned in all of France. Seventeen centuries ago, the Roman emperor Probus enjoyed Chablis. Chablis is one of the most northerly of the world's great wine regions; it is located about 110 miles south southeast of Paris, nearly equidistant between Champagne to the north and the Côte d'Or to the south. Although considered a part of Burgundy since the Middle Ages, Chablis has a distinct vinuous identity separate from the Côte d'Or. The Chablis vineyards extend over Kimmeridgian limestone slopes on either side of the charming River Serein. These soils, containing huge numbers of small fossils, are from the same limestone and chalk formations that give the Blancs de Blancs of Champagne their legendary minerality. These soils along with the continental climate-hot in summer and cold in winter, with severe spring frosts-combine to create the unique character of Chablis wines.



*Harvest-time lunch break at Domaine Pascal Bouchard.*

The Pascal Bouchard winery is a family operation with 33 hectares (about 82 acres) spread over the four Chablis appellations: Petit Chablis, Chablis, Chablis Premier Cru and Chablis Grand Cru. In 2000, the husband and wife team of Joëlle Tremblay and Pascal Bouchard were joined in the enterprise by their son Romain, who has introduced more organic viticultural practices. They have recently turned to planting wheat and barley as ground cover between the rows rather than using herbicides to control unwanted vegetation. The benefits include improved soil structure, reliable erosion control and increased organic material for the soil. The number of worms in the soil has increased by three to four times, thus increasing the biological activity in the soil. The ground cover also creates competition for the vines; the vine roots are forced deeper into the soil to find the resources they need. This reduces the vines' vegetal growth, resulting in healthier grapes with better maturity and less rot.

The 2005 harvest took place from 19 to 29 September under perfect conditions. The harvest was of a very high quality with natural sugar levels at 12.8 to 14.3 degrees of potential alcohol. The acid levels were also very good. The exceptional maturity was due to a very beautiful September but also to a limiting of the yields to an average of 50 hl per hectare. Triage in the vineyard and at the destemmer removed any grapes that had been damaged by July's storms and hail. The grapes were hand-harvested to ensure the highest quality fruit, and the lower yields ensured good concentration. One additional innovation is the use of harvest buckets equipped with double bottoms to keep the grapes from having contact with the juice. This avoids any risk of maceration and thus oxidation. The grapes arrive at the press clean and healthy. The fermentation took place in a mixture of tanks (70%), and neutral oak (30%). The result is a Chablis with concentration, drive, and lots of mid-palate weight. We are very happy to have found this producer and hope you like the wine as much as we do. Serve it as an apéritif or with fish, shellfish or white meat.

**Premium Wine Club wines can be reordered for only \$13.99 per bottle.**

# Best Buy Wine Club

## **2005 Domaine Comte Louis de Clermont-Tonnerre, Côtes du Rhône, La Bérardière**

Long known for the favorable quality-to-price ratio of its wines, the Southern Rhône Valley has been on a hot streak lately, with a number of consecutive, excellent vintages. 2005 was a great vintage all over France and the Southern Rhône was no exception. In fact, with the arrival of many of the 2005 Rhône reds, things have never looked brighter for fans of these full-bodied, Grenache-based wines. Robert Parker wrote of the 2005 Rhone vintage: "From a winemaking standpoint, it was a flawless vintage that made winemaking easy."

Parker has called the Domaine Comte Louis de Clermont-Tonnerre "a well-known producer with top vineyards." This 2005 Clermont-Tonnerre Côtes du Rhône is 60% Grenache, 20% Syrah, 10% Mourvèdre and 10% Cinsault. The fruit comes from a very-old-vine parcel known as la Bérardière and the vine age is apparent from the first whiff of this mineral-infused beauty. The wine was bottled unfiltered and unfiltered at the request of importer Alain Corcia (known for his Burgundy). It offers refinement and style rarely seen in a simple Côtes du Rhône. Enjoy it now and over the next five years with hearty, robust fare such as grilled pork chops or lasagna with a rich meat ragù. Robert Parker gave this wine 89 points in *Wine Advocate* #169 and noted, "A real sleeper of the vintage is the 2005 La Bérardière



*The old vines in the La Bérardière Vineyard.*

Très Vieilles Vignes, which shows terrific black cherry fruit in a luscious format. With its dark ruby/purple color, big aromatics, and excellent acidity and texture, this is a beauty to drink over the next four to five years. This cuvee comes from old vines that, according to the importer, are at least 60 to 70 years of age."

## **2006 Ayama, Paarl, South Africa, Chardonnay**

The 2006 Ayama Chardonnay was produced at the Slent Farm in the Paarl area of South Africa. The farm is very old, dating back to 1685 when Martin Pousseon, a French Huguenot seeking refuge from religious persecution, was granted a farm by the Dutch authorities at the Cape. The farm is situated on the lower slopes of Perdeberg (Horse Mountain, named for the large herds of zebra that once roamed its hillsides and valleys). Its panoramic views include the whole Peninsula chain to Cape Point. Slent is about 60 km from Cape Town and 22 km from Paarl and Wellington. The whole of the upper reaches of the mountain are included in the Perdeberg Conservancy Area, which seeks to maintain the pristine condition of the unique flora and fauna. With more than 9600 plant species, 70% of which are indigenous, the Western Cape is recognized as the smallest and the richest of the world's six great floral kingdoms. The conditions that support this remarkable biodiversity can in turn support a large spectrum of wine varietals and styles. Paarl (which means pearl) itself is situated beneath a large granite outcropping formed by three rounded domes, the most prominent one of which is named Paarl Rock. This scenic town is home to the KWV, the state winemakers' cooperative, and the venue for the world-renowned Nederburg Auction.

The establishment of a victual station at the Cape midway through the 17th century led to the planting of the first vineyard in 1655. Most of the Cape's winegrowing regions are influenced by one of the two mighty oceans which meet at this southernmost tip of Africa: the Atlantic Ocean and the Indian Ocean. Beneficial maritime influences such as regular coastal fog and cooling sea breezes combined with a moderate Mediterranean climate, distinctive and varied topography, and diverse soils, create the ideal

conditions in which to produce wines of unique character and complexity. These natural attributes are enhanced by a winemaking tradition and history dating back more than 300 years. Typically, South African wines meld the restrained elegance of the Old World with the accessible fruit-driven styles of the New World.

This wine was produced from all hand-harvested fruit grown on gravelly, well-drained soils. The wine was vinified and matured in small, French oak barrels. The wine was aged on the lees for four months giving it a nutty complexity. The wine was lightly fined and filtered before bottling.

The 2006 Ayama Chardonnay is lightly oaked and well balanced, with aromas of baked pear, citrus and notes of buttered toast. On the palate, it has complex flavors of tropical fruit and ripe citrus ending on a clear, crisp note, with traces of clove and ginger, rich butterscotch and vanilla. It is ready for immediate enjoyment but will mature well for up to three years. Enjoy this lovely wine with shellfish, light meat dishes or salmon, or as an apéritif.



*The Ayama Vineyards in the Paarl.*

**Best Buy Wine Club wines can be reordered for only \$9.49 per bottle.**

## Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings of 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 you can call the wine clubs to resolve them at extension 2766. 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 e-mail 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)***

## Champagne Club: Previous Offerings

\_\_\_\_\_ Bottle(s) of De Castellane Rosé @ \$33.95 per bottle

The Champagne House De Castellane was founded by Vicomte Florens De Castellane at Epernay in 1895. De Castellane soon established itself as a favorite in Belle Epoque Paris. De Castellane is now part of the Laurent-Perrier house. The De Castellane rosé has a floral nose and is round and sumptuous on the palate. It is well suited as an apéritif and pairs well with berries and fruit desserts.

\_\_\_\_\_ Bottle(s) of Laurent Perrier Ultra Brut @ \$33.95 per bottle

Hailed by critics, the Ultra Brut has garnered 90-plus-point reviews from *Wine Spectator* and *Wine Enthusiast*. The wine is airy and delicate, yet surprisingly long. Floral and fruit flavors combine with mineral notes to give a wine that is pure without being austere. The finish is long and leaves the palate clean. Pair with all manner of seafood, oysters and rich foods, including foie gras.

\_\_\_\_\_ Bottle(s) of 2000 Marguet Pere et Fils Grand Cru Brut Champagne @ \$39.95 per bottle

Benoit Marguet is one of the most passionate young vigneron in all of Champagne and is dedicated to pushing the quality envelope on all of his wines. He practices organic viticulture that gives the vines and the resulting wines an extra level of depth and complexity that we think you will greatly appreciate. This wine has a majestic equilibrium of

the disparate elements. On the palate, it opens with ripe fruit notes framed by hints of dried fruit, nuts and honey that blend together into a harmonious whole. The finish is long and very fine. The wine can be kept up to 20 years in a good cellar. Enjoy as an apéritif or as the main dinner wine with seafood or white meats.

\_\_\_\_\_ Bottle(s) of Deutz Brut Classic @ \$27.95 per bottle

From the renowned house based in Aÿ located at the base of the Montagne de Reims in the Marne valley, this is a classically styled Champagne that combines finesse with persistence. On the nose, the wine is rich with yeasty, bready notes. On the palate, the initial impression is of red fruits and then turns into crisp citrus and honey notes. The finish is crisp and clean.

## **Signature Red Club: Previous Offerings**

\_\_\_\_\_ Bottle(s) of 2000 Chateau Coufran, Haut-Médoc @ \$23.99 per bottle

The 2000 vintage was hailed by one of the greatest in a generation and this Coufran reflects both the ripeness and the freshness of that vintage. The 2000 Chateau Coufran is a beautiful dark garnet color. Its orange-hued edges indicate its maturity. An engaging bouquet of cedar, leather and spice leads into loads of plummy fruit on the palate. The structure and concentration of this wine testify to the power of this landmark vintage. The wine will beautifully accompany red meats and strong cheeses.

\_\_\_\_\_ Bottle(s) of 2004 Chante Cigale, Châteauneuf-du-Pape @ \$23.99 per bottle

Parker gave the 2004 Chante Cigale 89 points and noted, "Their 2004 Châteauneuf du Pape ( a blend of 60% Grenache, 20% Syrah, and the rest equal parts Mourvèdre and Cinsault) has an open, heady nose of Provencal spices, pepper, kirsch liqueur and the classic dusty garrigue notes. Smoky, earthy notes follow through on the palate with heady alcohol, plenty of fruit, and a soft texture with good freshness and purity. This wine should be drunk over the next decade."

\_\_\_\_\_ Bottle(s) of 1999 Château Coufran, Haut-Médoc @ \$19.99 per bottle

The 1999 Coufran has a deep color and earthy, aromatic black fruit on the nose. On the palate, a combination of initial red currant and raspberry flavors is followed by sweet, plummy dark fruit notes set in a firm but ripe tannic structure. The wine is marked by a seductive, smoky, plummy richness. It is well-balanced with a nice elegant finish.

\_\_\_\_\_ Bottle(s) of 2003 Lancaster Cabernet Sauvignon @ \$28.99 per bottle

The 2003 Lancaster Estate Cabernet Sauvignon is entirely estate grown, produced and bottled. The final blend was 80% Cabernet Sauvignon, 10% Cabernet Franc, 6% Merlot, 3% Malbec, 1% Petit Verdot. The wine was then aged 22 months in French oak barrels, and bottled unfiltered and unfiltered, to retain purity of expression. The wine exhibits lush black cherry and plum, accented with cloves, anise, and violets. Soft, supportive tannins provide structure for the rich fruit; layers of complexity carry over to the long finish. This wine is very approachable now.

\_\_\_\_\_ Bottle(s) of 2001 Leeuwin Cabernet Sauvignon @ \$23.95 per bottle

Robert Parker calls Leeuwin Estate "one of the benchmarks, if not the reference point winery in Margaret River" and gave this wine 91 points, writing, "The outstanding 2001 Cabernet Sauvignon Art Series boasts spicy, subtle French oak, cedar, spice box, black currant aromas and flavors gently touched by licorice and herbs. This attractive, medium-bodied Cabernet exhibits layers of richness, a graceful, restrained personality, decent acidity, noticeable but sweet tannin, and a long finish. Enjoy this beauty over the next decade." *Wine Advocate* #161(10/05)

\_\_\_\_\_ Bottle(s) of 2004 Moulin de Gardette, Cuvée Ventabren, Gigondas @ \$23.95 per bottle

The Cuvée Ventabren is composed of 70% Grenache from very old vines, 20% Syrah and 10% Cinsault. The wine has a beautiful garnet color with a gorgeous nose of cherry, licorice, wet stones and a hint of bacon. On the palate, it is a medium bodied, opulent wine that possesses great depth, length and persistence. Although the wine has great ageing potential, the sweet fruit and spice give it a lot of immediate appeal.

\_\_\_\_\_ Bottle(s) of 2004 Proprietà Sperino Uvaggio, Coste della Sesia Rosso DOC @ \$23.95 per bottle

Composed of 75% Nebbiolo with the remainder being Vespolina and Croatina. The wine is deeply colored with a lovely spicy scent. It is medium bodied and slightly firm now with characteristic Nebbiolo flavors such as rose petals and tar as well as substantial tannins and the typical Nebbiolo mysteriousness. This wine will go well with all

manner of roast and grilled meat, and with hard cheeses. This wine will continue to improve for many years.

\_\_\_\_\_ Bottle(s) of 2003 Pujanza, Rioja DOC @ \$23.95 per bottle  
80% Tempranillo and 20% Graciano. Parker gave this 90 points: "The 2003 Pujanza, aged 13 months in new French oak and bottled unfiltered, is an opulent, impressive Rioja exhibiting potent, fat, black cherry and tobacco-tinged fruit flavors nicely bolstered by toasty oak. It offers plenty of texture, purity, and spice. Drink it over the next 4-5 years."

\_\_\_\_\_ Bottle(s) of 2005 Hewitson Cellar Selection Shiraz Mourvèdre @ \$23.95 per bottle  
This wine has beautiful dark fruits and red flower notes on the nose. On the palate the wine is rich but balanced with yummy fruit, very polished tannins and lovely vanilla-oak notes. This is sure to be a big hit with those who love full-bodied Australian reds.

## **Premium Wine Club: Previous Offerings**

\_\_\_\_\_ Bottle(s) of 2006 Kalinda, Sonoma County, Pinot Noir @ \$13.99 per bottle  
This 2006 Pinot Noir is silky and balanced, with black cherry, clove and dried rose petal aromas and classic Burgundian flavors. The suppleness of the 37-year-old Heritage clone fruit gains depth and concentration from the young Pommard and Dijon blocks, resulting in complexly layered flavors, elegant texture and a long, smooth finish. This classic Pinot Noir will benefit from cellaring three to seven years.

\_\_\_\_\_ Bottle(s) of 2005 Protheau, Rully Premier Cru Les Grésigny, @ \$13.99 per bottle  
This is 100% Chardonnay. It has a pale greenish-yellow tint and the nose reveals aromas of yellow fruits, pineapple, apricot, yellow peaches and citrus fruits. On the palate, it has good weight with notes of pear and apple and a touch of vanilla, cinnamon and licorice. The acidity is very well balanced and the wine is elegant, rich and fruity with a hint of nuttiness. Serve lightly chilled with all types of seafood and shellfish; it also makes an excellent apéritif.

\_\_\_\_\_ Bottle(s) of 2001 Etienne Le Riche Cabernet Sauvignon South Africa @ \$13.99 per bottle  
The 2001 Etienne Le Riche Cabernet Sauvignon displays good color and weight. On the nose, it presents a core of dark cassis fruit supported by an earthy, mushroom-y nose. On the palate, the wine has plenty of spicy Cabernet fruit followed by a focused finish. It is enjoyable now and will continue to evolve over the next 5 -10 years.

\_\_\_\_\_ Bottle(s) of 2006 Flora Springs, Napa Valley Chardonnay @ \$13.99 per bottle  
The 2006 Flora Springs Napa Valley Chardonnay has a clean, gold-green hue and nice nose of spicy pear with a bit of tropical fruit. On the palate, the wine has good weight without being too heavy. The hint of toasted oak shows a deft hand. It has a nice acid core that keeps the wine refreshing and makes it an especially good dinner companion. Enjoy this as an apéritif with calamari before dinner or with any fish or shellfish main course.

\_\_\_\_\_ Bottle(s) of 2005 Purisima Canyon Cabernet Sauvignon Napa Valley @ \$13.99 per bottle  
Stylistically, the wine represents a balance between fruit, oak, and mouthfeel. The wine has a nice deep color without the murkiness that often indicates an over-extracted, manipulated wine. On the nose, initial aromas of red and black currants lead into darker coffee, spicy oak and dusty tannin notes. On the palate, the wine has good cassis fruit balanced with nice acidity and well integrated tannins. This is a lovely, elegant rendering of classic Napa Cabernet. Enjoy with all sorts of red meat.

\_\_\_\_\_ Bottle(s) of 2004 Dry Creek Vineyard Fumé Blanc DCV3 @ \$13.99 per bottle  
This a single-estate-vineyard bottling of 100% Sauvignon Blanc. The vineyard, known as DCV3 (Dry Creek Vineyard #3), is the oldest on the estate and has produced thirty-three vintages of Sauvignon Blanc. The fermentation was performed cold in stainless steel tanks at 52°F for 21 days. There was no barrel aging. The wine has a good aging potential of up to 5 years. On the nose, there are aromas of grass, Meyer lemon and grapefruit. On the palate, the wine displays subtle spicy notes with plenty of palate cleansing citrus and herbaceous qualities. The finish is laser-like, with sharp, focused flavors. Serve chilled and pair with oysters, seafood, goat cheese, smoked trout or cold poached salmon. It also goes great with spicy Mexican food.

\_\_\_\_\_ Bottle(s) of 2003 Chateau Fonréaud, Lustrac @ \$14.99 per bottle  
Plenty of dark fruit with ripe, well-integrated but present tannins and a good balance of fruit and acid. The wine is ripe but not overly so given the vintage and notes of earth and mushroom round out this classic Cru Bourgeois.

Enjoy this wine with any kind of roasted or grilled red meat. In the November 2006 issue of *Decanter* magazine, the 2003 Fonréaud was given 4 of 5 stars (17.33 points/20) and was Highly recommended.

\_\_\_\_\_ Bottle(s) of 2005 Grant Burge Eden Valley Pinot Gris Reserve @ **\$11.99 per bottle—Special price!**

The grapes for this 100% Pinot Gris were hand-harvested and then fermented on the lees in stainless steel tanks. A small percentage was aged in three-year-old barrels and then added to the final blend to add a bit of complexity. Although this wine sees barely any oak, it is surprisingly rich and creamy with flavors of pear and citrus that are framed by good acidity. This is lovely to drink by itself, but pairs beautifully with pasta with a cream sauce, mushroom risotto, or grilled pork tenderloin. Drink now and over the next two to three years.

## **Best Buy Wine Club: Previous Offerings**

\_\_\_\_\_ Bottle(s) of 2003 Kirkham Peak Clare Cabernet / Shiraz @ \$9.49 per bottle

The 2003 Kirkham Peak Clare Cabernet/Shiraz is a full-bodied wine loaded with spice and fruit. The nose has notes of eucalyptus, clove and blueberry. The wine is nicely balanced on the palate with notes of cocoa powder and fresh, cooling menthol playing off of the sweet fruit.

\_\_\_\_\_ Bottle(s) of 2006 Kalinda Sauvignon Blanc, Redwood Valley @ \$9.49 per bottle

The 2006 Kalinda Sauvignon Blanc is composed of 99% Sauvignon Blanc from yields of less than four tons per acre and about 1% barrel-fermented Viognier. All the Sauvignon Blanc was vinified in stainless steel. The Viognier adds a bit of aromatic complexity and hints of tropical fruit. The wine has great balance, a nice fleshiness on the palate paired with great acidity and an overall elegance that will lead you back again and again for another sip. The wine shows notes of jasmine, tangerine and grapefruit on the nose and follows through with flavors of pink grapefruit, guava and white peaches. This will work great as an appetizer, with fish, shell fish or any white meat.

\_\_\_\_\_ Bottle(s) of 2001 Paoletti Merlot @ \$9.49 per bottle

The grapes for this 2001 Merlot come from the second vineyard on Tubbs Lane just north of the town of Calistoga, right across from Château Montelena. The fruit underwent a 12-day maceration and the wine was then matured for 25 months in 50% new French oak and 50% one-year-old cooperage. The final blend was 84% Merlot with an additional 16% Cabernet Sauvignon. The wine has a dark, smoky, plummy nose and a deep rich color. The wine has good extraction and medium body. The initial attack is full of deep black berry fruits ringed by firm tannins. The finish is fine and long. Enjoy this wine with a hearty grilled steak.

\_\_\_\_\_ Bottle(s) of 2006 Watershed Semillon / Sauvignon Blanc @ \$9.49 per bottle

The 2006 Watershed blend of Sauvignon Blanc and Semillon is one of the classic Margaret River wine styles. The wine displays aromas of melon, citrus, lychees and gooseberry. On the palate citrus and tropical fruit flavors continue, balanced by a crisp acidity level. This is pleasant to drink on its own but also makes a suitable companion for food, particularly Asian cuisine.

\_\_\_\_\_ Bottle(s) of 2005 Jean-Louis Denois Grenache Noir @ \$9.49 per bottle

The 2005 Denois Grenache Noir is brilliant ruby in color. The nose also displays classic Grenache characteristics of licorice, black cherry, and violet. A note of crushed rocks adds a lovely minerality and depth to the sweetness of the fruit. On the palate the wine is light and vibrant and offers bright acidity. This Grenache is the perfect light and refreshing red. It would complement a light first course, salads and antipasti.

\_\_\_\_\_ Bottle(s) of 2005 Bleasdale Verdelho @ \$9.49 per bottle

Verdelho may be a new varietal to some of you. It is a white grape grown throughout Portugal, though most associated with the island of Madeira. The grape has also been highly successful in the vineyards of Australia. Unlike the wines of Madeira, Australian Verdelho are dry white wines which are fresh and aromatic, and quite suitable for lunchtime or warm-weather drinking. The 2005 Bleasdale Verdelho exhibits aromas of orange blossom, melons and tropical fruits. On the palate, ripe citrus and pineapple notes combine rich and lively fruit with excellent acid balance and freshness. This wine makes a great aperitif.

\_\_\_\_\_ Bottle(s) of 2005 Domaine L'Attilon Caladoc @ \$8.49 per bottle

Bright fuchsia in color, this wine is equally bold on the palate. Fragrant, heady and firmly structured, it packs quite a punch! With dusty floral scents, violet, garrigue and spice, this wine clearly hails from the south. The wine is

sweet and luscious on the attack, and the firm tannins give body and definition to the wine. Sweet plummy fruit, violets and spice dominate all the way through to the finish. Enjoy with roasted meats and hard cheeses.

\_\_\_\_\_ Bottle(s) of 2006 Domaine L'Attilon Chardonnay @ \$8.49 per bottle

The 2006 Domaine L'Attilon Chardonnay is a surprisingly delicious treat. On the nose this wine is redolent of ripe pear, luscious lemon, and white nectarine. Bright and citrusy on the palate, it has plenty of snappy acidity. The purity of fruit and refreshing acidity make it delightfully balanced and vibrant. Infinitely versatile, this wine makes a great apéritif, and can be paired with anything from canapés and salad to shellfish and light white fish.

\_\_\_\_\_ Bottle(s) of 2005 Richmond Grove Cabernet-Merlot @ \$8.49 per bottle

The Weathervane is a delicious blend of Cab and Merlot, aged in a combination of French and American oak for 12 months. It is a gorgeously perfumed wine, with notes of blackberry, eucalyptus and even sassafras. The palate boasts flavors of blackberry, eucalyptus and black pepper, with an incredibly lively mouth feel. This is a great-value Aussie blend that will be great as an apéritif or with a wide range of fare.

\_\_\_\_\_ Bottle(s) of 2005 Richmond Grove French Cask Chardonnay @ \$8.49 per bottle

In the glass the wine is medium straw-yellow with green hues. On the nose, there are notes of white peach and citrus fruit with a very subtle hint of nutty oak and buttery complexity. On the palate, the wine reveals peachy fruit flavors with fresh citrus notes. The French oak flavors contribute subtle vanilla, spice and cedar notes which harmonize with the fruit. The texture is soft and creamy yet balanced by a fresh acid finish. Enjoy this wine as an apéritif or with a wide range of fare including seafood and poultry.

\_\_\_\_\_ Bottle(s) of 2004 Denois Merlot @ \$8.49 per bottle

A wonderful expression of a fresh Merlot style with plenty of fruit but just enough acidity to give it balance. The nose is dominated by plummy Merlot fragrance. On the palate the wine is medium bodied with lots of dark fruit, just a bit of earth and soft yet present tannins. This wine is an easy drinker, intended for consumption at an early age—so open it up and enjoy. It will go well with beef, pork or even roast chicken, and with hard cheeses.

\_\_\_\_\_ Bottle(s) of 2004 Ercavio Roble @ \$8.49 per bottle

This is 100% Cencibel (the local name for Tempranillo), with an élevage of five months in French and American oak (hence the name Roble). Our Spanish wine buyer, Anne Pickett, is a big fan of this winery. Anne writes, "Full and fleshy, this red from La Mancha has plenty of ripe black cherry fruit and a long finish. Some of you may remember the 2003 Ercavio (Parker gave it 91 points) which sold out so fast that if you blinked, you missed out! Well, the 2004 is even better—more length, depth and concentration. Enjoy the Ercavio Roble with your favorite grilled steak! This wine should keep for up to three years. "

## ***Additional Club Specials***

### **2005 Anwilka, only \$29.99 (regular K&L price \$32.99)**

90 points from Stephan Tanzer's *International Wine Cellar*: "(63% cabernet sauvignon and 37% shiraz; a joint project of Bruno Prats, Hubert de Boüard and Klein Constantia's Lowell Jooste) Ruby-red. Aromas of raspberry, currant, licorice and spicy oak. Suave on entry, then broad and fine-grained in the middle, with a sneaky intensity to the flavors of raspberry and spice. A tad medicinal and dry on the back half, finishing with fine tannins and some chocolaty oak." (Mar/Apr 07) Anwilka Vineyard is a joint venture between Bruno Prats, former owner of Château Cos-d'Estournel, Hubert de Boüard de Laforest, co-proprietor of Château Angéus in Bordeaux, and Lowell Jooste of Klein Constantia Estate. Located in the prime red wine region of Helderberg in Stellenbosch, the vineyard was purchased in 1997, and production of Anwilka wines commenced in 2005. According to Robert Parker: "Fabulous...this is the finest red wine I have ever had from South Africa...This debut release, the 2005, a blend of 37% syrah and the balance cabernet sauvignon, is world class stuff, exceptional wine...."

### **2004 Chryseia, Portugal, only \$39.99 (regular K&L price \$49.99)**

93 points from the *Wine Advocate*: "The 2004 Chryseia seems brighter and more pointed than its 2003 counterpart, not quite as sweet, a little earthier. There are some similarities, such as refined tannins, lovely and persistent flavors and a suave, modern feel. The 2003 is far more attractive at the moment, and seems riper and sweeter, but the 2004 will likely overtake it. To me, it adds some of the complexity missing from the 2003, even if it is slightly less seductive. Ultimately, it may come down to your style preferences. I hope to retaste them side-by-side over the years. Both wines drank very well the next day and opened up beautifully, proving that they are not just about tasty fruit. This held easily for both tasting purposes and longer, despite having been open for a day, a good sign. This is primarily Touriga Nacional and Touriga Franca, with Tinta Roriz and Tinta Cao blended in, raised in new French oak. Proportions of each varietal used are expected to vary from year-to-year. There were 3,000 cases produced. Fruit is sourced from various Quintas of note, including Perdiz and Bomfim. Drink 2008-2016. 2/28/2007"

### **2001 Château Clarke, only \$23.99 (Regular K&L price \$27.99)**

According to Robert Parker: "Clarke's 2001 is a soft, fruity, pleasant offering with good ripeness, plenty of herb-tinged cherry and currant fruit, and a spicy, medium-bodied finish. Drink it over the next 5-8 years." (04/03) According to *Wine Spectator*: "A silky and pleasant red with good berry and cherry character and a hint of new oak... Best after 2006."

### **2003 Château Clarke, Lustrac, only \$23.95 (Regular K&L Price \$27.99)**

This has a very dense inky/purple color and charming aromas of intense ripe fruit with pure blackcurrant, cherry and plum jam along with subtle wood and mocha notes, espresso, toasted white bread, licorice and hints of chocolate and spices. On the palate there's a pure attack of powerful fruit followed by a deep mid palate with low acidity and ripe tannins, and a textured and fleshy finish. Beautiful harmony, with impressive concentration and balance.

### **2003 Fourcas Hosten, Lustrac - Club Price only \$13.95 (Regular K&L Price \$16.99)**

The vineyards of Fourcas-Hosten are planted with 45% Cabernet Sauvignon, 45% Merlot and 10% Cabernet Franc. The average age of the vines is 25 years. The wines spend one year in barrel before release. This is a classically styled wine from a very hot, ripe vintage. The wine shows lovely cassis and black cherry flavors, balanced by firm tannins and excellent acidity. This is not an in-your-face style of wine, but rather a medium-bodied, complex wine that is best complemented at the dining table. Try this with Filet Mignon. Drink now with an hour's aeration or hold for up to ten years.