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September 2008

Dear Wine Club Members,

Are you ready for some football? With Labor Day quickly approaching I am reminded that summer is quickly coming to an end and the holidays are not that far away. As you lament the end of summer, do it with a glass of one of our club wines.

Our four clubs this month have a true international feel, with wines from Bordeaux, Burgundy, Australia, Italy and California. We have indigenous varietals from Italy along with our home state's own interpretation of the two most famous Rhône grapes, Syrah and Viognier. This month's three great wines from France are all from the highly acclaimed 2005 vintage. Our Best Buy Club this month provides an opportunity to compare a Bordeaux-styled Cabernet Sauvignon from Australia with an incredible bargain Bordeaux from one of the greatest vintages of the last 50 years. As you taste them, ask yourself: if you tasted them blind, could you pick where each is from?

The Premium Club has two Rhône varietals with a California spin: a Viognier from the Central Coast and a Syrah from Mendocino County, each offering its own interpretation of these noble grapes. The knock-out value known as the Signature Club offers up a one-two punch from France, a 2005 red Burgundy coupled with a 2005 Bordeaux from one of the top winemaking families in Bordeaux. We finish this month with our Italiano club which features two of my favorite grapes from Italy: Sangiovese and Tocai Friulano. No Champagne club wines this month. I hope you still have a bottle in your refrigerator chilling away just waiting for the right opportunity to be opened.

Please keep in mind what a great gift our wine club memberships can be. The Best Buy Club is the perfect gift for the wine beginner because it offers fruit-forward, value-oriented wines. Our Premium and Signature wine clubs offer more sophistication and ageability for the wine aficionado. The two specialty clubs highlight what can be achieved when your own buyers go over to Italy and Champagne. K&L's buyers taste wines, meet small grower/farmers and discover wines that are often overlooked by large wine importers and their corporate palates. We take an enormous amount of pride in the quality and uniqueness of the wines in our clubs and hope you enjoy drinking them as much as we enjoy finding them for you.

We have tent Champagne events scheduled for Saturday, October 18th at our Hollywood store and Sunday, October 19th at our San Francisco store. Only \$90 a person and you taste about 50 outstanding bubbly. These are can't-miss events with Champagne poured from some of our best direct-buy domains along with such luminaries as Krug, Dom Perignon, Laurent Perrier, Roederer, and Bollinger.

Please check out page 12 for some super specials for club members. I hope you enjoy this month's selections. I look forward to hearing from you soon.

Cheers,

Alex Pross  
Wine Club Director  
K&L Wine Merchants

# Signature Red Collection Wine Club

## 2005 Chassagne Montrachet Rouge, Louis Latour

We are excited to be able to send you this lovely bottle of pinot noir from Burgundy, from one of the greatest vintages in memory. As Allen Meadows, better known as the Burghound, wrote: “2005 is quite simply the best top-to-bottom vintage that I have ever seen, period, full stop. ... 2005 is a brilliant vintage with virtually nothing to dislike (except perhaps the prices) and here is the key point, it’s also great from top to bottom.” Well, we agree, which is why we are so happy to have found a way to get you this wine as a Signature Club Selection.

Louis Latour is a well-respected négociant and wine-growing company, still run by the Latour family. They have been wine-growers since the 1600s and négociants since 1797, so they have just a bit of experience behind their efforts! Their facility in Aloxe Corton is set up so that all the winemaking can be done by gravity, avoiding the need to pump the wines. This allows them to treat all of their wines as carefully and gently as they do their top wines.

Many people hear the magic words “Chassagne Montrachet” and automatically think of the fabled white wines of the village. But almost 40% of the production in Chassagne is red, from pinot noir. This is not surprising, since the sub-soils here bear a great resemblance to those of the Côte de Nuits, home of the fabled villages of Chambolle and Vosne Romanée. Historically, the reds used to be more famous than the whites, and even sold for much more. Today they represent some of the better values in red Burgundy. They are somewhat less in fashion than the whites, but they’re higher in quality than ever.

This pinot has interesting notes of pepper and earth to balance the lovely, rich fruit of the vintage. It is long and silky on the plate, with tons of intense black fruit. But enough with the wine talk. The real point is that this is a wine that will pair well with grilled salmon, chicken or a rack of lamb. As the British would say, it is a “more-ish” wine. That is, when you sit with your dinner and have a glass, you find yourself in a mood for more. Thanks to special Club pricing, you may do so without breaking the bank. —*Keith Wollenberg*

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

## 2005 Chateau Cantelys Rouge, Pessac-Leognan

You probably know the saga of Château Smith Haut Lafitte. This property, with its great terroir in Martillac, for many years produced unexciting wines— in my mind actually, rather dreadful. The 1961 was passable, but the property did not reach its potential until Daniel and Florence Cathiard purchased it in 1991. They were in the sporting business and owned many stores worldwide (Go Sport). They have always been good sports. They were both on the French Olympic ski team during the 1968 games in Grenoble. Their teammate was the great Jean-Claude Killy.

In 1990, Daniel and Florence sold all of their business interests to buy Château Smith Haut Lafitte. After two years of massive renovations of both the winery buildings and the 18th century manor house, they moved into the château. They live there all year round in order to devote themselves to their life’s work: making great red and white wines at Smith Haut Lafitte.

Daniel and Florence purchased Château Cantelys, a Pessecc-Léognan property, in 1994. The previous owner was Andre Lurton of Lurton fame. Located on a superb gravelly rise across from the science park in Martillac, it is a neighbor of châteaux Smith Haut Lafitte and Rochemorin. The yields for this great



*Daniel Cathiard*

property are low, in the range of 35-38 hectolitres per hectare. The vineyard plantings are 60% Cabernet Sauvignon, 35% Merlot, and 5% Cabernet Franc, and the average vine age is 16 years.

The 2005 vintage will long be remembered for drought conditions. Total accumulated precipitation amounted to just 480mm, as compared to 800mm in an average year. Thanks to extensive root networks, the vines were fortunately able to cope with this limited water supply, and the drought did not have any negative effects other than low yields.

We had great success selling the 2003 Cantelys in the club and now we are proud to offer the even better 2005 vintage. James Suckling of the *Wine Spectator* scored it 89-91 points and said: "Intense aromas of blackberry and wet earth follow through to a full-bodied palate, with round and soft tannins. Silky. Impressive." I could not have said it better. — *Clyde Beffa Jr.*

**Your re-order price for this wine as a club member is \$25.99.**



## Club Italiano

### 2005 Gianni Brunelli Rosso di Montalcino

Gianni Brunelli. How could you have a better name, as a producer of Brunello di Montalcino? Gianni Brunelli didn't inherit this role. When he was born in Siena, his father worked on a small estate in Montalcino. Fifty years ago hardly anyone knew what Brunello was, or cared. In its region, it was just something to drink with your bread and (with luck) some meat or cheese. Gianni (pronounced like Johnny) came to manhood in Montalcino in the late 1960s, a time of unrest worldwide, and he became involved in student demonstrations and politics. If you visit him at his winery in Montalcino, he'll proudly show you a photo of himself with Fidel Castro. He loves cigars, too!

We wouldn't even be reading about Gianni if it weren't for his venture into the restaurant world. Today he is the proprietor of one of Tuscany's most famous restaurants, Osteria Le Loggie, just off the Piazza del Campo in Siena and a tourist mecca. It's not a haven for Michelin three-star seekers or habitués of the French Laundry. Good food surely, yet that is not why it is so well known. You might drop by some day and see Gianni sitting at a table discussing politics and eating antipasti with Dustin Hoffman. Come back in the evening and he'll be there sharing pasta and watching the ladies with George Clooney. If you come by later he'll be hanging out with Sting, drinking Grappa into the wee hours. The success of the restaurant allowed Gianni to fulfill a long-held dream. In 1987, he went back to Montalcino and bought the property where his father had worked, called *Le Chiuse di Sotto*. One can only imagine the feeling it must have produced for his family to actually own, not just work on, this estate.

Gianni's vineyard and winery are on what the locals call the *versante senese*, the slope towards Siena. This is a north face but the vineyards are in an east-west valley. The vineyard actually has a southwesterly exposure so it does get lots of light, but not the burning afternoon heat and sun of wineries in the dead south or southwest of Montalcino. The 100% sangiovese vines are grown in a schistous Galestro mix and a calcareous marne and white clay that lie between 600 and a 1000 feet. In this time of global warming



(whether you believe it or not), it has been distinctly warmer and drier in Montalcino. So dry in fact that in 2003, vines were dying and the Consorzio del Brunello decided that it would allow irrigation “when needed.” The *versante senese* is rife with springs; water abounds. That’s not the best thing when it’s cold and rainy, but in hot and dry times it comes in handy.

The 2005 Gianni Brunelli Rosso di Montalcino is a throwback to the days when wines were under 14% alcohol. Is that still possible? Yes, this is 13.5% alcohol! This wine is classically styled. It has the classic dark Marasca cherry aromatics and flavors that are so representative of this side of Montalcino while being true to its long, lean and elegant origins. No new oak here; this wine is aged for eight months in 30HL Slavonian oak barrels and has been in the bottle now for two years. It needs some decanting or aeration and should be served with rich dishes like lasagna with a béchamel sauce or spicy beef stews. If you were in Montalcino you’d have it with hand rolled Pinci pasta with a wild boar ragu. It is also good with high-fat-content cheeses. Enjoy! —*Greg St. Clair*

**Your re-order price for this wine as a club member is \$28.99.**

## 2007 Blason Tocai Friulano

Friuli is one of the least recognized Italian states (okay, it’s better known than Molise). East of Venice, it nestles up against the border of the former Yugoslavia, now Slovenia and Croatia. Giovanni Blason lives in Gorizia, a region that is split between two countries. Half of it is in what is now Slovenia and was Yugoslavia when they established the border at the end of World War II. The Isonzo River gives its name to this wine region. Historians of World War I would recognize the name. During the 29-month-long Battle of Isonzo, this was the site of a grotesque struggle in which 300,000 Italians and 200,000 Austro-Hungarian lost their lives.

In the past couple of decades another kind of battle has taken place, with the fearsome Hungarians. It’s over the right to use the name Tocai (in Italy), Tokay (in France) and Tokaj (in Hungary). After years of legal challenges, the Hungarians have won. No longer can there be a Tokay d’Alsace or a Tocai Friulano. For the Alsatians the transition wasn’t that difficult. Tokay d’Alsace is pinot gris (pinot grigio) and pinot gris is already produced in Alsace. But the Italian wine Tocai Friulano isn’t pinot grigio. It’s, well ... Tocai Friulano! The Friulans, as they call themselves, worship Tocai and this wine is their national drink! Well it was Tocai, and from now on it will just be called Friulano.

Giovanni Blason is a laid-back dynamo; can you have those two together? In him, you can. His small winery on the extreme eastern edge of Italy produces about 3,000 cases annually. Giovanni, with the help of his consulting enologist Andrea Rossi, is producing wines of outstanding quality for bargain prices. His wines have received high marks from Italian critics. The 2008 Gambero Rosso gave his 2006 Tocai Friulano 2 glasses (out of 3) with a \* for its excellent price-to-quality ratio.

I love Tocai—no, Friulano. (It’s going to take years for me to get used to this.) I love the freshness of this wine, the crisp minerality, the hint of tarragon in the finish, lively and fresh on the palate. It is so refreshing. This vintage, the 2007 Blason Friulano, is sensationally balanced, crisp and refreshing. Enjoy it with sautéed red snapper, grilled vegetables or some Frico! Frico is fried Montasio cheese that crisps up and is absolutely delicious.

A note for all of you who are counting: This is the last white wine for a while: It’s going to be red wine season for many months to come! —*Greg St. Clair*

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



*Giovanni Blason with Greg St. Clair.*

# Premium Wine Club

## 2005 Purisima Canyon Syrah, Mendocino

The majority of this wine's fruit comes from the meticulously farmed hillside vines at Lovin-Patronne Vineyard, south of Ukiah. That's what gives this wine its plush berry and earth characteristics. The syrah from Lovin-Patronne is balanced by petite sirah from Joe Golden's Hart Arrow Ranch, the Cadillac of vineyard sites. And there's also the addition of 2% viognier from the Maserati of vineyards, Lou Bock's Chance Creek Vineyard.

Here's what K&L's Jim Barr has to say: "I love to consume and produce syrah. The families I make wine with, and for, rave about the stuff I have created. But it does not hold a candle to the Purisma Canyon Mendocino Syrah made with fruit sourced from several vineyards in the Redwood Valley, including Lou Bock's. Profoundly deep in color, this wine explodes with aromas of licorice, white pepper and plums underscored by mild toasty oak. All of this screams across the palate with soft tannins and a lush display of pure syrah fruit that refuses to give up. This is an amazing syrah that will be our house red as well as part of Jim's Gems Hall of Fame."

**Your re-order price for this wine as a club member is \$11.95.**



## 2006 Summerland Viognier, Paradise Road Vineyard

The movie *Sideways* brought to the forefront the plethora of high-quality pinot noir producers in the Santa Barbara region, but did very little to highlight any of the other varietals that are also being grown there with great success. Viognier may be the second strongest grape varietal to come out of the Santa Barbara area, with producers like Summerland producing viognier with a distinctively Condrieu feel.

The Paradise Road vineyard was planted in 1999 and is located just off Highway 154 in a beautiful corner of the Santa Ynez Valley. Tucked away behind olive trees and California oaks, this unique vineyard is planted to seven acres of viognier, which you can see from the road, and 15 acres of syrah on a lower shelf overlooking the Santa Ynez riverbed. Here on the eastern reaches of the valley, the soils and climate are well suited for Rhône varietals.

The 2006 Summerland Viognier Paradise Road Santa Ynez Valley is one of the better viogniers I have tasted this year. The wine has impeccable balance with an amazing nose of white flowers, honeysuckle and crushed stones.

On the palate the wine is full-bodied and lively with good acidity, richness and complexity. The fruit flavors include peach, white nectarines, kumquats and honeyed apricots, with a subtle touch of oak. The wine has a long, lush finish that gives it a silky feel without coming off too heavy or extracted. If you're in the mood for a white wine and are tired of chardonnay and sauvignon blanc, then this is the wine for you.

**Your re-order price for this wine as a club member is \$15.95.**



*Summerland owner Bilo Zarif (center) & staff.*

# Best Buy Wine Club

## 2002 Wolf Blass Gold Label Cabernet Sauvignon, Coonawara Australia

We're not the only ones who love the 2002 Wolf Blass Gold Label Cabernet Sauvignon from Australia. The critics love it too. This wine got a 90-point score from *Wine Enthusiast* and it normally sells for over twice our wine club price. If you're looking for a mellow, food-friendly cabernet sauvignon that tastes like a Bordeaux with a few years on it, then the 2002 Wolf Blass cabernet sauvignon will blow you away.

Because of the wealth of wines coming out of Australia, we have been able to find many outstanding values. The 2002 Wolf Blass Gold Label Cabernet Sauvignon is another in the long line of amazing values we have been able to unearth from Australia. We would usually have a white wine in this slot to pair with a red wine, but this excellent red from Australia caused us to rethink that arrangement for this month. With quality that could easily qualify it for the Signature Red Club, this wine clearly demonstrates that shiraz is not the only grape varietal capable of reaching great heights in Australia. The Coonawarra, with its cooler climate, is the ideal place to grow cabernet sauvignon and infuse it with some bordelaise accents.

The 2002 Wolf Blass Gold Label Cabernet Sauvignon could easily be mistaken for a Bordeaux from a warm vintage. The wine has excellent structure and acidity without having abrasively high alcohol or overripe fruit. The nose is a combination of scorched earth, graphite and black fruits while the palate is a complex blending of black cherry, kirsch, licorice, spearmint and eucalyptus flavors. The wine displays great focus, which is apparent along the finish which is long and smooth.

**Your re-order price for this wine as a club member is \$9.49.**



## 2005 Château Haut Belian Prestige, Bordeaux

The true test of a great Bordeaux vintage isn't what the great producers do but what the small, unknown producers are able to make. In 2005, Château Haut Belian produced a wine worthy of your next case purchase. This could be your next house red. A blend of 45% merlot, 30% cabernet sauvignon and 25% cabernet franc aged for eight months in fine-grained oak barrels, the 2005 Belian is a stunning testament to the greatness that is the 2005 vintage.

The wine comes from a plot of 12 hectares on an 86-hectare planting on hills between the rivers Dordogne and Garonne, which eventually meet up to make the famous stretch of the Gironde. This plot has dense plantings of old vines that are strategically placed to allow the best exposure to sun. The resulting wine has a pedigree far beyond its meager price.

The 2005 Château Haut Belian Prestige is an intense red in the glass and quickly offers up aromas of coffee, toasted bread and ripe, red berries. The palate is true to the nose with a dense yet elegant structure that flawlessly integrates subtle notes of oak while deftly balancing the delicate fruit. This wine will be perfect with your next barbeque or steak and can be enjoyed by itself or with your next great meal at home.

**Your re-order price for this wine as a club member is \$9.49.**

# Re-order Form

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

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

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

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

## Champagne Club Previous Offerings

\_\_\_\_\_ Bottle(s) of LeClerc Briant Ravinne @ \$34.99 per bottle

This vineyard is located in the village of Verneuil, in the Western valley of the Marne and is planted exclusively to organically farmed meunier. For those of you who have tried Rene Collard's meunier, get ready for a contrast! This is very, very fresh tasting meunier, without the mushroomy, brooding layers for which Mr. Collard is famous. The Ravinne has a lot of body, but also a lot of sweet fruit (a surprise at only eight grams per liter of dosage), leaning to the pear and apple side of the flavor wheel. This is the perfect bottle to have with game birds, so if you have a friend who hunts, invite them over! —*Gary Westby, K&L*

\_\_\_\_\_ Bottle(s) of Camile Bonville @ \$32.99 per bottle

This is the first wine from the joint négociant effort of Olivier Bonville (of Champagne Franck Bonville fame) with his wife, Delphine Cazals. It is named after their daughter, Camille, and is 100% grand cru chardonnay from vineyards in Avize and Cramant. If you decide to be greedy with your bottle (always a good call!) and not share it with friends for the apéritif, this wine is a natural with shellfish. A favorite pairing of mine is day boat scallops. The chalky, mineral drive of the Champagne cuts through the ultra-rich scallops, making it all too easy to eat too many and drink too much!

\_\_\_\_\_ Bottle(s) of Jacquesson 732 @ \$37.99 per bottle

Jacquesson's current non-vintage blend, different from last year's (the 731). Fans of their Champagnes can enjoy the differences. This batch is based on 59% 2004 with 25% 2003, 15% 2002 and 1% from 2001. It is composed of 39% chardonnay, 36% pinot meunier, 25% pinot noir and dosed at next to nothing: 3.5 grams! This is racy, mineral-driven, yet concentrated Champagne that will please the serious Champagne lover. —*Gary Westby*

Henriot Brut Champagne \$28.99 (Regular K&L price \$31.99)

We recently acquired a fair amount of NV Henriot Souverain Brut (\$28.99) at an unheard-of price. Henriot has a history to match the quality of the product. The house has been in existence since the 1700s; wine production having begun in 1808. This classic blend of 40% chardonnay and 60% pinot noir, received 92 points from *Wine Enthusiast* and 90 points from Stephen Tanzer. Although the majority of the blend is pinot noir, the crisp chardonnay fruit stands out on the nose. Refreshing citrus fruits, green apples and minerality are the dominant characteristics. They create refreshing and clean scents that are reminiscent of a fine blanc de blanc.

## Signature Red Club Previous Offerings

\_\_\_\_\_ Bottles of 2005 Gigondas “Ventabren” Moulin de Gardette @ \$26.99 per bottle

Jean-Baptiste Meunier of Moulin de la Gardette is one of our favorite producers here at K&L. For several vintages now our clubs have been very proud to feature the wines of this passionate and conscientious producer from Gigondas. The Gigondas Moulin de la Gardette “Cuvée Ventabren” is the estate's top cuvée, and hails from the

estate's oldest vines, some of which are nearly 100 years old. The 2005 Cuvée Ventabren is composed of 70% grenache, 20% syrah and 10% cinsault, with the latter two varietals fermented together. It exhibits 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-full bodied, opulent wine that possesses great depth, length and persistence. The 2005 Cuvée Ventabren is simply a gorgeous example of what can happen when talent, dedication and great terroir come together. Bravo Jean-Baptiste!

\_\_\_\_\_ Bottles of 2000 Joseph Swan Zinfandel, Lone Redwood Ranch , Russian River Valley  
@ \$20.99 per bottle

Anyone who has been fortunate enough to taste a well-aged zinfandel that was built for the long haul will easily attest to the fact that zinfandel can age. The 2000 Joseph Swan Zinfandel Lone Redwood Ranch Russian River Valley displays an intoxicating nose of minced meat pie, brambley spice and plum which slowly fades away to reveal a palate bursting with multiple layers of apricot, plum, cinnamon-stick, clove and dark fruit flavors. The balance of this wine will allow you to pair it with any grilled meat selection but it would ideally go with pork and lamb dishes.

\_\_\_\_\_ Bottles of 2005 Roth Cabernet Sauvignon, Alexander Valley @ \$23.99 per bottle

2005 was an excellent vintage, delivering classic, well-structured cabernet. All of this leads to a wine that displays a nose of vanilla, ripe cherry and cinnamon, with flavors of raspberry jam, cocoa and red fruit. The 2005 Roth is an accessible and evenly structured cabernet with a long, elegant finish. A classic California cabernet sauvignon, this wine is big all around with tons of fruit and oak.

\_\_\_\_\_ Bottles of 2005 Etude Merlot, Sonoma Valley @ \$23.99 per bottle

The 2005 Etude starts with bright, heady aromas of blackberry, black plum and olive that lead to a core of rich, concentrated fruit. The structured yet supple tannins wrap around the lush red fruit and mingle with notes of white pepper. The wine's finish leaves a long, lasting impression of fruit richness backed by hints of smoky spice. This wine, while extremely accessible in its youth, possesses excellent potential for aging. Finally, a merlot that can make a cabernet fan smile!

\_\_\_\_\_ Bottle(s) of 2004 "Roy J. Maier" Sonoma Cabernet Sauvignon, produced by Saint Helena Road Winery @ \$23.99 per bottle

This Roy J. Maier label blends the juices from the grapes of cabernet sauvignon, merlot, malbec, petit verdot and cabernet franc, into a kaleidoscope of flavors, aromas and colors; offering a wine to thoroughly savor, from your first sample of the bouquet, to your last satisfying sip. It is from mountain vineyards so the wine is quite big on the palate. The tannins are round and polished. Some oaky nuances on the palate and a long, lingering finish are hallmarks of this wine. And it is from the great 2004 vintage. Cellar this for a few years or enjoy it now an hour after decanting it. Barbecued steak is my choice—how about a flavorful porterhouse on the rare side?

\_\_\_\_\_ Bottle(s) of 2005 Chante Cigale Châteauneuf-du-Pape @ \$25.99 per bottle

Robert Parker's *Wine Advocate* scores this 90 points and lists the retail price at \$30 to \$38. "2005 Châteauneuf du Pape has a deep ruby/purple color and classic Provencal aromatics of garrigue, ground pepper, kirsch, and loamy soil notes. Medium to full-bodied, richly fruity, it has soft, silky tannins and decent acidity. This is a 2005 Châteauneuf du Pape to drink now and over the next 10-12 years."

\_\_\_\_\_ Bottle(s) of 2005 Chateau Coufran, Haut Medoc @ \$23.99 per bottle

2005 Bordeaux wines are hot sellers and we just got the last bit of this wine. Fabulous richness and good structure for the cellar. Toasty and tempting-decant one hour and serve with a rack of lamb.

## **Club Italiano Previous Offerings**

\_\_\_\_\_ Bottles of 2006 Terre Del Vulcano Fiano di Avellino @ \$14.99 per Bottle

For me fiano has always been the most important white grape in Campania. Its body, minerality and a well-documented longevity offer more complexity and structure than any other. Fiano has an inherent richness that makes it work as an aperitif, but the underlying minerality and great acidic balance make it an excellent food

accompaniment. Those of us on the west coast have more cold-water fish, which don't get the sweetness of their warm-water brethren, but fiano is versatile! Crustaceans, scampi, tiny baby octopus, salmon or snapper or a fresh cheese would do very well. –*Greg St. Clair*

\_\_\_\_ Bottles of 2003 Castel Ruggero Chianti Classico @ \$21.99 per Bottle

This wine is a blend of 80% sangiovese with 15% merlot and 5% cabernet franc. 2003, as most of you probably know, was an insufferably hot year yet with all of the dire predictions for “cooked wines,” this wine shows no negative effects of the heat. I really think this wine is tremendous; the nose alone is full of so much intrigue, spice, nuance and outright boldness it would be enough for me. In the mouth the wine is vibrant, focused and long with layers of mineral, spice, fruit and touches of herbaceous complexity that make it really powerful. It's like a tightly wound spring that slowly uncoils at it opens in your glass. I just finished reading about Dario Cecchini, Chianti's world-famous butcher, so I'd have to say you need to eat this with a big T-bone steak, or some white beans with fresh olive oil if you don't do the meat thing! –*Greg St. Clair*

\_\_\_\_ Bottles of 2006 Mastroberardino Greco di Tufo @ \$14.99 per bottle

The Mastroberardino Greco di Tufo DOCG is made from the Greco grape, grown in a chalky clay soil called *tufò*, which dominates the area. This calcareous soil adds great verve and character that freshens the wine and gives it a focus and minerality. The wine is fermented in temperature-controlled stainless steel to preserve its freshness. It is a perfect summertime white, aromatic, rich and well balanced. It's a wonderful accompaniment to some of Italy's most famous dishes such as *linguine alle vongole* (one of my favorites), risotto with calamari, or grilled swordfish.

\_\_\_\_ Bottles of 2005 San Vincenti Chianti Classico @ \$20.99 per bottle

Very rich, with great mid-palate feel. The nose is molten galestro, sweet earth, tobacco, new saddle leather, sage, and rosemary, spicy, vibrant and full of mineral. On the palate the wine really comes together. The density is balanced by length and touches of sweet plum and bright cherry fruit, alternating with the earthy nose to create a sensational wine. I'd drink it with grilled, rosemary-marinated pork chops or a big thick T-Bone steak.

\_\_\_\_ Bottle(s) 2002 La Velona Brunello di Montalcino @ \$28.99 per bottle

The nose is classic ripe cherry with hints of tobacco and leather; the color is classically sangiovese ruby, not blue-black like cabernet. The wine is gracious in the mouth, long, balanced and truly sangiovese. The finish is gentle, yet persistent in its purity and elegance and it was crying out for food. I love it. I'm sure you'll love it as much as I do. Normally I'd say try this with the Montalcino prerequisite for Brunello Cinghiale (Wild Boar) but for this wine (maybe because it is so warm today) I feel like a pasta with ragu and maybe spice it up a bit with some porcini mushrooms, topped off with a dusting of grated Pecorino Toscano. This is not the blockbuster, put-in-your-cellar-for-twenty-years type, but a really very good wine (as you will see) for drinking now. –*Greg St. Clair*

## **Premium Wine Club Previous Offerings**

\_\_\_\_ Bottles of 2004 Jade Mountain Syrah @ \$13.95 per Bottle

Starting out with notes of coffee, black fruits and minerals the wine has a distinctively Côte Rôtie feel but has the tell-tale fruit one would associate with Napa Valley. The ongoing search for food-friendly wines has led us to syrah, which is a natural when it comes to pairing well with most foods. The earth tones, soft red fruits and good acidity of most syrahs allow them to accentuate and showcase the finer points of a meal without obscuring what is on the plate. But don't take our word for it. The *Wine Spectator* gave this wine a 91-point score.

\_\_\_\_ Bottles of 2006 Domaine L'Eglantiere Chablis @ \$13.95 per Bottle

This hails from a vineyard five miles north of the town of Chablis that is owned by the Durup family, the largest private landowners in Chablis. The ideal location of Domaine L'Eglantiere is apparent when one sees the exposed hillsides with their steep slopes and flinty soils. The resulting wine is a Chablis of great depth and character. Allan Meadows of Burghound had this to say about the wine: “This too is slightly exotic with aromas that run to mango and apricot with hints of citrus that merge into round, rich and energetic flavors that possess better definition and better overall depth plus traces of oyster shell and saline. Better overall quality as there is just more here.”

\_\_\_\_ Bottles of 2006 Olivet Lane Chardonnay, Russian River @ \$13.95 per bottle

A chardonnay with tropical fruit flavors along with good acidity and minerality. The oak is there to frame the wine

but doesn't interfere with the great core of fruit. This is a case-worthy buy and should be your go-to chardonnay this summer to help you fight the heat. Enjoy this with grilled chicken, summer sausages or any other fare that you would pair with a white wine.

\_\_\_\_ Bottles of 2004 Chateau Ste Michelle Orphelin, Columbia Valley Washington @ \$13.95 per bottle  
Orphelin was born when the winemakers chose to create a true Rhône-style blend, while showcasing Washington's true potential for Rhône varieties. The wine bursts with ripe, red fruit and layers of spice and milk chocolate. On the palate, candied cherries and ripe strawberries abound, offering an enticing, complex mouthfeel and a smiling finish. The next time you have lamb or a pork chop, adopt a glass of Orphelin and become a foster drinker.

\_\_\_\_ Bottle(s) of 2005 Domenico California Montepulciano @ 13.95 per bottle  
The 2005 Domenico Montepulciano is sourced from vineyards in California's Central Valley and is a blend of 88% montepulciano, 10% petite sirah and 2% merlot. The wine spent 18 months in French and American oak. The result is a medium-bodied on the palate with oaky flavors and aromas of cherry, anise, plum and blackberry. The wine has soft, lush fruit that has a velvety texture with just enough oak to accentuate and frame the abundant fruit flavors. This wine can pair wonderfully with veal or lamb and of course your favorite pasta dish. —*Alex Pross*

\_\_\_\_ Bottle(s) of 2006 Kirkham Peak Napa Merlot @ \$14.95 per bottle  
From one of Napa Valley's most respected family-owned wineries. Grapes come from the Yountville and Stags Leap area of the Napa Valley. This is something of a Bordeaux blend, as there are small amounts of cabernet sauvignon and cabernet franc in the wine. It was aged for almost two years in new French oak. This wine has firm acidity and structure as well as an elegant bouquet of red berry fruit with a hint of menthol, cherries and spice. It is a thoroughly satisfying wine that will make a perfect addition to your rack of lamb dinner. It is young; decanting one hour in advance will soften it. This wine will age well for several years in your cellar.

\_\_\_\_ Bottle(s) of 2004 Mt St. Helena Brand Napa Valley Cabernet Sauvignon @ \$13.95 per bottle  
79% cabernet sauvignon, 15% cabernet franc, 4% merlot, 2% malbec. Now we have the stats out of the way. This wine is simply delicious—trust me on that. It is deeply colored with a pungent, inviting nose of blackberry, blackcurrant, cedar, thyme and cloves. It is distinctly cabernet. Big, ripe blackberry flavors are complimented by cool notes of menthol and cassis. Dark olive, tobacco and pepper notes are supported by bright redcurrant and raspberry. This wine is very approachable and ready to drink now but the firm tannins and backbone of acidity will allow it to continue to improve over the next couple of years. I love this wine because you do not have to ponder it, just enjoy drinking it with a nice pork loin roast or lamb shank.

\_\_\_\_ Bottle(s) of 2006 R Wines, Three Rings Shiraz, Barossa Valley, Australia @ \$12.95 per bottle  
Robert Parker scores this 91 points and says: "There are 14,000 cases of the 2006 Shiraz, a wine sourced from three Barossa vineyards. The wine was aged in seasoned American oak. Opaque purple colored, it offers up a jammy perfume of cedar, spice box, violets, blueberry, and blackberry. This leads to a medium to full-bodied wine made in a surprisingly elegant style. Supple-textured, full-flavored, with well-integrated tannin, this hedonistic effort will evolve for three to five years but can be enjoyed now and over the next ten years."

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

\_\_\_\_ Bottles of 2006 Penfolds Chardonnay Thomas Hyland South Australia @ \$8.49 per Bottle  
Penfolds has delivered to us a wonderful value in chardonnay. The Thomas Hyland chardonnay has a wonderful core of bright fruit with aromas of lanolin, white flowers and crushed stones which creates a harmonious and well-balanced wine. This bottling is made from grapes sourced from the Adelaide region and this wine has much in common with its more heralded and expensive sibling, the Yattarna chardonnay made by Penfolds. The quality attained by this bottling is achieved by the unique climate of Adelaide. With Adelaide's cooling sea breeze and moderate weather, chardonnay is able to mature and not become too rich and sugary.

\_\_\_\_ Bottles of 2006 Côtes du Rhône Comte Louis Clermont-Tonnerre "La Berardière Très Vieilles Vignes" @ \$10.49 per Bottle  
A fantastic value from the south of France. This wine 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 Grenache-based cuvée comes from old vines grown in the Côtes du Rhône Villages of Cairanne that are, according to the importer, at least 60 to 70 years old. Comte Louis de Clermont Tonnerre, whose name is used on Alain Corcia's Côtes du Rhône label, is an descendant of a noble family living at a château north of Paris. He has been involved in Corcia's firm as an administrator from the start of the company.

\_\_\_\_ Bottles of 2007 Domaine Begude "Le Bel Ange" Chardonnay Languedoc @ \$9.49 per bottle  
K&L is proud to feature the latest release of Domaine Begude's "Le Bel Ange" Chardonnay (the beautiful angel). It is composed of 85% chardonnay and 15% chenin blanc. An inviting citrus nose will greet you, along with delicate nuances of honeydew melon, pear and wet stone. The Bel Ange is a superb candidate for a house white as it can be enjoyed on its own at the end of a long day, or with a variety of seafood, salad and light white meat dishes.

\_\_\_\_ Bottles of 2005 Line Shack Cabernet Sauvignon @ \$9.49 per bottle  
The 2005 Line Shack also has blended in cabernet sauvignon from the Sunbelt vineyard in Paso Robles, which contributes the cherry- and berry-like flavors in the wine. This wine sees extended maceration and oak aging, which contributes to its power and intense fruit. It has a luscious mouthful of fruit that is nicely accented by just enough oak to frame the wine's fruit without obscuring it. A fun, fruity red to drink, this is a great red for your next BBQ or family gathering.

\_\_\_\_ Bottles of 2004 Neffiez Catherine St. Juery Coteaux de Languedoc France @ \$10.49 per bottle  
This exciting winery and vineyards are located about 50 Km northwest of Montpellier. The 2004 Neffiez Catherine St Juery starts off with aromas of wild red raspberries, quince, mixed spices and vanilla. On the palate the wine has deep red fruit that is both elegant and vibrant with white pepper flavors reminiscent of a fine Cornas. The wine is so supple yet displays complexity way beyond its modest price. As the wine stays in the glass it develops more complexity and characteristics of a much higher priced wine with fleshed out fruit flavors, subtle spice and soft, nuanced oak. This is easily a case-worthy buy that can be your go-to red for your next dinner party or family meal.

\_\_\_\_ Bottles of 2005 Rosemount Show Reserve Chardonnay, Australia @ \$8.49 per bottle  
The 2005 Rosemount Show Reserve is the perfect warm-weather wine. Gorgeous aromas of tropical fruits spring from the glass while on the palate the wine displays peach, pineapple and citrus flavors. There is enough oak to satisfy fans of richer chardonnays while the acidity keeps the wine in perfect harmony. This is the perfect foil for grilled chicken or your favorite summer salad.

\_\_\_\_ Bottle(s) of 2005 Concannon Petite Sirah Limited Release @ \$10.49 per bottle  
An intense wine with vibrant berry fruits and a rich, full palate. The wine starts with attractive aromas of ripe berries, creamy oak and a touch of spice. This is a full-bodied wine, yet it has a firm and balanced structure with hints of toasty oak and vanilla on the palate. There's plenty to sink your teeth into now as this 95% petite sirah, with merlot and petit verdot. This is a great wine for the barbecue season.

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\_\_\_\_ Bottle(s) of 2006 Pierre Sparr Pinot Blanc Reserve @ \$8.49 per bottle

This wine sure does have great flavor and has a medium bodied palate impression. The nose is pleasant and subtle and reveals dominant fruity flavors of white fleshed fruits and green apples. Aeration enhances its fruity character and reveals citrus and a slight floral touch. The nose is discreet but pleasant. The onset in the mouth is ample while the finish offers moderate length and vivacity.

\_\_\_\_ Bottle(s) of 2004 Brokenwood Sémillon, Hunter Valley Australia @ \$8.49 per bottle

Are you kidding me—90 points for \$8.49? A luminous green/yellow sémillon with lifted, zesty, lemongrass aromas and sweet apple-blossom characters. Some lime is evident. The perfect balance of fruit, alcohol and minerality combine for a seamless finish. In other words, it tastes very good. It is worth it to buy a few cases for the upcoming spring and summer. And we love the screw-cap closure. Here is a fine wine to serve with some crab or steamed clams, or even a piece of swordfish.

\_\_\_\_ Bottle(s) of 2006 Blason Franconia, Venezia-Giulia, IGT @ \$7.99 per bottle—**Special Price!**

The 2006 Blason Franconia (Blaufrankisch) has a supple, ripe and soft richness as it flows across the palate. The texture is warm and reassuring in the mouth. The nose is complex, highlighted by black pepper and rich plummy fruit; these elements create an interplay reminiscent of a Côte du Rhône with hints of Bordeaux. It finishes with a long, clean and dry finish that just begs for food.

## ***Additional Club Specials***

**2001 Chateau Cantelys Rouge, Pessac-Leognan**

**2004 Chateau Cantelys Rouge, Pessac-Leognan**

**Special Club price \$19.99 (Regular K&L price \$21.99)**

The grapes for these wines come from vineyards located next to Smith Haut Lafitte and Rochemorin, planted to 70% cabernet sauvignon and 30% merlot. The wines are made by the same winemaking team as Smith Haut Lafitte. These wines are in the old-school style and are drinking very well right now. The 2001 is an elegant wine with some mineral and earthiness on the nose and palate. Good ripeness, and lovely texture. Enjoy it now with a prime rib roast. The 2004 is a quite substantial wine with a good amount of oak on the nose. It has good mouthfeel; it's a classic 2004 with good minerality. The 2004 is bigger than 2001 and needs a bit of cellaring.

**2006 Vermentino Antinori Guado al Tasso**

**Special Club price \$18.99 (Regular K&L price \$19.99)**

This wine is so refreshing—perfect for hot August nights. It is 100% vermentino and has a straw-yellow color with greenish hues, very intense fruity aromas typical of the grape, and a palate that is tangy, harmonious very lingering and pleasantly mineral. Clyde loves this wine.

**2005 Caymus Cabernet Sauvignon Napa Valley**

**Special Club price \$64.99 (Regular K&L price \$67.99)**

92 points, *Wine Spectator*: “A showy young wine that's smooth, rich and concentrated. Delivers firm, intense yet supple layers of currant, cedar, toasty, cedary oak and tannins that firm up, offering hints of mineral, sage and dusty berry. Best from 2009 through 2013.” —JL May 15, 2008.

**2000 Château Coufran Haut Medoc**

**Special Club price \$27.99 (Regular K&L price \$29.99)**

BACK IN STOCK. This is a great drinking wine right now—try it while you wait for your 2003s & 2005s to open up. Robert Parker had this to say about the 2000 Coufran: “One of the finest efforts from Coufran in many years, this plump, fat, dense 2000 shows excellent concentration, plenty of mocha-infused black cherry fruit flavors, medium body, good glycerin, and no hard edges. Drink it over the next decade.” —Robert Parker *Wine Advocate* #146, 2003.