



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 2009

Dear K&L Wine Club Members,

Summer is over, except in the Bay Area where Indian Summer is in full swing from September and can even approach Thanksgiving. September has always been one of my favorite months. It starts off with a holiday (Labor Day), signals that kids are going back to school, and tells us we are entering the home stretch towards the holiday season. This month we have a ton of fun selections that really showcase what being in the clubs is all about. We have great wines from Burgundy, Spain, the Loire Valley, Italy and the Rhône Valley. All should provide immense enjoyment over the following few months.

The Signature Red Club has two excellent 2006 Red Burgundies by famed vintner Nicolas Potel. When Clyde, Keith Wollenberg (K&L's Burgundy buyer) and I sat down and tasted these we were blown away by both their abundant fruit and enviable structure. We made an exclusive deal to bring these wines in. What was even more exciting was once the wines landed they tasted even better than they had six months earlier. Both the Savigny les Beaune and the Santenay are excellent introductions to what wonderful quality can still be found at this price in Red Burgundy if you know where to look.

The Premium Club selections this month highlight what makes this one of our most popular clubs. We have elegant, complex and interesting offerings from two of the world's leaders in quality-to-price ratio. Our first selection is the 2004 Bodegas Viyuela Crianza Ribera Del Duero, which demonstrates why Spain along with the Rhône Valley is known for producing wines of such great quality that consistently register prices under \$20 a bottle. The second selection is the 2008 Domaine Gueneau Sancerre "Les Clos Chartier," an absolutely brilliant wine that displays wonderful aromatics and minerality and will pair perfectly with chilled seafood salads or your next plate of oysters.

Our Best Buy Club this month pays homage to two of the greatest value-wine-producing regions in the world, the Rhône Valley and the Languedoc. Both regions are renowned for making wines that have exceptional fruit concentration and purity while retaining structure, complexity, elegance and acidity found in wines that usually cost at least double from comparable regions. The 2004 Guigal Côtes du Rhône, with its pretty fruit and soft oak and spice notes, reveals why everyone has such immense respect for Guigal. The 2008 Image du Sud Viognier is a perfect summertime wine with gorgeous citrus flavors and pretty floral scents.

Our Italiano Club consistently exposes you to the amazing variety and stunning quality of Italy's countless wine regions and indigenous grape varietals. This month's two wines show what fun it is to explore the unique regions and varietals of Italy. Both display pretty fruit, earthy minerality and unique terroir-specific flavors. The first wine is 2006 Villa Schinosa Nero di Troia, a grape varietal indigenous to north-central Puglia. The second wine, the 2006 Agostino Pavia Barbera d'Asti Superiore "La Marescialla," is a nebbiolo-based wine from near the city of Asti. If you're looking for new and exciting wine varietals then a nice favor to yourself would be to join the Italiano Club, where you can be exposed to the undiscovered wonders of the Italian wine world.

Thank you & Cheers,

Alex Pross

Wine Club Director, K&L Wine Merchants

# Signature Red Collection Wine Club

Nicolas Potel started the négociant business Maison Nicolas Potel just before the sudden death of his father Gérard Potel, who was the half-owner and manager of the Domaine de la Pousse d'Or in Volnay. After his father passed away and Domaine de la Pousse d'Or was sold, Nico expanded Maison Nicolas Potel in an extremely enthusiastic fashion, working out of the old railway station in Nuits St. Georges. I have tasted wines in the cellar with both Nicolas and his business partner Xavier Meyney many times over the years, and have always been impressed with his wines. After growing his business a bit too quickly and needing more capital to keep it thriving, Nicolas sold control to the Cottin Frères, owners of Labouré-Roi, although he and his manager Xavier continued to run it. Recently he parted company with Cottin Frères, who chose to let go Nicolas, Xavier, and also Claire Forestier, another top winemaker who worked for them, in cost-reduction efforts. Lovers of Burgundy were saddened that friends of ours met such a fate in hard times.



*Nicolas Potel, in the cellars in Nuits-St. Georges.*

We are excited to present you with these two terrific First-Growth Burgundies from Nicolas Potel. I first tasted these two wines with Nicolas at the cellars in Nuits-St. Georges. I wanted to buy them, but they were not being imported to the U.S. by their usual importer. After much pleading, and working with our contacts both in France and the United States, we were able to get them brought in especially for our Club members. These wines were selected, vinified, made and bottled before Nicolas's departure from Maison Nicolas Potel. Each has its own personality and sense of place. As you know, in Burgundy the winegrowers strive to express what they call *terroir*—loosely translated, a sense of the place in which the grapes were grown—rather than showcasing the winemaker's efforts. When you try these two wines, you will find that each has its own character. They are quite different from each other, although their vinification was remarkably similar. Enjoy the tasting! —*Keith Wollenberg, Burgundy Buyer, K&L*

## **2006 Santenay Premier Cru, Gravières, Nicolas Potel**

The 2006 Santenay Premier Cru, Gravières is bright and cheerful, with very pretty red fruit notes and lots of charm. “Gravières,” named after the gravelly soil of the vineyard, is located near the border with Chassagne-Montrachet, in the best area of Santenay. This Burgundy is rather Volnay-like, with fine, elegant structure, pretty red and black fruit notes, an open and aromatic nose, and a lovely character. This is, quite simply, charming pinot noir with a profound sense of place.

**Your re-order price for this wine as a club member is \$23.99.**

## **2006 Savigny-les-Beaune Premier Cru, Les Marconnets, Nicolas Potel**

The 2006 Savigny-les-Beaune Premier Cru, Les Marconnets, Nicolas Potel is bright and earthy, with a long and elegant finish. The vineyard Les Marconnets gets its name from the 13th century name for the small riverbed running near the vineyard. It's on the border with Beaune, on the slope above the more famous Premier Cru vineyard Les Narbantons.

This wine has a full mid-palate, with lots of fine tannins, and an elegant structure. It was vinified with partial stems and will age beautifully, or be lovely now after an hour in the decanter. It has dark berry fruit notes to balance the earthy and structured nature of the wine.



*A venerable old vine in one of the Potel vineyards.*

**Your re-order price for this wine as a club member is \$23.99.**

# Club Italiano

## 2006 Villa Schinosa Nero di Troia

This month's wine, the 2006 Villa Schinosa Nero di Troia, has an ancient heritage—from Troy. Puglia (sometimes called Apulia) is the Italian region commonly referred to as the heel of the boot of the Italian peninsula. It was settled by Greeks in the second and third centuries BCE. The grape called nero di Troia (black of Troy) or sometimes uva di Troia (grape of Troy) is the most dominant variety in north-central Puglia. This grape is unique; the wine is uncommonly aromatic while full-bodied and deeply colored, with powerful tannic structure. The problems in making nero di Troia have always related to the potent tannins.

I tasted the Villa Schinosa Nero di Troia at Vinalty this year and was duly impressed by its suppleness and roundness. Don Ferdinando Capece Minutolo dei Duchi di San Valentino (I'm not kidding, that's his name... you should see the business card) and his son Corrado (we'll just call him Corrado), with the help of consulting enologist Cristoforo Pastore, have really done a great job. Their winery, Villa Schinosa, is just a couple of dozen kilometers on your way south of Trani. Trani is on the picturesque Golfo di Manfredonia. It's about 50 km north of Bari, the provincial seat. The Puglian coast is becoming a popular tourist attraction for northern Europeans.



*Villa Schinosa, on the Golfo di Manfredonia, Puglia.*

When I taste Puglian wines they always remind me of bottled sunshine. That special glow you feel after being out in the sun all day is what I get in this wine. The wine is supple and flows richly across your palate, soft and full yet balanced. The wine has a distinct chocolatey nose with hints of cardamom, ginger and a wild aromatic element, sort of violet- and lavender like, that gives the wine its special character. The wine finishes with very fine-grain tannins that one wouldn't notice with food. I'd have this with hearty pasta, maybe eggplant or spicy arrabiata pasta, or any grilled meats. I wouldn't decant this wine.

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

## 2006 Agostino Pavia Barbera d'Asti Superiore "La Marescialla"

Many years ago I was introduced to the wines of Agostino Pavia by a friend and importer, Oliver McCrum. I've always thanked him for that because of how much I love the purity of Pavia's wine. It's just plain ol' good wine without any bells or whistles, just damn refreshing. Oliver hadn't imported the "La Marescialla" for some years due to pricing concerns with the falling U.S. dollar, but I convinced him it was time for K&L's Italian Club to experience this wine.

Agliano Terme is a hotbed of barbera growing, just south of the city of Asti and west of Nizza Monferrato. This is the best growing zone for barbera in Piedmont; a host of famous winemaking names have estates in the area. Pavia makes three levels of Barbera d'Asti from its vineyards in the rolling hills of Agliano Terme. The vines that produce the 2006 Agostino Pavia Barbera d'Asti Superiore "La Marescialla" are roughly 50 years old. The vineyards are a mix of sandstone, clay and marl. Grasses are grown in the rows between the vines to control erosion and promote a healthful environment. All of the grapes are hand harvested and fermented in stainless steel. The first of Pavia's three barbera wines is the "Bricco Blina," which spends all of its time before bottling in stainless steel and is zippy and fresh. The "Moliss" spends a year in *botte*, the large 20-to-30-hectoliter barrels; it has



*Vineyards where "La Marescialla" is sourced.*

a slightly richer, more supple character. Then finally there's "La Marescialla," which spends eleven to twelve months in French barriques (the standard wine barrel size).

The 2006 vintage is truly sensational and the "La Marescialla" shows the depth that old vines give to a wine. The nose is vibrant and focused; one can sense the tension and power below the wine's surface like muscles quivering in anticipation of the starter's gun. Barbera is a grape that always has acidity, which gives the wine great length; coupling that acidity with the richness of the vintage, this wine's balance is exceptional. Layers of cherry and earth mix with hints of barrique. With a flowing texture on your palate, it lingers gracefully yet is full of authority and distinctiveness. You'll love this wine! Try it with risotto, grilled meats or aged cheeses, I would decant the wine an hour or two before drinking it.

**Your re-order price for this wine as a club member is \$27.99.**

## Premium Wine Club

### 2004 Bodegas Viyuela Crianza Ribera del Duero

The more wines you taste from Spain, the greater your appreciation for this area. Not only has Spain proven repeatedly it is capable of producing world-class wines across all price ranges, but with a string of consistently good to great vintages we have been treated to seeing and tasting what Spain can accomplish. 2004 is turning out to be one of the best vintages in Spain since the fabled 1994 vintage, which helped put Spain on the modern wine map.

The Ribera del Duero region is a broad river valley, the same general shape as Napa Valley. The town from which the 2004 Bodegas Viyuela Crianza comes is the Boada de Roa, one of the hotter sub-regions in the Ribera del Duero. That location makes this wine meatier, fuller and richer in style than many of its counterparts.

Many styles of wine are made in Ribera del Duero. Crianza is one that we choose because of its typically fruit-forward, fresh style. Crianza wines are aged a minimum of twelve months in oak, and a minimum of 24 months in oak and bottle combined, before they are released. Bodegas Viyuela is a relatively new winery, established in 2003, but the Viyuela family can trace its roots in the Boada de Roa back to the 10th century.

The 2004 Bodegas Viyuela Crianza is a bright, engaging and mouth-watering red that jumps from the glass with aromas of wild red berries, volcanic soil, grilled meats and mocha-laced oak accents. An energetic display of red fruits, sweet supple oak and spice notes surge throughout this zippy red. This wine will match flawlessly with a big juicy steak or your next pizza and can age effortlessly for the next five years.

**Your re-order price for this wine as a club member is \$13.95.**

### 2008 Domaine Gueneau Sancerre "Les Clos Chartier"

Jerome and Frederique Gueneau started their Domaine back in the late 1990s. After small beginnings, Domaine Gueneau has grown over the times to meet the ever-growing demand for world-class Sancerre. They are now farming ten hectares (24 acres) of Sauvignon Blanc in the little region of Sancerre, 125 miles south of Paris.

The Clos Chartier comes from a 17-acre parcel, planted on the typical clay and flint soils found within the region. The domaine uses traditional winemaking methods. Vinification takes place using



*Bodegas Viyuela, in the Ribera del Duero.*

native yeasts; the wine is aged in stainless steel vats and left on its lees to bring out the natural aromatics and to add texture and body. The wine has a pale yellow color and aromas of tropical fruits with subtle hints of flinty minerality. This Sancerre is fantastic with an assortment of shellfish, white fish or an earthy cheese selection.

—Eric Story, *K&L Loire Valley Wine Buyer*

**Your re-order price for this wine as a club member is \$13.95.**



## Best Buy Wine Club

### 2004 Guigal Côtes du Rhône

Guigal winery has firmly established itself as one of the most consistent and dependable producers in all of the Rhône Valley. Its portfolio runs the gambit from \$10 value-oriented wines to \$400 ultra-premium wines that constantly garner perfect scores from both Robert Parker and *Wine Spectator*. What is truly amazing is that as a négociant, Guigal produces a remarkably consistent and tasty Côtes du Rhône wine year in and year out. The 2004 Guigal Côtes du Rhône is a perfect example of how Guigal is able in almost any vintage to produce a wine of the highest quality.

A blend of primarily syrah with some grenache added, this wine displays an intoxicating nose of red raspberries, racy herbal scents and a slight hint of scorched brick with flavors of red currant, plum, white pepper and earth. All swiftly collide on the palate, ending with a soft, satisfying finish. This wine will pair marvelously with pork and veal but can also be enjoyed with cheese, charcuterie and crackers at your next dinner party. This wine is showing remarkably well right now and as such should be consumed over the next six months.



*Philippe, Bernadette and Marcel Guigal.*

**Your re-order price for this wine as a club member is \$7.99.**

### 2008 Image du Sud Viognier

This month we are very pleased to offer the latest selection from Cecile Chassagne. Cecile, who hails from the Rhône Valley, is a long time friend of K&L Wine Merchants and a very talented winemaker indeed. Over the years she has produced a range of wines, red, white and pink, all evoking the nuances and *joie de vivre* of the south of France. Along with such Provençal staples as fresh herbs, olive oil and garlic, a delicious glass of wine is a requirement for just about any Provençal-inspired meal. Luckily for us, Cecile has managed to keep our Provençal dreams alive, even if for us it means enjoying her latest release on a cold San Francisco summer day, or at a family reunion in Novato.

Enter the 2008 Image du Sud Viognier, which is a veritable fruit basket of freshness and levity. Vinified at cool temperatures and completely in stainless steel, this brisk viognier is redolent of white nectarine, sweet meyer lemon and just a whiff of pretty lilac. Its versatility and modest alcohol (12.5%) make it a great choice to enjoy while lounging poolside, or at the dinner table with perhaps one or two of the following dishes: bouillabaisse (a traditional fish stew from Marseille), scallops gratin with capers and fresh parsley, or a traditional salad Nicoise. So relax, pour yourself a glass of Cecile's latest efforts, and prepare to be transported to the south of France. Brava Cecile! —*Mulan Chan*

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

# Re-order Form

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

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

\_\_\_\_\_ Bottle(s) of 2004 Launois Vintage Brut Champagne @ \$34.99 per bottle

We almost did not get Launois Champagne at all. Bernard Launois wasn't interested in the US market and I had to do a lot of begging to get him to sell to us. This wine comes from mid-slope, old vineyards in this village, as well as a few parcels from the Grand Cru of Cramant in the north. When Kirk Walker of the San Francisco K&L and I tasted this Champagne as *vin clair* back in 2005, the wine was lean, tart and perhaps even mean spirited. What a difference four years makes! The time in the cellar has done right by this wine, and now it is a gorgeous representation of its terroir. Look for aromas of white flowers and chalk, and pair it with scallops or perhaps an oyster picnic.

\_\_\_\_\_ Bottle(s) of NV Michel Arnould Tradition Brut Champagne @ \$29.99 per bottle

The Michel Arnould Verzenay Brut Tradition Champagne is a blanc de noir, made entirely from this most difficult grape. It is full of hazelnut flavor and surprisingly firm and racy for an all-pinot Champagne. I would pair it with salmon, either smoked as an appetizer or grilled as a main course.

\_\_\_\_\_ Bottle(s) of Marguet Pere et Fils “Cuvée Reserve” Brut Champagne @ \$31.99 per bottle

Benoit Marguet uses 65% pinot noir and 35% chardonnay in this Champagne. This batch of non-vintage is 60% from the 2005 harvest, with the other 40% coming from reserves of 2004 and 2003. It is very rich and powerful Champagne with tons of pinot noir muscle and plenty of yeasty, toasty flavor. It's one of my favorite Champagnes to pair with rich appetizers (think paté or stuffed mushrooms) or even the main course.

\_\_\_\_\_ Bottle(s) of Elisabeth Goutorbe Cuvée Eclatante Brut Champagne @ \$29.99 per bottle

I was introduced to Elisabeth Goutorbe by Kirsten and Dan of De Meric. They are neighbors in the small village of Ay, along with Deutz, Bollinger, Ayala, Gosset and a string of other superstar producers. Her Elisabeth Goutorbe Cuvée Eclatante Brut Champagne is a blend of 70% pinot noir, 25% chardonnay and 5% meunier, and all estate. The wine is composed of 85% 2005 juice and 15% a blend of 2002, 2003 and 2004. It has a lot of body, firm, dry black cherry fruit and tons of savory, masculine pinot noir flavors. It has a good finish with a line of chalky minerality that is uncommon in pinot noir-based Champagnes. Try it with salmon, either smoked as an appetizer, or grilled as the main course.

\_\_\_\_\_ Bottle(s) of Franck Pascal Cuvée Reserve Extra Brut @ \$36.99 per bottle

This bottling comes from old vineyards and is a blend of 90% meunier, 5% chardonnay and 5% pinot noir. It is 70% from 2004 with the balance coming from 2003 and 2002. The Champagne has an attractive straw color and a very nice, compact bead. On the nose it has an exotic, flowery personality anchored by savory croissant butter. It is exceptionally clean on the palate, with subtle pineapple fruit and just a hint of doughy richness. It finishes quite dry, as it should at only 5.6 grams per liter of dosage.

\_\_\_\_\_ Bottle(s) of Henriot “Souverain” Brut @ \$30.99 per bottle

This bottling has quite a high proportion of reserve wines. One third of the blend is made of multiple old vintages,

and the wine is aged for three years on the lees. It is a blend of 60% pinot noir and 40% chardonnay and is fermented in stainless steel tanks. This is a great bottle to have in the refrigerator for spontaneous get-togethers and surprise good news. It is very well balanced, and not so individualistic as to need a particular food partner or a group of fussy wine geeks to appreciate it. It combines the toastiness that one often finds in big house, non-vintage Champagnes with some nice apple and pear flavors and a little refreshing zing as well.

\_\_\_\_\_ Bottle(s) of Demoiselle, Tête du Cuvée @ **Super Special price of \$29.99 per bottle**

The Demoiselle Tête du Cuvée Brut Champagne is 80% chardonnay and 20% pinot noir and goes through primary fermentation in 100% stainless steel. It completes malolactic fermentation in stainless steel and is then bottled and aged for three years on the lees. It's quite golden in color with a touch of green from the high chardonnay content, and has a decadent, generous nose that the pinot dominates. Flavors of buttered toast, apples and even a bit of chanterelle mushroom unfold on the complex palate. This is very vinous, potent Champagne with quite a bit of length.

## Signature Red Club Previous Offerings

\_\_\_\_\_ Bottle(s) 2006 Kalinda Spring Mountain Reserve Cabernet Sauvignon, Napa @ \$19.99 per bottle

The 2006 Kalinda Reserve (Smith-Madrone) is a deep, brooding purple in the glass with hints of chocolate, crushed stones and mashed black fruits. The palate is a dense collection of powdered cocoa, crème de cassis, blackberries and minerals, all wrapped up in a long, rich mocha-laced finish. This wine will age effortlessly for 15 years and can be enjoyed now with a big juicy steak or other powerful red meat dish.

\_\_\_\_\_ Bottle(s) 2005 Lancaster Estate "Sophia's Hillside Cuvee" Red Alexander Valley @\$24.99

This is the inaugural vintage of Lancaster's "Sophia's Hillside Cuvee." The team of winemaker Jennifer Higgins and famed wine consultant David Ramey has created an excellent first release. A blend of 76% cabernet sauvignon and 14% merlot, this wine is reminiscent of a fine Saint-Julien. Aged 18 months in French oak barrels, this wine displays aromas of nutmeg and sweet cassis. The dark red hue in the glass accurately foretells a wine that has immense depth and body on the palate. The wine has flavors of black plum and cherry flavors along with sweet oak and chocolate nuances. It feels like a baby version of Lancaster's more expensive flagship cuvee—and it is more approachable and enjoyable in its youth than its pricier sibling. This wine will age well for the next ten years and will pair well with roasted meats, grilled pork chops or any other fare that needs a bold but balanced red.

\_\_\_\_\_ Bottle(s) 2006 Chante Cigale Châteauneuf-du-Pape @ \$24.99

This medium-bodied 2006 Rhône is composed predominantly of grenache, with approximately equal parts syrah and mourvèdre and about 5% cinsault. It displays the classic Provençal characteristics of ripe cherry, garrigue and black olive on the nose. On the palate it exhibits deep cherry notes, along with nuances of blackberry tea, and a hint of earthiness. The tannins are supple and finer than most 2005 Rhônes from the appellation, allowing those who wish to drink a bottle (or two) of the 2006 now to do so with immense pleasure. Enjoy this prestigious bottling with Provençal classics such as a duck daube, grilled lamb shoulder with pesto, or roasted pork loin with sage. —

*Mulan Chan*

\_\_\_\_\_ Bottle(s) 2006 Joseph Swan Pinot Noir Russian River "Cuvée du Trois" @ \$21.99

This is an exceptionally balanced, elegant and sexy wine. The light red color in the glass lulls you into the idea that this wine will be both light and soft in the glass, but wait a few minutes and slowly you'll find an intoxicating aroma of ripe red strawberries picked right from the vine, and earthy minerals. On the palate the wine is lithe with vibrant flavors of strawberries, red raspberries and a touch of rosemary and sage. The luscious, long finish is highlighted by nice lift and lingering berry flavors. This wine will make any pork dish sing. It will also pair exceptionally well with lamb or a summer salad with strawberries or melon.

\_\_\_\_\_ Bottle(s) 2005 Ridge "Lytton West" Syrah, Dry Creek Valley @ Inquire

The 2005 Ridge "Lytton West" Syrah Dry Creek Valley is made in the classic "Côte Rôtie" style by blending 6% viognier into the 94% syrah, which results in co-fermentation. This wine is stunning, with a deep, vibrant red hue in the glass followed by a nose of spice, coffee, mocha and mixed berry accents. The palate is a kaleidoscope of flavors ranging from rich chocolate notes, dark berry fruit, mocha-laced accents and earthy spices. The wine has an immense structure but has balance and tension thanks to both its nice acidity and relatively low alcohol of 14.5%. The finish is smooth yet intense where the last notes of a great symphony of flavors is struck in this marvelous

concerto of a wine. This wine, like most Ridge wines, will age well for the next 10 to 20 years if you can resist opening it for that long. It will be a wonderful accompaniment to your next hearty meal.

\_\_\_\_\_ Bottle(s) 2005 Two Hands “Bad Impersonator” Shiraz, Barossa Valley, South Australia @ \$23.99

The name Two Hands was born out of the friendship and mutual respect between Michael Twelftree and Richard Mintz, who formed their company in 1999. Their goal was to produce the best possible shiraz from Australia’s regional diversity. Michael had spent a number of years exporting Australian wine to the USA and Asia, while Richard was formerly the CEO of one of Australia’s leading cooperages in Barossa Valley. With Twelftree’s contacts and wine savvy and Mintz’s management and business sense, they decided it was time to make some wine together. They have since gone from strength to strength, with Robert Parker in 2004 declaring Two Hands as “the finest negociant operation south of the equator.” *Wine Spectator* has listed the wines in The Top 100 for the last five years, with two listings in the top 10.

\_\_\_\_\_ Bottle(s) 2004 Schweiger Cabernet Sauvignon Spring Mountain, Napa Valley @ \$23.99

The 2004 Schweiger Cabernet Sauvignon is one of my favorite wines for the money. It has a deep red hue in the glass and starts out with aromas of dark chocolate, roast coffee, black cherry kirsch and mocha accents followed by flavors of black currant, black cherry and milk chocolate with spice notes. The finish is long with the wine coming together and displaying remarkable size and weight without appearing heavy or out of balance. This is the kind of wine I wish more California producers would strive to create. It has notable power and fruit without appearing sweet, alcoholic or port-like.

\_\_\_\_\_ Bottle(s) 2005 Hall Cabernet Sauvignon Napa Valley @ Inquire

The 2005 Hall Cabernet Sauvignon Napa Valley simply wowed me when I first tasted it about six months ago. I was at a lunch and had it with, of all things, a filet of sole. This obviously was not the perfect pairing but I could not have cared less. The fish was great but I couldn’t get enough of this wine. It has a dark purple hue in the glass and aromas of waxed black fruits, graphite and hints of chocolate. On the palate is an array of dark fruit flavors, blackcurrant, chocolate, mocha and just gobs of exotic fruit all nestled against a backdrop of rich, elegant tannins.

\_\_\_\_\_ Bottle(s) 2007 Loring Pinot Noir “Gary’s,” Santa Lucia Highlands @ Inquire

The 2007 Loring Wine Company “Gary’s Vineyard” Pinot Noir delivers the moment it hits your glass. Ruby red with a slight hint of purple, it displays delightful aromas of sandalwood, red cherries, red plum, herbs and vanilla accents. On the palate it has rich red fruit flavors along with velvety tannins, rich oak and perfect acidity, which allows the big and rich wine to remain both balanced and harmonious. This wine delivers the full experience with tones of fruit, balance and the size and weight the California pinot noir fan expects. 91 points from *Wine Spectator*.

\_\_\_\_\_ Bottle(s) 2007 Loring Pinot Noir “Keefer Ranch,” Russian River Valley @ Inquire

The 2007 Loring Wine Company “Keefer Ranch Vineyard” absolutely sings from the glass with scents of black raspberry, black cherry, milk chocolate and sweet oak. The wine fleshes out quite nicely on the palate with a silky-smooth mouthfeel accompanied by flavors of black plums, blackberries, plums and hints of baker’s chocolate. This wine is big and powerful yet manages to never be heavy or disjointed. It’s a good example of “an iron fist in a velvet glove” and should age well for the next five to ten years. This is the kind of pinot noir that, 25 years ago, got people excited about what could be achieved by vineyards in California. 92 points from *Wine Spectator*.

\_\_\_\_\_ Bottle(s) of 2006 Seghesio Family Vineyards Zinfandel “Cortina” Dry Creek Valley @ \$24.99

The name Seghesio is synonymous with Sonoma County zinfandel, and the Cortina Vineyard in Dry Creek Valley is the perfect expression of terroir-driven zinfandel. Dry Creek Valley’s combination of weather and soil suits it ideally to high-quality zinfandel. The 2006 Seghesio Zinfandel “Cortina” is a big, powerful zinfandel. In the glass the wine is a deep garnet color with aromas of black raspberries, boysenberry, raspberry kirsch, briary/brambly spice and white pepper. The palate is an array of rich fruits including raspberry, blackberry and exotic fruit flavors that marry well with the firm tannins and gripping acidity. This is a zinfandel worthy of a fine meal instead of a lowly pizza and can be consumed now or cellared for five years.

\_\_\_\_\_ Bottle(s) of 2005 Clos Kalinda, St-Emilion Grand Cru @ \$21.99 per bottle

Our first Bordeaux wine under the Kalinda label. We waited some thirty years, and 2005 was the perfect vintage for us to do a Bordeaux wine with our name on it. We tasted and blended up a wine we thought would be a great drinker now and also a fine cellar candidate. The brilliant color is bordered with brick-red tints; the expressive

bouquet offers a succession of cherry, cinnamon and fine toasted oak. On the palate, the flavor is at the same time fruity and woody. Supple in the mouth, fine chewy tannins, flavors of black fruit, and a very good finish. Like most of the 2005 Bordeaux, this wine should be decanted if you are drinking it now. I think this wine will grace the table the next time we have a prime-rib dinner.

## Club Italiano Previous Offerings

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

\_\_\_\_\_ Bottle(s) of 2006 Castel Ruggero IGT @ \$28.99 per bottle

The dynamic 2006 vintage will certainly go down in the books as one of the best of the century! It certainly is a standout in the last ten years. The fruit seems ever expanding; the wine is rich, but with structure not fat. The fruit is full and really flavorful, just layers of intrigue. Nicolo's wine is as intense as he is, a furrowed brow, gleaming eyes but so full of fire, desire and complexity. This is a powerfully built wine with density but still shows richness. It has hints of spice, woody intrigue and a kiss of barrique. My recommendation for food with this wine hasn't really changed. A Bistecca Fiorentina would probably be the local food choice yet I'd love this with a perfectly cooked rare rack of lamb drizzled with fresh extra virgin olive oil. This is a wine you can drink now or age for another five to twelve years. 93 points in the *Wine Spectator*.

\_\_\_\_\_ Bottle(s) of 2006 Cantine Valpane "Rosso Pietro" Barbera del Monferrato @ \$8.99 per bottle

This wine exudes Marasca cherries. There's nothing like this flavor. There is a certain wildness in the wine, an earthy complexity that mingles with the sweet, fragrant powerful focus of the fruit. The wine is rich, fleshy and succulent yet very well balanced. It has an amazing drinkability— so easy to drink, it just seems to flow. I like to think this is a barbecue wine. At this time of the year with something off the grill it would be spectacular. One note of caution: when the temperatures get warm you should make sure your red wines are in the 60s when you drink them. It helps tremendously.

\_\_\_\_\_ Bottle(s) of 2007 Rocca di Montegrossi, Chianti Classico @ \$18.99 per bottle

This 2007 is made of 90% sangiovese, 5% canaiolo and 5% colorino and is just bursting with fruit. Fleshy, powerful and dense is the first impression as the wine graces your palate with loads of sweet, ripe fruit. The wine's structure then begins to stretch out, and sangiovese's natural desire to lengthen takes over. The luscious fruit rises up and the perfume of the wild cherry, plum and spice fill your senses. A long and powerful finish indicates that the wine will age well for at least ten years from the vintage. I'd decant this an hour or two before drinking it, to let it open up.

\_\_\_\_\_ Bottle(s) of 2007 Selvaggrossa Muschén @ \$15.99 per bottle

The 2007 Selvaggrossa Muschén is a forward, fresh and vibrant wine that is made from 60% sangiovese, 30% merlot and 10% cabernet franc. It is fermented and aged in stainless steel and sees no oak. The wine shows sangiovese's vibrant, acidic backbone, which gives the wine its verve and direction along with some elegant cherry tones. The merlot adds a bit of mid-palate richness and some warm texture to the sangiovese's brightness while thickening it toward the finish. The spicy, complex cabernet franc is the amalgam for the wine, bringing everything together. This 2007 vintage is sensational, bringing beautifully ripe fruit in stellar conditions. The 2007 wines show it—they drink with a particular ease, elegance and balance.

\_\_\_\_\_ Bottle(s) of 2006 Selvaggrossa Trimpilin @ \$19.99 per bottle

The 2006 Selvaggrossa Trimpilin is 100% sangiovese and is vinified in temperature-controlled stainless steel tanks where it remains until after the malolactic fermentation. The wine is then aged in barrique for 16 months. Selvaggrossa's first production for the Trimpilin was in 2002 and in this 2006 vintage, 250 cases were produced. The wine is really beginning to blossom now; the sangiovese's tight core of cherry-laced flavors is gradually uncoiling to show this wine's strident purity. In the mouth the wine is spicy, full of complex fruit and hints of vanilla while it begins to broaden across the palate. The finish is vibrant and emphasizes the fruit spice as it lingers deliciously on the palate. To pair it classically, a wide tagliatelle with a veal sauce would be marvelous. Or Vincisgrassi, a much celebrated local lasagne, topped off with white truffles when they are in season.

\_\_\_\_\_ Bottle(s) of 2005 Principi Butera Deliella @ \$28.99 per bottle

The wine is gorgeously, supple and very well balanced. The nero d'avola has elegant, cherry-like aromatics but is

plump, with delicate hints of vanilla and an easy feel across the palate. I'm not a huge fan of heavily barricked wines, especially for more delicate varietals, but this wine has the best of both worlds. There's lots of complex, rich flavor with gentle nudging from the wood. This wine is best served at about 65 degrees or even slightly cooler where its elegance and fruit synthesize into an intriguing and tantalizing finish.

\_\_\_\_\_ Bottle(s) of 2003 Batastiolo Arsiga Dolcetto @ \$6.99 per bottle

I had all of my co-workers taste this wine just to get their opinions, and everybody liked it. It is a very complex wine with layers of classic *langhe*—well that's road tar actually. To that add whiffs of sweet, ripe berries that flow from what seem to be bubbling cauldrons of condensed jelly. In the mouth the wine is luxurious, soft, rich and smooth while still balanced with good acidity and intrigue. I'd serve this wine at about 64 degrees and have it with delicately grilled fresh sausages and polenta with lots of woody mushrooms.

\_\_\_\_\_ Bottle(s) of 2003 Monastero Chianti Classico Riserva @ **SUPER SPECIAL \$19.99** per bottle

The vineyards for the 2003 Castello di Monastero Chianti Classico Riserva come from just south of Radda in Chianti, along the via della Malpensata near the Poggio Petroio. It is made with 85% sangiovese and a 15% blend of merlot and cabernet sauvignon, the proportions depending on the vintage. It is aged for one year in small French oak barrels. The wine is lush on the palate, with lots of ripe plum and toasty vanilla, full flavored and broad. This wine is great for spicy, grilled meat or just with a hunk of Parmigiano Reggiano.

\_\_\_\_\_ Bottle(s) of 2006 Tenuta Scilio Etna Rosso @ \$12.99 per bottle

I love this grape blend. On the palate it reminds me of what nebbiolo or Burgundian pinot noir feel like on the palate: a sweet, ripe center with a veil of tannin surrounding it and holding its richness inside. The nose of the 2006 Tenuta Scilio Etna Rosso is delicate, wafting, more hinting than bold, waiting for a food accompaniment to merge its aromatics. On the palate it is delicate yet very full flavored, with plums, cherries and hints of wild herbs. The long layers of minerals slowly expose themselves. A persistent, elegant and full finish seems to pull you back for another sip. It's subtle but unforgettable.

## Premium Wine Club Previous Offerings

\_\_\_\_\_ Bottle(s) of 2007 Stags' Leap Winery Viognier Napa Valley @ \$13.95 per bottle

The 2007 Stags' Leap Winery Viognier is a wonderful wine with a light golden color and stunning aromas of acacia, honey, peach and a slight touch of citrus marmalade. On the palate the wine is viscous with a slightly oily feel that makes the rich, honeyed fruit, peach, stone and exotic fruit flavors all the more pronounced. The finish is long and smooth with subtle oak accents, vanilla and spice that allow it to linger on hedonistically.

\_\_\_\_\_ Bottle(s) of 2007 Kirkham Peak Cabernet Sauvignon Napa Valley @ \$13.95 per bottle

When Clyde and I tasted this sample we immediately turned the bottle to unveil whom the juice was from. We smiled because neither of us were surprised to see who had made this wonderful wine. The 2007 Kirkham Peak Cabernet Sauvignon Napa Valley reveals everything you need to know just by the deep red hue in the glass. This wine is dark and powerful with aromas of kirsch, black fruits, earth and mocha-laced oak notes. On the palate it displays flavors of dark cherry, blackberry, cocoa, herbs and mineral notes with rich oak accents. The wine shows admirable structure and depth along with a smooth and silky finish. This is a wonderful example of what great things await us in California's 2007 vintage, especially Cabernet Sauvignon.

\_\_\_\_\_ Bottle(s) of 2006 Pazo de Señorans Albarino Rias Baixas , Galicia, Spain @ \$13.95 per bottle

Albarino is an extremely versatile white wine that has good body and length but at the same time it mingles in bright fruit flavors and zippy acidity. The wine has enough power and body to make a chardonnay lover happy, while the citrus and star-fruit flavors wow the sauvignon blanc enthusiast. Here's what Jay Miller of Robert Parker's *Wine Advocate* had to say about the 2006 Pazo de Señorans Albarino: "92 points. Pazo de Señorans is always a candidate for Albarino of the vintage. The grapes are sourced from the lowest-yielding, oldest vines in Rias Baixas. The wine is tank-fermented in small vats, and aged on fine lees with batonnage. Light gold-colored, it offers up a fragrant aromatic array of spring flowers, peach, citrus, and lemon meringue. Crisp, focused, and intensely flavored, it should be consumed now and over the next 3 years." (October 2008)

\_\_\_\_\_ Bottle(s) of 2006 Hesketh "Usual Suspects" Shiraz, McLaren Vale, Australia @ \$13.95 per bottle

This wine is a blend of 96% shiraz from McLaren Vale and 4% viognier from Mt. Baker in the Adelaide Hills.

Aged in a combination of one-, two- and three-year-old French oak barrels, the wine is fresh, bright and round with vibrant fruit flavors such as blackberry and raspberry along with subtle notes of vanilla oak. The wine has deep aromas of dark berry fruit, anise, plums, dried apricots and floral aromas that linger on the lush, intoxicating finish. This wine is the perfect foil for rack of lamb and should age effortlessly for the next five to eight years.

\_\_\_ Bottle(s) of 2005 Château de l'Estang, "Clos Kalinda Cuvee" Côtes de Castillon @ \$13.95 per bottle  
This property is a 26-hectare (53-acre) piece planted on rolling hills in Saint Genes de Castillon at a density of 5000 vines per hectare (lots of vines in small area). The planting is 70% merlot and 30% cabernet franc with the average vine age being 35 years. We love the vibrant style of this wine. Deep color and blackberry aromas with a touch of cassis. The tannins are round and the wine has great acidity so it will age well in your cellar. We recommend decanting this wine one hour before serving it. Perfect with a winter stew or even a prime rib roast. Very informative back label here. Enjoy! — *Clyde Beffa Jr.*

\_\_\_ Bottle(s) of Kalinda Sekt Riesling @ \$12.95 per bottle  
Sekt is the German name for sparkling wine, which the Germans are passionate about and drink on a regular basis. Produced of 100% riesling, this sparkling wine is fresh and vibrant with fine bubbles and a creamy mouth feel underscored by the beautiful stone fruits and snappy acidity that we love in riesling. At 11.5% alcohol this is a lighter style of bubbly that won't overwhelm the palate before a meal or become too taxing when many wines are served.

## Best Buy Wine Club Previous Offerings

\_\_\_ Bottle(s) of 2008 Weingut Allram Grüner Veltliner, Austria (1.0L) @ \$7.99 per bottle  
Grüner veltliner is Austria's most widely planted varietal by far. It is found in other Eastern European countries but in Austria it excels to fantastic heights. The sandy, loess, rocky soils and the cooler climate zones of Austria have proven key to making this varietal unique and distinctive. This year's Allram liter is again packaged with the ever-popular crown cap and is a fantastic start if you have never experienced grüner veltliner. The aromatics are full of pepper and spice with hints of citrus zest and earthy nuances of fresh pea shoots and lentil. This is a wonderfully fresh and vibrant wine. It's snappy but has just the right amount of texture to let the juicy, mouthwatering acid structure take you home! This will get better over the next two to three years.

\_\_\_ Bottle(s) of 2006 Flor del Montgo Old Vines Garnacha, Carinena Spain @ \$8.99 per bottle  
The 2006 Flor del Montgo Old Vines Garnacha is a beautifully constructed, easy-drinking red wine. What helps to make this wine such a stunning value is the age of the vines that produced the grapes. Most of the granacha used in this wine is from vines of at least 40 years old. That age helps to make the wine deep, powerful and wonderfully balanced. The wine has a deep red hue coupled with aromas of berry fruits and exotic spices. It displays a kaleidoscope of flavors including dark cherry, blackberry, cassis and chocolate. The finish is lush and supple; harmonizing notes of berries and cocoa mingle seamlessly with a hint of rich oak.

\_\_\_ Bottle(s) of 2007 Domaine Comte Louis de Clermont-Tonnerre Côtes du Rhône Très Vieilles Vignes @ \$9.49 per bottle  
The 2007 Côtes du Rhône Comte Louis Clermont-Tonnerre "La Berardière Très Vieilles Vignes" 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 Cairanne, Côtes du Rhône-Villages. The importer says the vines are at least 60 to 70 years of age. The Comte Louis Clermont-Tonnerre "La Berardière Très Vieilles Vignes" has always been a huge hit amongst our customers and our staff, and we're guessing that the 2007 bottling will be no exception. Enjoy with fennel-roasted chicken with zucchini stuffing, or slow roasted duck with green olives. — *Mulan Chan*

\_\_\_ Bottle(s) of 2006 St. Clement Chardonnay, Carneros @ \$9.49 per bottle  
This is everything you want from a Napa Valley Chardonnay. It has a light golden color with aromas of sliced pineapple, white peach, acacia blossoms and apple. Once the wine hits your palate flavors of tropical fruits, smoke and dried hay mingle with nice toasty oak accents and brisk acidity. This wine is perfect for your next party or function and can pair well with chicken, salad courses, or alone as an apéritif.

\_\_\_ Bottle(s) of 2005 Château La Gatte Tradition, Bordeaux @ \$8.99 per bottle  
One of our favorite Bordeaux properties for great value, La Gatte is an honest, great tasting, superb value red. This

wine is 80% merlot and 20% cabernet sauvignon. It has firm but round tannins which require it to be decanted or (optimally) opened at least thirty minutes before serving. Great deep color, nose of dark fruit, minerals, stones, light spice. It has nice grip and definition on the palate, balanced, higher than usual in alcohol (13,8%) but not distracting. We again find mineral, dark fruit, and cherry on the palate; bright acidity, admirable finish. This wine shows at its best with roasted meats, dried sausage, sharp cheeses, charcuterie. It can be left opened, un-pumped, for three days before the volatile acidity attacks.

\_\_\_ Bottle(s) of 2008 Kalinda Sauvignon Blanc, Mendocino County @ \$8.99 per bottle  
The 2008 Kalinda Sauvignon Blanc Mendocino County has stunning depth and power with crisp, bright fruit flavors of lemon zest, lime blossoms and fig along with a steely, zesty finish. It has a slight hint of richness on the finish and should pair well with oysters or seafood. Enjoy it slightly chilled before your next great meal.

\_\_\_ Bottle(s) of 2006 Chateau Souverain Chardonnay Alexander Valley @ \$9.49 per bottle  
This is everything you could want from a California chardonnay. The wine starts out with a tantalizing nose of white flowers, tropical fruits and sweet, rich oak. On the palate the wine has surprisingly good balance with bright zippy fruit, good mouthfeel, sweet, rich oak and enough acidity to keep the wine lively and not appear heavy at all. If you're on the constant search for a case-worthy chardonnay then your odyssey is over, because the 2006 Chateau Souverain is the "holy grail" of chardonnay values.

## ***Additional Club Specials***

### **2002 Roederer Estate l'Ermitage Anderson Valley Brut Special Club Price \$31.99 (Regular K&L price \$34.99)**

91 points, *Wine Spectator*: "Sleek and complex, with lovely aromas of green apple, loam and warm cinnamon rolls. The flavors show pinpoint focus, yet are nicely layered, with baked apple, lime and toasty spice flavors that linger. Drink now through 2013." (11/08)

### **2006 Moulin la Gardette Gigondas "Ventabren"**

#### **Special Club Price \$29.99 (Regular K&L price \$34.99)**

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 gives it a lot of immediate appeal. 2005 was a classic year in the Rhône Valley and this wine is delicious after decanting. 14.5% abv

### **2006 Moulin de la Gardette Gigondas "Tradition"**

#### **Special Club Price \$26.99 Regular K&L price \$29.99**

This lovely Gigondas from Domaine de la Gardette exudes super-bright cherry notes, along with hints of sassafras, black olive and cocoa power. This southern Rhône beauty possesses very nice balance, with juicy fruit and medium-fine tannins that make the finish elegant rather than coarse or chewy. Crack open a bottle of the Tradition and enjoy with grilled chicken and fig sausages or a homemade wild-mushroom pizza!

### **2005 Château de la Gardine Châteauneuf-du-Pape**

#### **Special Club Price Inquire (Regular K&L price \$29.99)**

Showing magnificently right now, like many of the magnificent 2005 Châteauneuf-du-Papes. It has a seductive nose of black plums, spice, minced meat and creosote aromas that give way to a palate with a kaleidoscope of flavors such as dark chocolate, espresso, cherry liqueur and black fruits, framed by sweet, opulent oak. The finish, while bold, is buffered nicely by the racy acidity and copious tannins, which hint at a wine easily capable of aging gracefully for the next five to 15 years. *-Alex Pross*