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September 2010

Dear K&L Wine Club Members,

My job has a lot of great perks. Nice dinners out and tasting great wines immediately come to mind. Another is getting to meet some very interesting characters involved in the wine business. A small number of American businessmen import a wide array of high-quality, value-oriented and highly collectible wines from all over Europe and South America. They include Jeffrey Davies, Kermit Lynch, Fran Kysela, Peter Wygandt and Eric Solomon. These importers are champions of small, family-owned wineries, eclectic producers and unknown/undiscovered/up-and-coming regions of the wine world. Clyde and I were lucky enough to sit down with Eric Solomon a few months ago and taste through numerous offerings, all of which had the potential to be club selections. There were so many great wines it was hard to choose just a few but we did. Two of them are in this month's Signature Red Club.

The first of our two Signature Red Club offerings is the 2007 La Peira en Damaisela "Terrasses du Larzac Las Flors de la Peira," Coteaux du Languedoc. The Languedoc is roughly southwest of the Rhône Valley, and like the Rhône it is known for great wines based on grenache, syrah, mourvèdre and carignane. The second selection this month, the 2006 Quinta Sardonía, is from Spain's Ribera del Duero region, known for powerful, fruit-driven red wines. When we tasted these wines there were no scores yet from any reviewers but recently Robert Parker's *Wine Advocate* awarded 93-94 points to the 2007 La Peira and 93 points to the 2006 Quinta Sardonía.

The Premium Club has two French offerings. First, the 2007 Château Belle Vue, Haut-Médoc. 2007 Bordeaux is the forgotten vintage, at first thought to be of questionable quality—yet the more 2007s I taste the more I'm finding immensely enjoyable and charming wines. The second stunning selection is the 2008 Franck Millet "Vieilles Vignes" Sancerre, one of our direct imports. Many of you know this producer from past years and club shipments. Once again he's produced a gem in this great 2008 Sancerre. It's just in time for the warm September days.

The Best Buy Club has two wines guaranteed to suit your next barbecue, pizza or garden party. The 2003 Graham Beck "The Ridge" Syrah follows up the highly successful 2002, a huge hit last year in our club. This wine has depth, power and complexity with just enough age on it to give it some secondary nuances. Our other offering is the 2008 Miguel Torres "Las Mulas" Cabernet Sauvignon from Chile. A tasty, balanced cabernet sauvignon, it is made from organic grapes that are hand harvested with no chemicals or pesticides. And for every bottle of this wine sold, Miguel Torres winery is making a donation to help rebuild homes in Chile devastated by the earthquake earlier this year.

The Italiano Club this month also has two great-drinking reds, both of them indigenous wines that are sure to remind you of the values and wonders that come from the vineyards all across Italy. It is always great to have an excuse to make a big bowl of pasta and sit down to a gorgeous red wine that marries well with the simple yet delicious flavors associated with Italian cuisine.

I can hardly hold in my excitement for not only this month's selections but the great ones we have ready down the road. Thank you for sticking with us through these challenging economic times. Please know we will continue to find the very best wines for your money that the wine world has to offer.

Cheers, & Go Giants!

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

Signature Red Collection Wine Club

2007 La Peira en Damaisela “Terrasses du Larzac las Flors de la Peira” Coteaux Languedoc

The wine business often promotes regions, areas and varietals prematurely. Frequently you'll taste a couple of great examples of a wine at a good price but once the hype machine starts humming, every supplier/distributor has to have one or two offerings of this new hot wine. Inevitably you end up with many more mediocre than great wines from that area. The Languedoc had this problem. When we first started seeing wines from this little gem of an area they were generally outstanding bargains from guys doing such a standout job that they virtually kicked down the door to America thanks to their incredible price-to-value-ratio and unique tasting profile. Often they felt like beefed up Côtes-du-Rhône with a bit more of an earthy and mineral feel. There were also many more blends that had large proportions of either cabernet sauvignon or carignane, two grape varietals that weren't in many of the grenache, syrah and mourvèdre blends that dominated the Rhône. Now that the dust has settled and a newer hotter topic has come along, the thinning out of the interest in the Languedoc has left us with, once again, a group of very good wines. Through their inherent quality they showcase the depth of great wines from the Languedoc.

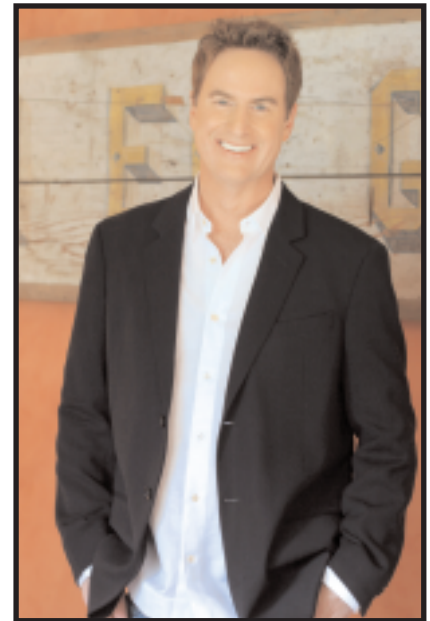
I'm never quite sure if a wine benefits from being the last one tasted in a big line-up, or is hurt by it. I guess if it's really good it benefits and if it's merely okay it's hurt by it. The 2007 La Peira Flors was the last wine we tasted with Eric Solomon a few months back. We had already chosen a few wines to put in the club and I wasn't really ready to like any more wines for club consideration. But the minute I smelled this wine in the glass I knew we were on to something special. On the nose the wine displays a hedonistic blend of baker's chocolate, rich oak accents, raw meat and raspberry kirsch aromas. On the palate is a kaleidoscope of flavors including dark black fruits, tobacco, smoke, coconut, chocolate and a touch of earth. The mouth feel is rich and dense with a long, decadent finish. This is a killer wine. It was the star of the night! With a dynamic winemaking team in place, this producer is one to keep an eye on. This blend, by the way, is 40% grenache, 40% syrah and 20% mourvèdre. Robert Parker's *Wine Advocate* gave it 93-94 points.

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

2006 Quinta Sardonía Ribera del Duero

Thanks again to Eric Solomon, this month's Club selections include another great import from Spain—now one of Europe's most renowned growing regions. The 2006 Quinta Sardonía comes from Spain's fabled Ribera del Duero region, which is reminiscent stylistically in many ways to California's Napa Valley. The wines of Ribera del Duero typically are made from tinto de pais (tempranillo) which in this terroir creates wines that have full, rich, dark fruit flavors that play well against rich oak accents. If you are a lover of California cabernet sauvignons, then the wines of the Ribera del Duero will surely appeal to your palate.

Located on the outskirts of Ribero del Duero, Quinta Sardonía is a biodynamic project from Peter Sisseck of



Eric Solomon, importer of both of this month's Signature Red selections.



Quinta Sardonía, in Spain's famous Ribero del Duero.

Dominio de Pingus, and Jerome Bougnaud. They produce a Bordeaux-style wine with a unique blend of international varieties. Located about 400 meters from the Duero River, Quinta Sardonía is at an altitude of between 700 and 800 meters. The estate is 20 hectares, of which 17 are planted to vineyards and the rest are mountain and forests of pines. The soils have a great wealth of calcáreo origin, marls and plaster.

The 2006 Quinta Sardonía is a stunning wine that really displays the lovely fruit that the Ribera del Duero is capable of uncovering. It mixes gorgeous, precise red fruits with an earthy terroir. There's just enough oak to frame this large-scale, broad offering. The fruit is so delicious and precise, the wine feels vibrant and alive on the palate. This wine can pair well with meats, cheese or as an aperitif. It can age for five to 15 years easily yet is eminently drinkable now. 93 points from Robert Parker's *Wine Advocate*

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

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

2007 Ferrero Montepulciano Maremma Toscana "Mo"

Montepulciano (the grape) is often confused with Montepulciano (the wine and the town). Just to make things more difficult, this producer from Montalcino is now making a Montepulciano. Italians! To create something in addition to their Brunello and Rosso di Montalcino, Pablo Harri and Claudia Ferrero purchased some land just outside of Montalcino's territory and planted only non-sangiovese grapes: cabernet sauvignon, merlot, alicante and montepulciano. When Guido Parres and I visited Pablo and Claudia this last February we had already tasted these wines for several years starting with their first production and, well, we didn't buy them. This year we were stunned by the sudden jump in character. The wines were always impeccably made, but what a difference a few years of vineyard age can make!

Montepulciano is one of Italy's great grapes, but unfortunately it has had a history of being simple and poorly made, mostly to fill grocery store shelves at \$3.99. In fact its potential as a grape varietal is astounding when it's treated properly. This 2007 Ferrero Montepulciano Maremma Toscana "Mo" astounded us. It benefits from the stellar 2007 vintage, which allowed the grape to ripen fully and develop its full potential. Upon entry the wine shows richness yet it is the great balance that is so rewarding. The wine is spicy, brambly and shows great depth of flavor and a lingering finish. If we were in Montalcino we'd drink it with Pinci (hand-rolled thick spaghetti) with a wild boar ragu. You'll love it.

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

2009 Antichi Vinai "Il Mascalese"

If I had one area in Italy to suggest for you to go to and try the wines, it would be Mount Etna in Sicily. Etna is one of the most fascinating wine growing regions in the world. It has high-altitude vineyards, black sand beach vineyards, and most importantly, old vines. At some time in the future I might include some carricante (an indigenous white varietal) in your selection but as a start, it's nerello mascalese that really piques my interest. Wines of the Etna Rosso DOC have to be at least 80% nerello mascalese and can be up to 20% nerello mantellato (sometimes called nerello cappuccio). The locals just call these grapes *I Nerelli*, the plural (*I* in Italian is pronounced like a long E).



Ferrero winery co-owner Pablo Harri at a tasting of Ferrero wines.

Etna is so interesting first off because of its soil, which is extremely mineral rich and porous; secondly due to the altitude which engenders large diurnal temperature fluctuations; and lastly to the luminosity. Being so high up the sun's rays have less "stuff" to pass through. This allows for more photosynthesis and lots of sales of sunglasses. Vineyards have been planted in this area for eons, hence the number of old vineyards, but it hasn't been until recently that "quality winemaking" has entered the region.

Not much is known about how these wines will age—the winemaking is still evolving. But this much I can tell you: They have an exciting start! Etna Rosso has a texture that for me falls somewhere between Burgundy and Nebbiolo. The wines have a tannic structure that often seems like a veil of tannin wrapped around a soft center. On the palate the wine is supple with hints of marasca cherry, wild, spicy with great depth of flavor.

I was introduced to the wines of Antichi Vinai through their Etna Rosato, yes, a Rosé, and was highly impressed, enough to go visit them at Vinitaly this year. There I found this wine, which wasn't going to be imported, the 2009 Antichi Vinai "Il Mascalese." Il Mascalese is all nerello mascalese. It's vinified in stainless steel and sees no wood. It is an open, forward and wonderful initial expression of Etna Rosso, with depth, flavor and just an inherent drinkability. One word of advice: for drinking all nerello mascalese, I suggest a Burgundy glass. Good drinking!

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



Vineyard with a view of Mount Etna.

Premium Wine Club

2008 Franck Millet VV Sancerre Blanc

K&L's relationship with Franck Millet wines goes back a long time. The wines of this family domaine have been a staple here at K&L since the 1994 vintage. We met Franck Millet and his fiancée Betty in Beaune on Easter Sunday, 1995. They drove from Sancerre to Beaune (a long way) that day to meet me and Jim Chanteloupe and to present their wines. They were quite young (weren't we all) and very excited about their wines. It seems that the year prior, Franck's father had retired from winemaking and divided his estate, leaving some hectares to Franck and some to Franck's brother. We tasted Franck's wines that early morning in the Hotel Le Cep reception room and the rest is history. The 1994 wines were fine even in that tough vintage and they have continued to improve over the ensuing fifteen years. We love their wines for their freshness, charm and affordability. This is easily our best value Sancerre in the store. The grapes are grown in soils of clay and chalk in the village of Bue near the Domaine. A wine of freshness, lift and snap, the Millet keeps you coming back for more. It is vinified entirely in stainless steel to preserve the wonderful citrus and slightly grassy aromatics and gentle mineral finish.

The "VV" (*vieilles vignes*, old vines) is a wonderful sauvignon blanc and is slightly richer than their regular Sancerre. It has pronounced aromas of figs, melons, and its own terroir; the flavors are dry, clean, crisp, and yet noticeably rich in the mid-point and on the finish.

Stephen Tanzer scores it 89 points and says: "Pale yellow. Vibrant aromas of lime, powdered stone and white pepper. At once silky and nervy on the palate, with very good precision to the citrus and dusty mineral flavors. Tightly wound and taut in a classic Sancerre style but not austere. Lively lime zest and mineral flavors linger on the sharply focused, slightly edgy finish." We agree wholeheartedly but

score it 90-plus points. A great pool-side sipper for the late summer and also fine with shellfish or a nice piece of sea bass. Very limited production; we only received 150 cases. —*Clyde Beffa*

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

2007 Château Belle-Vue, Haut-Médoc

Château Belle-Vue is situated just south of a *jalle* (drainage ditch) that separates it from Château Giscours, and separates the Margaux appellation from that of Haut-Médoc. That excellent terroir really shines through in this 2007. Château Belle-Vue has many old vines—the average age of the vines is 30 years. This was just the second vintage to be produced in Belle-Vue's entirely new winery.

Belle-Vue, which is owned by Rémy Fouin, is a ten-hectare vineyard planted at a density of 6,666 vines/ha. The vines, which are planted in deep, gravelly soils, are 50% cabernet sauvignon, 27% merlot, 20% petit verdot (a very high percentage for a Bordeaux property), and 3% carmenère (a portion of which was first incorporated into the blend in the 2004 vintage). The wines of Belle-Vue tend to have an exceptional degree of ripeness.

More stats, for those who like them: Yields in 2007 were 45 hls/ha (about 475 cases/acre). The grapes were hand-harvested between Oct. 1st and Oct. 19th and aged for fourteen months in 40% new, and 60% one-wine-old (that is, once-used) barrels. The 2007 final blend is 50% cabernet sauvignon, 30% merlot, and 20% petit verdot. Only 5000 cases were produced. The alcohol level is 13%.

Robert Parker really likes the wines from this property and says “Belle-Vue is an excellent choice for consumers seeking fairly-priced, high quality, classic Bordeaux. This nearly 25-acre vineyard is planted with an unusually high percentage of Petit Verdot.”

We carried the lovely 2003 from this property and it was a strong success. We love this 2007 as it offers a fragrant bouquet of black cherry jam, cedar, and toasty vanilla, a beautiful texture, and considerable persistence on the palate. The final blend's 20% petit verdot is rather remarkable. Perhaps that explains the freshness in this wine from the southern Médoc. Drink it over the next ten years. Perfect now after decanting, with a prime rib or steak dinner. —*Clyde Beffa*

Your re-order price for this wine as a club member is \$14.99.

Best Buy Wine Club

2008 Miguel Torres “Las Mulas” Cabernet Sauvignon, Chile

Miguel Torres Sr. is one of the most influential men in the history of Spanish wines. Through his lifelong dedication he has championed the wines of Spain throughout the world. So it was only natural that he would be one of the first vintners to recognize the potential of Chile to produce great wines. Miguel Torres arrived in Chile in 1979, acquired a small winery in Curico, and established his own winery there. Chile is an ideal winemaking region. It has similar latitudes to its European viticultural equivalents, and well-differentiated seasons with spectacular temperature shifts. The sharp contrast between daytime and nighttime temperatures has the potential to foment the best aromas within the grapes.

On top of being one of the first to discover the amazing potential of Chile, Miguel Torres and family have also embraced the native culture and are very involved in philanthropic endeavors. After this year's earthquake in Chile devastated much of the area surrounding their winery, the Torres family dedicated themselves to rebuilding homes for their workers and the community, by donating proceeds from sales of their Las Mulas label. Nothing is better than getting to drink a great wine from a visionary producer that tastes good and also helps those less fortunate.

The 2008 Las Mulas Cabernet Sauvignon is made from organic grapes grown in poorest soils that force the vines to struggle, thus producing intensely flavored grapes. The vineyards are harvested by hand without the use of chemicals or pesticides so nothing interferes with getting the best possible grapes. In

Chile, before the mechanization in the vineyards, mules were commonly put to work. This is why this wine is called Las Mulas (The Mules). In the words of the winemakers: "With this name we want to reflect the hard work that is needed to produce our wines and, at the same time, allude to the fact that we avoid fertile soils in order to maintain the maximum expression. Sometimes simple ideas are the best ones: Las Mulas is a vision of the past to change the future." The wine is also a synergy of old and new world, with a rustic feel that permeates it from start to finish.

The nose is reminiscent of old-world Bordeaux with dusty notes of red fruit and spice. On the palate the wine is elegant and poised with rounded tannins, ripe fruit and complex flavors of minerals and fruit. The wine has a soft, lingering finish that showcases its finesse and subtlety. It's the perfect daily drinker and a great food wine.

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

2003 Graham Beck "Ridge" Syrah, Robertson, South Africa

The grapes for this wine come from a vineyard called Ridge which, while not terribly old, produces low-yielding Shiraz from soils that have a layer of red Karoo earth on hard, un-weathered shale that's over 400 million years old. The fruit was harvested in three separate parcels between the 2nd and 4th week of February 2003. All of the grapes went through a triage and were sorted in the vineyard and hand harvested at optimal ripeness. The grapes were destalked and lightly crushed before tank fermentation and a cold soak, with ferments finishing in new French and American oak. After sixteen months of individual barrel tasting, a final blend was selected using a combination of 70% French and 30% American oak barrels.

The wine has a deep, rich plummy color with a nose that brings together smoky black cherry, blackberry, pepper and a hint of clove. On the palate the wine is balanced with good integration of wood. A note of chocolate is framed by fine silky tannins leading to a long finish. This will pair well with a hearty stew or grilled fare of any kind.

As a final salute, you can raise a glass to Graham Beck who, sadly, passed away on July 27th of this year at the age of 80. Along with his wife Rhona, he created the Graham and Rhona Beck Skills Centre to help facilitate skills that would help develop the farming community in the Breede River Valley. He thought his greatest achievement was to give thousands of people jobs to better their lives. It was said of him, "mortal, but not mere, neither in size nor inspiration." —*Jim Chanteloup, K&L's buyer of South African/Australian/New Zealand wines*

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



One of Miguel Torres's vineyards in Chile.



The Graham Beck winery and vineyards.

Re-order Form

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

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

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

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

Signature Red Club Previous Offerings

____ Bottle(s) of 2003 Juslyn Napa Valley Perry's Blend @ Inquire

This wine has developed quite nicely since bottling and the first sniff puts you on notice that this is a very serious wine. Aromas of black cherry, cedar, lavender and vanilla spring from the glass while the palate is an array of flavors—black fruits, espresso, chocolate and a touch of mocha. The wine has great legs and can age for an additional five years but it's drinking so well right now, why wait to enjoy this masterpiece. 92 points, Robert Parker.

____ Bottle(s) of 2007 Ridge Paso Robles Zinfandel @ \$24.99

This is 100% zinfandel and it absolutely screams zinfandel with the very first whiff. This is all black and red fruit aromas mingled with spice and chocolate accents. On the palate it is smooth and rich with flavors of black plum, black cherry, gravelly earth, crushed pepper and sweet oak. With round, ripe tannins and lively acidity, this wine has great complexity and a long sensuous finish. It will age effortlessly over the next ten-plus years but can also be enjoyed in its hedonistic youth. It pairs perfectly with grilled meats or your favorite pizza. 91 points, *Wine Spectator*.

____ Bottle(s) of 2007 Moulin de Gardette Gigondas “Tradition” @ \$23.99 per bottle

A lovely Gigondas from the outstanding 2007 vintage. It exudes super-bright cherry notes, along with hints of saffras, black olive and cocoa power. This southern Rhône beauty possesses very nice balance and exceptional mid-palate richness. Medium-fine tannins and good acidity make the finish on this wine elegant and lithe rather than coarse and ponderous. Enjoy with grilled chicken and fig sausages or a homemade wild-mushroom pizza.

____ Bottle(s) of 2007 Etude Pinot Noir Carneros @ Inquire

The 2007 Etude Pinot Noir Carneros is absolutely intoxicating. It has great balance and complexity while never losing its tension on the palate. The finish is long and graceful with flavors of red berries slowly fading away on the 30-second-plus finish. This wine can be cellared for five years but is so perfectly balanced now you can drink it in its youth. It can be paired with duck or salmon. Acclaim: 90 points, Robert Parker; 92 points, *Wine Enthusiast*.

____ Bottle(s) of 2006 L'Ecole No. 41 “Perigee” Seven Hills Vineyard, Walla Walla, WA @ Inquire

A deep, dark red hue in the glass and aromas of cedar, pencil lead, crème de cassis and notes of baker's chocolate. On the palate the wine is full-bodied and reminiscent of a fine St. Emilion with blackcurrant, blackberry, violet and mineral flavors. This wine is seamless with a long, silky finish. It's the perfect match for a filet mignon and can be drunk now in its hedonistic youth or squirreled away and enjoyed 15 years from now when it should reveal further complexities and flavors. 93 points, Robert Parker's *Wine Advocate*; 93 points, *Wine Enthusiast*.

____ Bottle(s) of 2007 Fogdog Pinot Noir Sonoma Coast @ \$24.99 per bottle

This wine is a beautiful expression of what the Sonoma Coast is capable of producing when great vineyards meet great winemaking. A blend of grapes from the three vineyard sites, it has a very pronounced perfume of sour-cherry compote with layers of cinnamon, spice, black tea and wet earth. This wine screams to be paired with either a duck breast or lamb chop and should be consumed and enjoyed in its youth. 90 points, *Wine Spectator*.

____ Bottle(s) of 2005 Domaine Chapelle Santenay Premier Cru “Beaurepaire” @ \$24.49 per bottle

Beaurepaire is an east-facing vineyard, on a slope with clay and limestone in the rocky soil. Half of the vineyard is 45 years old, while the other half of the vines were replanted 18 years ago. This wine shows lovely material on the

mid-palate, with rich, dark fruit and an interesting earthy character. This is a wonderful value from a terrific vintage, made possible only by our direct import from the producer. —*Keith Wollenberg, K&L Burgundy Buyer*

_____ Bottle(s) of 2006 Domaine Les Pallieres Gigondas @ \$23.99 per bottle

This wine is gorgeous with a seductive nose of red fruits, fresh earth, flowers and hints of Asian spice. The palate is a kaleidoscope of dark berry fruit, earth, minerals and subtle spices, all of which play nicely against a backdrop of firm tannins and good acidity. You can enjoy it with rich mushroom, pork or lamb dishes. It can age flawlessly for the next five to ten years. It received 92 points from Stephen Tanzer's *International Wine Cellar*.

_____ Bottle(s) of 2007 Tarras Vineyard Estate Pinot Noir Central Otago New Zealand @ \$22.99 per bottle

The 2007 Estate has a bouquet that is bright and lifted with notes of plum, strawberry and cherry along with hints of earth and minerals. On the palate, the wine is elegant with excellent balance, smooth silky tannins and a long persistent finish. Enjoy this lovely wine with salmon, roast chicken or some grilled lamb chops.

_____ Bottle(s) of 2005 Castello di Ama Chianti Classico @ \$24.99 per bottle

This wine is powerful, dense, age-worthy and drinkable all at the same time. There's a density of fruit and flavor here that comes from very fine, silky tannins that lend structure and nuance to this wine. The palate displays flavors of dark cherries, black licorice and sweet spice while the finish is like slowly plunging into a bed draped in luxurious velvet. This wine will be a wonderful match with veal, a rich risotto or any other authentic Italian dish. It received 90 points from Robert Parker's *Wine Advocate*.

_____ Bottle(s) 2006 Chante Cigale Châteauneuf-du-Pape @ **SUPER SPECIAL \$21.99 per bottle**

This wine 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. —*Mulan Chan*

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

_____ Bottle(s) of Andre Jacquart Brut Experience Blanc de Blanc @ \$34.99 per bottle

Spicy aromas with vanilla nuances. On the palate this beauty has hints of honey and apricot. It is rich with great balancing acidity and a very focused finish. This wine normally sells for \$45 to \$50. *Wine Spectator* scored it 91 points and I score it 92! —*Clyde Beffa*

_____ Bottle(s) of Pierre Cellier Brut Prestige Champagne @ \$32.99 per bottle

This wine is composed of 10% of Vin de Reserve and 90% of the vintage 2007 and it was bottled in February, 2008. It was made in the traditional method, with the grapes harvested by hand. The wines stay in stainless steel vats and vats in Epoxy for six months and then it's aged in the bottle for two years in their cellars in Mesnil. We found the result quite delicious. This Champagne has a very fruity, perfume aroma with hints of citrus underneath. Very broad in the mouth and a focused, fruity finish. It is quite round and completely delicious. —*Clyde Beffa*

_____ Bottle(s) of Roederer Carte Blanche @ \$34.99 per bottle

This Louis Roederer "Carte Blanche" Extra Dry Champagne is the first "extra dry" ever in the club. The blend is 57% pinot noir, 33% chardonnay and 10% meunier and the wine is aged for three years on the lees. This is the perfect after-dinner Champagne and goes very well with fruit tarts and other delicate desserts. It is also just a great drink when you feel like something a little bit sweeter. Only 650 six-bottle cases imported.

_____ Bottle(s) of Pommery "Brut Apanage" @ \$34.99 per bottle

Made by Pommery specifically for pairing with food, it is aged six months longer than their Brut Royal, for a total of 42 months on the lees. The dosage is lower, and the selection far more strict: Only half of the forty villages that can go into the Royal make the cut for the Apanage. Pair with a rich fish dish, or chicken with a cream sauce.

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

_____ Bottle(s) of 2007 Ferrero Merlot Maremma Toscana "Me" @ \$19.99 per bottle

The 2007 vintage seems to be tremendous throughout Tuscany. It has given the wines richness without losing any

balance or brightness. This 2007 Ferrero Merlot Maremma Toscana “Me” is gorgeous, with layers of spicy berry and fresh plum with the slightest hints of toasty vanilla. The wine is so lively and rich on the palate it would be a perfect accompaniment for a Bistecca Fiorentina, the classic Tuscan T-bone.

_____ Bottle(s) of Tenuta de San Francesco Tramonti Rosso @ \$19.99 per bottle

The 2007 Tenuta San Francesco Tramonti Rosso (40% tinterosse, 40% aglianico & 20% piedirosso) has a wonderful richness in the mouth but is balanced with a freshening acidity that lightens and lengthens it on the palate. It is full of earth, stone and a kiss of salt water yet coupled with a ripeness and bold fruitiness: spicy forest fruits, blackberry and red currant. I love this wine and would suggest having it with pasta and meat sauce.

_____ Bottle(s) of 2007 Baglio di Pianetto “Ficiligno” @ \$14.99 per bottle

2007 Baglio di Pianetto Ficiligno is a blend of 50% vignonier and 50% insolia. Yes, that viognier. I drank this wine over the course of about six hours and it was truly enlightening. I started out with it right out of the fridge thinking that these two grape varieties, both notoriously low acid, would need the cold to freshen up a bit. Wrong. I actually found the wine slightly clumsy when very cold. At a more ambient temperature the flavors really began to open and integrate, and the mouth feel was much more harmonious. All of a sudden it was a Middle Eastern spice parade, complex, lush, luxurious and really interesting.

_____ Bottle(s) of 2004 Baglio di Pianetto “Carduni” @ \$23.99 per bottle

A Sicilian viognier blend is not nearly as radical as a Sicilian wine that’s 100% petit verdot. That’s what this is made of! Petit verdot is used in Bordeaux but rarely, as the Italians would say, in purezza. Petit verdot has a lot of good qualities; it has body, color, and rich and complex flavors. In Bordeaux it is used in small quantities because it doesn’t always ripen. At the Baglio di Pianetto the growing season is long and fall rains aren’t the problem they can be in Bordeaux. The wine is really striking, powerful and rich showing a density on the palate. The nose is full of very complex, camphor-like aromatics, hints of sage and a touch of vanilla.

_____ Bottle(s) of 2006 Vetrere Lago della Pergola Rosso @ \$14.99 per bottle

The 2006 Vetrere Lago della Pergola, a blend of an indigenous varietal called negroamaro, and cabernet sauvignon. Negroamaro is a grape that often is rustic, ill-mannered and uncooperative, while cabernet sauvignon is a thoroughbred, well-trained and domesticated. In this wine the cab pulls the negroamaro in line and gives structure, which allows the negroamaro to relax and give the cab some weight, personality and a little wink of an eye. Soft and luscious yet with structure, balance and decided intrigue, this wine is part of the new Puglia, character reformatted. I hope you enjoy it.

SPECIAL OFFER: Italiano Club 6-pack

Elevated inventory levels drive Clyde crazy. When it happens, he becomes the price slasher. So when we looked at some Italian inventory he said “let’s offer a great deal!” Yes Boss! So here are six wines with a \$145 shelf price and average price of over \$24 a bottle that we’re offering to you for **\$80 all together—an average price of \$13.33!**

It’s a variety pack of some of Italy’s most famous names and upcoming regions, from the Alps to Sicily and around the horn. The **2005 Castello di Ama Chianti Classico** is one of Chianti’s most famous names and offers vibrant sangiovese aromatics and scintillating mouth feel. Pour it into a decanter and let it breathe for a couple of hours. It’s the classic accompaniment for a Bistecca Fiorentina. The **2006 Curto Nero d’Avola “Eloro”** has lush, round and forward fruit, so easy to drink. Perfect for pasta with an eggplant-based sauce. The **2004 Nino Negri Sassella Superiore “Le Tense”** is a nebbiolo from the south face of the Swiss Alps, extraordinarily aromatic but delicate in structure. Drink from a Burgundy glass and try it with Pizzoccheri, the national dish of the Valtellina: buckwheat noodles, potatoes, chard, cheese and garlic. The **2007 Lanari Rosso Conero** is full bodied and shows layers of earth and spice, perfect for a San Francisco summer night. (Brrrrrrr.) The **2006 Vetrere Lago della Pergola** is a cabernet and negroamaro blend that is just bottled sunshine. Last but not least, the **2005 Poderi San Lazzaro “Grifola.”** It is luscious, ripe and wonderful, a truly delicious wine with power, size and a really smooth texture. Enjoy! —*Greg St. Clair*

_____ Bottle(s) of 2006 I Favati Campi Taurasini “Cretarossa” @ \$16.99 per bottle

The Favati family makes about 4000 cases of wine a year, including some white (a Taurasi) as well as the I Favati Campi Taurasini “Cretarossa.” I just love this wine’s full and powerful palate feel. It is luscious and filling but at the same time has good structure and length. It has loads of deep black cherry fruit coupled with a supple and mouth-filling richness that just goes on and on. Hints of middle eastern spice emerge as the wine comes to the end of its long finish. This is definitely a wine to have with food, cheeses, braised meats or a big New York steak.

_____ Bottle(s) 2008 Ermacora Refosco dal Peduncolo Rosso COF @ \$13.99 per bottle

The 2008 Ermacora Refosco dal Peduncolo Rosso COF is, in a word, just delicious. The wine is made in stainless-steel tanks and sees no wood aging and it is truly fresh and vibrant. It has scintillating flavors highlighted by a mix of gravelly earth and tobacco with a chocolatey ripeness. I love to drink this wine slightly cool; cellar temperature, 62 degrees, would be fine.

_____ Bottle(s) of 2007 Bricco del Cucù Dolcetto di Dogliani @ \$12.99 per bottle

This is Dolcetto di Dogliani country where dolcetto is King! Dario’s Sciolla family has been growing grapes here for generations. His winery is about as big as your garage so he is a real garagiste. *Gambero Rosso*, Italy’s premier wine critics, have given his wines great scores. The 2007 Bricco del Cucù Dolcetto di Dogliani got 2 out of 3 glasses (3 being the highest) and got a nod (an *) as having a great price to quality ratio. I love the fruit; it has of a chocolatey character to it, ripe and full but still imbued with spice. Lots of color, excellent balance and depth.

_____ Bottle(s) of 2004 Nino Negri Sassella Superiore “Le Tense” @ \$23.99 per bottle

I would be remiss to say that nebbiolo is an easy wine to understand; it isn’t. It takes years of experience. The wine’s charm, character, power and intrigue are always lodged in some tiny crevice, some raw rock wall that you must climb with pitons to see and feel—but when you have climbed this mountain there is nothing like it. Note that a Burgundy glass is essential for nebbiolo. Also, Valtellina wines are not cocktail wines: They need food. To experience the classic pairing, have it with Pizzoccheri, the buckwheat pasta that is the Valtellina “national” dish.

_____ Bottle(s) of 2006 Curto Nero d’Avola “Eloro” @ \$13.99 per bottle

This Sicilian wine just slides across your palate, plush and lithe, slowly releasing the flavors. Many wines I taste have layers or strata of flavor. This wine doesn’t feel subterranean; it is more like a silk brocade, intricate, tactile and completely in the present. This isn’t a wine for long aging; it is for sharing with friends and enjoying with food. About the food: Sicily for me is always about some form of eggplant whether in caponata or on a pasta, or grilled and drizzled with oil. I would suggest a penne-like pasta with a caponata-type sauce; spare the cheese please.

_____ Bottle(s) of 2008 Mutti “Bosco Barona” Barbera Colli Tortonesi @ \$13.99 per bottle

The 2008 vintage is a classically styled wine by Andrea Mutti, with brilliant ripe-fruit aromatics yet with a body that is sinew and muscle. Andrea’s Barbera always shows a vibrant wild-cherry aromatic with just a hint of ripeness—not sweetness, but ripeness that aids the wafting aromatics and braids them into an animated and lively finish. This is not a cocktail wine, it is all about food. In these cooler winter months the woody flavors excite me: wild mushrooms and risotto, chanterelles, porcini, a fat, butter-rich polenta with grilled sausage, game birds, duck.

Premium Wine Club Previous Offerings

_____ Bottle(s) of 2008 Iron Horse Green Valley Chardonnay @ Inquire

The name Iron Horse came from a train that stopped at the nearby Ross Station in the early 20th Century. The logo, the rampant horse on a weathervane, came from a weathervane that was unearthed when they were leveling the ground to build the winery. This 2008, all estate grown, is a exemplary cool-climate chardonnay. Notes of spiced pear, clementine and banana aromas waft from the glass. The palate is a mixture of minerality, lychee and apple flavors nicely juxtaposed against French oak barrels. A great food wine. Pair with salads, seafood or chicken.

_____ Bottle(s) of 2005 Bourgogne Rouge “Emotions de Terroir,” Vincent Girardin @ \$14.99 per bottle

This 2005 Bourgogne Rouge will show how well the wines from this terrific vintage will age. The grapes for this cuvee are 75% from Marsannay, 10% from Gevrey-Chambertin, and 15% from Bourgogne vineyards below Chambolle-Musigny and Vosne-Romanée. It is a terrific wine, with a black licorice and brambly character. It is bottled with a Stelvin finish so there are no corked bottles, and it has aged very slowly, leaving it bright and

youthful still. Decant this a half hour ahead to watch it open up. It shows concentrated, deep fruit and lots of weight. Try a grilled Portobello mushroom or a steak on the barbecue with this, and you will be most happy.

_____ Bottle(s) of 2009 Josef Leitz Rudesheimer Klosterlay Riesling Spatlese @ \$14.99 per bottle

A K&L Exclusive Bottling! Rudesheim is the last village along the Rhine River just before it takes its ninety-degree turn back up north toward the town of Koblenz. The wines from this site are known to have a vibrant expression of mint, lavender and sweet flowers, which typically need a little coaxing (breathing time) to really begin to show their stuff. K&L and Johannes have been friends for nearly ten years now and it's truly an honor to work with him.

_____ Bottle(s) of 2004 Meyer Family Syrah Mendocino County @ Inquire

This is an absolute revelation from the moment the aromas reach your nose. Aromas of black raspberry, blueberry and sweet vanilla bean slowly waft from the glass while on the palate the wine displays deep layers of red and black berries, milk chocolate and spicy oak. The finish is rich and harmonious with the fruit and sweet oak seamlessly integrating on the long, lush finish. This wine is already six years old and in my opinion it's at its optimum drinking window. I would pair this with lamb, rich pasta dishes or grilled meats.

_____ Bottles of 2007 Buehler Cabernet Sauvignon Napa Valley @ Inquire

The 2007 Buehler Cabernet Sauvignon Napa Valley has one of the sexiest noses I have encountered on a wine since tasting the 2009 Bordeaux en Primeur. The nose is a collection of cherry liqueur, chocolate, underbrush, cherry cola and savory rosemary notes. The palate is lively with bright cherry flavors and smooth chocolate accents, all nicely punctuated by a stream of mocha-laced oak accents. The long, supple finish belies the power of the wine. This wine can go great with hamburgers in your backyard or a nice steak.

_____ Bottles of 2007 Watkins Family Cabernet Sauvignon @ Inquire

This wine demonstrates what I have long believed about cabernet sauvignon: It grows the best and shows the most complexity and expression when it is grown in mountain vineyards. This wine has depth, power, complexity and length without seeming too heavy or clumsy. The fruit is so gorgeous, with notes of dark plum, blackberry and spice as well as a hint of graphite. This wine has a structured, layered finish. It is perfect with grilled meats or can be enjoyed with strong cheeses, or on its own as a perfectly delicious cabernet sauvignon.

_____ Bottles of 2008 Kalinda Cabernet Sauvignon, Napa Valley @ \$13.95 per bottle

This wine has a hedonistic nose of black cherries and plums along with notes of chocolate. The palate is a deft mix of dark cherry, chocolate and smooth, mocha-laced oak. This wine is so plush and approachable you can almost finish a whole bottle without realizing it. Enjoy it with red meat or when you're craving a smooth glass of red wine. You could wait and let this sit in your cellar for a year or two, but why wait when it is drinking this well right now.

Best Buy Wine Club Previous Offerings

_____ Bottles of 2009 Noble Torrontes @ \$9.99 per bottle

The Noble winery is based in Mendoza, Argentina, in the foothills of the Andes. The 2009 Noble Torrontes is quite spicy, exotic and floral on the nose, with aromas that suggest rose water, perhaps even Turkish Delight. On the palate, white peaches blend with sweet fennel, maintaining focus and balance with decent acidity to tie the wine together. Drink this on its own, or to accompany your favorite ceviche recipe. It would also pair nicely with a halibut topped with any type of fresh salsa. —*Joe Manekin, K&L's Spanish, Portuguese, Latin American Wine Buyer*

_____ Bottles of 2005 Guigal Côtes du Rhône @ \$9.99 per bottle

This wine has sweet aromas of berry fruit, kirsch, smoked meat, violet and graphite notes. On the palate it is dense and chewy with flavors of cherry, black raspberry and hints of cocoa. The wine displays supple and silky tannins that give a velvety texture and a lush mouthfeel. This is an awesome value and a benchmark for the category.

_____ Bottles of 2008 Hexagone, Bordeaux @ \$7.99 per bottle

This wine offers fresh, pure fruit for immediate drinking, and a lot of bang for the buck. This AOC Bordeaux from 2008 is blended by Luc Thienpont from selected wines produced in the Entre Deux Mers region to the south of Saint Emilion. It is 80% cabernet sauvignon, 20% merlot. The vines have an average age of 25 years.

Additional Club Specials

2004 Smith Madrone Spring Mountain Napa Valley Cabernet Sauvignon

K&L Store price \$34.99; Special price for K&L Club members \$24.99.

This is old-school, mountain Cabernet that reminds me of the those 1960s and 1970s I used to buy a long time ago. Must be decanted two hours ahead. Then, enjoy with a big rib steak. —*Clyde Beffa*.

“93 points. This is the opposite of those gooey, cult-style wines grown down on the Valley benches and floor. It’s pure mountain in the tannins, acidity and dryness... a food wine, with cassis, cedar and mineral flavors.” —*The Wine Enthusiast*, Steve Heimoff, September 2009

2009 Château Léoville-Barton, St-Julien (K&L pre-arrival price \$99.99)

Special pre-arrival price for K&L Club Members \$94.99

96-98 points *Wine Enthusiast*: “Ripe, sweet but also intensely juicy; a delicious wine, full of sweetness and rich complexity. The new wood element is there, neatly bringing out the beauty of the fruit.”

(04/10) 93-95+ points Robert Parker.

_____ Bottles of 2009 Weingut Allram Grüner Veltliner (1L) @ \$7.99 per bottle

This bottling comes from a blend of vineyard sites which consists of sand and profound loess, brown earth, primary rocks weathering soils (granite and schist). Fermented and aged in stainless steel and bottled with a crown cap, this is the perfect liter, fresh, light and snappy, delivering all the thirst quenching you look for in a wine like this. The nose is textbook Grüner filled with spice and pepper, snap pea and grapefruit. It is sleek, focused and juicy owing to the wonderful bright acid structure of the vintage.

_____ Bottles of 2008 Purisima Canyon Pinot Noir Sonoma Coast @ \$10.99 per bottle

The Sonoma Coast is the hotbed for pinot noir that displays lush flavors of cherry, cranberry and spice as well as good acidity and nice structure. The 2008 Purisma Canyon Pinot Noir Sonoma Coast is a bright red in the glass with notes of cherry, cinnamon and nutmeg. On the palate the wine is remarkably sturdy with strong notes of red plum, cherry, sage and a hint of spice. The finish is dense with a slight lift on the end that shows this wine has plenty of stuffing. Pair this wine with grilled salmon or a summer salad and you’ll be very happy.

_____ Bottles of 2008 Monteviejo Festivo Malbec Mendoza @ \$8.99 per bottle

This 2008 has primary aromas of blackberry and black plum, with similar, intense fruit flavors on the palate, perhaps with a suggestion of red fruits intermingling. Polished, moderate tannins add structure and make this an ideal partner for a wide range of foods, from roasted chicken to pan-seared skirt steak with roasted potatoes, or perhaps that Argentine classic, parillada mixta, a platter of grilled meats, pork and sausage. Also great with “meaty” vegetarian dishes such as mushroom dishes, or rosemary, thyme and garlic-flavored beans. Salud!

_____ Bottles of 2008 Bourgogne Rouge Vieilles Vignes, Domaine R Dubois & Fils @ \$8.99 per bottle

Soft and open, with bright fruit but a bit of structure behind it, this is a terrific bargain in old-vine Burgundy at a most affordable price. It comes from the Dubois vineyards in and near Nuits St. Georges. Given the character of the vintage and the source of the fruit, it’s no surprise that there is a bit of structure in the finish. That will make this pair well with roast chicken, grilled tenderloin or teriyaki-glazed grilled wild salmon. —*Keith Wollenberg, K&L Burgundy Buyer*

_____ Bottles of 2008 Bookwalter Sub Plot #23 red, Columbia Valley, Washington @ \$8.99 per bottle

Intense aromas of choke cherries, red and black currants mixed with a bit of cola and sweet spices. The wine enters the palate sweet, has a medium to broad fruity mid-palate, and coats the mouth with flavors of plums, maraschino cherries, baker’s chocolate, allspice and nutmeg. The finish is long and elevated by the bright acidity.

_____ 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. 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.