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September 2011

Dear K&L Wine Club Members,

Where did the summer go? It is almost Labor Day and we've seen little sun up here in Northern California. As long as there is enough canopy and the ripening is even, Napa and Sonoma can expect to have a good harvest; but if the bud break, set or canopy management is off there can be a lot of cooked, ruined fruit. We will hope for the best! This month five of our six wines in the Best Buy, Premium and Signature Red Clubs come from France. It's easy to see why: France has easily the largest breadth of wine selections across the board in price, selection, variety and quality.

Our Signature Red Club this month contains probably my two favorite wines to drink, a California Cabernet Sauvignon and a Rhône Valley Red. Our first selection is the 2009 Round Pond Cabernet Sauvignon Napa Valley. Round Pond is a relatively new winery that has followed a trend that we are seeing more frequently in both Napa and Sonoma. They were a long-time grower who decided to make wine from their property's grapes instead of selling them off to other wineries who then made award-winning wines from them. The second selection is one of our tried and true direct import wineries, Moulin de la Gardette. Their 2008 Moulin de la Gardette Gigondas "Tradition" offers a great interpretation of the 2008 vintage in the Rhône Valley.

The Premium Club this month is all about what makes wines from France great: their elegance and ability to pair marvelously well with food. While I may not be the biggest fan of sommeliers, they do focus on one of the most important traits I look for in wine: how it will pair with cuisine. For me wine should complement the food. Rarely do I want the wine to overshadow or become the focal point of a meal. We'll begin this month with the 2009 Potel-Aviron "Chenas" Beaujolais, which comes from the greatest vintage in Burgundy since 2005. In a great vintage, single-vineyard Beaujolais can drink like a fine village Burgundy. Our second wine is the 2010 Alain Corcia "Montmains" Chablis 1er Cru. 2010 is hailed as a potentially great vintage for white Burgundy. Chablis is made from chardonnay grapes but thanks to the unique soil in Chablis these wines offer up a considerable amount of minerality and citrus flavors with great acidity.

The Best Buy Club this month is also all about great French wines that represent a great value and the perfect match to your summer meals. The 2010 Hugues Beaulieu Picpoul de Pinet from the Languedoc Rousillon is the perfect summer apéritif wine, with crisp minerality, zesty lime-blossom flavors and just enough zip to make it refreshing but also the perfect match for oysters and seafood. The other choice is the 2009 La Coterie "Seguret" Côtes-du-Rhône-Villages, which exemplifies everything that is so great about the Rhône. This wine has copious amounts of dark berry fruit, earthy mineral accents and just a hint of oak. This wine can be enjoyed straight on its own or with grilled meats or a zesty pizza.

Our Italian Club features a sweet/ripe Cabernet-dominated wine from one of Italy's "Royal" families, the Frescobaldis. We also feature a fleshy Verdicchio from Marche, Italy's central Adriatic region. Both wines were hand-selected by Greg St. Clair, our Italian wine buyer.

Stay tuned over the next couple of months for several exciting wines and special wine club member deals. I hope you enjoy this month's selections as much as I did uncovering them!

Cheers & Go Giants,
Alex Pross, Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2008 Moulin de Gardette Gigondas “Tradition”

Jean-Baptiste Meunier of Moulin de la Gardette is one of our favorites here at K&L. For several vintages now we have had the great pleasure of featuring the wines from this excellent producer of Gigondas. Meunier’s estate includes about 17.5 acres of vineyards, located on both the terraced vineyards and the lower plateaus of this southern Rhône Valley appellation, with clay and limestone soils. The average vine age here is about 60 years; these are low-yielding vines. Jean-Baptiste’s cellar is a quick five-minute walk from the center of the village, where his winery tasting room is also located. During the fall harvest and then throughout the year, you’ll often find Jean-Baptiste making or tending to his range of classic wines from Gigondas.



Moulin de la Gardette tasting room, in Gigondas.

The 2008 Moulin de la Gardette Gigondas “Tradition” is a grenache-based red that also includes about 10% each of both mourvèdre and cinsault. The grapes were grown on the Moulin de la Gardette hillsides, at elevations from 100m to 300m. After harvesting by hand, the crop is 100% destemmed. Unlike most Rhône reds, the grapes do not pass through a crusher, but rather ferment whole using only the natural yeasts found in the winery. The newly vinified wine then undergoes ageing in both cement tank and used Burgundian barrels for twelve to fifteen months before being bottled unfiltered and unfiltered.

The Cuvée Tradition is rich and luxurious with soft tannins and a long finish. It should drink well for the next five years or more. Bright red berries including cherry and raspberry find expression along with hints of mineral and black tea. Enjoy this medium-bodied and supple red with grilled lamb and pesto, smoked duck breast with cherry-plum sauce, or garlic and mushroom pizza.

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

2009 Round Pond Cabernet Sauvignon Napa Valley

The Round Pond story has a very familiar ring to it. Round Pond began growing grapes in the early 1980s and now has gone from grower to estate winery producing many exceptional Napa Valley wines. The first wine to put Round Pond on the map was their 2007 Round Pond Estate Napa Valley Cabernet, which garnered a 94-point score from *Wine Spectator* and was one of our best selling Napa Valley cabs for under \$50. The wines had always been quite good, but that accolade went a long way in helping to solidify their reputation as an up-and-coming producer in the eyes of many of our customers.



Round Pond vineyard in the springtime.

Not long after the release of Round Pond’s 2007 Cabernet Sauvignon, I was lucky enough to visit their winery, which is located on Rutherford Road. Its neighbors include such acclaimed wineries as BV, Caymus, Honig, Frog’s Leap and Rubicon Estate. They have a brand-new, gorgeous tasting room with a view of Rutherford from a second-story deck; it makes the perfect pit stop from the hectic traffic along the Silverado Trail. Besides making a great cabernet

sauvignon they also make an excellent sauvignon blanc, which is the perfect foil to their rich cab.

In the early 1980s Bob and Jan MacDonnell bought their first parcel of land in Rutherford; this would later become Round Pond Estate. As they added parcels and sold grapes, their two sons Ryan and Miles began to work the vineyards. Ryan and Miles eventually took over and began to run Round Pond winery together. The wines of Round Pond are made in small quantities and hand-crafted with a feel towards the terroir and region from which they come. Rutherford is recognized as one of Napa Valley's premier cabernet sauvignon growing regions, capable of growing incredible and distinctive cabernet sauvignon.

The 2009 Round Pond Cabernet Sauvignon Napa Valley is absolutely delicious. On the nose the wine displays aromas of strawberry preserves, dried cranberries and mission figs. The palate consists of black raspberry, blackberry, dried cherries and a hint of graham cracker. The finish is soft, lush and pure with layers of fruit and complexity slowly cascading into a rich, mocha finish. You can pair this wine with a filet mignon or a porterhouse.

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

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

2008 Marchesi de' Frescobaldi "Tenuta Castiglioni" Tuscany

Last April during the madness that is Italy's annual wine fair Vinality I spent an evening dining with Leonardo and Lamberto Frescobaldi. We were not in the kind of restaurant where tuxedoed waiters polish your spoons for every course change; this one was in a piazza behind Verona's famed Piazza dell'Erbe. It was an occasion for the Frescobaldis to take off their ties (it was unseasonably warm) and just hang out. Of course hanging out with a couple of Marchesi from a Florentine family that has been royalty for the last 700 years is sometimes a little more formal. Yet Lamberto Frescobaldi can do both. Lamberto studied at UC Davis and truly added our culture to his. As easily as he can speak English, he can "hang" with the rest of us.



Lamberto Frescobaldi pours a glass.

The Frescobaldi family has long been known in this country due to the presence of their three most famous estates: the Castello di Nipozzano Chianti Rufina, Luce (which started as a joint Mondavi/Frescobaldi project in Montalcino), and Castelgiocondo Brunello. During this dinner, Leonardo and Lamberto really wanted to talk about the Tenuta Castiglioni.

The Tenuta Castiglioni is about 15 miles southwest of Florence in the commune of Montespertoli. This is Chianti Colli Fiorentini country, but the Frescobaldis wanted to plant vines that were better adapted to this estate's soil and position, so they went with more "international" varieties. The consulting enologist for the Frescobaldi estates is Niccolo d'Afflitto. As a Bordeaux-trained winemaker, he is particularly well suited for creating the best expression of these vineyards. The 2008 Tenuta di Castiglioni is 50% cabernet sauvignon, 30% merlot, 12% cabernet franc and 8% sangiovese, and it really is delightful. You might expect it to have all of the hallmarks of a flashy, sweet and ripe cabernet-dominated recipe but it really has more of an Italian flair, with more elegance and length. Suppleness is expressed more than ripeness and power. This wine will age well for another five to eight years. It pairs well with grilled meats, especially if you can add a little porcini mushroom to the dish.

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

2008 Belisario Verdicchio di Matelica “Cambrugiano” Riserva

I was late to discover the Marche, Italy's central Adriatic region. A friend finally convinced me to visit and in May of 2009 I made it there. It was a revelation, driving from the flatlands of Emilia-Romagna to the verdant and hilly coastline of the Marche. I was in awe. Italy is an incredibly beautiful country, with such varying landscapes it is impossible to rate one area higher than another. You just shake your head once again and marvel. During that stay I took a day trip into the Alta Valle Esina, the region where Verdicchio di Matelica DOC comes from. It's about an hour from the coastal capital of Ancona. I was so impressed with this valley that I came back in October to spend three days. By mid October, most of Italy's whites have finished fermentation and are resting quietly in tanks or barrels. But when I arrived in Matelica the harvest was in full swing. This valley is unique in the Apennines because it is situated north-south, and this blocks the normal warm coastal breezes and keeps the region's climate localized. This mineral-laden valley on the 43rd parallel has hot summer days yet each night the temperatures drop into the 50s, allowing grapes to retain their acidity. In so many warm regions, winemakers have to harvest on the sugar bloom in late August. The grapes in this valley reach full physiological ripeness before sugars reach high levels.

This allows the wine to have a structure with powerful acidity and fully developed flavors, still with only 13% alcohol.

Belisario is a cooperative that started in 1971. Each of its wines comes from a designated vineyard; they do no bulk blending and allow each wine to have its identity. This wine, the 2008 Belisario Verdicchio di Matelica “Cambrugiano” Riserva, is fermented in stainless steel and then aged in French barriques for a year. I wish I could also send you the sister wine to this, the 2010 Belisario Verdicchio di Matelica “Vigneti del Cerro.” When you taste them side by side so you can see the core of Cambrugiano's true power. The mineral and acidic balance allows these wines to age for a decade. The Cambrugiano is a wine I like to give to folks who like chardonnay. It has flesh and power yet still great balance and depth. I hope you enjoy it as much as I do.

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



Belisario winemaker Roberto Potentini.

Meet the producers at our Fall Champagne events!

Our annual Fall Champagne events are scheduled for October 22nd (Hollywood) and 23rd (Redwood City). Many of the producers of our “direct purchase” Champagnes will be joining us, including Chantal Gonet from Gonet, Martine Lorient from Michel Lorient, Caroline and Paul Ariston from Ariston, Oliver Bonville from Franck Bonville, and others. In addition, we will be pouring major Champagne brands such as Moët & Chandon, Veuve Clicquot, Billecart Salmon and more. This is an opportunity for you to sample over 60 different bubbliés. It's just in time for the holiday season. Tickets can be purchased at www.klwines.com and are \$85 per person.

Saturday, October 22, 4 to 7 p.m. at K&L Hollywood store

Sunday, October 23, 2 to 5 p.m. at K&L Redwood City store

Premium Wine Club

This month's notes by Keith Wollenberg, K&L Burgundy Buyer

2010 Collection Alain Corcia Chablis Premier Cru "Montmains"

Alain Corcia is a well-known négociant in Burgundy. Besides his wines from that region, he sources wines from Châteauneuf-du-Pape, the Rhône Valley, and Chablis. Alain and his wife Patricia are famous for finding great deals, and this extremely charming Chablis is their latest find. It is made by a young grower in Chablis, Matthieu Antunes. Matthieu is a recent graduate in enology. He is less than 30 years old and is not yet famous, but based on his recent efforts, just give him time! He farms portions of two of the most famous vineyards on the left bank of the scenic Serein River: Vaillons and Montmains.



The Montmains vineyard, on the river Serein, Chablis.

Montmains is one of the three vineyards allowed

to be called La Forest (often also Les Forêts). It is a very well-situated vineyard, on southeast-facing rocky slopes with white Kimmeridgian limestone. This vineyard can produce a slightly chunky, square sort of wine. Frequently it needs quite a bit of time and patience to be ready to drink, so I was skeptical about this wine when I was about to try it.

But this Chablis Premier Cru Montmains was a very pleasant surprise, charming, open and attractive in character. This is not Chablis you have to put down and wait patiently for. Nope. No delayed gratification here, folks. We are happy to report that this is pleasing, rich and very easy to enjoy, while still delivering the minerality you look for in Chablis. Perfect with a crab salad or some oysters, it will also bridge beautifully with a grilled chicken breast or some shrimps on the barbie. Only a very special purchase for our wine club allows us to offer this Premier Cru Chablis at village-level pricing.

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

2009 Potel-Aviron Chénas

Stéphane Aviron has been one of the leaders in reviving the true Beaujolais. He met Nicolas Potel when they were both in wine school together, at the Lycée Viticole in Beaune. They started talking about how Beaujolais used to be made in a Burgundian style, and about the potential of the old vines in the best vineyards—the potential to make wines of complexity, elegance and character. Shortly after, they formed a joint venture to find some of the best vineyard sources in Beaujolais and make the best wines they could. In the decade since, their efforts have gone a long way towards showing people what terrific wines can come from this under-appreciated region.

Chénas is the smallest of all of the ten Crus of Beaujolais. It is located right next to the larger, more famous Moulin-à-Vent. Chénas is only 700 acres in total, and there are over 200 growers, so small plots are the norm. These vines in Chénas are the oldest Potel-Aviron exploits; some of the vines date to 1913.

Stéphane's wines are elegant, focused and very pure. And from a vintage like 2009, which has rightly been called the vintage of a lifetime in Beaujolais, this simply sings! It is made in the traditional Burgundian method, with no carbonic maceration. The combination of a terrific vintage and old-vine complexity results in a wine with bright, open fruit at the front. This wine is aged for ten months in oak barrels (another traditional technique, now largely abandoned in favor of cheaper modern production methods). The result is a wine with rich, spicy, layered flavors and a terrific finish. Sophisticated, bright, complex, easy to drink now and worth aging for five to ten years... what's not to like?

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

Best Buy Wine Club

2010 Hugues Beaulieu Picpoul de Pinet

Way down in the south of France where the coast takes a dip into the azure Mediterranean, you'll find the seaside village of Sète. Described by the French poet Valéry as a singular island, Sète is the Venice of the Languedoc. It is a wonderful place to stop, grab a table seaside, have lunch and enjoy a view of the spectacular Mediterranean. Along with beautiful seaside architecture, Sète features a wide variety of restaurants that offer oysters on the half shell, mussels, shrimp and grilled fish galore. All of this delicious fare certainly needs a zippy and fresh white to wash it down. Enter the local wine Picpoul de Pinet, affectionately known as "the lip stinger" for its high acidity and brisk nature. Comparisons to Loire Valley Muscadet or Spain's Albarino are often made and rightly so. A sprightly picpoul is just the wine to have when enjoying seafood or spicy, salty snacks.

Fresh off the boat this month for our K&L Best Buy selection is the 2010 Hugues Beaulieu Picpoul de Pinet. This bite-y white is textbook picpoul, a wonderful introduction to the varietal and style of this wine. Clean, refreshing and oh so light, the 2010 Hugues Beaulieu exhibits green apple and lime zest aromatics, coupled with a zippy mineral core on the palate. Enjoy now and often as a cool, bright vinous pick-me-up, or with your next platter of *fruits de mer*! —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

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

2009 La Coterie "Seguret" Côtes-du-Rhône-Villages

This past spring, Team K&L traveled to the Rhône Valley to taste the newly minted 2010 vintage and dozens of newly released 2009s. Our tasting tour included visits at domains located in the appellations of Châteauneuf-du-Pape, Gigondas, Côtes de Ventoux and Vacqueyras. As beautiful as these areas are, perhaps the tiny village that takes the cake in terms of beauty and charm is Séguret. This oh-so-authentically-French village is located in the northern part of the Vaucluse, north of the Dentelles de Montmirail and west of Mont Ventoux. Looking as if it has stepped back in time, the village lies at the foot of a hill topped by the ruins of its feudal château. Séguret also holds the distinction of being one of the official "most beautiful villages in France." Approaching this hillside town as one drives past its vineyards definitely validates this honor. However, Séguret is not just a pretty face. It also possesses a terroir and people who produce an excellent "appellation contrôlée" wine: Côtes du Rhône-Villages Séguret.

A case in point is one of the standout values of the trip, from the vineyards in and around Séguret. The 2009 La Coterie "Seguret" Côtes-du-Rhône-Villages is composed of 75% grenache, 15% syrah, 10% mourvèdre. This juicy red Rhône is from the outstanding 2009 vintage and Clyde Beffa calls it "a knock-out." A deep cherry red color, this grenache-based wine is dominated by very ripe black fruit notes (blackberries, blackcurrant), forest floor, and spices on the nose. On the palate, hints of black fruits, liqueur and fine spices such as anise abound, with just the right amount of density and brawn that award it a solid A for price-quality ratio. No doubt Clyde will be enjoying this K&L Best Buy Club Selection now and over next five years with grilled steak, prime rib roast or hearty winter stew! —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*



In the lovely village of Séguret.

Your re-order price for this wine as a club member is \$10.99.

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.

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 2008 Chante Cigale, Châteauneuf-du-Pape @ \$24.99 per bottle

As Chante Cigale produced no 2008 Vieilles Vignes, only the very best selections made it into their 2008 Tradition. And the results are evident in the glass. The lush texture and mouthfeel of the 2008 Tradition belie the cooler growing season of this challenging vintage. Crushed raspberries, cherries and a whiff of rose petal. Fine tannins, and a touch of what the French call *reglisse* (or black licorice) make for an incredibly elegant and immensely pleasurable young Châteauneuf-du-Pape

____ Bottle(s) of 2005 Three Rings Reserve Shiraz Barossa Valley @ Inquire

The vines average 85 years of age with yields a miraculous one-half ton to the acre. The wine matured for 36 months in French oak demi-muid barrels, giving structure to the dense, concentrated flavors of blueberry, blackberry, bittersweet chocolate, pencil lead and cedar. While this wine is no shrinking violet, I like to think of it as a “big boy that can dance”: despite the size of this full-bodied offering, it surprises you with some grace and balance. Enjoy this with hearty fare such as grilled beef or lamb steaks.

____ Bottle(s) of 2006 Emblem Rutherford Cabernet Sauvignon @ Inquire

The 2006 Emblem Rutherford Cabernet Sauvignon has rich aromas of dark berries, cassis and olive notes, and a palate brimming with ripe black fruits, dark berries and rich, sweet tannins. It has layers of complexity, and concentrated fruit that plays nicely against the oak and acidity. All comes together to give the wine a wonderful harmony.

____ Bottle(s) of 2007 Alysian “Starr Ridge” Pinot Noir Russian River Valley @ Inquire

The 2007 Alysian “Starr Ridge” Pinot Noir is ruby red in the glass with hints of black cherry, cola, spice and anise. The palate is an array of fruit including black cherry, cola, plum and dark spices along with bright acidity and soft, supple tannins with only the slightest hint of oak. This wine has a distinctly Burgundian feel and opens up quite nicely after an hour or so. Enjoy this wine with salmon, pork or roast duck.

____ Bottle(s) of 2008 Château Vaudieu Châteauneuf-du-Pape @ Inquire

The 2008 Château Vaudieu garnered an impressive 93 points from Wine Spectator: “Very fresh and racy, especially for the vintage, with mouthwatering mineral and shiso leaf notes pushed by bright minerality, all of which is then backed by a ripe core of crushed red and black cherry and currant fruit. The finish is long and silky.” (James Molesworth, 10.15.2010.)

____ Bottle(s) of 2005 Saddleback Cellars Napa Valley Cabernet Sauvignon @ Inquire

This wine is great! It is exactly what we crave from a Napa Valley cabernet sauvignon: ripe, rich fruit that isn't overly sweet, a good touch of minerality and earth, and just the right amount of oak to frame the wine and give it structure and spice. Nils Venge has done it again. The palate is full-bodied with opulent, jammy black fruit flavors layered over silky and supple tannins with an amazingly smooth, lingering finish. This wine will pair marvelously with grilled steak, roast beef or any other hearty red meat.

____ Bottle(s) of 2006 Paradigm Merlot Oakville @ Inquire

This wine is a blend of 92% merlot and 8% cabernet sauvignon, aged for 20 months in French oak. Aromas of red

plums, cedar and spice, which give way to a palate of plummy fruits, hints of mocha and dusty tannins, with balanced, lively acidity. The finish is long and firm with admirable structure and body. This wine can age well for five to fifteen years but can be enjoyed in its youth as well. It can be paired with steak, pork and any other dish that needs a full-bodied red.

____ Bottle(s) of 2008 Esprit de Pavie, Bordeaux @ \$16.99 per bottle

The 2008 Esprit de Pavie is 70% merlot, 30% cabernet franc. I love the spicy aromas mixed with blackberry fruit and hints of clove. The wine has a lively, sexy palate entry and long finish. Quite rich and definitely not overdone (not over-oaked or over-extracted) as some Right Bank wines can be. Decant this one hour ahead and enjoy it with a steak, or cellar it for a few years. — *Clyde Beffa Jr.*

____ Bottle(s) of 2007 Amici Cabernet Sauvignon Napa Valley @ Inquire

The 2007 Amici is absolutely packed with ripe, dark fruit and sweet, seductive oak accents. Aromas of blackberry jam, crème de cassis and mocha-laced oak accents spring from the glass, while on the palate the wine displays unctuous fruit, supple tannins and a rich dash of oak. This wine will age effortlessly over the next 10 to 20 years but can be enjoyed now in its youth with a nice steak.

____ Bottle(s) of 2005 Bodegas El Chantre Ramos Paul, Ronda @ \$24.99 per bottle

Stylistically, the wine tastes like a slightly richer, more generous version of a right-bank Bordeaux. Primarily dark fruit flavors show good intensity and persistence. Enjoy this delicious Andalusian red with a variety of main courses, particularly a bone-in rib eye or lamb chops, over the next five or so years. — *Joe Manekin, K&L's buyer of Spanish, Portuguese, and Latin American wine*

____ Bottle(s) of 2007 Monteviejo Artist label Bicentenario Malbec, Mendoza, Argentina @ \$24.99

The wine is generous on the nose, with ample black-cherry fruits, French vanilla and baking spices. On the palate the wine has a lush quality, with cassis, prominent but well-integrated oak, and a whole lot of rich fruit. It drinks well now and should continue to do so for five years. — *Joe Manekin, K&L's buyer of Latin American wines*

____ Bottle(s) 2005 Schweiger Cabernet Sauvignon Spring Mountain @ Inquire

The 2005 Schweiger is exactly what I want when I want a structured, powerful, mountain-grown cabernet sauvignon. It displays hedonistic aromas of red currant jam and baker's chocolate with hints of sweet oak. On the palate the wine has immense depth with dark, black fruit flavors as well as plum and dark chocolate notes. The wine has a supple finish, the tannins intermingling nicely with the acidity to make a wine that is harmonious enough now but can age gracefully over the next 15 to 20 years if you desire.

Champagne Club Previous Offerings

____ Bottle(s) of Leclerc Briant "La Ravinne" Blanc de Noir @ \$36.99 per bottle

K&L Champagne Buyer Gary Westby says: "It's my personal favorite of the Leclerc Champagnes. This all-Meunier vineyard is located in Verneuil and is the farthest west of all the sites. It is the polar opposite of the mushroomy style of René Collard, instead showing a sweet, almost pear eau-de-vie-like clean fruit on the nose and very racy acidity on the back. It is one of the ultimate apéritif Champagnes in the store."

____ Bottle(s) of Leclerc Briant Extra Brut @ \$32.99 per bottle

This is the first time we have stocked this Extra Brut from Leclerc Briant. It is pinot noir (70%) and meunier (30%). This fruity bubbly is perfect for summertime sipping. Try it along with a bowl of fresh strawberries—in fact pour some of this onto the berries and enjoy. This is a vibrant sparkler that will have many admirers, and it is priced extremely well. — *Clyde Beffa*

____ Bottle(s) of Deutz Classic Brut Champagne @ \$36.99 per bottle

This Deutz Classic Brut is one of the classic "house-style" Champagnes along with Bollinger Special Cuvée, Pol Roger White Label, Laurent Perrier NV and of course Billecart-Salmon. The color of the wine is an intense gold with fine effervescence that signifies long maturation on the lees. On the nose, the wine initially displays notes of

hawthorn and white flowers, which are followed by aromas of toast, marzipan and ripe pears. On the palate it is full bodied and elegant with the freshness of a chardonnay and richness of a pinot noir. This is the perfect wine for your next celebration or family meal. Or, enjoy it with sushi the next time you're out on the town. —*Alex Pross*

_____ Bottle(s) of Fluteau Cuvée Reserve Brut @ \$32.99 per bottle

The blend of the Fluteau Cuvée Reserve Brut Champagne has the same grape ratio as their vineyard plantings: 85% pinot noir and 15% chardonnay. It is given a very long time to age before release; this lot is a combination of juice from 2005, 2004 and 2003. The extra time on the lees has given the wine complexity but it still retains good freshness. I find it to have a very subtle flint and smoke note on the finish. I think it would be a natural with smoked trout, or even alone as an apéritif for a dinner party.

_____ Bottle(s) of Philippe Gonet “3210” Extra Brut Blanc de Blancs Champagne @ \$37.99 per bottle

This is a great bottle to share over dinner, and I love it with seared scallops as it brings out the sweetness in the shellfish. Since this is all chardonnay and has absolutely no sugar, I don't recommend it for a large group unless you know they like very dry Champagne. I find it to be in great balance, with the bright, chalky minerality of the Mesnil fruit countered by the more exotic fruit of the Montgoux vineyards. This Champagne is dry as dry can be, and all the more tasty for it! This is a new cuvee made from 100% chardonnay from Le Mesnil and Montgoux. It is a tremendously nervy wine, best enjoyed with oysters!

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

_____ Bottle(s) of 2008 Convento Muri-Gries Lagrein @ \$9.99 per bottle

The 2008 Convento Muri-Gries Lagrein shows off the region's complex red wines. I've always felt that lagrein has some genetic link to syrah; its extraordinary color, weight and earthiness all point in that direction. This wine is supple, warm and full, and it is chock full of spice and wild herb. It would be the perfect accompaniment to pork, or ravioli filled with game. I think you'll love it.

_____ Bottle(s) of 2007 La Prendina Cabernet Sauvignon “Falcone” @ \$29.99 per bottle

After decades of studying how to make “quality wine” in this unique environment, the 2007 La Prendina Cabernet Sauvignon “Falcone” is still at the core Italian but it has a more supple and less obviously herbaceous character, making it seem more like a cabernet sauvignon from a warm spot in the Santa Cruz Mountains. I really like this wine; the nose is full of sweet cassis-like aromatics that are infused with delicate hints of tobacco, green olive, smoke and cocoa. On the palate the wine has richness, structure and central focus that bring the flavors and aromatics together in a long and balanced finish. I think you'll enjoy this wine.

_____ Bottle(s) of 2005 Travaglini Gattinara @ \$28.99 per bottle

This wine reminds me of the classic “old style” Barolo from decades ago. It has beautiful rosé-like aromatics, delicate color and a veil of tannin that gives the wine structure without making it harsh. Nebbiolo, although a powerful wine, still shows delicate aromatics and flavors, and I find more robust foods such as juicy steaks a bit much for its flavor profile. Keep in mind that nebbiolo really needs a Burgundy glass to show itself the best. If you try two glasses side by side, you'll see. I'd decant this wine two to three hours ahead of time.

_____ Bottle(s) of 2009 Blason Friulano @ \$8.99 per bottle

The 2009 Blason Friulano is fermented in stainless steel and sees no barrel yet it has an inherent richness to it that makes it the perfect wine to have while cooking dinner! Yes I am a big food-and-wine-pairing guy but in reality I drink a lot of my wine while cooking. I love the freshness of this wine. It has a bit of snap pea and honeysuckle blossom and just a hint of tarragon in the finish. I like it a lot with roasted chicken as well.

_____ Bottle(s) of 2007 Poliziano Vino Nobile di Montepulciano @ \$25.99 per bottle

The 2007 Poliziano Vino Nobile di Montepulciano is 85% prugnolo gentile and 15% a blend of canaiolo, colorino and merlot. Two thirds of the juice was aged in barrique and tonneaux of French oak, 80% second passage and 20% new. One third of the juice was aged in traditional large Slavonian oak barrels. The wine reflects the classic Montepulciano character with solid tannic structure. The warmth and ripeness of the 2007 vintage give the wine some added flesh to balance those tannins.

_____ Bottle(s) of 2006 Tenuta Monteti “Monteti” @ \$19.99 per bottle

I introduced K&L owner/Bordeaux buyer Clyde Beffa Jr. to the 2006 Tenuta Monteti “Monteti” and he was truly taken aback at the quality. He thought it was so good, he decided to buy it and ordered a bundle. This is an elegant, complex, full-bodied, sleek and sexy Italian wine. Antonio Galloni of Robert Parker’s *Wine Advocate* gave it 93+ points.

_____ Bottle(s) of 2008 Tenuta Sette Ponti Crognolo @ \$23.99 per bottle

Crognolo is supple, forward, and friendly and is like the estate’s very stylish owner Sig. Moretti himself, very smooth and easy to get along with. Like the textiles Moretti works with, this wine’s signature is its texture. It lies somewhere between satin and silk with a little cashmere thrown in. The wine’s aromatics are lush, with cherry and plum, brightly focused and yet rich and enticing ... imagine Barry White’s voice in a glass while looking at George Clooney in an Armani suit on the shores of Lake Como. Enjoy this wine with grilled beef.

Premium Wine Club Previous Offerings

_____ Bottle(s) of 2008 Buehler Cabernet Sauvignon, Napa Valley @ Please Inquire

If there’s one word I would use to describe Buehler it would be “value.” Every time I taste their wines I think to myself, I really hope they don’t raise the price because these wines are such a steal. Still, if they did I could understand why. Luckily for us Buehler continues one of the best values to be found in all of Napa Valley. The 2008 Buehler Cabernet Sauvignon Napa Valley continues in the tradition of its predecessors with a vibrant core of red and black berry fruits with hints of cedar, spice and dried herbs. The finish is soft and supple and lingers with hints of mocha and berry fruit. It all makes this wine hard to put down. This wine will age effortlessly for ten years but can be enjoyed in its youth with a nice cut of beef or a gourmet hamburger.

_____ Bottle(s) of 2008 Iron Horse “Unoaked” Chardonnay, Green Valley @ \$Please Inquire

This is a classic example of unoaked chardonnay. On the nose it has notes of pear, grapefruit and wet stone. On the palate the wine displays copious amounts of bright fruit with flavors of pineapple, orange and lime mixed with hints of mineral and stone. The wine displays gorgeous fruit with racy minerality, making it perfect to pair with summer salads, grilled chicken or rich seafood.

_____ Bottle(s) of 2009 Conundrum by Caymus California White Wine @ Please Inquire

A blend of chardonnay, muscat, sauvignon blanc and viognier, this wine has a seductive nose of honeysuckle, orange spice and hints of cotton candy. On the palate the wine displays exotic fruit notes, spicy floral flavors and just a hint of sweetness. This wine truly feels like a blend with its layers of fruit, exotic floral notes and waves of fruit and oak nuances. The 2009 Conundrum is the perfect apéritif but can also be enjoyed with shellfish and summertime chicken dishes such as mango-chutney chicken.

_____ Bottle(s) of 2009 Les Hauts de Lalande, Pays de La Cite de Carcassonne @ Please Inquire

This wine is a delicious blend of 50% syrah, 20% cabernet sauvignon, 20% petit verdot, and 10% merlot. Alex and I fell in love with this wine as soon as we tasted it. It is a sexy wine, with an intense fruity and floral bouquet mixed with peppery spice and vanilla oak. A true expression of the syrah grape gives the wine sweet, spicy flavors, while the merlot brings out fresh cherry notes. Ample and full-bodied on the palate, this has sweet silky tannins and a long, clean finish. Perfect to serve with duck confit or a delicious cassoulet. I am buying a case for our home.
—Clyde Beffa

_____ Bottle(s) of 2009 Acon Roble Ribera del Duero @ \$13.99 per bottle

The 2009 Acon Roble represents the roble style well, with juicy blackberry and plum flavors bolstered by a hint of toasty wood notes. It’s an ideal compromise between the more immediate, softer tasting fruit of a joven wine and the barrel-marked charm of a crianza. Enjoy this wine the way they do in the region: Serve it with grilled lamb, perhaps with some potatoes on the side. You can hold the veges—Spaniards of this area don’t have time for vegetables. —Joe Manekin, K&L’s buyer of Spanish wines

_____ Bottle(s) of 2008 Casa Lapostolle “Cuvée Alexandre” Chardonnay, Apalta Vineyard, Colchagua Valley, Chile @ \$14.99 per bottle

This 2008 Casa Lapostolle “Cuvée Alexandre” Chardonnay Atalayas Vineyard is a bright yellow in the glass with

subtle hints of green. The nose displays elegant aromas of sweet citrus fruit, white flowers, tropical fruits and subtle spice. The palate is alive with pear, apple and fig fruit nicely framed by piecrust, brioche and hazelnut accents. This richly layered and textured chardonnay will pair well with chicken, fish or a cheese plate. 90 points, *Wine Spectator*.

_____ Bottle(s) of 2008 Peterson Dry Creek Valley Zinfandel @ Inquire

This has seductive aromas of rich, dark fruit and toasty oak. On the palate it has fresh, juicy blackberry, dark cherry and raspberry flavors, and notes of toasty mocha and chocolate nicely accented by a touch of vanilla and orange peel. The finish is long and lush, all the while seamlessly integrating the rich fruit and oak while never losing its sense of balance. This zin goes great with pizza, pasta and any other dish that calls out for a hearty, fruit-driven red.

_____ Bottle(s) of 2009 Saddleback Viognier Clarksburg @ \$14.99 per bottle

The 2009 Saddleback Cellars Viognier Clarksburg is exactly what you want from a viognier. The wine starts out with a very aromatic nose full of tropical fruits, predominantly lychee fruit, jasmine petals and light notes of honeysuckle. The palate has a viscous feel with flavors of white peach, nectarine and hints of honey-butter. The wine is full-bodied with a rich, silky texture that plays wonderfully against the enticing aromas and bright fruit. It goes beautifully with dried fruit, cheese and nuts but can also be enjoyed with fruit salads, fowl, fish and game.

_____ Bottle(s) of 2006 Sierra Salinas Mira, Spain @ Inquire

The Mira (say MEE-rah) shows intense, juicy, fleshy dark fruits, some spice notes from aging in French oak for 18 months, and polished tannin integration. Clyde's notes: "Superb richness and balance. Lush, sexy, lovely, and delicious wine."

Best Buy Wine Club Previous Offerings

_____ Bottle(s) of 2010 Kirkham Peak Marlborough Sauvignon Blanc @ \$9.99 per Bottle

The bouquet offers passion fruit, lime blossom, pink grapefruit and freshly cut red bell pepper. On the palate, tropical fruits come into play with a creamy round texture supported by juicy, lively acidity that leads to a refreshing long finish. —*Jim Chanteloup, K&L Wine Buyer for Australia/New Zealand/South Africa*

_____ Bottle(s) of 2006 Green Point Shiraz, Victoria @ \$8.99 per Bottle

This wine is bright and juicy and yet shows an elegance and finesse that is not what most Americans expect of Australian shiraz. This is what the cooler sites in Australia can offer, whether they're in Victoria, Western Australia or Coonawarra. The wine was matured for 12 months in fine-grained French oak and has a bouquet of dark plum, raspberry, blueberry, blackberry, grilled meats, spice, minerals and a mocha note. On the palate these elements integrate with earth and dark chocolate, supported by good acidity and framed by supple tannins and a fine finish.

—*Jim Chanteloup, K&L Wine Buyer for Australia/New Zealand/South Africa*

_____ Bottle(s) of 2010 Paripaso Paso Robles Cabernet Sauvignon @ \$8.99 per bottle

The 2010 Paripaso Paso Robles Cabernet Sauvignon is a deep purple color in the glass with hints of black plums, anise and chocolate notes. The wine displays hints of blackberries, plum, dark spice, black licorice and molten rock flavors with hints of oak. This wine is full-bodied and vibrant with rich, dark fruit and a deep, long finish. If you're a fan of big cabs, this is the wine for you. Pair this wine with a steak or some other hearty cut of red meat.

_____ Bottle(s) of 2007 Flora Springs Napa Valley Chardonnay @ \$10.99 per bottle

The 2007 Flora Springs Napa Valley Chardonnay is a quintessential offering that eschews the classic California chardonnay feel. The wine has a rich, buttery nose of pineapple, tropical fruits and lemon oil with a dense palate of butterscotch, golden delicious apples and pear flavors. The wine is full bodied with nice acidity and a long, nutty finish nicely accented by oak. This wine will pair well with chicken, fish and rich pasta dishes.

_____ Bottle(s) of 2009 Domaine Sainte Léocadie Minervois Blanc @ \$8.99 per bottle

This delicious wine is composed of 55% vermentino, 35% marsanne and 10% muscat petit grain. It has an expressive nose of apricot and peach with fresh vanilla notes. Round and well balanced on the palate, this wine is vibrant and refreshing. It's another poolside sipper for sure. It would also go well with a light fish course and even chicken .

_____ Bottle(s) of 2009 Château Lamothe Vincent Bordeaux AOC @ \$10.99 per bottle

The 2009 Lamothe Vincent Bordeaux AOC comes from a family-owned property that has a four-generation history of

family involvement. The wine is almost black in color with crimson red edges in the glass. Aromas of spice, black cherry and blackberry waft from the glass. The palate has a kaleidoscope of flavors including black fruits, cassis, crushed strawberries and licorice. Full-bodied with good toast and fine tannins, this wine is amazingly seamless for such a meager price. Enjoy this wine with hearty meats or a gourmet pizza—or enjoy it on its own.

_____ Bottle(s) of 2009 Tangley Oaks Sonoma Coast Pinot Noir @ \$9.99 per bottle

Making a great wine is quite a challenge. An even greater challenge is making an outstanding wine. When I tasted this 2009 Tangley Oaks, I knew that I had a winner on my hands. It has a deep, ruby-red color with aromas of dark cherries and roasted almonds. On the palate is a cascade of red raspberries, strawberries, red cherry and hints of plum and oak. There's balance here, good power and verve without appearing too heavy or sweet. I would pair this wine with chicken, salmon or a pasta dish. Or, drink it on its own when all you want is a nice glass of red wine.

_____ Bottle(s) of 2009 Simonsig Cabernet Sauvignon-Shiraz, Stellenbosch, South Africa @ \$8.99 per bottle

The 2009 Cabernet-Shiraz is a blend of 54% cabernet and 46% shiraz that was first introduced in 2003. This vintage's extended "hang time" allowed finer development to these later ripening varietals, bringing soft fine tannins and ripe, voluptuous flavors. The nose offers aromas of smoky blackcurrant, dark plum, white pepper, a kiss of vanilla and dusty cocoa-powder notes. On the palate the wine is juicy with good acidity, a supple, easygoing texture and a fine finish. Try this with beef stir fry or grilled lamb chops.

_____ Bottle(s) of 2007 Domaine Andezon Côtes du Rhône @ \$9.99 per bottle

After fermentation in stainless steel, the wine sees no wood during its élevage, thus preserving the ripe and spicy primary fruit characteristics of these two classic Rhône varietals. Black cherry, licorice, and subtle notes of black olive make this entry level Côtes du Rhône a great choice with a grilled burger or a salumi and assorted cheese selection.

_____ Bottle(s) of 2008 Domaine la Garrigue "Cuvée Romaine" Côtes du Rhône @ \$9.99 per bottle

We here at K&L are calling this "The Little Rhône That Could." It is a custom cuvee made for Eric Solomon by Rhône oenologist superstar Phillip Cambie. The 2008 "Cuvée Romaine" is a lush and spicy red loaded with crushed red fruits and hints of roasted herbs. It is a great bottle to bring to a party, to give as a gift, or just to enjoy on a weeknight with rosemary roast chicken or a grilled steak with fresh herbs. Don't miss it!

_____ Bottles of 2006 Brassfield "Eruption" Volcano Ridge Vineyard, High Valley @ \$9.99 per bottle

The 2006 Brassfield "Eruption" Red is a blend of mourvèdre, syrah, grenache and petite sirah from young vineyards. Each block is picked at the peak of ripeness and handled separately throughout the fermentation and subsequent barrel aging. Ripe plums dominate the nose along with smoky tar, cedar, cigar box and toffee nuances that give way to a palate offering up blueberry, plum and hints of black pepper.

_____ Bottles of 2009 Monteviejo Festivo Malbec Mendoza @ \$9.99 per bottle

This wine is produced from 100% malbec sourced from various top sites in the Mendoza region. This 2009 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 many different dishes. Rotisserie chicken, a quickly grilled marinated tri-tip steak, pan-seared tuna, and heartier vegetarian dishes all make terrific pairings. It also works beautifully as a casual sipper without food.

Additional Club Special

Back in by popular demand:

2004 Bodegas Viyuela Crianza Ribera Del Duero

K&L Store price \$14.99; Special price for K&L Club members \$11.99

92 points, *Wine & Spirits*: "There is an intriguing contrast between the superripe fig, chocolate and marron glacé flavors and the vibrant acidity in this crianza. Its texture is generous as a chocolate bar, refreshed by the acidity and the tension of its firm tannins. A good partner now for pork loin in a tinto fino sauce, this will age with grace over the next decade."