



3005 El Camino, Redwood City, CA 94061
Phone, to place orders: (800) 247-5987
Wine Club extension: 2766
Fax (650) 364-4687
theclubs@klwines.com

September 2012

Dear K&L Wine Club Members,

As we roll into the month of September, several thoughts run through my mind: where did three quarters of the year go? Yes! The San Francisco Giants are in the pennant race! Will this be the year I finally win in Fantasy Football? And lastly, I start to prepare for the looming craziness of the holiday season. Luckily, as I write this we are in the midst of vacation time so I can catch my breath and not only calmly write the club newsletter, but also spend some time finding new great deals, including putting together on a new Signature Red Club six-pack and our first ever Premium Club six-pack. The amazing success of our prior six-packs deals has convinced us to make more, in time for the holidays and to reward all our great club members with this great perk of membership. Please see the details on page 12 of the newsletter.

Our Signature Red Club this month features two selections from the same producer; Clarendon Hills winery in Australia. We all know that Australian wines have taken their lumps but these two offerings are spectacular and give you a true sense of what a great winemaker can accomplish with the right terroir and raw material. Both of this month's selections are 2005 Grenache made from single-vineyard sites. They are the 2005 Clarendon Hills "Blewitt Springs" Grenache and the 2005 Clarendon Hills "Hickenbotham" Grenache. Together they provide an interesting and unique take on what Grenache can achieve in Australia.

The Premium Club's two fantastic wines this month start with the 2010 Kalinda Sonoma County Chardonnay, our latest and greatest wonderful value under our proprietary Kalinda label. The other selection is another absolutely amazing value from the epic 2009 Bordeaux vintage, the 2009 Petit Manou Médoc. It's the second wine of Clos Manou, one of the top producers in the Médoc. These two wines form a great twosome: a crisp, full-bodied white to enjoy when the weather is hot, and a lush, rich, full-bodied red to have with grilled meats or a gourmet pizza.

Our Best Buy Club features the return of another Kalinda label. This time it is the 2010 Kalinda Lake County Sauvignon Blanc. For those of you haven't yet had a Sauvignon Blanc from Lake County, this is one of the hottest, newest regions for top-quality Sauvignon Blanc. The second wine is the 2009 Barber Cellars "Mr. Beast" Zinfandel Dry Creek Valley, a stellar value from a super-small-production winery. It delivers everything you would ever want from a Zinfandel, with dark fruit, white pepper and seductively smooth tannins. These Best Buy Club selections are perfectly suited for entertaining friends or just enjoying with simple dishes while you enjoy the summertime.

Abbondanza! The Italiano Club this month overflows with riches, or to more accurately state it, two incredible wines. The first unbelievable selection is the 2004 Colognole "Selezione" Chianti Rufina, a perfectly aged Chianti guaranteed to be drinking at its apex. The second half of this month's dynamic Italian duo is the 2010 Amantis "Goghi" Rosso Toscana IGT, a brilliant red blend from Tuscany that delivers tons of dark, gorgeous fruit and a distinctly Italian feel. Why fly to Italy when for \$39.95 a month you can get two great tastes of Italy and not have to deal with airport security.

Cheers & Go Giants!

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

Signature Red Collection Wine Club

If you look up the word “visionary” in the dictionary you’ll find some definitions that are less than flattering. In my dictionary they included words such as unrealistic, idealistic, impractical. This is very interesting since I’ve always believed the word visionary to mean ahead of the curve, seeing what most do not, innovative, thought-provoking, challenging. I guess I am more of an optimist than the people at Webster’s.

When I think of Roman Bratasiuk of Clarendon Hills, I think VISIONARY. Here’s a man who is devoted to the idea of making, in Australia, site-specific, 100% varietal wines that showcase the very best of what each terroir has to offer. It was 1990 when he began this quest to fashion single-



Roman Bratasiuk, Clarendon Hills owner-winemaker.

vineyard offerings of Syrah and Grenache that could rival the best from around the world—in particular, from France’s Rhône Valley. Working with old, dry-grown vines and performing every step of the process by hand, Roman sought to redefine the Australian fine-wine landscape solely by conveying the imprint a vineyard forges on the varietal’s expression. Every year Roman learns a bit more and fine tunes his approach as he works to craft wines that perform to the pinnacle of their capability.

2005 Clarendon Hills “Blewitt Springs” Grenache, Australia

The more Grenache you drink, the more recognizable and distinctive you’ll find its aromas. There’s a leafy green element, almost tobacco-like, along with crushed cocoa beans, black fig, plum and tar notes. With the first scent of the 2005 Clarendon Hills “Blewitt Springs” Grenache all of this is in evidence along with notes of spice and earth. The Blewitt Springs Vineyard was planted in 1925 and is located on the upper belly of a 45-degree hill that curves from due east through southeast, to almost due south. The mid-hill positioning and the age of these fine vines makes for a true “Premier Cru” quality and gives the wine its unique and interesting character.

The 2005 Clarendon Hills “Blewitt Springs” Grenache absolutely explodes from the glass with aromas of black fig jam, cocoa bean, Asian spice and racy raspberry notes. The palate is a dense and lively array of raspberry, lavender, fig and plum with seamless tannins, sweet oak and a lush, long finish. This wine is drinking perfectly right now and would be the ideal match with lamb or roast duck. This wine received 93 points from Stephen Tanzer, 92 from *Wine & Spirits Magazine* and 91 from both Robert Parker and *Wine Spectator*.

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

2005 Clarendon Hills “Hickinbotham” Grenache, Australia

What’s great about getting two wines from Clarendon Hills is that you get to see for yourself the difference that the growing sites make. We have here two wines made in the same year from the same varietal; the difference is in the vineyards. If you believe like me that micro-climate, soil and altitude all affect how a grape grows, matures and tastes, these two wines provide the perfect experiment to prove this hypothesis.

The Hickinbotham Vineyard lies northeast of the Blewitt Springs Vineyard, with vines that were planted in 1923 and are thus considered “old vines.” From the first aromas it’s apparent that this is a different wine from the Blewitt Springs. The nose includes crushed wild red raspberries, sweet cherry, red licorice, eucalyptus and sweet hibiscus. The 2005 Clarendon Hills Hickinbotham Grenache displays a much higher-tone fruit that is distinctly red while the Blewitt Springs is much more of a black fruit expression. On the palate the Hickinbotham Grenache is livelier with much more racy red fruit and spice and a softer, more pliant finish. This wine will pair well with wild salmon, pork and veal dishes. This wine received 93 points from Robert Parker, 92 from both *Wine Spectator* and Stephen Tanzer, and 90 from *Wine Enthusiast*.

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

Premium Wine Club

2009 Petit Manou, Médoc

The 2009 Bordeaux vintage is the greatest Bordeaux vintage I have had the pleasure of tasting out of barrel—and I have been going to Bordeaux to taste the new wines since 1985. Vineyard and climatic conditions were perfect in 2009 and there were no problems with diseases. Every property from the basic Bordeaux wines to the Premier Crus had the chance to make stupendous wines, and most did. In fact, if a property did not make a great 2009, perhaps the owners should sell it and try a new line of work.

The Médoc and Haut-Médoc regions of Bordeaux made some spectacular values in 2009. Here is one of them. This is the second wine of Clos Manou, and like its sibling it is made in a new-wave, decidedly garage style with tons of ripe raspberry fruit and smooth, silky tannins. Owners Françoise and Stéphane Dief are passionate newcomers to the wine world, and their enthusiasm shows in this value-priced crowd pleaser. Blended from 44% Merlot, 56% Cabernet Sauvignon aged for 12 months in one-year-old barrels (50% American and 50% French oak) and bottled without fining or filtration, this heady, unctuous red is ready to drink now. It has plenty of latent tannin to age well for many years, but with some airing the fruit covers the tannin, making it so enjoyable now with a steak dinner. Some blackberry and cassis aromas that follow to the palate make for a fine, fruity, forward palate entry. Some spices are evident on the palate and the finish is lingering. A Clyde pick for value Bordeaux. —*Clyde Beffa Jr.*

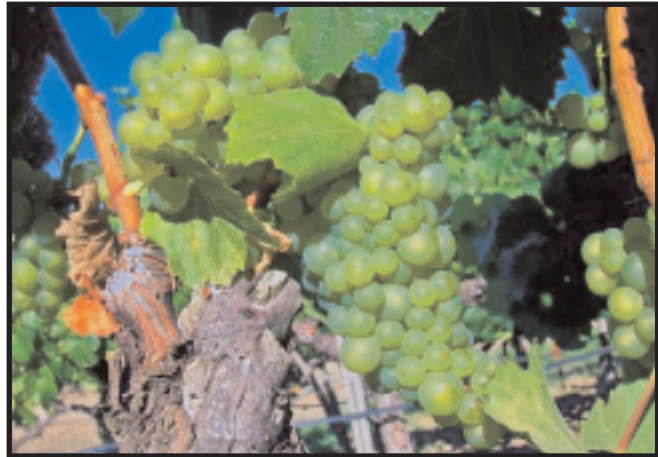
Your re-order price for this wine as a club member is \$14.99 per bottle.

2010 Kalinda Chardonnay, Sonoma County

Matt Kramer of *Wine Spectator* magazine recently wrote an article where he basically told the wine elite to get over their dislike of Chardonnay and accept that along with Cabernet Sauvignon, Chardonnay is the most valuable and widely planted grape varietal in both Sonoma and Napa Valley. The reason is simple and obvious: Farmers plant what sells. What sells is what people want, so evidently people want and like California Chardonnay. To some degree Chardonnay’s popularity has also made it an easy target. With so many producers and so many different interpretations there was bound to be backlash, especially when making Chardonnay seemed an easy path to financial success. As the economy took a major dip many new wineries struggled. Now the herd has been thinned out, and also the pendulum has swung away from the extreme style of over-the-top oak, fruit and creaminess. Now more and more producers are seeking a happy medium of fruit, oak and creaminess, making wines in a more user-friendly, food-friendly style that appeals to an even greater audience.

Our 2010 Kalinda Chardonnay Sonoma County begins with a nose of buttered almond, apricot, lemon oil and hints of tropical fruits along with notes of rich oak. The palate is bright and intoxicating with vibrant flavors of apricot, white peach and poached pears. The wine has layer upon layer of rich fruit flavors nicely accented against rich oak and subtle creamy texture. If you're a fan of California Chardonnay then this is the wine for you. We suggest you pair this with grilled chicken or roast salmon.

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



Chardonnay grapes on the vine.

Best Buy Wine Club

2010 Kalinda Lake County Sauvignon Blanc

When Clyde and I sit down and taste the numerous samples that are vying to become our next Kalinda Sauvignon Blanc, we both are looking for certain qualities to show through. We'd like to find, ideally, a pretty nose that displays either floral hints or fruit aromas or both, a palate that has bright fruit flavors, layers of complexity, good balance of tannins, acidity and fruit, and lastly a nice, pleasing finish. Once we find the right sample (usually after tasting several dozen samples or more) we talk with the supplier about the price and the number of cases we'd like to make. Then we shake hands and cut a deal. This year the winning sample comes from Lake County, where several fantastic Sauvignon Blancs have come from of late.



Lake County is proving an excellent place to grow Sauvignon Blanc.

The first thing you'll notice when pouring yourself a glass of the 2010 Kalinda Lake County Sauvignon Blanc is the exotic nose of stone fruits, white flowers and hints of smoke and stone. On the palate the wine displays layers of unctuous fruit including tangerine, kumquat, green fig and hints of lime. In fact this wine contains 7% Johannisberg Reisling, which is why it is so floral. There's a fantastic weight in the mid-palate that gives the wine a substantial feel as it seamlessly glides towards a long, satisfying finish. Many people consider Sauvignon Blanc a simple wine but this wine has a lot going on and will pair perfectly with seafood, fresh fish or roast chicken. I hope you enjoy this latest Kalinda selection as much as Clyde and I do.

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

2009 Barber Cellars “Mr Beast” Dry Creek Valley Zinfandel

Michael Barber and his wife Lorraine started Barber Cellars in 2007. Working for K&L in our San Francisco store gave Michael a wide range of wine experience and access to some of the best winemakers in the world. He taught himself winemaking by picking through the UC Davis course list and making wine at home. He sharpened his skills in the store by asking questions of all the respected winemakers who passed through. Originally making wine in Suisun City and commuting back and forth between San Francisco and the winery, Michael and his wife now live in Petaluma and make wine in Sonoma County, using only Sonoma County grapes. Their first commercial wine releases were immediately well received by the public and press, with writeups in everything from the *San Francisco Chronicle* to *Wine Enthusiast* magazine. Their Sauvignon Blanc, “Lazarie,” has been a K&L wine club favorite for many years, but this is the first time we have had the opportunity to carry their flagship Zinfandel “Mr. Beast.”

This is not over-ripe, prunezy zinfandel. Barber Cellars is dedicated to balanced, elegant, single-vineyard wines crafted with no manipulation in order to honestly reflect the terroir they come from. It shows in the softness and spice of their wonderful 2009 release. The fruit is entirely from Dry Creek Valley’s biodynamically farmed “Unti” vineyards, Mike having known the owners and winemaker of Unti for many years through K&L. The wine is a field blend of Primitivo clone Zinfandel and Sangiovese. Primitivo ripens a little more slowly than other heritage clones of Zinfandel, offering lower alcohols, darker flavors, and all the spice it can produce from Dry Creek’s gravelly loam soils, which are perfect for Zinfandel. The 14% addition of Sangiovese lifts the wine’s acidity and red fruit flavors. The blend was aged in 20% new French and American oak casks for 20 months before being bottled unfiltered and unfiltered. The result is a soft and unique wine with flavors of dark fruits, tomato, and big pepper spice. At just under 14% alcohol, it is certainly different from other 15% to 16%-plus Zins you’ll find on the market, and it is a fantastic deal for you wine club members.

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

Club Italiano

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

2010 Amantis “Goghi” IGT

The role of the “consulting enologist” in Italy is huge. So many Italian winery owners either inherited their wineries from parents or grandparents or are business people from other fields and lack the up-to-date skills to make major decisions on their own. One of my favorites of the consultants is Paolo Vaggagini, the undeniable King of Montalcino. Paolo makes the wine at 17 different wineries in Montalcino and he consults on blending and laboratory analysis for another 30-plus wineries. This man knows his Sangiovese. Paolo and his wife Bernardetta bought some land in Montecucco just south of the Orcia River, which is the southern border of Montalcino. There Bernardetta started her own winery. She and Paolo make several wines and the 2010 Amantis “Goghi” is a new project. Goghi is their son’s nickname.

The vineyard management and winemaking are as you might expect from the region’s most famous consulting enologist but the twist is that unlike Montalcino which must be 100% Sangiovese, Montecucco can be a blend that’s predominantly Sangiovese. This wine is 57% Sangiovese, 30% Merlot, 9% Alicante, 3% Petit Verdot and 1% Colorino, all produced in very high-density plantings of 8,000 to 20,000 vines per hectare, producing very low yields per plant in order to get a more powerful wine. The wine is fermented in stainless steel and then has a brief time in second-



and third-passage barriques. Paolo and Bernardetta wrote a pair of sentences to express their sentiment for this young wine: “The rainbow of colors in a young wine communicates the true force of the vine. Strong willed, soft but potent.” I find this rather like an extended Haiku—and it’s certainly a superb definition of this wine.

This is a powerful expression of a young wine: bold, dramatic and expressive, with an array of passionate urges. The Sangiovese gives this wine a backbone, strongly focused and long; the Merlot offers a soft palate presence, couching the structure of the other varietals into a complete wine; the Alicante is spicy, structured and deeply colored; the Petit Verdot offers mid-palate depth and a dark, saturated color; and a drop of Colorino gives local color. The wine has intense structure, depth and richness. It still has its bold, youthful character up front but shows all the promise of a long future. It’s rich enough to drink on its own but best with grilled lamb.

Your re-order price for this wine as a club member is \$15.99 per bottle.

2004 Colognole Collezione

Last September I visited Rufina for the first time and was taken by the extraordinary, stark wildness of this region just scant kilometers east of Florence. I visited the Colognole estate, high in the hills of Rufina where the air seems more delicate and sweet and embraces you in the breeze. That breeze is important because if you’ve been to Florence in the summer you know it is damned humid—and humidity and growing grapes don’t go hand in hand. At Colognole’s estate the evening air is fresh and delicate and gently wicks mold-causing humidity away from the plants.

Italian winery owners are wonderful hosts, full of local history and culture and ready to supply you with more data than you usually need about the speed of their bottling line or the fact that their stainless steel tanks are temperature controlled. But at the end of the day, with most of them, it’s all about business and selling their wine. Cesare Coda Nunziante, on the other hand, is a truly genteel man who makes you feel at home instantly. He was

looking to find a good home for a project wine that was still sitting in his cellar. There wasn’t enough of it to interest a big importer, and 600 bottles is not enough to invest in a marketing plan to move it. So it languished until I tasted it. This wine was the last hurrah of a vineyard that was about to be torn out and replanted. It is a magnificent example of aged Rufina Sangiovese.

The 2004 Colognole Collezione comes from a superb vintage and exhibits what’s classic about this intriguing area. It has a superb backbone of acidic structure. Layers of ripe, wild-cherry fruit burst along your palate while highlights of leather and mineral add grip along the way. The wine is still evolving, opening and beginning to show the length and layers of old-vine Sangiovese. I hope you’ll pair this wine with a Bistecca Fiorentina, the classic Florentine T-bone steak, with a bit of extra virgin olive oil drizzled over the top. You’ll love it.

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



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 2009 Chante Cigale, Châteauneuf-du-Pape @ \$25.99 per bottle

Robert Parker gave wine this 91 points and wrote: “A blend of 60% Grenache, 20% Syrah and the rest Mourvèdre and other varietals, the 2009 Châteauneuf-du-Pape is a round, generously endowed, corpulent effort with lots of garrigue, pepper, smoked meat, kirsch and raspberry fruit notes. This full-bodied, silky smooth, sexy Châteauneuf can be drunk over the next decade.”

____ Bottle(s) of 2009 Bodega Mas Alta Artigas Priorat @ \$23.99 per bottle

In this 2009 Bodega Mas Alta Artigas Priorat, rich, chewy berry fruits betray a hint of Cabernet Sauvignon's red fruit and subtle herbal tones, which add interest to the wine and would make it a natural with grilled steak or lamb garnished with thyme and rosemary—herbs that grow wild in the region. This wine received 92 points from Robert Parker's *Wine Advocate*. —Joe Manekin, K&L buyer of Spanish, Portuguese and Latin American Wines

____ Bottle(s) of 2009 Moulin de Gardette “Tradition” Gigondas @ \$21.99 per bottle

A very supple and approachable, Grenache-based Rhône that will pair beautifully with a variety of Mediterranean fare. 90 points, Stephen Tanzer's *International Wine Cellar*: “Vivid ruby. Smoke-accented aromas of black raspberry and potpourri, with slow-building spiciness. Juicy and focused, offering intense red and dark berry flavors lifted by tangy acidity. Richer and darker in profile on the finish, which shows impressive energy and clarity.” (Feb. 2012)

____ Bottle(s) of 2010 Merryvale Pinot Noir Carneros @ Please Inquire

The 2010 Merryvale Pinot Noir Carneros is dark ruby red in color and starts out with subtle hints of violet while aromas of dark red cherry, wild strawberry, black tea, cardamom, fresh earth, floral notes and toasted marshmallow rise seductively from the glass. The palate displays plenty of energy, bright and focused, with flavors of cherry, cranberry and lingering hints of toasty oak. Pair this wine with wild salmon and beet salad.

____ Bottle(s) of 2006 Robert Young “Red Winery Road” Cabernet Sauvignon Reserve, Alexander Valley @ Please Inquire

The wine starts out with an intoxicating nose of black raspberry, mocha, baker's chocolate and hints of herbs. On the palate the wine displays red cherry fruit, milk chocolate and subtle spice with nice oak accents and fine-grained tannins. It is full and rich but still very smooth and harmonious thanks to its soft, supple tannins and good acidity. It can age gracefully for the next five to fifteen years, or you can decant and enjoy it now with a nice steak.

____ Bottle(s) of 2009 Buehler “Estate” Cabernet Sauvignon Napa Valley @ Please Inquire

The 2009 Buehler starts off with aromas of black plums, scorched earth and hints of tobacco. On the palate the wine is densely packed with black fruits, chocolate notes, spice and super-smooth tannins. This wine is so silky that it feels light even though it is very full-bodied, rich and powerful. If you're looking for the quintessential California Cabernet Sauvignon then your search has ended. Enjoy! This wine can age for ten-plus years but why wait? It is delicious now and should be enjoyed with any roasted red meats or a hearty pork dish.

____ Bottle(s) of 2006 Long Shadows Chester Kidder Red, Columbia Valley, Washington @ Please Inquire
Aromas of dried figs and cocoa powder, along with hints of tamarind and toasty oak, are followed by intense violet

and blueberry-jam flavors beautifully integrated around a spicy core. Balanced, with refined texture and robust structure, this wine has a seductive mouthfeel that sets it up for its remarkably long, satisfying finish. It should pair well with steak or any kind of grilled meats and can be enjoyed now or aged flawlessly in your cellar for the next five to ten years. This wine received 93 points from *Wine Advocate*, 93 points from Stephen Tanzer and 92 points from *Wine Enthusiast*.

____ Bottle(s) of 2004 Bodegas Poesia “Poesia” Lujan de Cuyo, Argentina @ \$24.99 per bottle

This wine’s rich, sweet, ripe fruit and extravagant notes of spice may be tempting now, but we have it on record that these wines age well for a handful of years. Last year, for example, we enjoyed the 2003 vintage in its eighth year. This 2004 garnered 91 points from Robert Parker, and 92 points from *Wine Enthusiast*. — *Joe Manekin, K&L Spanish, Portuguese & Latin American Wine Buyer*

____ Bottle(s) of 2007 Lancaster Estate Sophia’s Hillside Cuvee, Alexander Valley @ Please Inquire

The 2007 Lancaster Estate Sophia’s Hillside Cuvee is a blend of 97% Cabernet Sauvignon and 3% Merlot. The wine has a dark purple hue with aromas of blueberries, cinnamon and violets on the nose while the palate displays layers of complex fruit, berries, plums and dark chocolate seamlessly tied together with lush, fine tannins. The finish is smooth and long with a silkiness that makes you wish you had a bigger glass. Pair this wine with a steak or other hearty fare and you will not be disappointed. This wine can be enjoyed now if decanted 90 minutes ahead. It can go into your cellar for a good eight to twelve years where it will gain further complexity and soften up a bit. 92 points, *Wine Enthusiast*.

Premium Wine Club Previous Offerings

____ Bottle(s) of 2010 Jean & Benoit Droin Chablis AOC @ \$14.99 per bottle

The 2010 Droin Chablis AOC is an outstanding value with a beautiful nose of acacia flowers, wet hay, honeysuckle and wet stone. The palate comes alive with notes of lime blossom, iodine, citrus and hints of minerality. With racy acidity and zippy fruit notes, this wine wants to be paired with oysters, ceviche or a seafood salad.

____ Bottle(s) of 2010 Mas des Volques Volcae @ \$14.99 per bottle

This wine has the deep cherry, currant and raspberry fruit you would expect from the varietals, with notes of tapenade, garrigue, game and toasty oak. Full and round, the Volcae will go well with—and stand up to—lamb roasted with garlic, grilled sausages and heartier cheeses. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

____ Bottle(s) of 2009 Clos de Los Siete Proprietary Red, Mendoza, Argentina @ Please Inquire

A delicious blend of dark black fruit, spicy herbaceous notes and supple hints of oak and tannin. It starts out with hints of blackberry, game, herbs, tobacco and hints of smoke oak. On the palate the wine is supple with layers of dark black fruit nicely accentuated by hints of earth and herbs. The finish is long and smooth with impeccable balance and finesse. Pair this wine with lamb, pork or any grilled meat you decide to enjoy this summer. Robert Parker’s *Wine Advocate* and Stephen Tanzer both gave this wine 90 points.

____ Bottle(s) of 2010 Michel Gassier Nostre Pais Blanc Costières de Nîmes Blanc @ \$14.99 per bottle

Robert Parker’s *Wine Advocate* gave this 92 points and wrote: “The 2010 Nostre Pais Blanc is a blend of 80% Grenache Blanc and the rest equal parts Roussanne and Viognier, aged on its lees for six months, with some barrel fermentation but limited exposure to oak. It comes across as a top-flight white Châteauneuf du Pape rather than a less expensive Costières de Nîmes. Light gold in color, with an extraordinary nose of vivid honeysuckle, candle wax, marmalade and tropical fruit, the wine is elegant, has good acidity, and wonderful freshness, but a surprisingly intense, full-bodied mouthfeel.”

____ Bottle(s) of 2006 Cellers Ripoll Sans “Closa Batllet” Gratallops Priorat @ \$14.99 per bottle

Based in the town of Gratallops, Cellers Ripoll Sans has beautiful Cariñena, Garnacha, Cabernet Sauvignon and Merlot vines in this most important Priorat town. Once again, black slate is predominant in the vineyards, with some schist present as well. Some of the vines here are as much as 90 years old, and you can tell by the wine’s character that vines were planted in just the right spot to project a clear sense of wild, dark fruited, mineral Priorat

typicity. Clyde's notes: "This wine has wonderful aromas of herbs de Provence. Tons of red fruit flavors—sweet and delicious. So easy to drink now."

_____ Bottle(s) of 2010 Buehler "Reserve" Chardonnay Russian River @ Please Inquire

This has a beautiful nose of lemon oil, honey, vanilla and hints of thyme. These elements seamlessly fold themselves into a palate that displays tropical fruits, golden delicious apples, Asian pear and spice notes. There's great acidity, balance and energy to this wine. It should pair perfectly with roast chicken or a cheese plate.

_____ Bottle(s) of 2009 Conundrum Proprietary Red Blend, California @ Please Inquire

The 2009 Conundrum Red has an exotic and spicy nose of candied fruits and red flower aromas. The palate expresses itself with sweet red raspberry and strawberry flavors, a hint of cinnamon and a touch of clove. The sweet fruit is nicely buffered by the new oak and good acidity, giving the weight a supple smooth feel. This is a wine designed to be drunk now and can be paired with grilled meats, pizza or pasta, or enjoyed as an apéritif.

_____ Bottle(s) of 2009 Ernie Els Cabernet Sauvignon, Stellenbosch South Africa @ please Inquire

They call Ernie Els "The Big Easy", and the same could be said of this wine. It's no wallflower and yet very easy to like. This 100% Cabernet Sauvignon reminds me of some old-school Napa Cabernets, with a bouquet that offers notes of violets, smoky black cherry, currant, cedar, graphite and a hint of tobacco. On the palate is fine balance and texture with refined tannins adding to the structure of the wine and a long finish with a whisper of mint on the back end. And who knows, this wine might even improve your golf game! —*Jim Chanteloup, K&L buyer of wines from South Africa*

Best Buy Wine Club Previous Offerings

_____ Bottle(s) of 2010 Bonterra Cabernet Sauv. Mendocino County @ \$9.99 per bottle

The 2010 Bonterra Cab has cherry, currant and raspberry aromas with notes of toasted oak and vanilla. On the palate the wine displays a medium body of red fruits dominated by cherry and currant flavors that are nicely accented by fine tannins, hints of rich oak and the perfect amount of acidity. This wine is the perfect foil for all grilled red meats and is balanced enough to not overwhelm a nice roast chicken.

_____ Bottle(s) of 2011 Rainstorm Pinot Gris, Willamette Valley Oregon @ \$9.99 per bottle

The 2011 Rainstorm Pinot Gris is bright, zesty and fun. It has subtle white flower and melon aromas. On the palate flavors of honeydew melon, cucumber and lime dominate with notes of wet stone and spice. This wine has great lift and is easy on the palate so you can pair it with seafood, salad or cheeses or enjoy it as an apéritif. If you haven't had a chance yet to enjoy a Pinot Gris then you are definitely in for a treat here. *Wine Enthusiast* gave this wine 90 points.

_____ Bottle(s) of 2009 Domaine Vindemio "Regain" Côtes du Ventoux @ \$9.99 per bottle

The wine's name, "Regain," translates to "rebirth" in French and is meant to capture the spirit of re-invention and evolution. It is a fruit-driven blend of 70% Grenache and 30% Syrah that elicits exotic peppery spice notes, along with hints of violets, earth and vanilla. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2010 Clos Chanteduc Côtes du Rhône @ \$9.99 per bottle

The 2010 release is composed of 65% Grenache and 35% Syrah. Famed winemaker Yves Gras of Domaine Santa Duc in Gigondas is responsible for the vinification of this delicious red. It's redolent of forest floor and Provençal herbs, with a kiss of anise and a core of cherry fruit. Take a trip to the South of France with this wine by enjoying it with your next Provençal inspired meal! —*Mulan Chan-Randel, K&L Buyer of Rhône Valley & French Regional Wine*

_____ Bottle(s) of 2010 Château Haut Riot "Cuvée Juliette" Bordeaux Rouge @ \$9.99 per bottle

The wine combines richness and concentration with a sense of elegance and finesse. Superb layers of currant and berry fruit combine with sage and cedar. This wine is a deliciously juicy style of Cabernet that is made to be enjoyed over the next five years. It has an inviting nose of dark tarry fruit. It is medium to full on the palate, with the lovely precision that's a hallmark of this great vintage. The palate is filled with juicy black fruits, especially blackcurrant. It has lovely intensity and impeccable balance. The finish is easy and supple. A great value in Bordeaux. It is 80% Cabernet Sauvignon, 10% Merlot, and 10% Cabernet Franc. —*Clyde Beffa*

_____ Bottle(s) of 2010 La Loup dans la Bergerie Hortus, France @ \$9.99 per bottle

This fanciful blend of 40% Syrah, 30% Merlot and 30% Grenache hails from the Languedoc, in the foothills of the majestic Pic Saint Loup. Ripe, crunchy grapes are vinified simply, without any oak influence. What does that translate to? Pure, unadulterated fruit. Think of a fresh basket of grapes and red berries complemented by just a touch of blackcurrant tea leaves. The venerable southern French estate of Domaine de l'Hortus is responsible for this fun-loving and slightly less serious rouge that will get along with just about anything culinary that comes its way. How about grilled lamb sausages with lentils and roasted potatoes? Or perhaps a chicken tagine slow cooked with organic tomatoes and sweet potato? You get the idea. The 2009 Le Loup dans la Bergerie is party, pool and picnic ready. — *Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

_____ Bottle(s) of 2011 Herencia Altés Garnatxa Blanca, Spain @ \$9.99 per bottle

This delicious white from Herencia Altés is full of intense pear and apple flavor, with spectacular minerality showing towards the mid-palate and finish. It was made by Núria Altes, whose family has been growing grapes in Terra Alta for generations. Enjoy this lovely white on its own or with a wide variety of foods. It's a mouthwateringly fresh white wine that will make you reach for a second glass—and marvel that it's so good for under \$10. —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

_____ Bottle(s) of 2010 Monteviejo "Altitude 1050" Malbec, Mendoza, Argentina @ \$10.99 per bottle

Monteviejo is owned by Catherine Péré Vergé of Château Le Gay Pomerol. Altitude forms an important part of the viticultural equation in Argentina, where high elevation means cooler evenings, ideal for allowing vines to rest from their growth during the warm, sunny days. The resulting berries are intensely flavored and make great wine, rich in color, extract, phenols and other flavor compounds. The 1050 in this wine's name refers to meters of elevation. These vineyards are located at over 3300 feet above sea level. Taste this Malbec, with its intense blackberry and black cherry fruit typical of the Uco Valley, and we think you'll agree that yes, altitude can make all the difference! —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

_____ Bottle(s) of 2009 Trim California Cabernet Sauvignon @ \$9.99 per bottle

The 2009 Trim Cabernet Sauvignon is a blend of 75% Cabernet Sauvignon and 25% Cabernet Franc, sourced from some of the best vineyards on the north coast of California. This wine offers up aromas of cherry liqueur, black plums, currant and cinnamon. The palate displays an array of flavors including cranberry, black cherry, black raspberry, cinnamon and vanilla notes. The wine is balanced and fresh with good acidity and soft, lush tannins, while the finish is clean and smooth. It is accessible and drinking great now, and that's what its makers intended—so enjoy this great bargain tonight.

_____ Bottle(s) of 2010 Domaine Begude Chardonnay "Terroir" Haute Vallée de l'Aude IGP @ \$9.99 per bottle

This bright Chardonnay with just a touch of spice exhibits plenty of zesty citrus freshness coupled with apple, pear and ginger notes. It is the perfect wine to enjoy on its own after a long day's work, or with a wide range of fish, salad or poultry dishes. —*Mulan Chan-Randel, K&L Rhône Valley & French Regional Wine Buyer*

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

_____ Bottle(s) of 2009 Col d'Orcia Rosso di Montalcino Banditella @ \$28.99 per bottle

The Banditella is aged for one year in French oak barrriques, which give it a modern and juicy feel. But for me the thing that sticks out about this wine is the depth of flavor in these new Sangiovese clones. They are saturated, spicier and seem to yield a more expansive array of flavors. Those flavors wind intricately together and make a really dynamic wine with a long focused finish. I would suggest you try it with a roast pork tenderloin or a big juicy T-Bone. Oh, and decant it an hour ahead of time.

_____ Bottle(s) of 2010 Tenuta Polvaro Cabernet @ \$10.99 per bottle

This Cabernet Sauvignon doesn't have the plummy/chocolate-y nature of California Cabernet; it is lighter, fresher and livelier and has a wide variety of spice, herb and fruit flavors that frolic on your palate while its aromatics will brighten your day. This is the perfect wine to drink when it is warm outside, with barbecued chicken or just cold cuts and cheese. I really think you'll love this wine. Relax and let it take you on a ride you never see in California!

_____ Bottle(s) of 2011 Tenuta Giuliana Pecorino @ \$11.99 per bottle

This wine has an exotic nose that flows out of your glass, full of wildflowers, honey, middle-eastern spice and just a tang of the sea. On the palate the wine has density and richness but is highlighted by a vibrant central acidity with glints of mineral that stretch the finish on and on. This Abruzzo stunner is the perfect accompaniment to seafood pasta or Asian cuisine—and it's a great choice when you want to play Stump the Sommelier!

_____ Bottle(s) of 2006 Tenuta Giuliana Montepulciano d'Abruzzo Vecchie Vigne @ \$27.99 per bottle

This is the pure fruit character of the Montepulciano grape: dense, powerful, layers of dark cherries and berries but still a little *sauvage* character to remind you this is a rugged wine. On the palate the wine is an explosion of fruit but as it is subsiding the wine's structure takes over. Supple tannins and tremendous balance give this wine a freshness and length that offer a long life. Most of you however will just enjoy the ebullient fruit and superb drinkability of the wine now and run right out to your barbecue and fire up some baby back ribs, Italian sausage or a big old steak. The wine is also drinkable enough to have with pasta, especially lasagna.

_____ Bottle(s) of 2007 Colognole Chianti Rufina Riserva del Don @ \$24.99 per bottle

The 2007 Colognole Chianti Rufina Riserva del Don is a powerful wine just as was the 2006 "Don," but the richness of the warmer 2007 vintage is readily apparent and gives depth and flesh to this big frame. I was in Napa and Sonoma recently and really enjoyed some of the wines that I tasted but boy are they different from this. Good and bad are subjective terms and that's for you to decide, but the main difference is the fruit ripeness and acidity. Rufina's fruit is not so thoroughly ripe so it is still a little edgy and there are lots of different flavors, whereas the California wines were all completely ripe and had a more uniform singularity to the flavor. In the mouth the California wines were lush, smooth, soft and round and had a fleshy structure. Enjoy this wine with a big T-bone steak with a little extra-virgin Tuscan olive oil drizzled over the top. Or if you aren't a meat eater try some Parmigiano Reggiano or Pecorino Toscano (not Romano).

_____ Bottle(s) of 2010 Roccafiore Fiorfiore @ \$14.99 per bottle

I remember tasting this at Vinitaly last year when it was not yet even a finished wine but still I was just stunned. It was really a new category for me: The creamy, complexity-filled richness really wowed me and the fresh acidity excited me. I hope you like this as much as I have! I'd try this with grilled fish. Halibut comes to mind right away but I really can't think of something that wouldn't... ok, maybe not trout. Or if you aren't a meat eater try it with some Parmigiano Reggiano or Pecorino Toscano.

_____ Bottle(s) of 2010 Sassotondo Ciliegiole @ \$12.99 per bottle

Ciliegiole is an indigenous Tuscan grape, always popular in the Maremma but rarely made as a varietal. Its name comes from ciliegio, "cherry." Carla and Edoardo blend the Ciliegiole with 10% Alicante (also a rather popular grape along the coast) and the result is marvelous. The cherry-like aromatics in this wine just burst out of the glass aided by the depth and power of the deeply colored Alicante. Aided by the stunning quality of the 2010 vintage, the wine is forceful yet supple on the palate and exuberantly full and fresh. This wine calls for something off the grill.

_____ Bottle(s) of 2006 Planeta Merlot @ \$26.99 per bottle

I really like this wine's complexity. So much of the "bad" Merlot was mono-flavored juice that tasted like melted jello, but this wine offers layers of herb and fruit mixed in with a bit of wild game. It's like a Sicilian evening breeze full of wild herbs, smoke and a hint of salt. On the palate the wine is lush yet restrained; it has balance and a freshening acidity that makes it an ideal food wine. Think Mediterranean grilled lamb kebabs with a little caponata and a glass of Merlot, sitting outside... sounds good, doesn't it!

Champagne Club Previous Offerings —Notes by Gary Westby, K&L Champagne Buyer.

_____ Bottle(s) of Charles Ellner "Cuvée Reserve" Brut Champagne @ \$35.99 per bottle

Ellner has been a family business for four generations and owns 140 acres, which supply 70% of their production needs. These vineyards are in every part of Champagne, from the Aisne to the Aube and from the Mountain of Reims to the Côtes des Blancs. Although not a giant in the US, they do sell about a million bottles a year worldwide, so they could not be considered small. They are based in Epernay, where they have two kilometers of cellars. This Champagne will make an ideal partner for a salmon wellington or other rich fish dish.

____ Bottle(s) of Fluteau Blanc de Noirs Brut Champagne @ \$33.99 per bottle

Nothing expresses the terroir of the Aube more clearly than Pinot Noir, and this lighter style Blanc de Noir is a perfect ambassador of the style. This wine is made from their 22-and-a-half acre property in the village of Gye-sur-Seine in the southernmost part of the Aube. It is composed of all Pinot Noir from the 2009, 2008 and 2007 harvests and vinified in stainless steel. This clean, bright, fun bottle of Champagne is the perfect apéritif, and I would recommend drinking it on its own or with some light appetizers.

____ Bottle(s) of Pierre Paillard Grand Cru Brut Champagne @ \$34.99 per bottle

This wine is composed of 60% Pinot Noir and 40% Chardonnay, based on the 2007 harvest with 31% of the 2006 as reserve wine, and dosed at 7 grams per liter. If you have a QR reader on your phone, zap the back label. It pulls up the most information-filled page I have ever seen. This wine has such power and presence it deserves a great pairing such as lobster, but it also has the elegance that lets you enjoy it as the apéritif.

New Six-Packs — Don't miss out on these!

Here are some absolutely ridiculous deals.

Signature Red Club Six-Pack #3

Our first Signature Red six-pack sold out in less than 72 hours; Signature Red six-pack #2 is almost sold out. Rather than leave all of our great club members high and dry we decided to make another six-pack deal. This one is our best ever.

2 bottles of 2006 Paradigm Merlot crafted by famed enologist Heidi Barrett Peterson;

2 bottles of 2009 Pipeau St. Emilion, a fantastic 2009 Bordeaux; and lastly,

2 bottles 2006 Robert Young “Red Winery Road’ Cabernet Sauvignon Alexander Valley from one of the forefathers of Alexander Valley Robert Young.

Bought individually these wines would run you \$202.94, bought via your wine club discount it would cost you \$155.94. **With our special you pay only \$125.94 or an additional savings of \$30!** Don't delay as this great deal is sure to sell out fast.

Premium Club Six-Pack #1

The inaugural Premium Club six-pack is here! After the amazing success of the Signature Red Club and Champagne Club Six-packs we decided to make a Premium Club Six-pack. The first ever will consist of:

2 bottles of 2006 Closa Batlett Priorat Spain, a stunning red;

2 bottles of 2009 Clos de los Siete Red Argentina, a masterful red blend from renowned globe-trotting enologist Michel Rolland; and lastly,

2 bottles of 2008 Tangent “Paragon Vineyard” Pinot Gris Edna Valley, a gorgeous and refreshing white from the Central Coast.

If you were to buy these individually they would cost \$109.94, with your club discount you'd pay \$87.94. **With our six-pack deal you'll pay only \$67.94 for an additional savings of \$20!**

We also have a few of the **Signature Red Six-Pack #2**

2 bottles of 2004 Bodegas Poesia Mendoza, Argentina

2 bottles of 2009 Buehler “Estate” Napa Valley Cabernet Sauvignon

2 bottles of 2010 Merryvale Carneros Pinot Noir

At their regular K&L prices these wines would cost \$179.94. Purchased individually with your wine club discount and they would be \$149.94. But this **special deal for all of our club members** saves you an additional \$40. You get all six bottles for **only \$109.94!**