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Dear K&L Wine Club Members,

The wine business is a unique, odd amalgamation of agriculture, luxury goods, art interpretation and big business, all intersecting with the worlds of fine dining and retail. Within this industry, ideas and themes can take hold simultaneously while seeming contradictory. Not only does this keep the business interesting and thriving, it also means that wine professionals have to constantly re-evaluate their own opinions and tastes, because they can and will change. New regions, varietals, up-and-coming producers or revolutionary vinification processes are always coming to challenge a previously held belief or taste. Four of this month's wines are organic or bio-dynamic, demonstrating the evolution of the industry.

The Signature Red Club this month has two very exciting offerings, excellent examples of their individual styles, vintages and regions. Both are bio-dynamic. First up is the 2011 Domaine de Marcoux Côtes-du-Rhône, an elegant wine that receives much of the same fruit that goes into this Domaine's famed Châteauneuf-du-Pape. We also have the 2011 Donkey & Goat "Five Thirteen" El Dorado Red Blend, an amazingly vibrant and racy Rhône-varietal blend made by a husband-and-wife winemaking team in Berkeley. This wine has remarkable balance and complexity and is a great example of natural winemaking done right. This month's selections gives you a glimpse into the great wines that can be made bio-dynamically. They deserve attention as much for how they taste as for how they're made.

The Premium Club is showcasing California's Central Coast. The 2008 D'Alfonso Curran "White Hills Vineyard: Santa Barbara County" is a flat-out stunning bottle of Chardonnay. Great depth, gorgeous fruit, impressive complexity and a long finish make this a great example of the heights Chardonnay can reach at the hands of a great winemaker with the perfect terroir. The 2007 Three Saints "Sixty-Seven" Happy Canyon of Santa Barbara Red Blend is a big, bold and harmonious red. Usually I am not a fan of Bordeaux varietals grown in and along the Central Coast; they tend to be a tad green because of the lack of intense heat. But there's a small area in the Santa Ynez Valley with the ideal micro-climate and soils to grow great Cabernet Sauvignon, Cabernet Franc and Merlot. This wine is delicious; tasted blind it could easily be mistaken for a Napa Valley Meritage.

Value abounds this month in our Best Buy Club, reinforcing the fact that you don't have to pay a lot to drink well. First we have the 2011 Casa Castillo Monastrell Jumilla. A fruit-driven, racy red from our Spanish friends, this wine is delightful, guaranteed to please. The grapes were organically farmed. We also have yet another organic wine in the 2012 Bonterra Viognier, which displays beautiful floral notes and mouth-watering flavors of peach and lychee.

The Italiano Club this month is guaranteed to get your motor running! We start off with the amazingly complex and arresting 2011 Francesco Brigatti Uva Rara Colline Novaresi, a classic red from Italy's Piedmont region. The second wine is the 2012 Stefanini Soave Superiore "Monte di Fici" Vento, a pretty, fruit- and mineral-driven white that epitomizes the amazing resurgence of white wines in Italy. Both of these wines serve as reminders to the burgeoning potential of Italian wines to fascinate the palate, and to the ongoing improvements happening in wine across all of Italy.

Enjoy our offerings this month!

Cheers,

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

# Signature Red Collection Wine Club

## 2011 Domaine de Marcoux Côtes-du-Rhône

Official records indicate that the Armenier family, who own Domaine de Marcoux, have been tending vines in Châteauneuf-du-Pape since the 1300s. Today, winemaking sisters Catherine Armenier and Sophie Estevenin continue the family history. In 1990 Domaine de Marcoux became the first estate in Châteauneuf-du-Pape to implement bio-dynamic farming practices. One of the main tenets of bio-dynamic farming in winemaking is not to intervene but to allow the grapes to grow and develop naturally along their own course, and then carry this over to the vinification.

Generally Côtes-du-Rhône is a wine that will sell for \$10 to \$18 a bottle because it is sourced either from extremely young estate vines, or from property that is not owned/run by the estate. This however is not the case at the Domaine de Marcoux or a few of their neighbors. Marcoux's Côtes-du-Rhône comes from many of the same vineyards that produce their top-flight Châteauneuf-du-Pape. Their Côtes-du-Rhône is meant to be enjoyed while their Châteauneuf-du-Pape is safely aging away in your cellar.

The 2011 Domaine de Marcoux Côtes-du-Rhône is a blend of 80% Grenache and 20% Mourvèdre sourced from vines ranging in age from 40 to 80 years. The grapes are primarily from two vineyards, Bois Lauzon and Maucoil. The wine is aged for nine months in concrete tanks, allowing it to retain its fresh, bright feel. The wine is a translucent red in the glass. The aromas of white pepper, raspberries and hints of strawberries flow to a palate that has plenty of life and verve. Flavors of red and black raspberries and of dried herbs and stone mingle seamlessly throughout the bright, zesty finish. Pair this wine with pork chops or grilled lamb.

**Your re-order price for this wine as a club member is: \$24.99 per bottle.**

## 2011 Donkey & Goat "Five Thirteen" El Dorado County Red Wine Blend

Organic, bio-dynamic and orange wines... natural wine movement... if you live in California and have eaten at a restaurant that embraces the farm-to-table movement you have no doubt run across a wine list containing many such examples. I have to admit I haven't been the biggest fan. I find most of these wines lacking in punch, structure, and purity of fruit. They come off as strange. Inevitably the sommelier or producer informs me that I just don't understand them. Having grown up a few blocks from the Haight-Ashbury I am quite familiar with counter-culture ideas, and the organic/bio-dynamic/orange wine movement definitely is the wine industry's counter-culture.

Just because the process is natural does not make a wine good —and it doesn't make it bad, either. Europe is much farther along the organic/bio-dynamic winemaking process. I have tasted many more good bio-dynamic wines from France's Rhône and Languedoc regions.

Donkey & Goat winery is family owned, run by husband and wife team Jared and Tracy Brandt.



*Catherine Armenier and Sophie Estevenin.*



*Tracy and Jared Brandt, owners and winemakers at Donkey & Goat winery.*

From vineyards located in Anderson Valley, Mendocino Ridge, and the El Dorado area of the Sierra foothills, they make wines from Rhône varietals and from Chardonnay and Pinot Noir. Jared and Tracy make their wines as naturally as possible: no cultured yeast or bacteria; no nutrients, enzymes or other enhancers at the fermentation vats; little to no sulfur; no plastic; no prophylactic racking schedule; no machine crushing (wines are foot-trodden); no new oak; no stabilization. This all means that the wine is made with very little manipulation, chemicals or machinery. You're taking what Mother Nature gave you and seeing where it goes. It's like free-climbing a mountain: You have little recourse if a problem arises. In most winemaking, the winemaker can intervene with chemicals or various techniques to fix flaws or solve problems.

So now we come to the most important question: how's the wine? It is absolutely delicious. A ruby red color in the glass, the wine slowly unfurls and displays a beautiful nose of young red cherries, white pepper, beef blood and notes of dried herbs. The palate is a delightfully balanced mix of red fruits, tomatoes, spice and earth notes, all nicely framed by racy acidity and soft tannins. This is the quintessential food wine and should be paired with lamb, pork or veal, or grilled eggplant. It is very elegant and delicate but has a nose and complexity which bring all the components together in a very enjoyable package. If this is the direction of the natural wine movement then I am very encouraged and excited! I would suggest serving this wine with the slightest chill. Many red wines benefit from being served at or a bit below cellar temperature.

**Your re-order price for this wine as a club member is: \$24.99 per bottle.**

## Premium Wine Club

### 2007 Three Saints "Sixty-Seven" Happy Canyon of Santa Barbara Red Wine

Three Saints wines are made by Dierberg Family Estates, a winery known for crafting excellent Pinot Noirs and Chardonnays that don't break the bank. Jim Dierberg, owner of Dierberg and Three Saints, was raised in Missouri, where he worked his way up to a very successful career in banking. Jim began his wine odyssey over 30 years ago when he and his wife Mary restored an old winery building in Hermann, Missouri and founded Hermannhof Winery. Jim and Mary's love of fine wine led them to California, where they searched ten years for an ideal winery site. They eventually purchased the Star Lane Ranch property in Santa Ynez and would soon acquire two more properties, in Santa Maria Valley and in the Santa Rita Hills.



*Dierberg winery at Star Lane Ranch, Santa Ynez.*

When you think of Central Coast wines, Pinot Noir or Chardonnay come to mind, maybe Rhône varietals, but not Bordeaux. However, one area in the Santa Ynez Valley seems to have the ideal micro-climate and soil make-up to grow fantastic Cabernet Sauvignon and Cabernet Franc. The Star Lane Vineyard sits in this little patch of land, perfect for Bordeaux varietals.

The 2007 Three Saints "Sixty-Seven" Red Wine is absolutely seductive. It's almost blood red in color with a nose of chocolate-covered cherries, red licorice and hints of sage and rosemary. On the palate is a hedonistic combination of mocha, dark cherries, dark chocolate and spice, with soft, supple tannins and a

long, silky finish. This wine is drinking perfectly right now thanks to its having had a few extra years in the bottle. All of its fruit and flavor is showing, complimented by the oak rather than overshadowed by it. Drink this with a grilled steak, flat-bread pizza or any other hearty fare.

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

## **2008 D'Alfonso-Curran "White Hills" Santa Barbara County Chardonnay**

I have a problem that many of you may share: My tastes frequently outstrip my means. This applies to clothing, travel and especially wines. I want to drink fine White Burgundy on a daily basis, but I want that at daily California Chardonnay prices. Luckily I have stumbled across a wonderful wine for the Premium Club that satisfies both my palate and my pocketbook: the 2008 D'Alfonso-Curran "White Hills" Santa Barbara County Chardonnay.

D'Alfonso-Curran is a collaboration of winemakers Bruno D'Alfonso and Kris Curran, husband and wife who have a combined 50 years of winemaking experience. They started D'Alfonso-Curran winery in 2006 to showcase ultra-premium, vineyard-designated Pinot Noir and Chardonnay from the Santa Rita AVA and the top vineyards in Santa Barbara County. They fashion a wide array of offerings, usually but not exclusively Chardonnay or Pinot Noir.

Kris Curran grew up in the Santa Ynez Valley and got a degree in animal science at Cal Poly San Luis Obispo. After working at Sanford Winery with Bruno D'Alfonso, she went to Fresno and got a second college degree, this time in winemaking. Kris began her winemaking career as assistant winemaker at Cambria, was founding winemaker at Koehler, then winemaker at Sea Smoke Cellars for seven vintages. She was the winemaker for Foley wines from 2008 to 2010 before throwing herself entirely into work at D'Alfonso-Curran winery with her husband Bruno.

Bruno D'Alfonso grew up in Southern California and also attended Cal Poly San Luis Obispo. He got a degree there in soil science and followed it up with a degree in winemaking from UC Davis. Bruno had the incredibly good fortune to learn winemaking from two Central Coast icons. He worked for three vintages under Richard Graff (Chalone and Edna Valley Vineyards) and 23 vintages under Richard Sanford as head winemaker at Sanford Winery. Bruno learned to fashion fantastic Chardonnays and Pinot Noirs. Bruno says: "Over the years I have begun to understand the 'designing' of wine. That has become my goal: to create wonderful, stable, long-lived, stylized wines."

This dynamic duo has done an amazing job with the 2008 D'Alfonso-Curran "White Hills" Santa Barbara County Chardonnay. This might be my favorite Premium Club wine ever. With its touch of age, this Chardonnay feels like slightly aged White Burgundy crossed with California Chardonnay. The green/gold-hued wine gives off an expressive nose of lemon curd, apple pie, wet stone and hazelnuts with a palate of baked apples, Asian pear, roasted nuts, vanilla and rich oak. The wine has fantastic balance thanks to its racy acidity and full-bodied feel along with the soft tannins. It has a firm, long finish. This wine will pair great with a cheese plate or roast chicken.

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



*Kris Curran at D'Alfonso-Curran.*

# Best Buy Wine Club

## 2011 Casa Castillo Monastrell Jumilla, Spain

In 1941 Jose Sanchez-Cerezo acquired a property called Viticola Casa Castillo in Jumilla, Spain. The property was being used for cultivating rosemary but it included a winery, built in 1870 by French vintners after phylloxera forced them out of their vineyards in France. Jumilla is one of the few places in Spain that resisted the infestation of phylloxera. In 1985, Mr. Sanchez-Cerezo's son and grandson began to revive the property, reconstructing and replanting the vineyard and introducing new varieties. In 1991 they restored the wine cellar to preserve its original structure, and in 1993 Casa Castillo launched its first wine into the market. Today the grandson, Jose Ma Vicente, manages Casa Castillo for his family.



*Plantings of Monastrell, also known as Mourvèdre.*

Jumilla is located in southeast Spain. Directly north lies Yecla, another up-and-coming wine producing-region. Jumilla wasn't ideal only because of its resistance to phylloxera; it also has an ideal micro-climate and terroir for Rhône varieties such as Monastrell (Mourvèdre),

Garnacha (Grenache) and Syrah. On a high plateau, Jumilla has a continental climate moderated by the proximity of the Mediterranean. Jumilla is producing some of the best wine values in the world.

The 2011 Casa Castillo Monastrell Jumilla is 100% Monastrell from 22-year-old vines organically farmed at an altitude of 2250 feet in sandy and clay soils. The wine is aged for six months in large French oak barrels and then in bottles. Incredibly approachable, the wine is a rich, ruby red in color with aromas of zesty red fruit, licorice, rose, orange zest and hints of herbs and spice. The palate is medium-bodied with raspberry and cranberry notes along with hints of rhubarb, vanilla, mocha and spice notes. This wine has a ton of energy and length for its modest price and can be enjoyed on its own or with pizza or pasta. Stephen Tanzer's *International Wine Cellar* gave this wine 90 points.

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

## 2012 Bonterra Mendocino County Viognier

Bonterra was one of the first wineries in California to trumpet the idea of organic wines and also one of the few to produce good wines that were not only organic but also very affordable. In the early 1990s I worked in a grocery store where we had a little area for all of the organic stuff including wines, and the only label I had any confidence in recommending was Bonterra.

Bonterra today has taken their organically grown wines to a higher level of quality, and made them bio-dynamic. Bio-dynamic is organic taken a few steps further. Not only do they adhere to the tenets of organic farming (the absence of synthetic inputs, composting to close the loop, using cover crops and maintaining diversity) but they also consider the soil to be a single living organism. Bio-dynamic winemaking was developed in the 1920s and is



*Vineyard at Bonterra, Mendocino County.*

based upon ancient farming techniques that involve special mineral and microbial treatments to the soil to achieve the proper balance.

So, great. Organic and bio-dynamic; what does that mean? To me, nothing, unless it tastes good—and the 2012 Bonterra Viognier is excellent. I am a sucker for Viognier but unfortunately it usually costs \$30-plus, especially if it is from France and then you're usually talking \$50-plus. When I can find a good-tasting, affordable Viognier I am a very happy man. The 2012 Bonterra Viognier has a gorgeous nose of peach blossoms, apricots, hints of cream and white flowers and a palate overflowing with fresh peach, apricot, spice and hints of stone fruit. The finish is long, bright and vibrant with a touch of vanilla emerging. Pair this wine with scallops, grilled chicken or roasted vegetables.

**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.*

### 2011 Francesco Brigatti Uva Rara

At many Italian wineries, multiple generations of a family have farmed the property. As the current owners grow grapes and make wine, they are following the path of their ancestors. Francesco Brigatti is no different. His grandfather named all of the family vineyards in their local dialect; one of my favorites is "Möt Ziflon," Birdsong Hill. Their winery is on low rolling hills in the Colline Novaresi, about half an hour west of Malpensa, Milan's big international airport. Francesco took this tiny winery (they produce fewer than 1600 cases annually) to a new level starting in 1995. With his training in agronomy and viticulture he has transformed the quaint local wine into something special.

Francesco Brigatti makes a series of wines, all based on local grape varieties. This one is unique. The 2011 Brigatti Uva Rara—yes, Uva Rara is the grape—is a supple, expressive wine that is meant to be served with *salumi* and first courses, and should be served at about 63 to 65°F. The wine seems simple at first but it slowly opens to show intriguing depth and character, more plummy than bright. It is low in tannin and acid and reminds me a bit of a plumper Grignolino. I'd love to have this wine with pasta or risotto (this is risotto country) and porcini mushrooms, or a simple roasted chicken.

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

### 2012 I Stefanini Soave Superiore "Monte di Fici"

Like Francesco Brigatti, Francesco Tessari and his ancestors have been growing grapes and making wine on the same property for generations, just in a different setting. The estate of I Stefanini is almost 50 acres, and is named for the many guys in Francesco's family who were named Stefano. The locals began calling them "the little Stefanos" and the name stuck.

Soave, contrary to popular belief, is not named for Rico Soave or Franco Bolla Soave (if you are old enough to remember that one). Soave is a small town just east of Verona, in the foothills that rise out of the plain of the Po Valley and lead to the Alps. Vineyards dominate the slopes and as in most areas, the flatlands below produce wines of solid stature that never reach the heights, no pun intended, of the vineyards on the hills above. The soil of I Stefanini's Monte di Fice vineyard is volcanic and adds a distinctness character to the wine that separates it from the rest of I Stefanini's wines. Made from 100%



*Francesco Brigatti and his wife Giulietta with their children.*

Garganega, the 2012 I Stefanini Soave Superiore “Monte di Fice” exhibits aromas of cooked apple spiced with cinnamon, and delicate roasted almonds. It is fresh yet full of flavors that indicate complexity beneath; in a year or two from now this wine will be at its zenith. The wine is soft, supple and long on the palate. I'd be careful not to serve it too cold. I love this wine just as a cocktail or with roasted chicken. It is an excellent accompaniment for crab as well.

**Your re-order price for this wine as a club member is: \$17.99 per bottle.**



*Francesco Tessari at I Stefanini*

## Re-order Form

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

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

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

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

## Signature Red Club Previous Offerings

\_\_\_\_ Bottle(s) 2006 Carver Sutro “Palisades Vineyard” Petite Sirah Napa Valley @ Please Inquire

The wine is purple-hued with a touch of fiery red around the edges of the glass. It has sexy aromas of caramel, mocha, black plum, dried fig and blackberry preserves. On the palate is an array of flavors including black licorice, Asian spice, black plums, pain grillé and fresh blackberries. The wine is layered, with a soft mouthfeel and a long, lush finish.

\_\_\_\_ Bottle(s) 2010 Moulin de la Gardette Cuvée Tradition Gigondas @ \$21.99 per bottle

This is a concentrated yet elegant example of Gigondas from the stellar 2010 vintage. The wine has a beautiful garnet color with a gorgeous nose of cherry, a hint of chocolate and spicy black fruit flavors. On the palate it is medium bodied, yet refined, with admirable intensity, length and persistence. Although the wine has great ageing potential, its charming sweet fruit and spice notes give it immediate appeal. Enjoy it now and over the next five years with heartier Provençal fare.

\_\_\_\_ Bottle(s) of 2008 Izadi Reserva Rioja, Spain @ \$19.99 per bottle

The 2008 Izadi Reserva Rioja is a pretty wine with a ruby-red color and aromas of red cherries, plum and spice notes. It is 100% Tempranillo, and the grapes are from vines that are 35 to 60 years old. The wine is aged 14 months in French and American oak. It has a supple palate of red cherry, milk chocolate and clove, and a surprisingly fresh and vibrant lift along the finish. This wine is very elegant, with pretty fruit notes and a delicate frame. This wine is perfect to pair with salmon, pork or any dish that prefers a medium-bodied, balanced red wine.

\_\_\_\_ Bottle(s) of 2008 Finca Villacreces Ribera del Duero, Spain @ \$29.99 per bottle

The 2008 Finca Villacreces Ribera del Duero is a dark red in the glass with aromas of red licorice, sweet baking spice, crème de cassis and bitter chocolate. On the palate the wine has plenty of heft and weight with flavors of sweet red cherry, plum, cocoa and blackberries. The finish is long, smooth and dry, with tannins that lightly dust the back of your palate. A large-scaled offering. Pair with grilled rib-eye, spicy red pasta or flavorful Spanish tapas.

\_\_\_\_ Bottle(s) of 2010 L'Ecole #41 Cabernet Sauvignon Columbia Valley Washington @ \$26.99 per bottle  
This wine is a dark, rich red with some fiery purple hues. Aromas of plum, blackberry liqueur and cocoa powder rise from the glass. Solid structure; layers of dark fruit, coffee, spice and cocoa accents; good acidity; fine-grained tannins. The finish is long and smooth with a delicious, harmonious melding of fruit, oak and tannin. This wine can be paired with any grilled meat, rich red pasta dish or anything else that needs a big red wine.

\_\_\_\_ Bottle(s) of 2005 Miguel Merino Reserva Rioja @ \$22.99 per bottle  
As delicious as it is, this also has a serious side to it. For this wine Miguel uses only older fruit, from vines averaging 45 years old, and it shows in the concentration and complexity of the aromas and flavors: blackberry, black cherry, chalk, baking spices. Fresh acidity ties everything together and ensures ageing for another seven to eight years.

\_\_\_\_ Bottle(s) of 2010 Jimenez-Landi "Sotorrondero," Métrida, Spain @ \$19.99 per bottle  
The 2010 Jimenez-Landi "Sotorrondero" Métrida is a blend of 85% Syrah and 15% Garnacha (Grenache) aged for 10 months in French oak barrels. It's ruby red in color with aromas of white pepper, red currant, cranberry and cherry kirsch. On the palate it is fresh and lively with flavors of red berry, sage, savory spice and zippy acidity. The lift and vibrancy of this wine make it the perfect food wine. It is made in a much more restrained style than some of the more new-world offerings currently coming out of Spain. *Wine Advocate* gave this wine 90 points.

\_\_\_\_ Bottle(s) of 2009 Van Wagoner "Cuvee Speciale" Pinot Noir California @ Please Inquire  
This is flat-out delicious Pinot Noir. The wine starts out with a seductive nose of fresh smashed strawberries, hints of rosemary and subtle notes of caramel and mocha. On the palate the wine displays deep strawberry and red berry fruit flavors and it has hints of mocha-accented oak on the finish. The deep, rich fruit flows throughout the wine and never becomes heavy or overtly sweet; it is always nicely buffered by the perfect amount of acidity and oak.

## Premium Wine Club Previous Offerings

\_\_\_\_ Bottle(s) 2011 Kalinda Cabernet Sauvignon Napa Valley @\$14.99 per bottle  
Our 2011 Kalinda Cabernet Sauvignon Napa Valley is a bright, zesty red with aromas of rosemary, dill, red cherry, cinnamon and bitter chocolate. The palate is a collage of red cherry, rosemary, milk chocolate and toasty oak accents with a subtle finish that seamlessly echoes the earlier flavors as they slowly recede from the palate. Once this wine has a chance to breathe it will reward you handsomely. This should pair well with almost all red meat and with pizzas and pasta dishes.

\_\_\_\_ Bottle(s) 2012 Saint Roch "Vieilles Vignes" Côtes du Roussillon Blanc @ \$14.99 per bottle  
The 2012 Saint Roch "Vieilles Vignes" Côtes du Roussillon Blanc is a beautifully aromatic white wine with scents of white acacias, peach blossoms and a hint of orange zest. The wine seamlessly unfolds on the palate with an array of flavors including citrus notes, lime zest, lychee and hints of stone fruits. The wine has a nice balance with a sleek body and good acidity. The perfect match for ceviche or a summer salad, this wine is ideal to enjoy when the weather heats up.

\_\_\_\_ Bottle(s) of 2012 Domaine des Côtes Blanche Sancerre @ \$14.99 per bottle  
The 2012 Domaine des Côtes Blanche Sancerre is pale yellow in color with hints of flashing green. Aromatically the wine has a nice fruity component of crisp white peaches, melon, yellow plums and the typical presence of notes of flinty minerals. On the palate it has a nice richness and persistence and is very nicely balanced with fruit texture, mineral and acidity. Its very nice length gets even better as the bottle breathes. If you can get your hands on a round of the local goat cheese Crottin de Chavignol, call it a day: you have a prefect match for this wine —*Eric Story, K&L buyer of wines from the Loire Valley*

\_\_\_\_ Bottle(s) of 2009 Starmont Cabernet Sauvignon Napa Valley @ \$14.99 per bottle  
Deep ruby red in the glass with aromas of baker's chocolate, mocha, and cherry liqueur and subtle notes of eucalyptus, the 2009 Starmont Cabernet Sauvignon entices from the very first sniff. On the palate, flavors of milk chocolate, mocha, bitter cherry, black olive and violet spring forth. With layer after layer of unfolding fruit and tannin, this wine has a subtleness and length that allow it to be both big and supple. You could pair it with grilled red meats or robust pasta dishes, or with a delicious brick-oven pizza.

\_\_\_\_ Bottle(s) of 1999 Bodegas Puelles Gran Reserva Rioja @ \$14.99 per bottle  
I would suggest serving this with a grilled Ribeye steak, grilled lamb, braised duck leg, or mushroom-based pastas

and risottos. It is a steal at this price and I expect we will sell nearly as much to the staff as we do to Club members who wish to re-order such a tasty bottle of Rioja! — *Joe Manekin, K&L Spanish Wine Buyer*

\_\_\_\_ Bottle(s) of 2010 Gainey Santa Rita Hills Chardonnay @ \$14.99 per bottle

A delicate balance of power, depth and richness without feeling heavy or cloying. A rich golden hue in the glass, the wine offers up aromas of baked apples, honey, hazelnuts and brioche. On the palate the wine balances tropical fruit, hints of pear and the perfect undercurrent of rich, buttery oak. This received 91 points from *Wine Enthusiast* and 90 points from Robert Parker's *Wine Advocate*.

\_\_\_\_ Bottle(s) of 2010 Château L'Argenteyre, Médoc @ \$14.99 per bottle

This is a dark and brooding wine. It appears dark purple in the glass with aromas of cocoa, graphite, baking spice and dark fruit notes. The palate is a dense melding of plum, blackcurrant, blackberry and lavender flavors with a touch of oak. This wine can be enjoyed with a pork chop or grilled steak. In January of this year the *Wine Spectator* agreed with us on the quality of the 2010 Chateau L'Argenteyre—they awarded it a 90-point score.

\_\_\_\_ Bottle(s) of 2006 Highflyer Syrah California @ Please Inquire

This wine is definitely not for the meek. Côte-Rôtie-like aromas spring from the glass: dark baker's chocolate, black fig, crushed stone, pepper and hints of leather. The palate is as bold as the nose, with flavors of blueberry, loganberry jam, dark chocolate, spice and cola notes. The wine finishes with a smooth, intoxicating finish that belies the power and depth of the wine. Pair this wine with grilled meats, spicy pasta dishes or your favorite pizza.

\_\_\_\_ Bottle(s) of 2011 Domaine des Aubuisières "Cuvée de Silex" Vouvray @ \$14.99 per bottle

The 2011 Domaine des Aubuisières "Cuvée de Silex" Vouvray is a great example of what Vouvray should be. The wine starts out with a pretty nose of pear, peach, honey and a hint of mint while the palate is a nice combination of flint, wet stone, minerals and apple and pear fruit flavors. The wine has good acidity which nicely frames the slight hint of sweetness and also gives the wine energy and lift.

\_\_\_\_ Bottle(s) 2010 DeLoach "Cool Coastal Vineyards" Russian River Valley Chardonnay @ \$14.99 per bottle

California meets Burgundy. This wine begins with a nose that reveals hints of lemon oil and peach, pear and melon accents. The palate reveals a racy combination of lemon peel, vanilla and nutmeg while blending in good acidity and hints of oak. This wine feels like California Chardonnay made with a French Chablis sensibility. Pair it with roast chicken, or gorgonzola and candied walnut salad. 90 points, *Wine Enthusiast Magazine*.

\_\_\_\_ Bottle(s) 2008 Buena Vista "The Count Founder's Red Wine" Sonoma @ \$14.99 per bottle

The 2008 Buena Vista "The Count Founder's Red Wine" Sonoma is a blend of Merlot, Syrah and Zinfandel aged 16 months in Hungarian, American and French oak barrels. The wine is a deep purple in the glass with aromas of blackcurrant and hints of espresso. On the palate the wine is full-bodied with gobs of dark fruit like black plums, black cherry, crème de cassis and hints of chocolate. This wine is seductively smooth with lavish oak and a finish that goes on and on. Pair it with a grilled pork chop or braised beef, or be a hedonist and enjoy it on its own.

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

\_\_\_\_ Bottle(s) 2010 Antech "Emotion" Crémant de Limoux Brut Rosé @ \$11.99 per bottle

Composed of Chardonnay, Chenin Blanc, Mauzac and Pinot Noir, the Emotion has a pale pink color with lively tints and a fine bead. Delicate nuances of cherry and strawberry along with white floral notes make for a crisp and elegant sparkler, destined to become a favorite of many. It's brilliant served as an apéritif or with sashimi, Chinese or Thai cuisine.

\_\_\_\_ Bottle(s) 2012 Antech Vin de Pays d'Oc Chardonnay @ \$7.99 per bottle

This wine has a pale yellow hue and a nuanced bouquet of white flowers. The vibrant, fresh palate finishes with notes of grapefruit. Arguably one of the best white wine values currently at K&L, Antech's Chardonnay will delight new-world and old-world Chardonnay fans alike.

\_\_\_\_ Bottle(s) of 2009 Capcanes Mas Donis Barrica Montsant, Spain @ \$9.99 per bottle

An absolutely screaming bargain! Dark red in the glass with aromas of grilled meats, maraschino cherries, volcanic rock and black plums, the wine has a pretty core of sweet berry fruit, black plum, pain grillé and hints of baking spice. The finish is bright and long; the energy and verve of the wine show through. This wine is perfect to have with a barbecue, with pizza or pasta, or roast chicken. Stephen Tanzer's *International Wine Cellar* gave this 90 points.

\_\_\_\_\_ Bottle(s) of 2011 Herre Reserve Sauvignon Blanc, Côte de Gascogne @ \$8.99 per bottle  
This Sauvignon Blanc has a perfumed nose and a vibrant, grassy taste. Some lime aromas and flavors keep this wine very interesting for drinking by the pool this summer. It will complement a light dinner of filet of sole or even some steamed clams. In fact, put a bit of the wine in the water in which you cook the clams.

\_\_\_\_\_ Bottle(s) of 2011 Lynx “The French Connection” Shiraz, Franschhoek South Africa @ \$10.99 per bottle  
The wine’s bouquet certainly has a nod to the Northern Rhône Valley, with black cherries, grilled meats, new leather, mocha, bacon fat and a hint of camphor. On the palate, darker spicy blackberry/ boysenberry fruit emerges, with dusty and fine-grained tannins supported by moderate acidity, framing it with good length. —*Jim Chanteloup, K&L South African Wine Buyer*

\_\_\_\_\_ Bottle(s) of 2011 Domaine d’Anzezon Côtes du Rhône @ \$10.99 per bottle  
A blend of 90% Syrah and 10% Grenache, the 2011 Domaine d’Anzezon Côtes du Rhône is a violet color in the glass with aromas of blackberries, minced meat, black licorice and hints of mocha. The palate has a vibrant energy with notes of black currant, cranberry, Asian spice and sweet coffee flavors. The wine has a brightness and approachability that makes it perfect to pair with foods needing a fruit-driven wine with the acidity to compliment the meal rather than overwhelm it.

\_\_\_\_\_ Bottle(s) of 2011 Smashberry Red Central Coast @ \$9.99 per bottle  
This wine is produced by Bien Nacido Vineyards, a large, bulk wine producer that also makes some wonderful single-vineyard Chardonnay and Pinot Noir offerings—and this surprisingly great value 2011 Smashberry Red. A blend of 40% Merlot, 30% Cabernet Sauvignon and 30% Petite Sirah aged for 16 months in American oak, this wine has a seductive nose of red cherry kirsch, raspberry jello, hints of herbs and a slight touch of milk chocolate. The palate is a lively blend of red cherry, cranberry, black raspberry and mocha notes that seamlessly meld against a bright, lively finish. This delicious, easy-to-drink wine pairs well with almost any dish that needs a fruit-forward red.

\_\_\_\_\_ Bottle(s) of 2011 Kalinda Sauvignon Blanc Redwood Valley @ \$9.99 per bottle  
When we finally found the juice for this year’s wine, the 2011 Kalinda Sauvignon Blanc Redwood Valley, we knew we had a winner. I just love the nose on this wine. It begins with aromas of Kaffir lime, white magnolias and hints of guava jelly while the palate is a gorgeous medley of citrus fruits, guava, stone fruit and hints of wet stone. The palate feel on this wine is amazing and the zippy acidity and fine tannins make it an utterly delicious offering.

\_\_\_\_\_ Bottle(s) of 2011 Chateau Hellha Tokaji Furmint Hungary @ \$9.99 per bottle  
The 2011 Chateau Hellha Tokaji Furmint displays a nose of aromatic white flowers, dry hay and dried white currant. The palate is a mix of white fruits, pears and apples as well as citrus and mineral characteristics. The wine has nice balance and versatility and can be paired with grilled white meats and cheese.

\_\_\_\_\_ Bottle(s) of 2010 Domaine de Chambert Chardonnay, J d’Alibert, IGT Pays d’Oc @ **Special price: \$7.99 per bottle**  
The Domaine de Chambert has that richness and full-throttle style that I do not usually care for—but it also has fine acidity, which cuts through that oak and fruit. With its excellent balance on the palate, this wine appeals to me and it will also appeal to all of those oak lovers. If you prefer your Chardonnay on the crisp side, chill this wine well; if you like a richer texture, serve it a bit warmer. —*Clyde Beffa Jr.*

\_\_\_\_\_ Bottle(s) of 2011 Monteviejo Festivo Torrentes Mendoza @ **Special price: \$6.99 per bottle**  
Monteviejo Festivo Torrentes Mendoza is quite spicy, exotic and floral on the nose, with aromas that suggest rose water, perhaps even Turkish delight. On the palate, white peaches blend with sweet fennel, maintaining their focus and balance with decent acidity to tie the wine together. Drink this wine on its own, or to accompany ceviche. —*Joe Manekin, K&L buyer of wines from Spain, Argentina & Chile*

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

\_\_\_\_\_ Bottle(s) 2010 Sandro Fay Valtellina Superiore Costa Bassa @ \$19.99 per bottle  
The 2010 Sandro Fay Valtellina Superiore Costa Bassa is outstanding, such a unique expression of Nebbiolo. For those who are used to the Langhe versions this is much more delicate. It has high-toned aromatics, a firm body and a decided need for Burgundy glasses. Enjoy this with a marinated pork loin or of course the Valtellina dish, Pizzocheri!

\_\_\_\_\_ Bottle(s) 2012 Orsolani Erbaluce di Caluso La Rustia @ \$19.99 per bottle

The wine's aromatics are full of richly scented wild herbs, while on the palate it rolls out a luscious layer of richness highlighted with a citrus-like finish. I'd love to drink this wine with grilled swordfish, scampi or Becker Lane Pork Chops. If you've never tried those, you should!

\_\_\_\_\_ Bottle(s) of 2009 Cascina Ca' Rossa "Vigna Mulassa" Barbera d'Alba @ \$27.99 per bottle

This wine is very long on the palate, supple and smooth, and it has a decidedly persistent finish. I would decant this wine for two reasons. First, because it is un-fined and unfiltered and is throwing a fair amount of tartaric acid crystals. That's what they make cream of tartar out of; it is harmless but makes your glass a bit gritty. Secondly, Barbera's acidic core loves oxygen and the more oxygen you can get to it, the more it makes the wine open. Angelo would love for you to try this with a grilled steak.

\_\_\_\_\_ Bottle(s) of 2012 Tenuta Giuliano Pecorino Terre di Chieti @ \$11.99 per bottle

This is "like" French Viognier. It has those aromatics, body and density; and French Viogniers usually have an oily richness to them. Most food and wine pairings couple American Viognier with Asian dishes, because while they have the aromatics and density they lack the central focus, hence the peanut sauce and curry matchings. That is sort of a drier, less flowery version of the Gewürztraminer/Riesling category. But I think this wine has more character and needs Sea Bass, Lobster or maybe even some Tuna Sashimi. Give it a try and let me know what you think, and remember to buy quickly—it won't last!

\_\_\_\_\_ Bottle(s) of 2011 Cavalchina Bianco di Custoza Amedeo @ \$19.99 per bottle

A texturally fulfilling blend that has delicate fruit aromatics along with a freshness and minerality that are outstanding. I could see myself drinking it just by itself (I am American), but with some fresh, wild salmon on the barbeque this would be sensational!

\_\_\_\_\_ Bottle(s) of 2008 Ferrero Brunello di Montalcino @ Please Inquire

I really like this wine. It reminds me of the more "classically" styled vintages showing freshness, balance and not the super-ripe flavors that global warming seems to be giving us lately. Drinkable now after decanting it will age for another seven to ten years. I'd serve it with a rich meat ragu made from a Brasato al Brunello (Italian pot roast) over pasta.

\_\_\_\_\_ Bottle(s) of 2010 Ferrero IGT Toscana Rosso @ \$11.99 per bottle

A superb wine, with power, richness, balance, aromatics and length. This was an almost effortless vintage for the producers—thank goodness! This 34% Cabernet Sauvignon, 34% Merlot, 16% Montepulciano and 16% Alicante blend is a great value, full bodied yet not over ripe. It is full flavored and spicy. I think you'll love the character of this wine, and it will age well over the next decade.

\_\_\_\_\_ Bottle(s) of 2010 Mamete Prevostini Botonero @ \$14.99 per bottle

Mamete Prevostini has been making wine in the Valtellina since the 1940s for their family restaurant but it wasn't until 1988 that it became a serious wine producer in their current position. The 2010 "Botonero" has a short, five-day fermentation and never sees any wood. It is a fresh, aromatic red that would be a great accompaniment for the region's classic dish of *Pizzoccheri*, a type of pasta made from buckwheat. One adds cubed potatoes, swiss chard or savoy cabbage and Valtellina Casera cheese (Fontina would be a good substitute or the cheese) .

\_\_\_\_\_ Bottle(s) of 2010 Marziano Abbona Dogliani "Papa Celso" @ \$21.99 per bottle

This is a big, powerful wine with lots of tannic structure that is enveloped in layers of luscious fruit. It isn't particularly a wine to age into gracefulness; this is a bold, drink-me-now-if-you-can wine. It goes best with hearty, rustic dishes bold enough to stand up to the burst of flavor Papà Celso gives you. I would be remiss if I didn't also suggest my personal favorite, polenta with grilled sausage. For me that is the Dolcetto dish.

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

\_\_\_\_\_ Bottle(s) Billecart-Salmon Extra Brut Champagne @ Please Inquire

This wine is composed of 40% Meunier, 30% Pinot Noir and 30% Chardonnay and relies on 40% reserve wines to give it the richness it needs to go completely dosage free. It has been aged for four years on the lees, and it saw nearly a year on the cork as well. This very dry Champagne does not cross the line of austerity. This bubbly deserves the best oysters or scallops you can find!

\_\_\_\_\_ Bottle(s) Baron-Fuenté Extra Brut Champagne @ Please Inquire

The Baron-Fuenté Extra Brut Champagne is composed of 60% Meunier, 30% Chardonnay and 10% Pinot Noir from fruit grown in the far west of Champagne: the Aisne department. This Champagne is very clean, with cool apple fruit and nutty bread aromas. On the palate it is direct, clean and dry with excellent balance at 6 grams per liter of dosage. This Champagne is a natural for Asian cuisine and would be perfect with anything from your best Thai food to sushi to-go.

\_\_\_\_\_ Bottle(s) of Bruno Michel “Rebelle” Extra Brut Champagne @ \$34.99 per bottle

From my personal tasting diary: “This wine was a lot richer than I remember and I suspect the base must be from the extroverted 2006 harvest. The balance was so perfect it hardly seemed ‘Extra’ Brut-like, rather just vibrant, nervy, electrically mineral sud-Epernay stuff. It went best with the Akasaka Roll, which has eel and avocado on the outside and tempura shrimp on the inside, and very well with everything else. I got carried away by its ample charm and finished the bottle.

\_\_\_\_\_ Bottle(s) of Bruno Michel Premier Cru Brut Blanc de Blancs Champagne @ \$34.99 per bottle

The vineyard is the source for Bruno’s massal selection and was planted in 1964. This wine is composed of the 2007 and 2006 vintages and was given full barrel fermentation in old oak. Like many of the Champagnes of the talented Mr. Bruno “the mayor” Michel, this wine manages to combine friendly breadth and creamy yumminess with top-notch minerality and length. What a wine!

### ***Signature Red “Cabernet Sauvignon Hat-Trick, Part Deux”***

Our first Hat-Trick six-pack of California Cabernets sold out so fast we decided to create another. Our Hat Trick Part Deux consists of the following wines: **2 bottles of the 2010 Robert Craig Affinity** (93 pts Tanzer, 92 pts Parker); **2 bottles 2009 Sequoia Grove Cabernet Sauvignon**; and **2 bottles of the 2010 L’Ecole Cabernet Sauvignon Columbia Valley Washington**. Normally these 6 bottles would cost you \$219.99 and with your Club re-buy it would be \$165.94 but **the special re-buy price for this six-pack is \$129.94, saving you an additional \$36!**

We expect this to sell out extremely fast like the first Hat-Trick, so don’t delay!

**Regular K&L Price: \$219.99 Club Re-Buy Price: \$165.94 Six-pack Special Price: \$129.94**

### ***Signature Red “Pinot Paradise” Six-pack***

If you love California Pinot Noir and you love a great deal then you cannot pass up our Signature Red “Pinot Paradise” Six-pack! **Save \$110 off the regular price and an additional \$40 off the wine club price** when you purchase this six-pack. It consists of: **2 bottles of 2010 Merryvale Pinot Noir Carneros** (92 pts *Wine Enthusiast*), **2 bottles of 2010 La Fenetre “Presqu’ile Vineyard” Pinot Noir Santa Maria Valley** (93 pts *Wine Enthusiast*) and **2 bottles of 2009 Van Wagoner “Cuvee Special” Pinot Noir California**. This 6-pack is guaranteed to sell out quickly, so don’t hesitate, don’t delay!

**Regular K&L Price: \$219.94 Club Re-buy Price: \$149.94 6-pack Special Price: \$109.94**

### ***2011 Jean Paul Droin Chablis***

Jean Paul Droin has been one of our most popular producers over the last few years and once again we are giving our club members an exclusive price. Normally we sell this stunning value for \$18.99, but club members pay only \$16.99. Pretty fruit, nice citrus notes coupled with minerality and wet stone. The classic Chablis at an affordable price! **Special Price for Club members: \$16.99.**