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Dear K&L Wine Club Members,

Ever since I was young I've looked at the Labor Day weekend as the official end of summer. You can feel the pace pick up whether it is how much more traffic is on the road during your commute to work or how much busier your favorite restaurant or store feels.

The Signature Club is our most popular and in many ways the simplest for me: find great bottles of red wine from anywhere in the world. This month, we have first off the 2011 Sons of Eden "Kennedy" Grenache/Syrah/Mourvèdre from Barossa Valley, Australia. This is a wine from two of Barossa's most highly regarded growers and winemakers, with more than four decades of experience between them. It is a very small-production, artisanal wine, hand-picked from some of the valley's oldest vineyards. Our direct relationship with Sons of Eden means you, our Club Members, get the best deal going! Our other selection is the 2012 Back Nine Cellars Cabernet Sauvignon Napa Valley, a proprietary wine made for K&L. The juice comes from one of Rutherford's top Cabernet Sauvignon producers. Trying to track down top-quality California Cabernet Sauvignon for less than \$30 is akin to the search for the holy grail, and we think we've come pretty close with this one.

To get the best possible wines for you, we spend a lot of time haggling over costs and quantities, getting producers to cut a deal like the one the year before, and so forth. It's all worthwhile once we're able to make the deal we want. Our Premium Wine Club members often get the best deals of all. This month's two stellar selections start with the triumphant return of one of our most popular offerings ever, Cakebread Sauvignon Blanc Napa Valley. The 2013 Cakebread Sauvignon Blanc Napa Valley is better than ever. Cakebread is synonymous with Sauvignon Blanc and the 2013 is one of their best efforts ever. Not to be outdone the other wine is a fantastic 2012 Southern Rhône. The 2012 Prieuré Saint Hippolyte Languedoc Rouge is a captivating red that just oozes terroir and provides incredible value.

This month we have a Rosé in the Best Buy Club and it is delicious. The 2013 Espelt "Coral" Rosado from Spain is the perfect Rosé to enjoy during the last glimmers of summer's warmth. If you haven't discovered how wonderful a glass of Rosé can be on its own or paired with food, you are in for a treat. We also have a tremendous Bordeaux. When Clyde and I tasted the 2011 Château Bellevue La Randée Bordeaux it blew us away. When we learned its cost we knew we had found our next great Best Buy Club wine. Enjoy these two great Best Buy wines while keeping some hard-earned cash in your wallet.

I have an embarrassing secret to divulge: I have never been to Italy, even though I have worked in the wine business for 20 years. My friend Gaia Gaja is quick to point out every time she sees me that I never go to Italy but somehow make it to Bordeaux at least once a year. She feels, quite correctly I may add, that if in order to be a great wine professional it is important to visit France, then it must be equally important to visit Italy. Well, I may not go to Italy but Greg St. Clair does, and the Italiano Club makes me feel as if a little bit of Italy is there right beside me in the glass. This month we have the 2012 Convento Muri Gries Abtei Weiss Alto Adige, a beautiful white blend that just screams to be paired with delicious fresh seafood. Next up is the 2012 Masseria del Feudo Nero d'Avola, a dark, limestone-soil-driven red that has a Cabernet-like feel nicely mingled with a ton of minerality. If you can't get to Italy then our Italiano Club is a pretty inexpensive alternative.

Cheers!

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

Signature Red Collection Wine Club

2011 Sons of Eden “Kennedy” Grenache/Shiraz/Mourvèdre, Barossa Valley

Sons of Eden is a boutique project by two guys who really know what they're doing when it comes to making wine in Barossa. Winemaker Corey Ryan has more than 20 vintages under his belt. He has made wines for famous producers such as Henschke in Eden Valley and Penfolds in Coonawarra, and was named New Zealand “Winemaker of the Year” during his stint at Villa Maria. The second half of Sons of Eden is legendary viticulturist Simon Cowham. Simon, longtime vineyard manager at Pewsey Vale and Yalumba, brings another 20-plus years of experience to the duo.

The day job for these guys is vineyard management. They look after about 500 acres of prime old-vine vineyards for some of the highest profile estates in Barossa and Eden Valley. Simon's and Ryan's own wines are tiny productions made from their favorite small parcels, hand selected from all of the vineyards they oversee. They pick out blocks or even rows of vines, one barrel's worth at a time!

Sons of Eden has won “Most Successful Exhibitor” at the Barossa Wine Show the last two years running. The 2011 Sons of Eden “Kennedy” Grenache/Shiraz/Mourvèdre picked up a Gold Medal in the process. They also won the very highly coveted “Best Shiraz” medal with their 2010 Romulus Shiraz (which we also stock at K&L).

After meeting Simon we arranged to work directly with his importer to get our customers the best deals on these wines, cutting out middle men. Sons of Eden wines showcase the best of Barossa with fantastic purity of fruit, power, balance and elegance. This wine is a classic blend of old-vine Barossa Grenache (39%), Shiraz (37%) and Mourvèdre (24%). The Kennedy name is a tribute to the legendary Barossa vigneron who pioneered the planting of the old, treasured vineyards. The Grenache fruit, the soul of this blend, is from an exceptionally low-yielding, 50-plus-year-old Light Pass vineyard planted by the Kennedy family. The wine is deep crimson in color, with fresh aromas of ripe blackcurrants and plum. It has a rich complex, savory palate, displaying layers of ripe berry flavor and velvety tannins, finishing with roundness and great length. —*Ryan Woodhouse, K&L Australia/New Zealand wine buyer*

Your re-order price for this wine as a club member is: \$25.99 per bottle.

2012 Back Nine Cellars Rutherford Cabernet Sauvignon

I find it pretty easy to take the pulse of the wine industry. I can tell which varietals are lagging by how many samples of them I have on my desk. I haven't had very many Cabernet Sauvignon samples there in the last few years. Not having many 2010s didn't surprise me, but I wasn't offered many 2011s either, even though that was a challenging vintage. It has even been a challenge to get samples of 2012s and 2013s which are great vintages but pretty large. I naturally assumed we'd go back to business as usual with numerous opportunities for good deals. Unfortunately there haven't been a ton of samples to come across my desk and even fewer have made the cut. So when we tasted the juice that became the 2012 Back Nine Cellars Rutherford Cabernet Sauvignon we were ecstatic.

The 2012 Back Nine Cellars Rutherford Cabernet Sauvignon is a full-throttle wine from the very first moment you smell it from the glass. Aromas of black fig, Asian spice, melted black licorice and baker's chocolate all present themselves front and center. The palate is a subtle blend of black cherry, black walnut, crème de cassis and mocha with a velvety smooth finish. This wine will pair marvelously with filet mignon or any great cut of red meat.

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



Sons of Eden viticulturist Simon Cowham.

Premium Wine Club

2013 Cakebread Cellars Napa Valley Sauvignon Blanc

As I mentioned in my opening letter on page 1, some deals are harder than others to consummate. It took a lot of hard work to get this wine for the club this year. I'm a big fan of Sauvignon Blanc and an even bigger fan of Cakebread Cellars, who year in and year out make one of the better Sauvignon Blancs to come out of Napa Valley. The single largest obstacle to making great Sauvignon Blanc is financial. The land that's best suited to growing high-quality Sauvignon Blanc also happens to be the best land for high-quality Cabernet Sauvignon, which can generally get the landowner three to five times as much money per ton. Simple market economics means the replanting and upkeep of Sauvignon Blanc in Napa Valley is not the wisest possible investment. Luckily for us Sauvignon Blanc enthusiasts, wineries like Cakebread, Duckhorn, Honig, Spottswoode and Grgich Hills remain committed to Napa Valley Sauvignon Blanc.



One of the Cakebread vineyards, Napa Valley.

The 2013 Cakebread Cellars Napa Valley Sauvignon Blanc is a flat-out gorgeous wine. Aromas of lime blossom, kumquat, pea shoots and subtle spice notes waft from the glass. On the palate the wine displays admirable energy with flavors of zesty lime, pear, fig and wet stone, and a lively finish. This wine will pair marvelously with seafood, grilled poultry or a fresh summer salad. You're in for a treat this month.

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

2012 Prieuré Saint Hippolyte Languedoc Rouge

One of the best parts of my job is discovering new wines and new producers. When you discover a great new wine or producer, a huge rush of enthusiasm takes hold of you. You want to share this exciting new discovery with all of your customers because that really is the most gratifying part of the job. But it takes a lot of tasting to find those wines. An unhappy part of the job is when you taste a poorly made wine, particularly if it is from a small producer. It is very hard to break the news softly that you're not interested in the wine they are presenting. Sometimes you taste through their entire portfolio of wines and you can see that they are going to have a difficult time selling their products. Luckily, when I tasted the 2012 Prieuré Saint Hippolyte Languedoc Rouge I was very enthusiastic!



Prieuré Saint Hippolyte is in the town of Fontès.

Prieuré Saint Hippolyte comes from a small town in the South of France called Fontès, about an hour's drive northwest of Montpellier. This small, relatively unknown area of the Languedoc is mostly known for Rosé. Ninety-five percent of the wine made in Fontès is Rosé. If some of the best Rosé comes from this area's Grenache, Syrah, Mourvèdre or Cinsault (all Rhône varietals) then it stands to reason that those grapes must also provide the raw material to make pretty damn good red wine. That is exactly what the people at Prieuré Saint Hippolyte figure. We have absolutely loved their Rosé—it has been one of our favorite Rosé wines for the last few years—and this red is equally good.

The 2012 Prieuré Saint Hippolyte Languedoc Rouge is a blend of 75% Syrah and 25% Grenache with aromas of freshly picked blackberries, wild black plums and spicy pepper notes. The palate is a nice medley of blackberry, plum, spice and iodine notes all framed against supple tannins and racy acidity. The wine finishes smooth and long and has a nice snap on the end. Pair this with lamb, pork or a nice flank steak fresh from the grill.

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

Best Buy Wine Club

2011 Château Bellevue La Randée Bordeaux

The vineyards of Château Bellevue La Randée are situated on a clay-gravel hillside which is part of the commune Gaigon that borders the vineyards of Fronsac. The property was acquired by the current owners in 1880 and has endured the trials and tribulations of the French wine industry with its inevitable ups and downs. Château Bellevue La Randée was an all-red-wine producer but in recent years has added a Rosé to its lineup. The vineyards are planted to 45% Cabernet Sauvignon, 45% Merlot and 10% Cabernet Franc with an average vine age of 25 years. Chateau Bellevue La Randée is the perfect example of value Bordeaux.

I've said it many times before but will say it again it is easy to find a great wine for \$50-plus. The real challenge is to find a good wine to drink for around \$10. The 2011 Chateau Bellevue La Randée is a fantastic value from Bordeaux. From the very first sniff Clyde and I knew this wine had it going on. Aromas of milk chocolate, black plum and cherry, spice and tobacco spring from the glass. On the palate is a seductive blend of chocolate, dark berries, spice, menthol, black tobacco and mocha, giving way to a long, sexy and smooth finish. A great value, this is a delicious wine and a perfect example of the amazing values you can still find from Bordeaux if you're on the lookout for them.

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

2013 Espelt "Coralí" Rosado, Spain

One of the more exciting things to happen in the last five or so years in the wine industry is the mass acceptance of Rosé wine. White Zinfandel served a dual purpose: it saved old Zinfandel vines from being pulled up when that grape fell out of favor in the 1970s and '80s, and it also introduced many non-wine-drinkers to wine, by providing them a sweeter option, a nice easy choice compared to dry and tannic wines. Thankfully, now Rosé is not looked down upon as a pedestrian, sweet wine but as a light and enjoyable wine perfect for warm days and nights, an incredibly versatile option for food matchups and entertaining. Rosés look great in your glass and feel almost festive. It's difficult to not feel happy while sipping these lively, fruit-driven wines. So I like to get at least one Rosé into your hands each year.

Since many of our favorite Rosé wines come out of France, and that country's production levels allow us to find many great values, we have usually chosen a French Rosé for you. Now we have many wonderful options coming out of Spain, Portugal and Italy, unique takes and styles of Rosé that deserve consideration. This



One of Espelt's old vineyards, in northeastern Spain.

year we decided to go with a Rosado from Spain made from 100% Garnacha (Grenache).

I was lucky enough to be exposed to the Espelt wines two years ago as part of a tasting for potential club offerings and I was blown away by the value they represent. Espelt is making amazing terroir-driven red wines that offer up tons of fruit, terroir character and spice. They are reminiscent of wines that are many times more expensive. The Espelt family has been growing grapes for a long time, but only started to produce their own wine in the year 2000. With over 500 acres of vineyards planted to a multitude of varieties and a new, ultra-modern winery facility, Espelt is crafting some of the region's top values. The property is located in northeastern Spain, close to the Mediterranean Sea and Pyrennes mountains.

The 2013 Espelt "Coral" Rosado is a classically styled Rosé with bright aromas of peach, raspberry and bubble gum. On the palate the wine is a delicious mixture of peach, raspberry, strawberry, herbs and stone fruit. With its brilliant coral color (hence the name "Coral"), this is the perfect Rosé to drink on the deck while enjoying the last few days of summer. Pair this with salads, fresh seafood, cheese or roast chicken.

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

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

2012 Masseria del Feudo "Il Giglio" Nero d'Avola

Today we have a journey to South Central. No, not that South Central, South Central Sicily! Sicily is the Mediterranean's biggest island and one of the most interesting cultural intersections of the Old World. Greeks, Phoenicians, Romans, Norman Vikings, Germans, Arabs and Spaniards all added elements of their cultures to this remarkable place.

Masseria del Feudo was founded more than 100 years ago by Salvatore Cucurullo, the great-grandfather of the current owners, brother and sister Francesco and Carolina Cucurullo. The name

Masseria refers to a fortified residence; I've been to a few of them and it looks as if the name was used for

places with there was a wall around the outside. *Feudo* refers to a feudal system that was more of a sharecropping system. This parcel was once owned by the Principi Branciforti, a noble family of Sicily.

The estate lies about 30 miles south of Caltanissetta in south-central Sicily, just east of the more coastal Agrigento. The vineyards are situated at over 1475 feet. That altitude gives this Nero d'Avola structure and definition and a more faceted, redder fruit character than most, less of the plummy ripeness. The soil is *medio-impasto* (medium textured) with a fair amount of marine clays, which are good for water retention. Francesco and Carolina practice organic farming for all of their vineyards. All the grapes are hand harvested and they usually begin harvest in the middle of September. The grapes are pressed and are fermented in stainless steel using nothing but indigenous yeast. When the wine is finished fermenting it is moved to epoxy-lined cement vats for 9 to 12 months before bottling. The finished product is sensual. The nose is dark fruit and has hints of spice and leather while the texture has just enough grip in it to keep your attention without becoming tannic. The acidity stretches out the finish, balancing its palate presence. I always think of Sicilian eggplant dishes to go with Nero d'Avola, but it is so versatile you can have it with about anything!

Your re-order price for this wine as a club member is: \$12.99 per bottle.



A vineyard climbs a hillside at Masseria del Feudo, Sicily.

2012 Abtei Muri Südtirol “Weiss”

Even though I took four years of German in high school, I feel far more comfortable speaking Italian, until that is I get to Alto Adige—which in German is called the Südtirol. One of the least known of the Italian regions, it is one of the most beautiful. When someone asks me where they should go in Tuscany I usually respond, you shouldn't, you should go to the Alto Adige instead. It is stunning—it looks like Yosemite Valley with a vineyard painted in the middle. You'll need to do a little work on your German though, and don't ask for spaghetti ask for spätzle!

The wines are exceptional. Although you'd think that in this Alpine valley where the Dolomites meet the Alps it would be cold as hell, you'd be wrong. Usually, on any given summer day, this region's capital, which is called Bolzano in Italian and Bozen in German, is one of the warmest cities in Italy. An inversion layer settles in over the top of the valley and keeps it warm.

The Convento Muri-Gries has a relatively short, by Italian standards, history beginning in 1845 when a group of Benedictine monks from the town of Muri in Switzerland relocated to the village of Gries and voila: Muri-Gries.

This month's wine is extraordinary, one of the winery's Reserve line and their only white Reserve. The 2012 Abtei Muri Südtirol “Weiss” is a blend of 70% Pinot Bianco and 30% Pinot Grigio grown in the village of Appiano/Eppan. The vineyard faces southeast and its predominantly gravelly limestone soils run from 1500 feet up past 2000 feet in elevation. The vines are 20 to 30 years old. The wines from this area have a persistent saltiness to go along with the excellent acidic balance. Winemaker Christian Werth ferments this wine in stainless steel and then ages it for 15 months in large wooden casks with a weekly stirring of the lees. This wine can age easily for another five to eight years. Because of that I would decant this wine an hour or two ahead of time. Yes, you read that right. That breathing time will allow the wine to open up beautifully. The winery recommends veal, rabbit, pheasant, grilled octopus and lobster as accompaniments. Just use the wine as if it were a White Burgundy and it will make your choices easier. Enjoy!

Your re-order price for this wine as a club member is: \$26.99 per bottle.



Christian Werth, winemaker

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) 2012 Carpe Diem Anderson Valley Pinot Noir @ \$24.99 per bottle

The 2012 Carpe Diem Anderson Valley Pinot Noir displays admirable power, depth and density with deep aromas of black cherry and cola. The wine has excellent delineation, with layer after layer of cherry and berry fruit mixed with notes of herbs and subtle spices. There's great energy and lift here, thanks to the cool Anderson Valley nights. The wine has good acidity to balance out the power and heft that the fruit was able to achieve in 2012. This is a perfect wine for grilled chicken or lamb shank, and with its pretty fruit and racy acidity it is incredibly versatile.

Wine Spectator gave this wine 90 points.

___ Bottle(s) 2011 Seghesio "Old Vines" Sonoma County Zinfandel @ \$24.99 per bottle

The 2011 Old Vines has a spicy nose of red raspberries, black plum, clove and marzipan with a palate of red berries, cinnamon, red licorice and mocha notes. A rush of fruit on the back palate gives the wine a full-bodied and powerful finish. Pair this with pizza, or pasta with red sauce, or anything off the grill.

___ Bottle(s) 2010 Domaine des Bosquets Gigondas @ \$29.99 per bottle

The 2010 Domaine des Bosquets Gigondas is a blend of 70% Grenache, 20% Syrah, 5% Mourvèdre and 5% Cinsault. It's a spectacular offering with a blood-red-like color and powerful aromatics of spice, licorice and red cherry liqueur. The palate is a sexy mesh of spice, dark berry fruit and a racy acidity that gives this bold red surprising lift along with its full-bodied feel. This wine is delicious on its own but will pair marvelously with pork, lamb or beef. 92 points, *Wine Spectator*; 91 points, Robert Parker; 90 points, Stephen Tanzer.

___ Bottle(s) 2011 Château Pesquié Rouge Côtes du Ventoux @ \$19.99 per bottle

The 2011 Quintessence is deep purple in color with aromas of spice, eucalyptus and hints of leather. The palate brings flavors of red raspberry, red licorice, exotic herbs and white pepper. This wine is a full-bodied masterpiece that can easily accommodate foods like beef brisket, baby back ribs or any cuisine requiring a big, richly fruited and spicy wine. Robert Parker gave this wine 92 points.

___ Bottle(s) 2011 Flowers Perennial Red Sonoma Coast @ **Super Special Price \$21.99 per bottle**

The 2011 Flowers Perennial Red Sonoma Coast is a fascinating wine with aromatics of wild blueberries, sage, and snappy red fruit aromas. The palate is full of delicate berry fruit, hints of lavender, wet earth and mineral notes. The wine has an elegant feel, with complex layers of fruit nicely framed by racy acidity and soft floral aromas. A perfect food wine, it will marry well with fish, pork or roasted vegetables.

___ Bottle(s) 2012 Bacio Divino "Pazzo Call Me Crazy" Napa Valley Red @ \$24.99 per bottle

A blend of 54% Sangiovese, 28% Syrah, 10% Petite Sirah and 8% Cabernet Sauvignon, the wine has a nose of blackberry jam and cassis with chocolate spice notes. The palate is a blast of blackberry, dark plum, crème de cassis, licorice and mocha. The wine has a sexy mouthfeel with smooth, sleek tannins and suave finish. Pair this big boy with a filet mignon or wood-fired pizza.

___ Bottle(s) 2009 Château de Villegeorge, Haut-Médoc @ \$21.99 per bottle

Dark brick color and licorice aromas follow to the palate. The wine is a dense red in color and has good depth of spicy, blackberry fruit. The mouth-feel is balanced and round with soft tannins behind loads of fruit. This is a really well-made wine, an elegant, classic Haut-Médoc. Decant it one hour before serving it now. It will cellar well for five years at least. Best now with a juicy rib steak. —*Clyde Beffa*

___ Bottle(s) 2012 Robert Craig Napa Valley Cabernet Sauvignon @ Please Inquire

The 2012 Robert Craig Napa Valley Cabernet Sauvignon is a blend of 75% Cabernet Sauvignon, 10% Merlot, 7% Petit Verdot, 6% Malbec, 1% Cabernet Franc and 1% Petit Sirah. The wine has a beautiful structure of deep red fruits nicely nestled against a firm core of dark berries, milk chocolate and mocha notes. The density, complexity and long, smooth finish make this a terrific Cabernet that displays all the wonders awaiting us from the 2012 vintage in Napa Valley. Pair this wine with a great cut of red meat or enjoy it with hearty rich cheese and meats.

___ Bottle(s) 2008 Waterstone "Study in Blue" Napa Valley Red @ \$24.99 per bottle

This is a blend of 39% Cabernet Sauvignon (sourced from hillside vineyards in Oakville, Rutherford and Spring Mountain District), 36% Merlot (Truchard Vineyard in Carneros) and 25% Syrah (also Truchard Vineyard in Carneros). It was aged for 30 months in French oak of which 80% is new. The wine is flat-out delicious with deep,

dark berry fruit aromas accented by mocha-laced oak. It is bold on the palate with berry fruit, dark chocolate, spice and cedar notes and a long, lush finish. Pair this wine with filet mignon or short ribs.

____ Bottle(s) 2010 Hall Napa Valley Merlot @ Please Inquire

The 2010 Hall Napa Valley Merlot is simply stunning, with intoxicating aromas of raspberry kirsch, baker's chocolate, spice and floral notes. The palate is a beautiful blend of racy red fruits, milk chocolate and spice, a racy acid spine and firm, dusty tannins. The finish is bright and long with both fruit and sweet oak slowly receding from the palate. Pair this delicious wine with grilled meats, hearty vegetable dishes or your favorite cheese plate.

Premium Wine Club Previous Offerings

____ Bottle(s) 2011 Happy Canyon Red Margerum @ \$14.99 per bottle

Several K&L staff members had a chance to spend a few hours creating this wine with Doug and his crew at the winery. We tasted many different lots of juice which we hoped would make an outstanding wine. It wasn't easy getting six of us to agree on the blend but I think we got it right. Our 2011 Happy Canyon Red Margerum is made up of 68% Cabernet Sauvignon, 20% Merlot, 10% Cabernet Franc and 2% Petit Verdot. It drinks well right now but should hold for two to three years. —*Mike Jordan, K&L Domestic Wine Buyer*

____ Bottle(s) 2009 Domaine de Baron'arques Limoux Red @ **Super Special Price \$12.99 per bottle**

This is a showstopper of a deal! Aromas jump from the glass. Sweet tobacco, licorice, Mexican chocolate and dried herbs all jostle for center stage. The palate is full bodied, with tons of dark chocolate, licorice, dusty tannins and bitter cherry. This wine has a lot of grip and it shows layer upon layer of complexity as it slowly unwinds upon the palate. It's a bold wine that displays nice balance. I would pair this with rich cuts of red meat or roasted lamb.

____ Bottle(s) 2009 Château Tourril "Panatella" Minervois @ \$14.99 per bottle

A blend of 80% Syrah and 20% Grenache, this presents itself with a deep red hue in the glass with aromas of spice, smoke and dark berry preserves. The palate comes alive with flavors of candied black fruits, dark berries, sweet black licorice, spice, hints of truffles and subtle oak nuances. The wine has great length, with a sexy, smooth feel that leads seamlessly to a soft, luxurious finish. Pair this wine with a hearty beef stew or cassoulet. 92 points, *Wine Enthusiast*.

____ Bottle(s) 2010 Figge Cellars "Paraiso Vineyards" Monterey County Pinot Noir @ \$15.99 per

A dark ruby red in the glass, this wine has aromas of black cherry, boysenberry jam, subtle hints of mocha, a hint of herbs and mineral notes. The palate is a full-on berry fruit medley, with layers of pretty berry fruit unfolding across a complex and pleasing palate. The finish is smooth and silky with fine tannins and just a touch of oak framing the last vestiges of fruit as they slowly recede from the back of your mouth. Pair this wine with roast chicken, wild salmon or any foods that call out for a delicious Pinot Noir.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2012 Château Grand Bateau, Bordeaux @ \$9.99 per bottle

This elegant wine is 65% Merlot and 35% Cabernet Sauvignon. Aged partially in new oak barrels, the wine is rich and round. It is medium- to full-bodied and has luscious ripe blackberry fruit flavors, spice and a touch of new oak. Superb value. Though this is a fruit-forward wine, I still recommend opening the bottle and decanting the wine one hour before serving it. After all, it is a very young vintage. I tasted the wine in the store and brought the bottle home for dinner, and it softened quite a bit in that two-hour time frame. I served it with a juicy, rare hamburger off the barbie. A great match! I urge you to try this wine soon and stock up for the year. This is a party-time Bordeaux for under \$10. The label has a picture of the mythical galleon of the famous Château Beychevelle. —*Clyde Beffa*

____ Bottle(s) 2013 Bourgogne Chardonnay, Collection Alain Corcia @ \$9.99 per bottle

Creamy, apple-y aromas mesh with a touch of toasty oak. This wine is very clean and refreshing on the palate with a lingering finish. White Burgundy for under \$10 really does not exist these days—except for this beauty. Try this with a nice piece of swordfish or halibut. Do not over-chill it. —*Clyde Beffa*

___ Bottle(s) 2012 Bodegas Castaño Macabeo/Chardonnay, Yecla, Spain @ \$9.99 per bottle

A blend of 50% Chardonnay and 50% Macabeo, the 2012 Bodegas Castaño Macabeo/Chardonnay has a distinctly different feel. A rich yellow hue in the glass, it kicks off with aromas of white flowers, pineapple, honey and hazelnuts. A viscous palate reveals stone fruit, pear, honeycomb and citrus fruits. Rich, bright and zesty, this wine can be served as an apéritif or paired with seafood or a summer salad. Its many layers of complexity and zippy acidity make it versatile. Enjoy this unique, different spin on the white blend.

___ Bottle(s) 2013 Bodegas Castaño Monastrell, Yecla, Spain @ \$9.99 per bottle

Made of 100% Monastrell (Mourvèdre), the 2013 Bodegas Castaño Monastrell is explosive from the glass. Aromas of white pepper, tomatoes, red cherry and some saline absolutely jump out. The palate is packed with red raspberry, red licorice, beef jerky and pepper. With tons of energy and verve, this wine is alive on the palate with an energetic finish. This red is a lot of fun to drink. It can pair with hamburgers, beet salad or marinated tri-tip but can also be quite lovely on its own.

___ Bottle(s) 2013 Weingut Allram Grüner Veltliner (1L) @ \$8.99 per bottle

This is a fantastic introduction to Grüner Veltliner, if you have never experienced this refreshing, gulp-able varietal. The aromatics are full of white pepper and spice with hints of citrus zest and earthy nuances of fresh pea shoots and lentil. A wonderfully fresh and vibrant wine, this is snappy but has just the right amount of texture to let the juicy, mouthwatering structure take you home! Grüner Veltliner is one of the best all-around food wines out there. Goes well with everything: grilled sausages, fresh spring salads, fish, sushi. But my favorite pairing would have to be fresh corn on the cob. —*Eric Story, K&L Buyer of wines from Austria and several other countries & regions*

___ Bottle(s) 2010 Cameron Hughes “Lot 354” Crozes-Hermitage @ \$10.99 per bottle

This wine is a great, classic example of a Crozes-Hermitage, an exciting blend of dark berry fruit, dried meat, hints of earth and spices with a blast of black pepper at the end. The 2010 vintage is a great one in the Rhône Valley; that helps explain why this wine is hitting on all cylinders. Pair this wine with roast duck, lamb or a thick-cut pork chop and it will absolutely sing. Enjoy the wine—and always go with your passion!

___ Bottle(s) 2011 Trim California Cabernet Sauvignon @ \$10.99 per bottle

A delicious wine, ruby red in the glass with a slightly reticent nose of red cherry, red licorice and hints of mocha with a lively palate of black cherry, cinnamon, sage, scorched earth and just a hint of oak. This wine has great acidity and balance and is quite lively on the palate. It has enough fruit and balance that it's very versatile; you can pair it with foods across the board whether roast chicken, pizza, barbecue—any dish that requires an elegant red wine.

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

___ Bottle(s) 2011 La Fortuna Rosso di Montalcino @ \$19.99 per bottle

The 2011 vintage was warm, giving the wines a lush palate presence that has a supple, mouth-coating richness and a fuller density and viscosity than is usual for Sangiovese. That's not to say the wines are over-ripe. Sangiovese's natural acidity is the backbone of this wine; it gives it depth, lengthens the finish and keeps the tannins in check. Believe me, when the acidity drops the tannins are so much more present, the wines take on a different character altogether. So this vintage is a complex blend of ripe cherry and plum fruit with spice and leather wrapped around that core of central acidity. This wine would be ideal with a plate of tagliatelle cinghiale (wild boar) or a juicy, rare T-Bone steak off the grill.

___ Bottle(s) 2011 Cantine Viola @\$19.99 per bottle

The 2011 Cantine Viola Rosso sees no wood aging at all, just fermentation in stainless steel and then bottle age. The wine's aromatics are untamed; it smells of wild brush and roasted meats and while those aromatics are profound they seem to drift side to side at the rim of the glass rather than bursting forth. On the palate the wine spreads and flows, and its luscious texture is highlighted with spikes of smoky intrigue guided by a gently caressing tannic border. I recently made a lamb stew that was based on a caponata (eggplant, zucchini, tomatoes, red peppers, onion, capers and kalamata olives) and this wine embraced that combination of flavors like nothing I've experienced lately. The smoky meatiness of the Magliocco grape combines so well with the earthiness of the eggplant. I highly recommend the pairing!

____ Bottle(s) 2011 Giacomo Ascheri Barbera d'Alba @\$17.99 per bottle

This 2011 Giacomo Ascheri Barbera d'Alba is delicious; the grape are grown in Verduno, which is one of the Barolo DOCG's lesser-known communes but nonetheless produces excellent wine, especially with the advent of global warming. Barbera as a grape has a naturally high acidity and if it doesn't get ripe enough it will take the enamel right off your teeth. 2011 was a beautiful vintage in this part of Piedmont for Barbera; the last half of August and first week of September were really hot so the grapes got perfectly ripe, balancing out the vibrant acidity. I love Barbera and it's a perfect wine to help people understand a key point of wine-and-food pairing. With a wine of higher acidity you need a richer and fattier food, so I love Barbera with a grilled pork sausage on top of creamy polenta. Those rich foods are perfect with Barbera's vibrant, spicy fruit.

____ Bottle(s) 2010 Casaloste Chianti Classico @ \$21.99 per bottle

This 2010 Casaloste Chianti Classico, while still young, has enough up-front fruit that it is already allowing us to see its depth of character and flavor. Decant this wine a full two hours ahead of time, to improve its current drinkability. This wine shows a deeper character of complex fruit. It isn't a reflection of ripe sunshine; these are flavors that come from the earth, brooding, intertwined with stones and mineral deposits, a bit gritty at times. The wines are aged in a mixture of French oak barrels. Smaller barrels soften the wine and accelerate the aging process. At Casaloste, while they use a few barriques (2.5hl barrels) the majority of wine goes into 25hl and 35hl barrels where it ages more slowly. So, after you decant this wine and let it sit for a couple of hours, have a grilled T-Bone, cooked rare. Drizzle some Tuscan Extra Virgin Olive Oil onto it, add a bit of sel gris. Have a bite of that with a sip of this wine and you'll find yourself in Tuscany, in the heart of Chianti Classico!

____ Bottle(s) 2010 Fattoria La Ripa Chianti Classico @ \$20.99 per bottle

Made with 90% Sangiovese and 10% Canaiolo, all organically grown. This is a traditional blend of the indigenous grape varieties. But Fattoria La Ripa's winemaking method is the Governo system, used in Chianti for centuries principally to add richness to counteract the natural acidity of Sangiovese. A portion of the grapes, usually about 10% to 20%, are harvested three weeks before the regular harvest and dried to concentrate their sugars. As the reserved grapes dry, harvest and winemaking of the main portion of the grapes proceeds. When the main portion is close to finishing its fermentation, the dried grapes are added in and the yeasts have a field day on all the new sugars. The result is a plummy-er, riper, more supple wine. This has a classic style, all leather and earth with a bit of tannin. Its center is plush and plummy, and it has a long finish. Needs about an hour in a decanter to come together.

____ Bottle(s) 2009 Ugo Lequio Barbera d'Alba Superiore @ \$22.99 per bottle.

The 2009 Ugo Lequio Barbera d'Alba Superiore is produced with strictly selected Barbera grapes coming from vineyards of the Gallina Hill near the village of Neive. This is a very special area, famous for the richness and complexity of its wines. This 2009 has an intense ruby color with hints of pomegranate. It continues with a hint of strawberries, cherries and sweet cocoa. From the beginning the flavor is full-bodied but delicate at the same time. Serve with the classic Langhe dishes of braised meat and porcini risotto. —*Clyde Beffa*

____ Bottle(s) 2011 Musella Valpolicella Superiore @ \$16.99 per bottle

The 2011 growing season began with a long drought and a very warm early April, leading to a fast development of the buds. This was followed by some rainy weeks with below-normal temperatures until July. In August, the temperatures rose and the maturation was very early. The quantity of the harvest was below average but its quality was quite high. It's a great vintage. This wine is very balanced and features a core of black cherry, aromatic herb, crème de cassis and wild strawberry fruit, with hints of gumdrop and smoke. This wine is so fresh and inviting right now. Drink it on the young side. This is a great summertime wine. —*Clyde Beffa*

____ Bottle(s) 1998 Cornaleto Franciacorta Pas Dose @ \$26.99 per bottle

I remember when my salesman approached me on this wine. "Mate, have I got a wine for you and your Club!" He was pitching a bone-dry, Italian sparkling wine, 15 years old. I was a bit circumspect. He's actually quite a serious fellow so I said let's pop the cork and see. I was stunned by the initial aromatics. This was the real thing, complex, clean, with a long, lingering nose. I'm used to wines lingering on the palate, but this wine's aromas seemed to permeate my local vicinity and engulf me, which was unique. On the palate, it has persistent carbonation, very complex brioche-like flavors and a long and yes, drawn-out finish. I hope you enjoy it as much as I did.

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

_____ Bottle(s) Ariston Aspasia "Prestige Vieilles Vignes" Champagne @ \$34.99 per bottle

Although not labeled as vintage, the Ariston Aspasia "Prestige Vieilles Vignes" Champagne is entirely 2008, and it's made from the oldest plots on the estate. Curiously, Paul-Vincent thinks that the grapes from old vines should never be used to make vintage-dated wine. His reasoning is that, with deep roots protecting the plant from the vagaries of the weather, old vines tell more the story of the land than the story of a specific year. This wine is composed of 50% Chardonnay, 25% Pinot Noir and 25% Meunier and has a powerful, concentrated character that goes very well with charcuterie and other rich appetizers.

_____ Bottle(s) 2008 Ariston Aspasia Brut Champagne @ \$34.99 per bottle

The 2008 Ariston Aspasia Brut Champagne is made from vineyards that are 25 to 30 years old and is a blend of one third each Chardonnay, Pinot Noir and Meunier. This wine has a great nose of banana nut bread followed by a seamless texture and finishing with the spectacular acidity of this near-perfect Champagne harvest. Try this Champagne soon, and then lay some of it down for the future.

_____ Bottle(s) Pierre Cellier Brut Reserve Champagne @ \$34.99 per bottle

For many years we direct-imported Gonet Champagne, but a few years ago they decided to go with a national importer and the prices more than doubled. Good news: We have a "secret" Gonet in the form of the Pierre Cellier Brut Reserve Champagne. This used to be made with a combination of purchased and estate fruit under the Gonet family's négociant label, but this particular bottle tastes better than the last cuvée that we had from their first label. It is composed of equal parts Meunier, Chardonnay and Pinot Noir, and although they only claim two years of ageing on the lees, it seems a lot more like four or more. I feel that I don't quite know the full story, but I know that when Chantal sent us the samples I was blown away by what was in the bottle. This has great texture and poise.

_____ Bottle(s) Devaux "Grand Réserve" Brut Champagne @ \$34.99 per bottle

From the southern part of Champagne, down past the Brie pastures, we have an excellent offering in the Devaux "Grand Réserve" Brut Champagne. This winery was introduced to us by Camille Zanette, a former French national champion in figure skating. This wine is composed of two thirds Pinot Noir and one third Chardonnay, even though Chardonnay is quite rare in this part of Champagne. Those of you who like a bit of toast and a bit of citrus excitement in your Champagne will be very pleased with this all-stainless-steel-fermented bottling.

_____ Bottle(s) PrévotEAU-Perrier Grande Reserve @ \$34.99 per bottle

A classic blend of one third each Meunier, Pinot Noir and Chardonnay. It is based on 2009, but has 50% reserves from 2008, 2007 and 2006. This is a very good apéritif Champagne, with straw-gold color, a lovely bead and a golden-apple nose with a croissant-like toasty component. In the mouth it has good body and excellent texture.

_____ Bottle(s) Michel Lorient "Palmyre" Brut Nature Champagne @ \$34.99 per bottle

This cuvée was blended specifically to be a zero-dosage (no sugar added) Champagne, and is composed of 80% Meunier and 20% Chardonnay exclusively from the Lorient estate in the village of Festigny. It has been aged for four years on the lees, and this, in combination with the riper fruit used in the blend, gives it an ease of drinking not usually associated with zero-dosage Champagnes. With crab, scallops, mussels, clams or oysters, this lovely bottle richens up, all the while cutting the richness of the meat.

Fleury "Carte Rouge" Blanc de Noirs Brut Champagne (375ml)

A lot of our club members love half bottles. We made a special purchase that allows us to offer a great discount on the outstanding Fleury "Carte Rouge" Blanc de Noirs Brut Champagne (375ml). The K&L retail price is \$21.99 per bottle, and **Club members can get them for just \$14.99.**

This 100% Pinot Noir Champagne is grown organically in the tiny village of Courteron in the southernmost part of Champagne. It offers great toasty flavor and nice brightness. A perfect apéritif!

2011 Fuse Napa Valley Cabernet Sauvignon

Wine Enthusiast called the 2009 vintage of this Napa Valley Cab one of the “Best Cabernets for \$30 or Less.” The 2011 version, which is 82% Cab and the rest Syrah and Merlot, is aged separately in French and American oak. Notes from the winery: “The nose expresses a combination of sweet cherry, blueberry, hints of vanilla and earthy undertones. On the palate, layers of cherry and blueberry are balanced with delicate notes of nutmeg and vanilla. This medium-bodied wine will continue to improve over the next 8 years, and is wonderfully drinkable now.” Very limited availability. Regular K&L price is \$29.99. **Special price for Club members: \$15.99**

“Champagne Greats” Six-Pack

The “Champagne Greats” Club Pack for 2014 is the best six pack we have ever put together for our members. This is an outstanding selection of small-production, artisan Champagne, and we are pleased to offer it to Club members at an outstanding value. Inside the pack you will find two bottles each of **2000 Daniel Ginsburg “Cuvée Sous Bois” Brut Champagne, Pierre Paillard Grand Cru Brut Champagne** and **2007 Michel Loriot “Monodie Meunier” Brut Champagne Extra Brut**. The Ginsburg will give you a top-notch, rich, toasty, mature Champagne experience, the Paillard is a sleek Pinot Noir powerhouse and the Loriot is a statement on the pure class of the best single-vineyard Meunier. Don't wait; we have fewer than 100 of these six-packs available! K&L's retail price would be \$279.94. **The price for Club members is just \$199.99.**

Signature Red “Rhône-tastic” Six-Pack

If there is a more exciting wine-producing region in the world than France's Rhône Valley I would like someone to tell me what it is. The wines of the Rhône Valley really do have a wide appeal. You get all the fruit and *oomph* you crave from California Cabernet Sauvignon but with a tad more subtlety and balance. The tannins are lighter and there's more of an earth and herbal feel to these wines. This allows them not only to marry better with food but match a wider array of cuisines. **When you purchase this six-pack you save \$55 off the already reduced wine club re-buy prices**, and you get two bottles each of the **2011 Domaine Marcoux Côtes du Rhône**, the **2011 Domaine Calendal Plan de Dieu Côtes du Rhône**, and the **2011 Domaine La Colliere “La Fontaine” Rasteau**. **Special six-pack price for K&L Wine Club members: \$109.94.**

Signature Red “Going Back to Cali” Six-Pack

It's been a while since we've done a California-only Signature Red Six-Pack so I figure it's about time. This might be our best deal yet. You get 2 bottles of **2009 Arrowood Sonoma Cabernet Sauvignon**, 2 bottles of **2009 Cadre “The Architects” Pinot Noir Central Coast** and 2 bottles of **2012 Robert Craig Napa Valley Cabernet Sauvignon**, all for the **Club special price of \$119.94**. That saves you an additional \$36 off the already low wine club prices. These three wines are all fantastic, hitting all the right notes. Regularly these wines would cost you \$199.94. Buy this before it sells out!