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April 2016

Dear K&L Wine Club Members,

I know a lot of people aren't huge fans of April, with taxes due and the weather still not out of its winter-like slumber, but I always get excited. April not only marks the beginning of baseball season, it's also the time of our annual trip to Bordeaux! At this point I'm not sure what I'm more optimistic about, my San Francisco Giants or the 2015 Bordeaux vintage. Both look very promising.

We have an exciting line-up of wines this month that should bring some cheer to the month.

The Signature Red Club has two fantastic wines both hailing from Spain's most famous wine region: Priorat. We start off with the 2013 Mas Alta "Artigas" Priorat Red, a Grenache, Carignan and Cabernet Sauvignon blend just brimming with beautiful fruit and spicy terroir. Next up is the 2011 Cal Batllet d'Iatra Grattalops Priorat Red, also a blend of Grenache, Carignan and Cabernet Sauvignon with a touch of Syrah added. This is a full-bodied wine bursting with dark fruit and a mocha-laced finish.

Our Premium Club this month goes back to its roots with two offerings that remind us why we love California wines so much. First we have the 2014 Kalinda "Cuvee KB" Russian River Chardonnay, a full-throttle, fruit-laden offering with rich oak accents and a clean finish. This great California Chardonnay has all the bells and whistles one expects from our Kalinda offerings. Next is the 2012 Native Sons Red by Kuleto Estate Napa Valley, a big, rich and robust red loaded with berry fruit, spice and rich oak accents. This wine is flat-out delicious and wants to be paired with a nice cut of red meat.

Our Best Buy Club starts off with an incredible value, the 2014 Domaine Lafage "Novellum" Chardonnay Languedoc Roussillon. This Chardonnay from France's largest wine-producing region consistently over-delivers. It outperforms numerous California Chardonnays at more than twice the price. Not to be outdone, our next wine is a ridiculously great value from Spain. The 2009 Bodegas Sierra Salinas Puerto Salinas is a perfectly aged Spanish red drinking at its height of quality. It is an amazing value at \$9.99! This is one of the best months ever for the Best Buy Club.

Our Italiano Club's two great wines display the quality of indigenous Italian wines, and also Italy's ability to grow non-indigenous varietals and give them a uniquely Italian feel. The 2012 Vignalta Agno Casto Veneto is a Pinot Blanc grown in the hills of Northern Italy. Next we have the 2013 Sergio Barale "La Preda" Barbera d'Alba, a fruit-driven, food-friendly red made in d'Alba, Italy's most ideal site for the Barbera grape. It's a classic red, another example of the great abilities of the Italian wine industry.

The Champagne Club is back with two stellar offerings. We celebrate the triumphant return of Michel Lorient wines, with the 2008 Michel Lorient Apollonis Vintage Extra Brut. It magically balances richness and razor-edge dryness in one sexy package. Following up on the Lorient is a newcomer to the Champagne Club, Arthur Marc. The Arthur Marc Grand Cuvée Brut Champagne Non-Vintage has rich toast aromas and hearty biscuit notes to go along with bright, zesty aromas and fruit. These two winning Champagnes are guaranteed to make you want to celebrate.

Cheers & Go SF Giants!!

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

Signature Red Collection Wine Club

2011 Cal Batllet D'Iatra Priorat

My first experience with this producer was about ten years ago. I remember looking at the long and rather odd name of the wine I was tasting: the 2004 Cellers Ripoll Sans Closa Batllet Gratallops. It was quite a mouthful both to taste and to pronounce. I still vividly remember the depth, power, purity of fruit and seductive French oak accents all rolled into one seamless wine. If this is what is starting to come out of the Priorat, I thought to myself, then I need to start looking for more producers in this area.

Cellers Ripoll Sans was established in 2000, when Marc Ripoll, in his early twenties, returned to Priorat to restore his family's winery in the village of Gratallops. Until that time, the harvests from the family's estate vineyards were being sold to the local cooperative. That's what a lot of wineries did before the renaissance in the Priorat. Marc has now built the family winery into one of the leading estates in the village. It is called variously Cellers Ripoll Sans, Cal Batllet or Closa Batllet. My advice: relax about the name and enjoy the wine.

While preserving the historic structure of the winery, Marc has updated the building to incorporate modern winemaking techniques, while staying with small-volume, highly manual methods. The winery's production is based on grape selections from its estate vineyards, some as old as 90 years, cultivated on hillsides with slate soil. They endeavor to convey all the special features of the terrain, so the wines have their own unique personalities. For many years Marc Ripoll produced a single wine from the estate's holdings in Gratallops and Torroja del Priorat. Now, being an early adopter of the terroir-based designation Vi de Vila, he makes several cuvées expressive of individual sites.

This wine is a cuvée of younger vines located in Gratallops. D'Iatra is named after Marc Ripoll's firstborn son, Artai. The 2011 Cal Batllet D'Iatra Priorat is a blend of 44% Carignan, 36% Grenache, 16% Cabernet Sauvignon and 4% Syrah aged for 12 months in 225-liter French oak barrels, 20% new. The vineyard is farmed biodynamically. The age of the vines is mostly 10 to 40 years, with some as old as 60 to 80 years. So this wine has great roots. Floral notes, crushed rock and hints of black raspberry kirsch spring from the glass followed by a dense core of raspberry jam, black fruits and sweet oak accents. Full and rich with great purity and delineation, this wine shows subtle grace given its size and weight. Pair this beauty with a pan-grilled pork chop or thin-crust pizza. Robert Parker's *Wine Advocate* gave this wine 93 points, and Stephen Tanzer's *International Wine Cellar* gave it 91.

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

2013 Mas Alta Artigas Priorat

Priorat is to Spain what Bordeaux is to France and what Napa Valley is to California. No region in Spain has done more to uplift the prestige and perceived quality of Spanish wines. Priorat is the source of many of Spain's most sought after, expensive and highly acclaimed wines. Once an emerging region with bargains, it's now a high-rent district. As with Bordeaux and Napa Valley, the prices have seen a huge uptick in the last 15 or so years. Luckily, we have relationships with a lot of people in Spain and have been able to find a few gems that harken back to the good ol' days of bargains from the Priorat.

Again like Napa Valley, Priorat has a combination of old guard (founders) mixed with newcomers who are enamored with the wines and the seemingly boundless potential of the valley to create great wines. That potential is what drew Mas Alta founders Michel and Christine Vanhoutte from Belgium to the small village of Viella Alta, with the goal of establishing an estate of their own. They were smart



Marc Ripoll has restored his family's winery.

enough to enlist the help of two famous French oenologists, Michel Tardieu and Philippe Cambie, and to hire local winemaker Bixente Ocafrain.

Mas Alta is currently 35 hectares, with additional acreage contracted from local growers. As with most properties in Priorat, the core of the estate is Garnacha (Grenache) and Carinyena (Carignan) vines that are up to 100 years old. The Vanhouttes have also planted Syrah, Cabernet Sauvignon and additional Garnacha. Most of the vines are planted on schist, known locally as *Iliocorella*, with a few areas of clay-limestone soils. At harvest the grapes are brought to the newly built cellar where they are destemmed, crushed and fermented before aging in French oak.



Estate vineyards at Mas Alta, Priorat, Spain.

Timing is everything. The 2012 Mas Alta Artigas Priorat had a 94-point score from Robert Parker's *Wine Advocate* and a 91-point score from Stephen Tanzer's *International Wine Cellar* so not only was it more expensive; it also sold out very, very quickly. With this wine, the 2013 Mas Alta Artigas Priorat, we had the advantage of making the deal before the press had come out. The 2013 Mas Alta Artigas Priorat is a blend roughly of 70% Grenache, 25% Carignan and 5% Cabernet Sauvignon aged for 16 months in 100% French oak of which 35% is new. The wine offers gorgeous aromas of licorice, smoke, and black fruits while on the palate it reveals a deep core of blackcurrant, black raspberry and lavender with great purity, sweet tannin and surprising minerality. This wine is an outstanding deal. Pair this stunner with rich red meats or hearty pasta with red sauce.

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

Premium Wine Club

2014 Kalinda "KB Cuvee" Chardonnay Russian River Valley

The latest and greatest edition of Kalinda Chardonnay is here and we were so pleased with the result we named it after Kay Beffa, K&L owner Clyde Beffa's wife. As always we tasted, and tasted, and tasted and then tasted some more until we found the right juice to bottle under our proprietary label Kalinda. We founded this label years ago, to be able to source wine from top-flight producers and offer them at far lower prices than their own labels. I think this 2014 is one of the best wines we have produced to date.

The 2014 Kalinda "KB Cuvee" Chardonnay Russian River is sourced from one of Sonoma/Russian River Valley's top producers of Chardonnay and Pinot Noir. The pedigree of this wine is obvious on the beautiful nose of pear and floral notes and the elegantly balanced palate of stone fruits, hazelnut, golden delicious apples and rich oak accents. The wine is impeccably balanced with good acidity, depth and layers of fruit. The finish is long and smooth with a nice push of buttery oak at the end that gives the wine both staying power and a seductive feel. Pair this with roast chicken, sea scallops or a winter salad.

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

2012 Native Son Napa Valley Red Wine

In movies, sometimes I want a complex plot that requires my full attention; other times I want an action-thriller blockbuster that delivers pure enjoyment without much thought involved. I'm the same way with

wines. Sometimes I want something that requires decanting and close attention as it evolves and changes; other times I just want to pull the cork, pour some wine into a glass and taste rich fruit and seductive oak accents. The 2012 Native Son Napa Valley Red Wine is my action-thriller movie in a glass.

With wine trends, the challenge is to identify them early and figure out which has the legs to survive and which is a flash in the pan. I think by now the “Prisoner” phenomenon has been pretty well validated. The Prisoner was an inventive wine, made of Zinfandel, Syrah, Cabernet Sauvignon and various other red grape varieties thrown together, almost a kitchen-sink blend. While field blends had been around for a while, the Prisoner label was artsy and different, and their blend’s rich and fruity style and higher bottle price (\$25 to \$35) than most field blends made it seem like a unique concept.

Native Son is produced by Kuleto Winery, which was founded in 1992 by restaurateur Pat Kuleto. Pat purchased a 761-acre plot of land overlooking Lake Hennessey, Pritchard Hill and the towns of Rutherford and St. Helena. The ranch features 90 acres of vineyards divided into 80 micro-blocks which are defined by soil, exposure, elevation and topography. The blocks and varieties that are harvested for the Native Son are selected according to which blocks happen to be fully ripened at the same time, rather than by a strict preordained composition. Forsaking new-world protocol, the different varieties are co-fermented together, as in old-world winemaking.

The 2012 Native Son Napa Valley Red Wine is a blend of 37% Zinfandel, 21% Cabernet Sauvignon, 15% Sangiovese, 14% Syrah, 12% Merlot and 1% Malbec aged for 18 months in a combination of French oak (80% used, 20% new) and American oak (33% new). The wine has a nose of exotic red fruits, melted licorice and hints of candied red fruits with a palate awash in dark black berry fruits, spice and sweet oak accents. Round, ripe and hedonistic in feel, this full-bodied, full-throttle red is a pop-and-pour delight that can deftly pair with pizza, pasta, and rich red meats fresh from the grill.

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



Pat Kuleto—at home and still serving up the food and wine.

Best Buy Wine Club

2014 Domaine Lafage “Novellum” Chardonnay Languedoc-Roussillon

Sometimes I feel like a broken record. Once again, I say that the Languedoc-Roussillon is the greatest single source of wine values in the world. It also happens to be the largest wine-producing region in France. That means that along with the many great values come a lot of mediocre and subpar offerings. My job is to ferret out the good values from the also-rans.

Domaine Lafage is a perfect example of a producer in the Languedoc-Roussillon fashioning incredible values from vineyards dotted throughout the region. Jean-Marc and Eliane Lafage farm 160 hectares of vines located just south of Perpignan, the capital of French Catalonia. Some of their vineyards are situated a few kilometers from the Mediterranean, others in the foothills of the Pyrenees. They grow primarily Grenache (Blanc, Gris and Noir), Syrah, Mourvèdre, Carignan, Marsanne, Roussanne and Chardonnay. A significant proportion of the vines are well over 50 years old. The soil, as you near the coast, is weathered, alluvial gravel while in the higher elevation sites it is predominantly schist. They harvest by hand and the winemaking is surprisingly uncomplicated. Stainless steel for the fresher whites and mostly concrete tanks for the rest, with a few French oak demi-muids.

The 2014 Domaine Lafage “Novellum” Chardonnay is 100% Chardonnay. About one-third of it is aged for three months in Burgundian barrels, the rest in stainless-steel tanks. An interesting twist is that 70% of the wine aged in tank was aged on Viognier lees rather than Chardonnay lees. This was done to add floral characteristics to the wine. A bright, crisp and beautiful offering, the 2014 Domaine Lafage “Novellum” Chardonnay has gorgeous floral notes with tropical fruit flavors, peach, honeysuckle, apricot and pineapple. Impressive balance. This wine is a great Chardonnay that competes with California offerings that are double and triple its price!

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



Jean-Marc and Eliane Lafage grow several varieties on their 160-hectare estate in the Languedoc-Roussillon.

2009 Bodegas Sierra Salinas Puerto Salinas Spain

I have to be honest; I am truly shocked that I was able to get this great-drinking red into the Best Buy Club. The 2009 Bodegas Sierra Salinas normally retails for \$15 to \$20, so it would be a more natural fit for the Premium Club, but I was able to get a fantastic deal. It's not easy finding complex, aged reds for any of our clubs let alone the Best Buy, but this month we're in luck with a perfectly aged Spanish red.

The 2009 Bodegas Sierra Salinas Puerto Salinas is a blend of 66% Monastrell (Mourvèdre), 19% Granacha (Grenache) and 15% Cabernet Sauvignon aged for one year in both new and two-year-old French oak barrels. The wine begins with complex aromas of blackberry kirsch, melted volcanic rock and slight hints of black licorice. The palate is a seamless combination of red and black fruit, graphite, camphor and forest floor. The finish is long, layered and complex with a multitude of flavors all announcing their presence. Pair this bad boy with a fig and goat cheese salad, plate of charcuterie or any dish that needs a smooth, ripe red. Robert Parker gave this wine 92 points.

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



Sierra Salinas is in a valley of the Sierra de Salinas, Alicante.

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

2012 Vignalta Agno Casto

I promised myself to start choosing more “normal” wines for the Italian Club. I'll get there eventually but this wine is one of the most incredible whites I had from Italy last year. It is from a grape you've probably never heard of: Incrocio Manzoni. Sorry, the Italians don't make it easy for us! Incrocio is the Italian word for “crossing.” Incrocio Manzoni is also known as Manzoni Bianco; there are red and pink versions as

well. It is a cross between Riesling and Pinot Blanc and has really taken hold in a lot of areas in Italy, both north and south, and also in Spain. In Italy it has been mainly a blending grape adding aromatics and structure; in Spain it is fermented by itself.

Lucio Gomiero founded Vignalta in 1980 in the Colli Euganei, a series of volcanic hills about an hour southwest of Venice and half an hour from Padua. The vineyard planted in 1996 is a stony mix of volcanic debris and limestone facing southwest on a gentle slope at almost 600 feet. The village at the foot of the hill is at 43 feet.

The wine is fermented in a pneumatic press at 64° for 8 to 15 days depending on the year, then spends ten months on the lees before release. When I tasted this wine last year at Vinitaly I was stunned at the aromatic purity, the palate depth, the full-bodied nature and overall drinkability. This isn't a simple wine; it has power, depth and real aging possibility. I find it a perfect pairing for full-bodied fish such as swordfish, or halibut risotto with asparagus, or mixed seafood grill. Or, just enjoy it on its own on a sunny spring day.

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



Samples from Vignalta's soil: volcanic debris, limestone.

2013 Sergio Barale “La Preda” Barbera d’Alba Superiore

When I met Sergio Barale, he had that quiet, Piemontese humility, while also exuding confidence. His only moment of unease came at first as he tried to figure out if I knew anything about Piemontese wines. I guess I did; he began to divulge information in bits and pieces, as if checking my knowledge level at each point. What I realized was that he really knew his stuff. The Barale family has been making wine in Barolo since 1870, more than 100 years before Barolo's big boom of producers in the late 1970s. Having vineyards in the family for more than a century, Sergio had way more depth than most Barolo growers.

That depth of tradition and knowledge gives Sergio the commitment to be less of a winemaker and more of a wine grower. Intimate understanding of his vineyards gives his wines an elegance, grace and balance that you don't often find. He doesn't try to produce anything more than the vineyard has to give. Sergio's daughter, Eleonora, is now running the sales portion of the winery. She has a reticent elegance, and I'd hate to play poker with her. We tasted the La Preda Barbera d'Alba Superiore together and both marveled. It is a unique expression of Barbera, and the Superiore designation means it has to spend one year in wood. The 2013 La Preda was fermented in 50hl (1321 gallons: BIG) barrels for eight days. Then it spent one year in 500-liter tonneaux. The vineyard is just a little northeast of the village of Barolo. Its base of calcareous fossils and clay gives this Barbera an elegant lift to its finish. The wine is full of richly textured fruit, with supple richness and density and also an inherent elegance that lengthens its finish. I'd suggest grilled meats or a cheese plate. The wine is also really beautiful just by itself.

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



Sergio Barale's daughter Eleonora also works at the family winery, heading up sales.

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

Direct from Champagne! As I write this I am in Champagne, on my spring buying trip to the region. I can tell you that seven years from now, we will all be very excited to be trying the 2015s. It seems to be a great vintage in Champagne. Everyone is very happy. As for this month's club, we have two great bottles from the western part of the valley of the Marne: the new Apollonis label from Michel Lorient in Festigny, and Arthur Marc from Fleury-la-Riviere. A toast to you! —*Gary Westby*

2008 Michel Lorient Apollonis Vintage Extra Brut

Many of you have traveled to the region and are familiar with the difficulties that Napoleonic inheritance laws cause for Champagne growers. In France, the property is always divided “equally” among the children of the deceased. As a result it is not uncommon to have five or ten producers with the same last name in one village. Michel Lorient, fed up with the confusion, is now using the Apollonis name to separate himself from his relatives. We are launching this new brand for him in the club with his spectacular 2008 Michel Lorient Apollonis Vintage Extra Brut. Don't be fooled by the Extra Brut labeling. Even though this is only dosed at six grams per liter of sugar, the fantastic 2008 harvest has plenty of richness! This is a production of 4900 bottles. The wine is composed of 60% Meunier and 40% Chardonnay and aged for over six years on the lees. I bought an incredible piece of Ahi tuna that I sliced for sashimi to pair with this. The nutty, subtle toast and shimmering minerality of this great bottle made a perfect pairing with the fish. Having tasted the Lorient wines back to 1959, I highly recommend cellaring as many bottles of this as you can for the future, if you like it today!

Your re-order price for this wine as a club member is: \$34.99 per bottle.



Michel Lorient tasting his 1964 with me. These great bottles give further proof of the age-worthiness of his vintage Champagne.

Arthur Marc Grand Cuvée Brut Champagne

Champagne Arthur Marc is run by the father-and-son team of Gregory and Patrice Marc. Their estate is tiny, with just four hectares of vineyard, and they make exclusively Champagne without malolactic fermentation. Their estate is almost entirely in the gorgeous village of Fleury-la-Riviere, and includes even a few rows of ungrafted vines that have so far escaped *phyloxera*.

The Arthur Marc Grand Cuvée Brut Champagne is even parts Chardonnay and Pinot Noir, aged for over five years on the lees. It includes 20% reserves from older vintages. This makes a spectacular apéritif Champagne, with clean sourdough-toast aromas and flavors. This Champagne is old fashioned in all the right ways and has excellent pinpoint bubbles, a creamy texture from long ageing and a high quality long finish.

Your re-order price for this wine as a club member is: \$34.99 per bottle.



Patrice Marc with his dog Hilton in his ungrafted Pinot Noir vineyard in Fleury-la-Riviere.

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) 2011 Finca Villacreces Ribera Del Duero Spain @ \$24.99 per bottle

Exotic notes of blue and black fruits fall from the glass. With a hedonistic palate of cherry-vanilla coke, spice, smoke, mocha and volcanic earth notes, this full-throttle offering is simply irresistible! Pair this wine with spicy, wood-oven pizzas, a rich cut of filet mignon or a gourmet hamburger. *Vinous* gave this wine 92 points, and Robert Parker's *Wine Advocate* gave it 90 points.

____ Bottle(s) 2013 Maranet Russian River Valley Pinot Noir @ \$24.99 per bottle

Dark berry fruit, notes of cola and strawberry preserves flow across the palate with supple tannins, crisp acidity and a smooth, lush finish. This is a delicious and easy-drinking Pinot Noir. Pair this wine with fresh salmon steaks, pork roast or leg of lamb.

____ Bottle(s) 2013 Myka Cellars “Rebecca’s” Santa Cruz Mountains Pinot Noir @ \$19.99 per bottle

A delicious wine, packed with pretty berry flavors and aromas of rose and hibiscus, buffered by racy acidity. This is a top-notch offering. The fruit is pure and delineated with just the right amount of tannin and acid balance, and the finish is long, smooth and supple with hints of dried herbs. Pair this beauty with fresh salmon or a roast chicken.

____ Bottle(s) 2011 Stonestreet “Estate” Alexander Valley Cabernet Sauvignon @ \$29.99 per bottle

This wine conveys aromas and flavors of dried blackberry leaves, juniper, cardamom, wild red berries, black pepper, and wet, black slate. The mouth feel is defined by firm and elegant tannins with distinct concentration, a dark chocolate finish and a sagebrush note common to the wines from this ridge. This wine will pair well with filet mignon, beef cheeks or a hearty stew. *Wine Enthusiast* gave this wine 93 points.

____ Bottle(s) 2012 T-Vine Napa Valley Petite Sirah @ \$19.99 per bottle

Delicious, packed with blackberry jam, black plums, crème de cassis, spice notes and baker's chocolate. This is a hedonist's delight, a lot of fun. It's big and bold as Petite Sirah should be, and deftly mixes size and weight without coming off heavy or hot. Pair this puppy with slow-cooked red meats and rich foods that need an equally rich foil.

____ Bottle(s) 2012 Girard Napa Valley Cabernet Sauvignon @ \$19.99 per bottle

This wine displays intoxicating aromatics of dark fruits, mocha and vanilla bean with a silky-smooth palate of berry fruit, cassis, a touch of cocoa powder and a hint of leather. The tannins are fine and the balance between oak and acid is impeccable. This wine will pair marvelously with all red meats—and also with a gourmet pizza. You may drink this now or, if you're endowed with incredible patience and impulse control, keep this puppy in the cellar for five to ten years where it will only get better.

____ Bottle(s) 2013 Seghesio “Rockpile” Sonoma Zinfandel @ \$29.99 per bottle

The 2013 Seghesio “Rockpile” Sonoma Zinfandel has amazingly delineated red and black fruits followed up by fantastic spice notes and a focused mid-palate where the tannins, sugars, acid and fruit all meld together harmoniously. This is perfect paired with seared red meat. You can enjoy it now, or cellar it for a good five years and see how well it develops, as classically made Zinfandels are designed to do. *Wine Spectator* gave it 93 points.

____ Bottle(s) 2013 Domaine de Marcoux Côtes du Rhône **Super Special @ \$21.99 per bottle**

The 2013 Domaine de Marcoux Côtes du Rhône has a beautiful nose of savory herbs, red berries and hints of

licorice, flowing deftly from the glass. A palate of red berries, cherry kirsch, white pepper, savory herbs and bright acidity. Its great length and tension make it ideal for food pairings such as lamb, veal, pork or duck. The brightness and length remain on your tongue long after you swallow, giving added enjoyment and intrigue. You can cellar this for a few years to let more complexity reveal itself, or drink it now because it tastes so good!

_____ Bottle(s) 2010 Foley Johnson Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

A stunning value, packed with dense, dark berry fruit, subtle spice notes, baker's chocolate and fine tannins. There's great complexity and integration of oak, and the wine is in an ideal drinking window right now. This ready-to-drink 2010 Cabernet Sauvignon is the perfect match for a perfectly cooked filet mignon or a bold dish of pasta.

_____ Bottle(s) 2011 Quinta Sardonía "QS2" Proprietary Red Spain @ \$26.99 per bottle

This beautiful wine exhibits gorgeous notes of red berry, spice and crushed rock on the nose with a vibrant palate of spicy red berry fruit, floral notes and terrific energy. This is an exciting red wine—it has an electric feel to it. Pair this beauty with thin-crust pizza, a charcuterie plate or grilled pork chops. Robert Parker's *Wine Advocate* gave this 90 points.

_____ Bottle(s) 2011 Seavey "Caravina" Cabernet Sauvignon Napa Valley @ Please Inquire

Robert Parker called this possibly the best second wine in all of Napa. The 2011 Caravina has seductive aromas of plum and blackberry while the palate reveals rose hips, black fruits, hints of chocolate and subtle oak accents. Perfectly balanced with just the right amount of tannins and oak, this wine can be enjoyed now in its youth or cellared for five to ten years to allow it to reveal even more nuance. Antonio Galloni gave this wine 91 points.

_____ Bottle(s) 2012 Vila Viniteca "El Hombre Bala" Red Spain @ \$24.99 per bottle

This 100% Grenache wine grown in high-altitude granite soils has great typicity—it's a truly exceptional expression of the character of the grape. Beautiful notes of red berries, spice, cherries and hints of blood orange, framed by just the right amount of acidity and great minerality, make it a gorgeous wine. With its great length and a nice firm palate, this stunner is the perfect match for grilled pork chops or a charcuterie plate of Iberico Jambon (Spanish ham/prosciutto). Robert Parker's *Wine Advocate* gave this wine 92 points.

Premium Wine Club Previous Offerings

_____ Bottle(s) 2014 Emmolo Napa Valley Sauvignon Blanc @ \$14.99 per bottle.

The 2014 Emmolo Napa Valley Sauvignon Blanc is sourced from two family vineyards, Rutherford and Oak Knoll. The fruit from Rutherford vineyard helps to provide fresh citrus characteristics while the Oak Knoll provides crisp minerality. The grapes are lightly pressed and then fermented in stainless steel tanks and aged in both stainless steel and older French oak barrels. The resulting wine has fresh floral aromas with hints of citrus and a touch of salinity while the palate displays beautiful grapefruit, tangerine, and honeysuckle notes with bright acidity and hints of wet stone. This is a great Sauvignon Blanc. Pair this beauty with sea bass, fresh salmon or a zippy salad.

_____ Bottle(s) 2013 Simi Cabernet Sauvignon Alexander Valley Sonoma County @ \$14.99 per bottle

On the nose the wine displays pretty notes of black cherry, cola, mocha, spice and hints of cassis. The palate unfolds seamlessly to flavors of cherries, plums, blackcurrants and spice with fresh acidity, great balance and impressive complexity. The tannins are firm and fine with a soft, lush finish. Pair this winner with strip loin and mushrooms or a nice lamb shank. *Wine & Spirits* gave this wine 90 points.

_____ Bottle(s) 2013 Oberon Napa Valley Cabernet Sauvignon @ \$14.99 per bottle

The 2013 Oberon Napa Valley Cabernet Sauvignon is outstanding! Loaded with dark berry fruit, crème de cassis, graphite, spice and sweet oak accents, this is a flat-out delicious offering and a marvelous bargain. The blending of multiple vineyard sights gives a layered feel to the fruit, with the noticeable traits of both Napa's volcanic hillside fruit and the alluvial soil of the Valley's floor. The wine is aged for 12 months in French oak (45% new). You can pair this wine with all red meats, grilled chicken or pasta with red sauce. *Wine Enthusiast* gave this wine 90 points.

_____ Bottle(s) 2012 Domaine La Colliere "Rasteau" Côtes du Rhône-Villages @ \$14.99 per bottle

This Côtes du Rhône-Villages is a ruby-red hue in the glass with sexy aromatics of red and black candied fruits, smoke, roasted meats and licorice notes. On the palate the abundant berry fruit deftly mixes against flavors of wild game, smoke, licorice and herbs. The perfect match for roast duck, pork chop or lamb, this red is perfect for enjoying tonight! Robert Parker's *Wine Advocate* gave this wine 90 to 92 points.

____ Bottle(s) 2011 Château Juvenal “La Petit Homme” Côtes du Ventoux @ \$14.99 per bottle
The 2011 Château Juvenal “La Petit Homme” Côtes du Ventoux is a stunning red, packed with bright red fruit, subtle spice notes of white pepper, vine-ripened tomatoes and black licorice. This complex, expressive wine is an outright stunner. The combination of balance, complexity and subtle power gives it something of a Burgundian feel but its birthright comes forth as the finish pushes through loud and clear. *Wine Advocate* gave this wine 91 points.

____ Bottle(s) 2012 Mas de Volques Volcae “Cuvée Speciale” Languedoc @ \$14.99 per bottle
A red with a seductive nose of blackberries, pain grillé, black licorice, melted chocolate and subtle spice notes. The palate is a rush of dark berries, black plums, spice, bitter chocolate and mocha notes. With seamless tannins and surprising acidity, this wine is irresistible. Pair it with a fig and blue cheese salad, charcuterie or your favorite meat dishes and you will not be disappointed! Robert Parker’s *Wine Advocate* gave this 91 points.

____ Bottle(s) 2012 Mas de Volques “Alba Dolia” Languedoc @ \$14.99 per bottle
A white blend of 65% Viognier and 35% Roussane, which results in a Condrieu-like wine at a fraction of the price! A beautiful nose of candied peach, white flowers, lychee and apricot notes seduces you immediately. Then the palate reveals an intoxicating wine that has good acidity, peach, minerality, notes of honey and tropical fruits in a seamless and approachable package. I would pair this with grilled prawns, roast chicken or a cheese plate.

____ Bottle(s) 2013 Kingston Vineyards (K&L Cuvee) Pinot Noir,
Casablanca Valley, Chile @ **SPECIAL \$12.99** per bottle
The history of this wine is that when our Chilean buyer visited the winery outside Casablanca, he stumbled across a lone, small stainless steel tank, which he was told contained press wine for the folks who work at Kingston. After tasting it, he knew that we would have to offer it for sale. It’s so expressive of Pinot Noir, so much fun and so easy to drink. Bright, juicy, crisply red-fruited Pinot Noir such as this, without excessive oak or fruit sweetness to weigh it down, is a rarity at this price, but our friends at Kingston Family Vineyards managed to make it happen for us.

____ Bottle(s) 2012 Domaine de la Noblaie “Chiens-Chiens” Chinon @ \$14.99 per bottle
Aromas of blackberry, licorice and tobacco rise from the glass with just a hint of green vegetables. The wine turns dark and brooding with Asian spice, pipe tobacco and blackberry and cherry fruit. Subtle tannins and a touch of chalky limestone add nuance. This red wine is a lot of fun. Pair this with racier dishes such as grilled duck, stuffed green bell peppers or steak salad.

____ Bottle(s) 2011 Celler del Roure “Cullerot” Blanco Valencia Spain @ \$14.99 per bottle
This wine embodies the idea of returning to ancient winemaking ways. The 2011 Celler del Roure Cullerot Blanco was flat-out delicious when I tasted it earlier this year, loaded with notes of fennel, white flower and minerals on the nose with a smooth and succulent palate of stone fruits, licorice and citrus. This unique wine feels like a cross between an Albarino and a Chardonnay. Pair it with seafood, shellfish, fowl or salad.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2014 Grand Bateau Bordeaux Blanc @ \$8.99 per bottle
100% Sauvignon Blanc, vinified in oak barrels and in vats. A translucent golden color with aromas of grapefruit, sandalwood and spice, this gorgeous citrus-driven white has subtle mineral, wet stone and spice notes deftly balanced against bright acidity and subtle hints of oak. It will pair wonderfully with oysters, mussels or linguine and clams.

____ Bottle(s) 2013 La Posta “Pizzella” Malbec Argentina @ \$9.99 per bottle
The 2013 La Posta “Pizzella” Malbec Argentina is a fantastic value, deep ruby red in the glass with seductive aromas of red berry, spice and mocha. The palate is a sexy blend of dark berry fruit, spice, minerals and just the right hint of rich oak. This all marries incredibly well thanks to the gripping acidity and balance of tannins and fruit. Pair this beauty with filet mignon or a simple pizza. Either way you’ll have a smile on your face.

____ Bottle(s) 2013 Villa Maria “Private Bin” Red Blend Hawke’s Bay New Zealand @ \$9.99 per bottle
This is packed full of deep plum and berry fruits, blackcurrant, leather, graphite and toasted spices. It has a classic Bordeaux profile, combining dark fruit with brooding minerals and savory nuances. The wine is medium-plus bodied with good concentration and broad flavors. The tannins are very refined and supple for a wine of this price point. Subtle French oak tones round out the finish, which is long and satisfying. It’s hard to believe you are drinking a \$10 bottle of wine! Enjoy, and Cheers! —*Ryan Woodhouse, K&L New Zealand Wine Buyer*

____ Bottle(s) 2014 Delas Freres “St. Esprit” Côtes-du-Rhône Blanc @ \$9.99 per bottle

The 2014 Delas Freres “St-Esprit” Côtes-du-Rhône Blanc is a light golden hue in the glass with aromas of white flowers, melon and yellow fruits. Bright, crisp and medium-bodied, this wine displays ample fruit flavors of melon, yellow fruits with a waxy quality and exotic fruits. Pair this baby with winter salads, roast chicken and fish dishes.

____ Bottle(s) 2014 Espelt Old Vines Garnacha Blanca @ \$9.99 per bottle

This bright crisp white comes from 50-year-old vines planted in sandy granite and slate soil. 100% Garnacha Blanca, it spends only three months aging in French oak barrels before bottling so the wine is incredibly fresh, bright and clean with notes of peach, citrus and white flowers, racy mineral and wet stone. The perfect wine for fish, roast chicken or oysters, this versatile white can pair well with most foods thanks to its clean palate and good acidity.

____ Bottle(s) 2011 Domaine de la Janasse Terre de Bussiere IDP @ \$9.99 per bottle

A rich, stylish red with gorgeous red fruit, licorice and spice notes, fine tannins and good acidity. This is an incredibly versatile red. You can pair it with pizza, barbecue, pasta, and anything that has spiciness or bold flavors.

____ Bottle(s) 2013 Comte Louis de Clermont-Tonnerre (Alain Corcia) Ventoux Vieilles Vignes @ \$9.99 per bottle

The wine has a nice medium-bodied mouthfeel, with red cherry fruit and notes of pipe tobacco and burnished leather. With a fleshy finish, this is one terrific value. You can serve this wine with a whole host of meats. Herb-rubbed pork chops or lamb would be terrific, especially off the grill. Make sure to include some roasted vegetables such as peppers and squash. Stuff some sage and tarragon under the skin of a chicken, season liberally with salt and pepper and roast it. — *Keith Mabry, K&L buyer of Rhône & French Regional wines*

____ Bottle(s) 2014 Jean Luc Colombo “Cape Bleue” Provence Rosé @ \$9.99 per bottle

A fantastic Rosé with a pale salmon color, this displays gorgeous notes of peach, rose petal and hints of pepper. On the palate is a beautiful symphony of raspberries, cherries, black olive, fennel and the slightest hint of white chocolate. Match this with seafood, salads or grilled foods, or enjoy it as an apéritif.

____ Bottle(s) 2012 Oakridge Estate “Over The Shoulder” Shiraz Yarra Valley Victoria @ SPECIAL \$8.99 bottle

The wine shows lovely perfumed notes of red currant, raspberry and toasted spices. The palate is medium bodied with great vibrant energy and fine soft tannins. Flavors of ripe red berries and exotic spice have a little lick of oak, and some warm earth notes in the finish. Great balance, completeness and great persistence on the palate. —*Ryan Woodhouse, K&L Aussie Wine Buyer*

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

____ Bottle(s) 2010 Il Valentiano “Campo do Marzo” Brunello di Montalcino @ \$22.99 per bottle

This is a beautiful, supple and expressive wine. Listen up! A couple of hours before you drink this wine, decant it. It doesn't seem as if it would need the air time as it's so well balanced, but trust me, it does!

____ Bottle(s) 2012 Terre di Giurfo “Nardalici” Etna Rosso @ \$24.99 per bottle

I was really blown away by the density and richness of this wine. It has a broad, powerful finish and shows some tannic grip. A lot of other Etna wines are far more ethereal and don't pack as much depth and power. Perhaps Achilles' ideas for Etna are different because he is used to flavors and structure from a different region. This wine would be great with the eggplant-based Sicilian classic Pasta alla Norma. The grapes used in Etna Rosso (Nerello Mascalese with a much smaller percentage of Nerello Cappuccio), especially when grown on Etna, have a unique, very special character. I characterize them as a cross between Burgundy and Barolo... please allow me a bit of poetic leeway here.

____ Bottle(s) 2014 Terre del Principe Roseto del Volturno @ **SPECIAL \$19.99** per bottle

Peppe Mancini and Manuela Piancastelli have just over 25 acres of land in Valle del Volturno, about an hour northeast of Naples. The soils are ancient sea beds mixed with volcanic debris, marl and clays; it's 18 miles from Vesuvius. I so enjoyed this 2014 Terre del Principe Roseto del Volturno, and I thought it would make an ideal introduction to Manuela and Peppe's estate. This Rosé is drained off of the skins of Pallagrello Nero and Casavecchia grapes destined for their Castello delle Femmine. That's a whole other story!

____ Bottle(s) 2013 Antichi Vinai Neromosso @ \$17.99 per bottle

I always look forward to tasting Marco Gangemi's wines. This year he had something different, this Neromosso. Nerello Mascalese is the most important wine grape on Etna and it produces red wines that to me seem like a stylistic

hybrid of Burgundy and Barolo. The Neromosso is a blanc de noir made exclusively from Nerello Mascalese grapes. It finishes its fermentation in an autoclave, a closed tank that keeps the carbon dioxide from escaping. I just love the delicate mousse on my palate, the refreshing vibrancy and perfect palate weight. Perfect with almost any appetizers!

___ Bottle(s) 2012 Casanova di Neri Rosso di Montalcino @ \$21.99 per bottle

This isn't a "second" wine; this is Rosso di Montalcino, its own appellation, 100% Sangiovese. Giacomo's Sangiovese is harvested in October, and fermented with native yeast in open-topped wooden fermentation tanks. The wine is aged in wood for 15 months before bottling. I really enjoy this wine's aromatic purity and supple balance. It's a pleasure to drink. Giacomo would suggest that you have it with your favorite pasta and meat sugo or with braised meats. Enjoy!

___ Bottle(s) 2013 Tua Rita Rosso dei Notri @ \$17.99 per bottle

The 2013 Tua Rita Rosso dei Notri is 50% Sangiovese and 50% a blend of Cabernet Sauvignon, Merlot and Syrah, fermented in stainless steel and then aged in French barriques. The nose is very forward, like fruit compote, dark and ebullient. On the palate the 50% Sangiovese comes through forcefully and is evident as it balances the Cabernet Sauvignon, Merlot and Syrah. The wine is richly textured, lush on the tongue with New World flavors.

___ Bottle(s) 2011 Santoleri "Vignaladra" Montepulciano d'Abruzzo @ \$17.99 per bottle

This wine is not fined or filtered; it is the pure expression of Santoleri's vineyards and soil. I love the wild, gamey flavors and find the luxuriating texture fascinating. This wine needs a bold food pairing. If you could get your hands on some wild boar that would be great! But not all of us can do that, and a bone-in Rib Eye would do fine.

2013 Paolo Cali "Mandragola" Frappato Vittoria @ \$15.99 per bottle

Most people have had a Nero d'Avola, but very few have had the supple, mysterious Frappato on its own, with its haunting aromas. Paolo's Frappato is fermented and aged in stainless steel to retain its aromatic freshness, yet it is its location that gives it its soul. From the moment you put your nose in this glass you'll understand the name.

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

___ Bottle(s) Jean Josselin Cordon Royal @ \$34.99 per bottle

The Cordon Royal is the most Chablis-like of the Jean Josselin line. I was shocked when Jean-Felix told me that it is in fact 100% Pinot Noir! This wine is almost all reserves from 2010, with just 30% of the 2011 juice added for freshness. This crisp Champagne has a fine bead, and is an ideal for oysters, crab or any shellfish.

Signature Red Six-Pack #1 (Crazy Cali Cab Deal)

This is such a great deal I might just buy a few for myself! This six-pack contains only California Cabernet Sauvignon with 2 bottles each of **2010 Foley Johnson Napa Valley Cabernet Sauvignon**, 2 bottles **2011 Stonestreet Alexander Valley Cabernet Sauvignon** (93pts *Wine Enthusiast*) and 2 bottles of **2012 Girard Napa Valley Cabernet Sauvignon**. K&L's regular retail price for these six bottles would be \$189.94 and with your special club pricing you would save \$40 and pay \$149.94. But with our incredible six-pack deal you save an additional \$30. **Pay only \$119.94 for six incredible bottles of California Cabernet Sauvignon!** This deal is almost too crazy to be real!

Signature Red Six-pack #2 (The All Mixed-Up Pack)

If variety is the spice of life then this All Mixed-Up Pack is the sriracha sauce of wine sampler packs! In this great deal you get 2 bottles of **2011 Seavey "Caravina" Napa Valley Cabernet Sauvignon**, 2 bottles of **2013 Seghesio "Rockpile" Zinfandel** (93pts *Wine Spectator*) and 2 bottles of the **2013 Myka Cellars "Rebecca's" Santa Cruz Mountains Pinot Noir**. The six wines in this fantastic pack retail at K&L for \$225.94 and with your wine club discount you would save an additional \$46 and pay \$179.94. **But with the special six-pack deal we have for you, you'll save an additional \$60 and pay only \$119.94.** This is almost 50% off the regular retail price. I almost think there was a mixup with the pricing, it is such an amazing deal!