



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

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Dear K&L Wine Club Members,

On the heels of a 10-day vacation in Japan with my family I am about to head to the Rhône Valley and Burgundy for two weeks of business. The work waiting for me upon my return from Japan, coupled with everything I need to complete before I leave, is a bit daunting. The only thing keeping me sane is my passion and excitement about our wine club selections —this month's, and our plans to find more. Our Signature Red, Premium and Best Buy Clubs have a domestic bent this month. As much as I love my French and Spanish selections I don't want to overlook the great wines that can be found a stone's throw from where I work.

Our Signature Red Club is featuring two of my favorite producers, both on top of their game. First is the 2013 Stonestreet "Estate" Alexander Valley Cabernet Sauvignon. This full-bodied, richly-textured wine comes from one of the emerging regions for high-quality affordable Cabernet Sauvignon, and one of the area's best regarded producers. If you love Cab then you'll have a big smile when tasting this beauty. Paired alongside the Stonestreet we have 2012 Provenance Napa Valley Merlot. Famed former Duckhorn winemaker Ton Rinaldi consulted on this wine, with access to numerous high-quality grape sources. This wine evokes comparisons to some of the top Merlot producers in Napa Valley.

We definitely have fun for you in the Premium Club with two lip-smacking offerings. We start off with the triumphant annual return of Kalinda Sauvignon Blanc. The 2016 Kalinda North Coast Reserve Sauvignon Blanc comes from one of Napa Valley's best wineries. Located in the heart of Rutherford and within spitting distance of Groth, Robert Mondavi and Silver Oak Cellars, this producer has been on a roll of late. The second part of our dynamic duo is the 2014 Cara Nord Red from Spain. It's a sexy blend of Grenache, Syrah and Garrut that oozes pretty, spicy red fruits. Both of these wines are perfect for entertaining and can match a multitude of cuisines.

The Best Buy Club has two ridiculous values, both so good I almost cannot believe I was able to package them together in one month. The first selection is the 2013 Simi Sonoma County Merlot, a great wine for the meager re-buy price of \$8.99. With it is the lip-smackingly good 2015 Four Graces Willamette Valley Pinot Gris. Both wines deliver the goods and drink far above their posted prices and astronomically above their re-buy prices. Act fast — I predict that both will sell out quickly.

Our Italiano Club is the life of the party with two great wines for you. We start off with the 2012 Malaspina "Il Palizzi" Calabria IGT, a great red wine from the south—the toe of Italy's boot. A robust red, the 2012 Malaspina evokes feelings of Mediterranean sea breezes and fresh red meats on the grill. The second part of this stunning pair is the 2015 Caravaglio Malvasia Bianco Secca Salina Sicily, a floral, seductive white that encapsulates the breezy feel of the Italian isles.

I don't have enough room here to expound on the virtues of our two Champagne Club selections. I will just say this: These may be the best two bubbliques we've offered in over a year!

Cheers & Go Golden State Warriors!

Alex Pross

Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2013 Stonestreet “Estate” Alexander Valley Cabernet Sauvignon

In my 20-plus years in the wine business I have visited countless wineries and estates in California and Europe. One of the most impressive places I have visited and tasted at was Stonestreet winery. I am telling you right now, Stonestreet is a name to remember. They are



Stonestreet has dozens of mountain vineyards at varying altitudes, soil types and exposures.

fashioning some of the most impressive single-vineyard offerings of Chardonnay and Cabernet Sauvignon in the world. They are able to accomplish this thanks to their vineyard holdings. Stonestreet winery is in the Alexander Valley with vineyards dotting the Mayacamas Mountain range at elevations of 400 feet all the way up to 2400 feet. The only thing better than a hillside vineyard is a mountain vineyard, and Stonestreet has them in spades. Their many little vineyards with distinct, individual attributes allow them to produce distinctive terroir-driven wines.

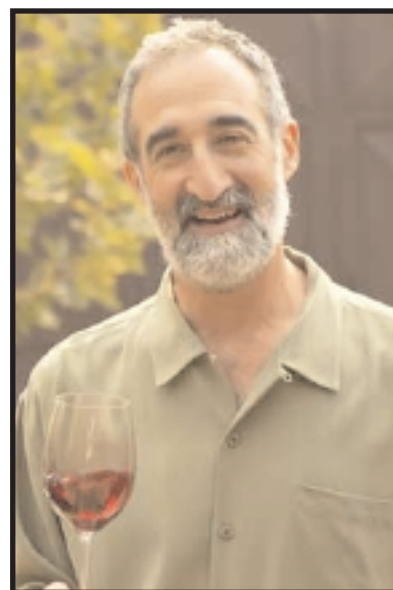
The 2013 Stonestreet “Estate” Alexander Valley Cabernet Sauvignon used to be known as the Monument Cabernet Sauvignon, but since the 2011 vintage they have called it the Estate Cabernet Sauvignon. This 2013 is a stunning wine, with aromas of black cherries, plum, tobacco and cocoa. This is a lush, seductive offering, hard to resist. The palate is a seamless blend of dark berry fruit, spice, mocha notes and supple tannins. Full-bodied and layered, this complex, harmonious Cabernet Sauvignon is the perfect match for filet mignon or a New York steak. *Vinous Media* gave this 91 points and Robert Parker’s *Wine Advocate* gave it 90.

Your re-order price for this wine as a club member is: \$29.99 per bottle.

2012 Provenance Napa Valley Merlot

Provenance winery is a relatively new player in Napa Valley, with an inaugural release in 1999. In 2002 Provenance purchased Château Beaucanon, located along Highway 29 in the heart of Rutherford Valley, and by 2004 they had a tasting room and winemaking facility up and running. One huge move helped catapult Provenance into relevance: the hiring away of famed Duckhorn winemaker Tom Rinaldi. He’s widely known as one of the better craftsmen of both Merlot and Cabernet Sauvignon, as evidenced by the string of vintages he made at Duckhorn. The dynamic pairing of Tom Rinaldi and the raw material at his disposal to make great wines allowed Provenance to quickly fashion a name for themselves. Tom Rinaldi has since retired and the very capable Trevor Durling has taken over the winemaking. Provenance hasn’t missed a beat.

The 2012 Provenance Napa Valley Merlot is a blend of 96% Merlot and 4% Cabernet Franc aged for 21 months in a combination of new French oak and Hungarian oak barrels. The wine is sourced from two appellations, the Los Carneros and Oak Knoll AVAs. The resulting wine is a great, easy-drinking Merlot that seamlessly combines the best of Napa Valley with a Bordeaux feel. The wine has intoxicating aromas of black and red fruits with subtle mocha notes and spice accents. Flavors



Tom Rinaldi, Provenance’s first winemaker extraordinaire.

rush across the palate, with a cascade of bright red currant, black cherry and plum, and subtle notes of Earl Grey tea, lavender and chocolate notes slowly weaving their way from the mid-to-back palate. The finish is long and smooth with spice and soft vanilla notes which add to the length and immense pleasure this wine delivers. A perfect match for red meats and more basic fare such as pizza and burgers. This is a wine that really can pair with almost any cuisine.

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

Premium Wine Club

2016 Kalinda North Coast Reserve Sauvignon Blanc

Since 1984, our Kalinda label has been providing K&L customers with awesome wines at a fraction of what they'd pay for the producers' mainstay labels. Of course no producer wants their wines on the market for less than what they'd usually sell for, so the trade-off is anonymity. While we have to remain quiet about the source of this beauty, we can tell you that wine from this prestigious producer sells under the winery's label at a much higher price. This wine, our 2016 Sauvignon Blanc release, was produced in Napa, but the fruit was grown in three of California's North Coast regions. The result is a stunning summertime sipper loaded with fresh stone fruit and enticing acidity. Our longtime K&L experts think it's the best version of the Kalinda Sauvignon Blanc yet made. Note the reviews below and see if you agree! What I can tell you about the wine is that the producing winery is one of Napa's most famous and the winemaker has been designated "winemaker of the year" by Robert Parker. That is winemaker of the year in the whole world! — *Clyde Beffa, K&L co-owner*

Here are comments from two of our staff members.

I've tasted a lot of Kalinda wines over the years. There have been many memorable vintages, but I've never been more excited than I am about this year's release, the 2016 Kalinda North Coast Reserve Sauvignon Blanc. While the wine was produced in Napa (and some of the fruit hails from there), over 50% of the crop is from Lake County. The wine is fresh, crisp, and clean on the palate. Rather than the grassy notes of New Zealand, the minerality of Sancerre, or the richness of white Bordeaux, the Kalinda brings something uniquely Californian to the mix: a perfect palate of fresh stone fruit. This nose is bursting with nectarines. Everything about it makes me yearn for summer and the warm months ahead. There's a ripeness of fruit, but plenty of acidity and the wine finishes clean and dry. As my colleague Ralph Sands and I were trying this together in the tasting bar, we looked at one another in delight, envisioning Giants baseball on a Sunday afternoon with a few bottles of this in the ice bucket. This is a home run for our Kalinda label. — *David Driscoll, K&L Assistant Main Wine Buyer*

The K&L owners started our house brand Kalinda in the mid-1980s so there have been at least 30 Kalinda Sauvignon Blancs, with many great successes from top-notch estates. This new release may be my all-time favorite. Super clean and shining SB with striking aromatics of light apricot, lime and white flowers. Fresh, crisp and delicious; a fantastic warm weather sipper! Buy it early and heavy. — *Ralph Sands. (Note from Clyde: Ralph started with K&L in the summer of 1978!)*

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

2014 Cara Nord Negre Conca De Barbaera, Spain

Cara Nord Winery was created in 2012 by Tomas Cusine, Xavier Cepero and Eric Solomon, three men who shared a passion for wine and a friendship of over 20 years. They were intrigued by the possibility of growing wines in a mountainous terroir, the Conca De Barbaera, which is in the north face of the Sierra de Padres. The DO's of Priorat, Montsant and Costers del Segre all run along this range. This location in the Sierra de Padres offered high elevation (800 meters above sea level), rocky soil, demanding geography

and unpolluted air, surrounded by untouched biodiversity. All in all, the conditions are ideal for growing high-quality grapes.

The 2014 Cara Nord Negre is an interesting blend that typifies the emergence of the Spanish wine scene: 42% Grenache, 38% Syrah and 20% Garrut (a Catalonian black-skinned grape that many believe is directly descended from Mourvèdre/Monastrell). Taking a cue from the Italians, many Spanish wineries are experimenting with indigenous grape varieties and looking to unique terroirs to push the envelope on quality and taste. The 2012 Cara Nord Rouge is a densely packed wine. It has aromas of licorice, blackcurrant and cherry while the palate is a sexy blend of black and blue fruit, bitter chocolate and savory herbs. This wine is a lot of fun. Enjoy this with beef stew, lamb shank or pork, letting its earthiness and dark fruits become highlighted. *Vinous Media* gave this 91 points.

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



Tomas Cusine, Cara Nord winemaker/co-owner.

Best Buy Wine Club

2013 Simi Sonoma County Merlot

Very few US wineries can trace their history back farther than Simi. In 1849 Giuseppe Simi immigrated to California from the rolling hills of Tuscany to chase a fortune in gold. By 1876 he and his brother Pietro had started Simi winery and were producing their first wines under the name Simi. Their early plantings in Sonoma Valley were some of the first seen in the area. By 1890 they had created the stone cellars that still house the winery today. In 1904 while Simi was undergoing an expansion of their cellars, both brothers Giuseppe and Pietro died suddenly with no warning. That left Giuseppe's daughter Isabella at 18 years of age in charge of the winery. Isabella stayed at the helm for decades, guiding the winery through Prohibition and continuing to run it until her retirement and subsequent sale of the winery in 1970 to grape grower Russell Green.



Simi Winery in Sonoma, founded in 1876.

The 2013 Simi Sonoma County Merlot is a blend of 85% Merlot, 14% Cabernet Sauvignon and 1% Malbec aged for 14 months in a combination of French and American oak barrels of which 24% was new. Deep garnet with touches of ruby on the edges, this wine has an explosive nose of blackberry, plum, nutmeg, cocoa and hints of earth and cedar. The wine has flavors of smoky bacon, berry fruit with exotic spice and toasty notes. A brilliant wine for a meager price. If all Merlot was this good for the cost, people would be purchasing a lot more Merlot.

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

2015 Four Graces Willamette Valley Pinot Gris

The Four Graces winery started out as a family retreat for the Black Family, who in 2003 purchased a property with a vineyard in the Dundee Hills in Willamette Valley. They immediately began to renovate the winery and they named it Four Graces, for the family's four daughters. They converted the winery to

sustainable practices and in 2005 added a second vineyard site, the Doe Ridge property in the Yamhill-Carlton AVA. This addition added complexity, variety and further depth to the wines. Not too long ago, Bill Foley purchased the property to add to his growing wine empire. He is holding to the innovative style and keeping the small-winery feel.

I have wanted for a long time to be able to feature a Pinot Gris in the Best Buy Club but most of the ones I fall in love with cost too much. When I tasted the 2015 Four Graces Willamette Valley Pinot Gris I immediately thought: Love this wine, probably way too expensive to fit. Sure enough the initial cost was nowhere near where I needed it to be. Thankfully after some negotiating I was able to find a way to fit it into the club.

I love floral, fruit-driven wines that also have good acidity. What makes Willamette Valley Pinot Gris so great is, that's exactly what you typically get. The 2015 Four Graces Willamette Valley Pinot Gris is 100% Pinot Gris aged in stainless steel barrels from two vineyard sites (37% Foley Family Estate & 63% Olsen & Kramer Vineyards). The resulting wine has wonderful aromas of white flowers, mandarin, melon and grapefruit zest notes. On the palate the wine displays Meyer lemon, orange blossom, honeydew and cantaloupe flavors with zippy acidity and soft tannins. This energetic white is wonderful as an apéritif or with salads and seafood dishes. 91 points, *Wine Enthusiast*.

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



The Black family's four daughters inspired the Four Graces name.

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

2012 Malaspina Il Palizzi Calabria IGT

Calabria is positioned at the toe of the Italian Peninsula boot. A short ferry ride across the straits of Messina takes you to Calabria's more famous neighbor, Sicily. Calabria is almost a land that time forgot. Its dramatic, rugged coastline and interior mountains make it difficult for mass industry or agriculture to take hold. A bit more than a century ago, Calabrians made up a large portion of the immigrants passing through Ellis Island on their way to new lives in America. Calabria still suffers from isolation compared to other Italian regions, but it is blessed with extraordinary beauty, striking vistas and a passionate populace.

It was 50 years ago that Consolato Malaspina, passionate about the land and its fruits, decided to make wine. Consolato is still making the wine and has passed on his love of the land to his family, including his four daughters, Domenica, Caterina, Irene and Patrizia. The grapes for this wine come from vineyards at the farthest point south in Calabria, right on the coast and at almost 2300 feet above the sea. This unique and dramatic position offers the Malaspina family a very special climate zone in which to



Domenica, Caterina, Irene and Patrizia Malaspina in their family vineyards, high above the sea in Calabria.

grow their vines. They are able to harvest in mid-October and the result is a better balanced wine.

This month's wine, the 2012 Malaspina Il Palizzi Calabria IGT, is a blend of two indigenous grapes. It is 50% Calabrese Nero and 50% Nocera. The wine is fermented in stainless steel and then aged in French Allier Barriques. I feel this wine reflects the character of their neighboring Sicilian wines from Etna and the Faro DOC, with a little bit of tannic grip and a very complex aromatic nose. Like most Italian wines this wine is made for food. The Malaspinas suggest pasta with a pork ragu sauce, or roasted leg of lamb, or sausage. Let yourself be creative and dive in!

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

2015 Caravaglio Malvasia Bianco Secca Salina Sicily

Roberto Rossellini and Ingrid Bergman... I never thought I could start a Wine Club article with those names. This month's white wine is from the island of Salina, one of the Aeolian Islands off the north coast of Sicily. Stromboli, a famous name thanks to the 1950 movie that Roberto Rossellini directed and Ingrid Bergman starred in (their romantic offspring, actress Isabella Rossellini was spawned during the filming), is one of the other islands in the small chain of Aeolian Islands.



Caravaglio's Malvasia vineyards on the Aeolian Island of Salina.

When I first saw this wine I sighed. I knew that Malvasia on a label was the kiss of death, because everyone in America will assume the wine is sweet. Yet from the first sniff of this wine's heavenly aromatics I knew I had to buy it. Labeling is an issue for us retailers. I can see customers' eyes glaze over at poorly made labels or unpronounceable names. With this wine, once you taste it I won't worry. The nose is incredible, full of a briny, salty, floral character, spicy and inviting, so intriguing I helplessly reached for a fork. The 2015 Caravaglio Malvasia Bianco Secca Salina, Sicily is actually DRY, yes; it is dry Malvasia and you are going to fall in love with it just as I did. The wine is fermented dry in stainless steel tanks and then bottled. On the palate the wine has a supple, richness, a weight that shows presence but not heaviness or fat, just a level of importance. Once there on your tongue it just takes over your palate, driving, intense, and linear and begging for a plate of Spaghetti con Vongole (clams). This wine is really unusual in the fact that it is sourced from 20 different small vineyards all over Salina that are planted with the Malvasia delle Lipari grape.

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

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

Incredible Champagne Deals in April With the dollar so strong against the euro, the Champagne Club has been full of deals lately. I believe that this month might be the best value for you in the history of the club, with one prestige cuvée from a great grower and a vintage wine from a grande marque. In a normal month, our members save \$10 over retail on the pair of bottles, but this month that savings is \$25! The quality is outstanding on these two; both are long aged and complex wines worthy of the connoisseurs in the Champagne Club.

Jean-Jacques Lamoureux “Trilogie” Brut Champagne

Just three miles from the border with Burgundy, Vivien Lamoureux tends his vineyard in Les Riceys. He is the third generation of his family to make wine, and this month we feature his most ambitious project, the Jean-Jacques Lamoureux “Trilogie” Brut Champagne. We have sold this for \$49.99 for years now, but were able to secure it for the club and get you your re-buy price of just \$34.99. This Champagne is all 2008, although not labeled as a vintage, and is composed of a third each of Chardonnay, Pinot Noir and Meunier. Each variety is sourced from the best plot on the property for that particular grape: Valigné, a fifty-year-old Pinot vineyard; Alexandrine at the highest spot in Les Riceys for the Chardonnay; and Dodelot, a tiny garden of Meunier. This Champagne is made in a unique way, with the Chardonnay and Pinot Noir co-fermented in the large foudre in the picture at right. The Meunier is fermented in tank. All of the base wine was aged for a year before being blended for bottling. The wine is aged more than seven years on the lees before bottling. This is an outstanding Champagne to enjoy with savory starters such as paté, and is certainly worthy of your finest foie gras!



Vivien Lamoureux with the Trilogie foudre, Les Riceys.

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

2006 Charles de Cazanove “Millésimé” Brut Champagne

For contrast, the 2006 Charles de Cazanove “Millésimé” Brut Champagne is a grand blend of juice from many Grand Cru and Premier Cru sites from the Marne valley, the mountain of Reims and the Côtes des Blancs. It comes from one of the older houses in Champagne, founded back in 1811. Charles de Cazanove is still family owned, and many of you have met the current generation, Jean-Rémy Rapenau, in the K&L store pouring his wines and at our tent events. We have been selling this wine for a long time now at \$44.99. This Champagne is 60% Pinot Noir and 40% Chardonnay and has the decadent brioche toast character that we call the “English” style. This makes a fantastic apéritif for folks who like the richer, broader style of Champagne, and also pairs very well with saucy fish and poultry dishes. A toast to you!

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

Re-order Form

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

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

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

For a complete, up-to-date inventory listing visit us online at: www.klwines.com

Signature Red Club Previous Offerings

____ Bottle(s) 2011 Poggiarellino Brunello di Montalcino @ \$24.99 per bottle

Every year the Poggiarellino wines have gotten more expressive and better balanced. The raw quality of the grapes from their property is awesome. You'll see that in this 2011 Poggiarellino Brunello di Montalcino. The nose is full of wild, marasca cherry notes with hints of leather, plum and earth. On the palate your first impression is of texture; this is a luxurious yet structured wine where marasca cherry flavors swirl across your tongue. Sangiovese's natural acidity lengthens and balances the finish. All you need is a Bistecca Fiorentina and you're in heaven!

____ Bottle(s) 2011 Baccinetti Brunello di Montalcino @ \$24.99 per bottle

We first met Mieke and Giovanni and tasted their wines from tank and barrel and un-labeled bottles back in 2009. We were impressed with the depth of fruit and richness. Their vineyards lie just west of Lisini, one of Montalcino's storied producers on the south slope of Montalcino. So the pedigree was promising. When they told us the pricing we jumped at the chance to import the wines. I love their incredibly spicy aromatics, lush palate presence, and long finish. And check out their label — it has a gigantic cat perched between two Tuscan hill towns.

____ Bottle(s) 2015 Powell & Son Shiraz Barossa Valley @ \$24.99 per bottle.

This has powerful, saturated dark fruit intertwined with scorched earth and a wild smoked meat note. The wine is richly textured and satisfying, but not an overdone fruit bomb. Whilst the wine has yet to be issued scores, Lisa Perrotti-Brown MW, Editor-In-Chief of Robert Parker's *Wine Advocate*, wrote of a recent barrel tasting at the winery in Barossa: "His 2015s revealed some incredibly exciting wines in the pipeline. David Powell is back."

____ Bottle(s) 2014 Domaine Faiveley "Clos Rond" Mercurey @ \$24.99 per bottle.

This comes from a specific vineyard in the Côte Chalonnaise that lies a stone's throw from numerous Premier Cru vineyards. A classic Mercurey, this wine deftly combines crunchy red fruits, spice notes and brisk minerality in the form of graphite notes and wet stone. A great introduction to a classic Red Burgundy. It won't break the bank but is perfectly pleasing. You can pair this with grilled lamb and pork chops.

____ Bottle(s) 2014 Loring Wine Company "Kessler-Haak" Sta Rita Hills Pinot Noir @ \$24.99 per bottle.

The inaugural release of this wine. Rich, deeply fruited, full-bodied, high-octane California Pinot Noir. Hard to resist, from the first sip. Loaded with dark blackberry, deep raspberry and strawberry notes, this supple, seamless wine is a sexy Pinot Noir that oozes hedonism in all the right ways. If you crave deep, rich Pinot Noir, here it is.

____ Bottle(s) 2014 Donkey & Goat "Five Thirteen" El Dorado County Red Wine Blend @ \$24.99/bottle

A lovely ruby red color, this slowly unfurls and displays a beautiful nose of young red cherries, white pepper, beef blood and notes of dried herbs. The palate is a delightfully balanced mix of red fruits, tomatoes, spice and earth notes all nicely framed by racy acidity and soft tannins. The quintessential food wine, this could be paired with lamb, pork, veal or grilled eggplant. It is very elegant and delicate, with a nose and complexity that bring all components together in a very enjoyable package. Serve at or a bit below cellar temperature. 92 points, *Vinous*

____ Bottle(s) 2013 Carpe Diem Anderson Valley Pinot Noir @ \$24.99 per bottle

The 2013 Carpe Diem Anderson Valley Pinot Noir comes entirely from vineyards in Anderson Valley and is aged for nine months in barrel. The wine has a relatively low alcohol level of 13.7% which plays into the bright, zippy palate of cherries, strawberries and exotic spice notes. The beautiful fruit shows great delineation and complexity while the wine feels energetic and lively on the palate. This wine will pair well with roast chicken and fresh salmon.

____ Bottle(s) 2013 Mas d'En Compte Red Priorat, Spain @ \$24.99 per bottle

A blend of Garnatxa Negra, Carinyena and Cabernet Sauvignon aged for 14 months in 30% new French oak and 70% in foudres. Packed with dark berry and dark cherry fruit and chocolate notes, this rich, full-bodied red gives California Cabernet Sauvignon a run for its money. Pair this beauty with rich red meats or charcuterie, or just enjoy it on its own.

Premium Wine Club Previous Offerings

____ Bottle(s) 2015 Pazo de Senorans Albarino Galicia Spain @ \$14.99 per bottle

The grapes for the 2015 Pazo de Senorans Albarino were hand harvested into small crates and brought quickly back

to the winery to be crushed and pressed. The winemakers do separate vinifications by vineyard plot, in temperature-controlled stainless steel tanks. To retain freshness, they block maloactic fermentation. The wine ages on its lees for at least four months with frequent batonnage. The resulting wine is bright and crisp with apricot, honeysuckle and a touch of peach on the nose. The palate is filled with flavors of mango, tropical fruits and notes of pear, wet stone and mineral. Perfect with fish or fowl, this white has enough body to stand up to most exotic cuisines.

____ Bottle(s) 2013 Chalone “Gavilan” Central Coast Pinot Noir @ \$14.99 per bottle

The 2013 Chalone “Gavilan” Pinot Noir is a great return to glory for Chalone. Loaded with fresh aromas of strawberries, red licorice and hints of spice, this medium-bodied, fruit-driven Pinot Noir displays ample fruit, great balance, admirable complexity, finesse and good acidity. A perfect match for roast chicken or grilled salmon, this will be enjoyed by any Pinot Noir enthusiast. *Wine Spectator* and *Wine Enthusiast* both gave it 90 points.

____ Bottle(s) 2015 Domaine Lafage “Cuvée Centenaire” Côtes du Roussillon Blanc @ \$14.99 per bottle

A blend of Grenache Blanc, Grenache Gris and Roussanne from vines as old as 100-plus years, aged for four months in 70% stainless steel tanks and 30% French oak barrels. The wine feels more like a Châteauneuf-du-Pape Blanc than an everyday Rhône Blanc. It has aromas of candied citrus, white flowers and a touch of caramel while the palate has bright flavors of lime, mint and crushed stone. Great acidity and impeccable balance round out this outstanding offering, which highlights the amazing happenings in the Roussillon. Pair this wine with almost any dish that needs a white wine. The wine's acidity and fruit makes it the ideal match for fish, fowl, pork or vegetable dishes. Robert Parker's *Wine Advocate* gave this wine 90-92 points.

____ Bottle(s) Sean Thackrey “La Pleiade II” California White Blend @ \$14.99 per bottle

The Sean Thackrey “La Pleiade II” California White Blend is a blend of multiple vintages and multiple varietals which are not disclosed. The wine feels a bit like a White Rhône blend, crossed with a Spanish Albarino. It has notes of apple and pear and green fruits, with pithy notes and nutty hints. There's a great texture to the wine, making it an ideal match with cheese and nuts and with classical, traditional dishes such as roast chicken. If you want a wine from off the beaten path, or just a delicious and interesting wine, this is for you! Stephen Tanzer gave this 90 points.

____ Bottle(s) 2014 La Chablisienne “La Sereine” Chablis @ \$14.99 per bottle

This 2014 La Chablisienne “La Sereine” Chablis represented the greatest value of all the wines we tasted on our visit to this excellent co-operative. Loaded with pretty melon notes along with citrus and wet stone accents, this energetic and bright offering showcases the beautiful 2014 White Burgundy vintage where everything seems to be in perfect harmony. Fruit, acid, oak, tannins and sugars all meld together to create a seamless and perfectly balanced Chablis that can pair perfectly with fish, green salads or cheeses, or be enjoyed as an apéritif.

____ Bottle(s) 2015 Benoit Badoz Chardonnay Côtes Jura @ \$15.99 per bottle

The 2015 Benoit Badoz Chardonnay is similar to a Mâcon-Villages with notes of Anjou pear, Meyer lemon rind and jasmine petals. It is sleek and inviting, with supple and mineral-driven undertones. This wine would be great with assorted seafood dishes. My own preference leans toward smoked salmon or herb-crusted grilled shrimp. Even better, serve it with a hunk of Comté cheese. I would choose a Comté that's been aged for 12 to 15 months. Whatever you do, delight in the fact that you are tasting a beautiful Chardonnay from one of the most interesting emerging regions of France. —*Keith Mabry, K&L buyer of Rhône and French Regional wines*

____ Bottle(s) 2014 Conundrum “25th Anniversary” California White @ \$14.99 per bottle

This is a blend of Chardonnay, Sauvignon Blanc, Semillon, Muscat Canelli and Viognier sourced from Napa, Monterey, Santa Barbara, San Benito and Tulare counties. Yes, a fascinating wine! Wild aromas of peach, jasmine and lemon curd spring from the glass while on the palate the wine displays flavors of apricot, pear, citrus and lemon meringue pie. A touch of oak adds spice and structure while the pretty acidity and racy minerality nicely mingle with a tinge of sweetness. A perfect foil for spicy Asian cuisine and sushi, this pleasing white can be enjoyed with roast chicken as well. *Wine Spectator* gave it 90 points.

____ Bottle(s) 2013 Capcanes “Costers del Gravet” Montsant Spain @ \$14.99 per bottle

A blend of 50% Cabernet Sauvignon, 30% Garnacha and 20% Carignan aged for 12 months in French oak barrels. The wine is a dark ruby red in the glass with aromas of mocha, licorice and cranberry. On the palate the wine displays flavors of cherry cola, black cherry, spice and crushed flowers with firm tannins and good acidity. This is a delicious wine. I would pair this stunner with flatbread pizza, grilled chicken or a nice cut of dry-aged beef.

_____ Bottle(s) 2014 Herencia Altes “Benufet” Garnacha Blanca Spain @ \$14.99 per bottle

This is a great mid-tier offering, a step up from entry-level Garnacha Blanca. This is 95% Garnatxa Blanca (the Catalan name for the grape) with 5% Viognier. The wine has aromas of white flower and honeysuckle with a fresh, bright and zippy palate of honeydew melon, Asian pear, white flowers and jasmine. Great with fresh fruit, salads or seafood, this offers a delightful alternative for anyone who’s feeling bored with Chardonnay and Sauvignon Blanc.

_____ Bottle(s) 2015 Rafael Palacios “Bolo” Galicia Spain @ \$14.99 per bottle

A beautiful white wine. The vines are 10 to 40 years of age and the vineyard is farmed organically. Aromas are of white flowers, wet stone and hints of citrus while the palate is a complex unfolding tapestry of citrus, lychee, spice, minerals and hints of iodine. This layered wine has great energy and verve, and a depth rarely seen from a Godello-based wine. Pair this with shellfish, seafood or a burrata and tomato salad.

Best Buy Wine Club Previous Offerings

_____ Bottle(s) 2013 Three Rivers Red Blend Columbia Valley Washington @ \$9.99 per bottle

A blend of Sangiovese, Malbec, Merlot, Syrah and Cabernet Sauvignon, sourced from multiple vineyards throughout Eastern Washington. The resulting wine is a ruby red in the glass with aromas of cherry, cranberry, spice and crushed rocks. The palate is rich and inviting with red fruits, black licorice and hints of cocoa. This medium-bodied red can pair marvelously with pizza, pasta or any fare requiring a supple red wine. 90 points, *Wine Spectator*.

_____ Bottle(s) 2014 Jorge Ordóñez & Co. “Botani” Muscatel de Alexandria, Málaga Spain @ \$9.99 per bottle

The 2014 Jorge Ordóñez & Co. “Botani” Muscatel de Alexandria is a dry Muscat. (The bulk of the Muscat wines made at the winery are made in a sweet style rather than bone dry.) The 2014 Botani has an incredibly floral nose of white flowers, jasmine and wet stone with a palate bursting with orange blossoms, candied citrus and ginger notes. Good acidity and a vibrant fruit core make this a great apéritif wine, and the perfect foil for salads and seafood. Robert Parker’s *Wine Advocate* and *Vinous Media* both gave this 90 points.

_____ Bottle(s) 2013 Villa Antinori Toscana Red @ \$9.99 per bottle

The 2013 Villa Antinori Toscana Red is a blend of primarily Sangiovese with smaller percentages of Cabernet Sauvignon, Merlot and Syrah. It was aged for twelve months in a combination of French, Hungarian and American oak. The resulting wine is gorgeous, loaded with aromas of cherries, spice and volcanic rock on the nose. The palate displays wonderful red cherry, black licorice, roasted meats and bitter chocolate flavors. I am not sure it is possible to find a better bang for your buck than this! I would pair this wine with any and all Italian cuisines and most red meat dishes. Robert Parker’s *Wine Advocate* gave this wine 90 points, and James Suckling gave it 91.

_____ Bottle(s) 2014 La Posta “Pizzella” Malbec Argentina @ \$9.99 per bottle

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. Robert Parker’s *Wine Advocate* gave this 90 points.

_____ Bottle(s) 2015 Lafage Côté Est Côtes Catalanes @ \$9.99 per bottle

The 2015 Domaine Lafage Côté Est Côtes Catalanes is a blend of 50% Grenache Blanc, 30% Chardonnay and 20% Roussane that spent four months in stainless steel tanks on the lees. The resulting wine has pretty floral aromas with a bright, energetic palate that displays citrus, peach and honeyed notes. It has great balance as well as complexity. It is hard to believe this wine is only \$9.99! Robert Parker’s *Wine Advocate* gave it 90 points.

_____ Bottle(s) 2014 Comte Louis de Clermont-Tonnerre (Alain Corcia) Ventoux Vieilles Vignes @ \$9.99 per bottle

This new 2014 is loaded with zesty red fruit flavors of strawberry and cherry. The Ventoux has a medium-plus body with zesty acidity that makes it an ideal wine for food pairing. The complex nose is loaded with tons of spice notes and great aromas of pipe tobacco and garrigue. In cooler weather, nice hearty dishes of braised beef, Texas chili or pork en verde would pair really well. Or, throw some burgers on the grill and go to town.—*Keith Mabry, K&L Rhône & Regional French wine buyer*

_____ Bottle(s) 2014 La Chablisienne Bourgogne Chardonnay @ \$9.99 per bottle

This blew me away. It was all there: minerality, fruit and acidity, in perfect harmony and balance. It starts off with a

subtle whiff of wet stone and iodine, then slowly opens up to lemon curd and hints of zesty green fruits. Zippy acidity and subtle tannin notes lead to a fresh, bright finish. A classic white with pretty citrus notes and minerality, this drinks so easily. You can pair it with almost all type of food requiring a crisp, clean white wine.

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

____ Bottle(s) 2013 Antinori "Pèppoli" Chianti Classico @ \$17.99 per bottle

The Peppoli estate (not the famous restaurant of the same name at Pebble Beach) is located a bit south of Florence in the heart of Chianti Classico. Antinori is one of Chianti Classico's larger producers, but they treat this estate as something unique. They use it to create a vineyard-designated wine, to express a specific interpretation of the site. This wine is truly classic Chianti. The wine has a linear axis, long and elegant. The fruit and soil characteristics wrap themselves around the interior structure. This for me is what Chianti is about. The nose is full of wild cherry aromatics with hints of leather and earth, while the body is supple and easy on the palate. This wine is a perfect choice for your classic spaghetti and ragu with a gentle dusting of Parmigiano.

____ Bottle(s) 2013 Feudi del Pisciotto Nero d'Avola "Versace" @ \$21.99 per bottle

Feudi del Pisciotto is in Sicily, just a little north of Vittoria on Sicily's south coast and not too far from Avola, a town on the eastern coast. This is where the grape called Nero d'Avola comes from. In the mid-1990s an explosion of Nero d'Avola started coming from newly planted vineyards. It was Italy's answer to the easy drinkability and fresh fruitiness of California's Pinot Noir. Unfortunately this included lots of very low-priced wine from very young vines and a whole lot of "winemaking." Predictably the craze faded rapidly because the grape wasn't being grown properly and was being forced to be something it wasn't. Winemaker Paolo Panerai had an idea about how to let Nero d'Avola express itself, and do it at a price point that wouldn't be super low end but wouldn't break the bank either. The wines at Feudi del Pisciotto offer the aromatics I look for in Nero d'Avola. They reflect the abundance of Sicilian sun, a kiss of salt from the nearby sea and a soft and inviting richness.

____ Bottle(s) 2011 Masi Campofiorin Brolo d'Oro @ \$24.99 per bottle

Campofiorin is made using classic Valpolicella grapes, 70% Corvina, 25% Rondinella and 5% Molinara. When that juice is totally fermented and has become a wine already, they add partially dried grapes (dried for about six weeks), 25% of the total volume. The wine then undergoes a complete, second alcoholic fermentation. The resulting wine has more body, depth, color and aromatics. It is truly the midpoint between Valpolicella and Amarone. This wine, the Campofiorin Brolo d'Oro, has a couple of additional differences. "Brolo" means it's from an enclosed vineyard (similar to the French *Clos*). Also, they add another grape called Oseleta, which they more or less discovered. Two thirds of the wine is aged in enormous barrels, 90hl (each holds the volume of 1,000 cases of wine), and the other third is aged in a mix of new Allier and Slavonian barriques.

____ Bottle(s) 2013 Illuminati Montepulciano d'Abruzzo "Illico" Riserva @ \$14.99 per bottle

The nose of this wine is full of earth, spice, leather and a brambly fruit making you think it's a bit rustic, yet on the palate the wine has an elegance, balance and length that pushes aside rusticity and says character. On the palate the wine is medium bodied. The bright, cherry-like nose opens on your tongue with a long, central core, and gradually bits of earth, spice, leather and a bit of stemmy fruit. It cries out for food! The finish is long and pulls the same flavors through. I would have a rich, classic Italian Bolognese pasta with this wine. A perfect match.

____ Bottle(s) 2012 Tormaresca Masseria Maimè Negroamaro Salento @ \$24.99 per bottle

An excellent introduction to the Negroamaro grape. It takes you right to the top! The Antinori Family created the Tormaresca label in 1998. It has two main wineries: Bocca di Lupo in the Castel del Monte and the Masseria Maimè along the Adriatic coast in Salento about 20 kilometers south of Brindisi. When I first tasted this wine I was shocked at its elegance. Negroamaro can be powerfully tannic; it frequently gets called "rustic." Negroamaro grown in Salento's limestone soils can produce wines of elegance if you manage the fermentation properly. The Tormaresca winemaking team fermented the grapes for 18 days using very delicate pump-overs looking for gentle extraction. Then they put the wine into a mix of French and Hungarian oak to age for one year. The nose is full of wild cherry, sage, earth and leather while on the palate you notice it is a structured wine, but elegantly balanced long and spicy.

____ Bottle(s) 2013 Garluder Gruner Veltliner @ \$17.99 per bottle

This Gruner Veltliner is amazing. The aromas burst from the glass, full of white pepper and hints of alpine flowers.

On the palate the wine has a density and weight, and supple richness that warms your mouth. The finish is stunning, powerful and long. This wine can easily age another six to eight years but it is so tasty now it's hard to imagine waiting. Grüner Veltliner is one of the most versatile wines. It can accompany fish, poultry, pasta, pork or veal. This wine has a vino-lock, a glass plug in the end, my favorite closure. Don't use a corkscrew!

2013 Prunotto Barbera d'Alba "Pian Romualdo" @ \$21.99 per bottle

From the commune Monforte d'Alba, which is littered with the most famous of Barolo vineyards. The wine is 100% Barbera and aged in traditional Slavonian oak barrels of 77 hectoliters. (You could fit the contents of over 34 standard barriques into one 77-hectoliter barrel.) The Pian Romualdo is aged for one year in wood and is then bottled. The results are a classic expression of Barbera. The nose has hints of woody aromatics, dried flowers and bits of spice. On the palate the wine is long and elegant, with a good rich center showing layers of dark fruit. A persistent and vibrant finish makes this wine an ideal accompaniment to hearty pasta dishes or hard cheeses.

____ Bottle(s) 2009 Vie Cave Malbec @ \$24.99 per bottle

This is one of the few examples of Malbec in Italy, and is perhaps more reflective of Argentinian Malbec than French. Its full, fruit-driven aromas burst from your glass. On the palate the tannin structure is completely balanced, and the wine shows a long finish. A perfect accompaniment to grilled meats, or pasta with meat-laden sauce.

____ Bottle(s) 2008 Fattoria Rodano Monna Claudia @ \$26.99 per bottle

A Super Tuscan blend of 50% Sangiovese aged in traditional large Slavonian oak barrels for two years, and 50% Cabernet Sauvignon aged in French barrique for two years. The result is a powerful, structured wine with lots of earth, spice, plummy fruit and length. I would heartily recommend decanting this wine an hour or two before you wish to drink it. The results are amazing!

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

____ Bottle(s) Fleury Blanc de Noirs Brut Champagne @ \$34.99 per bottle

We at K&L have been working with Champagne Fleury for nearly 20 years. Though this has the original 1930s label art, the wine is hardly old fashioned. Fleury is the granddaddy of all biodynamic producers in the region, and they push the envelope not just in the vineyard, but also in the winery. This wine is based on 2010 and composed of over one third reserves (from the years 2009, 2008, 2007), blended in giant, 3000-liter foudre. It is surprisingly light for an all-Pinot Champagne, especially one aged for more than five years on the lees, and has subtle cherry fruit and excellent acidity. I love this wine as an apéritif.

____ Bottle(s) AD Coutelas "Cuvée Eloge" Blanc de Blancs Brut Champagne @ \$34.99 per bottle

From the east-facing slope of the Mountain of Reims in the village of Trepail we have the AD Coutelas "Cuvée Eloge" Blanc de Blancs Brut Champagne. This single-vineyard offering comes from vines over 50 years old, and is all 2011. It has been aged over four years on the lees after being fermented in stainless steel. This has great creaminess and clean earthy flavors as well as some nice sourdough bread aromas. I love this wine with shrimp and other shellfish.

____ Bottle(s) Charles Ellner "Premier Cru" Brut Champagne @ \$34.99 per bottle

From Epernay, this Champagne is sourced exclusively from estate vineyards in the 1er Cru villages of Dizy, Rilly le Montagne, Serriers and Champillon. All of these sites are between Epernay and Reims, in the grand valley of the Marne or the petite mountain of Reims. This Champagne is composed of 70% Chardonnay and 25% Pinot Noir, does not go through malolactic fermentation and is aged for six long years on the lees in the Ellner property's two miles of cellars. The base wine is 2008, and about 20% reserve wines are added to the blend. This has the toasty quality and fine bead that one would expect for a Champagne aged for this long, but is also very vivacious and fresh.

____ Bottle(s) Drappier "Carte Blanche" Brut Champagne \$34.99 per bottle

From the tiny village of Urville, in the middle of the Aube department. The Drappier family have been growing grapes in the Aube since 1808, and are the most influential and important house in this large sub-region of Champagne. Our team tasted this wine blind in a lineup of potential candidates for K&L purchase. This cuvee won out handily against its competition. This Champagne is 75% Pinot Noir, 20% Chardonnay and 5% Meunier and is aged in their 12th century cellars in Urville for over three years on the lees. This has the dark fruit power that one would expect from such a large percentage of Pinot Noir, but it was its elegant texture and effortless, detailed finish that made it shine above all the rest in our blind tasting. An ideal apéritif Champagne.