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Dear K&L Wine Club Members,

Ever since I turned 40 which was a couple of years ago it feels as if time is speeding up—except when I am running on the treadmill. I can hardly believe that we're more than halfway through the year already. I will soon start to look at what to purchase for the holiday season... but for now it is summer and we've got an array of wines for you to enjoy with your patio parties and barbecues.

We have a killer pair of Signature Red Club wines this month. We begin with the stellar 2011 Seavey "Caravina" Cabernet Sauvignon Napa Valley. Seavey is a fantastic, family-run property producing top-notch Cabernet Sauvignon from estate vineyards. We also have a wine from one of our favorite Rhône Valley producers: Moulin de la Gardette. The 2012 Moulin de la Gardette "Tradition" Gigondas is a perfect example of the heights achieved in the 2012 Rhône vintage. Loaded with wild berry flavors, spice and earth notes, this quintessential Gigondas will remind you that there's more to the Rhône Valley than Châteauneuf-du-Pape.

The Premium Club's two unique selections highlight why this is the best club to join if you want to be exposed to as many different wines as possible. We start with a seductive white that showcases the diversity of Spain's many wine regions. The 2011 Celler del Roure "Cullerot" Blanco Valencia Spain is a white blend of Verdil, Pedro Ximenez, Macabeo and Chardonnay. Along with it we have a terrific Cabernet Franc from the Loire Valley, the 2012 Domaine de la Noblaie "Les Chiens-Chiens" Chinon. This is a rich, terroir-driven wine, a great introduction to Loire Valley Cabernet Franc.

Values abound this month in our Best Buy Club and we start off with the 2012 Oakridge Estate "Over the Shoulder" Shiraz Yarra Valley, Victoria, Australia. A sexy red wine, it seamlessly melds gorgeous fruit, spice and subtle notes of terroir in one crazy value. On the heels of the Aussie red is our newest Kalinda Sauvignon Blanc. The 2014 Kalinda Sauvignon Blanc Santa Ynez delivers the goods with sleek minerality, citrus notes and a touch of wet stone. Enjoy these two stunning values, each of which can go seamlessly from the backyard to the dining table without missing a beat.

Our Italiano Club this month comes in strong with two otherworldly reds that help to highlight the incredible diversity of wines coming from Italy. We begin with the 2013 Paolo Cali "Mandragola" Frappato Vittoria Sicily, a lively red wine that can accompany picnic fare such as fried chicken and charcuterie, and pizza as well. Next in this dynamic duo is a super Tuscan, the 2012 Baracchi Sangiovese Cortona. Rich, supple and seductive, it can marry happily with a nice cut of red meat straight from the grill. Enjoy these two stellar selections.

The party doesn't start until somebody shows up with some Champagne! This luckily is a Champagne Club month. Been craving a Rosé? We have the Louise Brison "L'Impertinente" Brut Rosé, a brilliant, full-bodied Rosé and the perfect foil for richer foods. We also have the Michel Arnould "Grand Cuvée" Brut. It comes entirely from the 2009 vintage and is awash in rich hazelnut and limestone notes. These two selections not only get the party started, they help to turn it up a few notches!

Cheers! Go SF Giants!!

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

# Signature Red Collection Wine Club

## 2012 Moulin de la Gardette “Tradition” Gigondas

Jean Baptiste Meunier is the fifth-generation winemaker behind the great property of Moulin de la Gardette, in the Rhône region of Gigondas. We have been working with him since the mid-1990s and his wines have always been some of our favorites from the area. Gigondas has stepped out of the shadow of neighboring Châteauneuf-du-Pape, creating wines of intensity and flavor that are distinctly their own. Gigondas has more south-facing slopes and higher elevations, and varied soils that help distinguish the region. In March of this year, we visited Jean Baptiste, known as JB, to catch up and see what was new at the property. We did a lot of barrel tasting, which proved to us that the property has many spectacular wines to release over the next few years. Unsurprisingly, the 2012 “Tradition” was one of the rock stars of the tasting. As in most years, it is a blend of 80% Grenache, 10% Mourvèdre, 5% Cinsault and 5% Syrah. The grapes are hand harvested and de-stemmed. The wine is fermented in concrete tanks and aged in older oak barrels. Everything that JB does is geared towards preserving the integrity of the fruit in the wines. We think you’ll agree about the great results. The “Tradition” is classic Gigondas, loaded with sweet red and black fruit flavors. Aromas of Chinese five spice powder and tobacco are prevalent as well. The wine is medium- to full-bodied with fine tannins and an elegant finish. Serve this delicious wine with meats right off the grill. I’m partial to a little tri-tip or maybe a rack of lamb. If you want to get a little creative, try it with some roasted monkfish with a little olive tapenade spooned over the top.

—Keith Mabry, K&L Rhone/French Regional Buyer

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

## 2011 Seavey “Caravina” Cabernet Sauvignon Napa Valley

In 1979 William Seavey, a San Francisco lawyer, bought from a family friend a nice piece of land along Conn Valley Road in St. Helena. It had a vineyard in 1881, but became a ranch with Prohibition. It was nestled in an ideal spot with Conn Creek only a stone’s throw away and a steep hillside to plant on. William, his wife Mary and their four sons and one daughter worked tirelessly to restore the land and replant the vineyards. Seavey is able to craft classic California Cabernet Sauvignon with taut structure perfectly suited to age. They are reminiscent of wines from Napa’s past.

The wines of Seavey are made by Jim Duane, who apprenticed and interned in France, getting experience in the Rhône Valley, Burgundy and Bordeaux. Jim is assisted by famed consulting winemaker Philippe Melka, who has made wine for a long list of esteemed and accomplished wineries. This dynamic duo has been crafting Cabernet Sauvignons that are some of my favorites from all of Napa Valley—especially when I consider their prices.

The 2011 Seavey “Caravina” Cabernet Sauvignon Napa Valley is a blend of 92% Cabernet Sauvignon and 8% Petit Verdot aged in 100% French oak of which 50% is new. The fruit comes entirely from estate vineyards; blocks were chosen from steep hillside sites. 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.

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



*William and Mary Seavey.*

# Premium Wine Club

## 2012 Domaine de la Noblaie “Chiens-Chiens” Chinon

Most of our customers are familiar with the major wine regions in France. Given those big names, places like the Loire Valley can get overlooked. The Loire is primarily known for its white wines while the other regions are better known for their reds, which garner acclaim both from the press and the wine-buying public. I love the Loire white wines but recently I have begun to really enjoy the Loire reds, in particular Chinon red, which is made from Cabernet Franc.



*Domaine de la Noblaie*

The Loire Valley stretches from the Atlantic Ocean to eastern France. The thin band southwest of Paris is one of France’s most celebrated and beautiful regions. Domaine de la Noblaie sits at one of the highest points of the Loire Valley’s Chinon appellation, with two long, sloping hillside vineyards that sit on mostly limestone soil. Domaine de la Noblaie is certified organic and has been working this way since 2005. All harvests are carried out by hand. The winemaker is Jerome Billard, whose parents Francois and Madeleine own Domaine de la Noblaie. Jerome did an internship at Château Petrus and followed it up with one at Dominus.

The 2012 Domaine de la Noblaie “Chiens-Chiens” Chinon is 100% Cabernet Franc aged for 12 months in neutral French oak barrels and then transferred to tank where it remains for eight months more. Some of the wine is fermented in stainless steel tanks, some in barrel and some in concrete that has some of the local chalk mixed into the concrete, giving the wine an unique influx of terroir. 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.

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

## 2011 Celler del Roure “Cullerot” Blanco Valencia Spain

I am always on the lookout for wines that expand on the average experience. Celler del Roure, like many wineries in Spain, benefitted greatly from investments after Spain’s inclusion in the EU. Ten years ago Celler del Roure had just finished a brand spanking-new cellar, modern, minimalist and spotless with stainless steel tanks and new French oak barrels. After touring the new facility you would see the ancient parts of the property, which included an old olive press, various outbuildings and a cellar dug into the bedrock below the estate. In this ancient, subterranean cellar, amphorae line the winding walls, embedded into the earth with individual stone lids. Many amphorae were joined by stone channels carved into the rock, creating a rudimentary form of gravity flow. These traces of early winemaking intrigued Celler del Roure’s owner/winemaker Pablo Calatayud. He decided to embrace the old-world style of winemaking, use amphorae and also champion many ancient, indigenous wine varieties.

The 2011 Celler del Roure “Cullerot” Blanco is the culmination of Pablo Calatayud’s vision, a blend

of Verdil, Pedro Ximenez, Macabeo and Chardonnay aged for six months in amphorae. This wine embodies the idea of returning to 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 a summer salad.

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



*Owner-winemaker Pablo Cataluyd and his father in the cellar.*

## Best Buy Wine Club

### **2014 Kalinda Santa Ynez Valley Sauvignon Blanc**

Thirty years ago if we were to have bottled a Santa Ynez Valley Sauvignon Blanc, there would have been little doubt as to where we purchased the fruit, since only a handful of Central Coast wineries were making Sauvignon Blanc. Today the area has dozens of producers, many of whom are fashioning Sauvignon Blancs that can compete with the top Sauvignon Blancs of Napa Valley. The key for the Santa Ynez Valley producers was to do their due diligence, locating the soil and climate conditions that made it possible for Sauvignon Blanc to reach its full potential.

Clyde and I both enjoy Sauvignon Blancs. The crispness, acidity, citrus notes and dryness make it the perfect apéritif wine or wine to pair with salads or seafood. The 2014 Kalinda Santa Ynez Valley Sauvignon Blanc is a light golden color in the glass with aromas of white flowers, wet stones, pea shots and hints of lime blossoms. The palate is bright and crisp with flavors of lime, fig, gooseberries and minerals all combined together in a savory package. This great little Sauvignon Blanc is arriving just in time for you to savor during the warm August and September evenings on your deck or patio.

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

### **2012 Oakridge Estate “Over The Shoulder” Shiraz Yarra Valley Victoria**

Oakridge Estate is one of the leading wineries in all of Australia. It's in the cool-climate region of Yarra Valley just inland from the city of Melbourne. Brisk winds off the Southern Ocean moderate the temperatures, making this area perfect for Pinot Noir, Chardonnay and more elegant versions of Shiraz and Cabernet. Oakridge winemaker David Bicknell has been working in the Yarra Valley for over 20 years and is known as one of the top winemakers in the country. David focuses on ensuring that top-quality fruit comes from the estate's many single-vineyard sites, thus minimizing the work he needs to do in the cellar and allowing the terroir to speak clearly. All of the wines he makes are elegant and finely tuned rather than big, jammy, extracted fruit-bombs. Many of Oakridge's vineyards are now 30-plus years old; vine age continues to add depth and complexity to the wines.

Featuring the 2012 Oakridge “Over The Shoulder” Shiraz in the Best Buy Club is absolutely astounding value! Should you ever visit the winery itself you will find this wine priced at \$22. It is only thanks to our direct-import program that we're able to bring this wine to you at such an exceptionally low price. 2012 was a great vintage in Yarra Valley. A long, even, fairly dry growing season produced

fruit of great quality almost uniformly across the region. The 2012 Over The Shoulder Shiraz is made from all estate-grown fruit, coming from several of Oakridge's single vineyards scattered around the upper and lower Yarra Valley. It is grown, vinified and matured in the same way that the single-vineyard wines are: whole berry wild fermentations, gentle foot treading and maturations in French oak barrique and puncheons. This wine is simply a combination of juice from multiple estate vineyards deliberately blended for earlier, easier drinking and accessibility.



*Oakridge vineyards, Yarra Valley, Australia*

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. Lovely balance, completeness and great persistence on the palate. This drinks well above its price point and will continue to do so for three to five years at least. This will be a staple for me this summer and beyond. I hope you enjoy it too. Cheers!

—*Ryan Woodhouse, K&L Aussie Wine Buyer*

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

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

### **2013 Paolo Cali “Mandragola” Frappato Vittoria**

The 2013 Paolo Cali “Mandragola” Frappato Vittoria excited me with its exotic swirls of cherry aromatics, hints of Middle Eastern spice and enough space between them to seem like veils obscuring bits of the wine. Mandragola is Italian for Mandrake, a plant known for its hallucinogenic properties and strange, hand-shaped roots. Back in the Middle Ages it was in every witch's pantry. This ancient plant's esoteric virtues inspired Paolo Cali “like the dreams hidden inside of a man.” As you can tell, Paolo has a poetic nature. A pharmacist by trade, he replanted his family's property back in the early 1990s. Because he is from Vittoria, a scant nine miles from Sicily's southern coast, he concentrated on his two “local” varieties, Nero d'Avola and Frappato. Both are used as a blend in the region's most famous wine, Cerasuolo di Vittoria DOCG, one of my favorite wines from Sicily. While most everyone has had a Nero d'Avola at some time or another, very few have had the supple, mysterious Frappato on its own, with its haunting aromas. Paolo's Frappato comes from his red sand vineyards—they are really wild looking! His 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.

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

### **2011 Baracchi Smeriglio Sangiovese**

Cortona is in the southeastern corner of Tuscany, on the border with Umbria and five miles from Lago Trasimeno. Cortona is 50 miles southeast of Florence and has been linked to that city for centuries. The city's origins are murky, but some Etruscan coins and artifacts have been found throughout this fertile zone. Recently Cortona has become famous thanks to Frances Mayes (*Under the Tuscan Sun*), and her neighbors the Baracchi family, whose Michelin-starred restaurant/hotel Relais Il Falconiere has become uber-famous from the connection. You don't usually stay uber-famous unless your product is top quality.

The Baracchi family also makes wine in their idyllic setting, and this month we have the 2011 Baracchi Smeriglio Sangiovese Cortona DOC. The grapes were harvested the first week of October, fermented in stainless steel and then aged in a mix of Tronçais, Nevers and Alliers barriques for a year. The wine has a brilliant cherry-filled nose with touches of spice and leather. On the palate the wine is elegant. It has a full, rich body but a vibrant acidity balancing the richness. A long, long finish shows hints of barrel spice and cherry compote. A perfect wine for filet mignon—give it a try!

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



*One of the vineyards of Paolo Cali, Cortona, Tuscany.*

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

**Pinot Power** This month we have two great Pinot Noir-based, estate-grown Champagnes for you to enjoy in the summertime. With the strength of the dollar, I've been able to purchase wines for the club that I only could have dreamed of before. I hope that you enjoy these two wines as much as I have!

### **Louise Brison “L’Impertinente” Brut Rosé Champagne**

This is one of the top wines from all-organic, Aube super star Louise Brison down in Noe-les-Mallets. The Louise Brison “L’Impertinente” Brut Rosé Champagne is 100% Pinot Noir and is made by saignée with all of the juice in contact with all of the skin. Getting an entire vineyard of Pinot ripe enough to use this method is a difficult and expensive process in Champagne. This wine is also treated to full barrel fermentation in old oak. I first tried this with Chinese scallion pancakes called “Cong You Bing” that my wife Cinnamon made at home. This full bodied Rosé does not cross the line into heaviness, and was spectacular with the food. She described it better than I could, crediting the Champagne with both lush mouth feel and bright acidic zing.

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

### **Michel Arnould “Grand Cuvée” Brut Champagne**

The Michel Arnould “Grand Cuvée” Brut Champagne is made on a scale that allows the owner, Patrick Arnould, to be involved in every step of the process. He not only drives the fork lift during bottling as in the picture here, he is hands on with the pruning, racking, labeling—everything! This



*Patrick Arnould, owner of Champagne Michel Arnould.*

Grand Cuvée is different from the batches we have had previously in the store. Those were entirely made from Verzenay Grand Cru. This new batch for the club is two thirds Pinot Noir from old vines in Verzenay and one third Chardonnay from the Grand Cru of Mesnil. Although not labeled as a vintage, it is all from the 2009 harvest and has had five years of ageing on the lees. This Champagne is loaded with the hazelnut toast that Verzenay is famous for, and balanced by the bright, chalky drive of Mesnil. It is up there for me with the Bonville Prestige and Bruno Michel Les Brousses as one of my favorite wines I have ever found for the Champagne Club!

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

## Re-order Form

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

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

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

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

## Signature Red Club Previous Offerings

\_\_\_\_ Bottle(s) 2012 Vila Vinitica “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.

\_\_\_\_ Bottle(s) 2012 Emeritus “Hallberg Vineyard” Russian River Valley Pinot Noir @ please inquire

As I tasted through numerous candidates for the Signature Red Club, this was far and away the best wine I had tasted in a long time. It has beautiful, delineated berry fruit, and a soft and supple structure that leads to a palate that deftly balances ripe fruit, good acidity and supple tannins. This wine is outstanding, a great example of what the Russian River Valley can accomplish when it comes to crafting fine Pinot Noir. I would pair this with roast chicken, grilled lamb or fresh salmon steaks. A seductive wine, the Emeritus can easily also be enjoyed on its own. The gorgeous fruit notes and impeccably balanced palate make it a fine wine to be drunk on its own.

\_\_\_\_ Bottle(s) 2011 Domaine Fontbonau Côtes du Rhône @ \$24.99 per bottle

This Côtes du Rhône feels and tastes much more like a Châteauneuf-du-Pape. Thanks to the old vines, it has intoxicating aromas of violet, dried Provençal herbs and plums, with a palate of black pepper, dark cherry and exotic spice. This wine has tremendous acidity, great balance and smooth tannins. A great match for a pork chop or veal shank, this is the ideal food wine. You can enjoy it now or age it for a few years; it will gain greater complexity.

\_\_\_\_ Bottle(s) 2009 Baker Lane “Estate” Sonoma Coast Syrah @ \$24.99 per bottle

You may be familiar with the IPOB (In Pursuit of Balance) movement, which is one of the influences behind this wine. A popular group of wineries is working to fashion lower alcohol, natural-if-possible wines that are more food friendly and palate friendly than the hedonistic California reds we have grown accustomed to. The 2009 Baker Lane “Estate” Sonoma Coast Syrah tips the scales at a modest 13.6% alcohol. It displays notes of black fruits, pepper,

game and spice on the nose while the palate is an energetic mix of blackcurrant, plum, licorice, pepper and hints of baker's chocolate. The acidity and elegance of this wine make it a match for lamb, duck or spicy vegetable dishes.

\_\_\_\_ Bottle(s) 2013 Vasco Urbano Petite Sirah Livermore Valley @ \$22.99 per bottle

Nottingham Cellars is the parent wine company of the Cranor family. Within it they have created several more labels. The Vasco Urbano label is focused on producing high-quality Rhône varietals. The 2013 Vasco Urbano Petite Sirah Livermore Valley is exactly what you want from Petite Sirah. It is a dark purple in color, and springing from the glass are aromas of blackberry liqueur, black pepper, hints of graphite and molten rock. The palate has a viscous feel, with dark berry compote, notes of licorice and dark chocolate all seamlessly leading to a smooth, lush finish. This delicious wine feels a bit hedonistic. Pair with pork belly, grilled sausages or a fig and blue cheese salad.

\_\_\_\_ Bottle(s) 2011 Trinchero Napa Valley Meritage @ Please Inquire

This wine is stunning, big and rich with every element and flavor in perfect balance. The wine has deep berry fruit, with hints of mocha and spice. With great length, fine tannins and a long, full finish, this is a classic claret than can age easily for ten years. If you open it now, let it breathe for a few hours and pair it with a New York steak. *Wine Enthusiast Magazine* gave it 90 points.

\_\_\_\_ Bottle(s) 2012 Simi Alexander Valley Cabernet Sauvignon @ \$19.99 per bottle

A blend of 90% Cabernet Sauvignon, 7% Merlot, 1% Petit Verdot, 1% Cabernet Franc and 1% Malbec. Beautiful on the nose, it is brimming with sexy aromas of spicy red berry fruit, strawberries, fresh sage and licorice while the palate is a sumptuous display of fresh red berries, strawberry compote, red licorice, sage and rosemary with hints of mocha and spice. A beautiful wine with a lively body and long, energetic finish, this can pair with a host of meats such as lamb, veal, roast chicken and even salmon.

\_\_\_\_ Bottle(s) 2012 Domaine Faiveley Mercurey "Clos Rond" (Monopole) @ \$24.99 per bottle

This wine comes from a single vineyard in Mercurey, in the Côte Chalonnaise. It lies on a gentle slope with rich red-brown soil, with fairly high clay content and buried limestone beneath. The result is a Pinot Noir displaying rich, round fruit, both red and black, and just a hint of the earthiness for which Mercurey is known. When you combine this character with the rich and ripe phenolics that are the hallmark of the 2012 vintage, it's delicious.

\_\_\_\_ Bottle(s) 2012 Hall Napa Valley Merlot @ Please Inquire

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

\_\_\_\_ Bottle(s) 2010 Alysian "Russian River Selection" Pinot Noir @ \$24.99 per bottle

This is an exciting wine with an expressive nose of cola, rose hips, nutmeg and cranberry. The palate brings it all together with bright, crunchy red fruit that includes cranberry, cherry and raspberry notes, hints of sage and bitter chocolate. This is an energetic wine. I would pair it with grilled lamb or pork chops.

\_\_\_\_ Bottle(s) 2010 Summerland "Bien Nacido Vineyard" Santa Maria Valley Pinot Noir @ \$24.99/bottle

Summerland Winery has vineyards all around the Central Coast, allowing them to take advantage of each unique micro-climate and terroir and produce only the best wines, Chardonnay and Syrah as well as Pinot Noir. This wine's palate is a gorgeous blend of cherry kirsch, cherry cola, sage and mocha. The finish is long, lush and smooth with great energy throughout. The perfect foil for roast chicken, pork roast or oxtail stew, this versatile wine can pair wonderfully with rich foods or be enjoyed on its own.

\_\_\_\_ Bottle(s) 2012 Carpe Diem Anderson Valley Pinot Noir @ **Special Price \$19.99 per bottle**

Admirable power, depth and density with deep aromas of black cherry and cola. Excellent delineation, with layer after layer of cherry and berry fruit mixed with notes of herbs and subtle spices. This is perfect for grilled chicken or lamb shank, and with its pretty fruit and racy acidity it is incredibly versatile. 90 points from *Wine Spectator*.

## Premium Wine Club Previous Offerings

\_\_\_\_ Bottle(s) 2013 Clos de l'Anhel "Les Terrassettes" Corbières @ \$14.99 per bottle

This is 25% Syrah, 6% Grenache and 4% Mourvèdre, all hand harvested and de-stemmed prior to fermentation. The wine is lively with black raspberry, roasted plum, allspice and garrigue. It is medium full, fresh and expressive. It catches what can be done in the region with a fine hand behind the winemaking. You can pair this lovely wine with grilled game birds such as quail or squab. Duck would be great too, or lamb if you feel up for it. —Keith Mabry, K&L buyer of Rhône and French Regional wines.

\_\_\_\_ Bottle(s) 2013 The Calling "Dutton Ranch" Russian River Valley Chardonnay @ please inquire

The 2013 The Calling "Dutton Ranch" Russian River Valley Chardonnay has a rich nose dominated by tropical fruit with hints of honeysuckle and beeswax. The palate is rich, with notes of pear, pineapple and hazelnuts along with fine tannins and rich oak accents flawlessly intertwined. The perfect match for roast chicken or a grilled pork chop, this is the quintessential Chardonnay from an interesting duo.

\_\_\_\_ Bottle(s) 2008 Chateau BOLAIRE Bordeaux Supérieur, Macau en Médoc @ \$13.99 per bottle

2008 Château BOLAIRE clearly transcends its "modest" appellation. It offers vibrant proof that Bordeaux can still be very much a player, not just in the world of super-premium or ultra-premium wines selling for over \$100 a bottle. It is a great red wine value from an underrated year. The hardness of the vintage is a perfect match for the fruit forwardness of the property. This wine is spicy and oaky and semi-new wave, but the acidity keeps it in balance. Best with a hearty steak dinner. Decant this wine one hour before serving it. —Clyde Beffa

\_\_\_\_ Bottle(s) 2012 Edge Cabernet Sauvignon Napa Valley @ Please Inquire

A blend of 75% Cabernet Sauvignon and 14.5% Merlot with the balance being Cabernet Franc, Petite Verdot and Malbec. It was aged for 16 months in French oak barrels, of which 35% are new. Loaded with dark berry fruits with notes of cassis, licorice, spice, dried herbs and plum, this wine is rich and full bodied. It's the perfect foil for grilled red meats such as a rib-eye or filet mignon. A great Cabernet Sauvignon that doesn't break the bank.

\_\_\_\_ Bottle(s) 2013 Frescobaldi "Castello di Pomino" Chardonnay @ \$14.99/bottle

This is a blend of mostly Chardonnay with some Pinot Bianco blended in. The wine has a greenish-yellow hue with aromas of lemon crème, white peach and jasmine. The palate is an intoxicating mix of fresh cut flowers, white peaches, wet stone and fruit flavors that mingle with the lively acidity and tannins. The wine has great energy and verve which make it the ideal apéritif wine and also the perfect match for fish or fowl. *Wine Spectator*, Stephen Tanzer's *International Wine Cellar* and Antonio Galloni's *Vinous* all gave this wine 90 points.

## Best Buy Wine Club Previous Offerings

\_\_\_\_ Bottle(s) 2014 Montmassot Picpoul de Pinet, Languedoc @ \$9.99 per bottle

When I tasted this wine with oysters that were prepared three different ways I really began to understand this wine, beyond the brightness and freshness. The wine paired perfectly with every permutation of that food. The Montmassot is vibrant and clean with notes of pink grapefruit and green apples on the palate. The finish is full of salty sea air. You don't need oysters to enjoy this wine. It is great with all kinds of seafood or as an apéritif. Just remember, it will "pic your poul." —Keith Mabry, K&L buyer of Rhône and French Regional wine

\_\_\_\_ Bottle(s) 2013 Prieuré Saint Hippolyte Languedoc Rouge @ \$9.99 per bottle

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

\_\_\_\_ Bottle(s) 2012 Château Coupe-Roses "Champ du Roy" Minervois Blanc @ \$9.99 per bottle

This is a blend of Grenache Blanc and Muscat Petit Grain. The grapes were harvested by hand and de-stemmed before being pressed. The wine has a beautiful nose of honeysuckle, melon and jasmine with pretty melon, sweet celery and biscuit notes. Good acidity and an elegant structure make this a great and versatile food wine that should pair well with a cheese course, oysters or summer salads.

\_\_\_\_ Bottle(s) 2013 Domaine d'Andezon Côtes du Rhône @ \$9.99 per bottle

A blend of 90% Syrah and 10% Grenache, the 2013 Domaine d'Andezon Côtes du Rhône is a violet color in the glass with aromas of blackberries, minced meat, black licorice and hints of mocha. The palate has a vibrant energy with notes of blackcurrant, cranberry, Asian spice and sweet coffee flavors. The wine has a brightness and approachability that makes it perfect to pair with foods. Fruit-driven and with just the right acidity, it will complement your meal and not overwhelm it.

\_\_\_\_ Bottle(s) 2011 Hazana "Tradicion" Rioja Spain @ \$8.99 per bottle

This is a delicious wine, packed with beautiful red fruits. This wine gives a great introduction to Rioja without breaking the bank. A blend of 85% Tempranillo and 15% Graciano from 20- to 40-year-old vines, aged in a combination of American and French oak, this is a sexy wine that oozes bright red berry fruit, sandalwood and spice notes. Great balance and harmony, fine tannins, good acidity and subtle spice notes on the energetic finish. I would pair this wine with pork chops, charcuterie or grilled salmon. Robert Parker's *Wine Advocate* gave this 90 points.

\_\_\_\_ Bottle(s) 2011 von Hövel Riesling @ \$10.99 per bottle

The 2011 von Hövel "Estate" Riesling Kabinett is a little sneaker of a wine. Up front it shows its softer side with elegant fruit texture and a lush middle. Then, as the middle starts its approach, you realize that there is quite a bit more going on than just fruit. You begin to feel the drive and focus of the edgy, earthy mineral structure being balanced out with its ripe tropical acidity, which coats the palate in a wash of lingering flavors and textures. Try this wine with a smoked trout and farmer's cheese crostini topped with just a speck of pickled beet. Or, sashimi with a light drizzle of citrus vinaigrette and a paper-thin slice of spicy chili. —*Eric Story, K&L Buyer of German wines*

\_\_\_\_ Bottle(s) 2012 Trim Cabernet Sauvignon California @ Please Inquire

The 2012 Trim Cabernet Sauvignon California is dark red, almost purple in the glass with seductive aromas of blackberry kirsch, crème de cassis and spice notes. The palate is a sumptuous blend of black cherry, blackberry, mocha and spice notes with a full-bodied palate and a long, smooth finish. A great little value, this wine will pair well with rich grilled meats, spicy pasta dishes and roast chicken.

\_\_\_\_ Bottle(s) 2011 Ravenswood "Vintner's Blend" California Shiraz @ \$8.99 per bottle

The 2011 Ravenswood "Vintner's Blend" California Shiraz is one of those wines, an outstanding value. Sourced from vineyards dotted throughout California and aged in for 18 months in French oak (35% new) the Vintner's Blend Shiraz is delicious. This wine starts off with seductive aromas of spiced plum cake, clove, tobacco and black plum while the palate displays rich blackberry and black plum fruit with hints of spice, mocha and dark chocolate. Rich and brawny, this wine is a mouthful and should pair marvelously with grilled meats, pizza, pastas and sausage.

\_\_\_\_ Bottle(s) 2013 Myka Cellars "Mitzi" Santa Cruz Mountains Chardonnay @ **Special price \$8.99 per bottle**

This has an absolutely beautiful nose of white flowers, nectarine, fig and wet stone. The palate pulsates with energy thanks to the racy acidity and displays citrus, stone fruits and nectarine flavors as well as a slight hint of mineral and iodine. This wine is reminiscent of a fine Chablis, and is a perfect match for cheeses, salads or seafood.

\_\_\_\_ Bottle(s) 2012 Myka Cellars "Chloe" Santa Clara Valley Meritage @ **Special price \$7.99 per bottle**

This is a blend of equal parts Merlot, Cabernet Franc and Cabernet Sauvignon sourced from vineyards in Santa Clara Valley along the Monterey Bay. The wine starts off with an intoxicating nose of cigar box, clove, baking spices and fig while the palate delivers ripe berry fruit framed by lush tannins and chocolate notes. The wine has great length and can pair easily with grilled red meats or be enjoyed on its own. This wine is a stunning value; it can easily compete in quality with wines priced in the \$20 range.

\_\_\_\_ Bottle(s) 2012 Hoopla California Chardonnay @ \$10.99 per bottle

The brilliance of an unoaked Chardonnay is that it allows all of the grape's innate flavors to show themselves without being obscured by oak influences. I was blown away when I tasted the 2012 Hoopla California Chardonnay Unoaked. This wine was absolutely packed with beautiful fruit flavors and aromas such as pear, pineapple, stone fruit and citrus notes. The wine had such balance, elegance and purity it literally had my mouth watering between sips. The wine feels very fresh and light on the palate and it will pair perfectly with seafood, salads and cheese plates. You can also serve it on its own as the perfect apéritif wine.

\_\_\_\_ Bottle(s) 2013 Capcanes Mas Picoso Montsant @ \$9.99 per bottle

The wine is a ruby red in the glass with aromas of boysenberry, pepper, hibiscus and vine-ripened tomatoes. The

palate is a bright display of cranberry, Rainier cherry, raspberry gelatin and subtle spice notes. With its nice energy and grippy tannins, this wine is lively on the palate and feels refreshing and invigorating. It will go nicely with fig salad, prosciutto or any kind of dish that requires a lively red wine.

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

\_\_\_\_ Bottle(s) 2009 Sesta di Sopra Brunello di Montalcino @ \$31.99 per bottle

In a word, this 2009 is precocious. It is a supple, aromatic, pretty wine, easier to drink now than to age for a decade-plus. It still has the classic Sesta di Sopra nose of earth, sage and leather with hints of complex earth, stone and plummy notes. This vintage is lively on the palate, fresh and frisky, and does well with braised veal shank, a grilled porterhouse steak or an aged piece of Pecorino Toscano—make sure it is Toscano.

\_\_\_\_ Bottle(s) 2011 Cantina Tollo Montepulciano d'Abruzzo Valle d'Oro @ \$7.99 per bottle

The town of Tollo is located on gently sloping hills near Chieti, about 12 miles from the coast. The rolling hills around Tollo provide the vineyards for Cantina Tollo, which is now producing wine from more than 7,000 acres! The 2011 Cantina Tollo Montepulciano d'Abruzzo Valle d'Oro is a delightful wine. It is fermented in stainless steel tanks, racked off and then allowed to sit for almost a year before bottling. The results are an everyday marvel, balanced, fresh and extraordinarily pleasing. I think this is the wine for your Tuesday night pasta. A glass of Montepulciano d'Abruzzo with a classic American spaghetti marinara, a bit of French bread— tutto bene!

\_\_\_\_ Bottle(s) 2011 Luciano Landi "Gavigliano" Lacrima di Morro d'Alba Superiore @ \$21.99 per bottle

Just a handful of producers make Lacrima di Morro d'Alba DOC and one of the best is Luciano Landi, whose grandfather Sergio started the winery in the 1950s. The winery is located in Belvedere Ostrense, a small commune ten miles from the coast at just over 800 feet in altitude. It's a bit north of the river Jesi in provincia di Ancona. Luciano also makes Verdicchio but for me, his Lacrima di Morro d'Alba is the star. This is such a unique varietal. I remember tasting it for the first time and it seemed so new-world just from the nose, an intense blueberry compote, wild and vibrant. On the palate you can tell this is a serious wine with its structure, depth and richness. It has a focused, intense flavor, powerful texture and long finish. This wine seems ready for some barbecued ribs or some intense meat on the grill! Powerful, rich and drinkable with that undeniable blueberry finish.

\_\_\_\_ Bottle(s) 2013 Perticaia Umbria Rosso IGT @ \$12.99 per bottle

I was attracted to this winery initially because of its consulting enologist, Emiliano Falsini. I've had many wines from wineries that Emiliano consults with and his delicate hand with winemaking shows in the wines he's involved with. They have always made me sit up and take notice. This wine, the 2013 Perticaia Umbria Rosso IGT, is made from 80% Sangiovese, 10% Colorino and 10% Merlot. This fresh Rosso is fermented on the skins in stainless steel for one week and does not see any wood. The result is a vibrant freshness that shows Sangiovese's typical cherry-like aromatics coupled with the lushness of the Colorino and Merlot. The wine's natural acidity is balanced and it has a broad, appealing palate presence. Wondrous with charcuterie, light pastas or roasted chicken.

\_\_\_\_ Bottle(s) 2011 Vigne Surrau "Sincaru" Cannonau di Sardegna D.O.C. @ \$27.99 per bottle

Cannonau is actually a Grenache grape; this is its name in Sardinia. Sincaru means "sincere" in the Sardinian dialect. I was really taken with this wine's purity, richness and authentic character. The wine is really rich but has excellent balance and persistent freshness to go with its very complex aromatics and supple mouth feel. The flavors are full of the Mediterranean maquis, that wild, gamey herbal wind that is so enticing. I really feel this wine is perfect for grilled lamb kebab, maguez sausage or just plain ol' Italian sausage.

\_\_\_\_ Bottle(s) 2012 Castello di Buttrio Refosco Colli Orientali Friuli @ \$17.99 per bottle

The wine has a lustrously dark color. Its aromatic is somewhere between fruity and earthy, balancing intriguing highlights from both. It flows across your palate with density, lushness and a supple grace but is followed by excellent acidity that balances the wine all the way to the back of your palate. A long, lingering finish heightens the experience. Upon tasting this I immediately started looking for a forkful of food to enjoy it with. It's perfect for those savory Eastern European dishes of pork, onion, bacon, cabbage and spices that are cooked in a pastry shell or are the filling in ravioli. That hint of wildness, nutmeg, sage and pepper makes for incredibly satisfying winter meals.

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

\_\_\_ Bottle(s) 2006 Fluteau "Symbiose" Brut Champagne @ \$34.99 per bottle

Champagne Fluteau in Guy-sur-Seine has become a staple in the club. It's back by popular demand. The 2006 Fluteau "Symbiose" Brut Champagne is the third vintage of this wine we have featured, and is a deft balance of even parts Chardonnay and Pinot Noir from their 22 acres of estate vineyards. This elegant, easy-to-drink Champagne has impressed me every time I have had it. Nothing sticks out here; the wine is perfectly integrated and balanced. It should age very nicely for a decade or more.

\_\_\_ Bottle(s) Drappier Carte d'Or Brut Champagne @ \$34.99 per bottle

The Drappier Carte d'Or Brut Champagne is composed of 75% Pinot Noir, 15% Chardonnay and 10% Meunier, with about 5% barrel-aged reserve wines in the blend. The fruit comes almost exclusively from the Aube department. I found the wine to have an explosive nose, with clean aromas of baguette and nectarine. This is an extraordinary négociant bottling, on the level of Louis Roederer or Bollinger in quality, but with a style all its own. In the mouth the Carte d'Or has red maraschino cherry from the generous use of Pinot, and an almost Chablis-like minerality on the finish. It balances richness, detail and freshness, perfectly.

\_\_\_ Bottle(s) JM Sélèque Brut Tradition Champagne @ \$39.99 per bottle

This producer is a neighbor of former Champagne Club producer Bruno Michel in the village of Pierry, just south of Epernay. The JM Sélèque Brut Tradition Champagne is on our shelf at \$49.99 but your Club price is just \$39.99. The wine is 50% Meunier, 40% Chardonnay and 10% Pinot Noir, mostly from sud-Epernay, but also including some of their holdings in the valley of the Marne. The estate is small at just under 18 acres, but spread out with plots as far away as Boursault (next to Tarlant). Try this bottle with just one other person so you each get a good share. It has a lot of complexity beneath its subtle, even shy exterior. I love the pure white fruit and precise minerality of this wine, and look forward to having it with a Chirashi bowl or just some sushi to go.

**We have added two stellar six-packs this month**, to provide our club members with only the best to drink and celebrate over the summer months.

### ***Signature Red "Cali Sampler #1" Six-Pack***

A fantastic combination guaranteed to satisfy the red wine hedonist in all of us. Two bottles each of the **2011 Trinchero Meritage Napa Valley**, a blend of Trinchero's best vineyards thrown together to make one awesome red blend; **2013 Vasco Urbano "Brunswick" Livermore Valley Petite Sirah**, a darkly fruited, rich and immensely enjoyable Petite Sirah; and finally the **2012 Emeritus Russian River Valley Pinot Noir**, a top Pinot Noir sourced from some of Russian River Valley's top vineyards. Bought outside of the six-pack these six wines would run you \$149.94 with your club discount. **In the six-pack deal you'll save an additional \$35 and only pay \$114.94!** Only 60 packs available at this price.

### ***Signature Red "Cali Sampler #2" Six-Pack***

Why not make it two-fer and also get Cali Sampler #2. It's just as good a deal as #1. In this you get two bottles each of **2010 Stonestreet Alexander Valley Cabernet Sauvignon**, a 93-point wine that easily stands up to Cabernets at two or three times its modest price; **2012 Hall Napa Valley Merlot**, easily one of Napa's best Merlots packed with ripe berry fruit and subtle chocolate notes; and lastly, the **2009 Baker Lane Syrah**, a classically styled Syrah reminiscent of a fine Cornas with peppery notes. If you purchased these wines separately with your club discount you would pay \$159.94 but by buying the six-pack **you'll save an additional \$35 and only pay \$124.94.** Limited to only 60 six-packs!