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Dear K&L Wine Club Members,

Summer is here and we have some wonderful selections to make your outdoor entertaining as enjoyable as can be. I always feel more relaxed during summer when the weather is better (except in San Francisco where I live!), there's less traffic for my commute and business slows down a bit, all of which allows me to catch up on things. My desk is now cleaned and organized and I can go into the last quarter prepared to get the best wines possible for our club members.

Our Signature Red Club goes to California this month. We start off with the 2012 Calluna Vineyards Cuvee Chalk Hill, a fantastic red blend that shows off intense fruit along with depth and complexity. A nice complement is the 2013 Carpe Diem Anderson Valley Pinot Noir, a seductive, beautifully fruited wine that balances aromas, fruit and tannins expertly. These two reds are perfectly suited for outdoor entertaining, barbecues or when you just want a good glass of red wine to enjoy.

I really love our Premium Club because it frees me to explore and find the widest selection of wines both red and white, from all around the world. This month we start off with a fabulous white wine from Spain. The 2015 Rafael Palacios "Bolo" Godello is a zesty, mineral-driven white that pairs well with almost any cuisine. The second half of our dynamic duo is the 2012 Cambria "Benchbreak" Pinot Noir, a stunning value that displays why the Central Coast has become the go-to spot for affordable, great-drinking Pinot Noir.

The Best Buy Club joins the Signature Red this month in having two California offerings. We begin with one of my favorite and most unheralded varietals produced in California: Riesling. Yes, California makes good Riesling. The 2014 Firestone Santa Ynez Valley Riesling is bright and focused, with the slightest tinge of sweetness making it a great summer sipper. Paired with this delicious little white is the Red 7 Non-vintage Proprietary Red Blend, a tasty wine made from multiple vintages blended together. It's a fruity, easy-drinking red, 58% Pinot Noir, 18% Barbera, 12% Syrah, 5% Zinfandel, 4% Merlot, 2% Cabernet Sauvignon and 1% Petit Sirah.

Our Italiano Club's two wonderful wines evoke the incredible passion and precision of Italy. We rarely see Malbec from Italy but with the proliferation of Bordeaux varietals in Maremma, the 2009 Vie Cave Malbec Maremma Toscana may be a harbinger of things to come. Maremma is a hotbed of high-quality, well-priced Bordeaux varietals and this wine provides a great insight into what's going on there. Our other selection is the 2013 La Battistelle "Rocolo" Soave Classico, a bright, crisp, mineral-driven offering that showcases the immense jump in quality Italian whites have enjoyed in the past few years.

I always say it isn't a dinner party or celebration if there isn't Champagne, so I am always excited about a Champagne Club month. With the declining Euro against the dollar we are able to include both a Rosé and a vintage Champagne for the club this month. We have the 2004 Joseph Perrier Brut Champagne, a powerful, full-bodied sparkler, and the Lamoureux Brut Rosé, beautifully fruit-driven and absolutely irresistible!

Cheers & Go SF Giants!!

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

Signature Red Collection Wine Club

2012 Calluna Vineyards Cuvee Chalk Hill

I love Bordeaux blends. I go on our annual *En Primeur* trip to Bordeaux every year and taste hundreds of samples at a time, so I have a deep appreciation for all things Bordeaux. One often hears a California winemaker say that they're emulating wines of Bordeaux. I can promise I have never heard a Bordelaise producer speak of any attempt to emulate California wines. Don't get me wrong, I love many California reds. I am not a fan of the overripe or overly oaked style of far too many wines from California. Fruit, structure, tannin and oak all have a place in wine, but each attribute needs to complement rather than overwhelm.

Winemaker David Jeffrey has fashioned a brilliant Bordeaux blend in this 2012 Calluna Vineyards Cuvee Chalk Hill. It's 35% Merlot, 25% Cabernet Sauvignon, 20% Cabernet Franc, 10% Petit Verdot and 10% Malbec. David decided to learn from the best so he went to Bordeaux and worked for renowned oenologist Alain Raynaud at Château Quinault L'Enclos in St. Emilion. David learned the full spectrum of winegrowing, from vineyard design and training to get the most from each vineyard block, to cutting-edge fermentation and tannin management.

Armed with knowledge and a solid vision, David next looked for the ideal site. He knew the most important task was to match the grape varieties with the soil and micro-climate. After a long search David found the ideal spot on the western slopes of the Chalk Hill AVA in Sonoma County. It reminded him of the Côte de St. Emilion, home to great Châteaux such as Ausone and Pavie. There he established Calluna Vineyards.

The 2012 Calluna Vineyards Cuvee Chalk Hill emulates a Right Bank blend. In Bordeaux, the Right Bank is St. Emilion and Pomerol, which lie to the right of the estuary of the river Gironde. The two dominant grape varieties there are Merlot and Cabernet Franc. The 2012 Calluna Vineyards Cuvee is aged for 21 months in French oak, of which 30% is new. The result is a dark red wine with aromas of dark chocolate and crème de cassis and a palate of dark berry fruit, graphite notes, figs, black plums and spice. The wine is fleshy with a long, full finish and can ideally pair with steak or prime rib. *Wine & Spirits* gave this wine 95 points, and Robert Parker gave it 91.

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



Calluna Vineyards winemaker David Jeffrey.

2013 Carpe Diem Anderson Valley Pinot Noir

The evolution of Pinot Noir in California is pretty amazing. Less than 50 years ago, very little Pinot Noir was planted in California, and it was primarily in Napa Valley, most of which we have learned was not ideally suited to Pinot Noir. Now it's planted up and down the coastlines from Anderson Valley in the north, along the Sonoma Coast region and all the way south to the Central Coast and Santa Barbara. The coastal influences with their cooler maritime climates, particularly at night, allow the fickle Pinot Noir grape to flourish. The Anderson Valley, with its perfect confluence of maritime weather and its soil and microclimates, is an ideal place to fashion fantastic Pinot Noir.

Carpe Diem is a relatively new winery and they source their grapes from some of the best vineyards situated all around the Anderson Valley. Carpe Diem's winemaker Jerry Murray's goal is to seamlessly

meld the richness of California fruit with the elegance of French wine. The 2013 Carpe Diem is the embodiment of that goal.

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.

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



Jerry Murray is winemaker at Carpe Diem in the Anderson Valley.

Premium Wine Club

2012 Cambria “Bench Break” Santa Maria Valley Pinot Noir

When I was presented with the opportunity to get this wine into the Premium Club I jumped! The Cambria Bench Break Pinot Noir is the perfect example of the buying power of the K&L Wine Clubs and our ability to seize great opportunities when they arise. Cambria winery is going through a rebranding. Since they are changing the Bench Break labeling, they were willing to cut us a fabulous deal on the remaining cases of 2012 Cambria Bench Break Pinot Noir. I tasted this wine and loved it, especially once I figured out it could fit into the Premium Club.

Cambria is a Santa Barbara County estate owned by the Jackson family and located in the heart of the Santa Maria bench. Planted in 1971, Cambria’s Bench Break vineyard represents a remarkable confluence of soil, plant material and exposure. Since 2009 the grapes have been certified sustainable and since 2011 they have been produced with SIP (Sustainable in Practice) standards.

The 2012 Cambria Bench Break Santa Maria Valley Pinot Noir is a delicious Pinot Noir. It has red cherry, plum and strawberry flavors with menthol, spice and herb accents. The palate is supple, round and flush with plump tannins, silky textures and good acidity. This is an easy drinking, food-friendly Pinot Noir. You can pair it with a myriad of culinary options from summer salads to hearty red meat. *Vinous* gave this wine 90 points.

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



Cambria's vineyards in the Santa Maria Valley.

2015 Rafael Palacios “Bolo” Galicia Spain

Rafael Palacios comes from a famous winemaking family. His brother Alvaro is the winemaker for top Spanish winery Alvaro Palacios, making bold Priorat reds. Rafael decided to set out on his own path, and went to Spain’s Valdeorras region to craft white wines. Valdeorras is in the northwest corner of Spain. Rafael Palacios works solely with the Godello grape. He has planted Godello in deep granitic soils at higher elevations, to produce mineral-driven white wines.

The 2015 Rafael Palacios “Bolo” Galicia Spain is a beautiful white wine. The vines are 10 to 40 years of age and the vineyard is farmed organically. The 2015 Rafael Palacios “Bolo” Galicia Spain, 100% Godello, has aromas 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.

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



Rafael Palacios showing sandy granite soil in a mountainside vineyard.

Best Buy Wine Club

Red 7 Non-Vintage Proprietary Red North Coast

The wine business has an amazing cast of characters. The cross section of life, people and cultures is amazing. Making wine is a synergy of agriculture, science and art which is why most winemakers are a combination of artist and scientist. Derek Rohlffs of Bravium winery and Artisan wines is an example. Derek graduated from UCSB with a degree in Environmental Studies. He became enthralled with wine from working with various charities and tasting wines at fundraising events. A job at a local wine store furthered this passion and Derek decided he wanted to make wines himself. Eventually Derek would establish Bravium and Artisan wines. He fashions terroir-driven wines, and wines that are good fun and easy to drink.

The Red 7 Non-Vintage Proprietary Red is a blend of multiple vintages. It is 58% Pinot Noir, 18% Barbera, 12% Syrah, 5% Zinfandel, 4% Merlot, 2% Cabernet Sauvignon and 1% Petit Sirah. It’s reminiscent of many old-style field blends. Aromas of red raspberry, cherry, lavender and spice spring from the glass while the juicy palate displays red cherry, blackberry and spice flavors with a silky smooth finish. This delicious red wine can pair marvelously with your typical backyard barbecue and picnic fare.

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



Derek Rohlffs makes a wide range of wines for his two labels.

2014 Firestone Vineyards Santa Ynez Riesling

Having worked in the wine business now for 20-plus years I have to say the most disheartening part of my job has been watching the academization of wine. Knowledge and palate is getting defined by one little cabal. In many ways that takes the enjoyment out of wine and replaces it with staid, empirical evaluation. When I tasted the 2014 Firestone Vineyards Riesling the first thing I thought to myself is, this is a delicious wine. What fun! No need to overthink it. Just enjoy the fruit, touch of sweetness and quaffability of this wine.

Firestone Vineyards was founded by Leonard Firestone, son of entrepreneur and businessman Harvey Firestone, who made his fortune in the tire industry. In the early 1970s Leonard Firestone established a family ranch in Santa Barbara County. He realized that the rugged Santa Ynez landscape with its coastal climate and amenable soils would make an ideal place to plant grapes and sell them off to North Coast wineries. In the early 1970s there were very few wineries or vineyards in this area, now famous for wine. Eventually Leonard was joined by his son, Brooks Firestone, and Brooks' wife Kate. They decided to found Santa Barbara's first estate winery. The Firestones owned the winery until 2007 when they sold it to Bill Foley, a banker, businessman and aspiring wine magnate. Bill Foley has retained the unique charm of the winery, and he has invested heavily to make the wines even better.

The 2014 Firestone Vineyards Santa Ynez Riesling is 85% Riesling with 15% Gewürztraminer blended in. It has a low alcohol level, 12.5%. This juicy, tasty white has aromas of jasmine and honey with flavors of citrus, peach, mandarin orange and wet stone. Zippy and bright with ever so slight a tinge of sweetness, this white is perfect for enjoying on the deck, with a plate of cheeses and meats or on its own when you just want an easy, quaffable white wine.

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

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

2009 Vie Cave Malbec

Sovana is way off the beaten track in a part of Tuscany hardly visited by Americans. No crowds! It was the home of Pope Gregory VII in the eleventh century and became a wealthy city during that age. It's not far from Pitigliano. It is an incredibly beautiful town, perched on the edge of a tufaceous plateau. The Fattoria Aldobrandesca is about 30 miles inland from the Mediterranean, about 35 miles west of Orvieto, in mostly volcanic tufaceous earth. It sits at about 660 feet of elevation.

This wine takes its name from a series of narrow roads in this stunningly beautiful land. You should look up photos of Pitigliano and Le Vie Cave. The roads were carved by the Etruscans through the tufa, refreshingly cool on a hot day.

Whoa, I'm supposed to be writing about the wine! Malbec? The Antinori family purchased the Fattoria Aldobrandesca in 1995 and thought that Malbec would be particularly well suited to this volcanic soil. The wine, 100% Malbec, is fermented in stainless steel and then aged in French barrique for ten months before release. The 2009 Vie Cave is one of the few examples of Malbec in Italy, and is perhaps more reflective of Argentinian Malbec than French. The wine has a full, fruit-driven nose that bursts from your



Fattoria Aldobrandesca, which made this wine, is owned by the Antinori family.

glass and on the palate the tannin structure is completely balanced and shows a long finish. A perfect accompaniment to grilled meats, or pasta with a meat-laden sauce. Give it a try ... and do Google those place names!

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

2013 Le Battistelle Soave Classico Roccolo del Durlo

I took a trip to Soave in September 2014, paid for by the regional authorities to educate me for four days on Soave Classico. I took the trip just so I could get to Italy and do other things. I've been tasting and/or drinking Soave since before I started in the wine business 35 years ago, finding some highs and lows but never bowled over. Giovanni Poncha, the Consorzio's technical winemaker/consultant, dragged me all over this rugged extinct volcano, which I had no idea was there. Giovanni was passionately in love with Soave Classico. He knew every proverbial nook and cranny, every change in soil, slope, exposition and trellising technique. He showed me the real differences between Soave and Soave Classico; they might as well be two different wines. I tasted lots of wine and thought several wineries were really good. I tasted the important classic names and then I tasted Le Battistelle. The name Le Battistelle says it's the place that bats the stars; the winery sits high at the top of the DOC. This is a small winery with lots of vineyards, and they sell most of their grapes. Christina and Gelmino dal Bosco only started making wine a decade ago but I have never tasted a purer expression of volcanic-soil-driven Garaganega (the grape in Soave) than their wines.



Le Battistelle, in the Soave Classico DOC.

The Roccolo del Durlo vineyard is pure basalt, locally called carbone because it is so black. Throughout the vineyard are vines more than 100 years old, all on their own root stock and on steep slopes. The wines show so much mineral and such purity of fruit, I get excited every time I put my nose in the glass. The wines have a slight saline character so seafood would be better than freshwater fish with this. I can drink this wine all by itself!

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

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

Enjoy Vintage & Rosé Champagne in August The dollar is king again, and this is great news for the Champagne Club. As I am writing the dollar is trading at 1.106 to the euro, the strongest it has been in a few years. This has allowed me to jump up a couple of price points in the Champagne for the club, and this month we are celebrating with two premium categories of Champagne: Vintage and Rosé. While many of the big brands continue to raise prices in spite of the favorable swing in the currency, we are completely committed to bringing you better wine in our clubs.

Jean-Jacques Lamoureux Brut Rosé Champagne

I have only been to Riceys, at the southern tip of Champagne, twice. Vivien Lamoureux's vineyards are three miles from the border, and he makes both Champagne and Burgundy. To comply with French law,

the wines are produced in different cellars on their respective sides of the border. In the past, Les Riceys switched hands between the Comtes de Champagne and the Dukes of Burgundy too many times to count. That split heritage is very evident in Vivien's Champagne. The Jean-Jacques Lamoureux Brut Rosé Champagne is 100% Pinot Noir, and all of the skins are kept in contact with all of the juice for about two days for maximum color and flavor. This is full-bodied Rosé, perfect for a first course of smoked salmon, or even a main course of grilled salmon. If you are patient with this wine, and let it warm up a little bit after opening it, I think you will be surprised at how much depth and complexity it has. Don't let the initial exuberant fruit fool you. There is a lot behind this dry Rosé!

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



Vivien Lamoureux, producer of great Rosé in Riceys.

2004 Joseph Perrier Vintage Brut Champagne

Your other bottle for August is the 2004 Joseph Perrier Vintage Brut Champagne from Chalons-en-Champagne. This is the club's first bottle of Champagne from the far east of the region. I go on like a broken record about the greatness of the 2004 vintage. It is one of the very few vintages in the climate-change-era to be "classic" or as I like to say "the old normal." For this generation, the only other two vintages of this sort have been 1988 and 2014. It was a year characterized by a long, cool growing season without major storms or upset, and yielded a generous crop of stylish, bright, long-finishing wines of balance and elegance. I wonder if 20 years from now I will kick myself for chasing too many 1996, 2002 and 2008 Champagnes and not laying in enough 2004! This wine is a great example of the vintage, composed of 50% Chardonnay, 41% Pinot Noir and 9% Meunier. While the Champagne is made in Chalon, there are no vines there. All of the fruit for this has been sourced from Grand Cru and 1er Cru vineyards such as Mesnil, Cumieres and Mailly. This sixteen-year-old bottle has had the time to develop lovely brioche. I suggest saving it for a party of two. 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) 2013 Elvio Cogno Barbera “Bricco Merli” d’Alba @ \$24.99 per bottle

This is a fascinating red wine. It has spice, leather and scorched-earth aromas with fresh berry notes. The palate is loaded with black cherry, plum and roasted meat flavors. The acidity is there as are tannins which give the wine energy and body. All of these contribute to making this a great food wine. Because of their relatively high acidity, most Italian red wines (this one included) magically open up and soften when they are paired with food. Pair this with grilled meats, flatbread pizza or a pasta dish with a red sauce. *Wine Enthusiast* and Robert Parker’s *Wine Advocate* both gave this 90 points, and James Suckling gave it 91 points.

____ 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.

____ Bottle(s) 2013 Domaine Faiveley “Clos Rond” Mercurey @ \$24.99 per bottle

The 2013 Domaine Faiveley “Clos Rond” Mercurey 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 and spice notes, and a brisk minerality of graphite notes and wet stone. It’s perfectly pleasing, a great introduction to classic Red Burgundy that won’t break the bank. Try this with grilled lamb and pork chops.

____ Bottle(s) 2012 Alysian Russian River Pinot Noir @ \$24.99 per bottle

The 2012 Alysian Russian River Pinot Noir is a blend of multiple vineyard sources spread throughout the Russian River Valley. The Russian River Valley is in my opinion the greatest source of top-notch Pinot Noir outside of Burgundy. That shows in the quality of this wine. It’s packed with ripe strawberry and raspberry flavors. Its aromas have notes of rose petal and fresh sage. This mouthwatering Pinot Noir delivers beautiful fruit and good acidity and balance. Perfect with salmon or fresh spinach salad.

____ Bottle(s) 2013 Chante Cigale Châteauneuf-du-Pape @ \$27.99 per bottle

Notes of rich berry fruit, confiture of figs, potpourri and Chinese five-spice powder erupt from the glass, while on the palate fresh blackberries and pipe tobacco prevail. This is worthy of the cellar for a few years, but it’s also superb to enjoy now with hearty stews, cassoulet, or grilled meats. —*Keith Mabry, K&L Rhône/French Regional Buyer*

____ Bottle(s) 2014 Kalinda Napa Valley Cabernet Sauvignon @ \$21.99 per bottle

The 2014 Kalinda Napa Valley Cabernet Sauvignon smells terrific in the glass with aromas of black licorice, blackberry kirsch, plums and spice. These intoxicating aromas give way to a palate loaded with fresh-picked blackberries, crème de cassis, spice and rich chocolate notes. Smooth and harmonious with silky tannins and a complex feel, this wine is big. It needs a hour-plus in the decanter to truly be able to strut its stuff. Pair this beauty with filet mignon and a dab of Béarnaise sauce and you will have a heavenly repast.

____ Bottle(s) 2011 Cal Batlet D’Iatra Priorat @ \$24.99 per bottle

Floral notes, crushed rock and hints of black raspberry kirsch spring from the glass followed by a dense core of raspberry jam, black fruits and sweet oak accents. Full and rich with great purity and delineation, this wine shows subtle grace given its size and weight. Pair this beauty with a pan-grilled pork chop or thin-crust pizza. Robert Parker’s *Wine Advocate* gave this wine 93 points, and Stephen Tanzer’s *International Wine Cellar* gave it 91.

____ Bottle(s) 2013 Mas Alta Artigas Priorat @ \$24.99 per bottle

The 2012 Mas Alta Artigas Priorat had a 94-point score from Robert Parker’s *Wine Advocate* and a 91-point score from Stephen Tanzer’s *International Wine Cellar* so not only was it more expensive; it also sold out very, very quickly. With this wine, the 2013 Mas Alta Artigas Priorat, we had the advantage of making the deal before the press had come out. The wine offers gorgeous aromas of licorice, smoke, and black fruits while on the palate it reveals a deep core of blackcurrant, black raspberry and lavender with great purity, sweet tannin and surprising minerality. This wine is an outstanding deal. Pair this stunner with rich red meats or hearty pasta with red sauce.

____ Bottle(s) 2011 Finca Villacreces Ribera Del Duero Spain @ \$24.99 per bottle

Exotic notes of blue and black fruits fall from the glass. With a hedonistic palate of cherry-vanilla coke, spice,

smoke, mocha and volcanic earth notes, this full-throttle offering is simply irresistible! Pair this wine with spicy, wood-oven pizzas, a rich cut of filet mignon or a gourmet hamburger. *Vinous* gave this wine 92 points, and Robert Parker's *Wine Advocate* gave it 90 points.

____ Bottle(s) 2013 Myka Cellars "Rebecca's" Santa Cruz Mountains Pinot Noir @ \$19.99 per bottle
A delicious wine, packed with pretty berry flavors and aromas of rose and hibiscus, buffered by racy acidity. This is a top-notch offering. The fruit is pure and delineated with just the right amount of tannin and acid balance, and the finish is long, smooth and supple with hints of dried herbs. Pair this beauty with fresh salmon or a roast chicken.

____ Bottle(s) 2012 T-Vine Napa Valley Petite Sirah @ \$19.99 per bottle
Delicious, packed with blackberry jam, black plums, crème de cassis, spice notes and baker's chocolate. This is a hedonist's delight, a lot of fun. It's big and bold as Petite Sirah should be, and deftly mixes size and weight without coming off heavy or hot. Pair this puppy with slow-cooked red meats and rich foods that need an equally rich foil.

____ Bottle(s) 2012 Girard Napa Valley Cabernet Sauvignon @ \$19.99 per bottle
This wine displays intoxicating aromatics of dark fruits, mocha and vanilla bean with a silky-smooth palate of berry fruit, cassis, a touch of cocoa powder and a hint of leather. The tannins are fine and the balance between oak and acid is impeccable. This wine will pair marvelously with all red meats—and also with a gourmet pizza. You may drink this now or, if you're endowed with incredible patience and impulse control, keep this puppy in the cellar for five to ten years where it will only get better.

____ Bottle(s) 2013 Seghesio "Rockpile" Sonoma Zinfandel @ \$29.99 per bottle
This Zinfandel has amazingly delineated red and black fruits followed up by fantastic spice notes and a focused mid-palate where the tannins, sugars, acid and fruit all meld together harmoniously. This wine is perfect paired with seared red meat. You can enjoy it now, or cellar it for a good five years and see how well it develops, as classically made Zinfandels are designed to do. *Wine Spectator* gave this 93 points.

Premium Wine Club Previous Offerings

____ Bottle(s) 2015 Château Gassier "Esprit Gassiere" Rosé Côtes de Provence @ \$14.99 per bottle
The 2015 Château Gassier "Esprit Gassiere" Rosé Côtes de Provence is a delicious wine with cherry, watermelon, peach and ever-so-slight citrus (orange) notes. Good minerality and a slight herbal note give this racy, fresh Rosé perfect balance, showing terroir and fruit. Pair this with summer salads, barbecued meats or any other summertime fare.

____ Bottle(s) 2014 Stéphane Aviron Morgon "Côte du Py Vieilles Vignes" Cru du Beaujolais @ \$14.99 per bottle
The 2014 Stéphane Aviron Morgon "Côte du Py Vieilles Vignes" Cru du Beaujolais is a fantastic Beaujolais. I tend to have tepid expectations for Beaujolais, expecting them to be weak, light and weedy, but this is a great wine, loaded with dark berry fruit, herbs, minerals and layers of complexity. I was blown away by it, and determined to get it into the wine clubs so you could see how wonderful and enjoyable a great Beaujolais is to drink, as well as what great bargains they can be. Their versatility is also amazing. Serve this with a chill and it can pair with salmon or other fish dishes, and with chicken or pork. If you find a lot of entry-level Burgundy too light, try a Beaujolais and you might be pleasantly surprised. *Wine Spectator* gave this wine 90 points.

____ Bottle(s) 2013 Floodgate Wine Company Russian River Valley Chardonnay @ \$14.99 per bottle
The 2013 Floodgate Wine Company Russian River Valley Chardonnay is great! A pretty nose of tropical fruits, white flower and hints of toasty oak quickly lead to a palate awash with pear, apple and tropical fruit flavors. This wine has good balance, with excellent harmony between tannins, sugars and acidity. It feels rich and full bodied without coming off heavy or clumsy. Match this beauty with roast chicken or pasta primavera, or enjoy it as apéritif.

____ Bottle(s) 2012 Arnaldo Caprai Montefalco Rosso @ \$14.99 per bottle
The 2012 Arnaldo Caprai Montefalco Rosso is a blend of 70% Sangiovese, 15% Sangrantino and 15% Merlot aged for 12 months in 70% Slavonian oak barrels and 30% French oak barriques. The wine has dried berry aromas, hints of black licorice and spice notes mingled with chewy tannins and graphite and berry flavors. Long, rich and full-bodied, this is perfect with barbecue, rich stews and chicken molé. James Suckling gave this wine 91 points.

____ Bottle(s) 2013 Barber Cellars “Mr Beast” Sonoma Mountain Zinfandel @ \$14.99 per bottle
The Zin that Barber Cellars produces from this vineyard has a classic style. The 2013 Barber Cellars “Mr Beast” Sonoma Mountain Zinfandel is a cool-climate, elegant wine with raspberry notes and chili pepper flavors. Racy red fruit spices come from the vineyard’s plethora of volcanic soils. Coastal fog keeps the vineyard cool, the grape sugars low, and the wine focused and lean. Here’s how *Wine Enthusiast* describes the wine: “A field blend with defined amounts of Petite Sirah and Alicante Bouschet, this wine is perfumed and light bodied, exhibiting soft, persistent waves of black pepper and crisp red fruit that give it a cool-climate edge of approachability and intrigue.”

____ Bottle(s) 2014 Emmolo Napa Valley Sauvignon Blanc @ \$14.99 per bottle.
The 2014 Emmolo Napa Valley Sauvignon Blanc is sourced from two family vineyards, Rutherford and Oak Knoll. The fruit from Rutherford vineyard helps to provide fresh citrus characteristics while the Oak Knoll provides crisp minerality. The grapes are lightly pressed and then fermented in stainless steel tanks and aged in both stainless steel and older French oak barrels. The resulting wine has fresh floral aromas with hints of citrus and a touch of salinity while the palate displays beautiful grapefruit, tangerine, and honeysuckle notes with bright acidity and hints of wet stone. This is a great Sauvignon Blanc. Pair this beauty with sea bass, fresh salmon or a zippy salad.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2015 Jean de la Roche Sauvignon Val de Loire @ \$9.99 per bottle
The 2015 Jean de la Roche Sauvignon Val de Loire is made from Sauvignon grapes from both Touraine and Anjou. The wine sees no oak and has a dry, lively nose of white flowers and blackcurrant. The palate is dry, with flavors of passion fruit, lychee and hints of talc along with zippy acidity. Great with fish or cheeses, this lively white wine will perk up any meal.

____ Bottle(s) 2013 Sostener Santa Lucia Highlands Pinot Noir @ \$9.99 per bottle
The 2013 Sostener Santa Lucia Highlands Pinot Noir, made by winemaker Eric Laumann, is a huge success. Loaded with cherry fruit and strawberry accents, this delicious Pinot Noir is an easy-drinking, affordable Pinot Noir that can easily become your go-to everyday drinker. With excellent balance, soft tannins and pretty fruit throughout this wine can pair nicely with grilled salmon or roast chicken.

____ Bottle(s) 2014 Château de la Negly “La Côte” Languedoc la Clape @ \$9.99 per bottle
Loaded with gorgeous blackberry, currant, spice and garrigue notes, this is a wine of sumptuous pleasure. Think everything you love about a Côtes du Rhône, amplified with more freshness. Serve this classic with steak and pommes frites or maybe a braised lamb shank. Go Mediterranean: sprinkle a mélange of fresh herbs over your dish and watch this wine over-deliver. —*Keith Mabry, K&L Rhône/French Regional Buyer*

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

____ Bottle(s) 2014 Espelt Old Vines Garnacha Blanca @ \$9.99 per bottle
This bright crisp white comes from 50-year-old vines planted in sandy granite and slate soil. 100% Garnacha Blanca, it spends only three months aging in French oak barrels before bottling so the wine is incredibly fresh, bright and clean with notes of peach, citrus and white flowers, racy mineral and wet stone. The perfect wine for fish, roast chicken or oysters, this versatile white can pair well with most foods thanks to its clean palate and good acidity.

____ Bottle(s) 2011 Domaine de la Janasse Terre de Bussiere IDP @ \$9.99 per bottle
A rich, stylish red with gorgeous red fruit, licorice and spice notes, fine tannins and good acidity. This is an incredibly versatile red. You can pair it with pizza, barbecue, pasta, and anything that has spiciness or bold flavors.

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

____ Bottle(s) 2010 Secoli Amarone Riserva @ \$29.99 per bottle

The 2010 Secoli Amarone Riserva is a powerful wine. The nose lets you know immediately; the wine's ripeness is evident. The drying process doesn't make the wine flabby however. It retains the acidity of the grapes, and that gives the wine balance. The drying was traditionally done in the attics of houses in the countryside. Nowadays computer-driven, temperature-controlled facilities are the norm for this slow process of gentle drying. This wine's nose is a mixture of wild cherry and plum that burst from the glass. On the palate the wine is luscious, lustrously smooth. It just rolls across your palate and it finishes clean and balanced. I think the best match for this wine is a big hunk of Parmigiano Reggiano. Just sit back and relax, and the Amarone will take care of the rest!

____ Bottle(s) 2013 Ronco Blanchis Collio Pinot Grigio @ \$12.99 per bottle

Pinot Grigio is not generally a grape variety that fires me up but this is a Pinot Grigio of real quality. The 2013 Ronco Blanchis Pinot Grigio Collio has a nose full of white flowers, with a bit of allspice flowing from the glass. On the palate it is decisively rich and supple, showing lots of weight and presence. A long and persistent finish makes this wine stand out of the crowd. Fermented and aged in stainless steel, this is an ideal food wine, pairing perfectly with full-bodied fish such as halibut or swordfish. I'd add a sautéed vegetable medley to it, and voila! Enjoy!

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

Monna Claudia is a Super Tuscan blend of 50% Sangiovese that is 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, but the results are amazing!

____ Bottle(s) 2011 Fontodi Chianti Classico @ \$24.99 per bottle

Fontodi sits above what the locals call the Conca d'Oro (the Golden Conch shell), an amphitheater of a vineyard, the largest single exposure of vineyards in Chianti Classico. Chianti is a geographic and geologic nightmare, in a way; it doesn't allow for much in the way of homogeneity. The Conca d'Oro is as good as it gets. The Chianti Classico is Fontodi's largest production wine, over 14,000 cases. The 2011 was fermented using indigenous yeasts and then aged in used Tronçais and Allier barrels for 18 months from all-organic vineyards. The wine has wonderful richness but still that classic central structure. Perfect for your next barbecue!

____ Bottle(s) 2012 Vignalta Agno Casto @ \$19.99 per bottle

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

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

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

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

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

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

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

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

___ Bottle(s) 2006 Fallet-Dart Brut Champagne @ \$44.99 per bottle

The Fallet family has been growing grapes since 1610. They have learned to be patient, and their current vintage release is ten years old, the 2006 Fallet-Dart Vintage Brut Champagne. This is one of the most premium bottles ever offered in the club, and I feel very proud to offer it. The wine is composed of 70% Chardonnay and 30% Pinot Noir and has had over seven years on the lees. I was knocked out by the extraordinary texture that the long ageing has given this wine. It has a bead as fine as any big name in the store. The time has not made this wine overly toasty; the vineyard sources are of such top quality that the wine still seems young, with an almost minty, clean white fruit and aroma and flavor. The back end is long, and all chalky class. This will make a fine partner to any high quality fish. Our first bottle will be with halibut en papillote!

___ Bottle(s) Jean Josselin "Cuvee des Jean" NV Brut @ \$24.99 per bottle

If you like a great deal, this is the best deal we have ever offered in this club. The wines come from an estate of just under 30 acres that has been producing Champagne since the 1950s. Everything is pressed the old-fashioned way in the gentle but labor-intensive Coquard basket press. This all-Pinot Noir Champagne has an excellent black cherry fruit aroma, balanced by very good acidity on the dry finish. It is one of the best apéritif Champagnes we have offered, with a clean, bracing style that will make you want to come back for more. A toast to you!

___ Bottle(s) 2008 Michel Lorient Apollonis Vintage Extra Brut @ \$34.99 per bottle

Composed of 60% Meunier and 40% Chardonnay and aged for over six years on the lees. The nutty, subtle toast and shimmering minerality of this great bottle made a perfect pairing with sashimi. Having tasted the Lorient wines back to 1959, I highly recommend cellaring as many bottles of this as you can for the future, if you like it today!

___ Bottle(s) Arthur Marc Grand Cuvée Brut Champagne @ \$34.99 per bottle

This estate is almost entirely in the gorgeous village of Fleury-la-Rivière, and includes even a few rows of ungrafted vines that have so far escaped phylloxera. The Arthur Marc Grand Cuvée Brut Champagne is even parts Chardonnay and Pinot Noir, aged for over five years on the lees. It includes 20% reserves from older vintages. This makes a spectacular apéritif Champagne, with clean sourdough-toast aromas and flavors. It is old-fashioned in all the right ways and has excellent pinpoint bubbles, a creamy texture from long ageing and a high quality long finish.

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

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

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

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