



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

August 2017

Dear K&L Wine Club Members,

As containers land with the wines we purchased on our two-week trip through the Rhône Valley and Burgundy, I am excited for all of our club members. You'll see the fruits of our labors in the upcoming wine club shipments. I hope you enjoy the wines as much as we did when we tasted them back in March!

The Signature Red Club goes back to its California roots this month with two selections that show why we have this ongoing love affair with California wines. We start off with the 2013 Blue Farm "Anna Katherina" Carneros Pinot Noir. This is a relatively new project from Anne Moller-Racke of Donum. She focuses on Burgundian clones of Pinot Noir and Chardonnay planted in their ideal settings. With three decades of experience Anne has helped to craft an excellent range of Pinot Noirs at Blue Farm, much as she has at Donum. We have a very exciting part two of the Signature Red duo, with the 2014 Ancient Peaks/K&L Wines Paso Robles Zinfandel. A collaboration between Ancient Peaks winery and our domestic buyer, Bryan Brick, this spicy and fruit-driven Zinfandel is a perfect summertime wine.

Our Premium Club this month has one wine from Bordeaux and one from a Bordeaux-owned property in Argentina. 2015 is an amazing vintage in Bordeaux. The true test of any great vintage is not how good the top wines are, but how good the lesser wines taste. The 2015 Haut Musset Lalande-de-Pomerol is an example of the gems that a great vintage can produce. This wine blows the doors off pretty much anything else in its price range. Alongside it we have the 2009 Bodega Poesia "Cuvée Hélène" Argentina, a perfectly aged Malbec-based red wine. With their Bordeaux expertise, Hélène Garcin and Patrice Lévêque fashion a magnificent wine.

The Best Buy Club's first wine this month is the 2015 Mas de Sainte Croix "Tendresse d'un Climat" Côtes du Rhône Villages, one of the wines we fell in love with in March. The 2015 vintage excelled in the Rhône Valley as well as in Bordeaux, as this tasty red will tell you. Extraordinary quality for your money. Matched with the red we have the 2015 Stephen Vincent Sonoma County Chardonnay, a lip-smacking, fruit-driven easy-drinking Chardonnay that is delicious and affordable. Enjoy these two summer sippers while escaping the August heat!

The Italiano Club starts off with the 2013 Einaudi Barbera, the quintessential pasta wine. It sings when paired with a nice garlicky red sauce and noodles. We also have an aged Bordeaux-type blend that showcases how far Italy has come with these noble blends. The 2007 Teresa Raiz Decano Rosso is a blend of 60% Merlot, 30% Cabernet Sauvignon and 10% Cabernet Franc that has blossomed thanks to its ten years of age.

It's another Champagne Club month. Every shipment I marvel at the quality and think it can't get any better, and then the next comes along to blow me away. This month we have the Launois Rosé Brut and the Baron Fuente "Esprit" Blanc des Blanc, from two of our most heralded direct-import grower houses. These two great Champagnes will make an event of any occasion, and turn a party into a soirée! Also, Gary has added a new Champagne six-pack. If you'd like to get one, please let us know soon.

Cheers,

Alex Pross

Wine Club Director, K&L Wine Merchants

# Signature Red Collection Wine Club

## 2013 BLUE FARM "ANNA KATHERINA" CARNEROS PINOT NOIR

Blue Farm is the vision of Anne Moller-Racke, who runs Donum winery, renowned for some of the top Pinot Noirs in California. Anne immigrated to Sonoma from Germany in 1981 and worked with famed winemaker Andre Tchelistchef and on some of California's most famous vineyards. In 2001 Anne planted seven acres behind her historic farmhouse in Sonoma with four Pinot Noir clones, which she intended to blend to make one wine. This was the beginning of her Blue Farm label. In 2003 she hired Kenneth Juhasz (Donum, Pali Wine, Gary Farrell, Auteur) as winemaker and, once they decided to expand beyond the one seven-acre plot, took on a partner, Timothy Mott. Blue Farm was now going to find the ideal places in Russian River/Sonoma to plant and make Burgundian Chardonnay and Pinot Noir wines. Anne's success at Donum has pretty much assured us of the success of this new project.



*Anne Moller-Racke, of Donum fame, also runs Blue Farm.*

The 2013 Blue Farm "Anna Katherina" Carneros Pinot Noir is a great Pinot Noir, loaded with beautiful strawberry and red fruit flavors and savory notes of herbs and racy acidity. An easy drinking Pinot Noir, this has ample fruit, great weight and balance and enough body to satisfy the California Pinot Noir lover without being heavy or sweet. A well crafted wine, it should pair well with roast chicken, salmon or a charcuterie board. *Wine Enthusiast* and James Suckling both gave this 91 points.

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

## 2014 ANCIENT PEAKS ZINFANDEL

Ancient Peaks burst on the scene about a decade ago with one of the highest rated inexpensive Zinfandels ever to come out of California. I was intrigued by the winery, wondering if they were just a tank farm, or a legitimate producer. In visiting them the following year I realized that they were firmly in the latter camp. Their sizable estate vineyard has to be seen to be believed, with its impeccable vineyard management, incredible diversity of soil types and singular microclimate that betrays the notion of Paso Robles's intense heat. Since that visit I have touted their wares and sung their praises to anyone who will listen.



*The barn at Ancient Peaks, Paso Robles.*

A few years back, on our initial round of co-branded wines with specific producers, we blended a delicious Zinfandel from Ancient Peaks. Many customers have asked us to make another so we obliged this year and we think this will bring back pleasant memories of that wine with its delicate juiciness and wealth of spice. The winemaker and I kept fine tuning the wine trying to get the balance of fruit, ripeness, spice and mouth feel just right, and I really believe that our hard work paid off. Blended from numerous different blocks aged in both neutral second- and third-year barrels and new oak, this has already integrated incredibly well. Intense and powerful on the nose this screams

"I am ZIN!" with its mix of briary berry fruits and cracked black peppercorn. On the palate it turns creamy, but never feels heavy or has any residual sugar. It rides a high line of resonating boysenberry, cassis and dried sage flavors all coated in a fine dust of white pepper. The finish has some typical chewy tannins and adds a ton of power, and ultimately longevity, with additions of cocoa powder, black cherry and flowering lavender. If you weren't a believer before this just might turn the tide. If you were a believer then be ready to become a fanatic.

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

# Premium Wine Club

## 2015 HAUT MUSSET LALANDE-DE-POMEROL

Haut Musset is one of the up-and-coming Bordeaux properties you'd be wise to keep an eye on. A small estate of ten acres, it's run by husband-and-wife team Veronique Abbadie and Jerome Aguirre (shown at right). Veronique's grandfather planted the vineyard. This dynamic duo met while studying enology and viticulture at the University of Bordeaux and shared a Basque heritage which helped to cement their relationship. Jerome became the winemaker at several small, top-notch Pomerol estates including Le Gay and La Violette, where he fashioned many critically acclaimed wines. He has since moved on to making wine in St. Emilion at Tour Sainte Christophe, which has become a darling amongst Bordeaux aficionados for its quality-to-price-ratio. Jerome is one of Bordeaux's hot commodities and this is his personal, family property.



The 2015 Haut Musset Lalande-de-Pomerol is 85% Merlot and 15% Cabernet Sauvignon with candied aromas of blackberry and crème de cassis. Succulent tannins and spice notes deftly meld with berry fruit, milk chocolate and earth notes. A hallmark of the 2015 vintage is the fine, silky tannins. This wine is so smooth and long, it drinks easily right now. Pair this beauty with a filet mignon or lamb shank.

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

## 2009 BODEGA POESIA "CUVÉE HÉLÈNE" ARGENTINA

Bodega Poesia is a project created by Hélène Garcin-Lévêque (shown at right) and her husband, winemaker Patrice Lévêque. With their multiple properties throughout Bordeaux (Clos l'Église Pomerol, Barde-Haut, Haut Bergey and Branon) the next logical move for them, as for many Bordeaux families, is to establish a winery in South America. Cabernet Sauvignon, Merlot and Malbec flourish in Argentina. Founded in 1998, Bodega Poesia has quickly established itself as one of the top producers of Malbec, under the guiding hand of Patrice Lévêque with the marketing acumen of Hélène Garcin-Lévêque.



The 2009 Bodega Poesia "Cuvée Hélène" is one step down from their flagship wine, which is named Poesia. The "Cuvée Hélène" is a stunning wine that, like a fine Bordeaux, benefits by spending a little extra time in the bottle. Not a pop-and-pour wine, the 2009 Bodega Poesia "Cuvée Hélène" is a dark,

brooding wine with graphite and cassis aromas on the nose. The palate is a dense collage of dark berries, baker's chocolate, menthol, licorice and spice. It has great length, with fine tannins. This Argentinian beast should be paired with tri-tip, meat-lover's pizza or other rich dishes that call for a bold red wine.

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

## Best Buy Wine Club

### 2015 MAS DE SAINTE CROIX "TENDRESSE D'UN CLIMAT" CÔTES DU RHÔNE VILLAGES

Jacques Coipel worked in the petrol industry until 2002, then entered the wine business, purchasing an exceptional site in the Côtes du Rhône Villages Cru of Valreas. His vineyards sit at around 1200 feet with a mix of clay, limestone and gravel making up the soils. At this altitude and with cooling winds from the north, the wines gain crispness. The reds show more red fruit qualities, and the whites show more vibrant apple tones. Around the time that Jacques purchased his property in Valreas, his son Julien began studying winemaking. Julien worked in Switzerland and in New Zealand (with Te Mata, one of our favorites). He returned to Sainte Croix in 2010 and began working with his father on the family wine. Julien's light but technical touch makes for wines that are great expressions of their Valreas terroir.

This 2015 "Tendresse" is equal parts Grenache and Syrah with notes of raspberry coulis, ripe cherries and aromas of alder wood. The wine picks up density and weight as it opens, showing more peppery and Asian spices and sweeter, riper fruit. This is a polished Côtes du Rhône with a beautiful rhythm that will continue to evolve in your glass. Right now, it is perfect for all grilled fare, including savory spiced lamb chops or herb-crusted pork chops. —*Keith Mabry, K&L Rhône/Loire Valley/French Regional Buyer*

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

### 2015 STEPHEN VINCENT CALIFORNIA CHARDONNAY

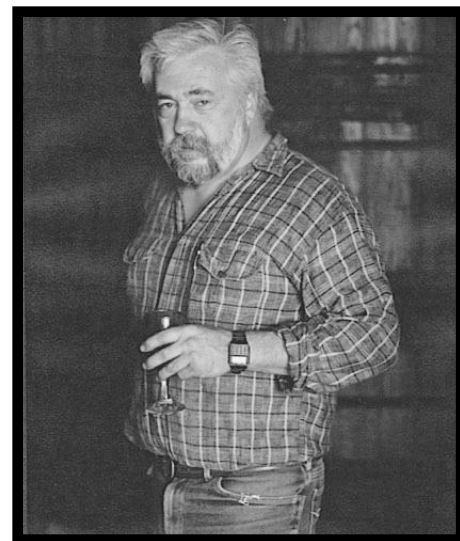
We have featured the Stephen Vincent wines before in the Best Buy Club, because these wines are some of the best values around. Veteran winemaker Robert Goyette (shown at right) brings five decades of winemaking experience to his Stephen Vincent label. He deftly blends grapes from multiple sources into great-tasting affordable wines.

The 2015 Stephen Vincent California Chardonnay is delicious, the perfect balance of fruit, acidity, terroir and oak. Clean, pure and pretty, this is the ideal, everyday Chardonnay you've been looking for. A blend of 40% Sonoma and 60% Central Coast fruit, this smoking deal of a Chardonnay displays great versatility. You can pair it with chicken, fish and summer salads, or enjoy it on its own as an apéritif throughout the warm summer months.

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



*Julien Coipel at Mas de Sainte Croix.*



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

### 2013 EINAUDI BARBERA PIEMONTE

One of the most important figures in Italian history was Luigi Einaudi, a humble Piedmontese man who rose to become the president of the first Republic of Italy, in 1948. Luigi was born in 1874 in the town of Carrù, just south of Dogliani and about 12 miles south of the town of Barolo. He worked as a newspaper reporter after earning a law degree at the University of Torino. He never let go of his agrarian roots; he always had time to focus on his estate. He died in 1961. Luigi Einaudi's estate is called Poderi Luigi Einaudi (*Poderi* is plural for farms) and it is very large for the region, encompassing about 350 acres spread over eleven smaller estates, the largest holdings being in Dogliani with others sprinkled through Barolo and Barbaresco. The average vineyard holding in this area of Piedmont is about two and a half acres, so you can see that the Einaudi estate is on a larger scale.



*Vineyards of Poderi Luigi Einaudi, Piedmont.*

The 2013 Einaudi Barbera Piemonte comes from vineyards on Einaudi's San Luigi and San Giacomo properties in Dogliani. The vineyards (five and half acres) are at an altitude of just over 1200 feet, planted on a calcareous clay soil with a south-southeast exposure. The grapes are harvested in early October, fermented in stainless steel and then aged for a year in a mix of traditional large Slavonian oak casks and French barriques. Barbera is an acidic grape so the vertical axis of the wine is most dominant, making it an ideal food wine. In Piedmont the food choices are incredibly varied. One of my favorite choices with this wine would be risotto with wild mushrooms. The mushrooms add a bit of woody complexity to the bright fruit of the Barbera. Give it a shot—you'll love it!

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

### 2007 TERESA RAIZ FRIULI DECANO RED BLEND

Maybe the name Povoletto doesn't conjure up visions of famous wine country, but this region has been making wine since Julius Caesar was tooling around the countryside, before he crossed over the Rubicon. This portion of the Alps is called the Giulian Alps, after Julius. Still unsure of where we are? Friuli! Yes, Italy's easternmost region, bordering Slovenia and Austria. One of the reasons for this area's anonymity is that until 1991, the Iron Curtain was its eastern border, so there was no through traffic. It was fabulous driving then. Now, trucks rumble in a perpetual line down the A4 Autostrada, heading into Italy from the former Eastern Bloc.

Povoletto lies on the north side of the Torre river, about five miles from Udine and three miles from the beginning of the Alps. It's wedged between the region's two largest DOCs, Grave del Friuli and the Colli Orientali del Friuli. The winery's vineyards lie in both of those DOCs. Paolo Tosolini founded his winery here in 1971, after graduating from the enology school in Conegliano. He named the winery after his maternal grandmother, Teresa Raiz, because she was the one who imbued him with the passion to make wine. This month's wine is the 2007 Teresa Raiz Friuli Decano Rosso, a blend of 60% Merlot, 30% Cabernet Sauvignon and 10% Cabernet Franc. The grapes were



*Paolo Tosolini and Alessandro Tosolini.*

grown on Friuil's classic soils, a mix of glacial morainic and rocky flat. They were harvested in early October, fermented in stainless steel and then aged in French Allier barriques for 14 months. This wine is now ten years old. Time has allowed it to soften and its flavors have evolved into a complex blend of earth, fruit and spice. Paolo suggests you try it with braised meat.

**Your re-order price for this wine as a club member is: \$16.99 per bottle.**

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

**Champagne Rarities** The world of small-production Champagne is full of wonderful treats, and two of the most exciting categories are blanc de blancs and rosé. This month the Champagne Club took the entire US allocation of two rarities, one from each of these categories, for your summer pleasure. I must apologize for last shipment's shortage of club packs. I feel that I disappointed more club members than we made happy, so I have put together another one. If you decide you want one, please don't wait.

### BARON FUENTE "ESPRIT" BLANC DE BLANCS BRUT CHAMPAGNE

For the first time ever, we have in the club a Champagne from the Paris district, the Baron Fuente "Esprit" Blanc de Blancs Brut Champagne. This Blanc de Blancs is made from the very last vineyard in the farthest west part of Champagne—the Chantemanche in Saacy-sur-Marne. This site is one of the very few that sit so far west, they are actually in the district of Ile-de-France. The current release is based on 2009 juice, with 5% barrel-fermented reserves from 2008. It is a very creamy style of Blanc de Blancs, with an excellent Chablis-like earth character and a bright finish giving contrast with the richness of the mid-palate.

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

### LAUNOIS BRUT ROSÉ CHAMPAGNE

When I first asked Séverine Launois if we could have the Launois Brut Rosé Champagne for the club, she replied with a simple "no thank you"... but when I placed an order for the cases, she let me have them. I don't know if we'll ever be able to get this 100% Pinot Noir Champagne from them again, but at least we have it now! This is an unusual offering from Launois. Everything else that we have carried from them is all Chardonnay. The grapes for this wine are harvested from the Launois estate in the Sézanne. It's a chalky piece of Champagne, isolated by miles of cow-grazing land. This Champagne is full bodied and loaded with fruit. It's perfect for pairing with the bounty of an Indian food dinner.

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



*Champagne from the Paris district? I wouldn't have believed it if I hadn't been there myself!*



*Gary with Séverine Launois, at Launois in Mesnil.*

## Champagne Club six-bottle Pack #2 for summer 2017

We sold out so fast of the first Champagne Club pack for summer, we are trying to put things right with another. This one's an even better deal than the first. Inside this summer's Champagne Club Pack #2, you will find two bottles each of the following: **A.D. Coutelas "Cuvée Louis Victor" Brut Champagne; Fleury Blanc de Noirs Brut Champagne; and Collard-Picard "Cuvée Selection" Brut Champagne.** We sell these at the already great price of \$259.94 on the shelf at K&L; at any other retailer you could expect to pay over \$300. Our wine club members will pay **just \$159.99 for these six bottles.**

## 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) 2014 Domaine de Bila Haut "Occultum Lapidem" Côtes-du-Roussillon Villages Latour de France @ \$24.99 per bottle

The vintage 2014 was a little cool in the region, providing a great thread of freshness and bright blackberry fruit notes to this wine. Notes of violets, currants and peppery spices also abound. Since Roussillon is so close to the Spanish border, there is a large Catalan population throughout the region. The beautiful food there is a great hybrid of savory roasted meats, cured hams and salumi, beautiful seafood and creamy sauces. My own favorite dish was a chickpea salad tossed with Spanish chorizo, roasted peppers and a light vinaigrette laced with a little cumin. That and maybe a grilled veal chop and you've got a pretty perfect pairing for this wine. —*Keith Mabry, K&L Rhône/Loire Valley/French Regional Buyer*

\_\_\_ Bottle(s) 2014 J.L. Chave Selection "Offerus" Saint-Joseph @ \$24.99 per bottle

The "Offerus" represents a blend of Chave's personal parcels around the villages of Mauve and Tournon (in the south near Hermitage), making up about 80% of the blend, and a few contract parcels they farm in the north near Condrieu and Côte-Rôtie. This cépage, composed of 100% Syrah, is a gorgeous panoply of baking spices and lavender tones. The brambly black fruit and roasted fig notes provide plenty of open fruit, and the light burnished leather quality adds to the complexity. The 2014 vintage is pretty versatile overall, providing immediate drinkability alongside plenty of structure for some short-term aging. If you open this bottle now (that's what I'm planning on doing myself), give it an hour or so in a decanter. Then make sure to offer the "Offerus" to your friends with a roasted leg of lamb dusted in Moroccan spices. —*Keith Mabry, K&L Rhône/Loire Valley/French Regional Buyer*

\_\_\_ Bottle(s) 2015 Mas Doix "Les Crestes" Priorat @ \$24.99 per bottle

A blend of 80% Grenache, 10% Carignan and 10% Syrah aged for eight months in two-year-old French barrels. The wine is unfinned and unfiltered. The result is a dark, crimson red wine with dark berry and licorice aromas and a palate of cherry, cola and dried herbs. The wine has excellent weight and feel, with good acidity and balance and a long, harmonious finish. You can pair this wonderful red with meats, cheeses or a gourmet pizza.

\_\_\_\_\_ Bottle(s) 2014 Dominio del Aguila “Picaro” Ribera del Duero @ \$24.99 per bottle

A stunning red wine. The wine has beautiful aromas of red fruit, spice, dried herbs and subtle notes of crushed rocks. On the palate the wine displays gorgeous red fruits that are perfectly balanced against racy acidity and mineral notes. Hints of oak and vanilla finish out this impressive red wine.

\_\_\_\_\_ Bottle(s) 2014 Domaine des Bosquets Gigondas @ \$24.99 per bottle

The 2014 Domaine des Bosquets Gigondas is a blockbuster of a wine, loaded with bright red fruits such as cherry, strawberry and raspberry along with spice and peppery notes. This lush, suave offering is irresistible. The fruit and spice along with the fine tannins and hints of rich oak give this wine a long, smooth feel that deftly unfurls on the palate. A great red wine. You can pair this ideally with pork, lamb or veal thanks to its pretty red fruits and spice notes. *Wine Spectator* gave this 90 points; *Vinous Media* gave it 88-90.

\_\_\_\_\_ Bottle(s) 2013 Domaine La Colliere “La Fontaine” Rasteau @ \$24.99 per bottle

This wine may be one of the best wine values of the entire 2013 Rhône vintage. Made from 80% Grenache grapes and 20% Mourvèdre sourced from 70-year-old vines, the 2013 Domaine La Colliere “La Fontaine” Rasteau is a beautiful wine with aromas of raspberry, spice, herbs and hints of stone. Fruits and pepper accents hit the palate as this lively, fresh offering unfolds. Perfect for pizza, spicy meat dishes or red pasta sauces, this wine will sing with almost all meat-inspired dishes. *Wine Advocate* gave this wine 92 points.

\_\_\_\_\_ 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.

## Premium Wine Club Previous Offerings

\_\_\_\_\_ Bottle(s) 2014 Double Canyon “Horse Heaven Hills” Cabernet Sauvignon Washington @ \$14.99 per bottle

A stellar offering, sourced from a vineyard located between the Yakima Valley and Columbia River. The Horse Heaven Hills appellation is 50 miles long and 20 miles wide and is characterized by dry desert lands and persistent winds. These conditions help to create a Cabernet Sauvignon with admirable depth and polish, and great fruit concentration as well. The 2014 Double Canyon “Horse Heaven Hills” Cabernet Sauvignon has notes of cedar, baker’s chocolate and crème de cassis, with a velvety palate that oozes dark berry fruit and mocha and spice notes. The finish is long and smooth with echoing notes of dark berries and chocolate slowly fading away. A great match with steak, burgers or pizza, this is a wonderful Cabernet Sauvignon from Washington. *Wine Enthusiast* gave it 91 points.

\_\_\_\_\_ Bottle(s) 2015 The Royal Tokaji Company “The Oddity” Dry Furmint Hungary @ \$14.99 per bottle

The 2015 The Royal Tokaji Company “The Oddity” Furmint is sourced from first-growth vineyards in Mad, Tokaji, Hungary. Made from 100% Furmint grapes, the 2015 “The Oddity” Dry Furmint has an exotic nose of sliced red apples, cinnamon and gooseberries. The palate has great acidity with flavors of green apple, lime, nuts and spice notes. The finish is bright and lively with subtle aromas and refreshing flavors. Here’s a wine that is ideally suited for spicy dishes including Asian and Indian food, and also for cheeses and charcuterie.

\_\_\_\_\_ Bottle(s) 2016 Château Gassier “Esprit Gassier” Provence Rosé @\$14.99 per bottle

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 the perfect balance between terroir and fruit. Pair this with summer salads, barbecued meats or any other summertime fare.

\_\_\_\_\_ Bottle(s) 2014 Castello di Volpaia Chianti Classico @ \$14.99 per bottle

The 2014 Castello di Volpaia Chianti Classico is a blend of 90% Sangiovese and 10% Merlot aged for 12 months in large oak casks. The resulting wine is a fresh, berry-driven rendering that has pretty floral notes. On the palate cherry, cola, strawberry and dried herb flavors mix with firm tannins and ample acidity. A well-balanced wine, this will pair marvelously well with pastas, pizza and grilled meats. James Suckling gave this 92 points.

\_\_\_\_\_ Bottle(s) 2014 Oberon Napa Valley Cabernet Sauvignon @ \$14.99 per bottle

The 2014 Oberon Napa Valley Cabernet Sauvignon is outstanding! Loaded with dark berry fruit, crème de cassis, graphite, spice and sweet oak accents, this is delicious. The blending of multiple vineyard sights gives a layered feel to the fruit, with noticeable traits of both Napa’s volcanic hillside fruit and the alluvial soil of Napa Valley’s floor. This wine is a marvelous bargain. You can pair it with all red meats, grilled chicken or pasta with red sauce.

\_\_\_\_\_ Bottle(s) 2016 Kalinda North Coast Reserve Sauvignon Blanc @ \$14.99 per bottle

K&L’s owners started our Kalinda brand 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!)

\_\_\_\_\_ Bottle(s) 2014 Cara Nord Negre Conca De Barbaera, Spain @ \$14.99 per bottle

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.

## Best Buy Wine Club Previous Offerings

\_\_\_\_\_ Bottle(s) 2010 “O” Wines Columbia Valley Red Wine Washington @ \$9.99 per bottle

A blend of 59% Merlot, 27% Cabernet Sauvignon, 11% Syrah and 3% assorted other varietals, the 2010 “O” Wines Columbia Valley Red Wine tips the scales at an easygoing 13.5% alcohol. Aromas of black plum, licorice and baking spices gracefully cede to a palate of cherry, berry fruit and bitter chocolate flavors. The finish is energetic and satisfying, with mocha and chocolate notes displaying themselves thanks to the wine’s age. When I first started out in the wine business 20-plus years ago we would routinely see everyday wines that had four, five, even seven years of age on them, on the shelves waiting to be purchased. Those wines were already in that perfect drinking window much as this wine is today. Alas, wineries went from being run by the winemaker to being run by the accountant which meant wines were made to be sold. This delightfully drinking 2010 red from Washington is a fantastic value and it’s drinking perfectly right this second.

\_\_\_\_\_ Bottle(s) 2015 Viticoltori San Pietro Pinot Bianco Alto Adige @ \$9.99 per bottle

Viticoltori San Pietro is a cooperative that operates out of Alto Adige, in Northern Italy. I have always enjoyed the wines of Trentino/Alto Adige, probably because of the synergy of Italian artistry and passion with German/Swiss precision that you find in this region, which borders Austria’s South Tyrol. The 2015 San Pietro Pinot Bianco is a classic example of a great white wine made by a cooperative. The wine is loaded with aromas of lime blossom, green apple and peach. The palate is lively and refreshing with citrus and mineral notes plus zippy acidity and peach flavors. Precise and delicious, this is a great white wine to enjoy out on your patio or with a summer salad.

\_\_\_\_\_ Bottle(s) Jeio (by Bisol) Prosecco Brut @\$10.99 per bottle

The Jeio (by Bisol) Prosecco Brut is a non-vintage offering, 100% Glera grapes from mostly estate-owned vineyards. The grapes come from 35 plots around Valdobbiadene (north of Venice), generally on steeper slopes scattered across the Prosecco hills. After harvested the grapes undergo a cold maceration for 12 hours and then spend 15 days in stainless steel tanks. The resulting wine is straw yellow in color with aromas of citrus and a hint of iodine. On the

palate the wine is fresh and bright with flavors of lemon, peach and wet stone. The perfect wine for brunch on a Sunday or as apéritif before your next great meal. *Vinous Media* gave this 90 points.

\_\_\_\_ Bottle(s) 2015 Guenoc California Petite Sirah @\$8.99 per bottle

The 2015 Guenoc California Petite Sirah is a rich, almost midnight red in the glass. Aromas of blackberry compote and clove rise from the glass while the palate is a dark, brooding mix of minced meat, marzipan, dark chocolate and blackberry fruit. Easy to drink, and filled with richly-textured flavors, this wine is ideal with slow-cooked red meats.

\_\_\_\_ Bottle(s) 2014 Sebastiani Sonoma Zinfandel @ 9.99 per bottle

The work that Bill Foley dedicated to updating Sebastiani winery shows in the quality of this entry-level offering. It's a classic Zinfandel blended from 76% Zinfandel, 11% Syrah, 8% Malbec, 3% Barbera and 2% Petit Verdot. The wine springs from the glass with aromas of red fruits, spice, licorice, minerals and hints of oak. This hearty red is reminiscent of early vintages of Zinfandel from years gone by. A perfect foil for pizza, pastas or barbecue, and ready to enjoy.

\_\_\_\_ Bottle(s) 2013 Tikves "Special Selection" Vranec Macedonia @ \$9.99 per bottle

This is 100% Vranec, a grape varietal native to Macedonia. Loaded with lots of jammy, sappy fruit, this easy-drinking wine sports hints of smoke, minerals, spice and oak. This great little fruit-driven, spicy beast is a great value. Match it with burgers or sausages—it will be the hit of your next backyard bash. Robert Parker's *Wine Advocate* gave this 90 points.

\_\_\_\_ Bottle(s) 2013 Simi Sonoma County Merlot @ \$8.99 per bottle

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.

\_\_\_\_ Bottle(s) 2014 Jorge Ordóñez & Co. "Botani" Muscatel de Alexandría, Málaga Spain @ \$9.99 per bottle

The 2014 Jorge Ordóñez & Co. "Botani" Muscatel de Alexandría 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) 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.

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

\_\_\_\_ Bottle(s) 2015 Castelgiocondo "Campo ai Sassi" Rosso di Montalcino @ \$22.99 per bottle

The 2015 vintage in Italy is pretty fabulous and in Montalcino it was really good: warm, dry, sunny and then a couple of late sprinkles to give the vines a bit of water (irrigation is not allowed in Montalcino). I was in Tuscany for the harvest that year and the weather was perfect. Although I didn't taste at Castelgiocondo, from the properties where I did taste I could tell immediately that it was an exceptional vintage. The Castelgiocondo "Campo ai Sassi" Rosso di Montalcino (campo ai sassi means field of stones) comes from a series of vineyards planted in 1990 to 2000. The wine had 16 days of fermentation on the skins in stainless steel and then went into a mix of barrels — 80 and 100hl Slavonian oak barrels, and a sizable portion in used French oak barriques. The nose is plummy, with hints of chocolate and spice. On the palate the wine shows a supple richness backed up by some evident tannin. They suggest that you pair the Rosso di Montalcino with an egg-pasta dish such as pappardelle with a rabbit sauce, or in Montalcino the ubiquitous wild boar.

\_\_\_\_ Bottle(s) 2014 Pian delle Vigne Rosso di Montalcino @ \$16.99 per bottle

Antinori has centuries of experience growing Sangiovese. If you read about the grape Brunello you'll be told it is one

clone of Sangiovese, but in fact modern Brunello di Montalcino has a variety of Sangiovese clones. I know of no one who has just the "Brunello" clone. At Pian delle Vigne's location in the warmer, drier, western portion of Montalcino, the harvest is generally a couple of weeks earlier than what it would be in Chianti Classico. Sangiovese is harvested during a range of time all around Montalcino, due to local climate and soil characteristics. In general Montalcino is warmer than Chianti Classico. The 2014 vintage was variable across Montalcino, and for Pian delle Vigne the wetter, cooler vintage actually helped the vineyard growth in this normally warmer area. It allowed for a longer, slower growing season. When you are in Montalcino you'll have the local pasta with this wine. Everyone eats it. It's a hand-rolled spaghetti shaped pasta called Pinci and you will undoubtedly have it with a wild boar sauce. It's perfect for this Rosso!

\_\_\_\_ Bottle(s) 2009 Terre de' Trinci "Ugolino" Sagrantino di Montefalco @ \$26.99 per bottle

Umbria had never really been known for their red wines, but in the mid 1980s, Sagrantino di Montefalco, a wine traditionally made sweet, had been revised into a dry red. Alvaro Palini, trained as a fashion designer, revolutionized the production of Sagrantino at the Adanti winery. A tremendous amount of the credit should also go to the Arnaldo Caprai Winery. They brought the idea to America in a big way. Most Sagrantino is massively tannic—one needs a good dentist to drink it regularly. Terre de' Trinci winery, which made this wine, started in 1992, the year Sagrantino gained DOCG status. I find their Sagrantino more supple, milder and unforced. It still shows the classic structure but it is much better balanced than most! Try it with a grilled T-bone or a cheese-laced lasagna.

\_\_\_\_ Bottle(s) 2015 Paolo e Noemia D'Amico NOE Orvieto @ \$14.99 per bottle

The 2015 D'Amico NOE Orvieto is based on the indigenous Grechetto blended with Trebbiano and a bit of Pinot Grigio. You can tell from the start that the wine is special. The nose smells a bit like an apple pie, those sweet apple aromatics with cinnamon and toasted crust. Yet once the wine is on your palate you'll stop thinking of dessert because the wine has a savory character with hints of sage and a bit of saltiness to go along with concentrated pear and zesty citrus. The finish leaves you with the sense that you've just had a real wine; it's alive and lifts at the end. I like this wine so much that I started thinking about making some Chicken Schnitzel to go with it. You should too!

\_\_\_\_ Bottle(s) 2014 Guado al Tasso Il Bruciato @ \$24.99 per bottle

The 2014 Guado al Tasso Il Bruciato is a blend of 55% Cabernet Sauvignon, 30% Merlot and 15% Syrah. To increase the fruit aromatics, part of the Merlot and Syrah is fermented separately at lower temperatures. The wine doesn't have the sweetness that I find in California wines. With this vintage there is more earth and leather. Try this wine with a Tuscan T-Bone and live like an Italian.

\_\_\_\_ Bottle(s) 2012 Malaspina Il Palizzi Calabria IGT @ \$23.99 per bottle

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!

\_\_\_\_ 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) 2012 Tormaresca Masseria Maime 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 Maime 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.

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

\_\_\_ Bottle(s) 2010 Ariston Aspasié Brut Champagne @ \$34.99 per bottle

No Champagne producer is better loved by K&L customers than Paul-Vincent Ariston of Champagne Aspasié, and he has delivered another great vintage with his 2010 Ariston Aspasié Brut Champagne. This is a blend of one third each Chardonnay, Pinot Noir and Meunier from his estate in Brouillet, and is in a drier, more focused style in 2010. I love this Champagne for the apéritif, and it also goes very well with summer vegetable quiche or paté.

\_\_\_ Bottle(s) 2012 Franck Bonville "Millesime" Brut Blanc de Blancs Champagne @ \$34.99 per bottle

From the Grand Cru of Avize we have this 2012 wine, one of our first from this "miracle" vintage. Much like 2000 in Bordeaux, the Champenois had many problems during the 2012 growing season. After a golden autumn, the wines turned out to be fantastic. I have never seen so many smiling faces in the region as when I visited to taste the 2012s as vin-clair. This is a very rich blanc de blancs, with more body and substance than even the quite broad 2006 wines. That being said, it is loaded with Avize chalk, and focuses very nicely on the finish. If you like the wines, stash some for the future. I have never tasted a tired Bonville, and I have tasted back to the 1959!

\_\_\_ 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.

### ***Signature Red "Going back to Cali" Six-pack***

I'm going back to Cali... California that is, with our latest and quite possibly greatest Signature Red six-pack deal yet. You get two bottles each of **2014 Donkey & Goat "513" Rhone Blend**, **2014 Loring "Kessler-Haak Vineyard" Sta. Rita Hills Pinot Noir**, and **2013 Stonestreet Alexander Valley "Estate" Cabernet Sauvignon**. Each of the three selections has at least two 90+ point scores from top wine critics. And the savings is huge! If you were to buy this six-pack at regular retail prices you would pay \$225.94, with your club discount \$159.94. But for the "Going back to Cali" six-pack **you'll pay only \$134.94.**