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August 2018

Hello K&L Wine Club Members,

As the summer winds down with a last lazy month, I'm planning to take the time to sit back and enjoy these sun-filled days with family, friends, and of course wine. I'm hoping you have the opportunity to do the same with this month's selections. We have wine from all over the world featured for August, from Australia to South Africa, and from France to Sonoma. We also have two special club deals this month, so don't forget to check out the specials box on page 7.

In the Signature Red Club, we have the opportunity this month to zero in on a unique winemaking area. We're taking an in-depth look at Sonoma, comparing two wines that exemplify the diversity of the region and the individuality of its terroirs. One wine comes from the interior portion of the county, sheltered by the coastal ranges but still influenced by proximity to the ocean. This area is perfectly suited to producing world-class Cabernets with power and structure. The other wine comes from the Petaluma Gap AVA, which is known for its cool climate and the elegant and precise style of its wines. It's hard not to love the bounty of quality wines coming out of Sonoma, and these two are some of the best I've tasted all year.

Premium Club members will also have an opportunity to focus in on a particular winemaking area. This month we are going "Down Under," to Australia's Yarra Valley. We have both a Pinot Noir and a Chardonnay from Helen's Hill Winery. This is a small estate that never sells its wine outside of the country—except to K&L. When our buying team visited the Yarra last year, they fell in love with these wines, and began the process of buying and shipping them in along with our other imports. Now that the wine is here, we're more than thrilled to share it with you.

The Best Buy Club has two wines from some very dynamic winemakers. One of the wines is made by South Africa's Adi Badenhorst, whose innovative winemaking has earned him international regard. It's a very fun and yet very serious white blend made from old-vine plots in the Swartland. Our red is a rare single-varietal Grenache from brothers Frédéric and Alexandre of the Languedoc. They've made the bold decision to work outside of the regional classification system, and the resultant wine is fantastic.

In the Italian Club, Greg has two Northern Italian gems. One wine is from the outstanding 2010 vintage and is fully matured and ready to go. The other selection is a stunning Barbera d'Alba from one of the oldest and most renowned producers in the Langhe.

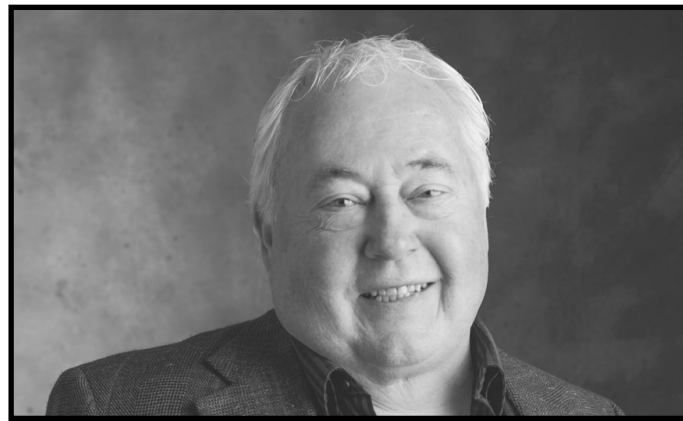
And don't forget, August is a Champagne month! Gary has a lovely Blanc de Noirs for you, made entirely from Pinot Noir from the Grand Cru area of Verzenay, and an exotic Blanc de Blancs from the Aube. Both wines are imported directly by K&L, and come from small grower-producers.

Stay tuned for next month, as we will be announcing a brand new K&L Club! In the meantime, enjoy this month's selections with some final lazy summer days.

Heather Gowen, K&L Wine Club Director  
heathergowen@klwines.com

# Signature Red Collection Wine Club

In this month's Signature Red Club, we are focusing on one of California's top wine regions—Sonoma. Sonoma County has many micro climates, and they all enjoy one unifying factor which might be termed “balance.” Sonoma is subject to the cooling influences of fog from the nearby Pacific Ocean and the cool afternoon breezes off the San Pablo Bay. It also has the long California ripening season, and the interior portions have the sheltering effect of the coastal ranges. It's a surprisingly diverse area that can produce any number of wines from cool-climate Pinots to boisterous Zins, and of course long-lived and expressive Cabernets. Our two wines for August showcase the very best of this region.



*Robert Goyette, one of Sonoma's most experienced winemakers.*

Our first selection is a Cabernet from a winemaker who's been in the business longer than most. Robert Goyette got his start with the founding of La Crema winery back in 1979, and after selling it in the mid 1980s has continued making wine under many more labels. He knows the vineyards like the back of his hand. We are pretty excited to bring in his **2013 Robert Goyette Sonoma County Cabernet Sauvignon (\$24.99)**. You may know that at K&L we have a bit of a bias towards Bordeaux when it comes to Cabernet, but when Clyde and I tasted this wine together, I saw the expression on his face. It was unmistakable. When someone like Clyde, who has tasted Bordeaux professionally for decades, is this excited about a Cabernet, you know you've struck gold. This is old-style Sonoma Cabernet at its finest: pure fruit, classic structure and just the right kiss of oak. Being a few years from its release date, the wine is in top form. You've all heard praise for the 2013 vintage in Napa and Sonoma, and it's great to see how these wines are developing. This Cabernet is loaded with dark cassis fruit and pretty red berry notes, but also displays a lovely savory character which brings into play a hint of tobacco, forest floor and clove. The finish is quite long, and the wine still has a good hearty structure that ensures its ability to continue to age gracefully. I would stick to the classics in terms of food pairing, and recommend this with your Friday night steak.

In addition to this Sonoma Cabernet, we are looking at a wine from a cooler area of the county called Petaluma Gap AVA. Arturo Keller founded his winery in 1989 when the area was still fairly undeveloped, and he chose some of the best vineyard sites in the Petaluma Gap. With both coastal fogs and cool breezes off the San Pablo Bay, this unique AVA is very well suited to the cool-climate varietals. The **2013 Keller Estate “El Coro” Pinot Noir Sonoma Coast (\$24.99)** comes from the highest elevation vineyard at Keller, right up on the ridge of the Gap. This means the berries have great exposure to both the cooling winds and fogs, and to the California sunshine. The resultant wine is very vibrant with excellent fresh acidity and deeply expressive red and black berry fruit. Arturo's daughter Ana is the current winemaker at Keller, and she has embraced a sustainable viticultural style and a more hands-off approach to winemaking. She feels that's the best way to respect the extremely high quality of the fruit produced in these vineyards. I couldn't agree more, as the wine speaks for itself. This wine is all



*View from the El Coro Vineyard, one of the highest elevation vineyards in the Petaluma Gap AVA.*

too easy to sip on its own, but I'd recommend pairing it with a savory chicken or roasted vegetable galette. Whichever dishes you choose, I hope you enjoy delving into the unique climates of Sonoma with this month's selections!

# Premium Wine Club

Premium Club members, our ship has come in—from Australia! Last year our buying team went on a trip to the Yarra Valley and fell in love with some of the little wineries in the area. The wines of this region are incredible, but many don't hit the export market and are only available in Australia. One of our favorites among these wineries was Helen's Hill. A small family-run operation, it focuses on single-vineyard expressions of all-estate-fruit Pinot Noir and Chardonnay. The wines are very polished and Burgundian in feel, with high-toned aromatics and precise winemaking. We were absolutely thrilled tasting these wines. The trick was getting them into the states. It's been a bit of a wait to get the labeling approved for the American market and handle all the ins and outs of shipping product across the world. The wine is finally here, and ready to feature for our Premium Club members!



*Driving through vineyards at Helen's Hill with Allan Nalder.*

After the trip last year, David wrote about the experience of visiting what he called “Burgundy Down Under.” Not only is the winemaking community in the Yarra populated with honest, down-to-earth folks who are serious about their work, but the wine quality is outstanding. It's the closest thing to Burgundy outside of Burgundy, with much better pricing, and wines that are ready to drink now.

Both of the Premium Club wines this month come from Helen's Hill. It's run by Allan Nalder, one of the most enthusiastic and passionate people in the area. Though it's common here to buy fruit from other growers all over the Valley, Allan insists on keeping the Helen's Hill production all estate grown. “It's not that I don't trust anyone,” he says with a wink, “it's just that I don't trust anyone.” Allan knows every row of vines on the property like the back of his hand, and has selected the specific varietal clones to fit each soil type and micro climate. At Helen's Hill, the winemaking philosophy is “less is more.” In Burgundy, winemakers are called *vignerons*, or vine-tenders. That's the exact philosophy at work here too. If the vines are tended and cared for well, they will themselves do the work of producing the best fruit, and then winemaking becomes a matter of letting that fruit express itself to its fullest potential.

The **2016 Helen's Hill Ingram Road Pinot Noir (\$14.99)** is blended from several of the different Pinot clones on the estate. Most notably, the Old Block MV6 clone, whose original cuttings were taken from Clos Vougeot, one of Burgundy's most renowned Grand Cru vineyards. The fruit from these vines is small and concentrated with powerful dark berry flavor. It's complemented nicely by the Pommard clone Pinot that's planted across the eastward-facing slope of the Range View Block. That fruit adds a nicely earthy and savory element, with red berry fruit and subtle baking spice. All of the Pinots produced by Helen's Hill see some French oak, a judicious mix of old and new barrels, to impart a subtle sweet toast character and a great textural element.

The **2016 Helen's Hill Ingram Road Chardonnay (\$14.99)** is absolutely stunning, and will likely throw on its head any expectation of Australian Chardonnay that you may have had to date. I have to admit I'm a complete devotee of white Burgundy, and tend to think that Puligny is the best Chardonnay

in the world. But if I had to pick a wine to compete with that prestigious area, this is it. Like the Pinot, it's blended from a few different plots on the property. The fruit is grown and selected based on its particular fruit character, then blended to taste, and also sees some French oak. Like white Burgundy it's taut and focused, with plenty of minerality and orchard fruit, but also a subtle creaminess and an open character that allows it to drink well now. In fact, both of these wines are drinking well now. I've compared them to Burgundy on many levels, but there's one major difference. You can drink this now while you're waiting for your Volnay or Puligny to age in the cellar. These wines have character, complexity and depth, but they are also ready to go—so open and enjoy!

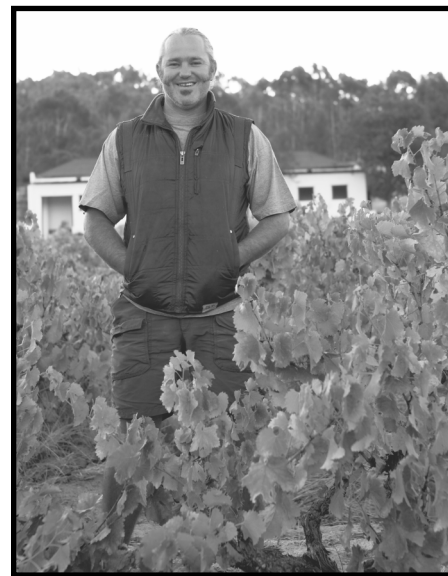
## Best Buy Wine Club

This month we have two stories of winemaking mavericks, making waves in their respective regions. From South Africa, Adi Badenhorst is a strong advocate for high-quality, old-vine sites throughout the Swartland. He believes that everyday wine can and should be made with the character-filled fruit of these low-yielding vineyards. He's pushing the perceptions of what an everyday wine from this area can achieve, and the results are pretty phenomenal. Meanwhile in France, brothers Alexandre and Frédéric Chaudiere have opted to work outside of the rigid French regional classifications and make single-varietal wines from select sites in the Languedoc. Their wines manage to be at the same time classic and daring. Making a single varietal under a "Vin de France" label is fairly daring for a French winemaker, but the achievements of these brothers is unmistakable. Both of this month's wines are built around the idea of daily life—and bringing that day-to-day quality of life up a notch.

"Adi" Andre Adriaan Badenhorst grew up in a farming community in South Africa's Swartland, and has memories of running through vineyards and stealing grapes off the vine as a youngster. At the ripe age of 13, he talked a neighboring winemaker into letting him make his first wine, and that experience launched him toward his career. After earning his degrees in winemaking and viticulture, Adi went off to France to work at both Château Angelus in Bordeaux and Alain Graillot in the Rhône. He also had a stint at a New Zealand winery. He then returned home to gain renown as winemaker at Rustenberg for nine years, before finally setting off to do his own thing. Adi and his cousin Hein started the Badenhorst Family label to make natural wines from ancient sites across the Swartland, and most recently, Adi started the Curator line. Wines made under the Curator label have a specific focus: bringing top quality into the everyday arena.

Adi's **2017 A.A. Badenhorst "The Curator" White Blend (\$8.99)** is the antithesis of the cheap bulk wines made in the Swartland. With Adi's intimate knowledge of old-vine sites across the region, he creates this blend from highly expressive fruit from several of his favorite parcels. In this vintage, the wine is made from dry-farmed parcels of Chenin Blanc, Chardonnay and Viognier. Stylistically, it's fresh and light with crisp acidity and refreshing orchard fruit. But pay close attention. A great textural element and some exotic spice notes add to the complexity. This qualifies in my book as both highly quaffable, and quite intriguing—exactly the kind of wine I want to be drinking on any given weekday.

Our other wine this month comes from a pair of brothers who grew up in the Rhône Valley amid the vines of Château Pesquié. Alexandre knew from a young age that he would pursue viticulture and winemaking, but Frédéric followed a more scholarly path, studying history and philosophy at the



*Adi Badenhorst at one of his beloved old-vine sites in the Swartland.*

Sorbonne. Eventually the brothers joined forces to pursue a dream. They set out to make pure varietal expressions from some of the best sites in the Languedoc. They opted not to follow the strict regulatory classification system that dominates this area. It's rather rare to see a single-varietal wine from the Languedoc, and Grenache in particular is almost always blended with other grapes. The **2016 Le Paradou Vin de Grenache Rouge (\$10.99)** is a spectacular example of what the varietal can be all on its own. This wine is grown in the Minervois region and has to be classified as "Vin de France" since it is not the classic blend. This wine is based around the ideas of *Plaisir* and *Convivialité*, pleasure and conviviality. It's designed to drink with the family meal, an afternoon picnic or an evening with a friend. In other words, like our white wine this month, it's a serious wine made for everyday consumption. Both the Curator White blend and the Paradou Vin de Grenache manage to achieve this difficult proposition with effortless grace. Please enjoy!



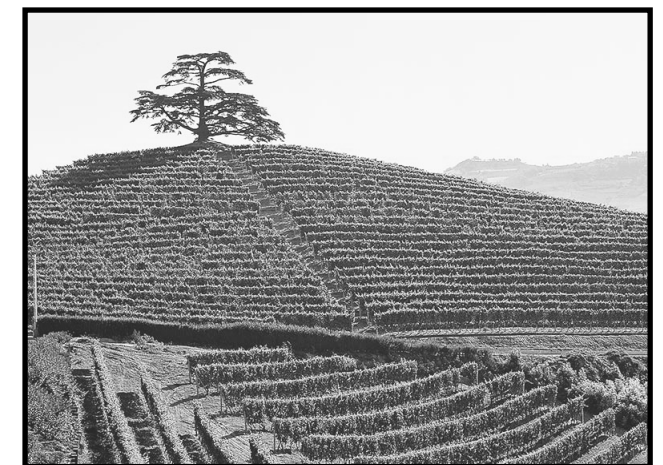
*Alex and Frédéric Chaudiere of Le Paradou winery.*

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

If you've ever been to the Langhe hills you'll know that there is an unforgettable landmark amongst the vine-covered hills. One lone Cedar of Lebanon tree has been growing there for 150 years. It sits atop the Gattera vineyard in La Morra, in the middle of the Cordero di Montezemolo estate. The Cordero di Montezemolo family has a long history in the area. Their name is Spanish (like the famous Gaja family) but they've been in the Langhe hills since the 1400s. The native locals probably still consider them outsiders!

The family has been one of the region's most innovative and top producers for decades and produces award-winning Barolo. Those are the wines that have made them famous. I don't think there is any wine-growing region in the world that has benefitted more from global warming as much as the Langhe. It took a couple of difficult vintages to adjust, but as the *vignaioli* saw what was going on they've adapted their viticultural practices. They have been making superb wines with the help of some spectacular vintages, albeit some hailstorm issues. When I started way back in the last century you'd be lucky to get two very good vintages in a decade. Now it's more like you get two difficult vintages and the rest are really good!

This month you'll get to try their Barbera, the **2016 Cordero di Montezemolo Barbera d'Alba (\$19.99)**. It's a blend of grapes from Castiglione Falletto, La Morra and the Roero, fermented in stainless steel and then aged for a brief seven months in a combination of French and Slovenian oak. You've probably heard about how great the 2015 vintage is across Europe. In the Langhe 2016 just



*A famous Cedar of Lebanon dominates the skyline on the Cordero de Montezemolo Estate.*

might be better than 2015, and you can really sense it in this sensational Barbera.

As a member of the Italian Club you will know I haven't given you any wines from Emilia Romagna. The region is much more known for its food (Parmigiano Reggiano, Prosciutto di Parma). Emilia Romagna is on the south end of the Po Valley plain and is home to Lambrusco. More Lambrusco is produced there than any other kind of wine—oceans more. There are really good Lambruscos but there's also an ocean of innocuous bubbly labeled Lambrusco. That's not the only wine made in the region, and there are good wineries as well—specifically Fattoria Paradiso. That brings us to the **2010 Fattoria Paradiso Sangiovese Riserva “Vigna delle Lepri” (\$19.99)**. The estate has been there for ages. Like most portions of Italy, this land has been settled for a long time. It was Mario Pezzi who made Fattoria Paradiso a name, at least in Italy and amongst Italian wine aficionados. He received the estate as an inheritance and in 1950 he and his wife Rina Pezzi started their quest to make great wine. Having met Franco Biondi Santi, he arranged to get cuttings from the famous Montalcino estate, and in 1963 they planted the Vigna delle Lepri to Sangiovese. It took a few years for the vines to mature and produce. In 1970 the first Sangiovese Vigna delle Lepri Riserva was born. Today and 40 years after the first vintage you'll get to try Sig. Pezzi's wine. The vineyard, still the original planted in 1963, sits on a slope and is the portion of the estate that gives the ripest grapes. That allows the richness to tame the wine's acidity. I love the wine's richness, excellent balance and its different take on Sangiovese. I hope you do as well!



*Fattoria Paradiso's spectacular aging cellar uses all of the space available. Here's a view of its ceiling!*

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

**Les Vacances Champenois** August is the holiday month (yes, the whole month!) in Champagne, and nearly everyone leaves the region to take a break. I propose that we join them this month, and bring two very different Champagnes along with us. This shipment covers the top and the tail of Champagne geographically, and also contrasts grape varieties. We have an all-Pinot Noir blanc de noirs, and an exotic blanc de blancs that has some Pinot Blanc in it. I think these two radically different Champagnes will get us in the vacation mood!

Longtime club members might remember having some of the great Champagnes of Patrick Arnould in years past. The **Michel Arnould Verzenay “Brut Tradition” Champagne (\$34.99)** is different in that it is made solely from Verzenay Grand Cru Pinot Noir. This crazy Grand Cru is the heart of the Pinot Noir in Cristal, Veuve Clicquot vintage, and too many others to list. The wine has the classic hazelnut character that can so easily be mistaken for wood influence in a blind tasting. In fact, this Champagne is all stainless steel fermented, with three years of ageing on the lees. It makes a great, richer style apéritif on its own, and it's magic with cold smoked salmon.

From the bottom of Champagne, in the Aube *département* close



*Patrick Arnould, current winemaker and proprietor at the Michel Arnould house.*

to Burgundy, the little town of Celles-sur-Ource is famous for kimmeridgian soil, as in Chablis. Here in the southernmost part of Champagne, the Vezien house farms a little over forty acres of vineyard. The brothers have kept their businesses a little separate, so they are technically a *négociant*, but they only “buy” grapes from family members. They have a very small plot of Pinot Blanc, and use 5% in the fascinating **Marcel Vezien Secret d'Eclaires Brut Blanc de Blancs Champagne (\$34.99)**. The other 95% is composed of Chardonnay, making this an exotic blanc de blancs. This Champagne is extroverted, rich and exotic, with hints of mandarin along with white flowers and subtle toast. This is ideal on its own as your apéritif, as it is soft, elegant and full of flavor. I think a little truffle-salt popcorn makes it even better. *Bonnes vacances!* —Gary Westby

### *Two Special Offerings for Club Members*

#### **2015 Luli Santa Lucia Highlands Syrah: \$14.99**

This is a lovely little Syrah from the Pisoni legacy. If there's one name that rises above others in the Santa Lucia Highlands AVA, it's Gary Pisoni. Currently his son Jeff makes wines for the family winery under both the Lucia and Luli labels. Luli is a project developed with a sommelier friend, Sara Floyd, to bring all the best of the AVA to the table, with an everyday style in mind. At your Club Special price, \$5 off normal retail, this wine can easily become a house staple. It is medium bodied with deep, rich plum and black cherry notes, melding into a subtle licorice spice on the finish. It's not encumbered by massive oak or harsh acidity. It finds perfect balance on your palate and is very food friendly. I'm confident you'll enjoy this as much as I am! —Heather Gowen

#### **Champagne Club Pack of 6 Bottles for \$229.00**

Two bottles each of three different high-end grower Champagnes: **Pierre Paillard “Les Parcelles” Grand Cru Extra Brut Bouzy Champagne (\$48.99)**, **Bruno Michel “Blanche” Brut Champagne (\$49.99)**, and **2007 Michel Arnould “Cuvée B.50” Brut Champagne (\$99)**. The club member price of \$229 for all six is a steal. Only 60 of these packs are available. —Gary Westby

## Re-order Offers

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 special club prices for each wine. You can make re-order purchases via phone, email or your online account. Our order desk is open 9:00 a.m. to 6:00 p.m. seven days a week. If you have any wine club-related issues, or wish to place an order, please call us at 800-247-5987. 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**

2016 Kalinda “Lot 2” Napa Valley Cabernet Sauvignon @ \$19.99 per bottle

The Kalinda label at K&L is another way that we bring premium wine to our customers at a very discounted price. Many top producers in Napa and other areas like to limit their production to keep up demand and maintain their high prices. That leaves them with extra wine. We've worked with a number of producers to buy and bottle

their “extras” under our own label—Kalinda. We can’t say a word about who makes the wine, or where it comes from other than a broad regional designation such as “Napa Valley.” Every year we work with different producers. This year we made two Kalinda Cabernets. “Lot #2” is the best Kalinda Cabernet I’ve had in the last several years.

#### 2016 Belle Glos “Dairyman” Russian River Valley Pinot Noir @ \$30.99 per bottle

The Russian River vineyard from which Joe produces this single-vineyard expression of Belle Glos Pinot is called “Dairyman” after the old dairy farm that used to occupy this area. It’s on the southern side of Russian River, with a picture-perfect climate for the AVA. Cooling and moderating influences come from the ocean in the form of fogs and sea breezes, which balance out the California sunshine and allow for a long growing season. The resultant fruit is concentrated and it fully ripens without losing its structure and acidity. This makes for a powerful, full-bodied style of Pinot Noir that’s difficult to argue with.

#### 2015 Prospect 772 “Black Tie Charlie” Sierra Foothills @ \$22.99 per bottle

This is a big, full-bodied wine, blended from Syrah and Petit Syrah, and showcasing the power of our California sunshine. The founders at Prospect 772, Ron Pieretti and Wendy Sanda, are big into food and wine pairing, and design their wines with the table in mind. With this motivation, their wines are all cuvees or field blends. Rather than parse out detailed varietal wines, they opt for wines that showcase their origins and aim to be more than technical expressions of a specific grape. Did I mention that Ron and Wendy also happen to be in love with Rhône style wines? Their Black Tie Charlie is a Southern French-inspired wine that is also true to its California roots.

#### 2015 Mas Gabinele “Faugeres” Languedoc-Roussillon @ \$26.99 per bottle

Thierry Rodriquez is the man behind this classic French GSM, and I have to say he does everything right. He started this small domaine back in 1997, and he hasn’t done things the easy way. The sandstone-schist soils in this area are extremely nutrient poor, meaning that the vines have to struggle and have naturally quite low yields. Even so, Thierry insists on sustainable farming practices and harvests all his fruit by hand, sorting out unfit berries right there in the vineyard. Handling in the winery follows the same philosophy, with long, slow fermentations, gentle extraction, and a discerning balance of old and new French oak.

#### 2015 Loring “Keefer Ranch” Russian River Pinot Noir @ \$24.99 per bottle

The Loring “Keefer Ranch” Pinot Noir is full of all the concentration and purity of fruit you can find in \$50 to \$70 bottles of California Pinot Noir: rich and round on the palate with plenty of freshness on the finish. You’ll see Keefer Ranch releases from superstars like Kosta Brown and Failla as well, but you’ll never see them for a price this good! The wine is so delicious you can enjoy it straight, with or without food.

#### 2016 Achaval Ferrer Cabernet Sauvignon @ \$24.99 per bottle

Where can one find mountain-grown Cabernet for a great price? In Mendoza, Argentina, where Achaval Ferrer sources its fruit from mineral-rich mountain soils, resulting in nuanced and beautifully balanced flavors. Bordeaux estates have their eyes on Mendoza. The conditions and Cabernet-friendly climate have shown tremendous and cost-effective results, as evident here in this 2016 Achaval Ferrer Cab, with juicy black fruits, hints of earth and tobacco, and a full-bodied finish. We’d be hard pressed to find a Cabernet this polished and profound at this price locally. Ferrer is a widely respected red wine producer, known for its old-school approach to new-world winemaking. Their wines are textbook in style and varietally correct, as is clear from the first sip of the 2016 Cabernet.

## Premium Wine Club Previous Offerings

#### 2016 Idlewild “The Bee-Flora & Fauna” California White Blend @ \$16.99 per bottle

This wine is composed of 53% Muscat Canelli, 42% Arneis and 5% Cortese. Muscat Canelli, also known as Muscat Blanc or Moscato Bianco, is a wildly aromatic grape varietal native to northern Italy. In this case it’s grown on volcanic soils in Lake County, giving the wine a wonderfully mineral drive. Arneis is another native Italian grape (here grown in Mendocino), and produces firmly structured, stony wines laden with minerality and herbal notes. It’s the perfect complement to the Muscat Canelli, and also plays well with the small amount of Cortese, which brings a fresh, citrus-driven acidity.

#### 2015 Chateau d’Arce, Cotes Castillon @ 14.99 per bottle

This is one of those bottles that you could easily pass up on the shelf, if you didn’t know who’s behind it. In fact,

newer though it is, with the Garcin-Lévêque expertise driving this Château, it’s definitely one of the best values in the store. What do you need to know about the wine? This is a classic right bank blend—mostly Merlot with some Cabernet Franc. It’s a great example of 2015 finesse, without being overly ripe or unbalanced. It’s charming, vibrant and elegant with a good depth of fruit, and also subtly structured with fine-grain tannin and fresh acidity. It’s easy to drink right off the bat without having to cellar it for years.

#### 2016 La Chapelle de Bebian, Languedoc-Roussillon Blanc @ \$15.99 per bottle

Believe it or not, this property has been making wine since the time of the Roman centurion Bebianus, after whom the area is named. But don’t worry—the wine doesn’t come packaged in a skin. The winemaking has seen some advances since the 1st century, and is now in the capable hands of Australian-born oenologist Karen Turner. I think you’ll love this fresh little wine, blended from Grenache Blanc, Roussane, Clairette and Viognier. Karen vinifies each element separately, then blends to taste. She only uses stainless steel and neutral oak barrels, so there’s plenty of pure varietal and terroir expression. The composition is classic for the Languedoc, and the resultant wine rocks the boat a little for us American consumers. It’s fresh, vibrant and versatile, showcasing a uniquely Languedoc style and legacy.

#### 2014 La Grange Coteaux de Languedoc “Castalides” Reserve @ \$13.99 per bottle

A long-established winery, Domaine La Grange is a big supporter of biodynamic farming, and sustains a great diversity of plant and animal life in its vineyards. The Mas de Couy vineyard, from which this Reserve wine comes, is home to rosemary, thyme, wild gorse, olive trees, and quite a few critters. This little plot is situated perfectly for Grenache and Mourvèdre, the classic Languedoc varietals, to grow in the warm Mediterranean climate. The plot is hedged by Garrigue woodlands, and cooled by breezes from the nearby Cevennes mountain range. The vines themselves are over 50 years old so they’ve had plenty of time to assimilate the influence of the soils into their low yields. The winemaking is clean and guided. It doesn’t attempt to overpower what is essentially already very expressive fruit. The resultant wine is full-bodied, unctuous and subtly spiced. There’s an excellent savory quality that is derived purely from the old-vine character, and the whole is loaded with bright, expressive berry fruit.

#### 2016 Loring Wine Company “Cooper Jaxon” Pinot Noir @ \$14.99 per bottle

Blending fruit from vineyards like Rancho La Viña, Kessler-Haak, Clos Pepe, John Sebastiano, Aubaine, Rosella’s, and Sierra Mar, the result was about 1700 cases of this wine: pure “California” Pinot Noir that captures the fleshy and fruit-forward style of the Golden State’s best locales, while keeping the price tag more than reasonable.

#### 2014 Vignerons des Terres Secrètes St. Veran “Les Cras” @ \$14.99 per bottle

This wine hails from a cooperative in Burgundy’s Macon region, where some of the best white wine values in the world come from—Chardonnay or not. This particular wine is made from Chardonnay in an area of the Mâcon where the soils are very stony and calcium-rich, helping the grapes retain their acidity and preserve their freshness. Unlike California Chardonnays, St. Veran wines see little to no oak, so the wines speak to the quality of the grapes themselves. I think you’ll understand what I’m talking about when you take your first sip of this wine. A pure and clean-flavored Chardonnay, it refreshes the palate with lively acidity while tempting your taste buds with stone fruit flavors and accents of white flowers. It’s Chardonnay in its truest form.

#### 2016 Arnaldo Caprai Grechetto @ \$14.99 per bottle

This 100% Grechetto-based wine from the Colli Martani DOC in Umbria is aged for just three months in stainless steel and then an additional three months in bottle, to produce a bright and zippy white ready for immediate consumption. An intense perfume of exotic fruits, yellow peach and floral notes greets the nose and the lively, acid-based palate displays yellow fruits and peach notes with chalky notes and mineral tones. Perfect with seafood, salads or a cheese plate, this refreshing white is incredibly versatile and pleasing. It’s a perfect example of the white wine renaissance going on in Italy. These wines used to be somewhat boring but thanks to lower yields and renewed commitment to excellence they are now interesting, bold interpretations of indigenous grape varietals. James Suckling gave this 91 points.

## Best Buy Wine Club Previous Offerings

#### 2017 Domaine Duffour Cotes de Gascogne Gros Manseng @ \$10.99 per bottle

This is not your average white. I think you may find it a refreshing alternative to Sauvignon Blanc or Chardonnay.

Made entirely from Gros Manseng, the wine is bright, fresh and tangy with vibrant tropical fruit notes and an appealing aromatic quality. The Gros Manseng varietal is native to the Jurançon area in France. It was brought to Gascogne about 25 years ago, and has taken on a more expressive character here on the clay and limestone soils. Although a relative newcomer, this grape is making waves in Gascogne.

#### 2016 Domaine de l'Ermitage "Victor" Costieres de Nimes Rouge @ \$8.99 per bottle

This is a classic Grenache/Syrah/Mourvèdre blend made in the southern Rhône valley, yet it's anything but traditional. Situated across the river from Châteauneuf-du-Pape, the winery is ancient, and has been making wines since the 12th century. The Castillon family, who own the winery today, have modernized things. The vineyards are certified sustainable with the Terra Vitis organization, and the winemaking is simple and clean. The wine is aged in concrete vats for six to nine months, and is designed to be fresh, bright and pleasant. This isn't your traditional earthy and smoky Rhône wine, loaded with new oak spice. Nor do you need to lay it down in a cellar for a decade before it starts to show well. This is open, modern and ready to go.

#### 2013 Stephen Vincent "Crimson" Red Blend @ \$10.99 per bottle

Robert Goyette, winemaker at Stephen Vincent, says this is his favorite wine of his whole portfolio, because there are no restrictions for him as winemaker. Basically, Robert's goal is to make a classy and bold wine that represents all the best of California. The varietal combination changes from year to year as with any field blend. In the 2013 vintage, Robert made the call to go with a high percentage of Petit Syrah. A few other California classic grapes are packed in here as well, including Syrah, Zinfandel, Cabernet, Merlot and Malbec. This may sound like a recipe for a strong and tannic monster, but Robert's winemaking captures the best elements of each grape and sets off the final product in a seamless manner. Being a few years from its vintage date, this wine is well integrated and ready to drink. In particular the Petit Syrah has taken on a smoky and spiced character that is absolutely begging for something grilled.

#### 2015 Domaine Bedouet "Clos des Grands Primos" Muscadet @ \$8.99 per bottle

This wine comes from a small producer that we're working with directly. Bedouet is a family estate, founded in the 1890s and kept in the family. Michel Bedouet is the current owner and winemaker, and has made the change to organic farming. The unique mixture of gneiss, mica and schist soils in his vineyard give the wine an elevated and layered mineral quality. It's also brimming with melon, citrus and orchard fruit—a perfect combination for a complex yet quaffable bottle. The wine is 100% dry, refreshingly crisp, and well-suited to summer sipping.

#### 2016 Herencia Altes Garnatxa Negra Terra Alta @ \$9.99 per bottle

Terra Alta is located in the southernmost portion of Catalunya. With soil types ranging from calcareous clay to sand, along with a wealth of great Garnatxa (Grenache) vines, this is a great place to look if you are a fan of Côtes du Rhône or Grenache from elsewhere. Dark cherry aromas with hints of hot stone lead to a tasty palate, full of fleshy fruit, with balanced tannins and a mineral thread running through the wine. Very solid and tough to beat for the price! —*Joe Manekin, Spain, Portugal & South American Wine Buyer*

#### 2016 Cicada by Chante Cigale Metierranee @ \$9.99 per bottle

Chante Cigale means singing cicada (a type of grasshopper/cricket), and the Cicada red is their early-drinking any day Grenache/Carignan blend. The property has been in the family since the 19th century and is currently run by Alexandre Favier, who assumed the reins at the ripe old age of 20. The domaine is planted to 40 hectares of red and 5 hectares of white on 45 different parcels throughout the appellation. —*Keith Mabry, Rhone Valley Wine Buyer*

#### 2015 Carrick Sauvignon Blanc @ \$9.99 a bottle

This wine is a direct import to K&L, meaning we purchased it directly from Carrick in New Zealand and brought it into the states without paying middlemen. That's why the price is so good. Notes from Stefanie Juelsgaard, K&L team member who is a passionate advocate for the wines of the Southern Hemisphere and organic and bio-dynamic winemaking as a whole. "Carrick winemaker Francis Hutt is championing the bio-dynamic approach to winemaking of crafting wines in the vineyard versus the cellar. Sauvignon Blanc is rarer in Central Otago than its neighbor to the north, the well-known region of Marlborough, making this wine even more special. Even though the effort required is much higher, Carrick performs all vineyard maintenance projects by hand, such as leafing and harvesting, as they believe this produces the finest wine and showcases the exceptional qualities of the region. Fermentation is carried out using only wild yeast and aging takes place in neutral French oak barrels, lending some texture and richness to the palate. The climatic influence of this area results in a stunning wine showcasing tropical fruit, driving acidity, flinty minerality, and bright citrus notes." —*Stephanie Juelsgaard, K&L New Zealand & Australia Team*

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

#### 2013 Alfio Mozzi "Grisone" Sassella @ \$27.99 per bottle

I've long been a fan of the Nebbiolo-based wines from this region, but Alfio Mozzi is a newcomer, and I hadn't tasted his wines until this year. I wasn't disappointed. Alfio farms about 8.5 acres in Sassella. He ferments his wines using just indigenous yeast, then ages the wine for 18 months in 25hl and 30hl French oak barrels. In this small valley, Nebbiolo shows a different character from what you'd find in the Langhe. The wines have more earth and grit, and to me seem more aromatic than their cousins to the west. This wine is beautiful. It has more weight and richness than most Valtellina wines but it never loses its sense of place. To fully appreciate it, try it with Pizzoccheri, the classic buckwheat pasta dish of the region. Google that to find a recipe. It has chard, cheese and potatoes and it's a truly hearty dish!

#### 2015 Azelia "Bricco dell Oriolo" Dolcetto d'Alba @ \$11.99 per bottle

This Dolcetto comes from a family vineyard in the village of Montelupo Albese, about two miles east of Castiglione Falletto. The vineyard sits at an elevation of over 1,900 feet and its situation is a bit unique in the Langhe, first off because it isn't in the Barolo-producing zone. Also, this is a south-facing vineyard in a premier position, so it would not usually be used for Dolcetto grapes, but would normally go first to Nebbiolo then to Barbera. Yet in this case Dolcetto gets the best position in the vineyard. The vines in this five-acre vineyard are over 45 years old and at this altitude they get perfect ripeness, because the diurnal temperature range prevents the grapes from becoming overripe. This Dolcetto has wonderful aromatics and a medium weight, making it an ideal accompaniment to meals. I have always been a fan of rustic fare with Dolcetto and I like grilled sausage and polenta, an ideal match, but Tuesday night ground beef pasta alla Paul Newman sauce would be just fine too.

#### 2016 Ermacora Malvasia Colli Orientali del Friuli @ \$13.99 per bottle

This wine's nose is full of stone fruit, plum, peach, and apricot with hints of lemon and jasmine. On the palate the wine has a powerful presence marked by a full-bodied character. There's a decided weight to it even though it sees no oak at all. In your mouth the fruit takes a back seat to the minerality, as its searing presence is notably buoyed by a bit of salinity and cries for a piece of fish. They do a bit of lees stirring on this wine so texturally you feel richness, which couples nicely with the savory salinity. The wine finishes with a creamy, tangy freshness that makes you feel you're at the seaside.

#### 2013 Cascina Ca' Rossa "Vigna Mulassa" Barbera d'Alba @ \$25.99 per bottle

The nose of this wine is complex, with so many components it's difficult to think which portion is dominant. The fruit quality is superb. It's a saturated aroma, so deeply aromatic that your senses feel about to explode, yet it shows no distinct "fruitiness." And then the spices emerge: cinnamon, clove, allspice, black pepper and coriander dominate for a second and then submerge as the earthy character jumps in. Porcini mushrooms, leather and soy take over and then subside. It is a heady experience. On the palate the wine shows focused richness. It stays on your tongue rather than being an amorphous flow. The flavors emerge, more fruit then earth and spice, and then rearrange in the next sip. This is all followed by an extraordinary finish, long and persistent; the flavors don't seem to go away.

#### 2016 Treves Petite Arvine Val d'Aosta @ \$21.99 per bottle

With the help of his mother, Treves Gianni took over his grandparents' farm in Montjovet in Italy's Aosta Valley in 1997. Their legacy was a robust farm known largely for producing Fontina cheese, plus fruits, vegetables, potatoes, and a variety of grains and herbs. Their devotion to producing healthy, local food was the heart of the farm, and fortunately the farm continues now to produce a little wine.

#### 2015 Barone Ricasoli Chianti Classico @ \$17.99 per bottle

The 2015 Barone Ricasoli Chianti Classico is a blend of 80% Sangiovese with 15% Merlot and 5% Cabernet Sauvignon. As I'm sure most of you know, 2015 was an exceptional vintage across Italy. Here in this bottle you have a wonderful example! This is a really unique wine. I find it almost the best of both worlds: You get added complexity and body as with an Amarone, yet the delicacy and drinkability of everyday Valpolicella.

#### 2011 Badia di Morrona N'Antia @ \$24.99 a bottle

The 2011 Badia is a blend of predominantly Cabernet Sauvignon, Cabernet Franc and Merlot, a more Bordeaux-like blend for sure. It is aged for 15 months in barrique. In its youth this wine had a little too much evident barrique but now it has aged into a wonderful expression of the Pisan countryside. I think this is a wine you need to have with bolder food such as leg of lamb or a rich lasagna.

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

### Bruno Michel "Blanche" Brut Champagne @\$34.99 per bottle

Bruno's estate is completely certified organic, certified vegan and certified for too many other things to list here. I think the most important is that he is certified crazy for his vines. He does not have a single commercial clone in his vineyard and has selected and grafted every vine himself from his ancestral plots. He makes his own complex compost for his estate and for most of the famous organic growers in the region. He is experimenting with permaculture, and can talk all day about soil health. His wines are some of the highest quality that we offer, and have depth at the top level. The Blanche is half Chardonnay and half Meunier, is aged over five years on the lees and dosed at about 7 grams per liter. This is soulful stuff and has an effortless quality that is almost impossible to describe or resist. It has great toast and spiced apple aromas and flavors and a crisp, dry finish.

### Le Brun de Neuville "Authentique" Brut Rosé Champagne @ \$34.99 per bottle

You'll notice right away this does not look like most Champagne. It has an *agrafe* (French for staple) holding the cork in instead of a classic cage and capsule. This cork is the second cork that the bottle has had in it. Most Champagne is aged on a crown cap (like a beer cap) in the cellar, and only corked after disgorging. The cellar master at Le Brun de Neuville believes that natural cork is a far better material for long term ageing, as it is more hermetic, but also introduces a tiny amount of oxygen into the wine when first inserted. The results are hard to argue with. This Rosé has incredible complexity married to vivacious freshness. It is composed of 67% Chardonnay and 33% Pinot Noir, of which 17% is vinified as red wine, and added to the final blend to give it great dark cherry fruit. This wine would be ideal with tuna poke. To open it, simply hold the cork in while prying the staple outwards with the handle of a spoon.

### Château de Bligny "Grand Reserve" Rosé Brut Champagne @ \$34.99 per bottle

This is distinctive for being the area's only Château-bottled Champagne, as all the other castle owners buy grapes rather than farming them. It is made the old fashioned hard way, on two old, manual coquard basket presses out of a half-and-half combination of Pinot Noir and Chardonnay. The wine gets its color from 10% Pinot Noir that is vinified red. When I last visited, Export director Kalina Ivanova treated me to a great visit, which also included their Clos, one of the few walled vineyards in Champagne. The wine has a lovely fruit expression, with clean strawberry aromas balanced by pie crust. It is a very pure rosé that can be enjoyed as an apéritif, but it comes to life with savory food like charcuterie, or better yet game birds. The Château de Bligny "Grand Reserve" Rosé Brut Champagne is usually \$49.99 retail, so it will go fast at your Club price of \$34.99.

### 2008 Fluteau "Symbiose" Brut Champagne @ \$34.99 per bottle

As you may already know, the 2008 vintage is perhaps the best vintage in a generation in Champagne, with stellar ripeness and power married to uncommonly high acidity and freshness. The conditions were almost identical to 1996, but almost all of the wines turned out better, since the estates were prepared by the experience of that great vintage. Cold east winds combined with lots of sun in the fall led to some of the most loaded, complex wines in a long time. Like the Bligny, the Symbiose is half Chardonnay and half Pinot Noir, but the Symbiose is vinified white. It has enjoyed eight years of ageing on the lees, yet is still as bright and fresh as you could want. This has great texture and a fine bead from the long ageing, but it is so vivacious right now that I would recommend having it with shellfish. Try it now, and then lay down a case to drink over the next ten years!

### 2011 Egrot Brut Grand Cru Champagne @ \$34.99 per bottle

Many of you in the Champagne Club have visited Elisabeth Goutorbe and Jean-Marie Egrot at their home in Aÿ, and even more of you have met her at tent events. A few years ago, they changed the name of the house from Elisabeth Goutorbe to Egrot et Filles, to avoid confusion with the many other members of the Goutorbe family in Aÿ. This Champagne is composed of two thirds Pinot Noir and one third Chardonnay from some of the chalkiest soil in all of Champagne. While this vintage proved challenging for many, some of the best plots in the grand crus did exceptionally well, producing wines of both power and finesse. This is one of those wines, and has plenty of richness for drinking on its own, but also the backbone of minerality to pair with the best salmon or tuna filets.

### Charles Ellner "Qualité Extra" Brut Champagne @ \$34.99 per bottle

This Champagne is composed of 50% Pinot Noir, 30% Chardonnay and 20% Meunier. It is aged for almost five years on the lees and is treated to an addition of one-third reserve wines. This wine has great red cherry Pinot Noir fruit framed by baguette toast from the long ageing, and it also has surprising snap and length. This is an ideal apéritif, and will go fantastically well with gougères, parmesan crisps and all manner of finger foods. A toast to you!