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Hello K&L Wine Club Members,

For our last month of real summer (whatever the weather may be), we have great wines lined up across the board. You'll find excellent deals this month in each category. Whether you're looking for an inexpensive summer sipper to enjoy poolside, or a serious claret for a fine dinner, we have something for everyone. Here's to a last few weeks of summer!

The wine business is largely about relationships, and we're lucky enough here at K&L to have longstanding friendships with producers in France who have provided us with incredible wines over the years. This month our Club Français members get to enjoy two such wines: an aged Bordeaux, right in its prime for drinking, and an excellent, chalky Sancerre that is vintage after vintage the best in the store.

For our Signature Red Club members we're focusing on domestic wines this month, and have two excellent, full-bodied blends. One comes from Napa and highlights all the best that this incredible region has to offer. Next up is a Washington state Rhône style blend, which is incidentally one of the best wines I've had this year. Sadly, Washington wines, which provide incredible value, are often overlooked.

In the Premium Club, we have a set of collaborative wines to offer you! Our Domestic buyer, Ryan Woodhouse, has recently teamed up with some of the most exciting winemakers in the state to produce a few K&L branded products. We have two of them for you this month: a lovely Rosé from ancient Carignane vineyard in Mendocino, and a stunning Pinot Noir from the Lime Kiln Valley in Monterey.

Best Buy Club members will also have a chance to enjoy a great Rosé before the season is out, and an accompanying Spanish Garnacha. Both wines are perfect summer sippers and are excellent with food. The Rosé is one of my favorites from France this year. Oddly enough it is not from Provence. Rather, it hails from the Loire Valley, and is made entirely of Cabernet Franc. The Garnacha is from Catalonia and is grown on an old farm in the foothills of the Pyrenees.

The Italian Club spans the width of the peninsula this month from the slopes of Western Montalcino to a view of the Adriatic in Abruzzo. Bold, red wines are the story. The 2016 vintage in Montalcino was Pablo Härrri's last vintage and perhaps the region's best ever. The 2015 vintage is already known for producing powerful, full-bodied wines and in Abruzzo this allowed the Montepulciano grape to show off its best attributes.

For Champagne Club members Gary is focusing on one of our best small producers this month, and bringing you a double-header from Verzenay. Michel Arnould has been one of our top producers from this Grand Cru area and makes some incredible Pinot Noir-based Champagnes. Both of the wines we feature from Arnould this month are incredible values at the club price!

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

# Le Club Français

It's another tremendous month to be in the Club Français. Recently we've had a container land from France with some exciting buys that I've been anticipating for months now. So what do we have in store for you this August? A high-end 2017 bottling from one of our best Sancerre producers, and a perfectly aged Bordeaux from the 2001 vintage. Both wines come straight from France and are drinking beautifully. Don't hesitate to re-buy this month. The deals are good, and the wine is even better.

K&L prides itself on the relationships we've built with producers around the world. Clyde started travelling to France in the 1980s, and we've built much of our portfolio around directly imported wines. It was in the early 1990s that Clyde met Franck and Betty Millet while tasting in Burgundy. The Millets own a small domaine in Sancerre, and drove all the way to Beaune to present their wines to the K&L team. They are a charming couple with an incredible talent for winemaking, and have proved to be one of our best relationships in the Loire. We've worked with their wines for 24 years now, and they produce what is in my opinion, the best Sancerre in the store. When the opportunity arose to include the "Insolite" bottling in the Club Français, I was thrilled. The **2017 Franck Millet "Insolite" Sancerre (\$19.99)** comes from the best plots on their domaine—those with the chalkiest limestone soils. The Millets keep the wine in contact with the skins at very cold temperatures for about 20 hours after pressing to add complexity and texture to what is otherwise a very crisp, clean wine. The result is phenomenal. Not only do you have the bright, racy citrus-driven acidity and minerality that is classic to the best of this region, you have layers of texture on the palate and nice integration of stone fruit notes throughout. I'd highly recommend this wine with seafood, or of course with goat's milk cheeses such as the region's classic: Crottin de Chavignol.

This month's red is from another good friend of K&L. H  l  ne Garcin-L  v  que manages a few properties in Bordeaux, including the famed Ch  teau Barde-Haut in St. Emilion. Purchased by her mother Sylviane, this Ch  teau has benefitted from the investment of the Garcin family and become a true star of the Right Bank. We've had the pleasure to visit H  l  ne at her estate in Bordeaux, and also of welcoming her to our stores during her visits to the US, and we've only fallen further in love with her charming, elegantly styled wines. Amazingly enough, we've been able to convince her to part with some back vintages of Ch  teau Barde-Haut. We were able to secure enough of the 2001 for the Club Francais. Even if you're new to Bordeaux, you've likely heard of the amazing 2000 vintage. But, what of 2001? Actually, if you ask Clyde, Ralph or one of our other Bordeaux experts, they'll likely point you to 2001 as the better buy. Not only is this vintage generally drinking better at the moment than 2000, but the prices are much more reasonable, without all the press hype that surrounded 2000. This rings true for Ch  teau Barde-Haut. The **2001 Barde-Haut, St-Emilion (\$39.99)** is a classic Merlot-dominant



*Franck and Betty Millet are some of our oldest and best friends in the Loire valley. Incidentally, they make great wine!*



*K&L's Clyde Beffa (left) with H  l  ne Garcin-L  v  que, her husband Patrice, and a team member from Barde Haut.*

claret from the Right Bank. It is drinking beautifully right now, with well-integrated tannin and savory mushroom and soy sauce notes complementing the lush black cherry fruit on the palate. Layers of tobacco, cedar and eucalyptus come into play, and the finish lasts for minutes. This isn't a wine you have to lay down in your cellar, or worry about when to open. Now is the time! If you have a hankering for steak, go ahead and buy your favorite cut and open this beautiful claret about an hour in advance to give it a little time to breathe before enjoying.

## Signature Red Collection Wine Club

For August, we're focusing on two domestic favorites. Both wines are red blends, one from our own Napa Valley, and one from Washington state. While Napa wines can be pricey there are still great deals to find, and I'm eager to share this Napa red with you. From the well-known producer Titus, it's a spectacular blend, a great example of the power and poise that can only come from Napa fruit. And while it's easy to love Napa, I firmly believe that Washington state reds don't get enough press. Every time I taste one, I ask myself why these wines aren't in higher demand. The elegant Cabs and Rhône blends made here are full of depth and complexity, and age beautifully. That's why I'm so excited to bring one of my recent favorites to the Signature Club. It already has a few years of bottle age and is drinking phenomenally right now.

As I mentioned, power and poise is what we see in the **2016 Andronicus Napa Red (\$24.99)**.

Brothers Eric and Phillip Titus run this family winery at the base of Howell Mountain, in the St. Helena AVA. The wines of their main label, Titus Vineyards, have won an excellent reputation over the years, particularly the Bordeaux-style blends. Eric and Phillip believe that blends often offer a more "complete" wine than a single varietal can. Their home vineyards are largely planted to Cabernet, but they maintain this philosophy by cultivating many of the other traditional Bordeaux varietals as well. With the success of the Titus label, the brothers decided to launch Andronicus, a label devoted exclusively to the blend concept. In 2016 the growing season was nearly perfect in Napa, and they made the decision to use a higher percentage of Cabernet from their home vineyards in this blend. This wine is 66% Cabernet Sauvignon and also incorporates Malbec, Cabernet Franc, Petit Verdot, and Merlot. After 22 months in barrel, the wine is smooth, rounded, and well integrated. The barrel aging also adds a very light mocha spice note, which beautifully contrasts with the cool blackberry and cassis fruit that dominates the palate of this wine. At the special club price of \$25, it's a great deal for a classic Napa red!

Our second wine is also a full-bodied blend, this one a Rhône varietal. While I love a good Rhône myself, at K&L we drink a lot of French wine, so I'm always skeptical of "Rhône" wines from elsewhere. Sean Boyd, owner and winemaker at Rôtie Cellars, makes no bones about it. He likes Rhône wines, and likes to make wine in a French style, but he happens to live in



*Eric and Phillip Titus, the masterminds behind the Andronicus red.*



*With a degree in geology, Sean Boyd, owner and winemaker at Rôtie Cellars, has a better understanding of soil than most.*

Washington state. Washington produces some incredible wine, but this one floored me. Sean makes wines that are rather high-toned, with tangible acidity and bold tannin. They're meant for the cellar. Opening the **2012 Rôtie Cellars Red (\$24.99)** and pouring out a glass, I was immediately impressed by the aromas, which show just the right amount of development. Savory olive and culinary herbs accompany huckleberry and plum notes. On the palate the wine is perfectly textured, with softened and integrated tannin, good weight and depth, and a continued savory presence that complements the fruit beautifully. Clyde, Trey and I, tasting this wine together, immediately agreed that it was showing perfectly and must be in its ideal drinking window. I didn't hesitate to reserve the wine for the clubs. At almost half its normal retail price of \$45, this is an incredible bargain. It's not often that we're offered good stock of an older vintage that is right in its drinking window. Hoping you enjoy your month with these two boldly styled wines that bring the power of Napa and the incredible wealth of Washington state to your glass!

## Premium Wine Club

Those of you who are beer fans will know that "Session" beers are a big trend. The idea is that different brewers collaborate on a project and bring a unique product to the market. It's a great concept, and something that at K&L we've been interested in on the wine side for a long time, and act upon when the opportunity arises. Several of our buyers have a winemaking background, and can't resist this type of collaboration project. So, whether it's the special K&L Talley Chardonnays or our on-going projects with Au Bon Climat, we've all enjoyed these ventures over the years. For domestic buyer Ryan Woodhouse, K&L's Kalinda label offers an opportunity to connect with his favorite winemakers across the states and develop some unique offerings. This month we have an incredible Old Vine Carignane Rosé, along with a brilliant Pinot Noir from one of his favorite California producers. Both wines are bottled under our Kalinda label, but I can share a few details below.

Summer is the season for Rosé, and I trust you've found some winning bottles this year. I've tasted many and found some great new favorites myself. One of the highlights for me this year is the **2018 Kalinda Mendocino County Rosé Carignane (\$14.99)**. The young winemaker Ryan partnered with to make this happen, is a star in the Sonoma and Mendocino wine scene. Particularly well known for his Pinot Noir, he's also not averse to the tempting opportunity to create a beautiful rosé from an incredibly unique site. Offered a chance to buy fruit from a high-altitude Carignane vineyard with 80-year-old vines in the Ukiah Valley, he didn't hesitate. Most winemakers would make a bold red when faced with fruit of this caliber, but he decided instead to make rosé. It's always heartening when a winemaker takes rosé seriously, as with this wine. Crisp and light in style, this pale wine has a power and depth that belies its simple appearance. The wine has great layers of flavor with stone fruits and vibrant minerality showing through a veneer of citrus-driven acidity. There's a slight savory element here as well, that would make for a great pairing with cured meats. I'd highly recommend this as a tapas wine and a match to most grilled vegetable dishes as well.

It's difficult to talk about this month's **2017 Kalinda Lime Kiln Valley Pinot Noir (\$14.99)** without giving away



*The vineyards in Lime Kiln Valley AVA are all but forgotten, yet they produce some of the most unique Mourvèdre, Pinot Noir and Sauvignon Blanc in the state.*

the secret of the winemaker, but he'd probably prefer me to focus on the wine and the vineyard it hails from anyway, so I'll stick to that. Monterey County is somewhat overlooked in the scheme of California wine regions. If you drive down 101, you'll see vast swathes of vineyard land on either side of the freeway, and indeed much of the fruit from this area is sold on the bulk market to make simple, fruity wines of little character. However, there is great wealth in Monterey as well. What you might not see from the freeway are the unique ancient vineyards that bear witness to much of California's wine history, nestled away in the foothills of the range, or hidden from view in the inland valleys that stretch away from the coast. Lime Kiln Valley is one of these inland sites. It boasts some ancient plantings in the Enz Vineyards. A bit of an unusual site for Pinot Noir, this inland valley has a wide diurnal range with very cool nights and hot days. The soil is all limestone and dolomite, with sandy and gravelly loam in the top layer. The incredible depth of minerality of these soils is well presented in the old-vine plantings that produce this Pinot Noir. The man responsible for making this Pinot discovered this unique site a few years back and has been promoting its fruit in various channels ever since. The wine itself is as complex and unexpected as its origin. With bold blackberry and huckleberry fruit, scintillating minerality, and chalky undertones, it has layers of flavor, great palate weight, and beautiful structure.

## Best Buy Wine Club

For the Best Buy Club, I've decided to feature a robust Garnacha in the club this month. It's from the tiny DO of Empordà, in the northern Spanish destination of Catalonia—an area perhaps more known as a vacation destination than a wine region. This picturesque area, caught between the foothills of the Pyrenees and the shores of the Mediterranean, produces some incredible wines. Along with the Garnacha we're bringing you a Rosé hailing not from the Mediterranean, but from northern France. While the Loire Valley may not have the spectacular summers that Provence and the French Riviera see, they do produce some lovely Rosé that is typically a bit more complex and better with food than many of their southern counterparts.

Away from the crowded beaches of Catalonia, a little inland toward the Pyrenees, is a small winery run by the Espelt family. Anna Espelt is the head of operations, and has taken her family winery to new heights, introducing organic farming practices and making all the wines herself. The **2017 Espelt "Old Vines" Garnacha Empordà (\$9.99)** comes from their highest elevation vineyard, Rabós, in the foothills of the Pyrenees. This vineyard is home to ancient Carignane and Grenache vines, planted on very poor slate soils that force the vines to dive deep into the earth for nutrients. The resultant fruit is both powerful and mineral driven with great intensity. Full-bodied but with elegance and poise, this wine is a perfect food wine. It's quite friendly to dishes with a little spice and works well with cured meats such as the traditional pork salami made in this area.

Speaking of food, let's look at this month's Rosé selection. Rosé is fun and versatile and is certainly on the shelves in good quantities this time of year. So what makes one pale pink bottle stand out against another? Among the several qualities I look for is the ability to pair well with food. While it's fun to sip a refreshing wine on a hot day, I'm also one for snacking, and if



*Anna Espelt brings her passion for organic viticulture to the table, transforming her family's estate and producing the highest quality wines.*

the wine goes well with food, it's all the more enjoyable. The **2018 Domaine les Pins "Les Rochettes" Bourgueil Rosé (\$9.99)** is made entirely from Cabernet Franc—not your classic Rosé varietal. Cabernet Franc makes for an excellent Rosé. Not only does it bring an array of new flavors into the pink world, but the wine has depth and weight that a Grenache or Pinot based Rosé could never achieve. This lovely little wine has aromas of fresh raspberry and white pepper with a subtle presence of culinary herbs in the background. On the palate it has great weight, and a stronger red fruit presence than you might expect. The note of white pepper persists and carries through to the crisp and clean finish. As to pairing, a whole array of options is available, ranging from grilled white fish, cured meats with sharp cheeses, through to fresh herb salads and roasted eggplant. I would personally lean toward a summer green salad with fresh herbs and seasonal fruits, perhaps with some salty goat's cheese as a topping.



*Phillipe and Christophe Pitault are the 3rd generation winegrowers to own and operate Domaine les Pins.*

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

For the category of under-appreciated grape varieties, Montepulciano has my vote; and as an under-appreciated Italian region the Abruzzo is not far behind. For decades Montepulciano d'Abruzzo languished in 1.5 liter bottles on the bottom shelves of a legion of grocery stores, below the likes of Gallo and Almaden. The price points were incredibly cheap and yet the wine was actually pretty decent for the price, especially compared to low-end Chianti of the era. Then there's the whole *Vino Nobile di Montepulciano* problem: The city has the same name as the grape but their wine is made from Sangiovese. It hasn't been easy for them. While a couple of wineries, Valentini and Pepe, have achieved cult status with their Montepulciano d'Abruzzo, most linger in the \$10 to \$30 price range and are almost always spoken of with "bargain" attached to their status.



*The Majella mountains provide a backdrop to Santoleri's vineyards.*

That brings us to the **2015 Santoleri "Vignaladra" Montepulciano d'Abruzzo (\$24.99)**. When you hear that a winery started their switch to organic agriculture in 1981, their vineyards lie above 1100 feet and were planted in 1968 and 1972, in a calcareous soil with a south, southeasterly exposure and only 13.5% abv, you might well sit up a bit and take notice. The problem is always: Oh...it's a Montepulciano. But it shouldn't be this way because Montepulciano is really a great varietal and can produce wines of great depth, complexity and structure. Well, the stats I listed above are for the Santoleri "Vignaladra" Montepulciano d'Abruzzo. You should love this wine. The Vignaladra has a savory intrigue full of smoke, porcini dust and sweet earth that adds to the vibrant dark cherry and plump berry aromatics. It doesn't hurt that it's from the superb 2015 vintage as well. Try it with grilled meats or a hearty pasta.

For years Mike “Guido” Parres and I traveled to Montalcino and every year, one of our most favorite stops was when we got to see Pablo Härri and his wife Claudia Ferrero at the Podere Pascena, home of Azienda Agricola Ferrero. Pablo was a transplanted Swiss man who spent most of his life in Montalcino. He was a winemaker for Banfi at the start—that’s where he and Claudia met. She’s a transplant from Piedmont. Then he spent more than a decade at Col d’Orcia, where he was head winemaker. Pablo was always one of Montalcino’s most respected, technologically pure winemakers. And it wasn’t just the wines that made this visit so special, it was always Pablo’s dry, Swiss humor. He was incredibly funny and underneath the Swiss exterior he was a warm and fuzzy man. He loved sparkling wine and we always drank his latest find while listening to his extensive and eclectic music collection—he introduced me to Astor Piazzola.

Pablo passed away in October of 2017. He left his wife Claudia and their three daughters, two of whom have followed his footsteps as a winemakers. This **2016 Ferrero Rosso di Montalcino (\$14.99)** was his last Rosso di Montalcino—and 2016 has turned out to be one of the greatest vintages in Montalcino history. This is a fitting final Rosso for this talented man. Their winery has a prestigious location on the southwestern slope in Montalcino, between Banfi’s Poggio alle Mura vineyard and Argiano. The 2016 Rosso is of course 100% Sangiovese. It is aged in large barrels and stainless steel for a year, always looking to preserve the wine’s freshness. If you were in Montalcino you’d have this with the thick, hand rolled “Pinci” pasta with a cinghiale (wild boar) ragu. If you want to make a ragu here, pork would be great! Or to salute Pablo who was a vegetarian, you could use “caccio pepe” version! Miss you Pablo.



*Pablo Härri and Claudia Ferrero.*

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

Few terroirs in Champagne have the cachet of Verzenay. There’s Mesnil in Côtes de Blancs for Chardonnay, yes, and perhaps Bouzy and Ay for Pinot Noir. All are at the top of a short list of super Grand Crus. Verzenay is a mysterious village; it faces north, away from the sun, yet ripens Pinot Noir perfectly. No one has been able to explain the reason to me in a satisfactory way. One of the best stories is that the soil has space dust from an ancient meteor strike, and just up the hill from the vineyards one can visit a very interesting pygmy forest called the faux de Verzy which is certainly affected by this. Just like a cat’s purr, I’m content that I get to enjoy it.

This month we have two wines from Michel Arnould, our powerhouse producer from the Grand Cru of Verzenay. We have been working with Patrick Arnould for 18 years now, and he hasn’t aged a bit. When I arrived to see him this spring he pulled up in his tractor—he does everything from vineyard work to the winemaking himself. This is Champagne on a human scale.

His **Michel Arnould Verzenay Extra Brut Champagne (\$34.99)** changed the way that I think about Extra Brut, when I tasted it with him



*Patrick Arnould.*

this March. It is dosed at just 2.8 grams per liter of sugar and is composed entirely of Verzenay Pinot Noir, so I assumed it was going to be very austere. I was wrong. This batch is entirely 2015, the second warmest harvest ever in Champagne, and these lots of very ripe Pinot simply did not need much dosage. This is nutty, airy, elegant Champagne that is *facile à boire*—easy to drink. It has a very long finish and will be as much at home as an apéritif as it would be with a smoked salmon appetizer.

We also have for this month the **Michel Arnould “Grand Cuvée” Brut Champagne (\$34.99)**, which is two thirds old-vine Pinot Noir from his estate in Verzenay, and one third Mesnil Chardonnay from Delphine Calzas. Patrick Arnould can trade with Delphine Calzas to get this incredible Chardonnay since she needs red wine for her Rosé. It is a win-win situation! In many ways this hazelnut-infused, sourdough-toast -tinged Champagne is more mineral and crisper than the extra brut. The chalk and finesse of Mesnil is in this bottle. This also comes from the 2015 harvest. A toast to you! —*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).*

## Le Club Français Previous Offerings

2018 Chêne Bleu Vacluse Rosé @ \$32.99 per bottle

Vibrant and racy on the palate, this wine yet has a softness and aromatic delicacy that portrays the beautiful old-vine Grenache fruit in the blend. The minerality is off the charts, as are the finesse and balance of the finished product.

2016 Domaine des Remizieres St-Joseph @ \$26.99 per bottle

This Northern Rhône wine is 100% Syrah from a 40-year-old vineyard planted on a south-facing slope composed of granitic soils. The wine is medium bodied, with glorious aromas of smoked meats, black pepper and wild huckleberry. On the palate it shows a perfect marriage of classic structure and fresh, accessible fruit.

2017 Chateau de la Negly “La Falaise” Pays d’Oc Blanc @ \$19.99 per bottle

This classic Rhône white incorporates Roussanne and Marsanne with a small percentage of Bourboulenc and Clairette. The wine is partially aged in Stockinger barrels—the work of a famous Austrian cooper—to give a subtle creaminess and sweet spice to the finished product. While it tends toward a fuller body, with lots of texture and richness on the palate, the wine is nicely balanced with crisp acidity. Beautiful clotted cream, papaya and honeysuckle notes mingle with the classic aromas of marzipan and ripe apple. On the palate the wine is all about the texture, seemingly endless.

2017 Frédéric Esmonin Gevrey-Chambertin “Clos Prieur” @ \$29.99 per bottle

I’ve always loved the Clos Prieur wines from Gevrey-Chambertin. This little vineyard tends to give very aromatic and charming red berry characteristics, and you’ll see them in this vintage. Esmonin uses a very transparent winemaking style, to highlight fruit character and terroir above oak or winemaking technique. The wine is young; it could benefit from an hour decant to open up, but it does drink beautifully even now. Charming bright red cranberry and wild cherry notes blend with clove and nutmeg, all layered over the elegant backbone of taut acidity and very fine-grained tannin.

2013 Domaine Giraud Châteauneuf-du-Pape @ \$24.99 per bottle

While 2013 was a year fraught with challenges for many producers, you would hardly guess that from this wine. It has mellowed out beautifully, and now sings in the glass with resonant red berry fruit, tobacco, cured meats and

black pepper notes. The tannins have softened with time and added to the texture of this medium-bodied red. The layers of flavor continue on into a very drawn out finish.

2016 Chante Cigale, Châteauneuf-du-Pape @ \$29.99 per bottle

This wine is a blend of 65% Grenache, 20% Syrah, 10% Mourvèdre, and 5% Cinsault. It boasts elevated and spice-laden aromas with luscious berry compote on the palate, accented by silky tannin and precise acidity. Poised and well balanced, this wine already betrays its depth and complexity with a little decanting time. I'd highly recommend pairing this with lamb, smoked meats or dishes cooked with wild mushroom.

## Signature Red Club Previous Offerings

2012 Miguel Merino Reserva Rioja @ \$24.99 per bottle

This lovely Reserva level Rioja comes from a small estate in Briones, Rioja Alta. After working in the export business for much of his life, Miguel retired and bought his own small vineyard plot in the high-altitude city of Briones. He describes his own style of Rioja as an "updated classic" version, and I absolutely love the execution. Medium bodied with layers of black fruits, sandalwood, and savory cured meat, this wine is both polished and earthy. It's deeply flavored and eminently approachable. It's the perfect wine to pop on a summer evening with a few friends around the BBQ, or with simple carnitas tacos.

2016 TWR (Te Whare Ra) Pinot Noir Marlborough @ \$24.99 per bottle

Medium bodied with generous cherry and strawberry fruit, this Pinot has gorgeous, open aromatics, perfectly balanced acidity and very subdued tannin. The effortlessness with which this wine drinks belies the incredible care and process that goes into its making. Not only are Jason and Anna Flowerday's 11 hectares of vineyards now certified organic, they are also some of the older plantings in the Marlborough region, with most vines planted in the mid 1970s. The intensity and depth of the fruit shows beautifully with the careful handling and minimal processing that Anna and Jason employ in the cellars. The result is a wine that I think you'll find both charming and irresistible.

2017 Daniel Landi "Las Uvas de la Ira" Garnacha Tierra de Castilla y Leon @ \$24.99 per bottle

This lovely Grenache is quite light in color, something more common to this varietal than one would think. In this case it represents the style of the winemaker, Daniel Landi. Daniel farms some of the highest altitude, rockiest, and oldest vineyard sites in Castilla y Leon. His wines are more delicate in style and lean more towards the aromatic side than is typical in his area. Perhaps that's part of the reason why he doesn't mind the light color in his wines. The expectation it lends isn't entirely off. It creates the opportunity to shake any prejudices regarding the region and the grape he's chosen to work with, and introduce a more feminine aspect of Grenache.

2016 Domaine des Remizières "Cuvée Christophe" Crozes-Hermitage @ \$24.99 per bottle

This straight Syrah hails from the relatively cool climate of Crozes-Hermitage, but is full bodied and inky in profile. Deep and weighty on the palate, it has incredible, earthy depth and classic smoky pepper notes to round out its deep cassis fruit. Although this varietal can sometimes present a rather tannic front, Domaine des Remizières does an excellent job here, integrating and managing the tannin perfectly. They use a touch of French oak to finish out the wine and add balance to the intensity of the Syrah.

2014 WillaKenzie "Pierre Leon" Yamhill-Carlton District Pinot Noir @ \$24.99 per bottle

This wine is a beautiful expression of one aspect of Oregon Pinot Noir that is often underrated: Power. The 2014 vintage was perfect in the Willamette Valley. No major problems from hail, rain or undue heat. I've had many Pinots from this vintage, and one of the aspects of the wines that most impressed me was their power. I think the Pierre Leon bottling from WillaKenzie is a perfect picture of this. The wine is full bodied, dense and rich for Pinot Noir, and it has perfectly balanced acidity and tannin. The winemaker recommends pairing this with ribeye, roasted duck, or venison, and I couldn't agree more.

2014 Domaine Fontbonau, Côtes du Rhône @ \$20.99 per bottle

Fontbonau's classic Côtes du Rhône is full bodied and richly fruited with sweet aromas of black cherry, huckleberry and wild thyme. On the palate the wine displays more structure with fresh red berry acidity and well-integrated tannin texture. The finish adds a savory dimension, with a slight emphasis on mushroom and wet leaves. I love how this wine is developing and would recommend pairing it with lamb dishes.

2016 Mount Edward Estate Pinot Noir Central Otago @ \$24.99 per bottle

Winemaker Duncan Forsyth has been in New Zealand's Central Otago region since the 1990s and planted some of the best vineyard sites in the area. Teaming up with winemaker Anna Riederer, who cut her chops at none other than Domaine Roulot in Meursault, Burgundy, the duo has gone on to produce some great Pinot. Anna's approach to winemaking is balanced and careful, not intervening overly much in the natural process, and aiming to achieve a finished wine that is not only complex in character, but textural, nuanced, and expressive of its terroir. Terroir is Duncan's department. Having planted many of the vineyards in the area, he knows the soils and vines like few others.

2016 Eric Kent "Atoosa's Vineyard" Syrah Russian River Valley @ \$22.99 per bottle

This Syrah is deep purple, with concentrated cassis aromas and a rich, full-bodied palate that is full and fruity, while remaining crisp and light on its feet. The fruit is youthful and boisterous, with plenty of bright berry notes, and also betrays a mild pepper spice and an intriguing layer of savory meaty notes. This is a more polished version of Syrah, and highlights the concentration and depth that this varietal is capable of.

2015 Domaine L'Ostal Cazes "Grand Vin" Minervois La Livinière @ \$19.99 per bottle

Owned and operated by Jean-Michel Cazes of Château Lynch-Bages, this property produces full-bodied Minervois wines that punch far above their modest price point. The wine is full of heady aromas of cassis, black plum and savory olive. On the palate the dark fruit is complemented by a light menthol note. The savory component develops throughout and lingers after the finish, with a trace of game, forest floor and mushroom.

## **Premium Wine Club Previous Offerings**

2017 Buglioni "Il Disperato" Bianco Trevenezie \$15.99 per bottle

The "Desperate One" is a lovely Garganega-based white wine, crisp, light and full of fresh tropical fruits. The folks at Buglioni decided to call it "Desperate" because after making the wine, they couldn't hit on a good name for it, and jokingly called it "Desperate" for a name. That nickname stuck so the wine is known as Il Disperato. It's such a perfect match for summer, with its citrusy tang and grassy aromas, you may find yourself "desperate" for more.

2016 Blackswift Cellars California Rhône Blend @ \$14.99 per bottle

Made by young winemaker Carolina Bistue, this is one of the best domestic wines I've tried this year. Tasting it with K&L owner Clyde Beffa, I was surprised by the freshness and poise, balanced so well against the boisterous fruit profile. Carolina's skill shows. This wine has a nose loaded with berry compote and subtle black olive. On the palate these elements continue and mesh perfectly with fresh acidity and smooth tannin structure. A delicate smattering of spice closes the wine and leaves a long, lingering finish.

2017 J. Wilkes Pinot Blanc Santa Maria Valley @ \$14.99 per bottle

This lovely Pinot Blanc has subtle melon aromas combined with fresh white peach and lemon zest. On the palate the wine is tangy with bright, citrus-driven acidity, stone fruits and a nice mineral presence. It finishes quite clean and is in Wes's opinion a great match for BBQ, spicy fried chicken, or white fish sashimi. Both wines featured this month are drinking well now, so don't hesitate to open them and enjoy them with the lovely summer weather.

2014 Adrich Browne "Perli Vineyard" Mendocino Ridge Syrah @ \$14.99 per bottle

This Syrah is grown in a cool climate, and has open, perfumed aromatics with black berry fruit, cassis, and sage on the nose. On the palate it transitions to medium body with fresh acidity, mild tannin and a long follow through. Loads of concentrated blueberry fruit complement the slightly earthy notes that come into play on the close. I would highly recommend this with roasted lamb dishes, and smoked game.

## **Best Buy Wine Club Previous Offerings**

2016 Chateau St Jacques d'Albas Domaine d'Albas Coteaux de Peyriac Blanc @ \$9.99 per bottle

A blend of 45% Vermentino, 45% Viognier, and 10% Roussanne, this wine is both vibrant and citrus driven, and it's layered with flavor and texture. As the perfect combination of serious meets fun, it will keep both your wine-snob friends and your palate-lacking pals happy.

2017 Comte Louis de Clermont Tonnere (Alain Corcia) Ventoux Vieilles Vignes @ \$9.99 per bottle

This is one of the most serious values in red wine that I could recommend in the store today. Négociant Alain

Corcia's years in the wine business have honed his palate, and he certainly knows quality when he sees it. We are lucky enough to bring in this delightful little Rhône blend which features an array of fresh berry notes, medium body and just a touch of savory spice for a mere song. A deal not to be missed for club members!

**2017 Jean-Michel Dupré Régnié "Haut Ronze" @ \$10.99 per bottle**

Régnié is the newest of the Beaujolais crus, and produces more aromatic and delicate wines with a rich mineral characteristic, thanks to the very granitic soils. Jean-Michel Dupré's Régnié displays all of these characteristics, with the addition of a concentrated fruit character from the old vines on the Haut Ronze hillside vineyard.

**2017 Flint & Steel Napa Valley Sauvignon Blanc @ \$8.99 per bottle**

The heady nose of this wine is loaded with mango, papaya and pineapple, while the body is crisp and light, with zesty acidity and continued tropical fruits. The finish is clean, and the overall impression is light and easy drinking. One of the best choices for an afternoon outside, it will I hope continue as a favorite throughout the summer.

**2018 Radley & Finch Chenin Blanc Western Cape @ \$9.99 per bottle**

Made by two of South Africa's top wine gurus: Thinus Kruger and Pascal Schildt. They have a passion for making the everyday great. It had been a few years since I tasted Radley & Finch wines. The great impression they left was indelible, so when South Africa buyer Stephanie Juelsgaard said she had the new Chenin Blanc release, I was thrilled to taste it. It doesn't disappoint. Thinus makes Chenin Blanc in a style that is light, fresh, and zesty, maintaining enough weight on the palate to make it substantial. The result is a delicious wine with complexity and depth, and all too easily quaffable.

**2016 Domaine Petroni Corse Rouge @ \$9.99 per bottle**

This wine is a blend of the local Corsican varietal Niellucciu, with Syrah and Grenache. Niellucciu is a clone of Sangiovese that has long been cultivated on Corsican shores and has taken on some characteristics unique to its island home. More rugged and earthy in style, it still sports the bright, red cherry notes characteristic of its heritage. The sandy and clay soils of the vineyard heighten the aromatic qualities of this unique grape and ensure a solid structure. The Syrah lends weight and black fruit to the blend, while the Grenache fills out the body nicely.

**2016 Mas de Sainte Croix "Doceur de Fruit" Côtes du Rhône Rouge @ \$9.99 per bottle**

This is a lighter style "bistro" wine with pretty floral notes and red plum on the nose, and fresh cherry and strawberry fruit on the palate. It finishes dry with a lingering trace of baking spice. Delightful as a cocktail wine, this would also work perfectly with roast chicken and vegetables for a mid-week dinner.

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

**2015 Ambra "Elzana" Carmignano Riserva @ \$29.99 per bottle**

Composed mostly of Sangiovese, together with Cabernet Sauvignon, Canaiolo Nero, Colorino, Merlot and Syrah. Cabernet Sauvignon, previously called "Uva Francesca" ("French Grapes"), has been grown in Carmignano since 1700. In Italy "Carmignano" has been synonymous with fine wine since the 13th century. Cosimo III de' Medici, Grand Duke of Tuscany, decreed in 1716 that the appellation be strictly controlled. Ambra's Carmignano is a modern-day Super Tuscan with classical styling, wild cherry and savory earthy elements in the nose with a bold, structured body that has hints of olive, rosemary and a complex blend of wild fruits.

**2014 Podere Brizio Rosso di Montalcino @ \$14.99 per bottle**

This wine comes from vineyards that are 16 to 25 years old, on a gentle slope facing southwest at about 1000 to 1100 feet. The vines are planted in a soil of marine origin and have underlying foundation of marl and limestone. This vintage is a powerful representation of what Rosso di Montalcino can produce. This is a powerful wine and needs decanting a couple of hours ahead. It really could use a rich dish to accompany it, like a big dense lasagna!

**2015 Tenuta Luisa Refosco dal Peduncolo Rosso @ \$14.99 per bottle**

This lovely little wine is full of fruit, spice and loads of flavor. Traditionally this Refosco is a bit stemmy and earthy and shows a lot of green flavors but in this vintage you're getting the real deal, fully ripe with supple texture. Try it with thinly sliced flank steak with crushed green peppercorns.

**2015 Mossio "Bricco Caramelli" Dolcetto d'Alba (\$24.99)**

This Dolcetto has more body and more fruit than you might expect. The ripeness of the 2015 vintage gives a

dimension of weight and supple smoothness that you don't often see in Langhe wines. Bold, rich flavors with the blend of savory and spicy make this wine absolutely delicious to drink right now, and it will continue to age for another four to five years. Every time I think of Dolcetto I dream of grilled sausage with polenta.

2016 Roberto Voerzio "Priavino" Dolcetto d'Alba @ \$21.99 per bottle

This wine from Alba is all organically farmed and fermented with indigenous yeast in stainless steel tanks; it doesn't see any wood aging or any fining or filtering. This wine is full of ebullient fruit, lots of ripe blueberry, bold and dramatically displayed with an excellent mid palate and a touch of tannin to frame it, lending a long and balanced finish. I love Dolcetto with a plate of grilled sausage and polenta. A simpler and better match there is not!

The 2015 La Monacesca "Camerte" Marche Rosso @ \$17.99 per bottle

This lovely red from the Marche is 70% Sangiovese which gives it backbone, length and structure while the 30% Merlot gives a bit of richness, supple flow and personality to the stern Sangiovese. The wine shows lots of ripe cherry character balanced with a meaty savory expression from the Merlot. Try it with Spaghetti Bolognese!

2014 Giovi "Akatron" Etna Rosso @ \$23.99 per bottle

Giovanni "Giovi" La Fauci started making fruit distillates in 1987, gathering cherries, apples, peaches, plums and prickly pear from the slopes of Mt. Etna to make *eaux de vie*, and eventually getting grape skins and making grappa. He then bought some 40-year-old vineyards on Etna's north face at over 2200 feet, and started to make wine. The 2014 vintage was sensational for Etna Rosso—perfect to introduce you to Giovi. This wine is full of wild, marasca cherry aromatics. The richly textured palate is expansive, showing its power and giving a luxurious feel. The finish has lots of earthy, spicy notes. Perfect for rich and spicy pasta dishes or grilled meats.

2015 Santori Rosso Piceno @ \$15.99 per bottle

This bold and fruit-filled wine is a blend of 65% Montepulciano and 35% Sangiovese and in order to preserve more of its fruit character the wine is fermented in 80% stainless steel and 20% barrique for 4-6 months. This is a wine that cries out for grilled meat.

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

Boulevard-Bauquaire "Carte Noire" Brut Blanc de Noirs Champagne @ \$34.99 per bottle

This Champagne is a combination of half and half Pinot Noir and Meunier, and comes entirely from estate vines in Cormincy. This is a very autumnal wine with plenty of dark fruit and Pinot savor. I love the subtle, porcini complexity in this wine, and love to pair it with paté, stuffed mushrooms, or onion tart as the apéritif. It is also a great partner with soups, from French onion to butternut squash.

2013 Louis Brochet "Adèle" Millesime Brut Champagne @ \$34.99 per bottle

This vintage Champagne is composed of two thirds Pinot Noir and one third Chardonnay, and is named after Brochet's daughter, who was born in 2013. It is not an understatement to say that he worked very, very hard to get this exactly right. For this vintage, he used almost exclusively a few old plots of a special massal selection of Pinot Noir called Pinot d'Ecueil that were selected and planted by his grandmother. The Chardonnay comes from old-clone plots, and all of the fruit is 1er cru and estate grown.

Solemme "Terre Solemme" 1er Cru Brut Champagne @ \$34.99 per bottle

From a small organic vineyard in Villers-aux-Noeuds, this Champagne is a blend of 55% Meunier 25% Pinot Noir and 20% Chardonnay that is aged three years on the lees. The name Solemme is a combination of *sol* for *soliel* or sun, and *emme* for *femme* or woman. Winemaker Olivier's goal is to make feminine, delicate Champagne that have are bright like the sun. I think that he has succeeded with this gentle, light Champagne that has subtle toast and restrained apple fruit. This is a great apéritif Champagne, and is at home by itself as it is with a plate of cheeses.

Gilbert Jacquesson "Cuvée Prestige" Brut Champagne @ 34.99 per bottle

This is a creamy, deep, brioche-laden Champagne with a truly unusual amount of complexity and depth. It is entirely barrel fermented and aged for six years on the lees. Composed of 40% Meunier from the 2010 harvest that spends a year in barrel before bottling, and 30% Chardonnay and Pinot Noir from 2011. An ideal partner for pâté or charcuterie. Fewer than 3000 bottles were made, and the Champagne Club took a third of the entire production!