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Hello K&L Wine Club Members,

We've reached the dog days of summer, and we have a lot of good new vino to keep you drinking well during this slow season. This month's selections offer quite the variety: a great deal in classic California Cabernet, mature Bordeaux, refreshing French and Portuguese whites, and an adventure into the intriguing wines of Mexico. Whatever your wine needs are this summer, we have you covered with a fun array from around the globe.

The Club Français selections this month stick to traditional favorites, with two wines from some of the best recent vintages. We have a stunning Bordeaux from the beloved 2000 vintage. At twenty years past vintage date this wine has reached maturity and is drinking beautifully. The white this month is a Burgundy from Pouilly-Fuissé, beautifully showcasing the strengths of the 2018 vintage.

The Signature Club highlights two standout winemakers and their tiny production projects. California is full of hidden gems and small producers that often fly under the radar. One of our favorite pursuits is discovering these folks and introducing them to our club members. This month we'll highlight a Zinfandel made from a unique old vine site and an Oakville Cabernet from one of the top up-and-coming winemakers in Napa and Sonoma.

For the Premium Club we have one classic and one adventurous wine. Our white is a delightful Chardonnay from Monterey, and the red is an exciting and vibrant blend from Mexico's Valle de Parras. It's unfortunate that Mexican wine doesn't have a lot of traction here. The history of the wines of Mexico is extensive and it's high time we featured one of the rich and complex wines of this country.

For our Best Buy Club we're off to the Iberian Peninsula with a Tempranillo from central Spain and a charming white blend from Portugal. If you're looking for value for your money, look no further. Both of these wines far outperform their modest price points and are perfect candidates for summer sipping.

In the Club Italiano, Greg features a stunning Barbaresco from the 2016 vintage, and a great value in bubbles. The Barbaresco comes from a producer who owns a large part of one of the iconic vineyards in the area. This wine is extremely elegant and will age for decades. The Prosecco he's chosen for this month is one of our favorites. When Greg introduced the staff to San Venanzio a few years ago, it was an instant hit.

It's also a Champagne month and Gary has two elegant wines from some of our favorite grower-producers. Many of you know Gary's great relationship with producer Ariston Aspasié. It's no surprise that he's able to feature one of their finest wines, the Cuvée Prestige, this month. The second Champagne is also stunning—a Blanc de Blancs imported directly from Launois. If you're running short on bubbles, this is a great month to stock up on some Champagne at the club price.

Heather Gowen, K&L Wine Club Director
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Le Club Français

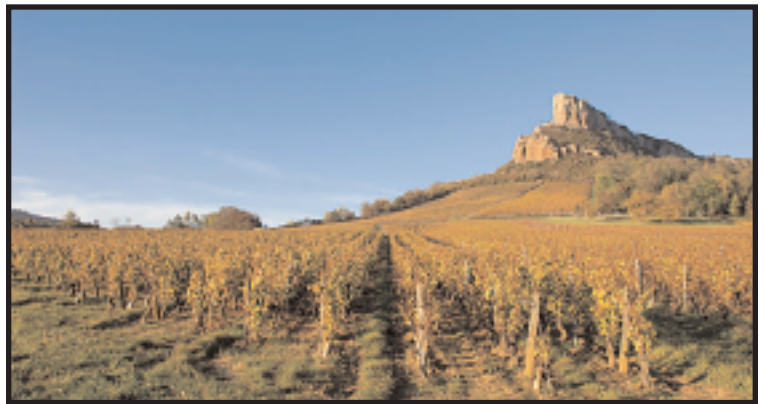
In this month's Club Français shipments, we are enjoying wines of two all-time favorite producers from the classic regions of Bordeaux and Burgundy. Both are showing beautifully right now, but our quantities are limited—so if you like what you are tasting, don't forget to buy a few extra before we sell out.

We're all Francophiles here when it comes to wine, and I don't have to tell you that 2000 was arguably the best vintage of the past few decades. The prices tend to be exorbitantly high and much of the wine is off the market by now, but that is where our direct buying program comes into play. With Clyde buying our wines directly from négociants in Bordeaux, we have a great opportunity to access spectacular wines from this vintage, and to keep the prices reasonable. Even with the added tariffs on French wines, the prices are still remarkably good if you can buy your wine directly in France. This month Clyde has sourced us a phenomenal 2000 for the Club Français. The **2000 de Viaud, Lalande-de-Pomerol (\$34.99)** is a lovely wine at full maturity. We were able to source just enough for our Club Français members. Domaine de Viaud has an interesting history going back to the 18th century, when French philosopher Montesquieu owned the estate. In 1955 it was purchased by Marius Bielle, and it's still in that family. After Marius purchased the estate he had the bad luck to encounter five poor vintages in a row, and he decided to keep back large backstock of his wines to sell in difficult times. That's become a hallmark of Domaine de Viaud, and it's why we were able to source enough of this stellar 2000 vintage for the Club Français. And the wine itself? It's absolutely stunning. Don't decant it more than a half hour, as it opens up surprisingly quickly. Its elegant aromas of cigar box, leather and sweet tobacco give way to a delicate balance of ripe black fruits, savory umami notes with perfectly mellow and integrated tannin and just enough acidity to keep it fresh and vibrant. With wines of this age, it's all about the finish, and here the finish lasts for minutes.

The second wine that we feature this month is a perfect Pouilly-Fuissé from another stellar vintage. I am really excited by the quality of white Burgundy in 2018, and this month's wine is one of the best I've tasted so far. Domaine Trouillet is a family estate located below the iconic rock of Solutré in the Mâcon region, just to the south of the Côte d'Or. Managed by William Trouillet and his mother Marie-Agnès, the domaine encompasses about twenty hectares of vineyard land, including parcels in the best villages. Pouilly-Fuissé is widely recognized as one of the top stars of the Mâcon, and this month's wine proves the quality this fruit can achieve during a great vintage and in the hands of a man who knows his terroir well. William Trouillet uses French oak to age his wines, only a small percentage new, and chooses to highlight the fruit. The clay limestone soils of Pouilly-Fuissé show beautifully in the inherent mineral quality of the wines. The **2018 Domaine Trouillet Pouilly-Fuissé Vieilles Vignes (\$24.99)** has an elegant profile with fresh orchard fruits such as



K&L's Clyde Beffa has been traveling to Bordeaux for 35 years, but only came across Domaine de Viaud three years ago, when a négociant brought him a couple of bottles from this tiny property. Since then K&L has sold over 1500 bottles.



The rock of Solutre is an iconic escarpment of limestone that illustrates the perfect soils in this region of the Mâcon. The limestone and clay soils serve to elevate the aromas in the wine and add a strong mineral bent.

apricot, pear and nectarine combined with honeydew melon. The weight on the palate is nicely rounded with a clean, smooth texture and a finish that shows just that hint of toasted nuttiness that indicates the oak presence. The Trouillet family recommends pairing this wine with foie gras, and indeed it does have the lift of bright acidity and mineral drive to stand up well to the richness of foie gras.

Signature Red Collection Wine Club

In this month's Signature Red Club we focus on two small-scale producers, making excellent wine. Both winemakers are gifted in their craft and have a complete dedication to showcasing terroir in their wines. We have an incredibly low priced Oakville Cabernet from the talented Britt Nichols, and an old-vine Zinfandel from a unique plot on the Mokelumne River in Lodi. Both wines have an excellent balance of boldness and delicacy—power and elegance.

I first met Nathan Kandler some years back when he came to K&L to pour the wines of Fogarty Vineyards, where he is Associate Winemaker. We shared an unlikely bond over the Michigan wine scene, where both of us had been bitten by the wine bug and gotten into the business years ago. Nathan went from Michigan



Nathan Kandler, the man behind Precedent, has a keen eye for unique vineyard sites. He favors old vines, finding the fruit infinitely more interesting and characterful than fruit of younger, higher-yielding vines.

to Sonoma, completed his degree in Viticulture and Enology, and has since worked with wineries such as Benzinger, Testarossa, and now Fogarty. Nathan's own label, Precedent, is a project focused on unique vineyards across the state that Nathan feels embody a truly rare quality of fruit. The **2017 Precedent "Kirschenmann Vineyard" Mokelumne River Lodi Zinfandel (\$26.99)** is made from such a site. Tegan Passalacqua, winemaker at famed Turley Vineyards, owns and farms the Kirschenmann Vineyard, and a fair amount of his precious fruit goes to Turley. This ancient vineyard was planted in 1915, and the vines are own-rooted, head trained and dry farmed. The sandy silica soils and the river's cooling influence make this vineyard one of a kind. Nathan's winemaking hand has everything to do with highlighting this incredible fruit. When you think Lodi, you often think of an incredibly dense, high-alcohol Zinfandel, but here we have a highly aromatic wine (thanks to the silica soils) that is both intense and elegant. Although the wine is stunning on its own, it's also sophisticated enough for a steak pairing, and would make a perfect companion to grilled meats as well.

Our second wine likely won't last on our shelves for long. We are pretty excited about the deal that brought this stunning Oakville Cabernet to you at the low club price of \$22.99. Most Cabernets from this area retail for at least \$60, some up to hundreds. When a deal like this surfaces I'm never sure if the wine will live up to expectations, but in this case, it far exceeded them. Britt Nichols and her husband Ry Richards are the team behind the **2016 Karo Kann Napa Valley Cabernet Sauvignon (\$22.99)**. Britt and Ry met at Chappellet, and her experience also includes stints at Jordan, Keller Estate and Peter Michael Winery. The couple brings a lot of expertise to their winemaking, and the 2016 Karo Kann shows this in spades. While you may never have heard of Karo Kann, that's not a surprise. The fruit sources for this project are kept secret, because their normal retail price is so high. Britt and Ry haven't given much away, so I can't either. The quality, however, is immediately apparent. Ripe fruit aromas of plum, red currant and black cherry dominate the nose while the palate is refined by the presence of olive, sweet tobacco spice, and a silky tannin texture. The finish is long and full, with lingering intensity of

fruit. The wine has been softened and balanced by twenty months in French oak barrels, 25% new barrels and the rest second- or third-fill barrels. That time in wood moderates the tannin and adds a bit of sweet vanilla spice, making this powerful wine approachable now. This is a steak wine if ever I tasted one. It's the perfect pairing for a Friday night fête, and will add instant class to your evening.

Premium Wine Club

This month's Premium Club selections include a wine from a local K&L favorite, and one from a country never featured in the clubs before. Our white comes from the celebrated Ian Brand, who's championed the quality of Monterey wines for some time now, and his Jack's Hill Chardonnay is one of the best wines I've had from the area. For this month's red, I wanted to introduce our club members to the rich history and wines of Mexico. The wine is a blend made by one of Mexico's finest wineries, hailing from the Valle de Parras in the state of Coahuila.



Casa Madero lays claim to the title of the oldest winery in the Americas, and was officially founded in 1597 by a Jesuit settlement in what became the Valle de Parras. It has been in continual operation since that time, through revolutions, a prohibition era, and the ownership of many families. In the 1980s it saw significant investment and overhauling of the facilities along with many new plantings for the vineyard land. The estate began gaining international acclaim in the 1990s, and is now recognized as one of the top wineries in Mexico. I'm far from an expert in Mexican wine, but buyer Keith Mabry brought this producer to my attention and upon tasting their wines, I was thrilled. My favorite bottling in the lineup was the **2017 Casa Madero 3V Valle de Parras Mexico (\$14.99)**. Blended from the three varietals Cabernet Sauvignon, Tempranillo and Merlot, this masterful wine is bold and luscious with dark fruit and eloquent peppery spice notes. It's a perfect pairing for a summer BBQ, and like any good red blend, it loves smoky, char-grilled foods.

You may already be chuckling at the label of the white wine in front of you. Winemaker Ian Brand moved to California to pursue a life of surfing, but quickly got bitten by the wine bug. He is a bit of a rebel, and the purpose of the P'tit Paysan project is to present simple, unpretentious "country" wines. In reality these simple wines come from some unique vineyard sites that Ian has sniffed out in the



Winemaker Ian Brand and his wife Heather have launched three brands—P'tit Paysan, La Marea, and I. Brand and Family.

backcountry of Monterey and the surrounding area. Most of these vineyards exhibit very poor soils, in harsh conditions just on the edge of farmlands. The struggle these vines must face makes for intense fruit. The **2018 Le P'tit Paysan "Jack's Hill" Monterey County Chardonnay (\$14.99)** comes from a handful of such vineyards around the base of Jack's Hill in the northeastern corner of the Salinas Valley. In the cellar Ian's touch is very light, serving mostly to reveal the power and poise of the fruit. The Jack's Hill Chardonnay sees some oak aging, but with a very small percentage of new oak so that the overall contribution of the oak is to give a richer palate texture to the wine. The aromas are of pear and honeysuckle, with lemon curd showing as well. It has a creamy, pleasant weight on the palate and fresh, bright acidity. The wine is open and accessible, ready to pair with your favorite roast chicken and potato recipe.

Best Buy Wine Club

This month's Best Buy Club selections are focused on the Iberian Peninsula. Spain and Portugal both boast a wealth of wine regions and varieties, with wines of very high quality that also don't break the bank. This month we've selected a light, easy-drinking white from Portugal's Dão region and a bold and expressive Tempranillo from the Tierra de Castilla region.

Más Que Vinos is a joint venture of three winemaking friends who wanted to highlight the unique terroir of Tierra de Castilla. Of course Tempranillo's more famous home is Rioja, but Gonzalo Rodríguez, one of the three founders of Más Que Vinos, grew up in the small town of Dosbarrios and was always fascinated by the potential of his home region for quality organic wine production. Together with friends Margarita Madrigal and Alexandra Schmedes, Gonzalo worked to reinvigorate old

vineyards in the area and convert them to organic viticultural practices. After building a new winery in 2007, the Más Que Vinos team came into its own, and today they have a full range of organically produced wines from this unique climate. In Tierra de Castilla, the climate is very continental, with cold dry winters and hot summers. The vines here have to struggle against wind and dry conditions and the berries produced are thick skinned and intense, with rich and bold flavors. The **2016 Más Que Vinos "Ercavio" Tempranillo Roble Tierra de Castilla (\$9.99)** is laden with dark fruit, ripe tannin and hints of sweet spice. It sees just a short time in French and American oak barrels, lending an element of sweet baking spices, but overall it is the intense dark fruit that dominates in this wine. I particularly like this wine with grilled and smoked meats, and it can also work well with hard, nutty cheeses.

Just south of the famous Duoro Valley in Portugal lies the Dão region. The region's best vineyards sit at an altitude of 500 to 1500 feet above sea level, and benefit from a mild climate, protected as this area is by the granite mountains of eastern Beiras. This month's white is a hand-harvested blend of Encruzado, Malvasia and Cerceal produced by one of the best cooperatives in the region, Adega de Penalva. It was founded in the 1960s and has been a driving force of the quality movement in the Dao region, making transparent wines that perfectly highlight the region's strengths. Adega de Penalva works with many small growers in the area—most with less than a hectare of vineyards each. From these small



Gonzalo, Margarita and Alexandra are united in their approach to making straightforward sustainable wines with minimal intervention in the cellar.

plots they craft simple but delicious wines with a real sense of place. The **2018 Adega de Penalva “Indigena” Branco Dão (\$9.99)** is light and crisp with slightly heady aromatics, but completely dry on the palate. Clean and refreshing, this has quickly become one of my favorite summer wines. It is really perfect for cocktail-style sipping, and also works well with fresh herbed salads.

Club Italiano

Notes by Greg St. Clair, K&L’s Italian wine buyer.

Terre di San Venanzio Fortunato Valdobbiadene Prosecco Superiore Brut—Well that’s a mouthful of a wine right there in the name! I first met Monica Ganz and Gabriele Gregolo in April of 2011. They had a young winery, founded in 2007. They are négociants buying grapes, not growing grapes themselves, and while that may seem a bit unusual from our perspective, it is quite common in Valdobbiadene and Conegliano, where the average holding of a grape grower is just a bit more than a hectare.



Gabriele Gregolo and Monica Ganz.

Monica is from Valdobbiadene and worked in the promotion arena; she was in charge of the Strada del Prosecco and Vini dei Colli Conegliano Valdobbiadene for many years. Gabriele came from a business background with his family. They shared a passion for Prosecco and decided to open their own winery. Our first meeting was a cold call. They had contacted me and since I was in Verona at Vinitaly it was an easy step. We tasted through their entire line; I can get a better feel for a winery’s overall quality by tasting throughout the full portfolio. They make an array of wines from dry to sweet and after tasting the wines I was totally convinced. At that time, most Prosecco produced was Extra Dry and a little sweetish, still the fashion in Italy. By contrast the **San Venanzio Valdobbiadene Prosecco Superiore Brut (\$11.99)** had a crisper, more focused character that is the growing fashion in America so that’s what I chose. I love this wine’s expressive vibrancy. It is the perfect afternoon Aperitivo. Or, if you want to upgrade your Aperol Spitz, use San Venanzio and you will definitely notice the difference!

I have always loved the sound of the word Barbaresco. It is regal sounding, yet flows so easily across your tongue, and it evokes emotions in me of the sleepy village that has produced so much great wine. Sleepy village? Well yes, it is really tiny and other than a few restaurants there’s not much going on other than grapes growing and wine aging. One man is most responsible for the fame that it carries now and that is Angelo Gaja. Angelo traveled tirelessly across America for decades, exposing thousands of wine industry people to his passionate speeches about his wines and what Italy had to offer. His enthusiastic energy promoted an ongoing interest in the region, at the beginning of an era when farmers were becoming wine producers. They had always made wine but sold it to co-ops or the region’s few large wineries. This was the beginning of the grower-producer.

The Rocca family has lived in the Ronchi vineyard since the 1950s. They own about a third of the 43-acre Ronchi vineyard[, along with three other producers]. Vineyard age is always something people

talk about but there's constant replanting going on. That's especially so in small vineyard holdings where there is a mix of new and old, so they always have something to produce. The **2016 Azienda Agricola Ronchi "Ronchi Barbaresco (\$27.99)** is aged in a mixture of large Slavonian oak botti and smaller barrels; this is the new trend for many Nebbiolo producers who have one foot in the old world style and one in the new. The blend gets the benefits of both. 2016 is a stellar vintage for Barbaresco and this wine will age for decades, but it is delightful now with a little bit of air. Enjoy!



The spectacular east-facing amphitheater of the Ronchi vineyard, just east of the village of Barbaresco.

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

Comforting Champagne for Strange Times

This August, we are featuring wines from two of the producers with whom we have been working for the longest in the Champagne region—two producers that I would say are among our very best. We have been working with Champagne Launois, located in the grand cru of Mesnil, for more than 16 years now, and they are our number one seller, for good reason. Because of the upside-down state of the world at the moment, we were able to secure a club-size allocation of a wine from Launois that in the past we have only ever been able to get three to five cases of per shipment. In addition to this, we have an old-vine masterpiece from Paul-Vincent Ariston at Champagne Aspasie, in the tiny village of Brouillet in the very far northwest corner of Champagne. We have been working with this house for almost 20 years now, and it was the first Champagne that we imported directly.

Because of the global pandemic, Launois has lost a lot of restaurant business, like every other winery. I was still surprised when they told me that I could get the **Launois "Dorine" Brut Blanc de Blancs Champagne (\$34.99)** for the club, as it is one of the smallest production wines made at this estate. It is limited by the vineyard source, which is Bernard and Séverine Launois' smallest. It's located 40 km south of their main estate, in the picturesque Sézanne. This wine, like almost their entire production, is entirely Chardonnay, but has a much juicier, almost white-peach like character thanks to the terroir of the Sézanne. This part of Champagne has chalk soils, nearly as pure as Grand Cru Mesnil in the Côte des Blancs. The wine



Bernard together with his daughter Séverine Launois run the family estate in Mesnil. Launois is one of the largest grower-producers in the Côte de Blancs.

spends a year in very old 500-liter barrels, but honestly I have a hard time picking up on the oak at all. After a year on the oak this wine spends three years ageing on the lees. This wonderful blanc de blancs makes a fine apéritif, with its white fruit and subtle baguette aromas. You could also pair it with a dish of white fish such as sole or halibut. If you like it, get what you want to get now—it's very unlikely that I will be able to get more than a drizzle of it in the future.

No Champagne is as satisfying to me as the **Ariston Aspasie “Brut Prestige” Champagne (\$34.99)**. Paul Vincent makes this from a selection of his oldest vines spread across his estate in the picturesque hamlet of Brouillet—my favorite place in all of Champagne to visit. Many of you have visited here over the years and seen for yourself. The vineyards here are bordered by wheat, colza, corn and sunflowers and for me, it is French country paradise. The Champagne is composed of 50% Chardonnay, 25% Pinot Noir and 25% Meunier and is 100% the 2012 vintage, although not labeled as such. When I asked Paul why he did not put a vintage date on this, his oldest vine cuvée, he told me that you can't make a vintage from these old vines. They run so deep that they tell the story of the terroir consistently, not the harvest. He doesn't blend it with other years because he doesn't have to! As one would expect from a wine with seven years on the lees, this is a rich Champagne with lovely brioche character. The texture is exceptional, with lots of tiny bubbles, as Paul prefers to run a little over the normal six atmospheres of pressure for all of his wines. The far northern location of the vineyard insures virile acidity to balance the decadent old-vine richness. This is an excellent Champagne to serve with pâté as a starter, or with a barbecued salmon main course.

I hope that you enjoy these two special Champagnes as much as I have. A toast to you! —Gary



Paul Vincent Ariston, fifth-generation winemaker at Champagne Aspasie, balances innovation with tradition in his winemaking.

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.

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.

Le Club Français Previous Offerings

2018 Domaine des Remizières “Cuvée Christophe” Crozes-Hermitage Blanc @ \$29.99 per bottle
This stunning cuvée is a blend of 85% Marsanne, and 15% Roussanne from vines with an average age of 60 years. Planted on a hillside slope of clay limestone soils, the old vines lend a certain minerality to the fruit, adding to the complexity of this full-bodied white. The wine is aged in oak barrels for a year, with lees stirring to create the

excellent palate texture. As full-bodied, round, and rich as this wine is on the palate, it retains a fresh cut of acidity that keeps the whole thing in balance. It's a perfect food wine, and works beautifully with black truffle preparations or richer seafood fare such as Halibut with cream sauce.

2019 Château Minuty “Rosé et Or” Côtes de Provence Rosé @ \$29.99 per bottle

After tasting a number of top-tier Provence rosés, this was the clear winner for Le Club Français. Clean and delicate aromas of cherry, candied tangerine rind and lime zest give way to a palate of fresh grapefruit and citrus blossom with hints of white cherry and wild strawberry. With a crisp, dry finish, this wine encompasses all the best aspects of a classic Provençal rosé. Compositionally, it's a blend of Grenache—the king of rosé grapes—and the local variety Tibouren. I'd recommend pairing this delicate yet complex wine with fresh basil and strawberry salad with feta, or sushi.

2017 Philippe Leclerc “Les Bons Batons” Bourgogne Rouge @ \$27.99 per bottle

This poignant Burgundy is sourced from fruit grown just outside Chambolle-Musigny. It bears characteristics of this famous appellation, including the delicate, understated palate, the elegant and pronounced aromatics of wild strawberry, clove and young cherries, and a savory forest-floor element. It is almost reticent right now, and needs a good decant an hour or more before enjoyment. It will easily age into a lovely perfumed maturity after several more years in the cellar.

2017 Château de l'Ou “Secret de Schistes” Côtes Catalanes @ \$26.99 per bottle

This 100% Syrah is grown in brown schist soils in a high-elevation site in the Agly Valley of the Roussillon. It has a beautiful balance of intensity, rich fruit, weighty palate, and a fresh cut of acidity. The secret of schist soils is that they are incredibly nutrient-poor, forcing the vine to dig very deep to sustain itself. This produces small, powerful grapes that carry a weight of minerality and depth that couldn't be achieved in the same way elsewhere.

2016 François Labet Bourgogne Rouge Vieilles Vignes @ \$24.99 per bottle

This cuvée is composed of fruit from the family's oldest vineyards in and around Beaune. The wine is made in a very classic Burgundian style, which is to say restrained, earthy, lighter in body but with incredible structure, aromatics and depth. It's well worth decanting this an hour or two before drinking, as it opens up beautifully with a little oxygen. It's a wine I would recommend pairing with game hens, pheasant, or wild mushroom galette.

2018 Domaine Laroche Chablis “St-Martin” @ \$26.99 per bottle

Domaine Laroche has an incredibly long history, stretching back to the 12th century abbots who first planted grapes in the Chablis area. Today the estate is no longer in monastic hands, but retains an impressive array of historic vineyard sites. The “St-Martin” cuvée is composed of wine from some of the estate's top vineyards. It is classic in its minerality and crisp, stony style, and also incorporates a surprisingly soft palate with Honeycrisp apple and yellow pear showing through the veneer of bright, chalky acidity. It's an ideal accompaniment to sushi or poke.

Signature Red Club Previous Offerings

2018 Superuco “Calcareo Granito - Tupungato” Malbec Uco Valley @ \$24.99 per bottle

I don't need to tell you to drop all your preconceived notions of Malbec, because you will as soon as you taste this wine. The fruit is cool and elegant while retaining intensity and depth on the palate. It's not the jammy, hot and overripe fruit of your classic \$8 weeknight Malbec. The tannin is subdued yet present, while the acidity is somewhat sharper than you'd anticipate, preserving a freshness and vibrancy in the wine.

2016 Smith Story “Nash Mill Vineyard” Anderson Valley Pinot Noir @ \$24.99 per bottle

Made by former K&Lers Eric Story and Ali Smith, this wine is not only a great K&L story, it's a great wine in its own right. As soon as I tasted this incredibly elegant Pinot Noir, I knew it was one of the best Anderson Valley Pinots I'd ever tasted. Everything is here. You have balanced, delicate red fruits, fresh acidity, fine-boned tannin, lovely depth of savory notes and a long-lasting finish that simply begs for the next sip.

2016 Comartin Cellars “Tierra Alta Vineyard” Ballard Canyon Syrah @ \$24.99 per bottle

This is a dark-fruited, brooding Syrah with intense minerality and perfectly balanced acidity and tannin. At four years from vintage date, the wine is drinking very well right now. The tannin has mellowed out a bit and marries well

with the meaty, dark-fruited body of the wine. This is an excellent wine to pair with grilled meats, and should work well with your summer barbecues.

2016 Grimm's Bluff Cabernet Sauvignon @ \$24.99 per bottle

This delightful Cabernet speaks for itself. Beautifully balanced, classic aromas of cassis, eucalyptus and graphite mark the opening, and translate to a medium-bodied wine with elegance, structure and bright, fresh black fruits. Sweet tobacco and a hint of cigar box close out the wine. This is a classic Cabernet, calling for a classic steak pairing.

2016 Vecchie Terre di Montefili Chianti Classico @ \$24.99 per bottle

Winemaker Serena Gusmeri spends much of her time traversing the vineyards, and believes her project is first and foremost to understand each season, allowing the vintage to truly express itself in the glass. Her wines are elegant and bold, and this Chianti Classico that we have from her is a perfect marriage of styles. Ripe black marasca cherries jump from the glass, accented by a touch of sweet baking spice and a latent note of sandalwood. The full-bodied palate has a pleasant round weight with good acidity and tannin, making this lustrous wine a perfect food partner.

2018 Stolpman Ballard Canyon Grenache @ \$24.99 per bottle

The unusual terroir of Ballard Canyon is surprisingly well suited to Grenache, a somewhat finicky varietal. One of the most inland AVAs of Santa Barbara, Ballard Canyon is a hotter, drier climate than most, but still enjoys the cooling influence of the ocean, funneled down the Santa Ynez Valley. This influx of cool air keeps the acidity in the ripening fruit and makes for a beautiful expression of Grenache with full, rich palate weight and stunning aromatics. Although it's a bit youthful, this Grenache displays boisterous berry notes both in the nose and on the palate. It's vibrant with plenty of fresh acidity to bolster the softer texture of the tannin. It's a wine that's lovely to sip on its own and would also accompany poultry very well.

Premium Wine Club Previous Offerings

2016 Domaine Guy & Yvan Dufouleur Hautes-Côtes de Nuits Rouge @ \$17.99 per bottle

This is the ideal hot-weather red. If you serve this at cellar temperature of around 55 degrees, it's as refreshing a summer drink as any white or rosé. With lovely aromas of wild strawberry, tart young cherry and savory herbs, the wine is light bodied with silky tannin and a hint of savory mushroom that complements its bright young fruit. This lovely red comes from a domaine with a hefty 400-plus year history. Currently run by Yvan Dufouleur together with his uncle Xavier, the domaine includes many premium vineyard sites throughout the Côte d'Or.

2016 Amici Sonoma Coast Chardonnay @ \$14.99 per bottle

Considering the caliber of talent going into this Chardonnay and the superb fruit sources (Amici works with top growers throughout Napa and Sonoma), it's difficult not to fall in love with this wine. This is classic California Coastal Chardonnay at its best: creamy, nutty, with fresh orchard fruits and a pleasant round weight on the palate. If you are looking for a great deal in California Chardonnay, look no further.

2018 Te Mata "Estate" Cabernets/Merlot Hawke's Bay (\$14.99)

Blended from three different sites throughout Hawke's Bay, this wine is a thoroughly elegant Bordeaux-style blend with bright, boisterous blackberry and plum fruit, elegant structure, and a beautiful balance of elements, speaking to the unique climate and situation of these vineyards. Matured in a mixture of new and used French oak barrels, the wine has the perfect structure to age gracefully for a decade or more, however beautifully it is drinking at present.

2018 Te Mata "Estate" Chardonnay Hawke's Bay \$14.99 per bottle

This estate Chardonnay is a marriage of two styles, both old-school and modern. Some of the fruit is aged in barrel with traditional bâtonnage and malolactic fermentation, and another portion of the fruit is aged in stainless steel for a clean, light, pure-fruited expression. The two wines are then blended to form the final cuvée. A somewhat daring enterprise, the result is fantastic. The wine has the richness and nutty depth of a classic oak-aged Chardonnay, with the vibrancy and light, crisp body of a stainless steel-matured wine, all while reflecting the gorgeous fruit character of the best of Hawke's Bay. It's a perfect pairing with scallops in a simple butter sauce.

2018 Domaine de Fondrèche Ventoux Rouge @ \$12.99 per bottle

Deeply mineral at its core, this lovely fresh young red is still singing with bright cherry and blueberry primary notes on the palate, with layered spice and soft but resilient structure. With 50% Grenache, 30% Syrah and 20% Mourvèdre, the wine is compositionally as classic a Southern Rhône as you could wish.

Best Buy Wine Club Previous Offerings

2018 Preston “Estate” Dry Creek Valley Sauvignon Blanc @ \$9.99 per bottle

This comes from an organic estate outside of Healdsburg started by Lou and Susan Preston in the 1970s. They planted their first Sauvignon Blanc on the site in 1974, and this old-vine fruit adds depth to the Estate Sauvignon Blanc. Light and crisp on the palate, this wine incorporates lemongrass, nectarine and pear notes. It has a refreshing, almost spritzy quality and is entirely lacking in that green, tomato-leaf quality that sometimes plagues varietal Sauvignon Blanc.

2010 Valentons Canteloup, Bordeaux Supérieur @ \$9.99 per bottle

Its ten years since this wine was harvested, and it is just hitting its stride. This wine drinks way above its price point, and deserves some serious attention. It's perfectly mellow with beautifully integrated tannin and acidity, sweet red plum and blackberry notes, undercurrents of savory herbs, olive, tobacco and forest floor. Although I was tempted after the first sip to drink this wine all on its own, it showed even better alongside a grilled T-bone steak. I also found that it opens up more after the first thirty minutes, so it's worth pulling that cork a bit before you intend to drink it.

2018 Kalinda Central Coast Chardonnay @ \$9.99 per bottle

This 2018 vintage is a classic rendition of the varietal, with notes of honeycrisp apple, yellow pear, peach and a creamy texture underscored by just a touch of sweet baking spice and a subtle nuttiness. If you were looking for your new house Chardonnay, look no further.

2018 Antucura Malbec Mendoza @ \$9.99 per bottle

Grown in the high-elevation region of Vista Flores in Argentina's Uco Valley, this versatile Malbec is both hearty and bold with a fuller body and bright, ripe fruit flavors. It's not at all tannic or overpowered by oak. The little kick of peppery spice on the finish makes it very food-friendly. It's big enough to stand up to a steak, and yet smooth enough to serve cocktail style with light appetizers or all on its own.

2015 Plateau des Chênes Lirac Blanc @ \$9.99 per bottle

A blend of Grenache Blanc, Roussanne and Clairette, this lovely little wine is at once floral, delicate and rich with a surprisingly weighty palate and a round quality on the tongue that enhances its depth. You might think a white from 2015 is a bit on the old side, but this little gem is just hitting its stride. With its couple of added years of age it has mellowed out, creating an almost honeyed quality in the glass that intensifies the complexity and lengthens the finish.

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

2018 CastelGiocondo “Campo ai Sassi” Rosso di Montalcino @ \$19.99 per bottle

This wine is produced at the estate about six miles southwest of Montalcino. This Rosso di Montalcino spends a year in big 80- to 100-hectoliter barrels. It is 100% Sangiovese, like all Rosso di Montalcino, and shows good acidity and length. The classic accompaniment in Montalcino would be Pici al Ragu di Cinghiale, Pici are the hand rolled thick spaghetti-like noodles and Cinghiale is wild boar which seems to be included in every dish you get when in Montalcino. If you do not have access to wild boar you can substitute your favorite meat sauce.

2018 La Ginestraia Pigato Riviera Ligure di Ponente @ \$19.99 per bottle

I love white wines—especially such pure, elegant and focused wines as this. You might not have heard of the Pigato grape. Pigato and Vermentino are the same genetically, along with Favorita—all biotypes of Vermentino. For me Pigato does not taste like Vermentino; it is slightly broader and less salty, and it's very distinct, something about its slightly earthy character and stony minerality. Mauro Leporieri and his partner Marco Brangero produce one of my favorite wines from Liguria. Their La Ginestraia Pigato is sensational. Best way to enjoy it is with a plate of Paccheri al Pesto.

2017 Lazeretti Rosso di Montalcino @ \$19.99 per bottle

Lazeretti's story began with 18-year-old Montalcino resident Marco Lazeretti dreaming of having his own wine estate. He and his sister Lucia eventually joined forces and acquired land once owned by their grandfather. Marco and Lucia produced their first wine in the 2001 vintage. Their Brunello is made in 35-40hl Slavonian oak barrels, the traditional method, whereas the Rosso is aged in French barrique for 8 months. That choice is less about method and more about the small amount and the space available. I'd have this with grilled pork chops.

2018 Castello di Banfi Rosso di Montalcino @ \$19.99 per bottle

Made by one of the largest and best producers in Montalcino, this wine comes from the southern side of the region. Banfi brought fame and money to Montalcino and improved the region in many ways. This Rosso di Montalcino is aged in a combination of barrique and large Slavonian oak barrels. Try it with your favorite tomato-based pasta.

2016 Peter Zemmer "Furggl" Lagrein Alto Adige @ \$23.99 per bottle

No one is sure of the origin of Lagrein. It is grown almost exclusively in the Alto Adige/Süd Tirol, and the lineage of the grape seems to be lost in the fog of genetic history and undiscovered ancestral grapes. Most tasters will notice that it has, and I take a lot of liberty saying this, a bit of Syrah-like character. See what you find as you taste it. The wine has a lot of black pepper and wild herbs and I think it goes best with a hearty stew or cassoulet. This is a powerful wine; I suggest you decant it an hour ahead of time.

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

2013 Franck Bonville "Millesime" Brut Blanc de Blancs Champagne @ \$34.99 per bottle

This late vintage is under the radar, but I believe this wine is better than Bonville's excellent 2012. For me, this is the most elegant Champagne that has ever been in the club, with saline minerality, focused, crisp acidity and understated white flower aromas and flavors. The grace notes, the restraint and the super long, expansive finish all make this wine special. This is drinking great right now, but given how good the 1977 showed on my birthday last November, it's worth setting down cases to drink over the next few decades if you end up loving it as much I do!

Franck Bonville "Prestige" Brut Blanc de Blancs Champagne @ \$34.99 per bottle

This Champagne is always a blend of two vintages and aged four years on the lees. With fresh baguette aromas and very nice white stone fruit, this is one of the Champagne world's most perfect apéritifs. I love the creamy texture of this Champagne—this is generous blanc de blancs for sure, but it always finishes dry, chalky and refreshing.

Thiénot Brut Champagne @ \$34.99 per bottle

This Champagne is composed of 45% Chardonnay, 35% Pinot Noir and 20% Meunier. The light gold color and big brioche, cream and baked-apple nose gives way to a wine that's packed with power and complexity on the palate. This full-bodied Champagne has a luscious finish that is very impressive. This Champagne is great on its own, but will also go very well with any number of tasty patés.

Palmer & Co. "Brut Réserve" Brut Champagne @ \$34.99 per bottle

This is a relatively new Champagne house, a cooperative in fact, established in 1947 by seven families of growers. Their focus is on fruit from the mountain of Reims, and this Champagne is composed of 50% Chardonnay, 40% Pinot Noir and 10% Meunier and aged for a minimum of four years on the lees. This one of the toastiest, richest Champagnes the club has featured, and I loved the brioche, beurre d'Isigny and Meyer Lemon curd in this Champagne. I find that the hazelnut-like fruit of Verzenay stands out in this bottle. I loved this as an apéritif, and I think it would also do very well with an equally decadent meal such as lobster.

Bernard Lonclas Blanc de Blancs Brut Champagne @ \$34.99 per bottle

This shows off the famous Turonian limestone soil of the village of Bassuet, on the eastern frontier of Champagne. When I tasted it I was shocked at how much Chassagne-Montrachet-like weight and minerality it had. The nose is full of the creamy, baguette toast that one would expect from a top-quality Champagne, and it also has intriguing notes of coconut and Meyer lemon. This makes a great apéritif, and also pairs very well with oysters or lobster.