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Dear Wine Club Member,

While each month's Wine Club selection is special for a variety of reasons, this month's line-up offers a particularly intriguing and inspiring theme – a handful of wonderful bottlings from some highly talented women winemakers. Like all wine lovers, including yourselves, I am captivated as much by the stories behind the wines as I am by what's in the bottle. Featured below are four standout efforts from women who are shaping the future of their regions and of the wine industry as a whole. American importer and winemaker Kimberly Jones has staked out a singular piece of terroir in the south of France to make her 2014 Domaine Courier old-vine Grenache cuvée; Ferrero's "Pepita" Harri was compelled to create the "Pepita" Rosso di Toscana in a conversation over dinner with our own Greg St. Clair; Marie-Ange Robin carries on her family's tradition of tending prized vines in the finest crus in Chablis; and Sophie Guiraudon's Clos de l'Anhel is propelling France's ancient Corbières appellation into the modern spotlight. I'm thrilled to share their stories with you in greater detail below, as well as those of the other distinctive and delicious offerings we're bringing to you this month.

Tchin-tchin,
Jin Zhang | Wine Club Director & Head Sommelier
Reorder: klwines.com/wineclubs or scan



Best Buy Wine Club

2018 Ventisquero Cabernet Sauvignon Maipo Valley (\$10.99)

Ventisquero is one of Chile's most diverse and dynamic wine estates with vineyard sites in each of the country's most established regions, but its story is one of dogged, bootstrapped determination and vision. From a single planting of Cabernet to becoming one of Chile's largest estates two decades later, Ventisquero has blazed an enviable trail. Talented winemakers benefit from the tutelage of Australia's inimitable John Duval in making quintessential wines of place. This Cabernet is sourced from the estate's original planting, the Trinidad vineyard in the Maipo Valley. The oak is present but not overpowering, giving ample space for the full-bodied, primary notes of black cherry, fig, and green peppercorn to shine. To complement the ripe fruit, there's also earth, gravel, and graphite. A versatile gem with broad appeal, it will be delicious with anything from grilled summer veggies and a side of garlic aioli to carne asada with a zesty chimichurri accoutrement. Now all you have to do is enjoy.

2020 Terra Santa Ile de Beauté Rosé (Corsica) (\$8.99)

Corsica boasts one of France's longest and deepest winemaking traditions, thanks to its place at the crossroads of civilizations. The ancient Romans and the Gauls both found this paradisiacal island ideal for the cultivation of grapes, and the mixed Italian and French heritage of this contested land has served to articulate its wine style throughout its modern history. The vineyards here are defined by their situation between steep, dramatic mountains and the surrounding sea, and the island's cooperative of growers holds

numerous prized plots on the east coast of the “Isle of Beauty,” where they craft incredible values such as the Terra Santa rosé. Made from 100% Sciaccarellu, this is my top rosé pick under \$10 this summer.

Signature Red Collection

2014 Domaine Courier Côtes Catalanes (\$24.99)



In 2006, American winemaker and importer Kimberly Jones visited the Maury appellation in the Côtes Catalanes for the first time and immediately fell in love with the rugged and untamed vineyards. At the time, Maury was undergoing land consolidation, and due to the decline in popularity for the region’s famous dessert wines, the local government was paying vigneronns to rip up the oldest plots and plant apricot trees instead. To save these ill-fated centenarian vines, Kimberly purchased 6 hectares and started Domaine Courier. Made of 70% Grenache from her prized, 100-year-old rescues and 30% Carignan from a 70-year-old plot,

both dry-farmed, the result is a highly concentrated, dark, and flavorful wine with red and black fruit aromas so intense, you can almost taste it without a single drop on your tongue. There are prominent savory and floral notes, namely purple iris, with an underlying Maury minerality. Domaine Courier is proof that all it takes to change the fate of a region is a committed advocate with a dynamic vision for the future.

2018 Averaen “Floodline” Eola-Amity Hills Pinot Noir (\$24.99)

Averaen is the brainchild of the dynamic team behind the Sonoma boutique label Banshee Wines. While attending the world-famous IPNC festival in 2013 as a featured winery, the Banshee team became enamored with Willamette Valley’s various micro-climates and its potential to create singular wines. After establishing contracts with top-notch growers in the region, the Averaen label took off. The 2018 “Floodline” Pinot Noir from Eola-Amity Hills is named for the soil boundary created by the high point of the Missoula floods during the last ice age. Here there is a complex mix of both marine sediment and volcanic Jory loam soils, both definitive influences on Oregon’s signature Pinot Noir style. The fruit for this wine hails from two distinct sites in the Eola-Amity Hills AVA, Valin-Morrissey and Bois Joli. The appellation’s signature red fruit profile is on full display with cherry, raspberry, and mulberry, while the palate takes on a fine-grained tannic structure and a thrilling spice component, making it an ideal pairing for a classic farm to table spread.

Premium Wine Club

2020 Château de L’Aumerade “Cuvée Marie Christine” Côtes de Provence Rosé (\$14.99)



Château de L’Aumerade was purchased by Henri and Charlotte Fabre in 1932 and became one of 18 Crus Classés classified in 1955 in the “Golden Triangle” of Côtes de Provence. In 1956, Charlotte Fabre was inspired by Emile Gallé’s pâtes de verre vases and named her own design, Marie Christine, after her newborn granddaughter. Following in the footsteps of her grandfather and father, Marie-Christine Fabre-Grimaldi and her husband Vincent have carried on her family’s winemaking tradition and passed it down to the next generation, Caroline, Clément and Delphine. This delicious bench market Provençal rosé is made up of 58% Cinsault, 34% Grenache, and 8% Syrah. Fermentation of the juice takes place in air-conditioned

concrete vats located in an air-conditioned cellar, preserving all the flavors and quality of fruit. In the glass, you'll taste notes of stone fruit with a long elegant finish. Chill and enjoy it by the poolside or bring it to a picnic!

2018 Ferrero "Pepita" Rosso di Toscana (\$14.99) – by Greg St. Clair

Pablo Harri arrived in Italy from Switzerland in the early '80s and met his wife, fellow winemaker Claudia Ferrero. In 2002 they built their own winery in a restored barn and stable. Their winery has a prestigious location on the southwestern slope in Montalcino, between Banfi's Poggio alle Mura vineyard and Argiano. Pablo planted a vineyard just south across the river from their estate with 35% Merlot, 25% Cabernet Sauvignon, 23% Montepulciano and 17% Alicante grapes. Pepita, the namesake of this bottle, is one of Pablo and Claudia's three daughters who has decided to follow her father's footsteps and helped make this blend. This is a Super Tuscan at a super price. On the palate, you will find black cherry, plum and soft floral notes blended with silky tannins. The Cabernet Sauvignon in this vintage shows off a bit more prominently and provides backbone and long finish.

Le Club Francais

2018 Domaine Guy Robin Chablis 1er Cru "Vaillons" (\$32.99)

In the early 2000s, Marie-Ange Robin left her job as a fine art dealer in Paris to take over the family winery from her father, Guy, thus becoming the fourth-generation vigneron of her family's sizable stable of 1er cru and grand cru vine holdings. One of their largest parcels is the 1er cru Vaillons, where they own some of the region's oldest Chardonnay vines, the fruits of which you'll get to taste in this bottle. The estate practices sustainable and organic farming, grapes are harvested by hand, and the juice is fermented on indigenous yeasts in French oak barrels (10% new). Oak fermentation and aging is not widely practiced in Chablis, as only wines with such intense and complex flavor profiles can stand up to it. This is a serious and unctuous wine with notes of baked Golden Delicious apples, cinnamon, and nutmeg. Enjoy it with goat cheese, lobster risotto, charred octopus, or chicory walnut salad. Such a treat from our Burgundy buyer, Alex.



2019 Clos de l'Anhel "Les Dimanches" Corbières (\$26.99)

Sophie Guiraudon is the owner of Clos de l'Anhel, a sheepfold surrounded by ten hectares of vines in Languedoc's ancient Corbières appellation (Anhel means "lamb" in the local Occitan dialect). She farms her 25 acres alone but finds community in Les Vinifilles ("Wine Girls"), a trade organization of women who support one another and celebrate the "culture of wine." Most of her work is done by hand, from trimming and pruning to hoeing the soil. "Les Dimanches" incorporates fruit from Sophie's best and oldest parcels, meant for special Sunday dinners with family and friends. The cépage is 60% Carignan from 80-year-old vines with 30% Syrah and 10% Grenache. It's deep, rich, and bold with classic garrigue notes typical of the region—thyme, rosemary, and lavender—while on the palate, dried cranberry and cured meat offer a wonderful juxtaposition of fruit and savory components that make the wine ideal for pairing with a variety of dishes. To learn more, we heartily recommend taking a virtual tour of Clos de L'Anhel with Sophie on our YouTube channel.



Club Italiano

2019 Il Bianco Veneto (\$8.99) – by Greg St. Clair

This past Covid-19 filled year has been really difficult for Italian producers; restaurants, where most wine is sold in Italy have been closed or partially open, odd curfew times it has been much, much worse than here

and they are just now opening. Italian wine producers depend tremendously on the local market for sales and that totally dried up over the past year and half. So I was contacted by a producer I know whose winery was still full of wine, he was desperate, he needed the tank space for the new vintage and he had to move the 2019 vintage. He decided (I was very skeptical, by the way) to blend all his white wines together and sell it all at a tremendous loss (the whites normally sell in the \$20-\$30 range) just to empty his cellar. He sent me samples; I should not have been so skeptical. The wine is predominantly Pinot Bianco and Chardonnay, wonderfully complex, balanced with exceptional weight and freshness. The wine is labeled as 2019 Il Bianco Veneto, the name and label really don't express how good the wine is and at this price, woohoo!

2015 La Lecciaia Brunello di Montalcino (\$30.99) – by Greg St. Clair

La Lecciaia is in the southeastern corner of Montalcino not far from two of Montalcino's oldest and most famous names – Biondi Santi and Fattoria dei Barbi. Mauro Pacini bought the estate in 1983, and has passed on the reins of the company to his son Riccardo and daughter Alessandra. The wines are made in a very

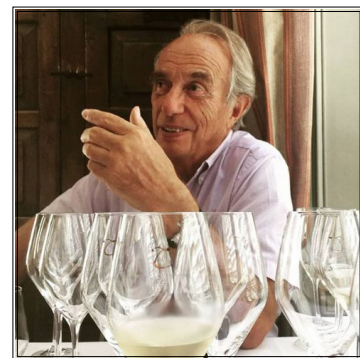


traditional way, aged in a selection of 15 to 50hl Slavonia oak barrels for 36 months. The nose is classic, full of plum, spice, leather, gravel, and smoke. It is a heavenly flow of aromatics that escape your glass when experienced. On the palate the wine is classic: a long, vibrant flow from front to back that is layered with wild cherry, smoke, and Tuscan brush hidden in a richly textured center and framed by a bit of tannin. The finish shows lots of spice, saddle leather, plum, and a slight tannic grip but lots of lift. It is remarkably drinkable now but will age well over the next decade.

Champagne Club

Thiénot Brut Champagne (\$34.99) – by Gary Westby

The Thiénot Brut Champagne (\$34.99) is composed of 45% Chardonnay, 35% Pinot Noir and 20% Meunier and has 45% of older vintages blended in with its 2014 harvest base. Thiénot was founded in 1985 after Alain Thiénot made one of the last great land deals in Champagne; buying up prime vineyard from Krug before that house was sold to Remy. Their estate is now 67 acres and fulfills 2/3 of their needs, giving this wine the guts to benefit from long ageing. This is a toasty style from the generous time in the cellar, but the cool, even 2014 base vintage has given it great snap, with an almost meyer lemon drive on the back end. Because of the huge amount of reserve wines in the blend, it was only dosed at 4 grams of sugar per liter and finishes quite dry. This will make an outstanding aperitif and will go very well with charcuterie.



2012 Ariston Aspasia Brut Champagne (\$34.99) – by Gary Westby



Many of you in this club know Paul-Vincent and Caroline Ariston of Champagne Aspasia personally, from meeting them at our tent events (they have been to every one!) or from visiting them in Brouillet, in the northwest corner of Champagne. Their 2012 Ariston Aspasia Brut Champagne (\$34.99) comes entirely from their estate in that village and is composed of 1/3 each Chardonnay, Pinot Noir and Meunier. Paul likes to say that a vintage cannot be about the grape variety but has to tell the story of the harvest. And what a harvest they had in 2012! This vintage yielded a tiny crop due to every possible problem in the spring, but a perfect autumn delivered miraculous quality, with both good ripeness and excellent acidity. This wine has great spiced cake toast on the nose and brioche like richness in the mouth, all coming together on the mineral finish. It is marvelous paired with prosciutto and melon.