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Dear K&L Wine Club Members,

I hope you are enjoying your holiday season. I want to thank you, all of you incredible wine club customers, and to let you know how much we value and appreciate your business. Be sure to look at the last page of this newsletter, where we have the 2015 editions of the always sought-after Champagne Club Special 6-packs. Act soon before they sell out.

The Signature Red Club goes back to its California roots this month and I couldn't be happier with our two choices. We start off with the 2011 Stonestreet "Estate" Alexander Valley Cabernet Sauvignon, one of the best wines made for under \$50 that I have tasted this year. *Wine Enthusiast* gave this wine 93 points. Following in its footsteps is the 2012 T-Vine Petite Sirah Napa Valley, a rich, full-bodied, fruit-forward wine that delivers all the hedonistic pleasure Petite Sirah is intended to give.

The Premium Club keeps the Cali vibe going with two stellar wines that epitomize how this Club provides such amazing value. First, a returning guest star. The 2014 Cakebread Napa Valley Sauvignon Blanc has been one of our most popular selections in the history of the wine clubs. It's back and as good as ever. This quintessential Sauvignon Blanc is loaded with citrus notes, subtle mineral flavors and just a kiss of oak. Not to be outdone is the 2013 Folly of the Beast Santa Lucia Highlands Pinot Noir, which is flat-out delicious. It's dripping with ripe strawberry and cranberry fruits, with subtle notes of spice and green herbs. These two wines make one of our best Premium Club shipments ever.

If you're looking for holiday values in both white and red wine, the Best Buy Club has what you need. We have a stellar white from Spain and a fantastic red from France's Rhône Valley. The 2014 Espelt Old Vine Garnacha Blanca is one of those wines that makes you do a double-take. How can a wine this inexpensive be this good? I don't know how they do it, but I'm glad I got it in the club. Along with the wonderful Espelt we have the 2011 Janasse Terre de Bussiere, a blend of Grenache (primarily), Syrah and Cabernet Sauvignon that drinks like a Châteauneuf-du-Pape for less than a third of the price.

The Italiano Club is on fire. We begin with the Antichi Vinai Nero Mosso, a sparkling wine made from indigenous red grapes in a Blanc de Noir style. This is lots of fun, an off-beat wine that encapsulates what makes Italy such an eclectic and esoteric wine. And what's cooler than a sparkling wine from Italy? How about a Rosé? The 2014 Terre del Principe Roseto del Volturno is a gorgeous Rosé made from indigenous grapes from Campania. So many wonders come from Italy's numerous wine regions!

If there is one club that makes the perfect gift it is the Champagne Club. Every time you receive your wines from this club, you get to feel you're on a trip to Champagne. This month's first sparkler is the Billecart Salmon "Nomad" Extra Brut Champagne, a razor-sharp wine that turns your get-together into a celebration. Next up, and also exciting, is the Le Brun de Neuville Authentique Assemblage Brut Champagne, from the Côte de Sezanne. Sezanne wines are rarely seen in the US. This is a treat.

I hope all of you have a safe and enjoyable holiday season!

Cheers,

Alex Pross, Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2011 Stonestreet “Estate” Alexander Valley Cabernet Sauvignon

In my 20-plus years in the wine business I have visited countless wineries and estates in both California and Europe, and one of the most impressive places I have visited and tasted at was Stonestreet winery. I am telling you right now, Stonestreet is a name to remember. They are fashioning some of the most impressive single-vineyard offerings of Chardonnay and Cabernet Sauvignon in the world. Stonestreet winery is located in Alexander Valley with vineyards dotting the Mayacamas Mountain range at elevations ranging from 400 feet all the way up to 2400 feet. They have dozens of little vineyards planted at varying altitudes, facings, soil types and climate exposures. This myriad of plantings allows Stonestreet to produce distinctive terroir-driven wines.



The only thing better than a hillside vineyard is a mountain vineyard. Stonestreet has both in spades.

The 2011 Stonestreet Estate Alexander Valley Cabernet Sauvignon is sourced from a handful of blocks situated on the spine of the primary mountain crest that runs through the Estate. The wine conveys aromas and flavors of dried blackberry leaves, juniper, cardamom, wild red berries, black pepper, and wet, black slate. The mouth feel is defined by firm and elegant tannins with distinct concentration, a dark chocolate finish and a sagebrush note common to the wines from this ridge. This wine will pair well with filet mignon, beef cheeks or a hearty stew. *Wine Enthusiast* gave this wine 93 points.

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

2012 T-Vine Napa Valley Petite Sirah

Looking at the iconic T-Vine label I can't help but get nostalgic. I started out in the wine business as the wine buyer at a small local grocery store and I met Greg Brown, proprietor of T-Vine, when he sold me a few cases of his Zinfandel, Syrah, Grenache, Petite Sirah and Cabernet Sauvignon from the back of his truck with a handwritten invoice. Greg founded T-Vine in 1992, after working for Bank of America handling loans for tech start-ups. Greg made some money with that job, but the artist/musician in him wasn't fulfilled. So he interned at Cain Cellars for three years, making \$7 an hour, and was lucky enough to meet his mentor-winemaker, Tony Soter, who would go onto achieve fame at Etude winery.



T-Vine founder Greg Brown.

When Greg founded T-vine he was a one-man show, making the wine, selling the wine and delivering the wine. His wines quickly acquired an almost cult-like following, and Greg never forgot who supported him in his early days. He always tried to support his old customers. By 2009 Greg decided to sell the winery he had painstakingly built. His wife of 13 years had died some years earlier and he never quite recovered, so he sold the winery to three friends and fellow winemakers: Jim Regusci, Chuck Easley and James Harder. Greg decided to travel the world, do yoga and embrace the outdoors but never

was able to shake his sadness and ultimately committed suicide in 2011. All of us who were lucky enough to meet Greg and experience his passion for winemaking were tremendously saddened by his passing.

When I got the bottle of 2012 T-Vine Napa Valley Petite Sirah I immediately felt that rush of nostalgia and sadness. The label, the story, everything was still so fresh. But I also wanted to open up the bottle and see what the new T-Vine wines are like. The 2012 T-Vine Petite Sirah is delicious, packed with blackberry jam, black plums, crème de cassis, spice notes and baker's chocolate. This is a hedonist's delight, a lot of fun. It's big and bold as Petite Sirah should be, and deftly mixes size and weight without coming off heavy or hot. Pair this puppy with slow-cooked red meats and with rich foods that need an equally rich foil.

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

Premium Wine Club

2014 Cakebread Cellars Napa Valley Sauvignon Blanc

I'm always excited when I'm able to get an iconic winery into a club. Not only does it help the prestige of our clubs, it shows the value wineries place on being able to put their wines into the hands of our club members. Cakebread Cellars is a benchmark Napa Valley producer. Every year their Sauvignon Blanc is considered one of the top Sauvignon Blancs made in Napa Valley.

Cakebread Cellars was founded in 1972 by Jack and Dolores Cakebread. While taking photos for Nathan Chroman's *Treasury of American Wines*, they casually offered to buy Sturdivant Ranch in Rutherford. The Sturdivants took them up on their offer. Soon after, the Cakebreads



Cakebread's land in Rutherford was formerly the Sturdivant Ranch.

planted Sauvignon Blanc and began work on building the winery. Their first release was in 1973, a Napa Valley Chardonnay. They also added Cabernet Sauvignon (first vintage 1974) and Zinfandel.

The 2014 Cakebread Cellars Napa Valley Sauvignon Blanc is a blend of 87% Sauvignon Blanc, 7% Semillion and 6% Sauvignon Musque sourced from vineyard sites in Carneros, Southeastern Napa, Rutherford and Calistoga. The grapes are hand-harvested at night and whole-cluster pressed to optimize their freshness and acidity. The wine boasts beautifully fresh, fragrant aromas of honeydew melon, grapefruit and guava, with a slight floral note. Full-bodied and concentrated on the palate, it has a silky texture. Its vibrant melon, citrus and gooseberry flavors are perfectly balanced, leading to a long, succulent finish boasting bright citrus and mineral tones. Enjoy this classic Sauvignon Blanc over the next three to five years with your favorite salad, seafood, poultry and vegetarian dishes.

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

2013 Folly of the Beast Central Coast Pinot Noir

Relationships in the wine world have a way of coming back around. It is very important always to deal with everyone straight-up. Getting this wine, the 2013 Folly of the Beast Pinot Noir, into this club is the perfect example of a prior good relationship paying off in spades. A wine salesman with whom I had done a ton of business in the past came to me with some fantastic samples of a new project he was working on. I happened to be looking for a wine for the Premium Club and the 2013 Folly of the Beast Central Coast Pinot Noir was a perfect fit!

The 2013 Folly of the Beast Central Coast Pinot Noir comes mostly from the Santa Lucia Highlands but has a small amount of fruit from outside that area; hence the AVA is listed as Central Coast. The name comes from a line in Moby-Dick: “For there is no Folly of the beast of the earth that is not infinitely outdone by the madness of men.” The winery’s choice of this quote can no doubt be attributed to the experience of growing Pinot Noir, a notoriously finicky, difficult grape to grow.

The 2013 Folly of the Beast Central Coast Pinot Noir is delicious, loaded with fresh berry fruit and spice notes along with hints of earth and dried herbs. This wine is exactly what Central Coast Pinot Noir should strive to be. Fruity, balanced and a joy to drink, it can be paired with wild salmon, pork loin or leftover holiday turkey.

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

Best Buy Wine Club

2014 Espelt Old Vines Garnacha Blanca

Espelt winery is located in Emporda, in the far northeast corner of Spain bordering on France and the Mediterranean Sea. The Espelt family has grown grapes in Emporda for centuries, but it wasn’t until the early 2000s that they built a cellar and began to bottle wines under their family name. Anna Espelt runs the winery, which is certified organic. Going organic made perfect sense since many of their vineyards are bordered by nature preserves and their soils are a mix of sandy granite, limestone and slate which help the indigenous grape varieties to produce fresh, bright, clean and lively wines. The vineyards at Espelt are planted in four uniquely different sites, from the foothills of the Pyrenees to near the coast of the Mediterranean. This wine is 100% Garnacha Blanca from the family’s original vineyard site.

A bright crisp white, the 2014 Espelt Old Vines Garnacha Blanca comes from 50-year-old vines planted in sandy granite and slate soil. 100% Garnacha Blanca, the wine spends only three months aging in French oak barrels before bottling so the wine is incredibly fresh, bright and clean with notes of peach, citrus and white flowers, racy mineral and wet stone. The perfect wine for fish, roast chicken or oysters, this versatile white can pair well with most foods thanks to its clean palate and good acidity.

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



Anna Espelt runs the Espelt winery. Her family has owned the land for centuries.

2011 Domaine de la Janasse Terre de Bussiere IDP

Over the last quarter century, Domaine de la Janasse has become one of the most highly-regarded estates in Châteauneuf-du-Pape. Led by siblings Christophe and Isabelle Sabon, the estate combines the best of both traditional and modern techniques to craft a collection of truly riveting wines, from “simple” value-priced Vins de Pays to their benchmark Châteauneuf-du-Pape offerings.

The estate was founded in 1976 by Aimé Sabon, the father of Christophe and Isabelle, and he still oversees the vineyards. The property consists of 40 hectares, spread over about 70 parcels throughout the appellation. The terroirs range from sand, as in their well-known plots in the north of the appellations Chapouin and La Janasse, to lightly colored clay limestone soils, to gravel, red clays and *galets*, most notable in their plots in Le Crau in the south. Christophe and Isabelle are in charge of wine production. Christophe is a self-proclaimed “great defender of Grenache,” which still represents 75% of their vines.

With assistance from Aimé and Isabelle, he manages the common rusticity of Grenache-based wines through meticulous work in the vineyards and cellar. Their wide range of rich and flavorful Châteauneuf-du-Papes, Cotes-du-Rhône and Vins de Pays are complex and balanced, in a region better known for sheer exuberance and power.

The 2011 Domaine Janasse Terre de Bussiere IDP is a blend of mostly Merlot with Grenache, Syrah and Cabernet Sauvignon blended in, from vines ranging in age from 10 to 60 years. The wine is aged for 12 months in French oak barrels of which 30% is new. All of this creates a rich, stylish red with gorgeous red fruit, licorice and spice notes, fine tannins and good acidity. This is an incredibly versatile red. You can pair this with pizza, barbecue, pasta dishes, and anything else that has spiciness or bold flavors.

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



Isabelle and Christophe Sabon run Domaine de la Janasse along with their father, Aimé Sabon, who founded the Domaine.

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

2014 Terre del Principe Roseto del Volturno

Italians tend to have strong emotional lives, influenced by the tastes and scents of their home territories and the heritage and experiences of their families. Many intelligent, professionally driven Italians have given up their professional occupations to return to dreams of their youth and most importantly to the land. Peppe Mancini is an example. He had grown tired of being a lawyer; his dreams were of his grandfather carrying him around his Campania estate. He recalled the locals, people whose daily life consisted of working the fields, talking of their area's grape varieties: Pallagrello Bianco, Pallagrello Nero, Casavecchia. The grapes of Peppe's youth were soon to make a bold step forward. Journalist Manuela Piancastelli was so impressed by Peppe's passion for the grapes (maybe a bit with him) that she left her job to join him in bringing these grapes from the brink of extinction to modern winemaking and the world stage. Peppe got some help from Italy's renowned wine writer and television host Luigi Veronelli. Joining Peppe and Manuela's project and imbued with similar passion, were oenologist Luigi Moio, and agronomist Gaetano Pascale. This team is now producing outstanding wines from these grapes.



The Terre del Principe estate is a treasury of traditional varieties.

Peppe and Manuela have just over 25 acres of land in Valle del Volturno, about an hour northeast of Naples. The soils are ancient sea beds mixed with volcanic debris, marl and clays; it's 18 miles from Vesuvius. I so enjoyed this 2014 Terre del Principe Roseto del Volturno, and I thought it would make an

ideal introduction to Manuela and Peppe's estate. This Rosé is drained off of the skins of Pallagrello Nero and Casavecchia grapes destined for their Castello delle Femmine. That's a whole other story!

Your re-order price for this wine as a club member is: \$21.99 per bottle.

2013 Antichi Vinai Nero mosso

Last April at Vinitaly, Italy's largest wine fair held annually in Verona, I tasted the wines of Antichi Vinai with Marco Gangemi, whom I've known for a few years. This fourth-generation family winery is based in Passopisciaro, Sicily. Passopisciaro (the Pass of the Fisherman), a little town at 2100 feet, is host to a growing number of elite wineries, in and around the town. All are dwarfed by Mt. Etna, the active volcano, which is 10,991 feet high.

I always look forward to tasting Marco's wines. This year he had something different, this Neromosso. Nerello Mascalese is the most important of wine grapes on Etna and it produces red wines that to me seem like a stylistic hybrid of Burgundy and Barolo. However the Neromosso is a blanc de noir made exclusively from Nerello Mascalese grapes. It finishes its fermentation in an autoclave, a closed tank that keeps the carbon dioxide from escaping. I just love the delicate mousse on my palate, the refreshing vibrancy and perfect palate weight. This is a great wine for the holiday season. It's perfect with almost any appetizers!

Your re-order price for this wine as a club member is: \$17.99 per bottle.



Marco, Giacomo and Giuseppe Gangemi.

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

Brand New, Exclusive Champagne for December Happy holidays! I am so proud to share with you this month's club selections and I hope that you, your family and your friends enjoy them both as much as I have. We continue to enjoy the strength of the dollar. This month, and for the coming months, I have been able to source Champagne that used to be outside the budget for the club.

Le Brun de Neuville Authentique Assemblage Brut Champagne

For many years I have felt remiss in my duty to the Champagne Club for not presenting Champagne from the Sezanne. I am proud to put that right this month, just in time for the holidays. This year I made my first trip to this remote part of the region, which is south of the Côtes des Blancs and north of the Aube, surrounded by normal farmland. The Le Brun de Neuville Authentique Assemblage Brut Champagne is in fact a triple of firsts for the club. Not only is it our first from the Sezanne, it is also our first to be aged on the lees on a cork rather than a crown cap, so that the cork you remove is the second one that has been in the bottle. Producers such as Bollinger use this old, expensive, labor-intensive technique for



Amandine Volhuer in the vineyards of Bethon, Sezanne. Her wines are the first we have had from this gorgeous part of Champagne.

their vintage wines, as it promotes a better early exchange with oxygen. It is also the first Champagne we have offered from a cooperative. Le Brun de Neuville has 168 grower members and access to 150 hectares. They only use one third of the juice available for their own brand, selling the rest off to négociants. This bottle is composed of 60% Chardonnay and 40% Pinot Noir and is aged for five years on the lees, giving this chalky wine a creamy, toasty character that is all natural. This will make a great apéritif, but the last bottle I enjoyed was on my birthday... with sushi! This is a GREAT value.

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

Billecart-Salmon “NoMad” Extra Brut Champagne

It took a lot of negotiating to get the Billecart-Salmon “NoMad” Extra Brut Champagne into the club. Luckily, we have a great relationship with Antoine Billecart, and we managed to secure this Champagne for December. The NoMad has been exclusive to the hotel of the same name in New York City, and the only specialty bottling that Billecart-Salmon makes outside of their regular line. It is composed of 40% Meunier, 30% Chardonnay and 30% Pinot Noir and aged for four years on the lees before being disgorged and corked without dosage. This is the Champagne for those who love it as dry as they come. It is a fantastic partner for oysters. Look for drive, minerality and plenty of zippy cut in this great bottle. Once it is gone, it is gone!

Your re-order price for this wine as a club member is: \$39.99 per bottle.

Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings from any of our clubs. The following pages contain a “backlist” of each club. Please note the prices for each wine. The phone number to place orders is 800-247-5987. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. If you have any wine club-related issues, call us at x2766 and we will help you resolve them. We have a voice-mail system, and if we can’t take your call immediately we will return it as soon as possible. In addition, you can email us at theclubs@klwines.com.

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

Signature Red Club Previous Offerings

____ Bottle(s) 2012 Girard Napa Valley Cabernet Sauvignon @ \$19.99 per bottle

This wine displays intoxicating aromatics of dark fruits, mocha and vanilla bean with a silky-smooth palate of berry fruit, cassis, a touch of cocoa powder and a hint of leather. The tannins are fine and the balance between oak and acid is impeccable. This wine will pair marvelously with all red meats—and also with a gourmet pizza. You may drink this now or, if you’re endowed with incredible patience and impulse control, keep this puppy in the cellar for five to ten years where it will only get better.

____ Bottle(s) 2013 Seghesio “Rockpile” Sonoma Zinfandel @ \$29.99 per bottle

When looking at varieties to put into the Signature Red Club I always want to do Zinfandel but I’m wary of picking one that doesn’t showcase the true potential and quality of fine Zinfandel. The 2013 Seghesio “Rockpile” Sonoma Zinfandel has amazingly delineated red and black fruits followed up by fantastic spice notes and a focused mid-palate where the tannins, sugars, acid and fruit all meld together harmoniously. This is perfect paired with seared red meat. You can enjoy it now, or cellar it for a good five years and see how well it develops, as classically made Zinfandels are designed to do. *Wine Spectator* gave it 93 points

____ Bottle(s) 2013 Domaine de Marcoux Côtes du Rhône @ \$24.99 per bottle

The 2013 Domaine de Marcoux Côtes du Rhône has a beautiful nose of savory herbs, red berries and hints of licorice, flowing deftly from the glass. A blend of 80% Grenache, 10% Syrah and 10% Mourvèdre, this delicious wine displays everything you'd want from a Côtes du Rhône, with a palate of red berries, cherry kirsch, white pepper, savory herbs and bright acidity. Its great length and tension make it ideal for food pairings such as lamb, veal, pork or duck. The brightness and length remain on your tongue long after you swallow, giving added enjoyment and intrigue. You can cellar this for a few years to let more complexity reveal itself, or drink it now because it tastes so good! Enjoy this fabulous Côtes du Rhône. It's masquerading as a fine Châteauneuf-du-Pape.

____ Bottle(s) 2010 Foley Johnson Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

A stunning value, packed with dense, dark berry fruit, subtle spice notes, baker's chocolate and fine tannins. There's great complexity and integration of oak, and the wine is in an ideal drinking window right now. That has a lot to do with its being a 2010 vintage; most of the Cabernet Sauvignons in the marketplace right now are the young 2012s or 2013s. These are all great vintages, but a 2010 is much more approachable. This ready-to-drink 2010 Cabernet Sauvignon is the perfect match for a perfectly cooked filet mignon or a bold dish of pasta.

____ Bottle(s) 2011 Quinta Sardonía "QS2" Proprietary Red Spain @ \$26.99 per bottle

This is a standout. It is a blend of 80% Tinto Fino (Tempranillo), 13% Cabernet Sauvignon and 7% Petit Verdot aged for 15 months in a combination of French oak and amphorae. This beautiful wine exhibits gorgeous notes of red berry, spice and crushed rock on the nose with a vibrant palate of spicy red berry fruit, floral notes and terrific energy. This is an exciting red wine—it has an electric feel to it. Pair this beauty with a thin-crust pizza, a charcuterie plate or a grilled pork chop. Robert Parker's *Wine Advocate* gave this wine 90 points.

____ Bottle(s) 2013 Kalinda "Cuvee 70" Sonoma Coast Pinot Noir @ \$22.99 per bottle

The "Cuvee 70" starts off with intoxicating aromas of ripe cherries, strawberries, spice and wild floral aromas. On the palate there is a rush of gorgeous cherry, strawberry, hibiscus, nut spice and a touch of oak. The wine has good acidity and balance. It is flat-out delicious and should pair marvelously well with fresh salmon, roast chicken or leg of lamb. The quality of this wine is no surprise since the juice for it comes from one of the top producers of Pinot Noir in Sonoma Valley/Anderson Valley. Their hand-crafted style shows through in the wine.

____ Bottle(s) 2011 Seavey "Caravina" Cabernet Sauvignon Napa Valley @ Please Inquire

A blend of 92% Cabernet Sauvignon and 8% Petit Verdot aged in 100% French oak of which 50% is new. Robert Parker called this possibly the best second wine in all of Napa. The 2011 Caravina has seductive aromas of plum and blackberry while the palate reveals rose hips, black fruits, hints of chocolate and subtle oak accents. Perfectly balanced with just the right amount of tannins and oak, this wine can be enjoyed now in its youth or cellared for five to ten years to allow it to reveal even more nuance. Antonio Galloni gave this wine 91 points.

____ Bottle(s) 2012 Vila Vititeca "El Hombre Bala" Red Spain @ \$24.99 per bottle

This 100% Grenache wine grown in high-altitude granite soils has great typicity—it's a truly exceptional expression of the character of the grape. Beautiful notes of red berries, spice, cherries and hints of blood orange, framed by just the right amount of acidity and great minerality, make it a gorgeous wine. With its great length and a nice firm palate, this stunner is the perfect match for grilled pork chops or a charcuterie plate of Iberico Jambon (Spanish ham/prosciutto). Robert Parker's *Wine Advocate* gave this wine 92 points.

____ Bottle(s) 2009 Baker Lane "Estate" Sonoma Coast Syrah @ \$24.99 per bottle

This Syrah tips the scales at a modest 13.6% alcohol. It displays notes of black fruits, pepper, game and spice on the nose while the palate is an energetic mix of blackcurrant, plum, licorice, pepper and hints of baker's chocolate. The acidity and elegance of this wine make it a match for lamb, duck or spicy vegetable dishes.

____ Bottle(s) 2013 Vasco Urbano Petite Sirah Livermore Valley @ \$22.99 per bottle

Nottingham Cellars is the parent company of the Cranor family. Their Vasco Urbano label produces high-quality Rhône varietals. This wine is exactly what you want from Petite Sirah. It is a dark purple in color. Springing from the glass are aromas of blackberry liqueur, black pepper, hints of graphite and molten rock. The palate has a viscous feel, with dark berry compote, notes of licorice and dark chocolate all seamlessly leading to a smooth, lush finish. This delicious wine feels a bit hedonistic. Pair with pork belly, grilled sausages or a fig and blue cheese salad.

____ Bottle(s) 2011 Trinchero Napa Valley Meritage @ Please Inquire

This wine is stunning, big and rich with every element and flavor in perfect balance. The wine has deep berry

fruit, with hints of mocha and spice. With great length, fine tannins and a long, full finish, this is a classic claret than can age easily for ten years. If you open it now, let it breathe for a few hours and pair it with a New York steak. *Wine Enthusiast Magazine* gave it 90 points.

____ Bottle(s) 2012 Simi Alexander Valley Cabernet Sauvignon @ \$19.99 per bottle

Beautiful on the nose, it is brimming with sexy aromas of spicy red berry fruit, strawberries, fresh sage and licorice while the palate is a sumptuous display of fresh red berries, strawberry compote, red licorice, sage and rosemary with hints of mocha and spice. A beautiful wine with a lively body and long, energetic finish, this can pair with a host of meats such as lamb, veal, roast chicken and even salmon.

Premium Wine Club Previous Offerings

____ Bottle(s) 2011 Château Juvenal “La Petit Homme” Côtes du Ventoux @\$14.99 per bottle

The 2011 Château Juvenal “La Petit Homme” Côtes du Ventoux is a stunning red, packed with bright red fruit, subtle spice notes of white pepper, vine-ripened tomatoes and black licorice. This complex, expressive wine is an outright stunner. The combination of balance, complexity and subtle power gives it something of a Burgundian feel but its birthright comes forth as the finish pushes through loud and clear. It’s a blend of equal parts Grenache and Syrah. *Wine Advocate* gave this wine 91 points.

____ Bottle(s) 2014 Franck Millet “Vieilles Vignes” Sancerre @ \$14.99 per bottle

This wine is a vineyard selection from older vines (roughly 40 years old), bottled specifically for us. It shows nice concentration throughout, with the precision and drive of the limestone-rich soils. It was done entirely in stainless steel to retain its freshness and verve but was allowed some extra lees contact to add more middle complexity. Drink this now and over the next three to five years. Pair it with an earthy cheese such as a drier style of goat cheese. It’s also fantastic with an assortment of fresh ocean-going critters. I give it 94 points. —*Clyde Beffa Jr.*

____ Bottle(s) 2012 Mas de Volques Volcae “Cuvée Speciale” Languedoc @ \$14.99 per bottle

The 2012 Mas de Volques Volcae “Cuvée Speciale” Languedoc is a blend of 40% Syrah, 40% Grenache and 20% Carignan that spent 12 months in barrel (the Grenache spent it in stainless steel tanks). It’s a red with a seductive nose of blackberries, pain grillé, black licorice, melted chocolate and subtle spice notes. The palate is a rush of dark berries, black plums, spice, bitter chocolate and mocha notes. With seamless tannins and surprising acidity, this wine is irresistible. Pair it with a fig and blue cheese salad, charcuterie or your favorite meat dishes and you will not be disappointed! Robert Parker’s *Wine Advocate* gave this 91 points.

____ Bottle(s) 2012 Mas de Volques “Alba Dolia” Languedoc @ \$14.99 per bottle

A blend of 65% Viognier and 35% Roussane, which results in a Condrieu-like wine at a fraction of the price! A beautiful nose of candied peach, white flowers, lychee and apricot notes seduces you immediately. Then the palate reveals an intoxicating wine that has good acidity, peach, minerality, notes of honey and tropical fruits in a seamless and approachable package. I cannot fathom paying \$40-plus for a bottle of Condrieu when you can get this baby for a mere \$14.99! I would pair this with grilled prawns, roast chicken or a cheese plate.

____ Bottle(s) 2013 Kingston Vineyards (K&L Cuvee) Pinot Noir, Casablanca Valley, Chile @ \$14.99 per bottle

The history of this wine is that when our Chilean buyer visited the winery outside Casablanca, he stumbled across a lone, small stainless steel tank, which he was told contained press wine for the folks who work at Kingston. After tasting it, he knew that we would have to offer it for sale. It’s so expressive of Pinot Noir, so much fun and so easy to drink. Bright, juicy, crisply red-fruited Pinot Noir such as this, without excessive oak or fruit sweetness to weigh it down, is a rarity at this price, but our friends at Kingston Family Vineyards managed to make it happen for us.

____ Bottle(s) 2013 Domaine Michel Colbois “Chitry” Bourgogne Blanc @ \$14.99 per bottle

A 100% Chardonnay that has beautiful notes of golden delicious apples, white flowers and citrus aromas. The palate feels like a sexy Chardonnay with rich flavors of baked apples, hazelnut, brioche, lemon crème and subtle oak notes. This full-bodied, easy-drinking Bourgogne is ideal to pair with roast chicken or a grilled pork chop.

____ Bottle(s) 2012 Domaine de la Noblaie “Chiens-Chiens” Chinon @ \$14.99 per bottle

100% Cabernet Franc aged for 12 months in neutral French oak barrels and then transferred to tank where it remains for eight months more. Some of the wine is fermented in stainless steel tanks, some in barrel and some in

concrete that has some of the local chalk mixed into the concrete, giving the wine a unique influx of terroir. Aromas of blackberry, licorice and tobacco rise from the glass with just a hint of green vegetables. The wine turns dark and brooding with Asian spice, pipe tobacco and blackberry and cherry fruit. Subtle tannins and a touch of chalky limestone add nuance. This red wine is a lot of fun. Pair this with racier dishes such as grilled duck, stuffed green bell peppers or steak salad.

____ Bottle(s) 2011 Celler del Roure “Cullerot” Blanco Valencia Spain @ \$14.99 per bottle

The 2011 Celler del Roure “Cullerot” Blanco is the culmination of Pablo Calatayuid’s vision, a blend of Verdil, Pedro Ximenez, Macabeo and Chardonnay aged for six months in amphorae. This wine embodies the idea of returning to ancient winemaking ways. The 2011 Celler del Roure Cullerot Blanco was flat-out delicious when I tasted it earlier this year, loaded with notes of fennel, white flower and minerals on the nose with a smooth and succulent palate of stone fruits, licorice and citrus. This unique wine feels like a cross between an Albarino and a Chardonnay. Pair it with seafood, shellfish, fowl or salad.

____ Bottle(s) 2013 Clos de l’Anhel “Les Terrassettes” Corbières @ \$14.99 per bottle

This is 25% Syrah, 6% Grenache and 4% Mourvèdre, all hand harvested and de-stemmed prior to fermentation. The wine is lively with black raspberry, roasted plum, allspice and garrigue. It is medium full, fresh and expressive. It catches what can be done in the region with a fine hand behind the winemaking. You can pair this lovely wine with grilled game birds such as quail or squab. Duck would be great too, or lamb if you feel up for it. —*Keith Mabry, K&L buyer of Rhône and French Regional wines.*

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2014 Jean Louis Denois “Les Garrigues” @ \$8.99 per bottle

This is a truly versatile wine with its soft tannins and good acidity. The wine itself is fleshy and ripe, not too rich but still medium-to-full-bodied. Just pure pleasure in a glass. It goes with anything from heartier fowl dishes such as roasted chicken or seared duck breast to pork tenderloin and lamb chops. Just have lots of roasted vegetables to go with your protein. I really like it with ethnic dishes such as Indian. This pairs nicely with saag paneer and lentil dahl! —*Keith Mabry, K&L buyer of Rhône & French Regional wines*

____ Bottle(s) 2013 Comte Louis de Clermont-Tonnerre (Alain Corcia) Ventoux Vieilles Vignes @ \$9.99 per bottle

The wine has a nice medium-bodied mouthfeel, with red cherry fruit and notes of pipe tobacco and burnished leather. Some light herbal notes of thyme and sorrel make a more complex nose that keeps this wine intriguing throughout. With a fleshy finish, this is one terrific value. You can serve this wine with a whole host of meats. Herb-rubbed pork chops or lamb would be terrific, especially off the grill. Make sure to include some roasted vegetables such as peppers and squash. Stuff some sage and tarragon under the skin of a chicken, season liberally with salt and pepper and roast it. — *Keith Mabry, K&L buyer of Rhône & French Regional wines*

____ Bottle(s) 2014 Kalinda Paso Robles Viognier @ \$9.99 per bottle

The 2014 Kalinda Paso Robles Viognier has a stunning nose of fresh lychee, orchard peach, kiwi and wet stone with a mouthwatering palate of peach, apricot, honeyed ginger, fig, kiwi and hints of smoke and stone. It’s full bodied, with a persistent finish. Here’s a perfect wine to pair with scallop risotto or Fettuccine Alfredo. This wine got over 90 points from a noted rater. We can’t divulge the winery name.

____ Bottle(s) 2013 Mission St. Vincent Bordeaux Blanc @ \$9.99 per bottle

The 2013 Mission St Vincent Bordeaux Blanc has fantastic aromas of white grapefruit, lychee, and lilac, and hints of dried green herbs. The palate is an energetic blend of green fig, grapefruit, gooseberries and citrus fruits, all framed quite nicely by ample acidity. This mouthwatering white wine can work flawlessly as a foil to rich dishes such as Fettuccine Alfredo, and it also complements seafood such as fresh oysters, or mussels. Serve this wine chilled for it to be at its best, and you’ll have the perfect lean, racy white wine. Especially great when it’s warm outside!

____ Bottle(s) 2014 Jean Luc Colombo “Cape Bleue” Provence Rosé @ \$9.99 per bottle

This is a blend of 67% Syrah and 33% Mourvèdre from hilly vineyards located around the city of Salon de Provence, above the bay of Marseilles. A fantastic Rosé with a pale salmon color, it displays gorgeous notes of peach, rose petal and hints of pepper. On the palate is a beautiful symphony of raspberries, cherries, black olive, fennel and

the slightest hint of white chocolate. This delicious wine is incredibly versatile. Match it with seafood, salads or grilled foods, or enjoy it as an apéritif.

____ Bottle(s) 2012 Oakridge Estate “Over The Shoulder” Shiraz Yarra Valley Victoria @ \$10.99 per bottle
Featuring this wine in the Best Buy Club is absolutely astounding value! The wine shows lovely perfumed notes of red currant, raspberry and toasted spices. The palate is medium bodied with great vibrant energy and fine soft tannins. Flavors of ripe red berries and exotic spice have a little lick of oak, and some warm earth notes in the finish. Great balance, completeness and great persistence on the palate. This drinks well above its price point and will continue to do so for three to five years at least. —*Ryan Woodhouse, K&L Aussie Wine Buyer*

____ Bottle(s) 2014 Montmassot Picpoul de Pinet, Languedoc @ \$9.99 per bottle
When I tasted this wine with oysters that were prepared three different ways I really began to understand this wine, beyond the brightness and freshness. The wine paired perfectly with every permutation of that food. The Montmassot is vibrant and clean with notes of pink grapefruit and green apples on the palate. The finish is full of salty sea air. You don't need oysters to enjoy this wine. It is great with all kinds of seafood or as an apéritif. Just remember, it will “pic your poule.” —*Keith Mabry, K&L buyer of Rhône and French Regional wine*

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

____ Bottle(s) 2012 Casanova di Neri Rosso di Montalcino @ \$21.99 per bottle
This isn't a “second” wine; this is Rosso di Montalcino, its own appellation, 100% Sangiovese. Giacomo's Sangiovese is harvested in October, and fermented with native yeast in open-topped wooden fermentation tanks. The wine is aged in wood for 15 months before bottling. I really enjoy this wine's aromatic purity and supple balance. It's a pleasure to drink. Giacomo would suggest that you have it with your favorite pasta and meat sugo or with braised meats. Enjoy!

____ Bottle(s) 2013 Tua Rita Rosso dei Notri @ \$17.99 per bottle
Rita Tua and her husband Virgilio founded Tua Rita in 1984. Gradually they added vineyards and more vineyards, all the while garnering top wine awards from Italian and American wine critics. The 2013 Tua Rita Rosso dei Notri is 50% Sangiovese and 50% a blend of Cabernet Sauvignon, Merlot and Syrah, fermented in stainless steel and then aged in French barriques. The nose is very forward, like fruit compote, dark and ebullient. On the palate the 50% Sangiovese comes through forcefully and is evident as it balances the Cabernet Sauvignon, Merlot and Syrah. The wine is richly textured, lush on the tongue with New World flavors. On the finish the Cab, Merlot and Syrah kick in and give a bold crescendo to the taste. Perfect for grilled meats, bold barbecue flavors or just easy drinking.

____ Bottle(s) 2008 Vignalto Agno Tinto Rosso @ \$31.99 per bottle
The Colli Euganei is an extraordinary growing zone. Picture yourself in Fresno but with an extinct volcano in the midst of the valley. Incredible soil. They produce outstanding wines in the Colli Euganei. The Agno Tinto is a bold, forward and classic example of Petite Sirah, a bit grippy but with so much fruit, spice and richness it blends into the back ground. A long, spicy, peppery finish.

____ Bottle(s) 2012 Cascina Morassino Langhe Merlot @ \$24.99 per bottle
This wine is beautiful. It tastes like Merlot but it has such a unique signature, slightly more briary but with a supple mid palate, wonderful finish... well, you'll see. I think it calls for lamb chops (no mint sauce).

____ Bottle(s) 2011 Santoleri “Vignadra” Montepulciano d'Abruzzo @ \$17.99 per bottle
The Santoleri family don't use barrels; the wine is fermented and then aged in stainless steel. While there are benefits to using a breathable container like wood, especially for reductive varietals, the Montepulciano grape has so much power and potential it produces wines of character without wood. The Santoleri Vigna Ladra is not fined or filtered; it is just the pure expression of Santoleri's vineyards and soil. I love the wild, gamey flavors of this wine and find the luxuriating texture fascinating. This wine needs a bold food pairing. If you could get your hands on some wild boar that would be great! But not all of us can do that, and a bone-in Rib Eye would do fine.

2013 Paolo Cali “Mandragola” Frappato Vittoria @ \$15.99 per bottle
This excited me with its exotic swirls of cherry aromatics, hints of Middle Eastern spice and enough space between them to seem like veils obscuring bits of the wine. Paolo Cali replanted his family's property back in the early 1990s and concentrated on his two “local” varieties, Nero d'Avola and Frappato. While most everyone has had a Nero d'Avola at some time or another, very few have had the supple, mysterious Frappato on its own, with its haunting

aromas. Paolo's Frappato is fermented and aged in stainless steel to retain its aromatic freshness, yet it is its location that gives it its soul. From the moment you put your nose in this glass you'll understand the name.

___ Bottle(s) 2011 Baracchi Smeriglio Sangiovese @ \$23.99 per bottle

The Baracchi family makes wine in an idyllic setting, and in August we featured the 2011 Baracchi Smeriglio Sangiovese Cortona DOC. The grapes were harvested the first week of October, fermented in stainless steel and then aged in a mix of Tronçais, Nevers and Alliers barriques for a year. The wine has a brilliant cherry-filled nose with touches of spice and leather. On the palate the wine is elegant. It has a full, rich body but a vibrant acidity balancing the richness. A long, long finish shows hints of barrel spice and cherry compote. A perfect wine for filet mignon.

___ Bottle(s) 2009 Sesta di Sopra Brunello di Montalcino @ \$31.99 per bottle

In a word, this 2009 is precocious. It is a supple, aromatic, pretty wine, easier to drink now than to age for a decade-plus. It still has the classic Sesta di Sopra nose of earth, sage and leather with hints of complex earth, stone and plummy notes. This vintage is lively on the palate, fresh and frisky, and does well with braised veal shank, a grilled porterhouse steak or an aged piece of Pecorino Toscano—make sure it is Toscano.

Don't miss out on these two Champagne Club Packs!

It is December and time for our annual tradition of great Champagne offers for all of our club members at great savings! This year, the **Champagne Club Pack for 2015**, priced at just **\$189**, has six bottles of Champagne which at K&L's already great prices would cost \$259.94. You will find two each of the layered, long aged, mineral laden grand cru Franck Bonville "Prestige" Brut Blanc de Blancs Champagne, the creamy, elegant, perfectly balanced Ariston Aspasia Blanc de Blancs Brut Champagne, and the toasty, broad and rich JM Seleque "Tradition" Brut Champagne. We only have sixty of these available, so don't delay.

We are also trying something new and offering a special half bottle six pack. The **Champagne Half Bottle Club Pack for 2015**, priced at only **\$79.99**, has \$101.94 worth of Champagne inside. It has three bottles each of the brioche-laden Ariston Aspasia "Carte Blanche" Brut Champagne and the electric, chalky Franck Bonville Grand Cru Blanc de Blancs inside. If you like to have a little bit of Champagne before special dinners, this is a perfect choice. It's also a great value!

Signature Red "Cali Sampler #1" Six-Pack

A fantastic combination guaranteed to satisfy the red wine hedonist in all of us. Two bottles each of the **2011 Trinchero Meritage Napa Valley**, a blend of Trinchero's best vineyards thrown together to make one awesome red blend; **2013 Vasco Urbano "Brunswick" Livermore Valley Petite Sirah**, a darkly fruited, rich and immensely enjoyable Petite Sirah; and finally the **2012 Emeritus Russian River Valley Pinot Noir**, a top Pinot Noir sourced from some of Russian River Valley's top vineyards. Bought outside of the six-pack these six wines would run you \$149.94 with your club discount. **In the six-pack deal you'll save an additional \$35 and only pay \$114.94!** Only 60 packs available at this price.

Signature Red "Cali Sampler #2" Six-Pack

Why not make it two-fer and also get Cali Sampler #2. It's just as good a deal as #1. In this you get two bottles each of **2010 Stonestreet Alexander Valley Cabernet Sauvignon**, a 93-point wine that easily stands up to Cabernets at two or three times its modest price; **2012 Hall Napa Valley Merlot**, easily one of Napa's best Merlots packed with ripe berry fruit and subtle chocolate notes; and lastly, the **2009 Baker Lane Syrah**, a classically styled Syrah reminiscent of a fine Cornas with peppery notes. If you purchased these wines separately with your club discount you would pay \$159.94 but by buying the six-pack **you'll save an additional \$35 and only pay \$124.94.** Limited to only 60 six-packs!