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December 2016

Dear K&L Wine Club Members,

The holidays are in full swing here at K&L Wines. With the large uptick in business and holiday shoppers, every day seems to fly by and it is both invigorating and tiring. I hope you have enjoyed all of the club selections this year. This final 2016 shipment is one of the best ever. I'd also like to take this time to thank all of you for your patronage and continued support. We're lucky to have the best customers in the country and we're striving to be even better next year. As I look forward to 2017 I know we'll continue to find the best possible wines in the world for you, both classic and unique.

This month's Signature Red Club selections are both made by Loring Wine Company, renowned for fashioning some of the best single-vineyard Pinot Noirs in California. Their wines are mostly from the Central Coast, and they focus on the Sta. Rita Hills. I was absolutely blown away when I tasted both of these wines, and thrilled to strike a deal that gets you both the 2014 Loring Wine Company "Clos Pepe" Sta Rita Hills Pinot Noir and the 2014 Loring Wine Company "Kessler-Haak" Sta. Rita Hills Pinot Noir. Both are rich, powerful and layered, and each demonstrates its unique single-vineyard origin. If you're a Pinot Noir fan then you're in for a treat!

The Premium Club's wines this month start off with the 2014 La Chablisienne "La Sereine" Chablis. This crisp, bright Chardonnay-based wine showcases the amazing quality of the 2014 White Burgundy vintage specifically in Chablis. Loaded with minerals and bright citrus fruits, it is delicious. And, instead of your usual red wine we have the 2013 Yves Duport "Origin'L Reserve" Bugey Brut RD, a sparkling wine from the Bugey region which lies right next to Savoie. This bright, zesty sparkling wine goes well with holiday fare. This will be perfect for your celebrations this season. Have fun with it!

Lately I find myself awash in great options for the Best Buy Club from Spain, France, Portugal, Italy, South America and even California. This is great for our club members! Chablis and the Rhône Valley are two top French sources for incredible values, and they are where we found this month's two wines. The 2014 La Chablisienne Bourgogne Chardonnay is a delicious white made by Chablis' largest Cooperative. We pair it with the 2014 Alain Corcia Ventoux Vieilles Vignes, an outstanding Rhône red.

The more you delve into Italian wines, the more amazing diversity you find. This month's two wines start off with the 2013 Prunotto "Pian Romualdo" Barbera d'Alba, a beautiful red that showcases what heights the Barbera grape can achieve. The second part of this dynamic duo is the 2013 Garlider Gruner Veltliner, a refreshing and versatile white from the Italian Alps. A magical merging of German precision with Italian artistry shines through the wines of this region. So much fun!

Champagne is more than just a celebratory beverage. It awakens the taste buds and provides the acidity and spark I look for in wines. This month's two fantastic offerings start with the Charles Ellner "Premier Cru" Brut Champagne, a toasty, richly layered Champagne with notes of biscuit and toasted apples. Alongside the Ellner we have the Drappier "Carte Blanche" Brut Champagne, a fruit-laden offering with spice and verve along with great minerality. Both are perfect for your holiday celebrations.

I hope you and your family have a wonderful holiday season. Cheers!

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

Signature Red Collection Wine Club

I'm been lucky enough to have developed a relationship with Loring Wines so when they approached me about possibly doing another wine club deal I was excited. When I tasted the samples they sent me I was blown away with the quality of the wines, but also conflicted. Which should I choose? Luckily, it turns out I didn't have to choose. We decided to do both wines in the Signature Red Club.

The Loring Company was established by Brian Loring when he became enamored with Pinot Noir—specifically, Pinot Noir from two Central Coast vineyards, Cottonwood Canyon and Calera. Those wines opened

Brian's eyes to what could be produced from the humble vineyards dotting the Central Coast. This month's two great offerings express exactly what Brian was aiming to achieve, from premier sources.



Brian Loring founded his winery in 1998, to focus on fine Pinot Noir.

2014 Loring Wine Company “Clos Pepe” Sta Rita Hills Pinot Noir

The 2014 Loring Wine Company “Clos Pepe” Sta Rita Hills Pinot Noir comes from one of the Central Coast's most renowned vineyards for world-class Pinot Noir, Clos Pepe. This is a beautiful red wine with aromas of strawberries, spice and darker berry fruits. The palate is balanced and nuanced, with berry fruit and spice throughout. The wine has crisp minerality and good structure. This is a serious Pinot Noir that echoes its Burgundian forebears as much as its California roots. 92 points *Wine Spectator*; 92 points Robert Parker, 92 points *Wine Enthusiast*.

2014 Loring Wine Company “Kessler-Haak” Sta Rita Hills Pinot Noir

The second half of this dynamic duo is the 2014 Loring Wine Company “Kessler-Haak” Sta Rita Hills Pinot Noir. This is the inaugural release of this wine. It is a rich, deeply fruited offering, a full-bodied, high-octane California Pinot Noir. This wine is hard to resist, from the first sip. Loaded with dark blackberry, deep raspberry and strawberry notes, this supple, seamless wine is a sexy Pinot Noir that oozes hedonism in all the right ways. If you crave a deep, rich Pinot Noir then look no further.

These two wines shine a little light into the whole single-vineyard movement. Making Pinot Noir from a single source, an expert winemaker can hone the unique flavors into a very focused, enjoyable wine. Both of these offerings have had critical acclaim. You can enjoy them on their own or with foods such as roast chicken, poached salmon and grilled pork chops. 92 points *Wine Spectator*; 91 points *Wine Enthusiast*, 89-91 points Robert Parker.

Your re-order price for each of these wines as a club member is: \$24.99 per bottle.

Premium Wine Club

2014 La Chablisienne “La Sereine” Chablis

You never stop learning in the wine business. With so many regions and producers and styles, and theories on how to make great wine, you have to. Tasting is a good way to educate yourself and so is reading, but what really helps bind your knowledge together is travelling. Every year, K&L Wines Co-owner Trey Beffa and I spend an action-packed week traversing Burgundy in search of great wines. One

of our best discoveries thus far is La Chablisienne in Chablis. La Chablisienne is a cooperative that was formed in 1923 and greatly improved in 1947 when it fused with another Chablis coop. Until recently the word “cooperative” signaled high-volume, low-quality wine produced from over-farmed vineyards. The farmers couldn’t afford the equipment to vinify on their property, so they took their grapes to the cooperative, which made the wines for them or blended them with other grapes to produce bulk wines. Recently though, the global economy and a new generation of winemakers have allowed for a total reworking of the cooperative idea. Now these same cooperatives, in Italy, Spain and France, are working towards making higher-quality yet still affordable wines. La Chablisienne is one of the greatest examples of this movement.

La Chablisienne works with nearly 300 winegrowers throughout Chablis to fashion top-quality, vineyard-designated Chablis, and to produce blends that retain the unique feel of Chablis. As we tasted the line-up of La Chablisienne wines, from Grand Cru through Premier Cru all the way down to Bourgogne Chardonnay, we were amazed at the overall quality—especially given their affordability. These wines were great! Each wine was a looking glass into its vineyard source, and there were clear delineations between vineyards from Grand Cru through Premier Cru.

This 2014 La Chablisienne “La Sereine” Chablis represented the greatest value of all the wines we tasted on our visit, and it happened to fit neatly into this club. Loaded with pretty melon notes along with citrus and wet stone accents, this energetic and bright offering showcases the beautiful 2014 White Burgundy vintage where everything seems to be in perfect harmony. Fruit, acid, oak, tannins and sugars all meld together to create a seamless and perfectly balanced Chablis that can pair perfectly with fish, green salads or cheeses, or be enjoyed as an apéritif.

Your re-order price for this wine as a club member is: \$14.99 per bottle.

2013 Yves Duport “Origin’L Reserve” Bugey Brut RD

Yves Duport is a fourth-generation winemaker based in Groslee, a village located in the not-so-well-known appellation of Bugey. Bugey lies to the west of the French Alpine region of Savoie, with which it has many similarities. It is also close to and influenced by Burgundy and Beaujolais. The classic grape varieties of those regions are planted throughout Bugey. From Burgundy there’s Chardonnay, Gamay, and Pinot Noir; and from Savoie, Altesse and Mondeuse. Bugey is most famous for its Bugey-Cerdon, a slightly sweet but delightfully tangy sparkling wine. This is NOT that wine. Alongside dry wine production and Bugey-Cerdon, the region also has a great culture of dry sparkling wine production. Yves Duport sits right at the top of the heap. All of his sparkling wines are made in the Champagne method, and the “Origin’L Reserve” is a recently disgorged version of his most popular bubbly.

The wine is a blend of Chardonnay, Pinot Noir and Aligoté coming from Yves’ certified organic vineyards, which are planted on primarily limestone soils. It spent almost three years on the lees and was disgorged just a few months ago for our Club members. Not quite Champagne but real close, the wine has a wonderful mousse and a decisive mid-palate. Golden apples and Anjou pears, a touch of ginger and some nutmeg spices emerge on the nose. The wine finishes clean and crisp with a hint of chalky minerality. It will make a wonderful apéritif for all of those parties during the holiday season, but you’ll find it extremely food friendly as well. I enjoyed it recently with smoked salmon topped by a crème fraiche and dill spread. When I’m looking to up my game from a basic sparkler but still don’t want to spend Champagne money, this is my go-to wine. —Keith Mabry, *K&L Rhône & Regional French wine buyer*

Your re-order price for this wine as a club member is: \$14.99 per bottle.



Yves Duport in one of his vineyards.

Best Buy Wine Club

2014 Comte Louis de Clermont-Tonnerre (Alain Corcia) Ventoux Vieilles Vignes

Alain Corcia founded his négociant company back in 1983. Originally focused on bottling Burgundy, he expanded the company's grower relationships to include wines from the Rhône, Bordeaux and even Champagne. Our relationship with Alain goes back over three decades, and he and his wife Patricia have supplied us with some of our greatest values from these regions. As a négociant, Mr. Corcia is very hands-on with the wines. He makes each wine in its home region and chooses not to blend across appellations, the better to reflect each wine's terroir.

One of our favorite values is always the Comte Louis Ventoux. Ventoux is a region in the southeastern portion of the Rhône Valley. The area has much in common with Côtes du Rhône but because Ventoux is not as well known, prices of most Ventoux wines are much lower than prices for many of the Côtes du Rhône wines to the north. The new 2014 is loaded with zesty red fruit flavors of strawberry and cherry. The Ventoux has a medium-plus body with zesty acidity that makes it an ideal wine for food pairing. The complex nose is loaded with tons of spice notes and great aromas of pipe tobacco and garrigue. In cooler weather, nice hearty dishes of braised beef, Texas chili or pork en verde would pair really well. And if it's still warm outside, throw some burgers on the grill and go to town.

—Keith Mabry, *K&L Rhône & Regional French wine buyer*

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

2014 La Chablisienne Bourgogne Chardonnay

You should easily be able to find a \$20 bottle of wine that you'd enjoy drinking on a daily basis. The challenge is finding a really good daily wine for \$10. This of course is why we created the Best Buy Club, to find such values for you—every month. To help us find these hidden gems, we look for producers known for crafting great values, we look for regions known for values, and we hope for quality vintages. Usually we're doing nicely with a wine that has at least two of these three qualities. In the case of the 2014 La Chablisienne Bourgogne Chardonnay, we hit the trifecta!



Vineyards of Chablis, one of the world's great regions for high-quality white wine.

In La Chablisienne we have one of the top cooperatives in the world. They make wines from one of the best white-wine regions in the world, Chablis. 2014 is one of the heralded vintages for Chablis, so what more can we ask? They day I first tasted this wine, numerous samples were lined up on a table in front of me. As I got to the least expensive wines, the 2014 La Chablisienne Bourgogne Chardonnay blew me away. It was all there: minerality, fruit and acidity, in perfect harmony and balance.

The 2014 La Chablisienne Bourgogne Chardonnay starts off with a subtle whiff of wet stone and iodine, then slowly opens up to lemon curd and hints of zesty green fruits. Zippy acidity and subtle tannin notes lead to a fresh, bright finish. A classic white with pretty citrus notes and minerality, this drinks so easily. You can pair it with almost all type of food requiring a crisp, clean white wine.

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

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

2013 Garlider Gruner Veltliner

Christian Kerschbaumer's Garlider Estate is in Feldthurns, about halfway between Munich and Verona. It is in the Eisacktaler or Isarco river valley. Everything here has two names, one German and one Italian. His is a small estate, just under ten acres, growing six different varieties. This means that production quantities for all of the wines are small. And this isn't an easy life. The vineyard sites are very steep, and the work repairing the terraced vineyards in this Alpine terrain is constant. Christian's philosophy of winemaking has evolved over the years, and he is now a "Biologic" producer. That's one of the many organic disciplines. Many Italians are rejecting the "certification" process, preferring to be true to their own beliefs and disciplines. Christian uses wild yeast for his wines, and his practice is to do as little winemaking as possible. It is a natural process and he wants the vines and the soil to do the talking. In his wines you really can feel the sun shining on the vines, and the stones giving a distinct character.

This Grüner Veltliner is amazing. The aromas burst from the glass, full of white pepper and hints of alpine flowers. On the palate the wine has a density and weight, and supple richness that warms your mouth. The finish is stunning, powerful and long. This wine can easily age another six to eight years but it is so tasty now it's hard to imagine waiting. I find that Grüner Veltliner is one of the most versatile wines. It can accompany fish, poultry, pasta, pork or veal. I'm sure you'll be delighted. One word of caution: I recently tried to open a bottle, sending my corkscrew right through the foil capsule. I couldn't get it to work, so I took off the capsule and then I remembered: This wine has a vino-lock, a glass plug in the end. Tough on corkscrews, but my favorite closure!

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



The Isarco Valley, with the Dolomites looming above.

2013 Prunotto Barbera d'Alba "Pian Romualdo"

The Prunotto winery was founded by Alfredo Prunotto back in the early 1920s, from the remnants of a cooperative that had foundered shortly after WWI. Alfredo retired in 1956 and left the winery in the hands of two brothers, Beppe and Tino Colla. In the 1960s, Beppe and Tino began putting vineyard designations on their wines. That's commonplace now but it was revolutionary at the time, for Piedmont. When the Colla brothers retired in 1994, Antinori took over production at the Prunotto winery. A slow transformation process brought the estate into the family of Antinori wineries. The Antinori family has 17 different wineries in Italy. Although they are always thought of as Tuscans, they develop wines from all across the Italian peninsula. They have a broad approach to managing each winery and are sensitive to each region's history.

The 2013 Prunotto Barbera d'Alba "Piano Romualdo" comes from the commune Monforte d'Alba, which is littered with the most famous of Barolo vineyards. The wine is 100% Barbera and aged in traditional Slavonian oak barrels of 77 hectoliters. (That's a big barrel. The standard wine barrels of Napa or Bordeaux are called barriques. You could fit the contents of over 34 barriques into one 77-hectoliter barrel.) The Pian Romualdo is aged for one year in wood and is then bottled. The results are a classic expression of Barbera. The nose has hints of woody aromatics, dried flowers and bits of spice. On the palate the wine is long and elegant, with a good rich center showing layers of dark fruit. A persistent and vibrant finish makes this wine an ideal accompaniment to hearty pasta dishes or hard cheeses.

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

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

From Epernay to Urville in December Happy holidays to all of you! This month for your drinking pleasure, we have Champagne from the far reaches of the region in Urville and from the capital of Champagne in Epernay. Both are perfect for toasting, whether you serve them to your guests or bring them to your hosts this busy party season.

Charles Ellner “Premier Cru” Brut Champagne

From Epernay we have the Charles Ellner “Premier Cru” Brut Champagne which is sourced exclusively from estate vineyards in the 1er Cru villages of Dizy, Rilly le Montagne, Sermiers and Champillon. All of these sites are between Epernay and Reims, in the grand valley of the Marne or the petite mountain of Reims. This Champagne is composed of 70% Chardonnay and 25% Pinot Noir, does not go through malolactic fermentation and is aged for six long years on the lees in the Ellner property’s two miles of cellars. The base wine is 2008, and about 20% reserve wines are added to the blend. This has the toasty quality and fine bead that one would expect for a Champagne aged for this long, but is also very vivacious and fresh because of the lack of malolactic and the high proportion of Chardonnay. This bottle is a great way to get a party started!

Your re-order price for this wine as a club member is: \$34.99 per bottle.



Jean-Pierre Ellner, owner of Champagne Charles Ellner, pouring his Champagne in his tasting room in Epernay.

Drappier “Carte Blanche” Brut Champagne

From the tiny village of Urville, in the middle of the Aube department, we have the Drappier “Carte Blanche” Brut Champagne. The Drappier family have been growing grapes in the Aube since 1808, and are the most influential and important house in this large sub-region of Champagne. Along with our team in Los Angeles, I tasted this wine blind in a lineup of potential candidates for K&L purchase. Michel Drappier had given me a sample to bring back when I visited him in the spring. This cuvee won out handily against its competition. This Champagne is 75% Pinot Noir, 20% Chardonnay and 5% Meunier and is aged in their 12th century cellars in Urville for over three years on the lees. This has the dark fruit power that one would expect from such a large percentage of Pinot Noir, but it was its elegant texture and effortless, detailed finish that made it shine above all the rest in our blind tasting. This too is an ideal apéritif Champagne, and a fine way to toast the holidays.

A toast to you! —Gary Westby

Your re-order price for this wine as a club member is: \$34.99 per bottle.



Michel Drappier and his team plowing his vineyard.

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) 2014 Donkey & Goat “Five Thirteen” El Dorado County Red Wine Blend @ \$24.99/bottle
The 2014 Donkey & Goat is a lovely ruby red color in the glass. The wine slowly unfurls and displays a beautiful nose of young red cherries, white pepper, beef blood and notes of dried herbs. The palate is a delightfully balanced mix of red fruits, tomatoes, spice and earth notes all nicely framed by racy acidity and soft tannins. This is the quintessential food wine and could be paired with lamb, pork, veal or grilled eggplant. It is very elegant and delicate, with a nose and complexity that bring all components together in a very enjoyable package. I would suggest serving this wine with the slightest chill, at or a bit below cellar temperature. *Vinous* gave this 92 points.

____ Bottle(s) 2013 Sequoia Grove Napa Valley Cabernet Sauvignon @ \$24.99 per bottle
A blend of 77% Cabernet Sauvignon, 11% Cabernet Franc, 9% Merlot, 1% Malbec, 1% Petit Verdot and 1% Syrah sourced from vineyards throughout Napa Valley but focusing on Rutherford. The wine is aged for 20 months in American oak of which 40% is new. It is a dark red wine that displays notes of blackberry, mocha, plum and sage on the nose. The palate is dark and fleshy with supple dark berry flavors, notes of espresso and bittersweet chocolate, and a hint of black cherry on the long silky, finish. This is a complete wine that can be enjoyed on its own or paired with a New York steak or filet mignon. James Suckling gave it 92 points. *Vinous* gave it 89-91 points.

____ Bottle(s) 2012 Dancing Hares “Mad Hatter” Napa Valley Red Wine @ please inquire
This is 59% Cabernet Sauvignon, 23% Cabernet Franc, 11% Merlot and 7% Petit Verdot aged for 20 months in French oak barrels of which 50% are new. The wine is youthful, forward, expressive and ebullient with pure, uninhibited fruit aromas of black cherry, plum and strawberry. Baking spices and kirsch elements add lift and exciting fragrance. Roundness and polish on the palate make the wine accessible and wholly enjoyable immediately, even with no decanting. The wine has the density and structure to age ten or more years; however there's significant enjoyment to be had right now. Antonio Galloni *Vinous* gave this 93 points and Robert Parker's *Wine Advocate* gave it 90.

____ Bottle(s) 2014 Buehler Napa Valley Cabernet Sauvignon @ \$19.99 per bottle
The 2014 Buehler Napa Valley Cabernet Sauvignon is a large-scale offering that boasts aromas of black fruits, spice, mocha and a hint of baker's chocolate. The palate is packed with flavors of black cherry, cola, black plums, exotic spice and a touch of milk chocolate on the seamless finish. This is the quintessential California Cabernet Sauvignon. Pair this with rich red meats or other foods that scream for a big Cab.

____ Bottle(s) 2013 Silver Ghost Cellars Napa Valley Cabernet Sauvignon @ \$24.99 per bottle
This is a blend of 75% Cabernet Sauvignon with the remaining 25% a mix of Petit Verdot and Merlot. The grapes are sourced from vineyards in Rutherford, Pope Valley and Calistoga from vines averaging 20 years of age. The wine is aged for 24 months in French oak of which 50% is new. The wine is dark red in color with aromas of black cherry, blueberry and cassis. Flavors include black cherry, blackberry, smoked herbs and coffee notes. The wine has phenomenal purity and an opulent texture, with well-integrated tannins and oak accents. This is a sleek, lush wine, hard to resist. Pair this marvel with a New York steak and you will not be disappointed!

____ Bottle(s) 2013 Carpe Diem Anderson Valley Pinot Noir @ \$24.99 per bottle
The 2013 Carpe Diem Anderson Valley Pinot Noir comes entirely from vineyards in Anderson Valley and is aged

for nine months in barrel. The wine has a relatively low alcohol level of 13.7% which plays into the bright, zippy palate of cherries, strawberries and exotic spice notes. The beautiful fruit shows great delineation and complexity while the wine feels energetic and lively on the palate. This wine will pair well with roast chicken and fresh salmon.

____ Bottle(s) 2013 Elvio Cogno Barbera “Bricco Merli” d’Alba @ \$24.99 per bottle

This is a fascinating red wine. It has spice, leather and scorched-earth aromas with fresh berry notes. The palate is loaded with black cherry, plum and roasted meat flavors. The acidity is there as are tannins which give the wine energy and body. All of these contribute to making this a great food wine. Because of their relatively high acidity, most Italian red wines (this one included) magically open up and soften when they are paired with food. Pair this with grilled meats, flatbread pizza or a pasta dish with a red sauce. *Wine Enthusiast* and Robert Parker’s *Wine Advocate* both gave this 90 points, and James Suckling gave it 91 points.

____ Bottle(s) 2013 Mas d’En Compte Red Priorat, Spain @ \$24.99 per bottle

A blend of Garnatxa Negra, Carinyena and Cabernet Sauvignon aged for 14 months in 30% new French oak and 70% in foudres. Packed with dark berry and dark cherry fruit and chocolate notes, this rich, full-bodied red gives California Cabernet Sauvignon a run for its money. Pair this beauty with rich red meats or charcuterie, or just enjoy it on its own.

____ Bottle(s) 2013 Mas Alta Artigas Priorat @ \$24.99 per bottle

The 2012 Mas Alta Artigas Priorat had a 94-point score from Robert Parker’s *Wine Advocate* and a 91-point score from Stephen Tanzer’s *International Wine Cellar* so not only was it more expensive; it also sold out very, very quickly. With this wine, the 2013 Mas Alta Artigas Priorat, we had the advantage of making the deal before the press had come out. The wine offers gorgeous aromas of licorice, smoke, and black fruits while on the palate it reveals a deep core of blackcurrant, black raspberry and lavender with great purity, sweet tannin and surprising minerality. This wine is an outstanding deal. Pair this stunner with rich red meats or hearty pasta with red sauce.

____ Bottle(s) 2011 Finca Villacreces Ribera Del Duero Spain @ \$24.99 per bottle

Exotic notes of blue and black fruits fall from the glass. With a hedonistic palate of cherry-vanilla coke, spice, smoke, mocha and volcanic earth notes, this full-throttle offering is simply irresistible! Pair this wine with spicy, wood-oven pizzas, a rich cut of filet mignon or a gourmet hamburger. *Vinous* gave this wine 92 points, and Robert Parker’s *Wine Advocate* gave it 90 points.

____ Bottle(s) 2012 Domaine de Fontbonau Côtes-du-Rhône @ \$24.99 per bottle

In many ways the Domaine Fontbonau Côtes du Rhône is more like a Châteauneuf-du-Pape, thanks to the age of the vines and the vinification process. The wine is full-bodied and rich, with deep fruit flavors such as blackberry and plum with spice and subtle hints of oak and minerals. The wine is layered and complex with a long, smooth finish that lingers on the palate for a long, long time. Pair this lovely wine with grilled pork chops, lamb chops or roast chicken.

Premium Wine Club Previous Offerings

____ Bottle(s) 2012 Château Peyrabon, Haut-Médoc @ \$13.99 per bottle

We purchased as much of this wine as possible on our latest buying trip. I remember drinking half a bottle myself after a long day of tasting, before dinner while my younger compatriots were resting. Heck, the wine was and is delicious. So soft and elegant and fruity—and for less than \$15! Plenty of cassis on the nose and palate with very round tannins and perfect acid balance. You can drink this now, one hour after decanting it. Great match with rack of lamb from Pauillac or New Zealand. So good! Buy it by the case. —Clyde Beffa

____ Bottle(s) 2015 Benoit Badoz Chardonnay Côtes Jura @ \$15.99 per bottle

The 2015 Benoit Badoz Chardonnay is similar to a Mâcon-Villages with notes of Anjou pear, Meyer lemon rind and jasmine petals. It is sleek and inviting, with supple and mineral-driven undertones. This wine would be great with assorted seafood dishes. My own preference leans toward smoked salmon or herb-crusted grilled shrimp. Even better, serve it with a hunk of Comté cheese. I would choose a Comté that’s been aged for 12 to 15 months. Whatever you do, delight in the fact that you are tasting a beautiful Chardonnay from one of the most interesting emerging regions of France. —Keith Mabry, K&L buyer of Rhône and French Regional wines

____ Bottle(s) 2014 Conundrum “25th Anniversary” California White @ \$14.99 per bottle

This is a blend of Chardonnay, Sauvignon Blanc, Semillon, Muscat Canelli and Viognier sourced from Napa, Monterey, Santa Barbara, San Benito and Tulare counties. Yes, a fascinating wine! Wild aromas of peach, jasmine and lemon curd spring from the glass while on the palate the wine displays flavors of apricot, pear, citrus and lemon meringue pie. A touch of oak adds spice and structure while the pretty acidity and racy minerality nicely mingle with a tinge of sweetness. A perfect foil for spicy Asian cuisine and sushi, this pleasing white can be enjoyed with roast chicken as well. *Wine Spectator* gave it 90 points.

____ Bottle(s) 2013 Capcanes “Costers del Gravet” Montsant Spain @ \$14.99 per bottle

The 2013 Capcanes “Costers del Gravet” Montsant is a blend of 50% Cabernet Sauvignon, 30% Garnacha and 20% Carignan aged for 12 months in French oak barrels. The wine is a dark ruby red in the glass with aromas of mocha, licorice and cranberry. On the palate the wine displays flavors of cherry cola, black cherry, spice and crushed flowers with firm tannins and good acidity. This is a delicious wine. I would pair this stunner with flatbread pizza, grilled chicken or a nice cut of dry-aged beef.

____ Bottle(s) 2014 Herencia Altes “Benufet” Garnacha Blanca Spain @ \$14.99 per bottle

The Spanish wine industry has a lot going for it right now. The wines are very affordable for the quality you get—that’s obviously the most important thing. But along with incredible value there’s an amazing amount of diversity across white, red and sparkling wine varietals. Wineries have incredibly old vines planted as well as young vines, and make wines at every price level. So as you drink more Spanish wines at the affordable level, if you’re intrigued you can then trade up to pricier, higher quality wines. A great mid-tier offering is this 2014 Herencia Altes “Benufet” Garnacha Blanca, a step up from the entry-level offerings of Garnacha Blanca. This is 95% Garnatxa Blanca (the Catalan name for the grape) with 5% Viognier. The wine has aromas of white flower and honeysuckle with a fresh, bright and zippy palate of honeydew melon, Asian pear, white flowers and jasmine. Great with fresh fruit, salads or seafood, this offers a delightful alternative for anyone who’s feeling bored with Chardonnay and Sauvignon Blanc.

____ Bottle(s) 2015 Rafael Palacios “Bolo” Galicia Spain @ \$14.99 per bottle

A beautiful white wine. The vines are 10 to 40 years of age and the vineyard is farmed organically. Aromas are of white flowers, wet stone and hints of citrus while the palate is a complex unfolding tapestry of citrus, lychee, spice, minerals and hints of iodine. This layered wine has great energy and verve, and a depth rarely seen from a Godello-based wine. Pair this with shellfish, seafood or a burrata and tomato salad.

____ Bottle(s) 2012 Arnaldo Caprai Montefalco Rosso @ \$14.99 per bottle

The 2012 Arnaldo Caprai Montefalco Rosso is a blend of 70% Sangiovese, 15% Sangrantino and 15% Merlot aged for 12 months in 70% Slavonian oak barrels and 30% French oak barriques. The wine has dried berry aromas, hints of black licorice and spice notes mingled with chewy tannins and graphite and berry flavors. Long, rich and full-bodied, this is perfect with barbecue, rich stews and chicken molé. James Suckling gave this wine 91 points.

____ Bottle(s) 2014 Emmolo Napa Valley Sauvignon Blanc @ \$14.99 per bottle.

The 2014 Emmolo Napa Valley Sauvignon Blanc is sourced from two family vineyards, Rutherford and Oak Knoll. The fruit from Rutherford vineyard helps to provide fresh citrus characteristics while the Oak Knoll provides crisp minerality. The grapes are lightly pressed and then fermented in stainless steel tanks and aged in both stainless steel and older French oak barrels. The resulting wine has fresh floral aromas with hints of citrus and a touch of salinity while the palate displays beautiful grapefruit, tangerine, and honeysuckle notes with bright acidity and hints of wet stone. This is a great Sauvignon Blanc. Pair this beauty with sea bass, fresh salmon or a zippy salad.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2015 Grand Bateau White, Bordeaux @ \$9.99 per bottle

The wines of Grand Bateau are a collaboration between Barrière Frères and Château Beycheville in St. Julien. Beycheville provides its facilities and winemaking expertise, while Barrière Frères brings connections to great vineyard sources. Those vineyard sources remain secret, helping keep their great deals in place. The 2015 Grand Bateau Blanc is a zesty, crisp, citrusy white with hints of saline and spice and an underlying energy that gives the wine both lift and tension. This white Bordeaux has both versatility and vibrancy. Perfect for when you desire a glass of crisp white wine or when you want something that won’t overpower the salad and seafood course.

_____ Bottle(s) 2014 Grand Bateau Red, Bordeaux @ \$9.99 per bottle

The 2014 Grand Bateau Rouge oozes red berry fruit, subtle spice notes with hints of mocha and baker's chocolate, all nicely melded in a seamless package. A great introduction to Bordeaux, this great little red can pair with simple food such as pizza, or with grilled or broiled red meats.

_____ Bottle(s) 2014 Château Fontana Bordeaux @ \$9.99 per bottle

The 2014 Château Fontana Bordeaux is a delicious little Bordeaux made from 60% Merlot, 20% Cabernet Sauvignon and 20% Cabernet Franc from vineyards in Gensac, in the heart of the highest slopes of the Gironde, 15 kilometers from St. Emilion. It is a rich and hearty red with aromas of milk chocolate, spice and red fruits. On the palate the wine displays black fruits and spice notes with a long, silky mocha-tinged finish. A killer value, this ist surpasses most house reds in the same price range.

_____ Bottle(s) 2014 Kalinda Dry Creek Valley Chardonnay @ \$9.99 per bottle

The 2014 Kalinda Dry Creek Valley Chardonnay is a soft yellow color in the glass with aromas of dry hay, sweet lemon and floral notes. The palate is perfectly balanced with pear, apple and hazelnut flavors nicely mingled against good acidity and firm tannins. Excellent structure and great length along with just the right touch of oak make this a great daily drinker and an incredibly versatile wine that can be enjoyed as an apéritif or with food.

_____ Bottle(s) 2014 Prieuré Saint Hippolyte Languedoc Rouge @ \$9.99 per bottle

This small, relatively unknown area of the Languedoc is mostly known for Rosé. Ninety-five percent of the wine made in Fontès is Rosé. If some of the best Rosé comes from this area's Grenache, Syrah, Mourvèdre or Cinsault (all Rhône varietals) then it stands to reason that those grapes must also provide the raw material to make pretty damn good red wine. That is exactly what the people at Prieuré Saint Hippolyte knew. We have absolutely loved their Rosé—it has been our biggest selling Rosé for the last few years—and this red is equally good. The 2014 Prieuré Saint Hippolyte Languedoc Rouge is a blend of 75% Syrah and 25% Grenache with aromas of freshly picked blackberries, wild black plums and spicy black pepper notes. The palate is a nice medley of blackberry, plum, and Asian spice notes all framed against supple tannins and racy acidity. There is a touch of minerality on the palate. The finish is smooth and lingering with a nice snap on the end. I think this 2014 is a step ahead of the 2013. Pair this with lamb, pork or a nice flank steak fresh from the grill. —*Clyde Beffa*

_____ Bottle(s) Red 7 Non-Vintage Proprietary Red North Coast @ \$9.99 per bottle

This is a blend of multiple vintages. It is 58% Pinot Noir, 18% Barbera, 12% Syrah, 5% Zinfandel, 4% Merlot, 2% Cabernet Sauvignon and 1% Petit Sirah. It's reminiscent of many old-style field blends. Aromas of red raspberry, cherry, lavender and spice spring from the glass. The juicy palate displays red cherry, blackberry and spice flavors with a silky smooth finish. This delicious red wine can pair marvelously with your typical backyard barbecue and picnic fare.

_____ Bottle(s) 2014 Firestone Vineyards Santa Ynez Riesling @ \$9.99 per bottle

This is 85% Riesling with 15% Gewürztraminer blended in. It has a low alcohol level, 12.5%. This juicy, tasty white has aromas of jasmine and honey with flavors of citrus, peach, mandarin orange and wet stone. Zippy and bright with ever so slight a tinge of sweetness, this white is perfect for enjoying on the deck, with a plate of cheeses and meats or on its own when you just want an easy, quaffable white wine.

_____ Bottle(s) 2013 Sostener Santa Lucia Highlands Pinot Noir @ \$9.99 per bottle

This wine, made by Eric Laumann, is a huge success. Loaded with cherry fruit and strawberry accents, it's a delicious, easy-drinking, affordable Pinot Noir that can easily become your go-to everyday drinker. With excellent balance, soft tannins and pretty fruit throughout this wine can pair nicely with grilled salmon or roast chicken.

_____ Bottle(s) 2014 Domaine Lafage "Novellum" Chardonnay Languedoc-Roussillon @ \$9.99 per bottle

This is 100% Chardonnay. About one-third of is aged for three months in Burgundian barrels, the rest in stainless-steel tanks. An interesting twist: 70% of the wine aged in tank was aged on Viognier lees to add floral characteristics. A bright, crisp and beautiful offering, it has gorgeous floral notes with tropical fruit flavors, peach, honeysuckle, apricot and pineapple. Impressive balance. A great Chardonnay that competes with California offerings that are double and triple its price!

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

____ Bottle(s) 2011 Ferrero Brunello di Montalcino @ \$29.99 per bottle

The 2011 Ferrero Brunello gets stainless steel, temperature-controlled fermentation and is then aged for two years in large barrels. The barrels are 30 hectoliters and 21 hectoliters, made from French Allier oak. The wine ages in the bottle for another two years before release. The 2011 vintage finished with a hot flash: A Scirocco (hot, dry wind) blew out of Africa and ripened the grapes rapidly in the last phases of development. The wine is richly textured yet still fresh and balanced. It is a wonderful wine to drink right now. Try it with a steak off the grill!

____ Bottle(s) 2014 Tenuta Giuliano Montepulciano d'Abruzzo @ \$9.99 per bottle

The 2014 Tenuta Giuliano Montepulciano d'Abruzzo is 100% Montepulciano. The wine is fermented and aged in stainless steel tanks and released after one year. I love this wine's spicy aromatics, full of briar and herbs with hints of leather. On the palate the wine is lively and focused and shows intense fruit character while still being balanced and lifted. This is the perfect wine for pasta with classic marinara sauce.

____ Bottle(s) 2013 Ca'Viola Barbera d'Alba Brichet @ \$16.99 per bottle

This 2013 Ca'Viola Barbera d'Alba Brichet is classic Barbera. The nose is full of spice, leather and brambly fruit. On the palate the wine has a crunchy cranberry-like flavor, an archetypal acidic structure that leads to lots of earth, spice and a bit of grip in the finish. An ideal wine for rich pasta dishes or roasted chicken.

____ Bottle(s) 2014 Keber Collio Bianco @ \$22.99 per bottle

Edi Keber makes ONE white wine, from ONE vineyard, from THREE different grape varieties. The structure and richness of the wine comes from Friulano, which is 70% of the blend. (Edi and Kristian still call that grape Tocai Friulano.) That's followed by 15% each of Ribolla Gialla, which gives the wine its snap, vigor and brightness, and Malvasia Istriana, which adds perfume, aromatic complexity and weight. The nose has aromas that are pear-like and the wine is delicately spiced with flavors that remind me of crushed celery seed and bay leaf. This wine has a creamy density and viscosity, yet still has a vibrant core of acidic balance. It's capable of aging for many years. I'd serve this with fish that has a meatier texture such as halibut or swordfish. I recently had a Lobster Risotto at a new Oakland restaurant called Belotti. It was so unfortunate I didn't have this wine with me!

____ Bottle(s) 2009 Vie Cave Malbec @ \$24.99 per bottle

This is one of the few examples of Malbec in Italy, and is perhaps more reflective of Argentinian Malbec than French. Its full, fruit-driven aromas burst from your glass. On the palate the tannin structure is completely balanced, and the wine shows a long finish. A perfect accompaniment to grilled meats, or pasta with meat-laden sauce.

____ Bottle(s) 2013 Le Battistelle Soave Classico Roccolo del Durlo @ \$14.99 per bottle

The Roccolo del Durlo vineyard is pure basalt, locally called carbone because it is so black. Throughout the vineyard are vines more than 100 years old, all on their own root stock and on steep slopes. The wines show so much mineral and such purity of fruit, I get excited every time I put my nose in the glass. The wines have a slight saline character so seafood would be better than freshwater fish with this. I can drink this wine all by itself!

____ Bottle(s) 2008 Fattoria Rodano Monna Claudia @ \$26.99 per bottle

A Super Tuscan blend of 50% Sangiovese aged in traditional large Slavonian oak barrels for two years, and 50% Cabernet Sauvignon aged in French barrique for two years. The result is a powerful, structured wine with lots of earth, spice, plummy fruit and length. I would heartily recommend decanting this wine an hour or two before you wish to drink it. The results are amazing!

____ Bottle(s) 2012 Arnaldo Caprai Montefalco Rosso @ \$14.99 per bottle

The 2012 Arnaldo Caprai Montefalco Rosso is a blend of 70% Sangiovese, 15% Sangrantino and 15% Merlot aged for 12 months in 70% Slavonian oak barrels and 30% French oak barriques. The wine has dried berry aromas, hints of black licorice and spice notes mingled with chewy tannins and graphite and berry flavors. Long, rich and full-bodied, this is perfect with barbecue, rich stews and chicken molé. James Suckling gave this wine 91 points.

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

___ Bottle(s) Arthur Marc “Grand Cuvée” Brut Champagne @ \$39.99 per bottle

A 50/50 blend of Pinot Noir and Chardonnay from the Marc estate in Fleury-la-Rivière in the heart of the Marne. Aged five years; treated with a low dosage to preserve its crisp character. This has the texture and complexity of a big house tête de cuvée and, surprisingly, also the restraint. I love its elegance—it manages to balance brioche richness with chalky raciness and do it effortlessly. If you like long-finishing, subtle Champagne on the drier side, you will love this.

___ Bottle(s) 2009 Egrot Brut Grand Cru Champagne @ \$34.99 per bottle

This 100% Ay Grand Cru Champagne is composed of two-thirds Pinot Noir and one third Chardonnay, all from her estate. The village of Ay is renowned for the powerful Pinot Noir that comes from its pure chalk, precipitously steep south-facing slopes. Although this Champagne has no dosage whatsoever, it is still full and rich due to the exposure of the vineyards and the ripe 2009 vintage. It has a great nose of baguette toast, cream and some of that famous Ay chalk. The finish is long, clean and very dry, but not too strict.

___ Bottle(s) Jean-Jacques Lamoureux Brut Rosé Champagne @ \$34.99 per bottle

This is 100% Pinot Noir. All of the skins are kept in contact with all of the juice for about two days for maximum color and flavor. A full-bodied Rosé, perfect for a first course of smoked salmon, or a main course of grilled salmon.

___ Bottle(s) 2008 Michel Lorient Apollonis Vintage Extra Brut @ \$34.99 per bottle

Composed of 60% Meunier and 40% Chardonnay and aged for over six years on the lees. The nutty, subtle toast and shimmering minerality of this great bottle made a perfect pairing with sashimi. Having tasted the Lorient wines back to 1959, I highly recommend cellaring as many bottles of this as you can for the future, if you like it today!

___ Bottle(s) Pierre Mineral “Vielle En Fut” Brut Blanc de Blancs Champagne (Mesnil Sous Bois)
@ \$34.99 per bottle

Made entirely from selected Grand Cru estate fruit from the village of Mesnil. It is fermented and aged in 600 liter new oak casks before being bottled and aged four years on the lees. It has a super rich nose of vanilla, sourdough toast, and Mesnil minerals. In the mouth it is very racy and dry, not nearly as broad as the super rich nose suggests. I think this is one of the ultimate lobster Champagnes in our stock, and will repay five years of cellaring with a gorgeous drink. If you love Selosse's Origine and Tarlant's Cuvée Louis, this is one to try for sure!

Champagne Club Six-bottle Pack #2 for 2016

Our first Champagne Club pack for 2016 sold out so quickly, we're doing another. Our normal price for these six bottles is \$249.94—and that is a good deal. Until it sells out (which will happen fast!)

this pack is available to club members for just \$159.99, a savings of about \$90!

Inside you will find two bottles each of the following direct-import gems: **2010 Michel Arnaud “Carte d’Or” Brut Champagne (normally \$49.99), Boulard-Bauquaire “Trepail” Vieilles Vignes Brut Blanc de Blancs Champagne (\$39.99) and Egrot (formerly Elisabeth Goutorbe) Brut Champagne (\$34.99).** Get one of these six-bottle packs while you can!

Special Offering: 2014 Franck Millet Sancerre Blanc

We love Sancerre Blancs for their freshness, charm and affordability, and this is easily our best value Sancerre in the store. We started carrying Sancerre from Franck Millet in 1994. It's from soils of clay and chalk in the village of Bue near the Domaine. The Millet keeps you coming back for more. It is vinified entirely in stainless steel to preserve the wonderful citrus and slightly grassy aromatics and gentle mineral finish. I really love the 2014 vintage in Sancerre. The wines are very focused and mineral, with great acidity. We found a small stash of this 2014 and I bought it on the spot. We offer it to our loyal club customers for **a very good price of only \$14.99 a bottle.** —*Clyde Beffa*