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December 2017

Dear K&L Wine Club Members,

It seems like just yesterday that I was returning from our annual work trip to France in March. Between increased work responsibilities and having an energetic one-year old at home, time just flies by. I'm really grateful for all of our wonderful club members and I hope we have you for another year! We have some great wines in store for 2018. Don't forget that a wine club membership makes a great gift!

Napa Valley Cabernet Sauvignon makes a triumphant return to the Signature Red Club this month. We start off with the 2013 Von Strasser Diamond Mountain District Cabernet Sauvignon, mountain grown and brimming with intense mountain fruit. Alongside this spectacular wine is the 2012 Joseph Carr Coombsville Cabernet Sauvignon, a structured beast of a wine and a great example of the complex Cabernets being fashioned in this newly recognized appellation.

We have an exciting Premium Club this month with diversity and value. Fresh off the boat is the 2016 Arnaldo Caprai Grechetto. This excellent Italian white is zesty, lively and bright, exactly what you need as a starter for your holiday festivities. Keeping the momentum going is the 2013 Château de Montfaucon "Baron Louis" Lirac, a stunning wine loaded with dark berry fruit, spice and earthy notes. Montfaucon is always a winner and the 2013 Lirac is in a great place right now, drinking great!

The Best Buy Club also has two diverse wines that epitomize their respective origins. The 2015 Grand Bateau Bordeaux Rouge is an amazing bargain from one of the best vintages we will ever see from Bordeaux. It never ceases to amaze me, the quality that Bordeaux is able to offer for under \$10 a bottle. Paired with this blockbuster value is the 2016 Kalinda Russian River Valley Chardonnay, our latest proprietary offering that showcases the beautiful fruit and thrilling harmony the Russian River Valley is able to impart in Chardonnay. Both of these wines could easily sell for double or triple the price.

When our Italian buyer Greg St. Clair sent me this month's Italiano Club wines I was excited to see an IGT Toscana and a Nebbiolo. The 2014 Ferrero Toscana IGT is a fantastic little Super Tuscan blend. It showcases what's in store for the 2014 vintage and highlights the amazing values that Ferrero continues to churn out. Next is the 2015 Schiavenza Nebbiolo, a great example of the heights Nebbiolo can reach. If there is one grape varietal that comes closest to giving you the complexity, depth and nuance of Pinot Noir it is Nebbiolo. If you're looking for what Italy does best then this month's Italiano Club is perfect.

Just in time for the holiday season, here is your next installment of the Champagne Club! In our home we seem to be drinking more and more Champagne every year. Besides being the perfect celebratory beverage it is a great way to welcome someone into your home or start off a meal. The bubbles and racy acidity perfectly suit a joyous occasion or fabulous meal. Our Champagne buyer Gary Westby is focusing this month on the Meunier grape with two offerings that showcase this underappreciated varietal. The Maxime Toubart "Pur Meunier" Brut Champagne and the Trudon "Monochrome" Brut Champagne are both worthy testimonials to how wonderful Meunier can be. Also, Gary has a new Champagne Club 6-pack—details are on page 7. Act quickly!

Cheers,

Alex Pross

Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2013 Von Strasser Diamond Mountain District Cabernet Sauvignon

Rudy Von Strasser graduated in 1980 from the University of New Hampshire intending to embark on making hard cider, which he felt was poised to become a craft sensation. He decided to spend a year or so in Napa Valley learning the ropes of the wine industry. After a year at Robert Mondavi, Rudy enrolled at UC Davis and earned a degree in enology. He then spent a year abroad as an intern at Château Lafite and by 1988 was the assistant winemaker at Trefethen. After marrying, Rudy and his wife Rita set out on finding the ideal location to start their own winery and family home. They wanted an ideal spot for micro-climate Cabernet Sauvignon, and it so happened that the old Roddis Estate Winery on Diamond Mountain had just come onto the market.



Rudy and Rita Von Strasser.

Among people who drink a lot of Napa Valley Cabernet Sauvignon there's a bit of a secret: The best Cabernet Sauvignon comes primarily from the Mountain appellations (Diamond, Howell, Pritchard, Veeder, Mayacamas, Atlas Peak, Spring Mountain and Stag's Leap). The reason is simple: the strain of growing on the steep mountainsides, coupled with the sun exposure and lack of water creates grapes with incredibly intense flavors and a true sense of terroir. Diamond Mountain is known for producing complex, full-bodied Cabernets capable of aging thanks to their tannic structure.

The 2013 Von Strasser Diamond Mountain District Cabernet Sauvignon is a blend of 75% Cabernet Sauvignon, 19% Malbec, 5% Petit Verdot and 1% Merlot aged in 100% French Oak of which 30% is new. It is blended from six vineyard sites within the Diamond Mountain District, and designed to be more approachable than your typical Diamond Mountain Cabernet Sauvignon. The wine begins with a nose of dark berry fruit, blueberry, blackberry and leather notes. The palate is a delightful mix of black licorice, coffee, pomegranate and subtle earth tones. The finish is long and lingering with supple tannins which will allow the wine to age gracefully. Pair this with a perfectly seared Filet Mignon, or put it in your cellar and allow it to sleep for 10 to 15 years and be amazed at its evolution.

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

2012 Joseph Carr Coombsville Cabernet Sauvignon

In 2005 Joseph Carr (shown at right), world-class sommelier and international industry executive, set out to create his own family-run winery. By 2010, he had teamed up with famed winemaker Aaron Pott with the goal of fashioning balanced and approachable reds from various Napa Valley appellations. Napa Valley has so many wonderful growers in great appellations, the savvy producer can source and set up long-term contracts with a multitude of great farmers. Joseph Carr and Aaron Pott together are off to a very exciting start. *New York Times* wine writer Eric Asimov wrote that they're a winery to watch in Napa Valley producing wines that rank alongside such producers as Far Niente, Clos du Val, Heitz Cellars, Grgich Hills and Rubicon.



The 2012 Joseph Carr Coombsville Cabernet Sauvignon comes from Napa Valley's newest AVA addition. Coombsville's recognition as a unique appellation was a long time coming. Its long, cool growing season creates wines of depth and power with tightly wound fruit and good tannic structure. The 2012 Joseph Carr Coombsville Cabernet Sauvignon is showing benefits from a few years of age. On the nose it bursts with aromas of blackberry, cedar, chocolate, tobacco and shitake mushrooms. The palate is flush with dark berry fruit, milk chocolate notes and supple tannins, and the finish is forceful and long with berry and earth notes lingering. A great match for prime rib or a rib-eye, this fully mature Cabernet Sauvignon is ready to drink now but can also gain additional complexity from a five-year slumber in your cellar. James Suckling gave it 92 points

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

Premium Wine Club

2016 Arnaldo Caprai Grechetto

In 1971, textile entrepreneur Arnaldo Caprai purchased 12.5 acres in Montefalco, Umbria, Italy and launched the Arnaldo Caprai winery. Arnaldo's son Marco took over the reins in 1988 and stepped up the promotion of both the winery and the famed indigenous grape of Montefalco-Sagrantino. Today Arnaldo Caprai is about more than just Montefalco; they also produce a wonderful white wine from the indigenous Grechetto grape.

The 2016 Arnaldo Caprai Grechetto comes from the Colli Martani DOC in Umbria. This 100% Grechetto-based wine is aged for just three months in stainless steel and then an additional three months in bottle, to produce a bright and zippy white that's ready for immediate consumption. An intense perfume of exotic fruits, yellow peach and floral notes greets the nose and the lively, acid-based palate displays yellow fruits and peach notes with chalky notes and mineral tones. Perfect with seafood, salads or a cheese plate, this refreshing white is incredibly versatile and pleasing. It's a perfect example of the white wine renaissance going on in Italy. These wines used to be somewhat boring and bland but thanks to lower yields and renewed commitment to excellence they are now interesting, bold interpretations of indigenous grape varieties. James Suckling gave this 91 points.

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



Marco Caprai runs his family winery in Montefalco, Umbria.

2013 Château de Montfaucon “Baron Louis” Lirac

When I first began at K&L a decade ago, Château de Montfaucon was already one of the linchpins of our Southern French import program. Our relationship with Montfaucon began years before when K&L co-owner Clyde Beffa first visited vigneron Rudolph de Pins and tasted through his first vintages. A friendship between Clyde and Rudi was struck and we have been fans ever since. Rudi and his wife Mari live in the region of Lirac and are some of its greatest champions. Lirac is a special terroir of chalky limestone soils covered by the large pebbles known as *galets roulés*. This area was the original port of entry along the Rhône River in a bygone era; most Rhône wines were shipped from there. Sadly the region has

largely been under-recognized by the international wine market, overshadowed by its neighbor across the Rhône River, Châteauneuf-du-Pape. For decades, even though Lirac was a classified region, many of its wines were labeled as Côtes-du-Rhône. Only recently has the region begun to receive the accolades it deserves. Many of its producers have begun to let their Lirac flag fly—including Rudi, who currently sits as the head of the Lirac Vintners' Association.

The “Baron Louis” is the flagship wine of Montfaucon and represents the beauty of the Lirac region. Always a blend, it is mostly Grenache with the sum of the parts made up of Syrah, Mourvèdre, Carignan and Cinsault. The 2013 vintage was great but problems with the yields of Grenache made it difficult to rely as heavily on this most esteemed grape. Winemakers relied more on the other partner varietals like Syrah and Mourvèdre to round out the blends, and that led to more savory and intriguing characteristics in the wines. The “Baron Louis” is loaded with black fruit and smoky spices. It is a generous wine but not too heavy, with a sultry perfume of currants and potpourri leading to a ripe palate and in turn a long supple finish. The “Baron” would reveal even more savory notes if laid down a couple of years but it is highly enjoyable now. It makes a perfect foil for roasted lamb or pork. You'll find this the perfect complement to the winter season's heartier fare. —*Keith Mabry, K&L Rhône/Loire/French Regional Buyer*

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

Best Buy Wine Club

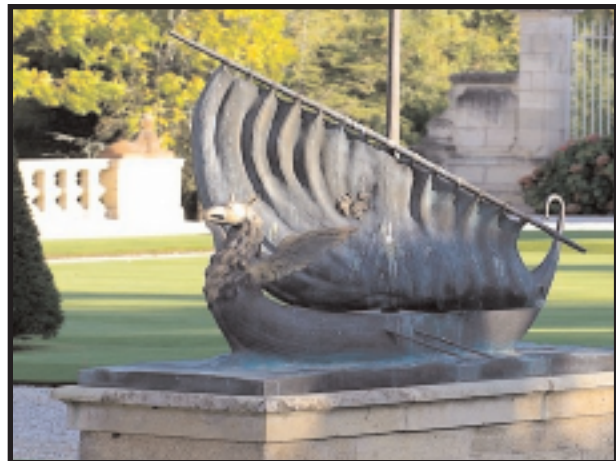
2015 Grand Bateau Bordeaux Rouge

Each year in early April, when the K&L Wine Merchants contingent travels to Bordeaux for the annual En Primeur tastings, we spend a week to 12 days zipping around from 7 a.m. to midnight, trying to squeeze in as many appointments, tastings and meals as possible. There are some great meals and memorable wines but there are also some long, disappointing tastings and some very young and tannic wines. One of our yearly appointments is with Barrère Frères, a Bordeaux négociant. We generally enjoy the tasting there and almost always find a few great values. We are always interested in tasting the Grand Bateau because we have found it a wonderful value.

The wines of Grand Bateau are a joint collaboration between Barrère Frères and Château Beychevelle in St. Julien. The Grand Bateau label's dragon boat emblem pays homage to Beychevelle, which provides both the facility and winemaking expertise (technical advice). Barrère Frères brings its connections to great vineyard sources—which remain secret, to keep these great deals in place.

After absolutely loving the 2014 Grand Bateau Rouge from the year before I was extremely excited to taste the 2015, since the 2015 vintage was stellar. I can tell you emphatically that they did not disappoint. The 2015 Grand Bateau is a stunning value, loaded with dark berry fruit and notes of milk chocolate and mocha that roll across the palate thanks to the silky-smooth tannins. At a club price of \$7.99 it is almost like stealing. If this doesn't become your new house red or the cross-over Bordeaux that you serve to all your Napa Valley Cabernet enthusiasts then I have failed as a wine buyer.

Your re-order price for this wine as a club member is: \$7.99 per bottle.



The dragon boat at Château Beychevelle in St. Julien.

2016 Kalinda Russian River Valley Chardonnay

We found this “value gem” while tasting through about 12 Chardonnay samples from various regions of California. We picked this one for its understated beauty. The Russian River Valley lies to the south of the Alexander Valley and is marked by much cooler temperatures and frequently heavy fog. The Chardonnay grapes grown here are some of the state’s finest and most sought after. So, where can you find easy-drinking, elegantly styled Russian River Chardonnay for under \$12? Well, here is one. Our Kalinda private label hooks you up with awesome wine at a fraction of what you’d otherwise pay for this exact same wine under its normal label. While we have to remain quiet about the source of this beauty, we can tell you that it sells elsewhere at a much higher premium. **Get it while it lasts.**

Here are some of our staff comments on the wine:

After living in Sonoma County for two years and drinking plenty of wine from the region, I’ve definitely had my fair share of Russian River Valley Chardonnay. The Kalinda 2016 Chardonnay is not only a great value, it’s also a fantastic Chardonnay coming from California, packed with apple and citrus notes. The acidity is well balanced and near perfect. If you’re the type who usually doesn’t like California-style Chardonnay (possibly because it’s too oaky, or even buttery) I’d say give this bottle a try, as it is the complete opposite of what we all come to know and expect from a typical California Chard. And for the price, you’ve really got nothing to lose. —*Blake Conklin*

There’s much to love about the wines under the Kalinda label: variety, quality, flavor and value. If you enjoy a leaner style of Chardonnay, this should hit the spot. Plenty of lemon and green apple notes, electric acidity and a smooth, easy finish make this an easy choice when you’re shopping for a refreshing wine to end—or start—your work week. —*Sharon Kelly*

A delightful “poolside sipper.” Quite elegant and soft. Some citrus notes and fine acidity. Not your overblown, full-throttle California Chardonnay, just an easy-to-drink white value wine. Apple aroma and flavor with a fresh, lively finish. This was made by a very famous Russian River Valley producer. Note our new label. Alas, our names are not on the new Kalinda label. —*Clyde Beffa*

Your re-order price for this wine as a club member is: \$11.99 per bottle.

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

2014 Ferrero Toscana IGT

The first time I met Pablo Härrri was in 2005 while he was the winemaker for Col d’Orcia, one of Montalcino’s historic wineries. Lots of winemakers look like rock stars, extraordinarily flamboyant. Some look like CEOs, oozing power and determination. Pablo looked like the stereotypical nebbish accountant, yet his veneer concealed who he really was. Pablo was Swiss, and resembled to a T the classic, stereotypical Swiss man with his level of propriety, manners, dress and facial expression. But, he had a wry sense of humor that he’d drop on you, totally deadpan. So many times he caught me off-guard, twisting the screws. His warmth, intellect, passion for music and sparkling wine were all boiling over inside. When I finally learned how to trade the deadpan barbs with him, he finally broke out laughing. I count him as one of my favorite friends and producers. Alas he passed away three weeks ago, way earlier than anyone should. He leaves his wife Claudia, and the living legacy of his daughters Silvia, Giulia and Pepita. I’ll never forget him.



Pablo Härrri, one of K&L’s great friends, passed away last month. We will miss him tremendously.

When Pablo and Claudia purchased their property just south of the Orcia River, across Montalcino's southern boundary, they planted Cabernet Sauvignon, Merlot, Montepulciano and Alicante Bouschet. Pablo was interested in making something besides Sangiovese, which was nearly the only grape in Montalcino. Initially he decided to vinify them separately into individual wines labeled as CA, ME, MO, AL. The wines were good but monstrously difficult to sell. One day while San Francisco's Mike "Guido" Parres and I were tasting at the winery I said give me another glass and I poured amounts of the wines into one glass to see what it would be like and wow, it was better than any of the individual wines. When I looked at Pablo he said, yes, I know—we were waiting to see if you liked the idea! By the way, with the 2015 version of this wine the family changed the name from IGT to the name of their youngest daughter Pepita. It's a powerful, full-bodied wine and you should try it too! Addio Pablo.

Your re-order price for this wine as a club member is: \$13.99 per bottle.

2015 Schiavenza Langhe Nebbiolo

Barolo is one of Italy's most famous wines and perhaps the most difficult to understand. The first Barolo tasting I did, back when I was a civilian wine enthusiast, was a collection of 1978s and I think I lost a layer or three of enamel off my teeth. The wines were impenetrably tannic, and pale to the point of being see-through. Nothing I had learned about French or California wines seemed to matter; this was entirely different and had its own set of rules. After more than 35 years of tasting (and more layers of enamel), talking with producers and visiting vineyards (the most enlightening part), I've come to a point where I think I can have an opinion that counts. I always suggest that the best way to learn about Barolo is to start



Walter Anselma and Luciano Pira at the Schiavenza estate.

with Nebbiolo, especially from a producer who makes wine without the affectations of "winemaking," so this month I've chosen a Nebbiolo for you to try that exhibits all you need: the 2015 Schiavenza Langhe Nebbiolo. The Schiavenza winery has been making wine at this small estate since 1956 and unlike most in the area they've chosen a non-family name. *Schiavenza* is in local dialect and means sharecropper, so it reflects the main agricultural system for centuries in much of Italy. The winery was started by two brothers, Vittorio and Ugo Alessandria, and is now managed by their son-in-law Luciano Pira and his brother-in-law Walter Anselma in the village of Serralunga. The Serralunga commune is famous for giving the most structured and powerful wines of the Barolo DOCG. So I'm not giving you an easy "beginners" pass. This is a powerful wine. Make sure to use a Burgundy glass. And if you can, have this with a plate of Brasato al Barolo (Italian pot roast) with polenta, an ideal seasonal dish with this wine!

Your re-order price for this wine as a club member is: \$25.99 per bottle.

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

Meunier Madness for December! The indigenous grape variety Meunier is hard to find on its own, common to find in blends. This month in the club, we have two 100% Meunier Champagnes, from two very different terroirs. I find that the toasty, round, generous flavors of this often misunderstood variety are perfect for pairing with holiday appetizer favorites such as cheesy crab dip and spanakopita.

Maxime Toubart “Pur Meunier” Brut Champagne

The Maxime Toubart “Pur Meunier” Brut Champagne comes from one plot in Le Breuil, on the edge of Champagne next to Brie. This area is so cold that even Meunier has a hard time ripening fully. Luckily, this over-forty-year-old plot is well exposed, facing due south. This wine is very well aged, based on 2008 with reserves from 2007 representing half the blend. It has a golden color that promises the spicy, cakey wild aromas and flavors that follow on the nose and in the mouth. I can promise that you will be the first person on your block to have a single-vineyard Champagne from Le Breuil. It took me 28 trips to Champagne before my first visit!

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



Above: Maxime Toubart at his Domaine in Le Breuil.

Trudon “Monochrome” Brut Champagne

Jerome Trudon is one of the few Champagne growers with whom we work who has a diploma of oenology (the equivalent of a Masters in winemaking). He worked for 12 years in Reims at Roederer, and for two years at Roederer Estate in Anderson Valley before returning to the family farm in 2009. He is a fastidious winemaker, and his Trudon “Monochrome” Brut Champagne is the cleanest, most precise pure Meunier that I have tasted. His nineteen-acre vineyard is located in Festigny, the same village as Michel Lorient, whose Champagne has also been in the club. It is planted to 90% Meunier, but only the oldest, best plots go into the Monochrome, and most of it is made from the Haie d’Amour site in the picture. This bottle is based on 2013, and has a strikingly pure nose of white flowers and freshly baked bread. On the palate, the Champagne is medium bodied and has a great bead of tiny bubbles. The best thing about the wine is the length and minerality, more reminiscent of a Blanc de Blancs than a Meunier!

Below: Jerome Trudon in La Haie d’Amour vineyard, source for this Monochrome.



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

I am proud to say that we can offer this one last special six pack of the year. Once these packs are gone, they are gone! The price is only \$164.99 for members of K&L Wine Clubs and it is an amazing deal. A toast to you! –Gary Westby

Special Champagne Club Six-Bottle Pack for December

The Special Champagne Club **6-Bottle Pack December 2017** is only **\$164.99** for members of K&L Wine Clubs. Inside, you will find two bottles each of the following: **Bruno Michel “Blanche” Brut Champagne, Baron-Fuenté “Esprit” Brut Champagne and Maxime Toubart “Grande Réserve” Brut Champagne.** We sell these at the great price of \$239.94, total, on the shelf, while at any other retailer you could expect to pay over \$350.

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) 2015 Domaine Faiveley Mercurey “Clos Rond” @ \$26.99 per bottle

The 2015 Domaine Faiveley Mercurey “Clos Rond” Monopole is hand harvested. Each year the proportion of de-stemmed and whole cluster changes depending on the vintage characteristics. The wine is aged for 12 months in French oak of which 10% is new. The barrels were chosen for their fine grain and medium toast. The wine is a deep ruby red in color with aromas of red fruits and spice. On the palate the wine is firm, with notes of fresh berries, graphite and spice. The tannins are silky smooth and the finish is long and harmonious. This wine will pair well with beef short ribs or a charcuterie plate.

____ Bottle(s) 2013 Domaine Fontbonau Côtes du Rhône @ \$22.99 per bottle

In 2008 this property was run down, but had 70-year-old Grenache and 30-year-old Syrah vineyards. The soils consist of sand, silt and fine clay, all ideal for growing classic Grenache. The 2013 Domaine Fontbonau Côtes du Rhône drinks more like a fine Châteauneuf-du-Pape than a Côtes-du-Rhône. Thanks to the old vines and soil composition this wine has impressive structure and depth. It's loaded with dark berry fruit, silky tannins and complex structure. It drinks like a wine easily double the price. Enjoy this succulent red with lighter red meats and earthier fare. It's a great match for lamb or veal.

____ Bottle(s) 2014 Turnbull Napa Valley Cabernet Sauvignon @ \$29.99 per bottle

The 2014 Turnbull Napa Valley Cabernet Sauvignon is exactly what I want and expect from a top-notch California Cabernet Sauvignon. It is sourced from prime, estate vineyard holdings: Fortuna, Leopoldina, and Amoenus. The wine has a seductive nose of cherry liqueur and notes of mocha and spice with a hint of scorched earth. The palate has smooth and lush tannins with loads of blackberry and black cherry fruit, and hints of mocha and milk chocolate on the finish. A Cabernet Sauvignon fit for the enthusiast, this will pair perfectly with New York steak or leg of lamb. *Wine Enthusiast* gave this wine 94 points, James Suckling gave it 92 and *Wine & Spirits* gave it 90.

____ Bottle(s) 2014 Hendry Vineyards Napa Valley “Blocks 7 & 22” Zinfandel @ Please Inquire

This is flat-out delicious. Far too many Zinfandels have tried to go over the top with high alcoholic fruit, or have over-oaked themselves to the point of obliterating all signs of fruit. The 2014 Hendry Napa Valley “Blocks 7 & 22” Zinfandel has the perfect balance of briary red fruits, subtle spice notes and a touch of mineral and scorched earth. Perfectly balanced between fruit, tannins, oak and alcohol, this fruity red can pair marvelously with pizza, pastas or a charcuterie plate. 92 points from *Wine & Spirits*.

____ Bottle(s) 2013 Blue Farm “Anna Katherina” Carneros Pinot Noir @ \$29.99 per bottle

A great Pinot Noir, loaded with beautiful strawberry and red fruit flavors and savory notes of herbs and racy acidity. It's easy drinking, with ample fruit, great weight and balance and enough body to satisfy the California Pinot Noir lover without being heavy or sweet. A well crafted wine, it should pair well with roast chicken, salmon or a charcuterie board. *Wine Enthusiast* and James Suckling both gave this 91 points.

____ Bottle(s) 2014 Ancient Peaks Zinfandel @ \$19.99 per bottle

Intense and powerful on the nose, this screams “I am ZIN!” with its mix of briary berry fruits and cracked black

peppercorn. On the palate it turns creamy, but never feels heavy or has any residual sugar. It rides a high line of resonating boysenberry, cassis and dried sage flavors, all coated in a fine dust of white pepper. The finish has some typical chewy tannins and adds a ton of power, and ultimately longevity, with additions of cocoa powder, black cherry and flowering lavender.

____ Bottle(s) 2014 Domaine de Bila Haut “Occultum Lapidem” Côtes-du-Roussillon Villages Latour de France @ \$24.99 per bottle

The vintage 2014 was a little cooler in the region, providing a great thread of freshness and bright blackberry fruit notes to this wine. Notes of violets, currants and peppery spices also abound. Since Roussillon is so close to the Spanish border, there is a large Catalan population throughout the region. The beautiful food there is a great hybrid of savory roasted meats, cured hams and salumi, beautiful seafood and creamy sauces. My own favorite dish was a chickpea salad tossed with Spanish chorizo, roasted peppers and a light vinaigrette laced with a little cumin. That and maybe a grilled veal chop and you’ve got a pretty perfect pairing for this wine. —*Keith Mabry, K&L Rhône/Loire Valley/French Regional Buyer*

____ Bottle(s) 2015 Mas Doix “Les Crestes” Priorat @ \$24.99 per bottle

A blend of 80% Grenache, 10% Carignan and 10% Syrah aged for eight months in two-year-old French barrels. The wine is unfinned and unfiltered. The result is a dark, crimson red wine with dark berry and licorice aromas and a palate of cherry, cola and dried herbs. The wine has excellent weight and feel, with good acidity and balance and a long, harmonious finish. You can pair this wonderful red with meats, cheeses or a gourmet pizza.

____ Bottle(s) 2014 Dominio del Aguila “Picaro” Ribera del Duero @ \$24.99 per bottle

A stunning red wine. The wine has beautiful aromas of red fruit, spice, dried herbs and subtle notes of crushed rocks. On the palate the wine displays gorgeous red fruits that are perfectly balanced against racy acidity and mineral notes. Hints of oak and vanilla finish out this impressive red wine.

____ Bottle(s) 2014 Domaine des Bosquets Gigondas @ \$24.99 per bottle

The 2014 Domaine des Bosquets Gigondas is a blockbuster of a wine, loaded with bright red fruits such as cherry, strawberry and raspberry along with spice and peppery notes. This lush, suave offering is irresistible. The fruit and spice along with the fine tannins and hints of rich oak give this wine a long, smooth feel that deftly unfurls on the palate. A great red wine. You can pair this ideally with pork, lamb or veal thanks to its pretty red fruits and spice notes. *Wine Spectator* gave this 90 points; *Vinous Media* gave it 88-90.

____ Bottle(s) 2013 Domaine La Colliere “La Fontaine” Rasteau @ \$24.99 per bottle

This wine may be one of the best wine values of the entire 2013 Rhône vintage. Made from 80% Grenache grapes and 20% Mourvèdre sourced from 70-year-old vines, the 2013 Domaine La Colliere “La Fontaine” Rasteau is a beautiful wine with aromas of raspberry, spice, herbs and hints of stone. Fruits and pepper accents hit the palate as this lively, fresh offering unfolds. Perfect for pizza, spicy meat dishes or red pasta sauces, this wine will sing with almost all meat-inspired dishes. *Wine Advocate* gave this wine 92 points.

Premium Wine Club Previous Offerings

____ Bottle(s) 2015 Buehler Russian River Chardonnay @ \$14.99 per bottle

The 2015 Buehler Russian River Chardonnay comes from the Wood Vineyard, known for adding peach and apricot flavors and aromas and giving a fleshier feel to the wine, and the River Vineyard which adds a floral quality, mineral and lime notes and a steely quality. Some French oak is used on this wine. This quintessential California Chardonnay has exotic fruit notes, stone fruit and zesty mineral notes. Citrus and peach aromas emerge with a rich palate buffered by nice acidity and graham-cracker notes. The mouth feel is creamy and rich with a long, lush finish. The perfect foil for roast chicken.

____ Bottle(s) 2014 Seven Hills Columbia Valley Cabernet Sauvignon @ \$14.99 per bottle

Washington State is fashioning some amazing wines. The arid climate helps control how much water the grapes see, giving the winemaker/growers a huge advantage. The 2014 Seven Hills Columbia Valley Cabernet Sauvignon has a dark red color in the glass with brimming aromas of black cherry kirsch, mocha and baker’s chocolate. The palate seamlessly unfolds to reveal blackberry and milk chocolate notes with silky tannins and a long, lush finish. The perfect foil for red meats and hearty dishes, this is a fantastic Cabernet Sauvignon for the price.

____ Bottle(s) 2015 Stéphane Aviron “Vieilles Vignes Chenas” Cru Beaujolais @ \$14.99 per bottle
The 2015 Stéphane Aviron “Vieilles Vignes Chenas” Cru Beaujolais is a stunning example of what Beaujolais can and should be. Beautifully fruited with racy notes of wet earth, herbs and spices, this delightful red wine can be slightly chilled and enjoyed with a multitude of cuisines. It is light enough to pair with fish courses such as salmon and sea bass, and it can also pair with pork, veal and some lighter beef dishes. Fresh and fruity but in no way insipid, this complex red is incredibly versatile.

____ Bottle(s) 2016 Domaine des Côtes Blanches Sancerre @ \$14.99 per bottle
This Domaine was founded in the 1930s by Bernard and Pierre Millet. In the 1980s, their son François Millet took over production and now François's son Nicolas runs the estate. Nicolas is currently working towards organic farming. His vines are all planted on the classic terres blanches soil (similar to the limestone-marl made famous by Chablis) and the gravelly limestone soil known locally as Caillotes. Nicolas does an all-manual harvest, something quite rare in this region where many producers machine-harvest. The wine goes through all stainless steel tanks during its fermentation, preserving freshness and vibrancy. It is a gorgeous Sauvignon Blanc with aromas of pomelo, grapefruit peel and lemongrass. This delightful white will pair beautifully with some smoked trout or grilled sea bass over a bed of greens and citrus.

____ Bottle(s) 2015 Emmolo Napa Valley Sauvignon Blanc @ \$14.99 per bottle
The 2015 Emmolo Napa Valley Sauvignon Blanc is sourced from two family vineyards, Rutherford and Oak Knoll. The 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, 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.

____ Bottle(s) 2009 Bodega Poesia “Cuvée Hélène” Argentina @ \$14.99 per bottle
This wine is one step down from their flagship wine, which is named Poesia. The “Cuvée Hélène” is a stunning wine that, like a fine Bordeaux, benefits by spending a little extra time in the bottle. Not a pop-and-pour wine, the 2009 Bodega Poesia “Cuvée Hélène” is dark and brooding, with graphite and cassis aromas. The palate is a dense collage of dark berries, baker's chocolate, menthol, licorice and spice. It has great length, with fine tannins. This Argentinian beast should be paired with tri-tip, meat-lover's pizza or other rich dishes that call for a bold red wine.

____ Bottle(s) 2015 The Royal Tokaji Company “The Oddity” Dry Furmint Hungary @ \$14.99 per bottle
The 2015 The Royal Tokaji Company “The Oddity” Furmint is sourced from first-growth vineyards in Mad, Tokaji, Hungary. Made from 100% Furmint grapes, the 2015 “The Oddity” Dry Furmint has an exotic nose of sliced red apples, cinnamon and gooseberries. The palate has great acidity with flavors of green apple, lime, nuts and spice notes. The finish is bright and lively with subtle aromas and refreshing flavors. Here's a wine that is ideally suited for spicy dishes including Asian and Indian food, and also for cheeses and charcuterie.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2011 Navazos-Niepoort Palomino Vino Blanco Spain @ \$9.99 per bottle
The Palomino grape's low sugar and acidity levels, and the way it oxidizes, make it ideal for fortified wines. Vin Jaune lends itself to certain flavor profiles, including nuttiness and petrol notes. The 2011 Navazos-Niepoort Palomino Vin Blanco Spain is a great example of a Vin Jaune-styled wine. It has inviting aromas of walnut, smoke and poached apricot. The palate is lively and dry with slight oxidative notes that give the wine a light and airy feel. Pair this wine with Marcona almonds, cheeses or shellfish. Robert Parker's *Wine Advocate* gave this 90 points.

____ Bottle(s) 2011 Château Juvenal Côtes-du-Ventoux “Les Ribes du Vallat” @ \$9.99 per bottle
Now at a perfect age for you to enjoy, the 2011 Château Juvenal Côtes-du-Ventoux “Les Ribes du Vallat” is drinking beautifully. With five-plus years of age the fruit has mellowed and integrated nicely against the soft tannins allowing the red fruit, spice and earth tones to flourish. The wine has harmony and balance with a complex bouquet of spice, fruit, earth and mineral notes, all backed up nicely by perfectly proportioned fruit. Enjoy this wine on its own or pair it with dry-aged beef, red-sauced pasta dishes or a thin-crust pizza.

____ Bottle(s) 2014 Area Code Wine Co. Edna Valley Chardonnay @ \$9.99 per bottle

A great entry-level offering. When you're looking for that affordable everyday drinking Chardonnay, a few things need to be present: good fruit, nice balance, a hint of oak, and harmony between alcohol and tannins. The 2014 Area Code Wine Co. Edna Valley Chardonnay has all these qualities in spades. It is a great little bargain that can pair with roast chicken, a salad or cheese plate.

____ Bottle(s) 2014 Domaine du Vieil Orme Malbec-Cabernet Touraine Rouge @ \$9.99 per bottle

This Malbec-Cabernet Franc blend is a truly striking wine, and an exceptional way to introduce our club members to this special property. Composed of equal parts Malbec (known locally as Cot) and Cabernet Franc, the wine is aged in stainless steel, keeping the fruit in its most vibrant state. It is loaded with flavors of sweet black cherry and blueberry jam, crushed thyme and savory spices. It is open, forward and delicious. This wonderful red will pair beautifully with braised pork dishes, creamy cheeses and herb roasted chicken.

____ Bottle(s) 2015 Mas de Sainte Croix "Tendresse d'un Climat" Côtes du Rhône Villages @ \$9.99 per bottle

This 2015 "Tendresse" is equal parts Grenache and Syrah with notes of raspberry coulis, ripe cherries and aromas of alder wood. The wine picks up density and weight as it opens, showing more peppery and Asian spices and sweeter, riper fruit. This is a polished Côtes du Rhône with a beautiful rhythm that will continue to evolve in your glass.

Right now, it is perfect for all grilled fare, including savory spiced lamb chops or herb-crusted pork chops. —*Keith Mabry, K&L Rhône/Loire Valley/French Regional Buyer*

____ Bottle(s) 2015 Guenoc California Petite Sirah @ \$8.99 per bottle

The 2015 Guenoc California Petite Sirah is a rich, almost midnight red in the glass. Aromas of blackberry compote and clove rise from the glass while the palate is a dark, brooding mix of minced meat, marzipan, dark chocolate and blackberry fruit. Easy to drink, and filled with richly-textured flavors, this wine is ideal with slow-cooked red meats.

____ Bottle(s) 2014 Jorge Ordóñez & Co. "Botani" Muscatel de Alexandria, Málaga Spain @ \$9.99 per bottle

The 2014 Jorge Ordóñez & Co. "Botani" Muscatel de Alexandria is a dry Muscat. (The bulk of the Muscat wines made at the winery are made in a sweet style rather than bone dry.) The 2014 Botani has an incredibly floral nose of white flowers, jasmine and wet stone with a palate bursting with orange blossoms, candied citrus and ginger notes. Good acidity and a vibrant fruit core make this a great apéritif wine, and the perfect foil for salads and seafood. Robert Parker's *Wine Advocate* and *Vinous Media* both gave this 90 points.

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

____ Bottle(s) 2012 Valle dell'Acate Cerasuolo Vittoria @ \$21.99 per bottle

The 2012 Valle dell'Acate Cerasuolo di Vittoria DOCG is one of the wines I like to use to introduce Italy to customers who are trying to learn more about the vast array of indigenous grapes. It's a blend of 60% Nero d'Avola and 40% Frappato. The Nero d'Avola gives you the weight, richness and complexity—you could call it the bass line. The Frappato adds soprano: a clean, high-toned skewer of bright cherry-like fruit, that balances the richness. The combination is just sensational. Try it with Middle Eastern lamb dishes or spaghetti Norma.

____ Bottle(s) 2015 Casale della Toria Cesanese del Piglio @ \$21.99 per bottle

Casale della Ioria, owned by Paolo Perinelli and his family, is about 45 miles southeast of Rome. This is one of those talented producers who could always coax character out of this tricky grape variety. Their vineyards are about 1000 feet above sea level, in the area that starts heading into the foothills of the Apennines. The 2015 Casale della Ioria Cesanese del Piglio is an exceptional example of the varietal. This wine is fermented in stainless steel and then aged in French barriques. 2015 was an exceptional year for late-ripening varieties such as Cesanese. The nose is full of vibrant wild cherry and lilac, and then on the palate it broadens into a plummy ripeness, never fat just more viscous.

____ Bottle(s) 2007 Teresa Raiz Friuli Decano Red Blend @ \$16.99 per bottle

The 2007 Teresa Raiz Decano Rosso is a blend of 60% Merlot, 30% Cabernet Sauvignon and 10% Cabernet Franc. The grapes were grown on Friuli's classic soils, a mix of glacial morainic and rocky flat. They were harvested in early October, fermented in stainless steel and then aged in French Allier barriques for 14 months. This wine is now ten years old. Time has allowed it to soften and its flavors have evolved into a complex blend of earth, fruit and spice. Paolo suggests you try it with braised meat.

____ Bottle(s) 2015 Castelgiocondo “Campo ai Sassi” Rosso di Montalcino @ \$22.99 per bottle
The Castelgiocondo “Campo ai Sassi” Rosso di Montalcino (campo ai sassi means field of stones) comes from a series of vineyards planted in 1990 to 2000. The wine had 16 days of fermentation on the skins in stainless steel and then went into a mix of barrels — 80 and 100hl Slavonian oak barrels, and a sizable portion in used French oak barriques. The nose is plummy, with hints of chocolate and spice. On the palate the wine shows a supple richness backed up by some evident tannin. They suggest that you pair the Rosso di Montalcino with an egg-pasta dish such as pappardelle with a rabbit sauce, or in Montalcino the ubiquitous wild boar.

____ Bottle(s) 2014 Pian delle Vigne Rosso di Montalcino @ \$16.99 per bottle
Antinori has centuries of experience growing Sangiovese. The 2014 vintage was variable across Montalcino, and for Pian delle Vigne the wetter, cooler vintage actually helped the vineyard growth in this normally warmer area. It allowed for a longer, slower growing season. When you are in Montalcino you'll have the local hand-rolled spaghetti shaped pasta called *Pinci* and you will undoubtedly have it with a wild boar sauce. It's perfect for this Rosso!

____ Bottle(s) 2009 Terre de' Trinci “Ugolino” Sagrantino di Montefalco @ \$26.99 per bottle
Umbria had never really been known for their red wines, but in the mid 1980s, Sagrantino di Montefalco, a wine traditionally made sweet, had been revised into a dry red. Alvaro Palini, trained as a fashion designer, revolutionized the production of Sagrantino at the Adanti winery. A tremendous amount of the credit should also go to the Arnaldo Caprai Winery. They brought the idea to America in a big way. Most Sagrantino is massively tannic—one needs a good dentist to drink it regularly. Terre de Trinci winery, which made this wine, started in 1992, the year Sagrantino gained DOCG status. I find their Sagrantino more supple, milder and unforced. It still shows the classic structure but it is much better balanced than most! Try it with a grilled T-bone or a cheese-laced lasagna.

____ Bottle(s) 2014 Guado al Tasso Il Bruciato @ \$24.99 per bottle
The 2014 Guado al Tasso Il Bruciato is a blend of 55% Cabernet Sauvignon, 30% Merlot and 15% Syrah. To increase the fruit aromatics, part of the Merlot and Syrah is fermented separately at lower temperatures. The wine doesn't have the sweetness that I find in California wines. With this vintage there is more earth and leather. Try this wine with a Tuscan T-Bone and live like an Italian.

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

____ Bottle(s) Billecart-Salmon “Cuvée Jean George” @ \$39.99 per bottle
Next year, Champagne Billecart-Salmon will celebrate its 200th anniversary. This house makes some of the freshest, most elegant Champagnes in the entire region, and we were able to get an exclusive on their Billecart-Salmon “Cuvée Jean George” Brut Champagne for \$39.99 for our club members instead of the normal \$49.99 price. It is composed of 40% Chardonnay, 40% Meunier and 20% Pinot Noir and has been aged on the lees for three years. The Billecart family has pioneered the use of yeast strains that can work at very low temperatures, and the Jean George has the kind of freshness and brightness that you would expect from this great house. While this is great by itself, it will also go fantastically well with smoked salmon.

____ Bottle(s) Heucq & Fils Brut Prestige @ \$29.99 per bottle
In the quiet village of Cuisles in the Western Marne Valley, the Heucq family has been making estate-produced Champagne since 1936. This is the first time this entirely organic estate Champagne has been exported to the USA. The Heucq Pere & Fils Brut Prestige Champagne is available to club members at \$29.99 instead of the normal \$39.99 price. It is composed of 40% Chardonnay, 30% Pinot Noir and 30% Meunier and aged for five long years on the lees. It is a decadently toasty style, with rich brioche aromas and flavors, but still very mineral and fresh on the finish. This is an excellent apéritif, and it will also make a great pairing with charcuterie!

____ Bottle(s) Baron Fuente “Esprit” Blanc de Blancs Brut Champagne @ \$34.99 per bottle
For the first time ever, we have in the club a Champagne from the Paris district, the Baron Fuente “Esprit” Blanc de Blancs Brut Champagne. This Blanc de Blancs is made from the very last vineyard in the farthest west part of Champagne—the Chantemanche in Saacy-sur-Marne. This site is one of the very few that sit so far west, they are actually in the district of Ile-de-France. The current release is based on 2009 juice, with 5% barrel-fermented reserves from 2008. It is a very creamy style of Blanc de Blancs, with an excellent Chablis-like earth character and a bright finish giving contrast with the richness of the mid-palate.