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February 2015

Dear K&L Wine Club Members,

Every holiday season seems more hectic than the one before. It is great to take a deep breath and exhale. We are excited about the wines we have for you in the upcoming months, and grateful for our continuing and new members. We hope you enjoy the selections in the year to come.

This month the Signature Red Club has two outstanding wines that you can enjoy now in their youth, or cellar for a few years when their complexity will further unveil itself. We begin with the 2012 Faveley "Clos Rond" Mercurey, a delicious, full-bodied Red Burgundy that oozes minerality and freshness. What a great value—a fantastic Red Burgundy that won't empty out your wallet. Our second stunning selection is the 2012 Hall Napa Valley Merlot, a delectable wine with hints of fresh strawberries, rosemary notes and hints of milk chocolate. This wine has impeccable balance and finesse and comes from one of Napa Valley's top new wineries.

The Premium Club allows us to choose from an incredible range of complex, elegant wines from all over the world, at really good prices. This month's first selection is the 2012 Saint Roch "Vieilles Vignes" Côtes du Roussillon Blanc, a fabulous white blend. If you are not familiar with the wonderful world of white Rhône varietals such as Grenache Blanc and Marsanne, here's a great introduction. Along with it comes the 2010 Sbragia "Home Ranch" Sonoma County Merlot, a lush, dense wine with chocolate and dark berry fruit notes that will reawaken you to the joys of Merlot.

For the Best Buy Club we always work to find the best possible wine for the money, fruit-forward, well-made offerings that allow you to enjoy wine with every dinner. This month's two selections are both from Myka Cellars, a small artisanal producer. The 2013 Myka "Mitzi" Santa Cruz Mountains Chardonnay, fresh, bright and fruit-forward, drinks like a wine of twice its price. Next we have the 2012 Myka "Chloe" Santa Clara Valley Meritage, a richly fruited wine, powerful yet complex with deep berry fruit. These two exceptional values are perfect gateways to their up-and-coming wine regions.

This is a great month for you Italiano Wine Club members. We start off with the 2009 La Velona Brunello di Montalcino, a stellar wine that exemplifies the wonder and greatness that is known as Brunello di Montalcino. We follow up with the 2013 Blason Malvasia Friuli-Venezia-Giulia, a floral beauty that oozes beautiful delicate fruit, intense floral aromas and nuanced minerals.

Valentine's Day makes February a great time to be part of the Champagne Club. Our two outstanding offerings start with the Alexandre Le Brun "Tradition" Brut Champagne, a toasty, biscuity Champagne with a full body and apple notes. The second selection is the Boulard-Bauquaire Trépail Vieilles Vignes Brut Blanc de Blancs Champagne, a delicious and creamy wine made from 70-year-old Chardonnay vines. This stunning wine is irresistible and should appeal to the Blanc de Blanc lover in all of us. Use the excuse that this is a Champagne month—pop open a bottle!

As we enter a new year, we will strive to offer you more bonuses: more 6-pack specials and other incredible member-only deals. Keep an eye out for these on page 12 of each newsletter. Always please feel free to give me your feedback both positive and negative on how we are doing.

Cheers!

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

Signature Red Collection Wine Club

2012 Domaine Faiveley Mercurey “Clos Rond” (Monopole)

This wine comes from a single vineyard in Mercurey, in the Côte Chalonnaise. The name means “the walled vineyard in that brambly area.” In a land where ownership is usually splintered, this vineyard is a rare case; it has one owner, Domaine Faiveley. It lies on a gentle slope with rich red-brown soil, with fairly high clay content and buried limestone beneath. The result is a Pinot Noir displaying rich, round fruit, both red and black, and just a hint of the earthiness for which Mercurey is known. When you combine this character with the rich and ripe phenolics that are the hallmark of the 2012 vintage, it’s delicious. The domaine recommends drinking this four to eight years from vintage, if you can stand to wait. (Personally, I’ll be drinking some much sooner, and perhaps keeping some a bit longer.)

Erwan Faiveley and Bernard Hervet reported to Allen Meadows: “The biggest surprise of all though was the Côte Chalonnaise as it gave us both excellent quality and good if not abundant quantities. The fruit was ripe and largely clean with sugars in the 13 to 13.5% range which means that there was very little chaptalization and in most cases none at all. ... Overall the 2012s have a rare harmony of high phenolic ripeness, good but not high alcohols and balanced acidities. They should age well yet deliver pleasure in their youth, which is not always the case.”

Clive Coates writes about the Mercureys from Domaine Faiveley: “The same perfectionism is evident here as at Nuits-Saint-Georges. The recipe includes low yields, hand harvesting, a severe triage [sorting], the use of indigenous yeasts and relatively cool fermentation temperatures.”

We were delighted to get a US exclusive on this wine, for our wine club customers. —*Keith Wollenberg, K&L Burgundy Buyer*

Your re-order price for this wine as a club member is: \$24.99 per bottle.

2012 Hall Napa Valley Merlot

Merlotaphobia, a malady shared by many wine professionals, is the fear of recommending California Merlot, a grape well known to have underperformed. After many sessions on the wine-tasting couch I’ve gotten over my affliction. The actual cure came as I tasted a few wonderful Merlots. When done right, Merlot can display depth of fruit, structure and body without the harsh tannins that make young Cabernet unapproachable. Sadly, a lot of Merlot got planted in areas that aren’t ideal. Like Sauvignon Blanc, Merlot often flourishes and grows best in the ideal terroir and climate for Cabernet Sauvignon. Cabernet Sauvignon, versus other grapes, often fetches two to four times the price per ton. Unfortunately most wineries are then left to make a financial decision and choose the more profitable grape.

Hall Winery, founded by Craig and Kathryn Hall, is relatively young. With great vineyard contracts, a brand-new winery facility and a desire to make the best possible wine year in and year out, Hall is starting to scratch the surface of its potential. They make several wines, including a crisp and refreshing Sauvignon Blanc, a multitude of spectacular single-vineyard and AVA Cabernet Sauvignons, and this 2012 Hall Napa Valley Merlot. This wine is simply stunning with intoxicating aromas of raspberry kirsch, baker’s chocolate, spice and floral notes. The palate is a beautiful blend of racy red fruits, milk chocolate and spice with a racy acid spine along with firm, dusty tannins. The finish is bright and long with both fruit and sweet oak slowly receding from the palate. Pair this delicious wine with grilled meats, hearty vegetable dishes or your favorite cheese plate.

Your re-order price for this wine as a club member is: Please inquire.



Craig Hall founded Hall Winery with his wife, Kathryn.

Premium Wine Club

2010 Sbragia “Home Ranch” Sonoma Merlot

The deal to get the 2010 Sbragia “Home Ranch” Sonoma Merlot into the Premium Club really got me excited. I have always been a huge fan of Ed Sbragia. The owner and winemaker for Sbragia family wines, he gained fame as Beringer’s head winemaker for 15-plus years, fashioning the Beringer Private Reserve Cabernet Sauvignon, Private Reserve Chardonnay and Sbragia Reserve Chardonnay. Ed is one of California’s top winemakers, and featuring one of his wines in our wine club programs is a great coup for us.



Winemaker Ed Sbragia hails from Sonoma’s Dry Creek Valley.

The Home Ranch Vineyard has been farmed by the Sbragia family for decades. It surrounds the Sbragia family’s home at the southern end of Dry Creek Valley. This eight-acre vineyard sits on the flatland of Dry Creek Valley, which sits on an old flood plain that existed before the Dry Creek Dam was built. Thanks to this juxtaposition, the soil features rocky clay loam components which contribute to great drainage in the vineyard. This allows the ideal growing conditions for rich, concentrated grapes.

The 2010 Sbragia “Home Ranch” Sonoma Merlot explodes from the glass with dark blackberry and spice notes, which follow through to a palate jam-packed with blackberry, black cherry, mocha and chocolate notes. A densely structured wine, it has the weight of a Cabernet Sauvignon but the approachability of a Merlot. Pair this wine with your favorite grilled fare such as filet mignon or flank steak.

Robert Parker gave this wine 90 points, and *Wine Enthusiast* gave it 92 points.

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

2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc

The emergence and evolution of almost any up-and-coming region starts with their red wines and then in time you’ll start to see some great white wine values emerge. This is the evolutionary path that the Côtes du Roussillon is taking. The 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc is the perfect example of the amazing white wine values that can be found in this region.

Château Saint Roch was recently purchased by up-and-coming proprietor Jean Marc Lafage, who has made quite a name for himself through his namesake winery Domaine Lafage, well known as a producer of some of the greatest values in all of France. Château Saint Roch is located in the Maury area of the Agly Valley, 15 miles from Perpignan and the Mediterranean Sea. The castle of Queribus, built by the Cathars, sits atop the steep Corbieres mountain and watches over the vineyards from the north. Each vineyard plot is surrounded by blackberry bushes, fig trees, pomegranate trees, cherry trees, carob trees and oaks, and fields of thyme, lavender and fennel. It’s a thriving ecosystem.

A blend of 80% Grenache Blanc and 20% Marsanne from vines with an average age of 50-plus years, the 2012 Saint Roch “Vieilles Vignes” Côtes du Roussillon Blanc starts out with an intoxicating nose of candied citrus fruits followed with floral grapefruit aromas. The palate slowly unfolds to reveal citrus, stone fruits, crushed flowers and mineral notes that all lead into a soft, plush finish. This wine will pair well with seafood, roast chicken or Caesar Salad.

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

Best Buy Wine Club

2013 Myka Cellars “Mitzi” Santa Cruz Mountains Chardonnay

2012 Myka Cellars “Chloe” Santa Clara Valley Meritage

This month's two Best Buy Club wines are a dynamic duo. Myka Cellars is a small operation making some astounding values in both white and red wines, primarily from three appellations: Monterey, Santa Cruz Mountains and Santa Clara Valley. Owner and winemaker Mica Raas has intimate knowledge of the micro terroir, soil and climate of each region from which he sources grapes, and a very hands-on approach. Mica believes that winemaking is very much an art, not a science, and that true perfection in winemaking can only be obtained by careful management of microbial chaos. Artisan wines should, in his opinion, always be vineyard designates, field blends, well balanced and hand crafted. They should exhibit yearly variation, express a sense of place and offer true varietal character. So, all of the parts of a wine should be expressed, and also be in balance.



Mica Raas is based in Santa Cruz but makes wines from several appellations.

Mica learned to make wine from the ground up, starting as a cellar rat and working his way up the ladder to make vineyard-designated Zinfandel in Sonoma's Russian River Valley. Since then he has worked in Napa, Sonoma, and Lodi, and has now come back to Santa Cruz to own and operate his own winery, one of the premier wineries of the Santa Cruz Mountains.

Myka Cellars employs gentle handling techniques on micro-lot wines. They have no fermentors larger than one ton and many of their wines are only one-barrel or two-barrel lots. They use a combination of new world and old world techniques, bridging the two styles for the best attributes of each. Their wines of more than one grape (Meritage blends) involve a co-fermentation, all grapes being fermented together to create complex and unique flavors that are only obtained through this process. They use oak barrels to accentuate the existing flavors of their wines and are careful not to let the oak dominate. This process makes every vintage an expression of that year and a true encapsulation of each vineyard. Myka Cellars employs sustainable practices and there are no additives used in the winemaking.

Our first wine, the **2013 Myka Cellars “Mitzi” Santa Cruz Mountains Chardonnay**, has an absolutely beautiful nose of white flowers, nectarine, fig and wet stone. The palate pulsates with energy thanks to the racy acidity and displays citrus, stone fruits and nectarine flavors as well as a slight hint of mineral and iodine. This wine is reminiscent of a fine Chablis, and is a perfect match for cheeses, salads or seafood.

The **2012 Myka Cellars “Chloe” Santa Clara Valley Meritage** is a blend of equal parts Merlot, Cabernet Franc and Cabernet Sauvignon sourced from vineyards in Santa Clara Valley along the Monterey Bay. The wine starts off with an intoxicating nose of cigar box, clove, baking spices and fig while the palate delivers ripe berry fruit framed by lush tannins and chocolate notes. The wine has great length and can pair easily with grilled red meats or be enjoyed on its own. This wine is a stunning value; it can easily compete in quality with wines priced in the \$20 range.

Your re-order price for each of these wines as a club member is: \$9.99 per bottle.

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

2013 Blason Malvasia Istriana

Okay, so it doesn't say Istriana on the label. The label says Malvasia, but the wine is the grape Malvasia Istriana. Malvasia is a different grape, but for the Isonzo DOC (which this wine comes from), one isn't allowed to use the word Istriana. Have I lost you yet? It's crazy, like so many Italian DOC regulations. This grape, Malvasia Istriana, makes great wines with incredible depth, minerality and weight. (You may have had Malvasia Bianca before; that's a different grape.)

Giovanni Blason's winery is in Gradisca d'Isonzo, situated a scant six kilometers from the Slovenian border on Friuli's and Italy's eastern border. It's about 20 miles north of Trieste. The vineyards are on a plain where the soil is quite stony and filled with iron-oxide-rich limestone. The grapes are harvested in the second or third week of September, crushed and left on their skins for a cold soak for a few hours, then fermented and aged in stainless steel on the lees for nine months.

This wine's nose is filled with jasmine, elderflower and lime blossoms. You'd guess that there would be some correlating sweetness on the palate, but this one from Blason is absolutely dry. On the palate Malvasia Istriana has an unctuousness coupled with a savory, almost gritty feel. Throw in some spiciness and that's this wine. I love drinking this wine just by itself but it goes exceedingly well with seafood risotto or rich fish dishes like sea bass or halibut. The pure enjoyment of drinking this wine with a plate of Montasio cheese, or San Daniele prosciutto is enough for me!

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

2009 La Velona Brunello di Montalcino

La Velona is in the southeast corner of the Montalcino DOCG. The Buontempo family has owned this estate for several decades. The property sits under the imposing Castello di Velona, now a 5-star hotel, and faces Mount Amiata, the extinct volcano that dominates Montalcino's southern boundary and gives so much of the region's climatic diversity. The Orcia River forms the southern boundary of the DOCG. Running between Mount Amiata and La Velona, it creates a cool air flow up the valley during the warm, dry, summer evenings. Here the soils are a mixture of miocenic and cretaceous origin rich in tufa, marl and fossils that are perfect for Sangiovese. The grapes are hand harvested in late September or early October



Slavonian oak barrels in the cellar at La Velona.

depending on the year. The yield is about 2.6 tons per acre. The grapes are crushed, fermented in stainless steel tanks for three to four weeks, then racked into 50hl Slavonian oak barrels for three and a half years.

The wine's aromatics are a mixture of ripe plum and wild cherry with lots of earth and Tuscan brush. On the palate the wine has a certain richness that isn't an over ripeness, just a textural density giving a supple, pleasant feel. The flavors echo the nose showing lots of plummy richness accented by wild cherry and the hints of underbrush. The finish lengthens and brings the wine's acidity into balance. The wine is young and will benefit from five to seven years of aging but it is delicious now so it's hard to convince yourself to wait! When you are in Montalcino, almost every restaurant has the local classic, pinci pasta (if you are in Montepulciano it's pici). These are hand-rolled noodles that have a little extra oomph to them. They are a perfect accompaniment to this wine with a pork or wild boar-based sauce.

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

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

Two New Producers For 2015 Happy New Year and Happy Valentine's Day to all in the Champagne Club! This month's Champagnes are from two grower-producers who are brand new to K&L and the USA. They hail from villages whose wines we've never had before in the club. I visited both of these producers last July while Cinnamon and I were on our 10th anniversary trip to Champagne. I hope that you enjoy them as much as I have.

Boulard-Bauquaire Trépail Vieilles Vignes Brut Blanc de Blancs Champagne

If you drive further north than Cormincy, you'll fall off of the map of Champagne and arrive in the North, land of cobblestones and strong beer. In my 25 trips to Champagne, I had never been up this far and I was lucky to have an appointment with Boulard-Bauquaire and get a chance to explore this region, known as the Massif de Saint Thierry. Christophe and Christane Boulard are eighth-generation wine growers and have vineyards spread throughout the Champagne region.

The bottling in this month's club, the Boulard-Bauquaire Trépail Vieilles Vignes Brut Blanc de Blancs Champagne, is from one plot of 70-year-old Chardonnay vines in the Mountain of Reims village of Trépail. This wine is aged for three years on the lees and composed of half 2011 and half 2010. It has a chalky, creamy, bready nose and a concentrated impression on the palate. As one would expect from such ancient vines, it delivers the goods on the finish with plenty of chalk as well as a bit of honey and white fruit. This makes a perfect apéritif, but will also pair well with seafood such as seared scallops or raw oysters.

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



Christophe Boulard in his winery in Cormincy.

Alexandre Le Brun "Tradition" Brut Champagne

Champagne Alexander Le Brun is the smallest Champagne producer that we import, or even carry from Champagne. He has just 7.5 acres and only makes wine from half of the grapes he brings in, selling the rest off to négociants. His production is just one thousand cases a year total. This tiny scale allows Alex to do nearly everything himself and this hands-on approach shows through in the finished product. He only uses his own estate fruit for his Champagne, and although small, it is diverse. He farms 22 plots in eight different villages, but his base is in Monthelon, a village that's brand new to us at K&L. It's just south of Epernay.

The Alexandre Le Brun "Tradition" Brut Champagne is composed of a third each Chardonnay, Pinot Noir and Meunier from Mr. Le Brun's estate, and nearly every wine in this blend has gone through malolactic. This Champagne has a rich, bready nose from the over 20 months it has aged on



Alex Le Brun out in his vineyard.

the lees, and some very nice savory qualities as well. In the mouth the high quality Meunier gives this wine great roundness and some tasty baked-apple flavors. The cool-climate Chardonnay and Pinot Noir show their stuff on the dry, long finish. It is dosed at 6g/l. Again, this Champagne is perfect to welcome guests, but will pair particularly well with patés and other charcuterie. A toast to you! —*Gary Westby*

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

Re-order Form

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

All wine can be purchased by the single bottle. Prices are shown after each wine listed.

Tax (in California) and shipping will be added to each order.

For a complete, up-to-date inventory listing visit us online at: www.klwines.com

Signature Red Club Previous Offerings

____ Bottle(s) 2012 Buehler “Estate” Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

This 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.

____ Bottle(s) 2010 Alysian “Russian River Selection” Pinot Noir @ \$24.99 per bottle

This is an exciting wine with an expressive nose of cola, rose hips, nutmeg and cranberry. The palate brings it all together with bright, crunchy red fruit that includes cranberry, cherry and raspberry notes, hints of sage and bitter chocolate. This is an energetic wine. I would pair it with grilled lamb or pork chops.

____ Bottle(s) 2010 Summerland “Bien Nacido Vineyard” Santa Maria Valley Pinot Noir @ \$24.99/bottle

Summerland Winery has vineyards all around the Central Coast, allowing them to take advantage of each unique micro-climate and terroir and produce only the best wines, Chardonnay and Syrah as well as Pinot Noir. This wine's palate is a gorgeous blend of cherry kirsch, cherry cola, sage and mocha. The finish is long, lush and smooth with great energy throughout. The perfect foil for roast chicken, pork roast or oxtail stew, this versatile wine can pair wonderfully with rich foods or be enjoyed on its own.

____ Bottle(s) 2011 Robert Stemmler “Estate” Carneros Pinot Noir @ \$27.99 per bottle

The perfect example of a vintage-driven Pinot Noir. While 2011 was an extremely difficult vintage for Bordeaux varietals, both Chardonnay and Pinot Noir flourished. This wine is a delicious, terroir-driven Pinot Noir—exactly the kind of wine that they should be producing. This is a subtle beauty with pretty fruit notes, hints of herb and spice, vibrant acidity and firm tannins. A quintessential example of a Carneros Pinot Noir, this beauty should be paired with grilled salmon, a cheese plate or some grilled lamb. *Wine Spectator* gave this 90 points.

____ Bottle(s) 2010 Benjamin Romeo “Predicador” Rioja @ \$21.99 per bottle

This wine starts off with an intoxicating nose of cherry liqueur, dried herbs and spice notes. On the palate the wine has a densely spun core of red berry fruit, cocoa powder, sage, cherry cola and licorice. The wine has a layered palate and a dense core of fruit, and zippy acidity which holds it together. You can pair this wine with lamb or veal and with richer red meats such as short rib or oxtail. The wine can be enjoyed now or held for five to ten years. Robert Parker's *Wine Advocate* gave this 92 points, and Stephen Tanzer gave it 91.

____ Bottle(s) 2011 Sons of Eden “Kennedy” Grenache/Shiraz/Mourvèdre, Barossa Valley @ \$25.99 per bottle

This wine is a classic blend of old-vine Barossa Grenache (39%), Shiraz (37%) and Mourvèdre (24%). The Kennedy

name is a tribute to the legendary Barossa vignerons who pioneered the planting of the old, treasured vineyards. The Grenache fruit, the soul of this blend, is from an exceptionally low-yielding, 50-plus-year-old Light Pass vineyard planted by the Kennedy family. The wine is deep crimson in color, with fresh aromas of ripe blackcurrants and plum. It has a rich complex, savory palate, displaying layers of ripe berry flavor and velvety tannins, finishing with roundness and great length. —*Ryan Woodhouse, K&L Australia/New Zealand wine buyer*

____ Bottle(s) 2012 Carpe Diem Anderson Valley Pinot Noir @ \$24.99 per bottle

The 2012 Carpe Diem Anderson Valley Pinot Noir displays admirable power, depth and density with deep aromas of black cherry and cola. The wine has excellent delineation, with layer after layer of cherry and berry fruit mixed with notes of herbs and subtle spices. This is a perfect wine for grilled chicken or lamb shank, and with its pretty fruit and racy acidity it is incredibly versatile. *Wine Spectator* gave this wine 90 points.

____ Bottle(s) 2011 Seghesio “Old Vines” Sonoma County Zinfandel @ \$24.99 per bottle

The 2011 Old Vines has a spicy nose of red raspberries, black plum, clove and marzipan with a palate of red berries, cinnamon, red licorice and mocha notes. A rush of fruit on the back palate gives the wine a full-bodied and powerful finish. Pair this with pizza, or pasta with red sauce, or anything off the grill.

____ Bottle(s) 2011 Flowers Perennial Red Sonoma Coast @ **Super Special Price \$21.99 per bottle**

The 2011 Flowers Perennial Red Sonoma Coast is a fascinating wine with aromatics of wild blueberries, sage, and snappy red fruit aromas. The palate is full of delicate berry fruit, hints of lavender, wet earth and mineral notes. The wine has an elegant feel, with complex layers of fruit nicely framed by racy acidity and soft floral aromas. A perfect food wine, it will marry well with fish, pork or roasted vegetables.

Premium Wine Club Previous Offerings

____ Bottle(s) Fonseca Terra Bella Port @ \$14.99 per bottle

This is the first 100% organically grown Port. It has a seductive nose of candied black fruits with a rich palate of plum, black cherry and hints of chocolate. The wine has nice richness with velvety smooth tannins that give the wine a plump and succulent feel. You can pair this wine with nuts and cheeses, chocolate dishes or flan.

____ Bottle(s) 2010 Capcanes Costers del Gravet Montsant @ \$14.99 per bottle

This 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 flat-out delicious wine. I would pair this stunner with flatbread pizza, grilled chicken or a nice cut of dry-aged beef. Robert Parker and Stephen Tanzer both gave this wine 91 points.

____ Bottle(s) 2012 Château Saint-Roch “Kerbuccio” Maury Sec Rouge @ \$15.99 per bottle

This starts out with a stunning nose of blackberry preserves, pipe tobacco and baking spice. That leads seamlessly to a palate packed with supple black fruit, black raspberry liqueur, zesty herbs and hints of earth and mineral. The wine has a lively, energetic palate that nicely balances the ample dark fruits with hints of spice. A delicious red wine. I would pair this grilled eggplant, burgers or a flatbread pizza. Robert Parker gave this wine 90 points.

____ Bottle(s) 2012 Back Nine Cellars Napa Valley Chardonnay @ **SPECIAL PRICE \$12.99 per bottle**

Sexy aromas of tropical fruit, sandalwood, buttered popcorn and nutmeg. The palate is diverse with Asian pear, lemon verbena, green figs, hazelnut and oak accents. Nice acidity coupled with fine tannins give a seamless feel and the wine is also full-bodied, with a finish that goes on and on. Pair with roast chicken or Fettuccine Alfredo.

____ Bottle(s) 2011 Happy Canyon Red Margerum @ **SPECIAL PRICE \$12.99 per bottle**

Our 2011 Happy Canyon Red Margerum is made up of 68% Cabernet Sauvignon, 20% Merlot, 10% Cabernet Franc and 2% Petit Verdot. It drinks well right now but should hold for two to three years. —*Mike Jordan, K&L Domestic Wine Buyer*

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2012 Domaine Carobelle Vin de Pays Méditerranée Rouge @ \$8.99 per bottle

Domaine Carobelle is a five-hectare vineyard owned by the Vautour family, whose winemaking history goes back

several generations. The vineyard is on limestone with a mix of large pebbles and sand. This wine is a mix of Grenache, Syrah, Merlot and Alicante. The aromatics are immediately appealing, with notes of blackberry, black currants, fresh herbs and Asian spices. The wine has a medium-full palate, supple and with polished tannins. This 2012 Domaine Carobelle should drink exceptionally well with herb-roasted birds, pork roasts or country patés and charcuterie. —*Keith Mabry, K&L Rhône and French Regional buyer*

____ Bottle(s) 2012 Hoopla California Chardonnay @ \$10.99 per bottle

The brilliance of an unoaked Chardonnay is that it allows all of the grape's innate flavors to show themselves without being obscured by oak influences. I was blown away when I tasted the 2012 Hoopla California Chardonnay Unoaked. This wine was absolutely packed with beautiful fruit flavors and aromas such as pear, pineapple, stone fruit and citrus notes. The wine had such balance, elegance and purity it literally had my mouth watering between sips. The wine feels very fresh and light on the palate and it will pair perfectly with seafood, salads and cheese plates. You can also serve it on its own as the perfect apéritif wine.

____ Bottle(s) 2013 Capcanes Mas Picoso Montsant @ \$9.99 per bottle

The wine is a ruby red in the glass with aromas of boysenberry, pepper, hibiscus and vine-ripened tomatoes. The palate is a bright display of cranberry, Rainier cherry, raspberry gelatin and subtle spice notes. With its nice energy and grippy tannins, this wine is lively on the palate and feels refreshing and invigorating. It will go nicely with fig salad, prosciutto or any kind of dish that requires a lively red wine.

____ Bottle(s) 2012 Château Pesquié “Le Paradou Blanc” Côtes du Ventoux @ \$9.99 per bottle

The 2012 Château Pesquié “Le Paradou Blanc” Côtes du Ventoux is 100% Viognier that spends five months in tank before bottling. Aromas of lychee nut, white peach and white flowers dominate the nose while bright notes of pear, peach, green plum and mineral notes flow across the palate. A beautiful wine that drinks extremely well.

____ Bottle(s) 2012 Domaine des Deux Puits Syrah Languedoc Roussillon @ \$9.99 per bottle

The 2012 Domaine des Deux Puits Syrah Languedoc-Roussillon can now be called a Côtes Catalanes, since this is now a recognized region. The wine comes from 20-year-old to 40-year-old vines, which are hand-harvested. The wine is fermented with indigenous yeast in stainless steel, then aged in concrete tanks, and then bottled unfiltered and unfiltered. The resulting wine is a sexy powerhouse that displays aromas of blackberry, camphor and hints of spice while the palate is a silken combination of smooth tannins, dark fruits and notes of licorice and incense. This wine totally over-delivers given its meager price. Pair it with pizza, fig and blue cheese salad or a nice cut of red meat.

____ Bottle(s) 2011 Château Bellevue La Randée Bordeaux @ \$8.99 per bottle

A fantastic value from Bordeaux. From the very first sniff Clyde and I knew this wine had it going on. Aromas of milk chocolate, black plum and cherry, spice and tobacco spring from the glass. On the palate is a seductive blend of chocolate, dark berries, spice, menthol, black tobacco and mocha, giving way to a long, sexy and smooth finish. A great value, this is a delicious wine and a perfect example of the amazing values you can still find from Bordeaux.

____ Bottle(s) 2012 Château Grand Bateau, Bordeaux @ \$9.99 per bottle

Medium- to full-bodied, this wine has luscious ripe blackberry fruit flavors, spice and a touch of new oak. Superb value. Though this is a fruit-forward wine, I still recommend opening the bottle and decanting the wine one hour before serving it. After all, it is a very young vintage. I served it with a juicy, rare hamburger off the barbie. A great match! I urge you to try this wine soon and stock up for the year. This is a party-time Bordeaux for under \$10. The label has a picture of the mythical galleon of the famous Château Beychevelle. —*Clyde Beffa*

____ Bottle(s) 2012 Bodegas Castaño Macabeo/Chardonnay, Yecla, Spain @ \$9.99 per bottle

50% Chardonnay and 50% Macabeo, this has a distinctly different feel. A rich yellow hue in the glass, it kicks off with aromas of white flowers, pineapple, honey and hazelnuts. A viscous palate reveals stone fruit, pear, honeycomb and citrus fruits. Rich, bright and zesty, this wine can be served as an apéritif or paired with seafood or a salad. Its many layers of complexity and zippy acidity make it versatile. Enjoy this unique, different spin on the white blend.

____ Bottle(s) 2013 Bodegas Castaño Monastrell, Yecla, Spain @ \$9.99 per bottle

This 100% Monastrell (Mourvèdre) is explosive from the glass. Aromas of white pepper, tomatoes, red cherry and some saline absolutely jump out. The palate is packed with red raspberry, red licorice, beef jerky and pepper. With tons of energy and verve, this wine is alive on the palate with an energetic finish. This red is a lot of fun to drink. It can pair with hamburgers, beet salad or marinated tri-tip but can also be quite lovely on its own.

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

Don't miss the great 6-pack of Italian wines on page 12.

___ Bottle(s) 2012 Castello di Buttrio Refosco Colli Orientali Friuli @ \$17.99 per bottle

The wine has a lustrously dark color. Its aromatic is somewhere between fruity and earthy, balancing intriguing highlights from both sectors. It's on the palate that the wine makes its biggest impression. It seems to flow across your palate with density, lushness and a supple grace but is followed by excellent acidity that balances the wine all the way to the back of your palate. A long, lingering finish heightens the experience. Upon tasting this wine I immediately started looking for a forkful of food to enjoy it with. This wine is perfect for those savory Eastern European dishes of pork, onion, bacon, cabbage and spices that are cooked in a pastry shell or are the filling in ravioli. That hint of wildness, nutmeg, sage and pepper makes for incredibly satisfying winter meals.

___ Bottle(s) 2011 Le Marsure Altajo IGT delle Venezie @ \$9.99 per bottle

The wine is aged in tank for two years and then for two months in French oak barriques. The wine has a nose full of smoke, spice and brush, and on the palate you sense the Refosco's vibrant structure and dynamic flavors, which are softened by the Merlot's plush mouth feel and given a bit of backbone by the force of the Cabernet. It's a fairly full-bodied wine for only 12.5% alcohol— you feel like you're drinking something very substantial. Paolo says it goes best with grilled meats.

___ Bottle(s) 2010 La Monacesca "Camerte" Marche Rosso I.G.T. @ \$22.99 per bottle

The 2010 vintage was outstanding for Marche reds. The core of Sangiovese gives this wine great length and the Merlot gives a supple, up-front richness. The nose shows a lot of complex plum and spicebox and then segues into a bit of leather. On the palate the wine's richness is immediately evident, and as it lengthens it shows lots of earth and iron. This wine is perfect with any grilled meats or hard cheeses. The winery suggests having it with a boneless leg of lamb stuffed with prosciutto, pecorino cheese and black truffle.

___ Bottle(s) 2012 La Monacesca "Ecclesia" Chardonnay @ \$19.99 per bottle

La Monacesca's idea for this wine is for a crisp white, fresh and vibrant and the perfect accompaniment to the Marche's seafood bounty, especially shellfish. The grapes are harvested in the early part of September and then aged for a year in stainless before the wine is bottled. The wine has a super focus, bright and clean with an underlying mineral presence and a long finish. I would decant this wine an hour or so before you drink it, to allow it to open up a bit. Enjoy with your favorite seafood!

___ Bottle(s) 2013 Muri Gries Pinot Nero @ \$19.99 per bottle

The Muri-Gries vineyards are on an ideal southeast-facing slope that ranges from 650 feet to 1300 feet above sea level. The soils are calcareous, ideal for racy Pinot Noir. The wine is fermented in stainless steel and then put into large Slavonian oak casks of 30hl to 50hl. In just one 30hl barrel, you could fit the juice from 13 of California's standard wine barrels (barriques). That means this Pinot doesn't take a lot of flavor from its barrels. You get a wine that is more a reflection of its terroir, and this one shows its origins! The nose is a mix of red fruit and earth. It has a bit of tannin yet is still supple enough to drink now.

___ Bottle(s) 2011 Cantine Viola @ \$19.99 per bottle

The 2011 Cantine Viola Rosso sees no wood aging at all, just fermentation in stainless steel and then bottle age. The wine's aromatics are untamed; it smells of wild brush and roasted meats and while those aromatics are profound they seem to drift side to side at the rim of the glass rather than bursting forth. On the palate the wine spreads and flows, and its luscious texture is highlighted with spikes of smoky intrigue guided by a gently caressing tannic border. I recently made a lamb stew that was based on a caponata (eggplant, zucchini, tomatoes, red peppers, onion, capers and kalamata olives) and this wine embraced that combination of flavors like nothing I've experienced lately.

___ Bottle(s) 2010 Casaloste Chianti Classico @ \$21.99 per bottle

While still young, this has enough up-front fruit that it is already allowing us to see its depth of character and flavor. Decant this wine a full two hours ahead of time, to improve its current drinkability. This wine shows a deeper character of complex fruit. It isn't a reflection of ripe sunshine; these are flavors that come from the earth, brooding, intertwined with stones and mineral deposits, a bit gritty at times. Decant this wine and let it sit for a couple of hours, have a grilled T-Bone, cooked rare. Drizzle some Tuscan Extra Virgin Olive Oil onto it, add a bit of sel gris. Have a bite of that with a sip of this wine and you'll find yourself in Tuscany, in the heart of Chianti Classico!

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

____ Bottle(s) Thienot Brut Champagne @ \$34.99 per bottle

The Thienot Brut Champagne is composed of 45% Chardonnay, 35% Pinot Noir and 20% Meunier. It has a big brioche, cream and baked-apple nose that gives way to a wine that is packed with power and complexity on the palate. This full-bodied Champagne has a luscious finish that is very impressive. It will make a great apéritif.

____ Bottle(s) Paul Louis Martin Brut Blanc de Blancs Champagne @ \$34.99 per bottle

This is based on the 2010 harvest, and is all-stainless-steel fermented with full malolactic. This Champagne has gorgeous, Chablis-like aromatics and flavors, with plenty of clean earth, cream, and subtle toast. I love the rich texture and long finish.

____ Bottle(s) Amaury Coutelas "Cuvée Louis Victor" @ \$29.99 per bottle

This beauty is full of spice and richness. It has a big sourdough-toast nose with some vanilla notes and a complex, layered and entirely original flavor. It is super long finishing. I love this with charcuterie.

Signature Red Club Special Buy

I was lucky enough last year to go on a visit to Stonestreet winery, high up in the Alexander Mountain region. Stonestreet took us on a helicopter tour of their various hillside vineyards, giving us a feel for the elevation, terroir, micro-climate and unique exposures of each of their vineyards. The trip and tour was invaluable in respect to gaining an understanding of their philosophy on terroir, single-vineyards and blending. This trip led to our being offered a fabulous deal on the **2010 Stonestreet Alexander Valley Estate Cabernet Sauvignon (formally Monument Ridge)**. This wine sells at the winery for \$45 and usually at retail for about the same but **we are offering it to wine club members for only \$29.99**. I recently opened a bottle of this and it blew me away. This wine has amazing depth and structure with fine tannins, abundant fruit, hints of mocha and chocolate nicely nestled against a structure supported by good acidity and fine, almost silky tannins. If you're a believer like I am in mountain fruit then this is a must buy. This wine has a 93-point score from *Wine Enthusiast*.

Signature Red "Pinot Appellation Series" 6-pack

The Pinot Noir craze in California has led to explosive growth. Our newest six-pack allows you to sample wines from Bien Nacido (Central Coast), Carneros and Anderson Valley, California's three major hotbeds of Pinot Noir production. You get 2 bottles each of: **2010 Summerland Bien Nacido**, **2011 Robert Stemmler Carneros Estate** and **2012 Carpe Diem Anderson Valley**. An amazing introduction to the variety of styles across the many Pinot Noir appellations in California.

All six bottles for just \$119.94—you save an additional \$40 off the Club Member price!

Signature Red "It's All About the Blend" 6-pack

100% varietal wines are sooo yesterday! Today it is all about the blending and the freedom to add and subtract varietals to come up with the most delicious wine possible. This six pack gives you three remarkable wines that break all of the old rules. You get two bottles each of **2012 Bacio Divino Pazzo (54% Sangiovese, 28% Syrah, 10% Petite Sirah, 8% Cabernet Sauvignon)**; **2011 Flowers Perennial (48% Pinot Noir, 44% Syrah, 4% Pinot Meunier, 3% Dolcetto, 1% Chardonnay)**; and **2008 Waterstone Study in Blue (39% Cabernet Sauvignon, 36% Merlot, 25% Syrah)**. Check out these three unique wines and see for yourself why it is all about the blends.

You get all six bottles for just \$109.94—an additional \$40 off your already low Club Member price!

Club Italiano “Greats of 2014” 6-pack for just \$89.99

I've put some of my favorite wines from 2014's Club Italiano into a 6-pack at the incredibly low price of \$89.99. The regular prices of these wines would add up to over \$140.

We start off with a supple and drinkable Nero d'Avola from Sicily, the **2012 Masseria del Feudo “Il Giglio” Nero d'Avola**. Its nose is dark fruit and has hints of spice and leather. The texture has just enough grip in it to keep your attention without becoming tannic. The wine's acidity stretches out its finish and balances its palate presence. I always think of Sicilian eggplant dishes to go with Nero d'Avola, but this wine is so versatile you can have it with just about anything.

A complex, smooth and full-bodied blend of Pinot Bianco and Pinot Grigio from Italy's Alpine north, the **2012 Abtei Muri Südtirol “Weiss”** is sensational. This vineyard faces southeast, and its predominantly gravelly limestone soils run from 1500 feet up past 2000 feet in elevation. The vines are 20 to 30 years old. The wines from this area have a saltiness to go along with the excellent acidic balance. The winery recommends veal, rabbit, pheasant, grilled octopus and lobster as accompaniments.

From Calabria, the toe of the Italian peninsula, is the **2011 Cantine Viola Rosso**. This exotic red wine sees no wood aging at all, just fermentation in stainless steel and then bottle aging. The wine's aromatics are untamed; it smells of wild brush and roasted meats and while those aromatics are profound they seem to drift side to side at the rim of the glass rather than bursting forth. On the palate the wine's luscious texture is highlighted with spikes of smoky intrigue guided by a gently caressing tannic border. I recently made a lamb stew based on a caponata (eggplant, zucchini, tomatoes, red peppers, onion, capers and kalamata olives) to enjoy with this wine. I highly recommend the pairing!

The pack includes a pair of wines from the Marche's most intriguing viticultural area, wedged high up in the Apennines. First the **2012 La Monacesca “Ecclesia” Chardonnay**. The vineyard is planted with eight different clones of Chardonnay to allow for a more complex flavor since the wine sees no oak. The variety of grapes helps the winemakers balance the climate-related variations of each vintage as well. La Monacesca's idea for this wine is for a crisp white, fresh and vibrant and the perfect accompaniment to the Marche's seafood bounty, especially shellfish. The wine has a super focus, bright and clean with an underlying mineral presence and a long finish. I would decant this wine an hour or so before you drink it, to allow it to open up a bit. Enjoy it with your favorite seafood!

The **2010 La Monacesca “Camerte” Marche Rosso** is a blend of 30% Merlot that is harvested in the middle of September and 70% Sangiovese which is a later ripening variety; they don't start that harvest until the middle of October. The 2010 vintage was outstanding for Marche reds. The core of Sangiovese gives this wine great length and the Merlot gives a supple, up-front richness. The nose shows a lot of complex plum and spice box and then segues into a bit of leather. On the palate the wine's richness is immediately evident, and as it lengthens it shows lots of earth and iron. This wine is perfect with any grilled meats or hard cheeses. The winery suggests having it with a boneless leg of lamb stuffed with prosciutto, pecorino cheese and black truffle.

Tuscany is the last-but-not-least entrant in this 6-pack with a powerhouse Chianti Classico from the superb 2010 vintage. This **2010 Casaloste Chianti Classico** shows a deeper character of complex fruit. It isn't a reflection of ripe sunshine; these are flavors that come from the earth, brooding, intertwined with stones and mineral deposits, a bit gritty at times. The wines at Casaloste are aged in a mixture of French oak barrels. Smaller barrels soften the wine and accelerate the aging process. While they use a few barriques (2.5hl barrels) the majority of wine goes into 25hl and 35hl barrels where it ages more slowly. So, after you decant this wine and let it sit for a couple of hours, have it with a grilled T-Bone, cooked rare. Drizzle some Tuscan Extra Virgin Olive Oil onto it and add a bit of sel gris.

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