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Dear K&L Wine Club Members,

This year is off to a dizzying start! Between the Clubs and helping with Bordeaux, Rhône and more recently Burgundy I am pulled in numerous directions. But there's a bright side to this for our K&L wine clubs. Being exposed to ever more wines from all around the globe translates to the best possible wine club selections! As always, we appreciate your feedback and we take it into consideration.

The Signature Red Club has two fantastic Pinot Noirs, from my two favorite Pinot Noir regions in California: Anderson Valley/Mendocino and Russian River Valley. Our first selection is the 2013 Maranet Russian River Valley Pinot Noir. It's made by DuMol winery, renowned as one of Russian River Valley's top producers of Pinot Noir and Chardonnay. Elegance, balance, and beautiful delineation of fruit are the hallmarks of this stunning wine. Next we have the 2014 Maryetta "Valenti Ranch" Mendocino Ridge Pinot Noir, a large-scaled Pinot Noir bursting with delicious red fruit and subtle spice and floral notes. This wine is so approachable and enjoyable now, it is hard to believe it is a 2014.

What an exciting Premium Club month! We begin with one of my favorite wines in the world to sell: White Bordeaux. White Bordeaux in my opinion is one of the most underrated wines in the world. This month's selection, the 2011 Le Thil Comte Clary Blanc Pessac-Léognan, is the perfect example. This beautiful wine's gorgeous notes of citrus, wet stone and savory salinity make it the ideal match for oysters or roast chicken. Paired with it we have the 2013 Oberon Napa Valley Cabernet Sauvignon. This is an insane value from Napa Valley, one of the best Cabernet Sauvignons around for under \$20. In other words, it's what we are all looking for! Deep, dark and spicy, this wine has it all in spades.

Our Best Buy Club has two delicious reds this month, from regions often associated with great value. The 2013 La Posta "Pizzella" Malbec Argentina is a stunning value. Loaded with ripe red fruits, spice and subtle mocha notes, this is exactly what you want from an inexpensive Malbec. Just pure deliciousness. Not to be outdone is the 2013 Château de Montfaucon Côtes du Rhône. This is a perennial value, one of the best daily-drinking Côtes du Rhône's out there. Spicy, elegant and perfectly balanced between fruit and acidity, this is an ideal food wine, amazingly versatile.

Our Italiano Club is all about stupendous Tuscan value. First, the 2012 La Massa Toscana IGT, a blend of Sangiovese, Cabernet Sauvignon, Merlot and Alicante, packed with gorgeous fruit and spice. We have the perfect follow-up in the 2010 Il Valentiano "Campo do Marzo" Brunello di Montalcino, a fantastic wine and unbelievable deal from what many are calling the greatest vintage ever in Montalcino.

Just in time for Valentine's Day our Champagne Club delivers two Champagnes perfect for celebrating with that special someone in your life. Get the party rolling with the 2009 Ariston "Aspasie" Brut Champagne, a stalwart in our Champagne program. This once again way over-delivers with razor-sharp acidity and toasty brioche notes. A newcomer to our Champagne Club is the Jean Josselin Cordon Royal non-vintage, a Pinot Noir-dominated Champagne with beautiful, delicate fruit accents and a touch of toastiness.

Cheers!

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

Signature Red Collection Wine Club

2013 Maranet Russian River Valley Pinot Noir

I am constantly amazed at how many wineries there are out there. I am sure most of you have not heard of Maranet, unless you have been in the club for years. A while back we featured a Syrah from them. Maranet is made by DuMol winery and is almost exclusively sold to restaurants as a pour-by-the-glass wine. Luckily, we have a long-term relationship with DuMol. They were gracious enough, after my tasting this wine and loving it, to work with us and sell us enough to go into the wine club.

DuMol winery got its beginning fashioning wines from vineyards dotting the Russian River Valley. More recently they have begun to farm vineyards in Occidental, only a few miles from the ocean. When DuMol sees enough individuality from a vineyard they will endeavor to make a single-vineyard offering. The 2013 Maranet Russian River Pinot Noir it is a blend of multiple vineyards throughout the Russian River Valley.

One of the secrets to the success of DuMol winery—besides having great fruit sources—is head winemaker Andy Smith. Andy has a wealth of experience thanks to stints at Paul Hobbs, at Gemstone Vineyards, and as head winemaker at Larkmead. Andy has a deft hand at allowing the fruit to speak for itself and there is no better proof of this than the 2013 Maranet Russian River Valley Pinot Noir. Dark berry fruit, notes of cola and strawberry preserves flow across the palate with supple tannins, crisp acidity and a smooth, lush finish. This is a delicious and easy-drinking Pinot Noir. Pair this wine with fresh salmon steaks, pork roast or leg of lamb.

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

2014 Maryetta Pinot Noir, Mendocino Ridge

Most of the time we find wines for the clubs from conventional sources such as wholesalers or importers. Once in a while we find them in unconventional ways, and this beauty is an example. I got a phone call from a good friend (a Serra High School buddy in the early 1960s). He said his grandson at Cal Poly has a friend who makes very good wines in the Paso Robles area. His grandson is doing a report for a Cal Poly class about the wine business, from production to sales. He asked if I could please give an interview to the grandson, and taste the wines that this friend is making. It all seems complicated especially when he says the young winemaker makes exceptional Pinot Noirs! I am thinking Pinot Noir from Paso Robles, hmm, this will be a short tasting!

Well, it turns out that the grapes for the Maryetta Pinots come from Mendocino. I met with the winemaker and the grandson, and the granddad. We tasted and talked. Bottom line, the Maryetta wine was and still is fantastic. This wine is the second vintage from Maryetta and it comes from a famous



Andy Smith, winemaker for DuMol and for Maranet.



Valenti Ranch Vineyard, Mendocino, is at 1800 feet.

vineyard, Valenti Ranch Vineyard, which is located at 1800 feet elevation in the Mendocino Ridge region. The grapes are three clones—828, Pommard, and Rochioli. The wine is aged in 35% new oak, 12 months in the barrel. Whole-berry fermentation, etc. etc. Alex and I loved the wine and we bought all they had (110 cases) on the spot, for a price we suggested, somewhat lower than the new winemaker had wanted. A perfect club wine, we thought. It is a medium light color with intense fruity aromas of strawberries and raspberries. It's an elegant wine that is lush on the palate and has a long, lingering finish. It's absolutely delicious, and it has rounded tannins for a bit of ageing. There is very little of this wine, so get it while you can.

So there you go. The grandson got his interview, the winemaker got his money and you get to taste this wonderful wine. Easy peasy. —*Clyde Beffa*

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

Premium Wine Club

2011 Château le Thil Comte de Clary Blanc, Pessac-Léognan

In the year 2000 we wrote about the 1996 vintage of this wine: “This is one of the most exciting new wines to emerge from the Graves area of Bordeaux, home of some of the most famous producers of dry white wine in the world. Le Thil is situated in the ‘Golden Triangle’ of Pessac-Léognan between two other superstars, Château Smith-Haut-Lafitte and Château Fieuzal. Although not a classified growth (because of its young age—the property started in 1989), Le Thil produces a white wine of challenging quality from its microscopic 2.5 hectares (6 acres). In this area of Bordeaux, Sauvignon Blanc and Semillon reign supreme. This particular blend is made of 60% Sauvignon Blanc and 40% Semillon. It's full-bodied, rich, creamy/toasty and mineral-infused wine. You're initially struck with a perfumed nose that has undertones of mowed hay and toasty oak. On the palate, the wine is full-flavored and clean, with stony, mineral flavors and some citrus on the palate...”



Château Le Thil, located in the “Golden Triangle” of Pessac-Léognan.

Well what a difference 15 years makes as now Le Thil is owned by the Cathiards of Smith-Haut-Lafitte fame. And as good as this 2011 wine is, alas, this is the last vintage. Le Thil Blanc will be no more, as the grapes from which it was sourced have been pulled out so that Merlot and Cabernet could be planted in their place. Estates in this area make much more money on red wines than on whites. You have a chance to buy and taste the last white Le Thil, and it is delicious. This 2011 has a melony aroma and flavor with some peaches and honey, and with the great stiff acidity of the 2011 vintage. James Molesworth from the Wine Spectator scored it 90 to 93 points and wrote in 2012: “A lively, taut, herb-driven style. There is a wiff of smoke on the finish, with latent richness that emerges slowly with time in the glass.” Now, in 2016, this is a perfectly mature white wine that drinks great right now. Do not over-chill it please. This would be great with salmon, lobster or chicken. —*Clyde Beffa*

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

2013 Oberon Napa Valley Cabernet Sauvignon

One of my toughest challenges is finding good Cabernet Sauvignon for under \$20. It is even tougher to find good Napa Valley Cabernet Sauvignon for under \$20 and that is why I was jumping for joy when I tasted this wine. The 2013 Oberon Napa Valley Cabernet Sauvignon is exactly what I want from an under-\$20 Napa Valley Cabernet: good, deep fruit with nice spice, clean oak accents and balance. It is all here and then some.

Oberon winery is a creation of Folio wine partners, which is a company founded by Robert Mondavi's son, Michael Mondavi. Michael handled the wine marketing for Robert Mondavi winery for years, then decided to create his own wine marketing company. Oberon is one of his brands and in typical Mondavi fashion it totally over-delivers in quality compared to price. The wine is made by Tony Coltrin, who brings 40 years of winemaking experience to the table. Oberon sources fruit from some of the best vineyards in Napa Valley known for producing classic Bordeaux varietals (Cabernet Sauvignon, Merlot, Cabernet France, Malbec and Petit Verdot). Thanks to Mr. Coltrin's long-standing relationships with local growers in Napa Valley, Oberon is able to secure consistent high-quality grapes from some of Napa Valley's premier growers. The grapes are sourced from vineyards in Rutherford, Oakville, Oak Knoll, Wooden Valley and their estate vineyard, Oso Vineyard, which is in the northeastern corner of Napa Valley.

The 2013 Oberon Napa Valley Cabernet Sauvignon is outstanding! Loaded with dark berry fruit, crème de cassis, graphite, spice and sweet oak accents, this is a flat-out delicious offering and a marvelous bargain. The blending of multiple vineyard sights gives a layered feel to the fruit, with the noticeable traits of both Napa's volcanic hillside fruit and the alluvial soil of the Valley's floor. The wine is aged for 12 months in French oak (45% new). You can pair this wine with all red meats, grilled chicken or pasta with red sauce. *Wine Enthusiast* gave this wine 90 points.

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



Oberon winemaker Tony Coltrin.

Best Buy Wine Club

2013 La Posta "Pizzella" Malbec Argentina

While not exactly the same model as an Italian wine co-operative, the winery La Posta is in many ways a twist on the Italian co-op idea, from the Argentine perspective. La Posta works with several growers at different vineyard sites and appellations spread across the Mendoza Valley. The Argentine equivalent of Napa Valley, the Mendoza Valley is ground zero for top-flight Malbec, which is a very intriguing grape. Malbec was always viewed in France as merely a blending grape, but it has found its ideal home in Argentina and has soared to new heights. It's obviously capable of standing on its own merits.

The Pizzella family, growers of the La Posta "La Pizzella," are relative newcomers to the Mendoza Province, but their early success growing cool-climate Malbec grapes quickly



The Pizzellas all work together on their family vineyard.

drew attention from locals. Paula and Pablo Pizzella are both physical education teachers, and along with their three children get plenty of exercise working their beautiful ten-hectare vineyard located in Altimira (La Consulta). Their vineyard is named Finca Coquena after the god and protector of goats, sheep, and llamas in the Andes.

The 2013 La Posta “Pizzella” Malbec Argentina is a fantastic value, deep ruby red in the glass with seductive aromas of red berry, spice and mocha. The palate is a sexy blend of dark berry fruit, spice, minerals and just the right hint of rich oak. This all marries incredibly well thanks to the gripping acidity and balance of tannins and fruit. Pair this beauty with filet mignon or a simple pizza. Either way you'll have a smile on your face.

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

2013 Château de Montfaucon Côtes du Rhône

Château de Montfaucon has been one our best selling Rhône wines of all time. Every year we are thrilled to go back to the estate, taste this tremendous bargain and bring it over. Our relationship with Rodolphe de Pins, vigneron for the property, has spanned over two decades. Rudy began his viticultural studies in France and finished at UC Davis in California. He went on to make wine at such great estates as Henschke and Vieux Telegraphe before returning to the family estate in 1995 and assuming the helm. The vineyards are based in Lirac, which sits opposite the Rhône River from the famed appellation of Châteauneuf du Pape. Farmed organically, the estate has grown from its original 18 hectares to 45 under Rudy's guidance. They farm eleven different grape varieties, including the classics such as Grenache and Syrah and some other heirloom varieties: Clairette, Counoise, Bourboulenc and Picpoul. This diversity of grape varieties, they feel, adds to the complexity of their wines.

The 2013 Côtes du Rhône is a blend of 50% Grenache, 20% Syrah, 15% Carignan, 10% Cinsault and 5% Counoise. The wine is aged predominantly in concrete tanks which allow micro-oxygenation without any obtrusive oak notes while still rounding out the flavors. The Côtes du Rhône is all about freshness and spice though. Pure red fruit notes of raspberry coulis and strawberry are surrounded by notes of crushed peppercorn and Provençal herbs. This is one of the most complete Rhônes on the market, always over-delivering for its price. Serve this wine with some grilled lamb chops or perhaps a hearty stew. Great for Taco Tuesday—you most assuredly will want more of this to enjoy with your weeknight meals. —*Keith Mabry, K&L buyer of Rhône and French Regional wines*

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

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

2012 La Massa Toscana IGT

Any amount of time that you spend with La Massa's owner, Giampaolo Motta, you have to be impressed with his impatience. Giampaolo was born and raised in Naples. His family was in the leather business and while overtures for his placement within the company were many, Giampaolo had other ideas, auto racing for one. Eventually wine was the winner. Giampaolo committed himself to learning how to make wine, and worked at Chianti producers such as Riecine, Castello d'Albola and Castello dei Rampolla. In 1992 he bought the La Massa estate just south of Greve in the village of Panzano. This area is known for the Conca d'Oro or golden shell, the largest and most famous contiguous vineyard site in Chianti Classico, sloping gently to the southwest.

Years of growing grapes and making wine gave Giampaolo an idea. He knew every inch of his vineyards, but only skin deep, so he hired a geologist to trench and map the estate. It was then he realized he was growing some grapes in soil that would never make great wine, so he started replanting—a big

undertaking. He also felt he needed to learn more about winemaking from a different perspective, so he went to Bordeaux. Where else would you go to learn about Sangiovese? Well, probably somewhere else. What he did learn about was Cabernet Sauvignon and the rest of the Bordeaux varietals.

So in 2008, he started working with his good friend, Stéphane Derenoncourt, one of the world's most famous winemaking consultants. At the same time "they" decided he needed a new winery. Those consultants are always willing to spend your money. The French company, Atelier des Architectes Mazieres, designed the new winery and voilà, in the fall of 2012 the new winery was operational. This vintage was the first processed in the winery. It is without a doubt our most popular Italian wine at K&L, a blend of 60% Sangiovese, 20% Cabernet Sauvignon, 20% Merlot and Alicante Bouschet. This is a delicious bottle whether you enjoy it by itself or with your favorite meats off the grill.



La Massa's owner, Giampaolo Motta.

Your re-order price for this wine as a club member is: \$16.99 per bottle.

2010 Il Valentiano "Campo do Marzo" Brunello di Montalcino

In September 2014 I spent four days in Tuscany tasting with James Suckling, going through an ocean of 2010 Brunello. I was invited to taste with James because Montalcino is really my specialty and after we'd talked a few times he realized I knew most everyone in that area, especially all of the guys he didn't, and I knew their back story as well.

Sangiovese is a squirrely varietal, fickle and difficult to understand. On the third day of tasting, the first wine of the day was this 2010 Il Valentiano Brunello di Montalcino. I'd already tasted the wine six months earlier at Vinality and then shortly thereafter at the winery, and had really liked it for its pure, unadulterated flavors and supple nature. However Sangiovese being Sangiovese, tasting it that morning was like ringing a doorbell and having no one answer. The tasting is blind so I had no idea what we tasted until it was revealed. I hadn't recognized it at all, and there was nobody home. I was disappointed the wine didn't show well but we trudged on through another 40 wines before we broke for lunch. It was warm outside where we were eating lunch so we drank mostly whites but I dragged along the Il Valentiano just because I knew the wine was so much better than it had seemed early that day. I decanted it and swirled it around a bit and wow—it really opened up. I evidently was making affirmative noises because other folks at the table asked to try it and I eventually poured some for everyone. All were really surprised. The wine we had tasted earlier was not recognizable, and this was a beautiful, supple and expressive wine. So, listen up! A couple of hours before you drink this wine, decant it. It doesn't seem as if it would need the air time as it's so well balanced, but trust me it does!

Your re-order price for this wine as a club member is: \$22.99 per bottle.

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

A First from a New Producer, and a New Vintage from an Old Favorite This month the Champagne Club brings you two very different bottles from opposite poles of the region. From the far south, just five miles from the boarder with Chablis, we have a great bottle from Champagne Jean Josselin. From north and west of Reims in the village of Brouillet, we have a new vintage from our first ever direct-import producer, Aspasia. A toast to you!

Jean Josselin Cordon Royal

The Jean Josselin “Cordon Royal” Brut Champagne is the purest expression of the kimmeridgian terroir that the southern part of Champagne shares with Chablis. The entire Josselin line shares incredibly expressive, clean earth minerality. I bought nearly everything they make; we have three of their other cuvées in stock. The Cordon Royal is the most Chablis-like of the line. I was shocked when Jean-Felix told me that it is in fact 100% Pinot Noir! This wine is almost all reserves from 2010, with just 30% of the 2011 juice added for freshness. This crisp Champagne has a fine bead, and is an ideal for oysters, crab or anything from the sea with a shell!

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



Jean-Felix Josselin among his vines in Gye-sur-Seine.

2009 Ariston “Aspasie” Brut Champagne

We first started working with the Ariston family in 2000, and we have carried every vintage that they have made since the 1996. Many of these have appeared in this club, and they are always well received. The 2009 Ariston Aspasie Brut Champagne is the same blend as all their vintage wines: one third each Chardonnay, Pinot Noir and Meunier from vines on the property that average about 25 years old. The style of this wine is a huge departure from past vintages. 2009 was such a warm, ripe vintage in Brouillet that Paul-Vincent dosed the Champagne at only 2.5 grams per liter. It could be called an extra-brut, but because of the broad, toasty nature of the wine underneath, it tastes just like a normal brut... but an extra good one! This makes a great apéritif, or a partner with paté.



Paul-Vincent holds up a bottle of the 2009 you just received. His father Remi wonders why he isn't pouring it!

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) 2013 Myka Cellars “Rebecca’s” Santa Cruz Mountains Pinot Noir @ \$19.99 per bottle
The 2013 Myka Cellars “Rebecca’s” Santa Cruz Mountains Pinot Noir is a delicious wine, packed with pretty berry flavors and aromas of rose and hibiscus, buffered by racy acidity. This is a top-notch offering. The fruit is pure and delineated with just the right amount of tannin and acid balance, and the finish is long, smooth and supple with hints of dried herbs. Pair this beauty with fresh salmon or a roast chicken.

____ Bottle(s) 2011 Stonestreet “Estate” Alexander Valley Cabernet Sauvignon @ \$29.99 per bottle
This is sourced from a handful of blocks situated on the spine of the primary mountain crest that runs through the estate. The wine conveys aromas and flavors of dried blackberry leaves, juniper, cardamom, wild red berries, black pepper, and wet, black slate. The mouth feel is defined by firm and elegant tannins with distinct concentration, a dark chocolate finish and a sagebrush note common to the wines from this ridge. This wine will pair well with filet mignon, beef cheeks or a hearty stew. *Wine Enthusiast* gave this wine 93 points.

____ Bottle(s) 2012 T-Vine Napa Valley Petite Sirah @ \$19.99 per bottle
The 2012 T-Vine Petite Sirah is delicious, packed with blackberry jam, black plums, crème de cassis, spice notes and baker’s chocolate. This is a hedonist’s delight, a lot of fun. It’s big and bold as Petite Sirah should be, and deftly mixes size and weight without coming off heavy or hot. Pair this puppy with slow-cooked red meats and with rich foods that need an equally rich foil.

____ Bottle(s) 2012 Girard Napa Valley Cabernet Sauvignon @ \$19.99 per bottle
This wine displays intoxicating aromatics of dark fruits, mocha and vanilla bean with a silky-smooth palate of berry fruit, cassis, a touch of cocoa powder and a hint of leather. The tannins are fine and the balance between oak and acid is impeccable. This wine will pair marvelously with all red meats—and also with a gourmet pizza. You may drink this now or, if you’re endowed with incredible patience and impulse control, keep this puppy in the cellar for five to ten years where it will only get better.

____ Bottle(s) 2013 Seghesio “Rockpile” Sonoma Zinfandel @ \$29.99 per bottle
The 2013 Seghesio “Rockpile” Sonoma Zinfandel has amazingly delineated red and black fruits followed up by fantastic spice notes and a focused mid-palate where the tannins, sugars, acid and fruit all meld together harmoniously. This is perfect paired with seared red meat. You can enjoy it now, or cellar it for a good five years and see how well it develops, as classically made Zinfandels are designed to do. *Wine Spectator* gave it 93 points

____ Bottle(s) 2013 Domaine de Marcoux Côtes du Rhône @ \$24.99 per bottle
The 2013 Domaine de Marcoux Côtes du Rhône has a beautiful nose of savory herbs, red berries and hints of licorice, flowing deftly from the glass. A blend of 80% Grenache, 10% Syrah and 10% Mourvèdre, this delicious wine displays everything you’d want from a Côtes du Rhône, with a palate of red berries, cherry kirsch, white pepper, savory herbs and bright acidity. Its great length and tension make it ideal for food pairings such as lamb, veal, pork or duck. The brightness and length remain on your tongue long after you swallow, giving added enjoyment and intrigue. You can cellar this for a few years to let more complexity reveal itself, or drink it now because it tastes so good! Enjoy this fabulous Côtes du Rhône. It’s masquerading as a fine Châteauneuf-du-Pape.

____ Bottle(s) 2010 Foley Johnson Napa Valley Cabernet Sauvignon @ \$24.99 per bottle
A stunning value, packed with dense, dark berry fruit, subtle spice notes, baker’s chocolate and fine tannins. There’s great complexity and integration of oak, and the wine is in an ideal drinking window right now. That has a lot to do with its being a 2010 vintage; most of the Cabernet Sauvignons in the marketplace right now are the young 2012s or 2013s. These are all great vintages, but a 2010 is much more approachable. This ready-to-drink 2010 Cabernet Sauvignon is the perfect match for a perfectly cooked filet mignon or a bold dish of pasta.

____ Bottle(s) 2011 Quinta Sardonía “QS2” Proprietary Red Spain @ \$26.99 per bottle
This is a standout. It is a blend of 80% Tinto Fino (Tempranillo), 13% Cabernet Sauvignon and 7% Petit Verdot aged for 15 months in a combination of French oak and amphorae. This beautiful wine exhibits gorgeous notes of red berry, spice and crushed rock on the nose with a vibrant palate of spicy red berry fruit, floral notes and terrific energy. This is an exciting red wine—it has an electric feel to it. Pair this beauty with a thin-crust pizza, a charcuterie plate or a grilled pork chop. Robert Parker’s *Wine Advocate* gave this wine 90 points.

____ Bottle(s) 2011 Seavey “Caravina” Cabernet Sauvignon Napa Valley @ Please Inquire
Robert Parker called this possibly the best second wine in all of Napa. The 2011 Caravina has seductive aromas of plum and blackberry while the palate reveals rose hips, black fruits, hints of chocolate and subtle oak accents. Perfectly balanced with just the right amount of tannins and oak, this wine can be enjoyed now in its youth or cellared for five to ten years to allow it to reveal even more nuance. Antonio Galloni gave this wine 91 points.

____ Bottle(s) 2012 Vila Viniteca “El Hombre Bala” Red Spain @ \$24.99 per bottle
This 100% Grenache wine grown in high-altitude granite soils has great typicity—it’s a truly exceptional expression of the character of the grape. Beautiful notes of red berries, spice, cherries and hints of blood orange, framed by just the right amount of acidity and great minerality, make it a gorgeous wine. With its great length and a nice firm palate, this stunner is the perfect match for grilled pork chops or a charcuterie plate of Iberico Jambon (Spanish ham/prosciutto). Robert Parker’s *Wine Advocate* gave this wine 92 points.

____ Bottle(s) 2013 Vasco Urbano Petite Sirah Livermore Valley @ \$22.99 per bottle
Vasco Urbano is a Nottingham Cellars label, devoted to high-quality Rhône varietals. This wine is exactly what you want from Petite Sirah. It is a dark purple in color. Springing from the glass are aromas of blackberry liqueur, black pepper, hints of graphite and molten rock. The palate has a viscous feel, with dark berry compote, notes of licorice and dark chocolate all seamlessly leading to a smooth, lush finish. This delicious wine feels a bit hedonistic. Pair with pork belly, grilled sausages or a fig and blue cheese salad.

Premium Wine Club Previous Offerings

____ Bottle(s) 2014 Marc Brédif Vouvray @ \$14.99 per bottle
The 2014 Marc Brédif Vouvray is everything I want and expect from Chenin Blanc. It is pale gold in color with an aromatic nose of white flowers, stone fruits and fresh pears. On the palate, fruit flavors of grapefruit, Asian pear, spice and hints of talc and wet stone shine through. The wine has great acidity and verve with excellent delineation of fruit and terroir. Pair this with spicy cuisines and green leafy vegetables—notoriously difficult for wine pairing—and you will be amazed at this wine’s versatility.

____ Bottle(s) 2012 Domaine La Colliere “Rasteau” Côtes du Rhône-Villages @ \$14.99 per bottle
This Côtes du Rhône-Villages is a ruby-red hue in the glass with sexy aromatics of red and black candied fruits, smoke, roasted meats and licorice notes. On the palate the abundant berry fruit deftly mixes against flavors of wild game, smoke, licorice and herbs. The perfect match for roast duck, pork chop or lamb, this red is perfect for enjoying tonight! Robert Parker’s *Wine Advocate* gave this wine 90 to 92 points.

____ Bottle(s) 2013 Folly of the Beast Central Coast Pinot Noir @ \$9.99 per bottle
The 2013 Folly of the Beast Central Coast Pinot Noir is delicious, loaded with fresh berry fruit and spice notes along with hints of earth and dried herbs. This wine is exactly what Central Coast Pinot Noir should strive to be. Fruity, balanced and a joy to drink, it can be paired with wild salmon, pork loin, and more.

____ Bottle(s) 2011 Château Juvenal “La Petit Homme” Côtes du Ventoux @ \$14.99 per bottle
The 2011 Château Juvenal “La Petit Homme” Côtes du Ventoux is a stunning red, packed with bright red fruit, subtle spice notes of white pepper, vine-ripened tomatoes and black licorice. This complex, expressive wine is an outright stunner. The combination of balance, complexity and subtle power gives it something of a Burgundian feel but its birthright comes forth as the finish pushes through loud and clear. It’s a blend of equal parts Grenache and Syrah. *Wine Advocate* gave this wine 91 points.

____ Bottle(s) 2012 Mas de Volques Volcae “Cuvée Speciale” Languedoc @ \$14.99 per bottle
A blend of 40% Syrah, 40% Grenache and 20% Carignan that spent 12 months in barrel (the Grenache spent it in stainless steel tanks). It’s a red with a seductive nose of blackberries, pain grillé, black licorice, melted chocolate and subtle spice notes. The palate is a rush of dark berries, black plums, spice, bitter chocolate and mocha notes. With seamless tannins and surprising acidity, this wine is irresistible. Pair it with a fig and blue cheese salad, charcuterie or your favorite meat dishes and you will not be disappointed! Robert Parker’s *Wine Advocate* gave this 91 points.

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

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

____ Bottle(s) 2013 Kingston Vineyards (K&L Cuvee) Pinot Noir,
Casablanca Valley, Chile @ **SPECIAL \$12.99** per bottle

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

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

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

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

100% Cabernet Franc aged for 12 months in neutral French oak barrels and then transferred to tank where it remains for eight months more. Some of the wine is fermented in stainless steel tanks, some in barrel and some in concrete that has some of the local chalk mixed into the concrete, giving the wine a unique influx of terroir. Aromas of blackberry, licorice and tobacco rise from the glass with just a hint of green vegetables. The wine turns dark and brooding with Asian spice, pipe tobacco and blackberry and cherry fruit. Subtle tannins and a touch of chalky limestone add nuance. This red wine is a lot of fun. Pair this with racier dishes such as grilled duck, stuffed green bell peppers or steak salad.

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

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

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

The wine is lively and medium full, fresh and expressive. It catches what can be done in the region with a fine hand behind the winemaking. You can pair this lovely wine with grilled game birds such as quail or squab. Duck would be great too, or lamb if you feel up for it. —*Keith Mabry, K&L buyer of Rhône and French Regional wines.*

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2013 Villa Maria “Private Bin” Red Blend Hawke's Bay New Zealand @ \$9.99 per bottle

This is packed full of deep plum and berry fruits, blackcurrant, leather, graphite and toasted spices. It has a classic Bordeaux profile, combining dark fruit with brooding minerals and savory nuances. The wine is medium-plus bodied with good concentration and broad flavors. The tannins are very refined and supple for a wine of this price point. Subtle French oak tones round out the finish, which is long and satisfying. It's hard to believe you are drinking a \$10 bottle of wine! Enjoy, and Cheers! —*Ryan Woodhouse, K&L New Zealand Wine Buyer*

____ Bottle(s) 2014 Delas Freres “St. Esprit” Côtes-du-Rhône Blanc @ \$9.99 per bottle

The 2014 Delas Freres “St-Esprit” Côtes-du-Rhône Blanc is a light golden hue in the glass with aromas of white flowers, melon and yellow fruits. Bright, crisp and medium-bodied, this wine displays ample fruit flavors of melon, yellow fruits with a waxy quality and exotic fruits. Pair this baby with winter salads, roast chicken and fish dishes.

____ Bottle(s) 2014 Espelt Old Vines Garnacha Blanca @ \$9.99 per bottle

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

____ Bottle(s) 2011 Domaine de la Janasse Terre de Bussiere IDP @ \$9.99 per bottle

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

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

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

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

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

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

____ Bottle(s) 2014 Kalinda Paso Robles Viognier @ **SPECIAL \$6.99** per bottle

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

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

This is a blend of 67% Syrah and 33% Mourvèdre from hilly vineyards located around the city of Salon de Provence, above the bay of Marseilles. A fantastic Rosé with a pale salmon color, it displays gorgeous notes of peach, rose petal and hints of pepper. On the palate is a beautiful symphony of raspberries, cherries, black olive, fennel and the slightest hint of white chocolate. This delicious wine is incredibly versatile. Match it with seafood, salads or grilled foods, or enjoy it as an apéritif.

____ Bottle(s) 2012 Oakridge Estate "Over The Shoulder" Shiraz Yarra Valley Victoria @ \$10.99 per bottle

Featuring this wine in the Best Buy Club is absolutely astounding value! The wine shows lovely perfumed notes of red currant, raspberry and toasted spices. The palate is medium bodied with great vibrant energy and fine soft tannins. Flavors of ripe red berries and exotic spice have a little lick of oak, and some warm earth notes in the finish. Great balance, completeness and great persistence on the palate. This drinks well above its price point and will continue to do so for three to five years at least. —*Ryan Woodhouse, K&L Aussie Wine Buyer*

____ Bottle(s) 2014 Montmassot Picpoul de Pinet, Languedoc @ **SPECIAL \$7.99** per bottle

When I tasted this wine with oysters that were prepared three different ways I really began to understand this wine, beyond the brightness and freshness. The wine paired perfectly with every permutation of that food. The Montmassot is vibrant and clean with notes of pink grapefruit and green apples on the palate. The finish is full of salty sea air. You don't need oysters to enjoy this wine. It is great with all kinds of seafood or as an apéritif. Just remember, it will "pic your poul." —*Keith Mabry, K&L buyer of Rhône and French Regional wine*

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

____ Bottle(s) 2012 Terre di Giurfo "Nardalici" Etna Rosso @ \$24.99 per bottle

I was really blown away by the density and richness of this wine. It has a broad, powerful finish and shows some tannic grip. A lot of other Etna wines are far more ethereal and don't pack as much depth and power. Perhaps Achille's ideas for Etna are different because he is used to flavors and structure from a different region. This wine would be great with the eggplant-based Sicilian classic Pasta alla Norma. The grapes used in Etna Rosso (Nerello Mascalese with a much smaller percentage of Nerello Cappuccio), especially when grown on Etna, have a unique, very special character. I characterize them as a cross between Burgundy and Barolo... please allow me a bit of poetic leeway here.

____ Bottle(s) 2013 Antichi Vinai "Alke" Nero d'Avola @ \$14.99 per bottle

This Nero d'Avola is from the slopes of Mt. Etna. Sloping volcanic sand vineyards don't offer much in the way of sustenance; the vines have a very low yield. The grapes are picked by hand, fermented in stainless steel tanks and then aged for about a year. The results are a supple, lower-alcohol red that is full of broad, cherry-like fruit with hints of spice in the finish. I like what Nero d'Avola does for food, and I love Sicilian food! Most Nero d'Avola can also go with some seafood. If you're having a Cioppino or grilled salmon this wine is a wonderful match—that indicates the grape's diversity. But for me Sicily is about eggplant, tomatoes and capers.

____ Bottle(s) 2014 Terre del Principe Roseto del Volturno @ **SPECIAL \$19.99** per bottle

Peppe Mancini and Manuela Piancastelli have just over 25 acres of land in Valle del Volturno, about an hour northeast of Naples. The soils are ancient sea beds mixed with volcanic debris, marl and clays; it's 18 miles from Vesuvius. I so enjoyed this 2014 Terre del Principe Roseto del Volturno, and I thought it would make an ideal introduction to Manuela and Peppe's estate. This Rosé is drained off of the skins of Pallagrello Nero and Casavecchia grapes destined for their Castello delle Femmine. That's a whole other story!

____ Bottle(s) 2013 Antichi Vinai Neromosso @ \$17.99 per bottle

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

____ Bottle(s) 2012 Casanova di Neri Rosso di Montalcino @ \$21.99 per bottle

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

____ Bottle(s) 2013 Tua Rita Rosso dei Notri @ \$17.99 per bottle

The 2013 Tua Rita Rosso dei Notri is 50% Sangiovese and 50% a blend of Cabernet Sauvignon, Merlot and Syrah, fermented in stainless steel and then aged in French barriques. The nose is very forward, like fruit compote, dark and ebullient. On the palate the 50% Sangiovese comes through forcefully and is evident as it balances the Cabernet Sauvignon, Merlot and Syrah. The wine is richly textured, lush on the tongue with New World flavors. On the finish the Cab, Merlot and Syrah kick in and give a bold crescendo to the taste.

____ Bottle(s) 2011 Santoleri "Vignaladra" Montepulciano d'Abruzzo @ \$17.99 per bottle

This wine is not fined or filtered; it is the pure expression of Santoleri's vineyards and soil. I love the wild, gamey flavors and find the luxuriating texture fascinating. This wine needs a bold food pairing. If you could get your hands on some wild boar that would be great! But not all of us can do that, and a bone-in Rib Eye would do fine.

2013 Paolo Cali "Mandragola" Frappato Vittoria @ \$15.99 per bottle

This excited me with its exotic swirls of cherry aromatics, hints of Middle Eastern spice and enough space between them to seem like veils obscuring bits of the wine. Paolo Cali replanted his family's property back in the early 1990s and concentrated on his two "local" varieties, Nero d'Avola and Frappato. While most everyone has had a Nero d'Avola at some time or another, very few have had the supple, mysterious Frappato on its own, with its haunting aromas. Paolo's Frappato is fermented and aged in stainless steel to retain its aromatic freshness, yet it is its location that gives it its soul. From the moment you put your nose in this glass you'll understand the name.