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Dear K&L Wine Club Members,

I hope you are enjoying our wine club offerings. We always welcome the feedback you have for us and hope you find the wines this year to be eye-opening, fun, exciting, tasty and interesting—maybe even discussion-sparking. If I do my job right you'll get some offerings you recognize and many you won't, and they should all be high quality and great value. Each club is designed to be a great deal as well as educational and lots of fun.

The Signature Red Club this month has two wines that are about as divergent as possible. We start off with the 2014 Faiveley Mercurey "Clos Rond," a great wine from the Mercurey region of France. This comes from a strong vintage and it displays both beautiful fruit and the minerality and iron notes one expects from a classic Mercurey. Paired up with our beautiful Burgundy is the 2015 Powell & Son Shiraz Barossa Valley, a fantastically rich wine from Dave Powell. He's the man behind Torbreck, one of Australia's top wineries, and Powell & Son is his new project, launched with his son Callum.

The Premium Club's two selections hail from the fine vineyards of France. We begin with the 2015 Lafage "Cuvée Centenaire" Blanc Languedoc Roussillon, a sexy blend of Grenache Blanc, Grenache Gris and Roussanne. It's like a Châteauneuf-du-Pape Blanc, for a steal of a price. Not to be outdone is, from Bordeaux, the 2014 Château d'Arce Côtes de Castillon. This well-balanced and remarkably fruit-driven Bordeaux Red exemplifies the amazing values to be had in the 2014 Bordeaux vintage.

Values continue this month in the Best Buy Club with two stellar red wines. We start off with the 2013 Villa Antinori Toscana Red, a blend of Sangiovese, Cabernet Sauvignon, Merlot and Syrah. It's an easy-drinking, affordable Super Tuscan blend from one of Italy's most important winemaking families. Next up is a wine from one of our most popular producers from last year, La Posta. The 2014 La Posta "Pizzella Vineyard" Malbec is a perfect example of the extraordinary quality of Argentinian Malbec you can get for under \$10. This is a screaming value and should be snatched up by the case.

The Italiano Club comes on strong this month with two fabulous red wines. The 2011 Masi Campofiorin Barolo d'Oro has Amarone-like qualities. The grapes are partially dried before pressing, which results in a decadently rich red wine. Along with it comes the 2013 Illuminati Montepulciano d'Abruzzo "Illico" Riserva, a fruit-driven, beautifully delineated wine that demonstrates the artistry that goes into many of Italy's indigenous-grape-based wines. If you love red Italian wines then this is the month for you.

I am happy that we have two great Champagnes for you this month. The party gets started with the Fleury Blanc de Noirs, bright, crisp and with beautiful fruit notes. This is one of my favorite producers—he makes some of the most enjoyable and approachable Champagnes around. Another wonderful producer is Coutelas, and we have the Coutelas "Cuvée Elogé" Blanc de Blancs Brut Champagne a beautifully diverse offering that showcases elegant fruit notes, racy acidity and pure minerality. Celebrate this month with our two great Champagne offerings.

Cheers & Go Golden State Warriors!!

Alex Pross

Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2015 Powell & Son Shiraz Barossa Valley

I'm excited to share this wine with you all. It marks what I hope will be the beginning of a great relationship between K&L Wine Merchants and Powell & Son. We just received our first shipment from this rising-star producer in the Barossa Valley. They're no overnight upstart, though. Powell & Son is a new venture from legendary winemaker David Powell of Torbreck fame. Many of you will have enjoyed Dave's intense, powerful wines under the Torbreck label. This new project is essentially a distillation of all that went before. Everything Dave has learnt about the Barossa's vines, soil and climate is refocused into this small-scale, boutique operation where Dave is hand-making the wines with his son Callum. Powell & Son is about "getting back to basics," Dave says, starting with great vineyards, expressing the purity of fruit, and striking a balance of power and grace.

The wines are, as you would expect, unmistakably Barossa in origin. Powerful, saturated dark fruit is intertwined with scorched earth and a wild smoked meat note. The wines are richly textured and satisfying, but they're not overdone fruit bombs. The 2015 vintage is already starting to get some huge acclaim in South Australia. Dave told me it was a near perfect vintage and he is super excited about the quality of the wines. Whilst the wines have yet to be issued scores, Lisa Perrotti-Brown MW, Editor-In-Chief of Robert Parker's *Wine Advocate*, wrote of a recent barrel tasting at the winery in Barossa: "his 2015s revealed some incredibly exciting wines in the pipeline. David Powell is back." I hope you enjoy the wine, and please look out for some of Powell & Son's single-vineyard releases, available in our stores and online at www.klwines.com. —*Ryan Woodhouse, K&L Australian Wine Buyer*

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

2014 Domaine Faiveley "Clos Rond" Mercurey

In 1825 Pierre Faiveley founded the firm that now bears the name Domaine Faiveley. Faiveley began as a classic négociant, buying and selling wine. But from generation to generation, with a strong commitment to the quality of Burgundy's patrimony, the Faiveley family purchased vineyards and their firm is today among the largest owners of classified vineyards in the Côte de Nuits, Côte de Beaune and Côte Chalonnaise. Domaine Faiveley is firmly committed to making every best wine possible from their vast holdings. Today the family company is led by Erwan Faiveley. They continue to increase their holdings of great vineyards, so that they can be in complete control from vine to bottle across their entire range of wines. Erwan Faiveley and General Manager Bernard Hivet have renovated the cellars, which now boast state-of-the-art presses, custom-designed wooden vats and some of the finest air-cured oak casks available in the world.



Domaine Faiveley is a major vineyard holder and producer in Burgundy.

The 2014 Domaine Faiveley "Clos Rond" Mercurey comes from a specific vineyard in the Côte Chalonnaise that lies a stone's throw from numerous Premier Cru vineyards. A classic Mercurey, this wine deftly combines crunchy red fruits, spice notes and brisk minerality in the form of graphite notes and wet stone. A great introduction to a classic Red Burgundy. It won't break the bank but is perfectly pleasing. You can pair this with grilled lamb and pork chops.

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

Premium Wine Club

2015 Domaine Lafage “Cuvée Centenaire” Côtes du Roussillon Blanc

If you're a longtime K&L shopper or even a new one you have probably seen us promoting a wine from Domaine Lafage. Domaine Lafage for the last few years has been one of K&L's most popular wineries, because they consistently manage to fashion ridiculously insane wine values.



Jean-Marc Lafage at work in one of the Lafage vineyards, in the Côtes du Roussillon.

Jean-Marc and Eliane Lafage farm 160 hectares of vines located just south of the capital of French Catalonia, Perpignan. Some of

their vineyards are situated a few kilometers from the Mediterranean, while others are in the foothills of the Pyrenees. This range of sites allows them to make refreshing whites and concentrated reds and, this being the Roussillon, some fortified wines as well. Benefiting from a warm, dry climate, the estate is farmed organically. They grow primarily Grenache (Blanc, Gris and Noir), Syrah, Mourvèdre, Carignan, Marsanne, Roussanne and Chardonnay, with a significant proportion of the vines being well over 50 years old. The soil near the coast is weathered, alluvial gravel while in the higher elevation sites it is predominantly schist. They harvest by hand and the winemaking is surprisingly uncomplicated. They use stainless steel for the fresher whites and mostly concrete tanks for the rest, with a few French oak demi-muids.

The 2015 Domaine Lafage “Cuvée Centenaire” Côtes du Roussillon Blanc is a blend of Grenache Blanc, Grenache Gris and Roussanne from vines as old as 100-plus years, aged for four months in 70% stainless steel tanks and 30% French oak barrels. The wine feels more like a Châteauneuf-du-Pape Blanc than an everyday Rhône Blanc. It has aromas of candied citrus, white flowers and a touch of caramel while the palate has bright flavors of lime, mint and crushed stone. Great acidity and impeccable balance round out this outstanding offering, which highlights the amazing happenings in the Roussillon. Pair this wine with almost any dish that needs a white wine. The wine's acidity and fruit makes it the ideal match for fish, fowl, pork or vegetable dishes. Robert Parker's *Wine Advocate* gave this wine 90-92 points.

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

2014 Château d'Arce, Côtes de Castillon

A great find we made on our April 2016 Bordeaux tasting trip. The setting: Saturday 11:30 a.m. and we have a full day of tasting in St-Emilion—no rest for the wicked. Our appointment was at Château Barde-Haut with the very energetic Hélène Garcin-Lévêque, one of the owners of this beautiful Château and also Clos Eglise, Pomerol among others. I met Hélène many years ago at Château Haut-Bergey in Pessac, another of their properties. The family is related to the Cathiards of Smith Haut Lafitte fame.

Back to the tasting. During a light lunch Hélène pours us a wine. This was a blind tasting. After a bit, all of us ask what are we drinking? The wine is vivid, bright and lively. It has firm tannins and a blueberry flavor, fine density and a nice lingering finish. It has a toasty impression, from 30% new oak. And here it is: 2014 Château d'Arce. We all liked it so we bought it on the spot.

Château d'Arce is the newest property in the Lévêque portfolio, and the 2014 is the first commercial vintage from the property. The previous vintage received hail and that crop was lost. The property is only 4.4 hectares and the cépage is 90% Merlot and 10% Cabernet Franc. This is a property to watch in the future for fine values. In fact we have the 2015 for sale in the stores. We think it is a great value and we

love introducing new properties to our club members.

This wine can be enjoyed now with a nice chicken dish or pork roast. I would decant it at least an hour ahead of time. It will cellar well for five to ten years. Our good friend James Suckling loved this and scored it 90-91. Neil Martin gave it 90-92 and wrote: “This is a strong debut wine from the owners of Clos Eglise and Barde Haut—in fact it may actually rank alongside the former...” —*Clyde Beffa*

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

Best Buy Wine Club

2013 Villa Antinori Toscana Red

When I hear the name Antinori, I think, Italian wine royalty. Along with names like Gaja and Frescobaldi, Antinori evokes thoughts of Super Tuscan blends and castles overlooking vineyards that stretch as far as the eye can see. With a history that dates back to 1180, Antinori was making wine almost 300 years before Columbus arrived in America. It is truly amazing to think of generation after generation of Antinoris making wine and upholding family traditions, and looking to grow the business. Today Piero Antinori leads the winery along with his three daughters Albiera, Allegra and Alessia.



Piero Antinori and his three daughters Albiera, Allegra and Alessia.

Antinori and Sassicaia are largely credited with coming up with the Super Tuscan blend. Before these two wineries championed blending, most Italian wineries were making wines only from indigenous grape varietals or 100% Sangiovese with no blending—or not admitting to any blending. Antinori's original Super Tuscan blend was called Tignanello, and its quality soon led to an almost insatiable demand by wine lovers for Italian blends that integrated Sangiovese with Bordeaux varietals and Syrah.

The 2013 Villa Antinori Toscana Red is a blend of primarily Sangiovese with smaller percentages of Cabernet Sauvignon, Merlot and Syrah. It was aged for twelve months in a combination of French, Hungarian and American oak. The resulting wine is gorgeous, loaded with aromas of cherries, spice and volcanic rock on the nose. The palate displays wonderful red cherry, black licorice, roasted meats and bitter chocolate flavors. I am not sure it is possible to find a better bang for your buck than this! I would pair this wine with any and all Italian cuisines and most red meat dishes. Robert Parker's *Wine Advocate* gave this wine 90 points, and James Suckling gave it 91.

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

2014 La Posta “Pizzella” Malbec Argentina

The winery La Posta is in many ways a version of the Italian wine cooperative model, from the Argentine perspective. La Posta works with several growers with different vineyard sites and appellations spread across the Mendoza Valley. The Mendoza Valley is the Argentine equivalent of Napa Valley, and is ground zero for top-flight Malbec. Malbec is an very intriguing grape. It was always viewed in France as merely a blending grape incapable of standing on its own but it found its ideal home in Argentina, where it has soared to new heights and shown itself obviously capable of standing on its own merits.

The Pizzella family, who grew the grapes for La Posta “La Pizzella,” are relative newcomers to the Mendoza Province, but their early success growing cool-climate Malbec grapes quickly drew attention

from locals. Paula and Pablo Pizzella are both physical education teachers, and they and their three children get plenty of exercise working their beautiful 10-hectare vineyard located in Altimira (La Consulta). Their vineyard is named Finca Coquena after the Andes god and protector of goats, sheep, and llamas.

The 2014 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. Robert Parker’s *Wine Advocate* gave this 90 points.

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



The Andes tower over La Posta, in the Mendoza Valley of Argentina.

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

2011 Masi Campofiorin Brolo d'Oro

Masi is one of the best known producers of Amarone and Valpolicella—they’ve been at it since the eighteenth century. Masi is still owned by the same family, the Boscainis. Today Sandro Boscaini heads the company. It was his innovation back in 1964 that brought a new era to the region. He aimed to make a wine that had more body than a normal Valpolicella, which at the time was seen as little more than a simple quaffing wine. The idea was to combine the Amarone technique of dried grapes with a regular Valpolicella. Amarone is made from the same grapes that make Valpolicella, but after harvest, from September into January or February, the grapes are dried on straw mats in what amounts to a barn out in the vineyards. In the recent past, some Amarone producers are using automated computer-controlled drying warehouses; the process is being sped up and results are more consistent.



Drying racks at Masi are filled from harvest into winter.

Campofiorin is made using classic Valpolicella grapes, 70% Corvina, 25% Rondinella and 5% Molinara. When that juice is totally fermented and has become a wine already, they add partially dried grapes (dried for about six weeks), 25% of the total volume. The wine then undergoes a complete, second alcoholic fermentation. The resulting wine has more body, depth, color and aromatics. It is truly the midpoint between Valpolicella and Amarone. This wine, the Campofiorin Brolo d'Oro, has a couple of additional differences. “Brolo” means it’s from an enclosed vineyard (similar to the French Clos). Also, they add another grape called Oseleta, which they more or less discovered. Two thirds of the wine is aged in enormous barrels, 90hl (each holds the volume of 1,000 cases of wine), and the other third is aged in a mix of new Allier and Slavonian barriques.

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

2013 Illuminati Montepulciano d'Abruzzo "Illico" Riserva

Illuminati? No, this is not a Dan Brown takeoff. Illuminati is the name of a winemaking family. One hundred twenty years ago, the Illuminati family had a 36-acre vineyard. With hard work and gradual addition they now have more than 300 acres, around the Abruzzo region town of Controguerra. Yes, the town's name means "against war." Controguerra is a scant five miles from the warm Adriatic coast and provides an ideal climate for the late-ripening Montepulciano grape. Illuminati's Illico Montepulciano is grown using the Pergola trellising system. This is very different from what you see in Napa Valley. The Pergola keeps the grapes shaded from sun, providing a carpet-like canopy from which the grapes hang down. It's a system still used in many places in Italy. The grapes are generally harvested in the beginning of October. The juice is fermented in stainless steel and then spends ten months in 25hl Slavonian oak casks.

The nose of this wine is full of earth, spice, leather and a brambly fruit making you think it's a bit rustic, yet on the palate the wine has an elegance, balance and length that pushes aside rusticity and says character. On the palate the wine is medium bodied. The bright, cherry-like nose opens on your tongue with a long, central core, and gradually bits of earth, spice, leather and a bit of stemmy fruit. It cries out for food! The finish is long and pulls the same flavors through. I would have a rich, classic Italian Bolognese pasta with this wine. A perfect match!

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



Vineyards of Illuminati, a short distance from the Adriatic Sea.

Champagne Club

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

One Blanc de Noirs, one Blanc de Blancs for February

This month we have two single-varietal selections of Champagne in the club for your enjoyment. These two wines offer the Champagne lover not only the contrast between the grapes, but also between two very different terroirs and winemaking styles. I hope that you enjoy these two very different Champagnes equally well!

Fleury Blanc de Noirs Brut Champagne

We at K&L have been working with Champagne Fleury for nearly 20 years, and this month, we are featuring a throwback label of the Fleury Blanc de Noirs Brut Champagne for the club. This is the original label from the 1930s, but the wine is hardly old fashioned.



Jean-Sebastian Fleury, the man behind the Champagne.

Fleury is the granddaddy of all biodynamic producers in the region, and they push the envelope not just in the vineyard, but also in the winery. This wine is based on 2010 and composed of over one third reserves (from the years 2009, 2008, 2007), blended in giant, 3000-liter foudre. It is surprisingly light for an all-Pinot Champagne, especially one aged for more than five years on the lees, and has subtle cherry fruit and excellent acidity. I love having this wine as an apéritif.

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

AD Coutelas “Cuvée Eloge” Blanc de Blancs Brut Champagne

From the east-facing slope of the Mountain of Reims in the village of Trepail we have the AD Coutelas “Cuvée Eloge” Blanc de Blancs Brut Champagne. This single-vineyard offering comes from vines over 50 years old, and is all 2011. It has been aged over four years on the lees after being fermented in stainless steel. This has great creaminess and clean earthy flavors as well as some nice sourdough bread aromas. I love this wine with shrimp and other shellfish. A toast to you! — Gary Westby

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



Angelique and Damien Coutelas are the A and D of AD Coutelas.

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 Clos du Val “The Three Graces” Napa Valley Proprietary Red @ \$24.99 per bottle. This is a blend of 70% Cabernet Sauvignon, 19% Syrah, 7% Pinot Noir, 2% Petite Syrah and 2% Petit Verdot aged for 18 months in French oak of which 25% is new. Sourced from several vineyards in the Napa Valley including Stag’s Leap, Carneros and Yountville, this juicy red is an ideal wine to share with company. The aromas are a breath of fresh air with dark cherries, blackberry kirsch and wet underbrush. The palate is a silky-smooth combination of fresh berry fruit, notes of baker’s chocolate and a slight touch of mocha and oak. At 14.1% alcohol this wine is more elegant than hedonistic, more reminiscent of an old-world blend than your typical Napa Valley heritage. This wine should pair marvelously well with meat dishes, pasta and of course pizza.

____ Bottle(s) 2014 Moulin de la Gardette “Cuvée Ventabren” Gigondas @ \$24.99 per bottle. The Cuvée Ventabren is a blend of 70% Grenache, 20% Syrah and 10% Mourvèdre from the property’s oldest vines—they range from 80 to 100 years of age. All fermentation is done in cement tanks and the wine is aged for 18

months in large oak foudres. The wine is loaded with brambly black fruit, spice notes and that ever present garrigue. Possessing a beautiful full body texture and an ample finish, this wine resonates beautifully and has all the hallmarks of a great southern Rhône wine. It is approachable now but has plenty of stuffing for short-term or long-term cellaring. Serve it with roast meats, braises and stews. You'll see why we keep coming back for JB's wines.

____ Bottle(s) 2014 Loring Wine Company "Clos Pepe" Sta Rita Hills Pinot Noir @ \$24.99 per bottle. From one of the Central Coast's most renowned vineyards for world-class Pinot Noir, this is a beautiful red wine with aromas of strawberries, spice and darker berry fruits. The palate is balanced and nuanced, with berry fruit and spice throughout. The wine has crisp minerality and good structure. This is a serious Pinot Noir that echoes its Burgundian forebears as much as its California roots. 92 points *Wine Spectator*, 92 points Robert Parker, 92 points *Wine Enthusiast*.

____ Bottle(s) 2014 Loring Wine Company "Kessler-Haak" Sta Rita Hills Pinot Noir @ \$24.99 per bottle. The inaugural release of this wine. Rich, deeply fruited, full-bodied, high-octane California Pinot Noir. Hard to resist, from the first sip. Loaded with dark blackberry, deep raspberry and strawberry notes, this supple, seamless wine is a sexy Pinot Noir that oozes hedonism in all the right ways. If you crave deep, rich Pinot Noir, here it is.

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

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

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

____ Bottle(s) 2013 Carpe Diem Anderson Valley Pinot Noir @ \$24.99 per bottle The 2013 Carpe Diem Anderson Valley Pinot Noir comes entirely from vineyards in Anderson Valley and is aged for nine months in barrel. The wine has a relatively low alcohol level of 13.7% which plays into the bright, zippy palate of cherries, strawberries and exotic spice notes. The beautiful fruit shows great delineation and complexity while the wine feels energetic and lively on the palate. This wine will pair well with roast chicken and fresh salmon.

____ Bottle(s) 2013 Elvio Cogno Barbera "Bricco Merli" d'Alba @ \$24.99 per bottle A fascinating red wine. Spice, leather and scorched-earth aromas with fresh berry notes. The palate is loaded with black cherry, plum and roasted meat flavors. The acidity is there as are tannins which give energy and body. All contribute to making this a great food wine. Because of their relatively high acidity, most Italian red wines (this included) magically open up and soften when paired with food. Enjoy with grilled meats, flatbread pizza or pasta with red sauce. *Wine Enthusiast* and Robert Parker's *Wine Advocate* both gave this 90 points, and James Suckling gave it 91 points.

____ Bottle(s) 2013 Mas d'En Compte Red Priorat, Spain @ \$24.99 per bottle A blend of Garnatxa Negra, Carinyena and Cabernet Sauvignon aged for 14 months in 30% new French oak and 70% in foudres. Packed with dark berry and dark cherry fruit and chocolate notes, this rich, full-bodied red gives California Cabernet Sauvignon a run for its money. Pair this beauty with rich red meats or charcuterie, or just enjoy it on its own.

Premium Wine Club Previous Offerings

____ Bottle(s) 2014 Les Terrasses de Tour Saint Christophe St. Emilion @ \$14.99 per bottle

The 2014 Les Terrasses de Tour Saint Christophe St. Emilion is a great little value, made by Château Tour Saint Christophe. It is a wonderful Merlot-based wine with a sexy nose of dark black fruit, spice and oak nuances. This rich and complex wine drinks like a \$50+ Bordeaux. When you think of Merlot and the heights it can reach, you must invariably think St. Emilion and their rolling hills where Merlot flourishes. I would pair this with a rich cut of red meat such as a tomahawk steak or filet mignon.

____ Bottle(s) Sean Thackrey “La Pleiade II” California White Blend @ \$14.99 per bottle

Sean Thackrey has been making interesting wines for decades, and his unique winemaking has broken ground and influenced many practices. At his small Bolinas winery, he tinkers and incorporates practices he has learned. Sean prides himself on touching every grape that goes into his wines personally. He relies on his intuition and senses to craft his exciting wines. The Sean Thackrey “La Pleiade II” California White Blend is a blend of multiple vintages and multiple varietals which are not disclosed. The wine feels a bit like a White Rhône blend, crossed with a Spanish Albarino. It has notes of apple and pear and green fruits, with pithy notes and nutty hints. There’s a great texture to the wine, making it an ideal match with cheese and nuts and with classical, traditional dishes such as roast chicken. If you want a wine from off the beaten path, or just a delicious and interesting wine, this is for you! Stephen Tanzer gave this 90 points.

____ Bottle(s) 2014 La Chablisienne “La Sereine” Chablis @ \$14.99 per bottle

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

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

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

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

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

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

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

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

The Spanish wine industry has a lot going for it right now. The wines are very affordable for the quality you get—that’s obviously the most important thing. But along with incredible value there’s an amazing amount of diversity across white, red and sparkling wine varietals. Wineries have incredibly old vines planted as well as young vines, and make wines at every price level. So as you drink more Spanish wines at the affordable level, if you’re intrigued you can then trade up to pricier, higher quality wines. A great mid-tier offering is this 2014 Herencia Altes “Benufet” Granacha

Blanca, a step up from the entry-level offerings of Garnacha Blanca. This is 95% Garnatxa Blanca (the Catalan name for the grape) with 5% Viognier. The wine has aromas of white flower and honeysuckle with a fresh, bright and zippy palate of honeydew melon, Asian pear, white flowers and jasmine. Great with fresh fruit, salads or seafood, this offers a delightful alternative for anyone who's feeling bored with Chardonnay and Sauvignon Blanc.

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

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

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2015 Herdade de Rocim Touriga Nacional Alentejano @ \$9.99 per bottle

Catarina Viera and her team strive to create wines that are elegant, complex and strong. She is inspired by her love and respect for her grandparents, her father and her family, her connection with nature, and a true and unwavering passion for wine. Catarina continues to push the limits in what was believed to be possible in Alentejo. The 2015 Herdade de Rocim Touriga Nacional Alentejano shows everything the Viera family is working towards, coming together. An insane value, it's made from the Touriga Nacional grape (often used to make Port). It has alluring aromas of blackberry kirsch, white pepper and licorice notes while the palate is dry with dark fruits and spice throughout. You can pair this delicious wine with any food you would pair with a Zinfandel or Cabernet Sauvignon.

____ Bottle(s) 2015 Lafage Côté Est Côtes Catalanes @ \$9.99 per bottle

The 2015 Domaine Lafage Côté Est Côtes Catalanes is a blend of 50% Grenache Blanc, 30% Chardonnay and 20% Roussane that spent four months in stainless steel tanks on the lees. The resulting wine has pretty floral aromas with a bright, energetic palate that displays citrus, peach and honeyed notes. It has great balance as well as complexity. It is hard to believe this wine is only \$9.99! Robert Parker's *Wine Advocate* gave it 90 points.

____ Bottle(s) 2014 Comte Louis de Clermont-Tonnerre (Alain Corcia) Ventoux Vieilles Vignes @ \$9.99 per bottle

Négociant Alain Corcia is very hands-on. He makes each wine in its home region and chooses not to blend across appellations, the better to reflect each wine's terroir. Ventoux has much in common with Côtes du Rhône but isn't as famous, so the prices are mostly much lower. This new 2014 is loaded with zesty red fruit flavors of strawberry and cherry. The Ventoux has a medium-plus body with zesty acidity that makes it an ideal wine for food pairing. The complex nose is loaded with tons of spice notes and great aromas of pipe tobacco and garrigue. In cooler weather, nice hearty dishes of braised beef, Texas chili or pork en verde would pair really well. Or, throw some burgers on the grill and go to town.—*Keith Mabry, K&L Rhône & Regional French wine buyer*

____ Bottle(s) 2014 La Chablisienne Bourgogne Chardonnay @ \$9.99 per bottle

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

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

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

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

The 2014 Kalinda Dry Creek Valley Chardonnay is a soft yellow color in the glass with aromas of dry hay, sweet lemon and floral notes. The palate is perfectly balanced with pear, apple and hazelnut flavors nicely mingled against good acidity and firm tannins. Excellent structure and great length along with just the right touch of oak make this

a great daily drinker and an incredibly versatile wine that can be enjoyed as an apéritif or with food.

____ Bottle(s) 2014 Prieuré Saint Hippolyte Languedoc Rouge @ **SPECIAL PRICE \$8.99** per bottle
This small, relatively unknown area of the Languedoc is mostly known for Rosé. Ninety-five percent of the wine made in Fontès is Rosé. If some of the best Rosé comes from this area's Grenache, Syrah, Mourvèdre or Cinsault (all Rhône varietals) then it stands to reason that those grapes must also provide the raw material to make pretty damn good red wine. That is exactly what the people at Prieuré Saint Hippolyte knew. We have absolutely loved their Rosé—it has been our biggest selling Rosé for the last few years—and this red is equally good. The 2014 Prieuré Saint Hippolyte Languedoc Rouge is a blend of 75% Syrah and 25% Grenache with aromas of freshly picked blackberries, wild black plums and spicy black pepper notes. The palate is a nice medley of blackberry, plum, and Asian spice notes all framed against supple tannins and racy acidity. There is a touch of minerality on the palate. The finish is smooth and lingering with a nice snap on the end. I think this 2014 is a step ahead of the 2013. Pair this with lamb, pork or a nice flank steak fresh from the grill. —*Clyde Beffa*

____ Bottle(s) Red 7 Non-Vintage Proprietary Red North Coast @ \$9.99 per bottle
This is a blend of multiple vintages. It is 58% Pinot Noir, 18% Barbera, 12% Syrah, 5% Zinfandel, 4% Merlot, 2% Cabernet Sauvignon and 1% Petit Sirah. It's reminiscent of many old-style field blends. Aromas of red raspberry, cherry, lavender and spice spring from the glass. The juicy palate displays red cherry, blackberry and spice flavors with a silky smooth finish. This delicious red wine can pair marvelously with your typical backyard barbecue and picnic fare.

____ Bottle(s) 2014 Firestone Vineyards Santa Ynez Riesling @ \$9.99 per bottle
This is 85% Riesling with 15% Gewürztraminer blended in. It has a low alcohol level, 12.5%. This juicy, tasty white has aromas of jasmine and honey with flavors of citrus, peach, mandarin orange and wet stone. Zippy and bright with ever so slight a tinge of sweetness, this white is perfect for enjoying on the deck, with a plate of cheeses and meats or on its own when you just want an easy, quaffable white wine.

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

____ Bottle(s) 2012 Tormaresca Masseria Maime Negroamaro Salento @ \$24.99 per bottle
The Antinori Family created the Tormaresca label in 1998. It has two main wineries: Bocca di Lupo in the Castel del Monte and the Masseria Maime (think of it as the Maime Manor) along the Adriatic coast in Salento about 20 kilometers south of Brindisi. When I first tasted the 2012 Tormaresca Masseria Maime Negroamaro I was shocked at its elegance. Negroamaro can be a powerfully tannic variety at times; it frequently gets called "rustic." Negroamaro grown in Salento's limestone soils can produce wines of elegance if you manage the fermentation properly. The Tormaresca winemaking team fermented the grapes for 18 days using very delicate pump-overs looking for gentle extraction. Then they put the wine into a mix of French and Hungarian oak to age for one year. The nose is full of wild cherry, sage, earth and leather while on the palate you notice it is a structured wine, but elegantly balanced long and spicy. I think this wine is an excellent introduction to the Negroamaro grape. It takes you right to the top!

____ Bottle(s) 2015 Talosa Rosso di Montepulciano @ \$14.99 per bottle
An absolutely delicious blend, 85% Sangiovese and 15% a blend of Merlot and Canaiolo. The Sangiovese and Merlot are from the estate's young vines; the Canaiolo is from a 35-year-old vineyard. The grapes are fermented first in stainless steel, then transferred to second- and third-passage tonneaux where they are aged for six to nine months. The 2015 vintage is absolutely spectacular all over Italy and the Talosa Rosso di Montepulciano is no exception. The nose is classic, earth, leather and spice, the hallmark aromatics for Montepulciano wines. In 2015 an extra boost of ripe, wild cherry really accents the nose. On the palate the wine shows classic Sangiovese length and has a textural boost that fleshes out on your tongue. The flavors are bold, with cherry, leather and spice. This isn't a little wine; it has structure to improve over the next five years. Decant it an hour ahead of time and you'll see the future!

____ Bottle(s) 2013 Garlider Gruner Veltliner @ \$17.99 per bottle
Christian Kerschbaumer's Garlider Estate is in Feldthurns, in the Isarco river valley. He is a "Biologic" producer. It is a natural process and he wants the vines and the soil to do the talking. In his wines you really can feel the sun shining on the vines, and the stones giving a distinct character. This Grüner Veltliner is amazing. The aromas burst from the glass, full of white pepper and hints of alpine flowers. On the palate the wine has a density and weight, and supple richness that warms your mouth. The finish is stunning, powerful and long. This wine can easily age another six to eight years but it is so tasty now it's hard to imagine waiting. Grüner Veltliner is one of the most versatile

wines. It can accompany fish, poultry, pasta, pork or veal. This wine has a vino-lock, a glass plug in the end, my favorite closure. Don't use a corkscrew!

2013 Prunotto Barbera d'Alba "Pian Romualdo" @ \$21.99 per bottle

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

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

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

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

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

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

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

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

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

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

Charles Ellner "Premier Cru" Brut Champagne @ \$34.99 per bottle

From Epernay, this Champagne is sourced exclusively from estate vineyards in the 1er Cru villages of Dizy, Rilly le Montagne, Serriers and Champillon. All of these sites are between Epernay and Reims, in the grand valley of the Marne or the petite mountain of Reims. This Champagne is composed of 70% Chardonnay and 25% Pinot Noir, does not go through malolactic fermentation and is aged for six long years on the lees in the Ellner property's two miles of cellars. The base wine is 2008, and about 20% reserve wines are added to the blend. This has the toasty quality and fine bead that one would expect for a Champagne aged for this long, but is also very vivacious and fresh.

Drappier "Carte Blanche" Brut Champagne \$34.99 per bottle

From the tiny village of Urville, in the middle of the Aube department. The Drappier family have been growing grapes in the Aube since 1808, and are the most influential and important house in this large sub-region of Champagne. Our team tasted this wine blind in a lineup of potential candidates for K&L purchase. This cuvee won out handily against its competition. This Champagne is 75% Pinot Noir, 20% Chardonnay and 5% Meunier and is aged in their 12th century cellars in Urville for over three years on the lees. This has the dark fruit power that one would expect from such a large percentage of Pinot Noir, but it was its elegant texture and effortless, detailed finish that made it shine above all the rest in our blind tasting. An ideal apéritif Champagne.

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

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