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Dear K&L Wine Club Members,

Over the last few months we've had some reshuffling behind the scenes at K&L and some of our best and brightest buyers have been moved into new responsibilities. Alex Pross, formerly the head of this wine club, is now our Burgundy director, so he's heading off to Beaune in search of Pinot Noir and Chardonnay. While my primary role has long been to manage all things distilled and spirited, I was assigned last year to be our company's assistant head buyer, working right under K&L co-owners Clyde and Trey Beffa to manage our talented team and now the wine clubs themselves. In short, I am your new wine club director!

For those of you whom I've yet to meet, my name is David Driscoll and I've been at K&L since 2007, finishing my tenth year in the business this past October. Since 2009 I've been the spirits specialist, but I'm also heavily involved in our marketing outreach and I do most of the writing for our widely read spirits blog and On the Trail website, so I spend a lot of time emailing with customers about our new discoveries. I've been lucky enough to spend extensive time with our team in Bordeaux and Burgundy, as well as throughout Napa and Sonoma, searching for the sublime. As an outgoing and rather talkative individual, I treasure the friendships and close relationships we make on those trips. Uncovering new producers, discovering their wines, bringing those bottles home for our customers to enjoy, and ultimately sharing these unique and personal stories is my specialty. Isn't that what these wine clubs are all about?

This is my first month as the K&L wine club director and while I'm already brimming with new ideas for how we can make this service even better, I don't want to get too ahead of myself. I need to get a few selections under my belt, get familiar with the process, learn all of your names, and earn your trust before I start futzing around with the foundation. That being said, as a big Bordeaux fan and enthusiast for the category, I'm interested in the potential of working a new club into the mix, one that would specialize in fine claret. Clyde didn't feel like waiting, however; so we've added a few Bordeaux wines into the pool of wines for which you can receive membership discounts. See Clyde's writeup on page 3 for details. In general I hope to give you a much more expansive selection of wine club discounts moving forward (and maybe even some hot whiskey deals!). I want the clubs to be about exploration as much as value, and as I see it, these offers give us all an incentive for the cultivation of our palates.

As for your February selections, we've got some lovely offerings to tell you about. We wanted to showcase the wines of Argentina in this month's Best Buy Club. In the Italian Club Greg has some scintillating Prosecco and Barbera expression, and, as always, Gary has picked out two lovely new Champagnes. Our Premium Club has Alex's St. Veran Burgundy selection along with a classic Napa Cabernet from Buehler. The Signature Red has our new slam-dunk Pinot Noir bottled under the Kalinda label, alongside an absolutely stunning Cabernet Sauvignon from Achaval Ferrer, the king of Argentine reds. Please feel free to reach out with questions, suggestions, and salutations! I'm really looking forward to this.

David Driscoll, K&L Wine Club Director
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Remembering Jim Barr

Jim Barr, “the Master” as we’ve called him for longer than my tenure at K&L extends, passed away this past December after a valiant battle with cancer. I’d never met anyone like Jim in my life before working at K&L, and I don’t think I’ll ever meet anyone like him again. He was a living, breathing character from a comic strip come to life, a memorable and loveable *savant* from some offbeat comedy film. He made me laugh every single day that I worked with him and I’m pretty sure he hated me for the first few years I knew him. Jim was a great judge of character, which is why he saw right through my BS right away. I remember the day he called me out: “You’re an arrogant, self-centered kid; aren’t you?”

But he said it with a twinkle in his eye. That was Jim’s way.

Jim spent thirty years with the company, growing in legend and stature as time passed. Everyone knew him in Redwood City, from the casual shopper to the regimented regular.

Customers and clients in their eighties and nineties came into the store all the time asking specifically for him, unwilling to even consider recommendations or advice from my fellow colleagues. For good reason, too; Jim was a wine master, and a wine pioneer in many ways. In the early 1990s, after an inspirational trip to Burgundy, he purchased a piece of land in the Anderson Valley and decided to plant Pinot Noir. People thought he was nuts, but fifteen years later he sold his property to Husch, and the winery still uses Barr’s Nash Mill designation today for its single-vineyard expression. Beyond his expertise, however, most of us youngsters at K&L got a real kick out of picking his brain. He had interesting and insightful opinions about both wine and life, if you chose to ask him. He was hilariously kooky in an almost innocent manner, an endearing quality that I took great relish in bringing out of him whenever possible. I don’t know if he ever really understood how funny he was.

I used to love coming into work in the morning with a real juicy tidbit from the news. I’d lay it on Jim thick: “Did you hear about...?” He’d look at me in horror, shake his head, and the onslaught would commence from there. We’d vent about politics, world events, wine experiences, and society in general. It would go on all day; sometimes for weeks. Eventually we’d work through whatever frustrations we held in common and by the end we’d be laughing. When I think about how much time I’ve spent with Jim in the store it’s almost inconceivable. K&L colleagues are like de-facto relatives; I’ve spent more time with Jim on the sales floor over the past decade than with most of my friends and family.

I went to visit Jim at home right before Christmas. He was resting on the couch, his eyes closed, and it was clear he was tired. I tried to keep the conversation light, but eventually he turned to me and said intently: “Make your mark now, David. That’s all I have to tell you.”

I dodged the intensity of that moment, responding with something lighthearted and whimsical to deflect from the emotion I felt. Less than a week later he was gone. I know I speak for everyone at K&L when I say we’re never going to recover from his absence. Jim Barr *was* K&L for thousands of customers over the past three decades. He was a kind, generous, unpretentious source of knowledge for people who loved wine and enjoyed the simple things in life. Few people took the time to bestow the care and attention for wine appreciation that Jim did, which is what we all loved about him. We’re going to miss him dearly. —David Driscoll, K&L Assistant Head Buyer



Clyde's February Bordeaux Club Specials

While we're still working out the logistics of a potential monthly Bordeaux Club, we thought we'd offer some enticing discounts to club members right away. These are wines from some of my favorite properties and they're supreme values, not only for longtime Bordeaux drinkers like myself, but also for those looking to start their own wine cellar or learn more about the region. Château Cantemerle is not only one of the most affordable of the classified Médoc growths, it's one of the best values in Bordeaux—period. Tucked in between Margaux and Pessac-Léognan, the property has quietly created one of the most consistent, approachable, and quality-oriented programs in Bordeaux over the last two decades, under the stewardship of its humble and pensive director Philippe Dambrine. We've got two different vintages here: the fruit-forward 2015 edition and the now-mature 2006. In addition to the Cantemerle wines, we're offering two under-the-radar hits from the overlooked 2014 vintage, one of the most underrated harvests of the last two decades in terms of price to quality. The superstar 2009 Malartic-Lagravière is also listed for a very low club price, but it is in short supply.



Old vines at Château Cantemerle, Haut-Médoc, Bordeaux.

This special offer to club members is good for February and March 2018, or until we run out of the available club member inventory. —*Clyde Beffa Jr.*

2015 Château Cantemerle, Haut-Médoc (\$29.99) This could be for me the greatest value wine of the vintage under \$30. The wine is so sweet and lush on the palate, but it also has tremendous depth and structure. Blackberry aromas and flavors, silky texture. Long and lingering on the palate. I tasted this on three separate occasions and it was great each time. As good as the 2010 was, this may be a touch better, more polished. 95-96 points from James Suckling.

2006 Château Cantemerle, Haut-Médoc (\$39.99) A fabulous wine in all respects. 50% Cabernet Sauvignon, 42% Merlot, 8% Petit Verdot. Boysenberry nose with spice. Full bodied. Harmonious. Good sweet finish. Complete and round. Cinnamon spice and some clove hints. Very fine aromas that lead to the palate. Long and deep on palate. A sure “sleeper of the vintage” and much better than their 2005! 92 points from Robert Parker.

2014 Château Tronquoy Lalande, Saint-Estèphe (\$29.99) 2014 was great year for North Médoc wines and this wine is fabulous buy. The property was purchased by Château Montrose who have invested heavily in the vineyards, upping the quality big time.

2014 Château Malartic-Lagravière Rouge, Pessac-Léognan (\$39.99) The Bonnie family has had this property producing fabulous wines since 2000, especially in the 2012-2016 vintages. The 2014 is very solid, with a core of dark plum, blackberry and fig preserve notes held in check by tarry grip. Ample singed apple wood and cocoa elements form the frame. All confirmed by big scores, including 95 points from *Wine Enthusiast*.

2009 Château Malartic-Lagravière Rouge, Pessac-Léognan (\$59.99) More earth and plenty of extraction lead into great mid-palate texture. Classic, with tons of mineral notes. Very rich and fresh. One of the best value-priced 2009s from the Pessac area. Earthy style, but toasty and sweet. Charming wine and a big favorite of our new wine club director David Driscoll.

Signature Red Collection Wine Club

Ever since the *Sideways* revolution when budding wine drinkers put down their Merlot in favor of Pinot Noir, California's two main focal points for this delicate red varietal have been the Santa Lucia Highlands of the Central Coast (the setting for the film) and the Russian River in Sonoma County. Both locales possess the perfect conditions for growing Pinot Noir: enough warmth to ripen the grapes throughout spring and summer, and the moderating coolness of the coastal climate to allow for long, slow ripening. With the wine's popularity in full swing, it saw a decade-long revival. In the process, astronomical real estate prices in both of the aforementioned regions sent a number of growers in search of a new haven. Mendocino County's Anderson Valley became that place—a mecca for cool-climate Pinot Noir growers. While we can't reveal the source, the **2016 Kalinda Anderson Valley Pinot Noir (\$24.99)** showcases that classic climate.



Pinot Noir vineyards in Anderson Valley.

The first producer to plant Pinot Noir in Anderson Valley was Husch. They harvested their first vintage in 1971 (and later purchased the Nash Mill Vineyard site from our own Anderson Valley veteran, longtime K&L Redwood City sales associate and winemaker Jim Barr). During the mid-1990s, after more growers had jumped in with tremendous results, top wineries from around the state began purchasing Anderson Valley Pinot Noir for their blends, charmed by the high quality of the fruit and the incredibly affordable prices. Today, numerous wineries from outside the appellation have purchased Pinot Noir vineyards there. As morning and evening fogs cool down the grapes, helping them retain their acidity after sun-soaked summer days, more and more serious Pinot Noir lovers—including us—are discovering the quality of Anderson Valley wines. For our most recent Kalinda Pinot Noir, we went to Mendocino County in search of classic character and top value. The 2016 Kalinda Anderson Valley Pinot Noir has California character with a nice little zip of acidity, bringing bramble fruit rather than soft cherry and soft, savory herbs rather than sweet baking spices.

Our Cabernet Sauvignon this month, the **2016 Achaval Ferrer Cabernet Sauvignon (\$24.99)**, has a similar story, though it requires you to head south a few thousand miles. Cab is still king of the red wine market, and a task we face daily at K&L is sourcing great-tasting, complex, interesting new expressions of this grape for reasonable prices. I've long preached the merit of mountain fruit to our Cabernet customers, because the sloped, higher elevation conditions often result in the best specimen. The wines from Howell, Diamond, and Mount Veeder are some of Napa's best, and that means higher price tags. This raises the question: where can one still find mountain-grown Cabernet for a great price? The answer is Mendoza, Argentina, where Achaval Ferrer sources its fruit from mineral-rich mountain soils, resulting in nuanced and beautifully balanced flavors. Bordeaux estaves have their eyes on Mendoza. The conditions and Cabernet-friendly climate have shown tremendous and cost-effective results, as evident here in this 2016 Achaval Ferrer Cabernet Sauvignon, with juicy black fruits, hints of earth and tobacco, and a full-bodied finish. We'd be hard pressed to find a Cabernet this polished and profound at this price locally. Ferrer is a widely respected red wine producer, known for its old-school approach to new-world winemaking. Their wines are textbook in style and varietally correct, as is clear from the first sip of the 2016 Cabernet.



Achaval Ferrer's Cabernet vineyard in Mendoza.

Premium Wine Club

This month's Premium Club has an old fashioned pairing: Chardonnay and Cabernet Sauvignon, each as classically tailored in its profile as a chic tuxedo or a black cocktail dress. These wines will always be in fashion and always have an audience because they're cut from a timeless mold. While each is a textbook example of what makes these varietals the two most celebrated in our industry, they come from completely different parts of the world, both saintly in their ancestry. The Chardonnay is from Burgundy, to be exact, a region of the Mâconnais called St. Veran. The Cabernet is from Napa, just outside of St. Helena. Each offers top quality typicity for your dollar; they're precisely what I look for when I shop for Chardonnay and Cabernet these days. Let's find out a bit more about them.



Chardonnay vineyards around the village of St. Veran in Burgundy.

The **2014 Terres Secrètes, St. Veran (\$14.99)** comes from a vineyard called “Les Cras,” known in French as a *lieu dit*—a vineyard plot that has a name, but no ranking or classification such as premier or grand cru. Terres Secrètes means “secret lands” and it's the name of the winemaker collective that put together this wine. It's a band of growers in Burgundy's Mâcon region that team up to work as a cooperative with their fruit. Having spent time in the Mâcon this past spring, I can tell you that the wines from this region of France are humble, high in quality, made by hand with pride. They're some of the best white wine values from anywhere in the world—Chardonnay or not. Just about all of the whites from the Mâcon are Chardonnay, and this particular wine is made from fruit that borders the more prestigious St. Veran neighbor of Pouilly-Fuissé. In this part of the Mâcon the soils are very stony and calcium-rich, helping the grapes retain their acidity and preserve their freshness. Unlike California Chardonnays, St. Veran wines see little to no oak, so the wines speak to the quality of the grapes themselves. I think you'll understand what I'm talking about when you take your first sip of the 2014 Terres Secrètes, St. Veran. A pure and clean-flavored Chardonnay, it refreshes the palate with lively acidity while tempting your taste buds with stone fruit flavors and accents of white flowers. This is Chardonnay in its truest form.

The **2015 Buehler Cabernet Sauvignon (\$14.99)** comes from Napa, but it's not an over-the-top, big and rich, oak-driven specimen by any means. It's a classic wine and it's every bit as humble and high in quality as its French counterpart. *The Wine Spectator* recently described this Cabernet in a nutshell: “While so many Napa wines soar past the \$100 mark, John Buehler consistently delivers high quality Cabernets for a fraction of that price.” Ain't that the truth. For as long as I've worked at K&L, I've been wowed by how much Cabernet Buehler delivers for the dollar. The 2015 vintage is yet another example, loaded with dark fruit, fine tannins, and real California grit, without all the fancy marketing and exaggerated hype. It's a Cabernet for people who like to drink real Cabernet. Made with 30% estate-grown fruit



Buehler Vineyards in Napa.

near St. Helena, it's a blend of 90% Cabernet with 10% Merlot to soften the edges a bit and bolster some of that fruit character. The best part about the Buehler Cabernets (on top of the quality and the price) is the fact that you can either age them for another decade, or drink them now, after decanting. Buehler is one of the true family-owned gems of the Napa Valley, a winery that for almost three decades has been producing honest expressions from its 300-acre hillside estate just above Conn Valley. Those of you in the Premium Club are going to be drinking well this month. I'm hoping you're as excited as I am about the classic juxtaposition on display here!

Best Buy Wine Club

There's a reason winemakers from all over the world are looking into vineyard properties in Argentina, for robust reds and for high-quality white varietals as well. Argentina's rocky, cool climate terroirs are perfectly suited to winemaking, and doing business there is still affordable, compared to California. In considering potential selections for this month's Best Buy Club, I looked to the Southern Hemisphere in search of two classically tailored Argentine expressions. I knew that Argentina was capable of the exact bang-for-your-buck quality I was aiming for. It's a country full of incredible potential for great winemaking, from the high-elevation mountain ranges of Mendoza bolstering vast Cabernet vineyards to the fertile valleys planted to Merlot and Malbec. However, the wine that first introduced me to Argentina was not a red varietal, but an aromatic white: Torrontés, a crisp and flavorful dry white that pairs wonderfully with all types of cuisine.

The fruit for the **2016 Alamos Torrontés (\$9.99)** was harvested from mountainous vineyards at elevations of 5,000 to 10,000 feet, in Argentina's Salta region in the shadow of the Andes. Salta is a region of extremes. Its extremely warm temperatures in the day help the grapes achieve optimum ripeness, and its cold conditions in the night allow them to retain their acidity. The ancient Rieslings and Gewürztraminers of Alsace are grown in similar mountainous conditions; those high elevations help maintain the freshness and flavor of aromatic white varietals. When you taste the 2016 Alamos Torrontés, you'll find that fruity, floral character bolstered by a zippy acidity, and also tremendous texture. It's a perfect combination of richness and refreshment, the result of the extreme conditions in which the grapes fluctuate. Not only is the wine of an extremely high quality, it's also incredibly affordable.

I'd say that the Alamos Torrontés is the best value in all the clubs this month... were it not for its counterpart, the **2015 La Posta "Fazzio" Malbec (\$9.99)**. Malbec is one of these magical varietals that makes a wine everyone can enjoy. That's mainly because it's naturally low in tannic structure, and it's also ripe and round in character. While generally value-priced, the wine when uncared for can be a bit monotone, one-noted in its expression; tasty, but forgettable. However, when made with pride and precision, Malbec can be inspiring—especially if it retains its bargain pricing. The team at La Posta has put together a series of single-grower, single-vineyard wines, each named for the family that produces it. Working directly with these small, family-owned winemakers, La Posta handled the logistics necessary to bring the wines to market at prices almost too good to be true. The 2015 La Posta Malbec is named for grower Domingo Fazzio,



A Malbec vineyard in Argentina, with the Andes as a backdrop.

whose Malbec is grown at 3,500 feet elevation in the Tupungato region of Mendoza. Besides all of the calling-card flavors of cassis and soft red fruits, the wine has freshness and grace. It's of a quality that I typically associate with \$20-\$25 Malbecs—those that display elegance and finesse as well as texture.

Together, these two Argentine wines present not only top-notch quality with flavor profiles typical for their varietal, they showcase what this South American country has to offer in terms of character and value for the money. They're everything the Best Buy Club should be about.

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

In the spring of 2005 as I prepared for Vinitaly, Italy's annual gathering for all things Italian wine, I was looking for a Prosecco producer for us to import. I had done a fair amount of research on small, up-and-coming producers and had made a few appointments. One of the contacts said they didn't have a booth at the Fair but they would come up to meet me. So I met brother and sister Silvano and Alberta Follador, expecting to taste their wines. But they didn't bring any wine with them. They told me that they had just come to meet me and see if they liked me; if they did, they'd send me samples. I thought this a bit unusual but I passed the test and they sent samples. What a fortuitous day—I must have been on my game! I'm pleased to present to you the **2016 Silvano Follador Valdobbiadene Prosecco Superiore (\$16.99).**

Silvano and Alberta started with a tiny parcel of land that they had inherited from their paternal grandfather; a few years later they received a slightly larger plot from their maternal grandmother. In all they have four plots for a total of just over eight acres of vineyards. That is small, and for a Prosecco producer it's micro tiny. When I first met Silvano and Alberta they made an array of wines but since the 2014 vintage they have made just one, a blend from all four vineyards. They make 2275 cases a year of their Valdobbiadene Prosecco Superiore Brut Nature. The grapes are all indigenous: Prosecco (now called Glera), Verdiso, Perera, and Bianchetta. In this 2016 bottling the residual sugar was 0.0%, which is bone dry. You won't find many bottles of Prosecco like this! Last year Ian d'Agata, who writes for the website Vinous, wrote "Silvano Follador is in my opinion the single best producer of Prosecco today." I'd agree with him.

If you're really an Italian wine geek you'll know of Walter Massa, producer of the **2010 Vigneti Massa Barbera "Monleale" (\$22.99)**, as one of Italy's most famous winemakers. Walter is the man who singlehandedly brought us Timorasso, Piemonte's indigenous white varietal capable of long aging. It's tremendous and we do have a bunch of those so if one of Italy's most scintillating whites intrigues you, you can check them out. Walter's winery is near the eastern boundary of Piemonte in the town of Tortona, about 55 miles from Alba, the town around which Barolo and Barbaresco are situated. I love his Timorasso wines—they are extraordinary. But the wine that most excited me the first time I tried it was his Barbera



Silvano Follador, right, explaining his viticultural vision to Greg St. Clair.



Walter Massa letting his Monleale Barbera do the talking.

“Monleale.” There are lots of versions of Barbera that are fresh, crisp and bright and many that are aged in new barriques giving them a toasty and more tannic character; but this Barbera “Monleale” is neither. It is sourced from three old-vine vineyards in the hills around the small town of Monleale. The vineyards are mostly marine clays, which offer high-toned aromatics. The wine is aged in used barriques, and I mean used. This isn’t a wine that’s affected by lots of new oak. It spends just short of two years in barrel. The wine is unfiltered, and fermented using only indigenous yeasts. It is held back until Walter feels that it’s right, and that’s why the 2010 is just coming to us now. I find the 2010 Vigneti Massa Barbera “Monleale” extraordinary. The nose is so complex, with layers of fruit, earth, and spice intertwining in a symphonic effect of aromatics. On the palate the wine has verve. After all it is Barbera so the acidic structure dominates, but the wine has a supple richness that is mouth-filling. The flavors are complex, dynamic and stunning. Try this with a risotto or a filled pasta, it’s incredible!

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

The Romance of Aÿ and Epernay This month we have Champagne from two of the most famous sites in the region, Aÿ and Epernay. If you cannot go and experience the romance of these places firsthand for Valentine’s Day, you can at least enjoy their excellent wine right here at home. Both of these direct buys are excellent values and top-quality Champagnes. Both of this month’s selections are estate grown.

From the impossibly steep slopes of Aÿ grand cru, we have the **2011 Egrot Brut Grand Cru Champagne (\$34.99)**. Many of you in the Champagne Club have visited Elisabeth Goutorbe and Jean-Marie Egrot at their home in Aÿ, and even more of you have met her at the tent events. A few years ago, they decided to change the name of the house from Elisabeth Goutorbe to Egrot et Filles, to avoid confusion with the many other members of the Goutorbe family in the village of Aÿ. This Champagne is composed of two thirds Pinot Noir and one third Chardonnay from some of the chalkiest soil in all of Champagne. While this vintage proved challenging for many, some of the best plots in the grand crus did exceptionally well, producing wines of both power and finesse. This is one of those wines, and has plenty of richness for drinking on its own, but also the backbone of minerality to pair with the best salmon or tuna fillets.

Epernay is Champagne’s capital, and my favorite place to stay when I visit the region. It is right in the middle of the vineyards. It has everything a person could want in restaurants, markets and hotels, and it’s also small enough to be walk-able. Champagne Charles Ellner is on the western edge of town, closest to the vineyards. They are one of the largest vineyard holders in Epernay, and the **Charles Ellner “Qualité Extra” Brut Champagne (\$34.99)** comes exclusively from these vines. It is composed of 50% Pinot Noir, 30% Chardonnay and 20% Meunier. It is aged for almost five years on the lees and is treated to an addition of one-third reserve wines. This wine has great red cherry Pinot Noir fruit framed by baguette toast from the long ageing, and it also has surprising snap and length. This is an ideal aperitif, and will go fantastically well with gougères, parmesan crisps and all manner of finger foods. A toast to you! — Gary Westby



Elisabeth Goutorbe at her winery in Aÿ.



Frederic Ellner and his son Pierre, with Gary Westby, in their “Meltins” parcel, Epernay.

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

2013 Whitehall Lane Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

A blend of 86% Cabernet Sauvignon, 8% Merlot, 3% Malbec and 3% Petit Verdot aged in a combination of French and American oak for 18 months. Dark berry and cassis aromas and subtle spice notes are present on the nose while the palate is alive with fresh blackberry, cassis, mocha, Baker's chocolate and spice flavors. Good acidity, excellent tannin structure and fabulous complexity all combine to make this a quintessential Napa Valley Cabernet Sauvignon. It's a great showcase for the outstanding overall quality of the 2013 Napa Valley Cabernet Sauvignon vintage. This will pair marvelously well with all kinds of grilled red meats or can sit quietly in your cellar for the next five to ten years while it gains additional complexity and some of its lively edges harmonize together. James Suckling gave this wine 90 points.

2015 Bravium Pinot Noir Anderson Valley @ \$24.99 per bottle

The 2015 Bravium Anderson Valley Pinot Noir from vineyards in the far reaches of Mendocino Valley. The wine is 100% Pinot Noir aged for 11 months in a combination of French and Hungarian oak of which 33% was new. The resulting wine is delicious. It's loaded with bright strawberry and raspberry aromas along with mineral and a cool rush of mint on the nose. The palate is bright and lively with strawberry and raspberries cascading throughout and a crunchy mineral and spice note on the end. This delightful red should pair well with roast chicken, poached salmon or lamb chops. *Wine Enthusiast* gave it 92 points.

2013 Von Strasser Diamond Mountain District Cabernet Sauvignon @ \$29.99 per bottle

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

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

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

2013 Domaine Fontbonau Côtes du Rhône @ \$22.99 per bottle

In 2008 this property was run down, but had 70-year-old Grenache and 30-year-old Syrah vineyards. The soils consist of sand, silt and fine clay, all ideal for growing classic Grenache. The 2013 Domaine Fontbonau Côtes du Rhône drinks more like a fine Châteauneuf-du-Pape than a Côtes-du-Rhône. Thanks to the old vines and soil

composition this wine has impressive structure and depth. It's loaded with dark berry fruit, silky tannins and complex structure. It drinks like a wine easily double the price. Enjoy this succulent red with lighter red meats and earthier fare. It's a great match for lamb or veal.

2014 Hendry Vineyards Napa Valley "Blocks 7 & 22" Zinfandel @ Please Inquire

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

2014 Domaine de Bila Haut "Occultum Lapidem" Côtes-du-Roussillon Villages Latour de France @ \$24.99 per bottle

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

2015 Mas Doix "Les Crestes" Priorat @ \$24.99 per bottle

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

2014 Dominio del Aguila "Picaro" Ribera del Duero @ \$24.99 per bottle

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

Premium Wine Club Previous Offerings

2014 The Seventy Five Wine Co. "The Sum" California Red Wine @ \$15.99 per bottle

The 2014 Seventy Five Wine Co. "The Sum" California Red Wine is a mouthful both to say and to taste! A blend of 85% Cabernet Sauvignon, 10% Petite Sirah and 5% Syrah, this full-throttle red blend has an intoxicating nose of macerated blackberry, dark cherry kirsch and creamy mocha notes. The palate is a seamless parade of layer after layer of dark fruits, spice, dark chocolate and molten rock flavors. This is a rich red wine that begs to be drunk alongside a rich cut of filet mignon, or Beef Wellington. It is ready to be enjoyed now in all of its hedonistic youth.

2016 Huber Gruner Veltliner "Terrassen" Austria @ \$13.99 per bottle

The 2016 Huber Gruner Veltliner "Terrassen" Austria is sourced from several different single-vineyard parcels in the Traisental region, with vine ages ranging from five to 80 years. The wine is fermented in stainless steel and kept on the lees for three months. The result is fresh and bright with zesty citrus notes, limestone accents and subtle gingerbread flavors. Great energy and zest mark this wine as it dances on your palate. The ideal foil for green vegetables, spicy cuisines such as Thai, and also sushi or root vegetables. This wine is kryptonite to foods that trip up most white wines. 91 points from *Wine Enthusiast* and 90 from James Suckling.

2016 Arnaldo Caprai Grechetto @ \$14.99 per bottle

The 2016 Arnaldo Caprai Grechetto comes from the Colli Martani DOC in Umbria. This 100% Grechetto-based wine is aged for just three months in stainless steel and then an additional three months in bottle, to produce a bright and zippy white that's ready for immediate consumption. An intense perfume of exotic fruits, yellow peach and floral notes greets the nose and the lively, acid-based palate displays yellow fruits and peach notes with chalky

notes and mineral tones. Perfect with seafood, salads or a cheese plate, this refreshing white is incredibly versatile and pleasing. It's a perfect example of the white wine renaissance going on in Italy. These wines used to be somewhat boring but thanks to lower yields and renewed commitment to excellence they are now interesting, bold interpretations of indigenous grape varieties. James Suckling gave this 91 points.

2013 Château de Montfaucon "Baron Louis" Lirac @ \$14.99 per bottle

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

2015 Buehler Russian River Chardonnay @ \$14.99 per bottle

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

2014 Seven Hills Columbia Valley Cabernet Sauvignon @ \$14.99 per bottle

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

2015 Stéphane Aviron "Vieilles Vignes Chenas" Cru Beaujolais @ \$14.99 per bottle

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

2009 Bodega Poesia "Cuvée Hélène" Argentina @ \$14.99 per bottle

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

Best Buy Wine Club Previous Offerings

2013 Menade "Creta" Old Vines Rueda @ \$8.99 per bottle

The 2013 Menade "Creta" Old Vines Rueda is 100% Verdejo with beautiful aromas of white grapefruit and lime blossom. On the palate there's racy acidity and nice minerality all buffered by zesty citrus flavors. The great energy here makes this ideal for fresh fish such as trout and snapper as well as ceviche.

2011 Navazos-Niepoort Palomino Vino Blanco Spain @ \$9.99 per bottle

The Palomino grape's low sugar and acidity levels, and the way it oxidizes, make it ideal for fortified wines. Vin

Jaune lends itself to certain flavor profiles, including nuttiness and petrol notes. The 2011 Navazos-Niepoort Palomino Vin Blanco Spain is a great example of a Vin Jaune-styled wine. It has inviting aromas of walnut, smoke and poached apricot. The palate is lively and dry with slight oxidative notes that give the wine a light and airy feel. Pair this wine with Marcona almonds, cheeses or shellfish. Robert Parker's *Wine Advocate* gave this 90 points.

2014 Area Code Wine Co. Edna Valley Chardonnay @ \$9.99 per bottle

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

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

2011 Porta del Vento "MaQue'" Perricone Sicilia @ \$21.99 per bottle

The wine is a blend of Nero d'Avola and Perricone, fermented in glass-lined cement tanks and aged in large wooden barrels. At first sniff you can sense the power and complexity, but it isn't until you get the wine into your mouth that you can feel the intensity. I would call it dense but that's not in the California sense of thickness or obvious fruit. This wine has completeness to it. The flavor, structure and balance resonate in a symphonic flourish. The backbone of this wine is the Perricone; you can feel its structure and edges but it is perfectly matched with the supple texture of the Nero d'Avola. I'm thinking veal shank for this wine!

2016 Quartomoro Di Sardegna Orriu @ \$17.99 per bottle

The wine is classically Sardinian, without the over-ripe flavors one can find in Cannoanu. It's produced from a vineyard in granitic/sandy soil at about 2.3 tons per acre. The wine is super clean, full of fruit and with layers of complexity that add spice and earth. Every time I think of Sardinian food the name Bottarga comes into my head, but for this wine I'm thinking grilled leg of lamb!

2015 Schiavenza Langhe Nebbiolo @ \$25.99 per bottle

Barolo is one of Italy's most famous wines and perhaps the most difficult to understand. I always suggest that the best way to learn about Barolo is to start with Nebbiolo, especially from a producer who makes wine without the affectations of "winemaking," so I've chosen a Nebbiolo for you to try that exhibits all you need: the 2015 Schiavenza Langhe Nebbiolo. The Schiavenza winery has been making wine at this small estate since 1956. The Serralunga commune is famous for giving the most structured and powerful wines of the Barolo DOCG. This is a powerful wine. Make sure to use a Burgundy glass. And if you can, have this with a plate of Brasato al Barolo (Italian pot roast) with polenta, an ideal seasonal dish with this wine!

2015 Casale della Toria Cesanese del Piglio @ \$21.99 per bottle

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

2007 Teresa Raiz Friuli Decano Red Blend @ \$16.99 per bottle

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