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Hello K&L Wine Club Members,

As we settle into 2021, I'm savoring the season, enjoying the colder weather and the anticipation of spring. It's a perfect time to enjoy classic winter dishes such as Cassoulet, Sunday Roast, Pot Pie, etc. and also a great time to return to the classic comfort wines. There is a reason why Cabernet, Chardonnay, Sauvignon Blanc and Rhône blends are so popular, and this month I've chosen to focus on these classics.

In the Club Français nothing has been as popular as Bordeaux, so we'll return to it this month with a stunning St. Emilion, already aged more than a decade and ready to drink now. In addition we have a gorgeous Pouilly-Fumé from a small domaine in the Loire Valley run by two brothers. Both wines are extremely food friendly, and they also complement each other well.

We have another great value in Napa Cabernet for our Signature Red Club members. Buehler Vineyards is one of the few great family-run wineries in Napa that continue to produce excellent quality wines at reasonable prices. We're thrilled to feature one of their Cabernets this month, and we'll pair it with a classic Gigondas from another great family-run estate, this one in the Rhône Valley.

Premium Club members will also enjoy a classic Bordeaux this month, hailing from the lauded 2009 vintage. Perfectly aged claret from a good vintage at less than \$20 is always good news. I doubt that our supplies of this wine will last long, so don't hesitate to buy a few extra bottles. Paired with this Bordeaux is a stunning little Chardonnay from one of my new favorite producers in Oregon.

Cabernet also features in the Best Buy Club this month, with a stunning value from Hahn Estates in the Santa Lucia Highlands. Cabernet was the first wine that the Hahn family made, and continues as a great staple of their production. Our white wine for Best Buy is a beautiful organic Sauvignon Blanc from the Limoux region of France. It's an incredible food wine, one of my favorites to pair with vegetable-based dishes.

This month Greg St. Clair, our Italian wine buyer, has decided to feature two wines that are slightly under-appreciated in the US. Verdicchio is a classic white in Italy, but not as well known here. With its delightful combination of full body and bright mineral notes, this wine is sure to delight. Secondly Greg has a lovely Dolcetto from a star producer in the Piedmont area.

February is also a Champagne month, and buyer Gary Westby has two excellent bottles lined up for your enjoyment. A beautiful vintage release from Château Thierry—a first from this producer to be featured at K&L—and a stunning rosé Champagne from the mountain of Reims. Both vintage and rosé Champagne usually come at a premium price, but Gary has managed to feature each of these stunning wines at a \$34.99 club price, so if you're in need of bubbles, this is a great month to stock up.

Cheers,

Heather Gowen, K&L's Wine Club director

heathergowen@klwines.com

## Le Club Français

During 2020, Bordeaux remained our most popular category of club wine. We can't seem to keep enough good Bordeaux in stock, so I am excited to return this month to this classic region for another perfectly aged claret. And what better to pair with Bordeaux than a mineral-driven Pouilly-Fumé from the Loire?

2010 is widely recognized as a powerhouse vintage—one for the long haul. As we turn the corner into their second decade of life, some of the wines are starting to hit their stride, while others are still reticent and need further aging. This month's **2010 Grand Pontet, St-Emilion (\$39.99)** is just beginning to drink well, but does still have a long life ahead of it. Grand Pontet is an interesting property, positioned in the neighborhood of other stars of the appellation such as Châteaux Canon, Beau-Séjour-Bécot and Clos Fourtet. It is, however, a small estate, a mere 14 hectares, and its prices are much better than some of its more prestigious neighbors. In 1980 it was purchased by Gerard and Dominique Bécot, owners of the neighboring Beau-Séjour-Bécot. They have applied the same high standards to both Châteaux in their possession, and their winemaking team crafts Grand Pontet alongside the Beau-Séjour-Bécot wines. Full-bodied and luscious, this Grand Pontet is laden with ripe blackberry fruits, savory tobacco and licorice notes and ripe, softened tannin. It's seamless and bold, not shy. It's going to require something decadent to pair with, such as filet mignon or some other black-tie dish with plenty of flavor and rich umami presence.

For this month's white wine, I'm excited to introduce a producer from the Loire that is a new favorite at K&L. Domaine Tabordet is another family owned estate, run, interestingly enough, by two brothers who married two sisters. Yvon and Pascal Tabordet began in 1981 with a small, three-hectare family vineyard in Sancerre, and have expanded their holdings slowly, increasing their holdings in Sancerre and planting 12 hectares in neighboring Pouilly-Fumé in 1987. It is the **2019 Domaine Tabordet "Le Champs de Vignes" Pouilly-Fumé (\$19.99)** that we've chosen to feature in this month's club shipment. What I love about the best examples of Pouilly-Fumé is the combination of a pleasantly round palate weight, lean minerality and exuberant aromatics. That profile is seen in spades here, and the wine leaves nothing lacking. Shellfish makes a natural pairing, but the wine also shows beautifully with a whole array of dishes from risotto to paella to salad, or a simple charcuterie board.



*Marie Pourquet (left) is the director of Château Grand Pontet, which she inherited from her mother Sylvie Becot-Pourquet (right).*



*Yvon and Pascal Tabordet, together with their children and one salaried employee, care for Domaine Tabordet year 'round, tending the vines and making the wines themselves.*

## Signature Red Club

The theme of this month's Signature Red wines? Tried and true classics. Our first classic wine comes from one of K&L's favorite Rhône Valley producers. Gigondas is a treasure trove of value in the Rhône, and Domaine de Bosquets is a perennial favorite. Our second classic is a Napa Cabernet. Unfortunately "Napa Cabernet" usually signals high prices, often too high. Not so with Buehler Vineyards. It's one of the few family-run wineries who purposefully keep their wines affordable in an overpriced market. We're excited to offer their estate Cabernet at an even better price than regular retail for our club members.

The Brechet family has a long history in the Rhône Valley, and is behind some of the most successful estates today. Domaine de Bosquets has a long history as well, back to 1376, when the first vines were planted at a *lieu dit* of the name "Bosquets." Over the centuries the land passed through many hands, and in 1962 it was acquired by Sylvette Brechet's father Gabriel. Today Sylvette's son Julien has taken over the domaine and made it his own. Julien is a passionate young man, whose winemaking prowess has earned much praise in the Rhône Valley, and his wines speak of this talent. The **2017 Domaine de Bosquets Gigondas (\$24.99)** combines classic Gigondas earthiness with a clean, modern feel. Structured and poised with bright acidity and well-articulated tannin, it strikes a balance with full palate weight and dark blackberry fruit, accented by savory herbal notes.

Already open and showing great integration, this will undoubtedly evolve and develop beautifully over the next decade. Julien recommends having it with filet mignon, and has a secondary recommendation of roasted leg of lamb. I particularly love Gigondas with lamb. The lamb brings out the beautiful savory elements of the wine, while the wine in turn softens and shows a fruitier side that can highlight the tenderness of the lamb.

If you do have plans to cook filet mignon this month, you'll have a choice of wines. Napa Cabernet is an obvious pairing, and the **2016 Buehler "Estate" Napa Valley Cabernet Sauvignon (\$24.99)** is a beautiful choice. I have enormous respect for the Buehler family, who have managed through an often over-priced market to keep their prices reasonable. A quality Napa Cabernet under \$40 is a bargain in my book, and this wine far outperforms its price, especially at the discounted club rate. Buehler wines stick to a classic style that is more difficult to come by in today's Napa Cab scene. More reminiscent of Dunn or Heitz Vineyard, the Buehler wines achieve a great balance between powerful dark fruit and classic Napa eucalyptus and menthol notes, and the 2016 is no exception. This is old-school Napa Cabernet and has the right bones to age like a Bordeaux. That said, it is fairly structured now and I'd highly recommend decanting it for an hour before enjoying, as it will benefit from some air and open up nicely. It is still young and could age for a decade or more, so if you are enjoying it now, don't hesitate to lay a few bottles down and watch them evolve.



*Julien Brechet took over Domaine des Bosquets in 2010 with only a few years of winemaking experience under his belt, and his natural talent for the job has won him international acclaim.*



*Buehler Vineyard's mountainside locale not only offers stunning views, it has one of the best terroirs for Cabernet in the St. Helena vicinity.*

## Premium Club

Winter for me is a time for classics in both food and wine. I love a good Sunday roast, shepherd's pie, casserole, savory galettes... the list goes on. There's a great array of traditional comfort-food dishes to enjoy in the cold weather, and what better way to accompany such dishes than with a classic wine selection. This month I'm featuring just that, with Cabernet and Chardonnay. For the Cabernet, we have an aged Bordeaux from the Left Bank. At just over ten years old it's showing beautifully, and is ready to drink. As for the Chardonnay, we've recently found a delightful little family-run winery in Roseburg, Oregon that makes a seamless, medium-bodied expression of the grape.

I love discovering new favorite wineries, and Iris Vineyards out of Oregon is one of my latest. Many thanks to our domestic buyer Ryan Woodhouse for sending this bottle of **2016 Iris Vineyards "Chalice Vineyard" Willamette Valley Chardonnay (\$14.99)** my way! As soon as I tasted this elegant and effortless Chardonnay, I knew we'd found a great new producer. Pamela Frye and Richard Boyles began Iris Vineyards in 1996, planting Pinot Noir, Pinot Gris and Chardonnay in the southern Willamette Valley with a dream of operating a little winery someday. With two young kids in tow they slowly expanded their winemaking ventures, and eventually in 2007 moved into a full-size winemaking facility in Cottage Grove, Oregon. With winemaker Aaron Lieberman joining the team a year later, the quality and success of the family business expanded by leaps and bounds. I love a classic Chardonnay with a little well-balanced oak and a creamy palate. It's a perfect comfort wine to match the tone of winter and goes so well with many classic dishes. Iris Vineyard's expression of this variety is perfectly poised. It's creamy and weighty on the palate without being too heavy or overly buttery. Lovely orchard fruits of baked apple, pear and peach show through brilliantly on the palate, complementing the light toast and vanilla notes from the oak. Enjoy this charming Chardonnay alongside a roast chicken and potatoes, a pot pie, or your favorite winter comfort food.

Our red wine is a stunning Bordeaux. Thanks to K&L co-owner and Bordeaux buyer Clyde Beffa, we are never out of nicely aged claret. This month's **2009 Château Sainte-Marguerite, Médoc (\$14.99)** is another example of his great finds. Predominately Cabernet with some Merlot in the mix as well, this Left-Bank Bordeaux is restrained in style with plenty of red berry fruit, forest floor and savory tobacco notes. After a decade-plus of aging, this wine is mellowed beautifully with pleasantly softened tannin, integrated acidity and fruit that still shows a surprising freshness. Clyde recommends having this with pork roast—another great winter dish.



*The Médoc commune is known for its flat and windy vineyard land, which makes growing grapes a challenge, but the soils here are very gravelly, which gives excellent drainage to the vineyards.*



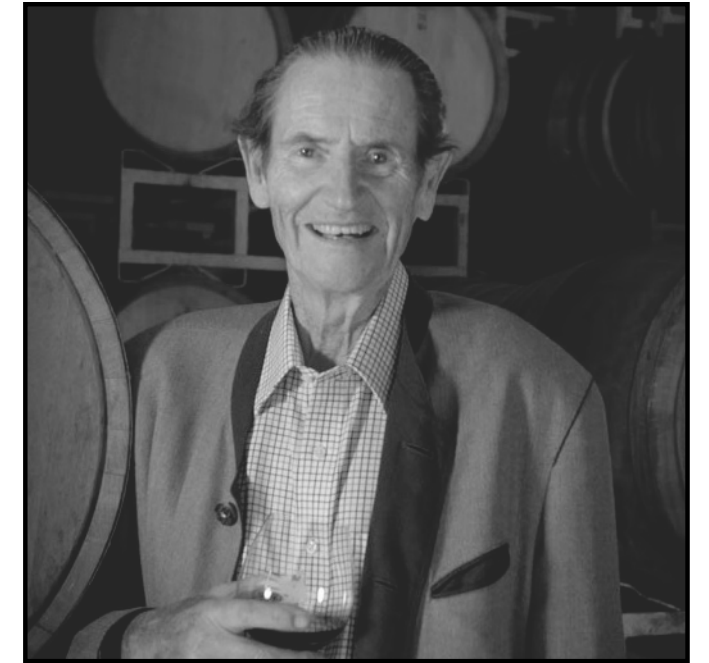
*Arpad Walker, the vineyard manager at Iris, believes in the importance of cover crops in maintaining soil health and sustainable farming.*

## Best Buy Wine Club

While we often explore new regions and new producers in the Best Buy Club, sometimes it's good to return to the familiar favorites. This month we do just that, bringing you two wines from producers whom we've featured here before, and whose wines are always welcome. Although the two wines could not be more different in style and origin, they are both delightfully easy-drinking, and should brighten your winter evenings.

Many of you are familiar with Hahn Family Wines from Santa Lucia Highlands. Hahn is one of those rock-solid producers who have had a hugely important influence in helping Santa Lucia Highlands and Monterey County gain well-deserved recognition in the wine world. Nicky and Gaby Hahn dove into California wine business in 1979, and helped plant and farm key vineyards throughout the Santa Lucia Highlands AVA. Today their son Philip Hahn continues at the helm of the family estate, continuing to produce classic wines that showcase the strengths of the region. We've chosen to feature the **2018 Hahn "Founder's" California Cabernet Sauvignon (\$9.99)** this month, and it's one of the best values in California Cabernet that I can think of. The nose is brimming with rich red fruit and sweet baking spice. On the palate it shows blackberry and red plum with a full body and ripe tannins. If you're wanting a familiar, easy-drinking everyday Cabernet, this is the wine for you.

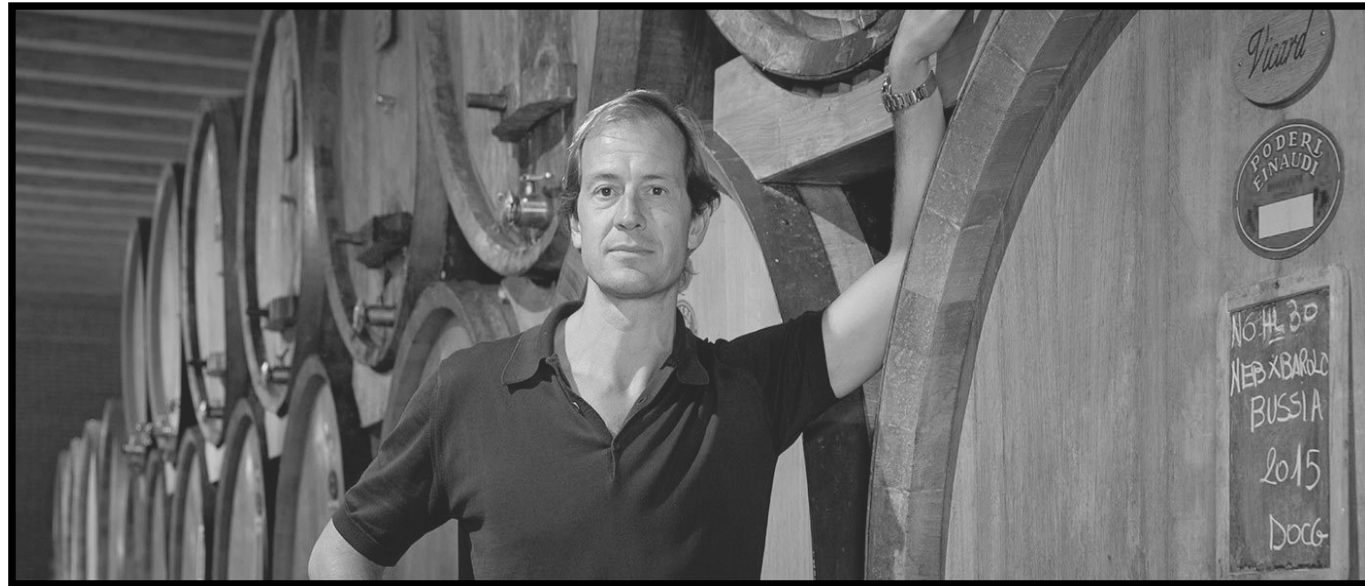
Our second wine this month is a stunning bottle of Sauvignon Blanc from Domaine Begude in the Limoux region of France. Domaine Begude was purchased in 2003 by British couple James and Catherine Kinglake. The Kinglakes have converted the vineyard over to organic farming, using only natural fertilizers and no irrigation. Today their wines are among our best direct imports with an array including Chardonnay, Viognier, Pinot Noir and even Grüner Veltliner. The wines are made by Laurent Girault, a native of Charente who has made wine all over France as well as New Zealand's Central Otago region. Laurent's winemaking style is clean, honest and made with little intervention. The **2019 Domaine Begude Sauvignon Blanc Pay d'Oc (\$9.99)** is vinified in stainless steel to preserve a fresh, bright profile. Snappy and vibrant, this little wine shows notes of gooseberry, lemongrass and citrus zest on the palate, and is a great match to vegetable dishes. One of my favorite pairings for the wine is a fresh herbed goat cheese salad.



*Nicolaus "Nicky" Hahn, who sadly passed away in 2018, was instrumental in establishing the AVA status of the Santa Lucia Highlands.*



*When James and Katherine Kinglake moved from England to France and purchased Domaine Begude, in the Pyrenean foothills, it was a rundown little property. Now it is thriving.*



Matteo Sardagna, with the 2015 Barolo in the cellars at Poderi Luigi Einaudi.

It doesn't hurt to have the second president of the Italian Republic as both the founder of your winery and your great-grandfather. That was the luck of Matteo Sardagna, great-grandson of Luigi Einaudi. Matteo's grandfather Roberto took over the winery, called Poderi Luigi Einaudi, and then it was passed on to Matteo's mother Paola. As Paola took over the winery, starting in the late 1980s, she repositioned it and earned it the commercial success that it lacked before. Matteo oversees the production now and is the front man for the winery, charming, urbane and totally at ease with the weight of generations on his shoulders.

Although Poderi Luigi Einaudi makes some rocking Barolo, it was founded in Dogliani (pronounced *Dol-yawn-ni*), a quaint little village that's about six or seven miles south of the village of Barolo and is known for Dolcetto. Years ago, this appellation was known as Dolcetto di Dogliani but the locals thought that the name Dogliani alone would make a grander statement for their wine. Unfortunately, outside of Italy Dogliani is hard to pronounce, and success has been slow for this DOCG; it hasn't seen the boom in sales they thought the name would add. The wine however is marvelous, and ever since global warming has become a thing the warmer temperatures have been bringing higher quality to these wines.

Einaudi's Vigna Tecc (*Tet-ch*) as amongst the first wineries in the appellation to introduce a selection or vineyard concept. The Vigna Tecc is made up of two south-facing vineyards at just over 1100 feet, Madonna delle Grazie and San Giacomo, planted in 1937 and 1988. The **2018 Poderi Luigi Einaudi "Vigna Tecc" Dolcetto Dogliani (\$21.99)** is fermented in a combination of stainless steel and concreted vats and then aged in large oak barrels. This is a powerful wine with structure and woody aromatics. I love this wine with polenta and grilled sausages, a perfect match.

I have history with Verdicchio. I remember during my first job in the wine business, trying to stock the shelves with bottles of Fazi Battaglia Verdicchio. It was an annoyingly shaped amphora bottle (even worse was the Pescevino, a fish-shaped bottle) next to impossible to stack on top of each other as I could with all the other wines. It was like a pebble in my shoe, an eternal struggle that always left me frustrated and annoyed. On top of that the wine was... well white. In those days that was about as much as one could say for it; it was a real competitor in the world of Bolla Soave or 1.5L bottles of Fontana Candida Frascati. Just white. So when I started to delve deeply into Italian wines Verdicchio wasn't at the top of my list. Then decades later I tasted some stunning examples, and when I finally visited the Marche, home of Verdicchio, I was astonished by the quality of the wines to be found there, and their ability to age, yes age, and for more than a decade.

When I recently came across the **2019 Quaresima "Diamante" Verdicchio dei Castelli di Jesi Classico Superiore (\$17.99)**, I was sure it was something you would enjoy. Quaresima is a tiny producer in Ancona, and this wine has never gotten out of the Marche until now. The winery is run by two brothers, Donatello and Ivo, who took over for their father Aurelio. They have been producing this, their top wine, from a vineyard 25 miles to the west of Ancona, at more than 1400 feet, planted more than 80 years ago. The brothers describe their wine as having the typical flavors of times gone by: full-bodied, layered flavors with a touch of almond in the finish. This is perfect to drink by itself or with a piece of grilled halibut.



Donatello and Ivo Quaresima taste their Diamante Verdicchio in the hills of Cupramontana.

## Champagne Club

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

It's our first shipment of 2021 for the Champagne Club, and I hope that we will all have plenty to toast in this new year. This month we have a romantic rosé from the northern slopes of the mountain of Reims and a complex 2012 vintage from Château-Thierry on the western slopes of the Marne Valley. We've purchased both of these direct from the producers who grew the grapes and made the wine, in an effort to give you, our Champagne Club members, the best possible value. They are both first-time producers for the club and for K&L.

The **Forget-Brimont Brut Rosé Champagne (34.99)** comes from a sixth-generation grower with a substantial 45-acre estate. The vineyards for this producer range across the Premier Cru and Grand Crus of this hallowed ground for Pinot Noir. This rosé is composed of 40% Pinot Noir and 20% Chardonnay from the Grand



On the road to Forget-Brimont: the D-26, on the Montagne de Reims.

Cru vineyards of Verzenay and Mailly, the northernmost of all the top-tier vineyards in Champagne, and 40% Meunier from the Premier Cru of Villers-Allerand. This wine is aged for three years on the lees. It benefits from 40% reserves, and it gets its color from just 5% of intense Verzenay rouge. The Champagne has a nice light salmon color and a creamy, sourdough character with just the right amount of subtle strawberry fruit. This Champagne is wonderful on its own and will also go well with smoked fish or charcuterie.

The **2012 Lété-Vautrain Brut Champagne (34.99)** comes from Château-Thierry, and is the first wine from this important area to be featured in the club—or for that matter at K&L. The vineyards here are easy to spot from the road because they surround the American Monument, erected to memorialize the contribution of the United States in World War I. This twenty-acre estate is owned by the Baron family of Baron Fuente fame, but it has been kept separate and the wine is made in its own style. The small 2012 vintage is thought of as a miracle in the Champagne region.

Everything had gone wrong in the spring and early summer, but a golden autumn gave concentrated, complex and powerful wines in the end. This is composed of 40% Chardonnay, 40% Meunier and 20% Pinot Noir and aged for seven years on the lees. It has the brioche and cream richness that top vintage Champagne should, with top class texture and a very long, detailed finish. I couldn't believe it when they made me the deal to get this one in the club! Try it on its own or with a white fish dish.

A toast to you! —*Gary Westby*



*Ignace Baron, wine maker of Lété-Vautrain, in the winery.*

## Re-order Offers

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 special club prices for each wine. You can make re-order purchases via phone, email or your online account. Our order desk is open 9:00 a.m. to 6:00 p.m. seven days a week. If you have any wine club-related issues, or wish to place an order, please call us at 800-247-5987. In addition, you can email us at [theclubs@klwines.com](mailto: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](http://www.klwines.com).**

## Le Club Français Previous Offerings

2018 Guy Farge “Passion d’une Terrasse” St. Joseph @ \$34.99 per bottle

A restrained and elegant interpretation of northern Rhône Syrah, this wine features aromas of muted olive and vibrant cassis with sage, blueberry and boysenberry making an appearance on the palate. The weight on the tongue is surprisingly full, yet the wine is far from jammy. Because this is 100% Syrah, there is a classic black pepper note throughout, and tangible tannin presence. It has all the bones to age properly, and with a good decant it is drinking beautifully, even for such a young wine.

2018 Guy Farge “Grain de Silex” Saint-Péray Blanc @ \$24.99 per bottle

Traditionally these blends are aged in oak and produce a very full-bodied, rich wine that sits heavily on the palate. Guy Farge’s interpretation is lighter, albeit with great texture and depth of fruit. This cuvée, 90% Roussane and 10% Marsanne, is fermented with native yeasts and aged almost entirely in stainless steel. The use of stainless steel with the minerality derived from the clay and limestone soils of Saint-Péray lightens and elevates the blend.

Philippe Gonet TER Noir Brut Champagne @ \$29.99 per bottle

TER Noir is a classic Champagne in that it is roughly one third Chardonnay, one third Pinot Noir, and one third Pinot Meunier—the traditional Champagne grapes are all represented. Pierre, the winemaker, ages it in large-format, neutral oak barrels. The result is a Champagne that is bright and poignant. Without the influence of malolactic fermentation, the wine is without that rich creamy character of many Champagnes. It’s focused purely on the fruit and above all on the minerality.

2016 Ferraton Père et Fils “Les Murailles” Gigondas @ \$29.99 per bottle

Mostly Grenache, this wine also has small amounts of Syrah and Mourvèdre, which bring color, weight and tannin to the blend. At four years since the vintage date, the wine is hitting its stride nicely. It can still use a half-hour decant, but once it opens up it is beautifully layered, rich and complex. The nose shows full, heady aromas of luscious black cherry and cassis, and hints of cedar and leather. The palate is a nicely weighted array of red fruits, licorice, ripe tannin and fresh, bright acidity. All of the elements come into play nicely here, and the wine offers a number of pairing options such as braised lamb and stew.

2018 Henri Costal “Les Truffières” Chablis @ \$29.99 per bottle

What I love in this wine is the poignant juxtaposition of bright tropical fruits and vibrant acidity with a heavy textural element that rounds out the palate and gives the wine more weight than initially anticipated. The “Truffières” vineyard is located in Villy, just north of the town of Chablis, and has a textbook example of the Kimmeridgian limestone soils for which Chablis is well known. The vines are farmed organically and the wine is aged in stainless steel for ten months, with a brief three-month finishing period in large-format oak barrels.

2019 Aurore Dezat Sancerre @ \$19.99 per bottle

Aurore Dezat’s small estate in Sury-en-Vau is home to three soil types: limestone, flint (or silex) and clay. The combination of these soils produces wines that have a real depth of character. The 2019 is another delightful vintage, and as soon as it hit our shores, we decided it needed to make an appearance in the Club Français. The aromas jump out of the glass, with wet stone, grapefruit, gooseberry and Meyer lemon. On the palate the fruit is clean and soft with bright acidity and layers of mineral depth.

## Signature Red Club Previous Offerings

2017 Westwood “Legend” Sonoma Red Blend @ \$27.99 per bottle

An intriguing blend of Bordeaux and Rhône varieties, this wine features Cabernet, Syrah, Mourvèdre, Grenache, Cabernet Franc, Petit Verdot, Merlot and Malbec. Rich and intense on the palate, with sweet dark berry fruit, mocha and coffee notes, and layered spice and savory earthy tones, the wine is surprisingly smooth and effortless despite its full, luscious palate weight.

2016 Tongue in Groove “Cabal Vineyard” Pinot Noir @ \$21.99 per bottle

This single-vineyard Pinot from the Waipara Valley in North Canterbury is grown in gravelly soils along the Waipara riverbank, and is influenced by the long sunlight hours and cool nights of this South Island wine region. Cabal has always been my favorite Pinot Noir made by Tongue in Groove. It’s a perfect balance of dark fruit, minerality, delicate aromas and smooth, fine-boned tannin. It’s effortless to drink, and so elegant that it will pair best with delicate dishes such as salmon or mildly seasoned roast chicken.

2018 Prospect 772 “Black Tie Charlie” Sierra Foothills Red Blend @ \$22.99 per bottle

This blend is composed of 50% Petit Syrah and 50% Syrah. True to its name, this wine is dressed to the nines, decadent and almost flamboyant in its rich, luscious profile. It’s a bold choice of varieties—a Petit Syrah and Syrah blend could easily go off the rails and be far too tannic and dense—but it’s carried off with a seamless elegance that I can only attribute to the quality of the fruit and winemaking. Not only is the tannin restrained and nicely integrated with the fruit, the wine itself is already open and ready to drink.

2015 Domaine de Fontbonau, Côtes du Rhône @ \$24.99 per bottle

A joint project between Frédéric Engerer of Château Latour and Jérôme Malet, a grower from the Roussillon, Domaine de Fontbonau produces one of the best Côtes du Rhône on the market. Full-fruited and rich, with elegant structure and bright acidity, this Côtes du Rhône drinks like an elegant Châteauneuf-du-Pape, but with more approachability. At five years past vintage date, it’s completely integrated and the tannin structure has mellowed into a pleasant textural element as the fruit begins to show some depth and development.

2018 Kalinda Sonoma Coast Pinot Noir @ \$24.99 per bottle

We use the Kalinda label to bring you wines from top producers at deeply discounted prices. I can’t divulge who made the wine or say much about its origin. I can share a few facts. If this bottle had its normal label, it would retail for about \$70, but it’s not commonly available via retail. It’s a cuvée of fruit grown in a few different vineyards throughout the Sonoma Coast, and it’s a luscious, medium-bodied Pinot Noir with dark fruit, supple, ripe tannin and balanced acidity. The whole is seamless and elegant. The finish lasts for minutes, and the wine has the bones to age.

2016 Keller Estate “El Coro Vineyard” Sonoma Coast Pinot Noir @ \$24.99 per bottle

The Petaluma Gap is a distinctive sub-region of the Sonoma Coast, which forms a sort of wind tunnel, pulling cool breezes and morning fog inland from the Pacific. With its high elevation, the El Coro Vineyard is particularly affected by the cool breezes and produces distinctive Pinot Noir with elegant aromatics, dark fruit and bright acidity. The wine shows an array of red fruits with fine-grained tannin that has mellowed and integrated nicely. It is slightly weightier on the palate than you might expect, and strikes a perfect balance of rich, luscious fruits and vibrant acidity.

2017 Precedent “Kirschenmann Vineyard” Mokelumne River Lodi Zinfandel @ \$26.99 per bottle

This ancient vineyard was planted in 1915, and the vines are own-rooted, head trained and dry farmed. The sandy silica soils and the river’s cooling influence make this vineyard one of a kind. Nathan’s winemaking hand has everything to do with highlighting this incredible fruit. When you think Lodi, you often think of an incredibly dense, high-alcohol Zinfandel, but here we have a highly aromatic wine (thanks to the silica soils) that is both intense and elegant. Although the wine is stunning on its own, it’s also sophisticated enough for a steak pairing, and would make a perfect companion to grilled meats as well.

## Premium Wine Club Previous Offerings

2016 Hocus Pocus Santa Barbara County Syrah @ \$13.99 per bottle

The fruit for this exquisite Syrah comes from three cool-climate sites in Santa Barbara: John Sebastian, Presqu’île, and The Joy Fantastic. The wine crafted from this fruit is luscious and dark, with blueberry, blackberry and olive showing on the palate. It’s surprisingly light on its feet with a fresh burst of acidity, and strikingly well balanced. Aged for 11 months in neutral French oak barrels, it has nicely softened tannin and lacks the sometimes aggressive black pepper notes that this variety can show. I found it a perfect wine to sip alongside a cheese and charcuterie board, and it makes a nice companion to a winter evening.

2020 Te Whare Ra “Toru” White Field Blend Marlborough @ \$15.99 per bottle

This wine is a blend of Gewürztraminer, Riesling and Pinot Gris. These three Alsatian varieties are co-fermented and vinified as one, in the tradition of the field blend. Wildly aromatic, the wine has a nice palate weight and a deep-seated spice that nicely complements the heady fruit flavors. If you’ve been waiting for the perfect wine to serve with spicy food, this is it. It’s a lovely accompaniment to spicier Thai and Indian dishes.

2019 Franck Millet Pouilly-Fumé @ \$14.99 per bottle

Franck and Betty Millet own vineyard land in three appellations, including Sancerre, Menetou-Salon and Pouilly-Fumé. The latter is where this month’s wine is born. Just across the river from Sancerre, Pouilly-Fumé is known for having a higher level of Silex in its soils. This lends the wine a richer mouth feel and less linear acidity, with beautiful stone fruit notes. The wine displays all of these classic characteristics, and represents another great vintage for the Loire Valley.

## Best Buy Wine Club Previous Offerings

2018 Brunel de la Gardine Côtes-du-Rhône @ \$8.99 per bottle

This is a delightful wine, and a steal at the club price. Medium-bodied with gamey notes, red berry fruit and a pleasant black olive quality, this is food wine at its finest. If you’re looking for a great pairing for poultry, pork, or even lamb, this bottle is a perfect choice.

2017 Xanadu “Paradise” Cabernet Sauvignon Margaret River @ \$10.99 per bottle

This Cabernet is a great balance of luscious dark berry fruit with hints of eucalyptus, cedar and tobacco and classic structure. It has enough tannin and acidity to stand up to steak, but enough fruit and silky texture to enjoy right now, without having to lay it down for years. It’s a perfect winter-night Cabernet in my book.

2019 Domaine Jean-Michel Dupré Beaujolais-Villages “Vignes de 1940” @ \$9.99 per bottle

As the name suggests, this wine is made of fruit from vines planted in 1940. Jean-Michel explains that one of the reasons he is so drawn to old-vine fruit is the power and concentration of the berries, and here that is seen in spades. Dark fruited and rich aromas give way to a strong mineral bent, thanks to the granitic soils these vines are planted in. Lighter bodied as it is, this little wine carries plenty of gravity and depth in the array of intense flavors it presents in the glass.

2019 Domaine du Vieil Orme Sauvignon Blanc Touraine @ \$9.99 per bottle

Snappy sweet pea and gooseberry aromas give way to a softer palate with pear, white peach and grapefruit zest all making an appearance. The acidity is of course vibrant and fresh, and there’s a pleasing tinge of lemongrass on the finish. It’s a perfect accompaniment to seafood, and mussels make a particularly good match.

2017 Sisters Ridge Pinot Noir North Canterbury @ \$9.99 per bottle

This great value in Pinot comes from the folks at Mt. Beautiful winery in New Zealand’s North Canterbury region. Lighter bodied, with bright, crunchy red fruits, it has an elegant nose of strawberry, golden cherries and clove. On the palate the fruit is balanced against crisp acidity and a nice clean finish. It’s a perfect pairing for turkey dinner, and also may be a good option to stock your wine fridge with if you’re a Pinot fan like me.

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

2019 Marcarini “Lasarin” Langue Nebbiolo @ \$17.99 per bottle

Manuel Marchetti and family have run this estate since 1990. Manuel’s late wife Luisa was a Marcarini, and today their children Andrea, Chiara and Elisa all take an active role in the running of the winery. Their six-acre “Lasarin” Langhe Nebbiolo comes from Neviglie, a small commune about three miles south of the village of Barbaresco. As with the Ca del Baio, this wine was fermented in and aged in stainless steel to offer a fresh, easy-to-drink wine.

2019 Ca' del Baio Langhe Nebbiolo @ \$21.99 per bottle

Ca del Baio by Piemontese standards is a pretty good-sized winery, with over 65 acres of vineyards in the communes of Barbaresco and Treiso. This wine is made from young vines in the Barbaresco vineyards, planted in 2008 and 2009. Stainless steel fermented and aged, this wine is made to be fresh, clean and easy to drink, as compared to a Barbaresco.

2015 San Leonino "Monsenese" Chianti Classico Riserva @ \$23.99 per bottle

When this bottling was first created by Lionello Marchese, 100% Sangiovese wine was rare in Chianti Classico. This is one of the wines that changed the benchmark for the region. It is fermented for about 18 days and then aged in 300-liter French oak barriques just slightly larger than the U.S. versions. 2015 is a superb vintage and I think you'll really enjoy this wine. I'd decant it a couple of hours ahead of time.

2016 Tenuta Novare Valpolicella Ripasso @ \$15.99 per bottle

Ripasso is a unique style of wine halfway between Amarone and Valpolicella. Here is what happens. The grapes for the Amarone are usually crushed to make the wine in early February. After the juice sits on the raisined skins for a few weeks the wine is pulled off the skins. Those skins still have a fair amount of sugar so the regular Valpolicella, already wine for months, is poured on top of the skins and a second alcoholic fermentation starts. This second fermentation adds to the body and complexity, getting flavors from the Amarone. This Ripasso is not a mini-Amarone however. It is ultra-complex yet has relatively modest alcohol at 13.5% and is an ideal food accompaniment. I love the wine with non-tomato-based pasta or a piece of Parmigiano Reggiano.

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

2013 Franck Bonville 'Millesime' Brut Blanc de Blancs @ \$34.99 per bottle

The Bonville family owns 50 acres of Grand Cru vineyards and uses exclusively estate fruit in this wine. This Champagne is a great example of how much more wine you get for less money compared to a big name non-vintage Champagne when the export brokers, import companies and distributors are taken out of the deal. This is 100% Grand Cru Chardonnay from Avize, Oger and Cramant and one hell of a wine.