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Dear K&L Wine Club Members,

I enjoy the holiday rush at K&L but it is a pleasure to take a little breather and write this January newsletter for our wine clubs. I'd like to welcome all of the new members who either signed up or were given a membership as a gift, and also welcome back all of our wonderful, returning wine club members! We had a year loaded with lots of great wines and I am equally excited at the prospects I see for us in 2015. I guarantee you'll see some amazing wines from all around the world.

The Signature Red Club starts the year off with a fine California Cabernet Sauvignon and a classic Bordeaux—two fantastic offerings that represent what the Signature Red Club is all about. We have the 2012 Buehler “Estate” Napa Valley Cabernet Sauvignon, a perennial favorite. This small family-owned winery fashions some of the best values in California. They make great Chardonnay and Zinfandel as well as Cabernet Sauvignon. Next we have the 2010 Château Le Pape Pessac Léognan, a fabulous Bordeaux from a recently purchased property that is poised to become one of the hot new kids on the block. If you haven't yet sampled a 2010 Bordeaux—one of the top vintages of the last 50 years—you are in for a treat. The wines are classically structured and possess that quintessential Bordeaux feel.

Our Premium Club this month is all about France. France has extraordinary diversity in geographical regions, each of which has many sub climates. The French have been able to harness many of the world's most popular wine varietals and not only produce them in high quality but also at affordable prices. We begin with the wonderful 2013 Biéville Chablis. It has crisp fruit notes, racy acidity and an undeniable minerality—all qualities we associate with a great Chablis. Along with it we have the 2011 Château de Montfaucon “Baron Louis” Lirac, a flat-out delicious Rhône Valley red. This gorgeous red has fantastic red fruit and subtle hints of spice married together with good acidity and a hint of terroir.

Values abound this month in our Best Buy Club with two amazing deals. We start off with the 2012 Hoopla California Unoaked Chardonnay, a beautifully fruit-driven offering that perfectly presents what an unoaked Chardonnay should be. Lots of bright fruit is layered upon a framework of good acidity, with no oak to obscure the wine's purity of fruit and elegant structure. Next is another stand-out value, the 2012 Carobelle Vin de Pays Mediterranean Rouge, a stellar red blend made from several Rhône varietals grown at the foot of Montmiral range. This easy-to-drink red displays pretty red fruit and sexy spice notes. It way over-delivers given its modest price point.

The Italiano Club is on point this month with two great red wines made from distinctively Italian varietals that thrive in their own particular places of origin. We begin with the 2012 Castello di Buttrio Refosco Colli Orientali Friuli, a rugged, fruity red from grapes that thrive in the Northeastern Italian countryside. The other wine is the 2011 Barone de Cles “Maso Scari” Toreldego Trentino-Alto Adige. This striking red wine comes from the Alto Adige, which is located just slightly northwest of Friuli. This wine derives its deep minerality and dark fruit from mountainous, volcanic soil, which gives Toreldego its unique qualities. Both of these wines are great examples of their grapes and places of origin—uniquely Italian.

Cheers!

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

Signature Red Collection Wine Club

2010 Château Le Pape, Pessac-Léognan

We are delighted to bring you this great value from the fabulous vintage of 2010. Château Le Pape is located on the highest point in the village of Léognan and thus enjoys remarkable exposure to the sun. Not surprisingly, the result is one of the best red wines in the Pessac-Léognan area, which lies next to Bordeaux. Patrick Monjanel inherited the property in 1998 and has cultivated the wine ever since. He constantly improves his vineyard, a little 6-hectare pearl, by joining the knowledge passed down by his ancestors with the power of new technologies and organic viticulture. The very famous property Château Haut-Bailly, located across the street from Le Pape, has recently purchased the property and has grand plans for it. *Wine Spectator's* online edition just had an article, by James Molesworth, on that purchase.

This delicious, perfectly balanced wine is 70% Merlot and 30% Cabernet Sauvignon. It has a very earthy aroma that follows to the palate. It is quite sweet for the vintage and it will cellar well for 10-plus years. I am sure the next few vintages from Le Pape will be considerably more expensive. If you plan to enjoy this bottle now, decant it one hour in advance and try it with a steak.

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

2012 Buehler “Estate” Napa Valley Cabernet Sauvignon

Buehler Vineyards is a small, family-owned winery located in the mountains east of St. Helena in Napa Valley. Situated north of Pritchard Hill and Conn Valley, near the base of Howell Mountain, its hillside vineyards are planted primarily to Cabernet Sauvignon. The family has been farming this beautiful estate for thirty-six years, so they benefit from that experience and from the unique terroir of their hillside vineyards. Low yields, meticulous vineyard management and minimalist winemaking techniques create wines of uncommon complexity and depth. Their goal is to present these wines to wine lovers at reasonable prices.



The old barn at Buehler, which is in the mountains six miles east of St. Helena.

For their Estate Cabernet Sauvignon, Buehler selects grapes from vineyards situated in the mountains above Conn Valley and near the base of Howell Mountain. The sloped, hillside vineyards, situated on volcanic soils with three distinct soil types, impart numerous different characteristics to the wine. These unique soil types give Buehler's Cabernet Sauvignon a Bordeaux feel—it's a wine of many facets. The wine is aged for 18 months in barrels of which 35% are new French oak and 5% new American oak.

The 2012 Buehler “Estate” 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 and can be paired with rich red meats or other foods that scream for a big Cab.

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

Premium Wine Club

2011 Château de Montfaucon “Baron Louis” Lirac

Lirac is the unsung appellation in the southern Rhône Valley. Sitting just across the river from Châteauneuf-du-Pape, it gets overshadowed—it’s the famous region’s little brother. The soils of these appellations have many similarities, with clay, sandstone and quartz. The main difference is the size of the stones in the vineyards. Châteauneuf-du-Pape is famous for its dramatically large *galets*, stones trained above the topsoil. The stones capture heat during the day and release it to the vines throughout the evenings. Lirac’s stones (where they have them) tend to be much smaller.

The top producer in the Lirac appellation, and one of our favorite Rhône producers, is Château de Montfaucon. The castle on the property dates back to the 11th century and it is quite a sight to behold. The winery has been run since 1995 by Rodolphe des Pins. He and his brothers take care of the historic property’s buildings and vineyards.

Rodolphe handles the viticulture, and it wasn’t until 2010 that he even added the name Lirac to the “Baron Louis” label. For years it was listed as a basic

Côtes du Rhône. Rodolphe is proud of this wine region and wants to establish its credibility, and his wines are helping do that. The 2011 is a blend of 55% Grenache, 15% Cinsault, 15% Syrah, 10% Carignan and 5% Mourvèdre. The average age of their vines is 40 years, with many as old as 90 years. This wine is a terrific expression of southern Rhône character. A mix of black fruit and blue fruit saturate the palate without overwhelming it. The wine has some spice box notes and a structure that gives it tremendous weight. It’s very approachable now but it’s worthy of cellaring for a few years. This has all the hallmarks of great Rhône, and for an incredibly reasonable price. Serve this with grilled meats, roasted duck and some hearty stews. —*Keith Mabry, K&L Rhône/French Regional buyer*

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

2013 Domaine de Biéville Chablis

The vines for this estate are in the village of Viviers, in the eastern part of the Chablis appellation. They are owned by Louis and Anne Moreau, part of the Moreau family who sold their négociant business some years ago but were wise enough to keep their best vineyards. Domaine de Biéville was established in the 1970s by Jean-Jacques Moreau, who purchased some former truffle grounds and assembled a single vineyard of 143 acres, huge by Chablis standards. It has a south/southwestern exposure similar to many of the best Premier Crus.

Domaine de Biéville’s vines are now well over forty years old. They have stopped using all pesticides, reduced herbicide use, and started plowing between rows instead of spraying. Thanks to the favorable exposure, the Biéville is always a bit rounder and richer in character than their Louis Moreau Chablis, but retains the same sense of freshness and bright minerality to accompany the lovely floral notes. The finish is unmistakably Chablis, with notes of limestone and oyster shells and a very pretty lift of white flowers. This is a terrific bottle of wine, and sure to delight with Dungeness crab or shellfish of your choice. I also



Rodolphe des Pins with an 80-year-old vine at Montfaucon.

love it with oysters on the half-shell, or oysters Rockefeller, for that matter. — *Keith Wollenberg, K&L Burgundy Buyer*

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

Best Buy Wine Club

2012 Domaine Carobelle Vin de Pays Mediterranée Rouge

The Cave des Vacqueyras cooperative was created in 1957. As all cooperatives do, they handle grapes from the local growers, often making wines that reflect the character of the region but not always delivering the quality of specific producers. In 1997, the Cave created a second winery to allow growers to make and bottle wines under their own domain names.

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

Your re-order price for this wine as a club member is: \$8.99 per bottle.

2012 Hoopla California Chardonnay Unoaked

As a wine buyer I am generally skeptical of new trends. I am not fond of many of the new hip wine movements out there, ones that seem only to embrace esoteric and fringe ideas while balking at long-established ideals. Many of today's new, hot trends are really just retreads of old ideas; it all happens much as in the fashion industry, with previous trends coming back around. Unoaked Chardonnay is an example of a trend that comes back around, but it's also a trend that has good reason to exist and to endure. Years ago many producers in France made unoaked Chardonnay when all they had to use were cement vats lined with enamel. The brilliance of an unoaked Chardonnay is that it allows all of the grape's innate flavors to show themselves without being obscured by oak influences.

I was blown away when I tasted the 2012 Hoopla California Chardonnay Unoaked. This wine was absolutely packed with beautiful fruit flavors and aromas such as pear, pineapple, stone fruit and citrus notes. The wine had such balance, elegance and purity it literally had my mouth watering between sips. The wine feels very fresh and light on the palate and it will pair perfectly with seafood, salads and cheese plates. You can also serve it on its own as the perfect apéritif wine.

Your re-order price for this wine as a club member is: \$10.99 per bottle.



Hoopla's owners, father and daughter: Spencer Hoopes and Lindsay Hoopes.

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

2012 Castello di Buttrio Refosco Colli Orientali Friuli

The grape name Refosco dal Peduncolo Rosso doesn't exactly roll off your tongue, but once you taste Castello di Buttrio's superb wine made from this varietal, you'll start speaking Italian too! Refosco (we'll just go by the short name) is grown mostly in Friuli, in the area snuggled up against the Slovenian border. Castello di Buttrio's vineyards lie in the Colli Orientali del Friuli DOC (Eastern Hills of Friuli). Here in terraced glacial moraines they grow a multitude of grape varieties, mostly white but a couple of unique reds. Their Refosco is manually harvested, fermented in



Above: Vineyards at Castello di Buttrio.

Below: The Castello itself, perched above its vineyards.



stainless steel for seven to nine days and then transferred to a new stainless steel tank where it ages for another eleven to twelve months.

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

Your re-order price for this wine as a club member is: \$17.99 per bottle.

2011 Barone de Cles "Maso Scari" Teroldego Trentino-Alto Adige

Trentino is such a beautiful and interesting place both geographically and historically. The Adige River has cut through the Alps over millions of years, creating this narrow valley framed by massive rock walls. It's a spectacular scenic backdrop and a complex growing region with numerous microclimates. This wine is made with 100% Teroldego grapes; this variety grows almost exclusively in this region and has multiple expressions. Trellising here is commonly in the *pergola* system, where the grapes hang down from an arbor-like construction. It's different from traditional trellising and in this region it helps provide frost protection.

This wine is fermented first in stainless steel and then 50% of it is aged in French *tonneaux* (those are about twice the size of a standard wine barrel) and 50% in cement tanks. The combination is stunning.

The wine has a long, almost claret-like body and a smooth and supple palate presence, and its savory complexity is fabulous. It is rich, but only 13% alcohol. The wine's powerful presence reminds me almost of Bordeaux and mostly of Graves, the earthy complexity coupled with the tannic structure. But the finish is different and the tannins less aggressive. Winter meals for me have to include Goulash (or the myriad other ways to spell it), and if you've been lucky enough to have a "real" version of that dish you know what I'm talking about.



Trentino Barone de Cles, in Trentino, in the hills above the River Adige.

It's otherworldly and the perfect accompaniment to this wine. If you don't have a recipe I'd suggest you check out this "Daring Gourmet" link. It's got a personal touch and the recipe is killer.
<http://www.daringgourmet.com/2014/03/18/traditional-hungarian-goulash-gulyas/>

Your re-order price for this wine as a club member is: \$21.99 per bottle.

Re-order Form

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

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

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

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

Signature Red Club Previous Offerings

___ Bottle(s) 2012 Argyle "Reserve" Willamette Valley Pinot Noir Oregon @ \$29.99 per bottle
Exploding from the glass are intense aromas of strawberry preserves, cotton candy, sage and crushed rose leaves. The palate bursts with fresh strawberries, cranberries, red cherry and hints of red licorice. I would pair this with holiday ham, grilled salmon or a strawberry and arugula salad.

___ Bottle(s) 2011 Moulin de la Gardette "Tradition" Gigondas @ \$21.99 per bottle
This wine's style is decidedly old school with brambly, spicy fruit. It has classic aromas of pipe tobacco with touches of earth and grilled meat. To drink it now, decant it an hour in advance.. This wine is ideal with pork loin roast rubbed with fresh herbs such as rosemary and thyme. —*Keith Mabry, K&L Rhône/French Regional Buyer*

___ Bottle(s) 2010 Alysian "Russian River Selection" Pinot Noir @ \$24.99 per bottle
This is an exciting wine with an expressive nose of cola, rose hips, nutmeg and cranberry. The palate brings it all

together with bright, crunchy red fruit that includes cranberry, cherry and raspberry notes, hints of sage and bitter chocolate. This is an energetic wine. I would pair it with grilled lamb or pork chops.

____ Bottle(s) 2010 Summerland “Bien Nacido Vineyard” Santa Maria Valley Pinot Noir @ \$24.99/bottle
Summerland Winery has vineyards all around the Central Coast, allowing them to take advantage of each unique micro-climate and terroir and produce only the best wines, Chardonnay and Syrah as well as Pinot Noir. The 2010 Summerland “Bien Nacido Vineyard” Santa Maria Valley Pinot Noir is one sexy beast of a wine with dark cherry notes and hints of chocolate on the nose. The palate is a gorgeous blend of cherry kirsch, cherry cola, sage and mocha. The finish is long, lush and smooth with great energy throughout. The perfect foil for roast chicken, pork roast or oxtail stew, this versatile wine can pair wonderfully with rich foods or be enjoyed on its own.

____ Bottle(s) 2011 Robert Stemmler “Estate” Carneros Pinot Noir @ \$27.99 per bottle
The perfect example of a vintage-driven Pinot Noir. While 2011 was an extremely difficult vintage for Bordeaux varietals, both Chardonnay and Pinot Noir flourished. The cold, wet vintage allowed for higher acidity and lower sugar levels while allowing phenolic ripeness. I have found some recent vintages of Chardonnay and Pinot Noir to be pushing the limits of both alcohol level and ripeness so was happy to taste this wine. Nature allowed the winemakers to pull back a bit. The result is a delicious, terroir-driven Pinot Noir—exactly the kind of wine that they should be producing. This is a subtle beauty with pretty fruit notes, hints of herb and spice, vibrant acidity and firm tannins. A quintessential example of a Carneros Pinot Noir, this beauty should be paired with grilled salmon, a cheese plate or some grilled lamb. *Wine Spectator* gave this 90 points.

____ Bottle(s) 2010 Benjamin Romeo “Predicador” Rioja @ \$21.99 per bottle
The 2010 Benjamin Romeo “Predicador” Rioja is a blend of 93% Tempranillo and 7% Garnacha (Grenache). It starts off with an intoxicating nose of cherry liqueur, dried herbs and spice notes. On the palate the wine has a densely spun core of red berry fruit, cocoa powder, sage, cherry cola and licorice. The wine has a layered palate and a dense core of fruit, and zippy acidity which holds it together. You can pair this wine with lamb or veal and with richer red meats such as short rib or oxtail. The wine can be enjoyed now or held for five to ten years. Robert Parker’s *Wine Advocate* gave this 92 points, and Stephen Tanzer gave it 91.

____ Bottle(s) 2011 Sons of Eden “Kennedy” Grenache/Shiraz/Mourvèdre, Barossa Valley @ \$25.99 per bottle
This wine is a classic blend of old-vine Barossa Grenache (39%), Shiraz (37%) and Mourvèdre (24%). The Kennedy name is a tribute to the legendary Barossa vignerons who pioneered the planting of the old, treasured vineyards. The Grenache fruit, the soul of this blend, is from an exceptionally low-yielding, 50-plus-year-old Light Pass vineyard planted by the Kennedy family. The wine is deep crimson in color, with fresh aromas of ripe blackcurrants and plum. It has a rich complex, savory palate, displaying layers of ripe berry flavor and velvety tannins, finishing with roundness and great length. —*Ryan Woodhouse, K&L Australia/New Zealand wine buyer*

____ Bottle(s) 2012 Carpe Diem Anderson Valley Pinot Noir @ \$24.99 per bottle
The 2012 Carpe Diem Anderson Valley Pinot Noir displays admirable power, depth and density with deep aromas of black cherry and cola. The wine has excellent delineation, with layer after layer of cherry and berry fruit mixed with notes of herbs and subtle spices. This is a perfect wine for grilled chicken or lamb shank, and with its pretty fruit and racy acidity it is incredibly versatile. *Wine Spectator* gave this wine 90 points.

____ Bottle(s) 2011 Seghesio “Old Vines” Sonoma County Zinfandel @ \$24.99 per bottle
The 2011 Old Vines has a spicy nose of red raspberries, black plum, clove and marzipan with a palate of red berries, cinnamon, red licorice and mocha notes. A rush of fruit on the back palate gives the wine a full-bodied and powerful finish. Pair this with pizza, or pasta with red sauce, or anything off the grill.

____ Bottle(s) 2010 Domaine des Bosquets Gigondas @ \$29.99 per bottle
The 2010 Domaine des Bosquets Gigondas is a blend of 70% Grenache, 20% Syrah, 5% Mourvèdre and 5% Cinsault. It’s a spectacular offering with a blood-red-like color and powerful aromatics of spice, licorice and red cherry liqueur. The palate is a sexy mesh of spice, dark berry fruit and a racy acidity that gives this bold red surprising lift along with its full-bodied feel. This wine is delicious on its own but will pair marvelously with pork, lamb or beef. 92 points, *Wine Spectator*; 91 points, Robert Parker; 90 points, Stephen Tanzer.

____ Bottle(s) 2011 Flowers Perennial Red Sonoma Coast @ **Super Special Price \$21.99 per bottle**
The 2011 Flowers Perennial Red Sonoma Coast is a fascinating wine with aromatics of wild blueberries, sage, and

snappy red fruit aromas. The palate is full of delicate berry fruit, hints of lavender, wet earth and mineral notes. The wine has an elegant feel, with complex layers of fruit nicely framed by racy acidity and soft floral aromas. A perfect food wine, it will marry well with fish, pork or roasted vegetables.

____ Bottle(s) 2012 Bacio Divino “Pazzo Call Me Crazy” Napa Valley Red @ \$24.99 per bottle

A blend of 54% Sangiovese, 28% Syrah, 10% Petite Sirah and 8% Cabernet Sauvignon, the wine has a nose of blackberry jam and cassis with chocolate spice notes. The palate is a blast of blackberry, dark plum, crème de cassis, licorice and mocha. The wine has a sexy mouthfeel with smooth, sleek tannins and suave finish. Pair this big boy with a filet mignon or wood-fired pizza.

____ Bottle(s) 2008 Waterstone “Study in Blue” Napa Valley Red @ \$24.99 per bottle

This is a blend of 39% Cabernet Sauvignon (sourced from hillside vineyards in Oakville, Rutherford and Spring Mountain District), 36% Merlot (Truchard Vineyard in Carneros) and 25% Syrah (also Truchard Vineyard in Carneros). It was aged for 30 months in French oak of which 80% is new. The wine is flat-out delicious with deep, dark berry fruit aromas accented by mocha-laced oak. It is bold on the palate with berry fruit, dark chocolate, spice and cedar notes and a long, lush finish. Pair this wine with filet mignon or short ribs.

Premium Wine Club Previous Offerings

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

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

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

This wine is a dark ruby red in the glass with aromas of mocha, licorice and cranberry. On the palate the wine displays flavors of cherry cola, black cherry, spice and crushed flowers with firm tannins and good acidity. This is a flat-out delicious wine. I would pair this stunner with flatbread pizza, grilled chicken or a nice cut of dry-aged beef. Robert Parker and Stephen Tanzer both gave this wine 91 points.

____ Bottle(s) 2012 Thistle Ridge (Grey's Peak) Pinot Noir, Waipara Valley, New Zealand @ \$14.99 per bottle

Lots of dense berry fruits, with some dark cherry and red raspberry coulis edges. The palate is soft and silky with a lovely balance of supple fruit and bright acidity. The elegant but juicy mid-palate fruit gives way to some exotic sweet spice and dusty earthy notes towards the finish. This is such a remarkable wine for the price. It has lots of complex layers that unfold and it really shows its pedigree in the purity and balance achieved. —*Ryan Woodhouse, K&L New Zealand Wine Buyer*

____ Bottle(s) 2009 Château Le Bourdieu, Médoc @ \$14.99 per bottle

Look what Neal Martin said about this wine, for erobertparker.com: “This is a lovely Cru Bourgeois: very pure and feminine on the nose with crisp red berries, redcurrant and candied orange peel. The palate is fleshy but not cloying with layers of ripe sweet red fruit, leading to a very lithe sensual finish where the oak is supremely well integrated. Bravo!” 90 points. Tasted November 2011. I would decant this one hour ahead and serve it with a nice rack of lamb. You could cellar a case of this for ten years and enjoy a bottle each year. —*Clyde Beffa Jr.*

____ Bottle(s) 2012 Back Nine Cellars Napa Valley Chardonnay @ \$13.99 per bottle

The 2012 Back Nine Cellars Napa Valley Chardonnay has sexy aromas of tropical fruit, sandalwood, buttered popcorn and nutmeg. The palate is a diverse collection of Asian pear, lemon verbena, green figs, hazelnut and oak accents. Nice acidity coupled with fine tannins give a seamless feel and the wine is also full-bodied, with a finish that goes on and on. I would pair this with roast chicken or Fettuccine Alfredo.

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

This wine is a blend of 40% Syrah, 30% Mourvèdre and 30% Grenache, aged in concrete. The wine starts out with a stunning nose of blackberry preserves, pipe tobacco and baking spice. That leads seamlessly to a palate packed with supple black fruit, black raspberry liqueur, zesty herbs and hints of earth and mineral. The wine has a lively, energetic palate that nicely balances the ample dark fruits with hints of spice. A delicious red wine. I would pair this grilled eggplant, burgers or a flatbread pizza. Robert Parker gave this wine 90 points.

____ Bottle(s) 2011 Happy Canyon Red Margerum @ \$14.99 per bottle

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

Best Buy Wine Club Previous Offerings

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

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

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

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

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

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

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

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

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

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

____ Bottle(s) 2013 Bourgogne Chardonnay, Collection Alain Corcia @ \$9.99 per bottle

Creamy, apple-y aromas mesh with a touch of toasty oak. This wine is very clean and refreshing on the palate with a lingering finish. White Burgundy for under \$10 really does not exist these days—except for this beauty. Try this with a nice piece of swordfish or halibut. Do not over-chill it. —*Clyde Belfa*

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

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

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

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

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

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

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

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

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

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

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

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

___ Bottle(s) 2013 Antichi Vinai "Petralava" Etna Bianco DOC @ \$16.99 per bottle

Carricante is the soul of Etna Bianco. It has a searing minerality which gets buffered by the Catarratto with its blousy richness, completing the wine's textural presence. Aromatically it is reminiscent of Italian springtime when the hills are covered with yellow-flowered Ginestra (broom) with its enticing, bewitching fragrance. On the palate this wine is bold, rich and fleshy while still only having 12.5% alcohol. Don't let that number fool you: This is a powerful and dense wine. While the winery says you should have it with fish or shellfish dishes, for me its incredibly salty character and acidity make it a perfect accompaniment to a seafood risotto or spaghetti carbonara (the real way, no cream). If you find it exciting, try the 2013 Petralava Rosato as well.

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

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

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

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

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

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

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

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

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

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

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

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

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

_____ Bottle(s) Devaux "Grand Réserve" Brut Champagne @ \$34.99 per bottle

From the southern part of Champagne, down past the Brie pastures, we have an excellent offering in the Devaux "Grand Réserve" Brut Champagne. This winery was introduced to us by Camille Zanette, a former French national champion in figure skating. This wine is composed of two thirds Pinot Noir and one third Chardonnay, even though Chardonnay is quite rare in this part of Champagne. Those of you who like a bit of toast and a bit of citrus excitement in your Champagne will be very pleased with this all-stainless-steel-fermented bottling.

_____ Bottle(s) Ariston Aspasia "Prestige Vieilles Vignes" Champagne @ \$34.99 per bottle

Although not labeled as vintage, the Ariston Aspasia "Prestige Vieilles Vignes" Champagne is entirely 2008, and it's made from the oldest plots on the estate. Curiously, Paul-Vincent thinks that the grapes from old vines should never be used to make vintage-dated wine. His reasoning is that, with deep roots protecting the plant from the vagaries of the weather, old vines tell more the story of the land than the story of a specific year. This wine is composed of 50% Chardonnay, 25% Pinot Noir and 25% Meunier and has a powerful, concentrated character that goes very well with charcuterie and other rich appetizers.

Signature Red "Pinot Appellation Series" 6-pack

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

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

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

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

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

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

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

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

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

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

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

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

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

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