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Dear K&L Wine Club Members,

Happy New Year! Where did the time go? I can barely believe that I am in my eighth year as K&L Wine Club Director. My boss, Clyde Beffa, would be quick to add that my tenure here covers only twenty percent of K&L's existence!

At the beginning of every year I take stock and re-evaluate my work with the clubs. Then I feel re-energized to seek out wines, make great deals and continue to work tirelessly to acquire the best possible wine club selections. I hope that all of our returning and new club members enjoy the wines we have coming up for 2016! Also, don't miss this newsletter's list of available selections from previous months—we've put a few special prices into the list, to help us make room on our shelves. Also be sure to check out page 12 of the newsletter so you can take advantage of our 6-pack specials!!

The Signature Red Club is off to a fast start this year with two selections that show some of the diversity that we can offer in the club. Our first wine is the 2005 Bodegas Poesia "Cuvee Hélène" Red Argentina, a perfectly aged Malbec and Cabernet Sauvignon blend that showcases the aging potential of Argentinean reds. Next up is a wine from the Santa Cruz Mountains, where wineries are fashioning outstanding Pinot Noir and Chardonnay from hillside vineyards. The 2013 Myka Cellars "Rebecca's" Santa Cruz Mountains Pinot Noir is a beautiful wine from an artisan winemaker who works with great care to fashion individual wines, each a unique expression of its varietal, vineyard and vintage.

France makes a triumphant return this month to the Premium Club. Our two fantastic offerings begin with the 2014 Marc Brédif Vouvray, a refreshing, bright and full-bodied white made from Chenin Blanc, which is an incredibly versatile, underappreciated varietal. It pairs well with spicy, sweet, salty cuisines and with leafy green vegetables, which trip up many white wines. Our next offering is the 2012 Domaine La Colliere "Rasteau" Côtes du Rhône-Villages, a stunning wine packed with red fruits, spice and dried herbs. As you enjoy this decadent red you can reflect on the wonders of the Rhône Valley.

True to its name, the Best Buy Club brings a pair of amazing values. We begin with the 2013 Villa Maria "Private Bin" Red Blend Hawke's Bay New Zealand, a lively, full-bodied red that deftly combines juicy red fruit, smooth tannins and rich oak accents. Next up is the 2014 Delas Côtes-du-Rhône Blanc, a delicious white wine packed with pretty fruit, racy minerality and subtle hints of hazelnut and spice. These two offerings are typical of the Best Buy Club: fruit-forward, easy-drinking and well-made values that help open up eyes to wine regions around the globe.

Our Italiano Club is a lot of fun and has just the right balance between off-the-beaten-path wines and wines you know well. Up first is the 2012 Terre di Giurfo "Nardalia" Etna Rosso, an earthy red that displays pretty fruit and great minerality thanks to the volcanic soil in which it is grown. The second half of this dynamic duo is the 2013 Antichi Vinai "Alke" Nero d'Avola, a dark, inky wine grown on the island of Sicily. It oozes blackberry fruit and spice notes.

Cheers & Go Warriors!

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

Signature Red Collection Wine Club

2005 Bodegas Poesia “Cuvée Hélène” Red, Argentina

In April of last year I was in Bordeaux for the annual unveiling of the previous year's Bordeaux barrel samples, En Primeur. I had the opportunity to sit down at lunch and taste through the Argentinean line of wines made by Vignobles Garcin. The Garcin family owns multiple properties in Bordeaux: Clos L'Eglise in Pomerol, Château Branon and Château Haut-Bergey in Pessac-Léognan, and Barde-Haut St-Émilion. Like many of the Bordelaise they have also branched out to South America and established new wineries in Chile or Argentina. For many of the Bordelaise the call of South America is irresistible, given the inexpensive land and labor coupled with ideal terroir for growing Malbec and Cabernet Sauvignon. The quality of the terroir at Bodegas Poesia in Argentina was definitely confirmed to me when I tasted the lineup of wines made there by the Garcin family.



Patrice Lévêque and Hélène Garcin, of Bordeaux, are the winemaking team at Bodegas Poesia in Argentina.

The wine that stood out from the tasting was the 2005 Bodegas Poesia “Cuvée Hélène,” a blend of 60% Malbec and 40% Cabernet Sauvignon from vines planted 80 years ago. The vineyard is located in Argentina's premier region, Lujan de Cuyo in the Mendoza Valley. The wine is aged for 18 to 24 months in 100% new French oak barrels. The grapes are harvested by hand into small baskets, and the winemaking is overseen by husband and wife team Hélène Garcin and Patrice Lévêque. The resulting wine is deep, full and rich with black cherry, raspberry kirsch, baking spice and cedar notes. Thanks to its age, the wine is already showing tertiary notes of soft tannins and hints of maple and spice. It's a beautiful wine that is currently drinking at its peak. Pair with a filet mignon or New York steak.

Your re-order price for this wine as a club member is: \$29.99 per bottle.

2013 Myka Cellars “Rebecca's” Santa Cruz Mountains Pinot Noir

Myka Cellars is a small operation making some astounding values in both white and red wines, primarily from three appellations: Monterey, Santa Cruz Mountains and Santa Clara Valley. Owner-winemaker Mica Raas has a hands-on approach and intimate knowledge of the micro terroir, soil and climate of the places where he selects grapes. Mica believes that winemaking is very much an art, not a science, and that true perfection in winemaking can only be obtained by careful management of microbial chaos. The goal is to make every vintage an expression of its year and a true encapsulation of each vineyard. Artisan wines should, in his opinion, always be vineyard designates and field blends, well balanced and hand crafted. All of the parts of a wine should be in balance yet all should be expressed. The wines should



Artisan winemaker Mica Raas, a Soquel native and a geologist, knows his Santa Cruz soils and microclimates.

exhibit yearly variation and always offer true varietal character. Mica learned to make wine by starting as a cellar rat and working his way up the ladder until he was making vineyard-designate Zinfandel in Sonoma's Russian River Valley. Since then he has worked in Napa, Sonoma, and Lodi. He has now come back to Santa Cruz to own and operate his own, and now one of the premier, Santa Cruz Mountain wineries.

Myka Cellars employs gentle handling techniques on its micro-lot wines. They have no fermentors larger than one ton, and many of their wines are only one- or two-barrel lots. They use a combination of new world and old world techniques. Their wines of more than one grape (Meritage blends) involve a co-fermentation with all grapes fermented together to create complex and unique flavors. They use oak barrels to accentuate the existing flavors of their wines and are careful not to let the oak dominate. Myka Cellars employs sustainable practices and uses no additives in the winemaking.

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

Your re-order price for this wine as a club member is: \$19.99 per bottle.

Premium Wine Club

2014 Marc Brédif Vouvray

The Marc Brédif winery is owned by Baron Patrick de Ladoucette, a descendant of the Comte Lafond. In 1787 the Comte Lafond purchased, from an illegitimate daughter of King Louis XV, an estate with vineyards in the Pouilly Fumé area. In 1972 Baron Patrick de Ladoucette extended his winery holdings to other areas of the Loire Valley, including Sancerre, Chablis, Vouvray and Chinon. The wines with the label Marc Brédif are made in the state-of-the-art winery within one of his holdings, Château du Nozet.

Grown on the lower slopes along the Loire Valley in Vouvray and Vernou-sur-Brenne, the grapes for Marc Brédif Vouvray enjoy northern and southern exposure. The vineyards have soils of mainly chalk clay, with some parcels having flint clay. The vineyards are 25 to 30 years old on average. The grapes are hand-picked and then undergo pneumatic pressing. After the free-run juice spends two months in temperature-controlled fermentation, it is transferred to vats where it spends nine months on the lees.

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

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



The cellars of Marc Brédif, one of several holdings of Ladoucette .

2012 Domaine La Colliere “Rasteau” Côtes du Rhône-Villages

Domaine la Collière stands out in Rasteau as a proponent of a more elegant style of wine. While others pursue concentration and density to tame this wild terroir in the Rhône Valley, Georges and Delphine Perrot try to avoid over-extraction so as to promote aromatics, reduce harsh tannins and reframe the power of the terroir with freshness. Their wines are adamantly Rasteau, but lifted and bright.

Domaine la Collière was founded in 2002, when Georges Perrot began making wine in the former *cave* of the self-professed madman of Rasteau, André Roméro. For the preceding decade, Georges Perrot had been manually farming the vineyards of Delphine’s family, weaning them off chemical inputs while gaining a sense of the potential of the terroir. Spread over 30 vineyard plots, this 25-hectare estate has holdings in the three main soil types of Rasteau: red clay and gravel, pale limestone clay, and blue clay.

Apart from a few demi-muids for aging Mourvèdre, the wines of Domaine la Collière are aged entirely in concrete tanks. There is a gentle maceration on the skins for each tank with *délestage* performed two to three times. Georges and Delphine make six wines, each expressing a different aspect of the three terroirs of Rasteau.

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

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



Georges Perrot managed and improved these vineyards for years before starting to make the wines.

Best Buy Wine Club

2013 Villa Maria “Private Bin” Red Blend Hawke’s Bay New Zealand

Villa Maria has won more medals, trophies and ribbons than any other producer in New Zealand’s history. They own expansive vineyards in some of the most prized locations in the country. Unlike the made-up, fly-by-night brands, they have real vineyards and real winemaking teams, and produce wines with authentic character and quality. I was so happy to team up with them to bring you this great deal on their 2013 Villa Maria “Private Bin” Red Blend from Hawke’s Bay. This wine is flat-out delicious and a complete steal for the price!

This classic Bordeaux-style blend of Merlot, Cabernet Sauvignon, Malbec and Cabernet Franc is selected from Villa Maria’s Hawke’s Bay Vineyards, including fruit from the famed Gimblett Gravels. Hawke’s Bay is the warmest growing region in New Zealand (still quite cool compared to most regions in California). It is located on the east coast of the north island. Mountains to the west create a buffer from the cold, wet winds, and Hawke’s Bay basks in sunshine much of the year. The soils in the region are dominated by alluvial gravels laid down over millennia by a number of huge rivers. The most famous sub-region (where some of this fruit comes from) is the Gimblett Gravels, an area of almost pure river gravel. The soil is 90% rock and almost no organic matter. The Kiwi joke is that even rabbits need to

bring a picnic lunch to live on the gravels. Grass can barely grow on these barren soils. But our friend the vine thrives in such challenging conditions, as it does in Bordeaux. It converts all of that struggle and toil into concentrated flavor and structure in wine.

2013 was heralded as the “vintage of a lifetime” in Hawke’s Bay. New Zealand suffered a drought, but the clear blue skies and long summer were perfect for consistently ripe, clean fruit and lovely flavor development. The lack of cloud cover meant warm days but very cool nights, the perfect combination for grapes. The big diurnal swings in temperature promoted rich fruit flavors in the grapes, while preserving great freshness and acidity.

The 2013 Villa Maria “Private Bin - The Red Blend” Hawke’s Bay is packed full of deep plum and berry fruits, blackcurrant, leather, graphite and toasted spices. It has a classic Bordeaux profile, combining dark fruit with brooding minerals and savory nuances. The wine is medium-plus bodied with good concentration and broad flavors. The tannins are very refined and supple for a wine of this price point. Subtle French oak tones round out the finish, which is long and satisfying. It’s hard to believe you are drinking a \$10 bottle of wine! Enjoy, and Cheers! —*Ryan Woodhouse, K&L New Zealand Wine Buyer*

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

2014 Delas Freres “St. Esprit” Côtes-du-Rhône Blanc

Delas Freres was founded 160 years ago in the heart of the northern Côtes-du-Rhône. The winery enjoyed the dynamism of its original founders and their heirs and more recently, the renewed energy of the Lallier-Deutz family, owners of the Champagne house Champagne Deutz. In 1993, Delas Freres and Champagne Deutz were acquired by the Champagne House of Louis Roederer. Andre Lallier retired from daily winery duties in 1996, and Fabrice Rosset, a 20-year executive with Roederer, has taken the helm at both Delas and Deutz.

Today, the Delas wines are crafted by a panel of experts headed by winemaker Jacques Grange. Together, the team makes wines that have been heralded for their intensity of flavor and excellent value.

The 2014 Delas Freres “St-Esprit” Côtes-du-Rhône Blanc is a blend of Grenache Blanc, Clairette, Bourboulenc and Viognier varietals sourced from the right-bank vineyards of the southern Rhône Valley. The Grenache Blanc adds structure to the wine while the Clairette and Bourboulenc contribute to the aromatic quality. Vinified through the traditional method, this Côtes-du-Rhône shows the strength of the terroir. The grapes are picked at the peak of their maturity and acid balance, pressed and cold settled for 24 hours, then racked and fermented in stainless steel tanks. This all helps to preserve the freshness and vivacity of the fruit favors.

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

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



The steep hillside vineyards of Delas Freres overlook the Rhône River.

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

2012 Terre di Giurfo “Nardalici” Etna Rosso

This past month I have marveled at the latest eruptions on Sicily's Mt. Etna. The force of nature on display is breathtaking and humbling, and makes me think of the people who grow grapes and make wine on the mountain's slopes. At over 10,000 feet in altitude, Etna not only dominates the horizon; it creates the soil, affects climate zones and gives the sun's rays a special angle and intensity. It's a unique place. Here are two contrasting wines from the area.

Terre di Giurfo is a winery sited along the Dirillo River valley in southeastern Sicily, about an hour's drive from Catania. Here, owner Achille Alessi makes a variety of wines that are mostly based on Nero

d'Avola and Frappato, the main grapes of this region. Like most everyone in Sicily, Achille is excited about the potential of the Mt. Etna region. He has made this wine, the 2012 Terre di Giurfo Etna Rosso “Nardalici,” using the Nerello Mascalese and Nerello Cappuccio grapes.

Achille uses 500-liter tonneaux barrels that are a blend of oak and cherry wood. You don't find that very often! I tasted this wine at Vinitaly last March and was really blown away by the density and richness. The wine has a broad, powerful finish and shows some tannic grip. A lot of other Etna wines are far more ethereal and don't pack as much depth and power. Perhaps Achille's ideas for Etna are different because he is used to flavors and structure from a different region. This wine would be great with the eggplant-based Sicilian classic Pasta alla Norma.

The grapes used in Etna Rosso (Nerello Mascalese with a much smaller percentage of Nerello Cappuccio), especially when grown on Etna, have a unique, very special character. I characterize them as a cross between Burgundy and Barolo... please allow me a bit of poetic leeway here. The grapes have the tannic shell of those wines and also the sweet elegant center. I hope you enjoy this wine!

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



Terre di Giurfo is in the valley of the Dirillo River, Sicily.

2013 Antichi Vinai “Alke” Nero d'Avola

Last month our club had Antichi's Vinai Neromosso, a sparkling version of Nerello Mascalese. For this month, switching themes, we're going to try a Nero d'Avola from the slopes of Mt. Etna. The 2013 Antichi Vinai “Alke” Nero d'Avola is grown in sloping volcanic sand vineyards, which don't offer much in the way of sustenance; the vines have a very low yield. The grapes are picked by hand, fermented in stainless steel tanks and then aged for about a year. The results are a supple, lower-alcohol red that is full of broad, cherry-like fruit with hints of spice in the finish. I like what Nero d'Avola does for food, and I love Sicilian food! I find most Nero d'Avola can also go with some seafood. If you're having a Cioppino or grilled salmon I think this wine is a wonderful match—that indicates the grape's diversity. But for me Sicily is about eggplant, tomatoes and capers, and I just love Sicily's Bronte pistachios.



Vineyards of Antichi Vinai, with Mt. Etna towering above.

Your re-order price for this wine as a club member is: \$14.99 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) 2011 Stonestreet “Estate” Alexander Valley Cabernet Sauvignon @ \$29.99 per bottle

This is sourced from a handful of blocks situated on the spine of the primary mountain crest that runs through the estate. The wine conveys aromas and flavors of dried blackberry leaves, juniper, cardamom, wild red berries, black pepper, and wet, black slate. The mouth feel is defined by firm and elegant tannins with distinct concentration, a dark chocolate finish and a sagebrush note common to the wines from this ridge. This wine will pair well with filet mignon, beef cheeks or a hearty stew. *Wine Enthusiast* gave this wine 93 points.

____ Bottle(s) 2012 T-Vine Napa Valley Petite Sirah @ \$19.99 per bottle

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

____ Bottle(s) 2012 Girard Napa Valley Cabernet Sauvignon @ \$19.99 per bottle

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

____ Bottle(s) 2013 Seghesio “Rockpile” Sonoma Zinfandel @ \$29.99 per bottle

When looking at varietals to put into the Signature Red Club I always want to do Zinfandel but I'm wary of picking one that doesn't showcase the true potential and quality of fine Zinfandel. The 2013 Seghesio “Rockpile” Sonoma Zinfandel has amazingly delineated red and black fruits followed up by fantastic spice notes and a focused mid-palate where the tannins, sugars, acid and fruit all meld together harmoniously. This is perfect paired with seared red meat. You can enjoy it now, or cellar it for a good five years and see how well it develops, as classically made Zinfandels are designed to do. *Wine Spectator* gave it 93 points

____ Bottle(s) 2013 Domaine de Marcoux Côtes du Rhône @ \$24.99 per bottle

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

____ Bottle(s) 2010 Foley Johnson Napa Valley Cabernet Sauvignon @ \$24.99 per bottle

A stunning value, packed with dense, dark berry fruit, subtle spice notes, baker's chocolate and fine tannins. There's great complexity and integration of oak, and the wine is in an ideal drinking window right now. That has a lot to do

with its being a 2010 vintage; most of the Cabernet Sauvignons in the marketplace right now are the young 2012s or 2013s. These are all great vintages, but a 2010 is much more approachable. This ready-to-drink 2010 Cabernet Sauvignon is the perfect match for a perfectly cooked filet mignon or a bold dish of pasta.

____ Bottle(s) 2011 Quinta Sardonía “QS2” Proprietary Red Spain @ \$26.99 per bottle

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

____ Bottle(s) 2013 Kalinda “Cuvee 70” Sonoma Coast Pinot Noir @ \$22.99 per bottle

The “Cuvee 70” starts off with intoxicating aromas of ripe cherries, strawberries, spice and wild floral aromas. On the palate there is a rush of gorgeous cherry, strawberry, hibiscus, nut spice and a touch of oak. The wine has good acidity and balance. It is flat-out delicious and should pair marvelously well with fresh salmon, roast chicken or leg of lamb. The quality of this wine is no surprise since the juice for it comes from one of the top producers of Pinot Noir in Sonoma Valley/Anderson Valley. Their hand-crafted style shows through in the wine.

____ Bottle(s) 2011 Seavey “Caravina” Cabernet Sauvignon Napa Valley @ Please Inquire

A blend of 92% Cabernet Sauvignon and 8% Petit Verdot aged in 100% French oak of which 50% is new. Robert Parker called this possibly the best second wine in all of Napa. The 2011 Caravina has seductive aromas of plum and blackberry while the palate reveals rose hips, black fruits, hints of chocolate and subtle oak accents. Perfectly balanced with just the right amount of tannins and oak, this wine can be enjoyed now in its youth or cellared for five to ten years to allow it to reveal even more nuance. Antonio Galloni gave this wine 91 points.

____ Bottle(s) 2012 Vila Vinitica “El Hombre Bala” Red Spain @ \$24.99 per bottle

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

____ Bottle(s) 2009 Baker Lane “Estate” Sonoma Coast Syrah @ \$24.99 per bottle

This Syrah tips the scales at a modest 13.6% alcohol. It displays notes of black fruits, pepper, game and spice on the nose while the palate is an energetic mix of blackcurrant, plum, licorice, pepper and hints of baker’s chocolate. The acidity and elegance of this wine make it a match for lamb, duck or spicy vegetable dishes.

____ Bottle(s) 2013 Vasco Urbano Petite Sirah Livermore Valley @ \$22.99 per bottle

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

____ Bottle(s) 2011 Trinchero Napa Valley Meritage @ Please Inquire

This wine is stunning, big and rich with every element and flavor in perfect balance. The wine has deep berry fruit, with hints of mocha and spice. With great length, fine tannins and a long, full finish, this is a classic claret than can age easily for ten years. If you open it now, let it breathe for a few hours and pair it with a New York steak. *Wine Enthusiast Magazine* gave it 90 points.

Premium Wine Club Previous Offerings

____ Bottle(s) 2013 Folly of the Beast Central Coast Pinot Noir @ \$9.99 per bottle

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

____ Bottle(s) 2011 Château Juvenal “La Petit Homme” Côtes du Ventoux @ \$14.99 per bottle

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

____ Bottle(s) 2014 Franck Millet “Vieilles Vignes” Sancerre @ \$14.99 per bottle

This wine is a vineyard selection from older vines (roughly 40 years old), bottled specifically for us. It shows nice concentration throughout, with the precision and drive of the limestone-rich soils. It was done entirely in stainless steel to retain its freshness and verve but was allowed some extra lees contact to add more middle complexity. Drink this now and over the next three to five years. Pair it with an earthy cheese such as a drier style of goat cheese. It's also fantastic with an assortment of fresh ocean-going critters. I give it 94 points. —*Clyde Beffa Jr.*

____ Bottle(s) 2012 Mas de Volques Volcae “Cuvée Speciale” Languedoc @ \$14.99 per bottle

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

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

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

____ Bottle(s) 2013 Kingston Vineyards (K&L Cuvee) Pinot Noir,

Casablanca Valley, Chile @ **SPECIAL \$12.99** per bottle

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

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

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

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

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

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

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

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

This is 25% Syrah, 6% Grenache and 4% Mourvèdre, all hand harvested and de-stemmed prior to fermentation. The wine is lively with black raspberry, roasted plum, allspice and garrigue. It is medium full, fresh and expressive. It catches what can be done in the region with a fine hand behind the winemaking. You can pair this lovely wine with grilled game birds such as quail or squab. Duck would be great too, or lamb if you feel up for it. —*Keith Mabry, K&L buyer of Rhône and French Regional wines.*

Best Buy Wine Club Previous Offerings

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

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

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

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

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

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

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

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

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

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

____ Bottle(s) 2013 Mission St. Vincent Bordeaux Blanc @ \$9.99 per bottle

The 2013 Mission St Vincent Bordeaux Blanc has fantastic aromas of white grapefruit, lychee, and lilac, and hints of dried green herbs. The palate is an energetic blend of green fig, grapefruit, gooseberries and citrus fruits, all framed quite nicely by ample acidity. This mouthwatering white wine can work flawlessly as a foil to rich dishes such as Fettuccine Alfredo, and it also complements seafood such as fresh oysters, or mussels. Serve this wine chilled for it to be at its best, and you'll have the perfect lean, racy white wine. Especially great when it's warm outside!

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

This is a blend of 67% Syrah and 33% Mourvèdre from hilly vineyards located around the city of Salon de Provence, above the bay of Marseilles. A fantastic Rosé with a pale salmon color, it displays gorgeous notes of peach, rose petal and hints of pepper. On the palate is a beautiful symphony of raspberries, cherries, black olive, fennel and

the slightest hint of white chocolate. This delicious wine is incredibly versatile. Match it with seafood, salads or grilled foods, or enjoy it as an apéritif.

____ Bottle(s) 2012 Oakridge Estate “Over The Shoulder” Shiraz Yarra Valley Victoria @ \$10.99 per bottle
Featuring this wine in the Best Buy Club is absolutely astounding value! The wine shows lovely perfumed notes of red currant, raspberry and toasted spices. The palate is medium bodied with great vibrant energy and fine soft tannins. Flavors of ripe red berries and exotic spice have a little lick of oak, and some warm earth notes in the finish. Great balance, completeness and great persistence on the palate. This drinks well above its price point and will continue to do so for three to five years at least. —*Ryan Woodhouse, K&L Aussie Wine Buyer*

____ Bottle(s) 2014 Montmassot Picpoul de Pinet, Languedoc @ **SPECIAL \$7.99** per bottle
When I tasted this wine with oysters that were prepared three different ways I really began to understand this wine, beyond the brightness and freshness. The wine paired perfectly with every permutation of that food. The Montmassot is vibrant and clean with notes of pink grapefruit and green apples on the palate. The finish is full of salty sea air. You don't need oysters to enjoy this wine. It is great with all kinds of seafood or as an apéritif. Just remember, it will “pic your poule.” —*Keith Mabry, K&L buyer of Rhône and French Regional wine*

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

____ Bottle(s) 2014 Terre del Principe Roseto del Volturno @ \$21.99 per bottle
Peppe Mancini and Manuela Piancastelli have just over 25 acres of land in Valle del Volturno, about an hour northeast of Naples. The soils are ancient sea beds mixed with volcanic debris, marl and clays; it's 18 miles from Vesuvius. I so enjoyed this 2014 Terre del Principe Roseto del Volturno, and I thought it would make an ideal introduction to Manuela and Peppe's estate. This Rosé is drained off of the skins of Pallagrello Nero and Casavecchia grapes destined for their Castello delle Femmine. That's a whole other story!

____ Bottle(s) 2013 Antichi Vinai Neromosso @ \$17.99 per bottle
I always look forward to tasting Marco Gangemi's wines. This year he had something different, this Neromosso. Nerello Mascalese is the most important wine grape on Etna and it produces red wines that to me seem like a stylistic hybrid of Burgundy and Barolo. The Neromosso is a blanc de noir made exclusively from Nerello Mascalese grapes. It finishes its fermentation in an autoclave, a closed tank that keeps the carbon dioxide from escaping. I just love the delicate mousse on my palate, the refreshing vibrancy and perfect palate weight. Perfect with almost any appetizers!

____ Bottle(s) 2012 Casanova di Neri Rosso di Montalcino @ \$21.99 per bottle
This isn't a “second” wine; this is Rosso di Montalcino, its own appellation, 100% Sangiovese. Giacomo's Sangiovese is harvested in October, and fermented with native yeast in open-topped wooden fermentation tanks. The wine is aged in wood for 15 months before bottling. I really enjoy this wine's aromatic purity and supple balance. It's a pleasure to drink. Giacomo would suggest that you have it with your favorite pasta and meat sugo or with braised meats. Enjoy!

____ Bottle(s) 2013 Tua Rita Rosso dei Notri @ \$17.99 per bottle
Rita Tua and her husband Virgilio founded Tua Rita in 1984. Gradually they added vineyards and more vineyards, all the while garnering top wine awards from Italian and American wine critics. The 2013 Tua Rita Rosso dei Notri is 50% Sangiovese and 50% a blend of Cabernet Sauvignon, Merlot and Syrah, fermented in stainless steel and then aged in French barriques. The nose is very forward, like fruit compote, dark and ebullient. On the palate the 50% Sangiovese comes through forcefully and is evident as it balances the Cabernet Sauvignon, Merlot and Syrah. The wine is richly textured, lush on the tongue with New World flavors. On the finish the Cab, Merlot and Syrah kick in and give a bold crescendo to the taste. Perfect for grilled meats, bold barbecue flavors or just easy drinking.

____ Bottle(s) 2008 Vignalto Agno Tinto Rosso @ \$31.99 per bottle
The Colli Euganei is an extraordinary growing zone. Picture yourself in Fresno but with an extinct volcano in the midst of the valley. Incredible soil. They produce outstanding wines in the Colli Euganei. The Agno Tinto is a bold, forward and classic example of Petite Sirah, a bit grippy but with so much fruit, spice and richness it blends into the back ground. A long, spicy, peppery finish.

____ Bottle(s) 2012 Cascina Morassino Langhe Merlot @ \$24.99 per bottle
This wine is beautiful. It tastes like Merlot but it has such a unique signature, slightly more briary but with a supple mid palate, wonderful finish... well, you'll see. I think it calls for lamb chops (no mint sauce).

___ Bottle(s) 2011 Santoleri “Vignaladra” Montepulciano d’Abruzzo @ \$17.99 per bottle

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

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

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

___ Bottle(s) 2011 Baracchi Smeriglio Sangiovese @ \$23.99 per bottle

The Baracchi family makes wine in an idyllic setting, and in August we featured the 2011 Baracchi Smeriglio Sangiovese Cortona DOC. The wine has a brilliant cherry-filled nose with touches of spice and leather. On the palate the wine is elegant. It has a full, rich body but a vibrant acidity balancing the richness. A long, long finish shows hints of barrel spice and cherry compote. A perfect wine for filet mignon.

___ Bottle(s) 2009 Sesta di Sopra Brunello di Montalcino @ \$31.99 per bottle

In a word, this 2009 is precocious. It is a supple, aromatic, pretty wine, easier to drink now than to age for a decade-plus. It still has the classic Sesta di Sopra nose of earth, sage and leather with hints of complex earth, stone and plummy notes. This vintage is lively on the palate, fresh and frisky, and does well with braised veal shank, a grilled porterhouse steak or an aged piece of Pecorino Toscano—make sure it is Toscano.

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

___ Bottle(s) Billecart-Salmon “NoMad” Extra Brut Champagne @ \$39.99 per bottle

The NoMad has been exclusive to the hotel of the same name in New York City, and the only specialty bottling that Billecart-Salmon makes outside of their regular line. It is aged for four years on the lees before being disgorged and corked without dosage. This is the Champagne for those who love it as dry as they come. It is a fantastic partner for oysters. Look for drive, minerality and plenty of zippy cut in this great bottle. Once it is gone, it is gone!

Signature Red “Cali Sampler #1” Six-Pack

A fantastic combination guaranteed to satisfy the red wine hedonist in all of us. Two bottles each of the **2011 Trinchero Meritage Napa Valley**, a blend of Trinchero’s best vineyards thrown together to make one awesome red blend; **2013 Vasco Urbano “Brunswick” Livermore Valley Petite Sirah**, a darkly fruited, rich and immensely enjoyable Petite Sirah; and finally the **2012 Emeritus Russian River Valley Pinot Noir**, a top Pinot Noir sourced from some of Russian River Valley’s top vineyards. Bought outside of the six-pack these six wines would run you \$149.94 with your club discount. **In the six-pack deal you’ll save an additional \$35 and only pay \$114.94!** Only 60 packs available at this price.

Signature Red “Cali Sampler #2” Six-Pack

Why not make it two-fer and also get Cali Sampler #2. It’s just as good a deal as #1. In this you get two bottles each of **2010 Stonestreet Alexander Valley Cabernet Sauvignon**, a 93-point wine that easily stands up to Cabernets at two or three times its modest price; **2012 Hall Napa Valley Merlot**, easily one of Napa’s best Merlots packed with ripe berry fruit and subtle chocolate notes; and lastly, the **2009 Baker Lane Syrah**, a classically styled Syrah reminiscent of a fine Cornas with peppery notes. If you purchased these wines separately with your club discount you would pay \$159.94 but by buying the six-pack **you’ll save an additional \$35 and only pay \$124.94.** Limited to only 60 six-packs!