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Dear K&L Wine Club Members,

A new year brings new beginnings! This will be my last wine club newsletter, as I am leaving my position of Wine Club Director in order to do the Burgundy buying full-time for K&L and help with the procurement of Rhône Valley wines. I've directed the wine clubs for over ten years and it truly has been a pleasure seeking out and uncovering hidden gems for all of my club customers and getting to interact with everyone. Taking over the management of the wine clubs will be a three-headed monster: David Driscoll (Spirits Buyer & Assistant Head Buyer), Trey Beffa (Owner) and the venerable Clyde Beffa (Co-founder/Owner). I can assure you that you are in the very best of hands moving forward.

My last Signature Red Club shipment I think is one of our best, back to the roots of what made this our most successful club: full-bodied red wines from California. We start off with the 2013 Whitehall Lane Napa Valley Cabernet Sauvignon. This long-standing, well-known estate has fashioned an excellent, classic Cabernet Sauvignon that showcases the power and depth of the excellent 2013 vintage in Napa Valley. Paired alongside this wonderful Cabernet Sauvignon is the 2015 Bravium Anderson Valley Pinot Noir, a rich and succulent Pinot Noir and the perfect vehicle for an up close and personal experience of the amazing quality of Anderson Valley Pinot Noir.

I always felt what made the Premium Club so successful was the diversity of offerings. It was always my favorite club to make selections for because of all the options available, the ability to introduce you to wines and regions you might never have tasted or thought about. Our first offering this month is the 2016 Huber Gruner Veltliner "Terrassen" Austria. This dynamic, versatile white wine is easily one of my favorite white varietals and Huber does a great job of making an affordable, great tasting Gruner Veltliner. The second half of our dynamic duo is the 2014 The Seventy Five Wine Co. "The Sun" California Red Wine, a sensational blend from the team at Tuck Beckstoffer wines. This rich, deep, dark red wine is perfect for those cold winter nights that beg for a hearty red and a cut of red meat.

The Best Buy Club has two ridiculous values for you, starting with the 2016 Rickshaw California Pinot Noir. This is one of our perennial favorites and the 2016 does not disappoint. Tons of red fruit, spice and complexity in a great, affordable everyday Pinot Noir. We have a delicious Spanish white wine for you this month as well. The 2013 Menade "Creta" Old Vines Rueda is a bright, refreshing white that will pair marvelously well with seafood, shellfish or cheeses and salad plates. This satisfying white is the perfect example of the incredible quality of wines consistently coming out of Spain.

The Italiano Club this month is focused on the Isles, both Sardinia and Sicily. These two gorgeous islands have amazing indigenous grapes and the quality of wines emerging from both is mind-blowing. From Sicily we have the 2011 Porta del Vento "MaQue" Perricone Sicilia, an earthy red that introduces us to the wonders of another indigenous Italian varietal. From Sardinia we have the 2016 Quartomoro di Sardegna Orriu. It's the Sardinian take on Grenache, spicy and rich with red fruits and a wonderful example of well-known varietals flourishing under the stewardship of Italian winemakers.

It has been an honor and a pleasure to pick out wines for all of you for these ten years!

Cheers,

Alex Pross

Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2013 Whitehall Lane Napa Valley Cabernet Sauvignon

Whitehall Lane Winery was founded in 1979 by two brothers who wanted to make Merlot and Cabernet Sauvignon from this prime Rutherford location. The winery was named after the road that runs along the southern border of the winery. In 1993 the Leonardini family of San Francisco bought the property, and they brought the quality and fame of the winery to what it is today: one of the most recognizable labels and most visited tasting rooms in all of Napa Valley.



The Leonardini family has taken Whitehall Lane to new heights since 1993.

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

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

2015 Bravium Pinot Noir Anderson Valley

Bravium was founded by winemaker Derek Rohlffs (shown at right). Derek takes a minimalist approach to winemaking, preferring to allow the terroir and natural conditions to dictate the nature of the wines. Derek's vision to create world-class Pinot Noir drew him to cool-climate hillside and mountaintop vineyards in both Sonoma Coast and Anderson Valley. These areas favor maximum hang time so the Pinot Noir grape is able to ripen slowly and consistently which makes for deeper, more complex flavors and fosters balance and harmony of tannins, sugars, acidity and fruit flavors.



The 2015 Bravium Anderson Valley Pinot Noir from vineyards in the far reaches of Mendocino Valley. The wine is 100% Pinot Noir aged for 11 months in a combination of

French and Hungarian oak of which 33% was new. The resulting wine is delicious. It's loaded with bright strawberry and raspberry aromas along with mineral and a cool rush of mint on the nose. The palate is bright and lively with strawberry and raspberries cascading throughout and a crunchy mineral and spice note on the end. This delightful red should pair well with roast chicken, poached salmon or lamb chops. *Wine Enthusiast* gave it 92 points.

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

Premium Wine Club

2014 The Seventy Five Wine Co. "The Sum" California Red Wine

Tuck Beckstoffer is owner and winemaker of The Seventy Five Wine Co., which is one of several labels under the umbrella of Tuck Beckstoffer wines. If the name Beckstoffer sounds familiar it should. The Beckstoffer family has been in Napa Valley for decades and their Beckstoffer vineyard is one of the most prestigious and important in all of Napa Valley, responsible for many of Napa Valley's most sought after and coveted Cabernet Sauvignons. Tuck Beckstoffer had his first harvest in 1975 and has been honing his farming and winemaking skills ever since.

The 2014 Seventy Five Wine Co. "The Sum" California Red Wine is a mouthful both to say and to taste! A blend of 85% Cabernet Sauvignon, 10% Petite Sirah and 5% Syrah, this full-throttle red blend has

an intoxicating nose of macerated blackberry, dark cherry kirsch and creamy mocha notes. The palate is a seamless parade of layer after layer of dark fruits, spice, dark chocolate and molten rock flavors. This is a rich red wine that begs to be drunk alongside a rich cut of filet mignon, or Beef Wellington. It is ready to be enjoyed now in all of its hedonistic youth.

Your re-order price for this wine as a club member is: \$15.99 per bottle.

2016 Huber Gruner Veltliner "Terrassen" Austria

The Huber family roots in wine growing date back more than 220 years. Their winery in Reichersdorf is now in its 10th generation and is run by Markus Huber. In the early 2000s, Markus took over from his father four hectares of vineyards that up to that point had been farmed to produce wines to be served in the family restaurant. Markus focused on elevating both the quality and the stature of Huber wines so that they would become a commercial success outside of the family restaurant. Focusing on the strengths of their region and the unique soil types of their vineyards, Markus fashions wines that display unmistakable clarity and bright fruit.

A quick side note before I get into the tasting notes on this wine. For a long time I had a grudge



Tuck Beckstoffer and family have long-time expertise with Napa vineyards.

against Gruner Veltliner. It wasn't that I didn't like the varietal. Actually it was quite the opposite. I think this is an incredibly versatile and value-oriented grape. I just felt that every sommelier in San Francisco tried to force one upon me whenever I was eating out, and I didn't like that. I now realize it was silly to avoid Gruner Veltliner for this reason. Not only is it a wonderfully versatile wine that pairs well with almost any cuisine, but it's really fun to say out loud.

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



Tenth-generation owner-winemaker Markus Huber.

Your re-order price for this wine as a club member is: \$13.99 per bottle.

Best Buy Wine Club

2016 Rickshaw California Pinot Noir

Rickshaw is easily one of our best sellers in economy labels. The staff at K&L knows that if someone comes in wanting a true-to-California styled wine that's of high quality and affordable, just hand them the latest bottling of Rickshaw whether it is their Chardonnay, Cabernet Sauvignon or this, my favorite of their offerings, Pinot Noir. Rickshaw wines are sourced from myriad vineyards across California, all of them sustainably farmed.

The grapes for the 2016 Rickshaw California Pinot Noir come from Sonoma Coast, Santa Barbara, Anderson Valley and Monterey. The wine goes through a cold soak followed by native yeast fermentation in open-top vessels with 5% stem inclusion. The wine is then aged for 10 months, 45% in stainless steel and 55% in French oak of which 10% is new. The wine has a powerful streak of red cherry fruit, subtle spice and dried herb aromas. It is lively and fresh with great balance and firm tannins. A great example of an affordable, delicious California Pinot Noir. You



A Pinot Noir vineyard in the coastal-climate hills of Monterey.

can enjoy this wine on its own, or with grilled meats, pizza or pasta dishes.

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

2013 Menade “Creta” Old Vines Rueda

For a long time the Rueda region in Spain made a name for itself by producing large quantities of rather innocuous white wine, very inexpensive and designed to be drunk immediately. There’s obviously a need for those types of white wines—but there was room for improvement. As in many areas, a few tweaks, reduction on yields and some better winemaking practices has resulted in an amazing uptick in the quality of Rueda wines—and they remain very affordable. Now we can recommend them as great values.

Menade winery has long championed the Verdejo grape, which is widely grown in Rueda. Menade is run by three siblings. Marco Sanz is the viticulturist, Richard Sanz is the winemaker and Alejandra Sanz



Marco, Alejandra and Richard Sanz are steadily improving their family wines.

manages sales and communication. Among the three of them the winery runs like a well-oiled machine and is producing the strongest set of wines in the history of their family-run winery. If the Sanz name sounds familiar, it’s because one can’t throw a bunch of grapes in Rueda without hitting a winemaker named Sanz or related to this large, extended family. Marco, Richard and Alejandra are not content to rest on anyone’s laurels however, nor do they dwell on Rueda’s progress so far; rather they are driven by what it is capable of becoming. To this end, Marco has converted the property to organic farming, and Richard has traveled all around the world learning his trade. That experience taught him that the future of Rueda lies in championing the indigenous Verdejo grape, the necessity of old vines and the importance of natural yeast fermentations to create complex and satisfying wines.

The decision to convert to organic farming at Menade was made with the understanding that it resulted in better wines by reducing yields. With greater competition for resources (primarily water and nitrogen) the vines responded by setting smaller clusters with smaller berries, high in natural anti-oxidants and native yeasts. The quality of the fruit at Menade has allowed Richard to dispense with sulfur dioxide during fermentation, allowing the indigenous yeasts to do their thing with the wine being protected from oxidation by a layer of natural and recycled carbon dioxide. Menade farms 160 hectares of vines in Rueda located mainly in the northern part of the DO near the Duero river. Of this, 120 hectares are planted with Verdejo including an ancient, 30-hectare parcel of ungrafted bush vines. The soils are sandy clay, with a high chalk content, and topped with gravel. Their newer plantations of Verdejo are between 20 and 30 years old. The vines were selected for their clonal diversity and ability to adapt to organic farming.

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

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

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

2011 Porta del Vento “MaQue” Perricone Sicilia

I remember the first time I tasted this wine, I drew back a bit and thought to myself, well, this is something different. Part of the wealth of Italy is its hundreds of indigenous grape varieties. Even someone who is well traveled and has tasted extensively gets surprised, because in Italy there's always a new discovery. The Porta del Vento winery is in western Sicily, southwest of Palermo and due south of Alcamo. Their vineyards sit high up in the coastal mountains at a tad over 1900 feet in a basically sandy soil and substrate.



The windswept vineyards at Porta del Vento, western Sicily.

Porta del Vento means “carry the wind.”

When you see the way these unique vineyards are planted you can tell that generations of growers at Porta del Vento have done some trial and error and figured out what worked best. Their 25 acres of vineyards were planted partly in 1974 and then another portion in 1984, all in a north-south arrangement to lessen the sun's intensity. The vines are all head trained (in Italian you'd say Alberello) and pruned fairly low because this area is very windy. They farm organically and let natural grasses grow between the rows, and they hand hoe the vineyards. That's got to be quite the chore!

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

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

2016 Quartomoro Di Sardegna Orriu

Sometimes I think that Sardinia is the lost part of Italy. Everyone knows of the other big island region, Sicily, the crossroads of Western Civilization for thousands of years. Sardinia has a mysterious past; it's isolated and it never seems to be part of any discussion about Italy. As a wine producing region, Sardinia lingered for years in anonymity, but it's had a renaissance in quality starting with just a few wineries, and it's growing.

Piero Cella, who started his tiny Quartomoro label as a side job, is part of that renaissance. An enologist by trade, he has worked all over Sardinia, in almost every region, spending years documenting soil types and grape varieties. While he reeks of the scientific method he has much more of an emotional bond with the people he works with. He buys grapes from different growers and



Winemaker Piero Cella pouring a sample for Luciana Baso.

they work together on how to grow, all organically, and he also listens to their visions for their grapes. He has an interesting expression—he wants to mix Sardinia-ness with Continent-ality. You won't find those words in the dictionary but basically he is trying to use the classic continental methods without losing local origins. Sardinians are boldly Sardinian, proud of their specific heritage and it is part of their souls to be heard as Sardinian.

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

Your re-order price for this wine as a club member is: \$17.99 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) 2013 Von Strasser Diamond Mountain District Cabernet Sauvignon @ \$29.99 per bottle

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

____ Bottle(s) 2015 Domaine Faiveley Mercurey "Clos Rond" @ \$26.99 per bottle

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

____ Bottle(s) 2013 Domaine Fontbonau Côtes du Rhône @ \$22.99 per bottle

In 2008 this property was run down, but had 70-year-old Grenache and 30-year-old Syrah vineyards. The soils consist of sand, silt and fine clay, all ideal for growing classic Grenache. The 2013 Domaine Fontbonau Côtes du Rhône drinks more like a fine Châteauneuf-du-Pape than a Côtes-du-Rhône. Thanks to the old vines and soil composition this wine has impressive structure and depth. It's loaded with dark berry fruit, silky tannins and complex structure. It drinks like a wine easily double the price. Enjoy this succulent red with lighter red meats and earthier fare. It's a great match for lamb or veal.

____ Bottle(s) 2014 Turnbull Napa Valley Cabernet Sauvignon @ \$29.99 per bottle

The 2014 Turnbull Napa Valley Cabernet Sauvignon is exactly what I want and expect from a top-notch California Cabernet Sauvignon. It is sourced from prime, estate vineyard holdings: Fortuna, Leopoldina, and Amoenus. The wine has a seductive nose of cherry liqueur and notes of mocha and spice with a hint of scorched earth. The palate has smooth and lush tannins with loads of blackberry and black cherry fruit, and hints of mocha and milk chocolate on the finish. A Cabernet Sauvignon fit for the enthusiast, this will pair perfectly with New York steak or leg of lamb. *Wine Enthusiast* gave this wine 94 points, James Suckling gave it 92 and *Wine & Spirits* gave it 90.

____ Bottle(s) 2014 Hendry Vineyards Napa Valley “Blocks 7 & 22” Zinfandel @ Please Inquire

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

____ Bottle(s) 2013 Blue Farm “Anna Katherina” Carneros Pinot Noir @ \$29.99 per bottle

A great Pinot Noir, loaded with beautiful strawberry and red fruit flavors and savory notes of herbs and racy acidity. It's easy drinking, with ample fruit, great weight and balance and enough body to satisfy the California Pinot Noir lover without being heavy or sweet. A well crafted wine, it should pair well with roast chicken, salmon or a charcuterie board. *Wine Enthusiast* and James Suckling both gave this 91 points.

____ Bottle(s) 2014 Domaine de Bila Haut “Occultum Lapidem” Côtes-du-Roussillon Villages Latour de France @ \$24.99 per bottle

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

____ Bottle(s) 2015 Mas Doix “Les Crestes” Priorat @ \$24.99 per bottle

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

____ Bottle(s) 2014 Dominio del Aguila “Picaro” Ribera del Duero @ \$24.99 per bottle

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

____ Bottle(s) 2014 Domaine des Bosquets Gigondas @ \$24.99 per bottle

The 2014 Domaine des Bosquets Gigondas is a blockbuster of a wine, loaded with bright red fruits such as cherry, strawberry and raspberry along with spice and peppery notes. This lush, suave offering is irresistible. The fruit and spice along with the fine tannins and hints of rich oak give this wine a long, smooth feel that deftly unfurls on the palate. A great red wine. You can pair this ideally with pork, lamb or veal thanks to its pretty red fruits and spice notes. *Wine Spectator* gave this 90 points; *Vinous Media* gave it 88-90.

Premium Wine Club Previous Offerings

____ Bottle(s) 2016 Arnaldo Caprai Grechetto @ \$14.99 per bottle

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

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

____ Bottle(s) 2013 Château de Montfaucon "Baron Louis" Lirac @ \$14.99 per bottle

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

____ Bottle(s) 2015 Buehler Russian River Chardonnay @ \$14.99 per bottle

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

____ Bottle(s) 2014 Seven Hills Columbia Valley Cabernet Sauvignon @ \$14.99 per bottle

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

____ Bottle(s) 2015 Stéphane Aviron "Vieilles Vignes Chenas" Cru Beaujolais @ \$14.99 per bottle

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

____ Bottle(s) 2016 Domaine des Côtes Blanches Sancerre @ \$14.99 per bottle

This Domaine was founded in the 1930s by Bernard and Pierre Millet. In the 1980s, their son François Millet took over production and now François's son Nicolas runs the estate. Nicolas is currently working towards organic farming. His vines are all planted on the classic terres blanches soil (similar to the limestone-marl made famous by Chablis) and the gravelly limestone soil known locally as Caillotes. Nicolas does an all-manual harvest, something quite rare in this region where many producers machine-harvest. The wine goes through all stainless steel tanks during its fermentation, preserving freshness and vibrancy. It is a gorgeous Sauvignon Blanc with aromas of pomelo, grapefruit peel and lemongrass. This delightful white will pair beautifully with some smoked trout or grilled sea bass over a bed of greens and citrus.

____ Bottle(s) 2015 Emmolo Napa Valley Sauvignon Blanc @ \$14.99 per bottle

The 2015 Emmolo Napa Valley Sauvignon Blanc is sourced from two family vineyards, Rutherford and Oak Knoll. The Rutherford vineyard helps to provide fresh citrus characteristics while the Oak Knoll provides crisp minerality. The grapes are lightly pressed and then fermented in stainless steel tanks, and aged in both stainless steel and older French oak barrels. The resulting wine has fresh floral aromas, hints of citrus and a touch of salinity while the palate displays beautiful grapefruit, tangerine, and honeysuckle notes. With bright acidity and hints of wet stone, this is a great Sauvignon Blanc. Pair this beauty with sea bass, fresh salmon or a zippy salad.

____ Bottle(s) 2009 Bodega Poesia “Cuvée Hélène” Argentina @ \$14.99 per bottle

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

____ Bottle(s) 2015 The Royal Tokaji Company “The Oddity” Dry Furmint Hungary @ \$14.99 per bottle

The 2015 The Royal Tokaji Company “The Oddity” Furmint is sourced from first-growth vineyards in Mad, Tokaji, Hungary. Made from 100% Furmint grapes, the 2015 “The Oddity” Dry Furmint has an exotic nose of sliced red apples, cinnamon and gooseberries. The palate has great acidity with flavors of green apple, lime, nuts and spice notes. The finish is bright and lively with subtle aromas and refreshing flavors. Here’s a wine that is ideally suited for spicy dishes including Asian and Indian food, and also for cheeses and charcuterie.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2015 Grand Bateau Bordeaux Rouge @ \$7.99 per bottle

The 2015 Grand Bateau is a stunning value, loaded with dark berry fruit and notes of milk chocolate and mocha that roll across the palate thanks to the silky-smooth tannins. At a club price of \$7.99 it is almost like stealing. If this doesn’t become your new house red or the cross-over Bordeaux that you serve to all your Napa Valley Cabernet enthusiasts then I have failed as a wine buyer.

____ Bottle(s) 2016 Kalinda Russian River Valley Chardonnay @ \$11.99 per bottle

A delightful “poolside sipper.” Quite elegant and soft. Some citrus notes and fine acidity. Not your overblown, full-throttle California Chardonnay, just an easy-to-drink white value wine. Apple aroma and flavor with a fresh, lively finish. This was made by a very famous Russian River Valley producer. Note our new label. Alas, our names are not on the new Kalinda label. — *Clyde Beffa*

____ Bottle(s) 2011 Navazos-Niepoort Palomino Vino Blanco Spain @ \$9.99 per bottle

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

____ Bottle(s) 2011 Château Juvenal Côtes-du-Ventoux “Les Ribes du Vallat” @ \$9.99 per bottle

Now at a perfect age for you to enjoy, the 2011 Château Juvenal Côtes-du-Ventoux “Les Ribes du Vallat” is drinking beautifully. With five-plus years of age the fruit has mellowed and integrated nicely against the soft tannins allowing the red fruit, spice and earth tones to flourish. The wine has harmony and balance with a complex bouquet of spice, fruit, earth and mineral notes, all backed up nicely by perfectly proportioned fruit. Enjoy this wine on its own or pair it with dry-aged beef, red-sauced pasta dishes or a thin-crust pizza.

____ Bottle(s) 2014 Area Code Wine Co. Edna Valley Chardonnay @ \$9.99 per bottle

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

____ Bottle(s) 2014 Domaine du Vieil Orme Malbec-Cabernet Touraine Rouge @ \$9.99 per bottle

This Malbec-Cabernet Franc blend is a truly striking wine, and an exceptional way to introduce our club members to this special property. Composed of equal parts Malbec (known locally as Cot) and Cabernet Franc, the wine is aged in stainless steel, keeping the fruit in its most vibrant state. It is loaded with flavors of sweet black cherry and blueberry jam, crushed thyme and savory spices. It is open, forward and delicious. This wonderful red will pair beautifully with braised pork dishes, creamy cheeses and herb roasted chicken.

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

____ Bottle(s) 2014 Ferrero Toscana IGT @ \$13.99 per bottle

When Pablo and Claudia purchased their property just south of the Orcia River, across Montalcino's southern boundary, they planted Cabernet Sauvignon, Merlot, Montepulciano and Alicante Bouschet. Pablo was interested in making something besides Sangiovese, which was nearly the only grape in Montalcino. Initially he decided to vinify them separately into individual wines labeled as CA, ME, MO, AL. The wines were good but monstrously difficult to sell. One day while San Francisco's Mike "Guido" Parres and I were tasting at the winery I said give me another glass and I poured amounts of the wines into one glass to see what it would be like and wow, it was better than any of the individual wines. When I looked at Pablo he said, yes, I know—we were waiting to see if you liked the idea! By the way, with the 2015 version of this wine the family changed the name from IGT to the name of their youngest daughter Pepita. It's a powerful, full-bodied wine and you should try it too!

____ Bottle(s) 2015 Schiavenza Langhe Nebbiolo @ \$25.99 per bottle

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

____ Bottle(s) 2012 Valle dell'Acate Cersuolo Vittoria @ \$21.99 per bottle

The 2012 Valle dell'Acate Cerasuolo di Vittoria DOCG is one of the wines I like to use to introduce Italy to customers who are trying to learn more about the vast array of indigenous grapes. It's a blend of 60% Nero d'Avola and 40% Frappato. The Nero d'Avola gives you the weight, richness and complexity—you could call it the bass line. The Frappato adds soprano: a clean, high-toned skewer of bright cherry-like fruit, that balances the richness. The combination is just sensational. Try it with Middle Eastern lamb dishes or spaghetti Norma.

____ Bottle(s) 2015 Casale della Toria Cesanese del Piglio @ \$21.99 per bottle

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

____ Bottle(s) 2007 Teresa Raiz Friuli Decano Red Blend @ \$16.99 per bottle

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

____ Bottle(s) 2015 Castelgiocondo "Campo ai Sassi" Rosso di Montalcino @ \$22.99 per bottle

The Castelgiocondo "Campo ai Sassi" Rosso di Montalcino (campo ai sassi means field of stones) comes from a series of vineyards planted in 1990 to 2000. The wine had 16 days of fermentation on the skins in stainless steel and then went into a mix of barrels — 80 and 100hl Slavonian oak barrels, and a sizable portion in used French oak barriques. The nose is plummy, with hints of chocolate and spice. On the palate the wine shows a supple richness backed up by some evident tannin. They suggest that you pair the Rosso di Montalcino with an egg-pasta dish such as pappardelle with a rabbit sauce, or in Montalcino the ubiquitous wild boar.

____ Bottle(s) 2014 Pian delle Vigne Rosso di Montalcino @ \$16.99 per bottle

Antinori has centuries of experience growing Sangiovese. The 2014 vintage was variable across Montalcino, and for Pian delle Vigne the wetter, cooler vintage actually helped the vineyard growth in this normally warmer area. It allowed for a longer, slower growing season. When you are in Montalcino you'll have the local hand-rolled spaghetti

shaped pasta called *Pinci* and you will undoubtedly have it with a wild boar sauce. It's perfect for this Rosso!

____ Bottle(s) 2009 Terre de' Trinci "Ugolino" Sagrantino di Montefalco @ \$26.99 per bottle
Umbria had never really been known for their red wines, but in the mid 1980s, Sagrantino di Montefalco, a wine traditionally made sweet, had been revised into a dry red. Alvaro Palini, trained as a fashion designer, revolutionized the production of Sagrantino at the Adanti winery. A tremendous amount of the credit should also go to the Arnaldo Caprai Winery. They brought the idea to America in a big way. Most Sagrantino is massively tannic—one needs a good dentist to drink it regularly. Terre de Trinci winery, which made this wine, started in 1992, the year Sagrantino gained DOCG status. I find their Sagrantino more supple, milder and unforced. It still shows the classic structure but it is much better balanced than most! Try it with a grilled T-bone or a cheese-laced lasagna.

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

____ Bottle(s) Maxime Toubart "Pur Meunier" Brut Champagne @ \$34.99 per bottle
The Maxime Toubart "Pur Meunier" Brut Champagne comes from one plot in Le Breuil, on the edge of Champagne next to Brie. This area is so cold that even Meunier has a hard time ripening fully. Luckily, this over-forty-year-old plot is well exposed, facing due south. This wine is very well aged, based on 2008 with reserves from 2007 representing half the blend. It has a golden color that promises the spicy, cakey wild aromas and flavors that follow on the nose and in the mouth. I can promise that you will be the first person on your block to have a single-vineyard Champagne from Le Breuil. It took me 28 trips to Champagne before my first visit!

____ Bottle(s) Trudon "Monochrome" Brut Champagne @ \$34.99 per bottle
Jerome Trudon is one of the few Champagne growers with whom we work who has a diploma of oenology. He worked for 12 years in Reims at Roederer, and for two years at Roederer Estate in Anderson Valley before returning to the family farm in 2009. He is a fastidious winemaker, and his Trudon "Monochrome" Brut Champagne is the cleanest, most precise pure Meunier that I have tasted. His nineteen-acre vineyard is located in Festigny, the same village as Michel Lorient, whose Champagne has also been in the club. It is planted to 90% Meunier, but only the oldest, best plots go into the Monochrome, and most of it is made from the Haie d'Amour site in the picture. This bottle is based on 2013, and has a strikingly pure nose of white flowers and freshly baked bread. On the palate, the Champagne is medium bodied and has a great bead of tiny bubbles. The best thing about the wine is the length and minerality, more reminiscent of a Blanc de Blancs than a Meunier!

____ Bottle(s) Heucq & Fils Brut Prestige @ \$29.99 per bottle
In the quiet village of Cuisles in the Western Marne Valley, the Heucq family has been making estate-produced Champagne since 1936. This is the first time this entirely organic estate Champagne has been exported to the USA. The Heucq Pere & Fils Brut Prestige Champagne is available to club members at \$29.99 instead of the normal \$39.99 price. It is composed of 40% Chardonnay, 30% Pinot Noir and 30% Meunier and aged for five long years on the lees. It is a decadently toasty style, with rich brioche aromas and flavors, but still very mineral and fresh on the finish. This is an excellent apéritif, and it will also make a great pairing with charcuterie!

____ Bottle(s) Baron Fuente "Esprit" Blanc de Blancs Brut Champagne @ \$34.99 per bottle
For the first time ever, we have in the club a Champagne from the Paris district, the Baron Fuente "Esprit" Blanc de Blancs Brut Champagne. This Blanc de Blancs is made from the very last vineyard in the farthest west part of Champagne—the Chantemanche in Saacy-sur-Marne. This site is one of the very few that sit so far west, they are actually in the district of Ile-de-France. The current release is based on 2009 juice, with 5% barrel-fermented reserves from 2008. It is a very creamy style of Blanc de Blancs, with an excellent Chablis-like earth character and a bright finish giving contrast with the richness of the mid-palate.