



3005 El Camino, Redwood City, CA 94061
Phone, to place orders: (800) 247-5987
Wine Club extension: 2766
Fax (650) 364-4687
theclubs@klwines.com

January 2019

Hello K&L Wine Club Members,

A very happy New Year to you! And for those members just joining us, welcome! I truly hope you enjoy the selections. While it's always fun to look back over the previous year and see all that has transpired, I have to admit that I'm a more forward-focused person, and this year there is a lot to be excited about. We'll be working on bringing a little more variety into our club selections, while always keeping an eye out for those blockbuster deals. Perhaps most importantly, this year our buyers are even more tuned into the Clubs, and will be bringing in the wines they are most excited about from every corner of the globe.

We start out strong this year with two reds for Le Club Français, one from a great family-run winery in Châteauneuf-du-Pape, and the second from one of Clyde's very favorite producers in the Médoc. We're sticking with two reds this month, but we have some exciting whites coming in over the next couple of months as well.

Our Signature Red Club members can look forward to the first Italian wine in quite some time. Happily, Italian buyer Greg St. Clair has obtained a good allocation from one of our favorite tiny producers in Montalcino, allowing us to secure enough Brunello for the club. Alongside this, we have a very interesting find from the Minervois, made by none other than Jean-Michel Cazes of Château Lynch Bages.

Another Italian wine makes its appearance in the Premium Club this month, a lovely Verdicchio from one of our favorite small producers. I'm a big fan of Italian whites, and this wine is a showstopper. To complement this we have a small-producer wine from the region of Vacqueras, picked by Rhône buyer Keith Mabry. Both wines are imported directly by K&L, which makes your club pricing an even better deal than usual.

For the Best Buy Club this month, we are focusing on a particular style of wine. I've selected two wines that use native yeast in the fermentation process. A wide variety of wines do use native yeast. Both of these examples highlight the way in which this element can add complexity and more truly showcase the terroir of a wine. One hails from New Zealand, and the other from Rioja, and while they have other stylistic differences, this element ties them together.

Greg has a really fun lineup for the Club Italiano this month. One is a very traditional Chianti Classico from one of the area's oldest producers, and the other is a more experimental wine from the Veronese region. Greg says its makers are calling it their "Super Veneto." More details on these and our other selections inside.

Please enjoy the wines, and Cheers to a New Year, full of promise!

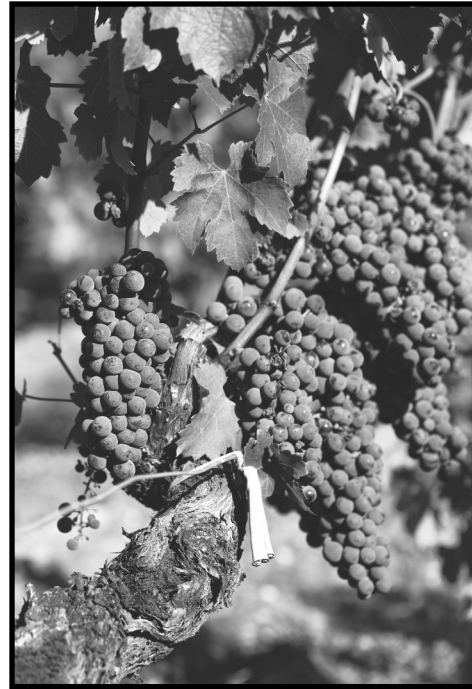
Heather Gowen, K&L Wine Club Director
heathergowen@klwines.com

Le Club Français

Happy new year to our Club Français members! We are delving into red wine this month, with two beauties from the back-to-back great vintages of 2015 and 2016. As the 2015 releases from Bordeaux arrived at the ports last fall, I had the pleasure to taste through a few. I asked Clyde about setting aside some of the Château Cantemerle for the Club Français. This wine sold out very quickly on the shelves, but we've saved some for you! Additionally, we have a beautiful 2016 Châteauneuf-du-Pape from Chante Cigale, a small producer winning a lot of press. While both wines show beautifully now, I would also consider picking up a few extras as investment wines, because they are only going to gain in complexity and expression with some bottle age.

Château Cantemerle has long been a K&L favorite. It's certainly one of the better values in Bordeaux, despite the fact that it is a classed fifth growth. Far before the 1855 classification, the wines of Cantemerle were highly regarded. Wines were made here as early as 1354. From the feudal days when the lords of Cantemerle farmed vines on a small section of their lands, to today's world-class winemaking team under the ownership of the SMA Group, this Château has an exceptional history. The consistent element over the centuries is quality. The stellar **2015 Cantemerle, Haut-Médoc (\$29.99)** continues to outshine any competition from the region in affordability and character. Of the myriad reviews that our staff posted for this wine, I have to add Clyde's notes from the *En Primeur* tasting in 2016: "This could be for me the greatest value wine of the vintage. It is so sweet and lush on the palate, but it also has tremendous depth and structure. Blackberry aromas and flavors—silky texture [...] Long and lingering." Clyde's early notes on this wine proved true as the finished wine was released and made its way to the states. I found it surprisingly open and boisterous in aromas, with sweet-tart red and black berry fruit, fine tannin and savory black olive and eucalyptus notes. If you open the wine now, decant it a couple of hours ahead of time and it will really come alive.

We can hardly have a Club Français without featuring a Châteauneuf-du-Pape, and the obvious choice for us was Domaine Chante Cigale. One of the larger family-run Domaines in Châteauneuf-du-Pape, Chante Cigale produces an excellent line of wines vinified and blended from the 45 separate parcels they farm throughout the region. Alexandre Favier, the current proprietor, has a hands-on philosophy and carefully farms each parcel, studying the various soils and using a variety of techniques in the cellar from concrete vats, to traditional barrels, to ceramic eggs to stainless steel, to produce what he feels is the truest expression of each *lieu dit*. After this process, he blends a final cuvée to bottle for his Châteauneuf-du-Pape. The **2016 Chante Cigale Châteauneuf-du-Pape (\$29.99)** is 65% Grenache, 20% Syrah, 10% Mourvèdre, and 5% Cinsault. It boasts elevated, spice-laden aromas with luscious berry compote on the palate, accented by silky tannin and precise acidity. Poised and well balanced, this wine already displays its depth and complexity with a little decanting time. I'd recommend pairing this with lamb, smoked meats or wild mushroom dishes.



Château Cantemerle is planted mostly to Cabernet Sauvignon, with a large proportion of Merlot as well. Harvesting is all by hand.



Alexandre Favier, current owner and winemaker at Domaine Chante Cigale, has run the family estate since his late teens.

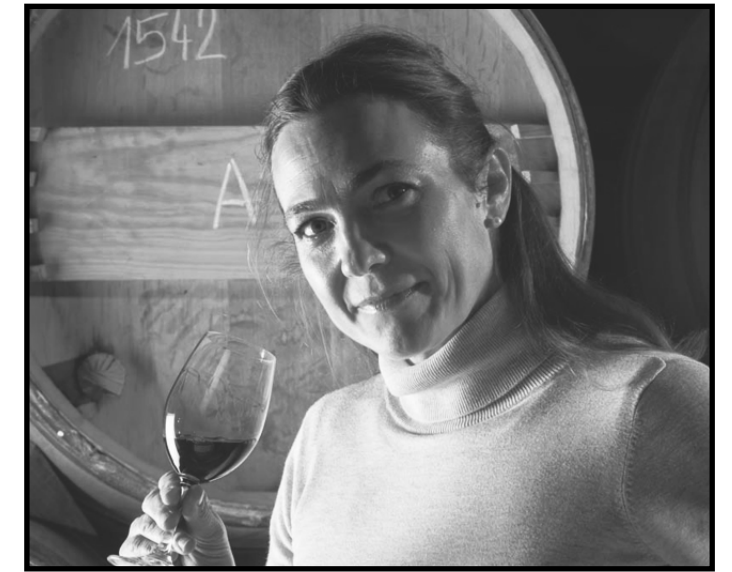
Signature Red Collection Wine Club

Jean-Michel Cazes is hardly an unknown name in the wine world. He's the current owner of Château Lynch-Bages, producing wines recognized around the world and held in the highest regard. Much less well known are the phenomenal wines he makes from his estate in Minervois, Domaine de l'Ostal Cazes. I received a few emails from our Rhône buyer Keith Mabry about a larger allocation. Later when Clyde pulled me aside to tell me how good the wine truly was, I knew the enthusiasm pointed to gold. After tasting, I was determined to get this into our Signature Club.

You may wonder what a "Bordeaux makes Languedoc" wine is like. Well, it certainly has more power, concentration and structure than I've seen before in wines from this region, but it still has the generosity and accessibility of a classic Minervois. Besides the power and concentration, the wine is intricately layered, and I have the suspicion that it offers more to come for those who choose to age it further. The **2015 Domaine de l'Ostal Cazes "Grand Vin" Minervois (\$19.99)** is full of heady aromas of cassis, black plum and savory olive. On the palate the dark fruit is complemented by a light menthol note and a stunning balance of tannin and acidity. The savory component develops throughout and lingers after the finish, with a trace of game, forest floor and mushroom.

The second component to January's Signature selections is a long-overdue Italian wine. When I looked back over our 2018 club wines, I realized it has been far too long since we had an Italian wine in the Signature Club. I had a quick conversation with Greg, our Italian buyer, to remedy the situation. We settled upon a phenomenal new Brunello release from one of my favorite producers in Montalcino. Azienda Agricola Poggiarellino is first and foremost a farm—housed in what used to be a medieval fortress. The small farm began making wine several decades ago alongside its olive orchards and livestock pastures. Roughly three of the thirty acres on the farm are dedicated to vineyards, and the Brunello and Rosso di Montalcino wines produced here are some of the most genuine and transparent expressions of the countryside that I have had the pleasure to taste.

The **2013 Poggiarellino Brunello di Montalcino (\$29.99)** is as classic a Brunello as you can find in Montalcino. I'll bow to the expert in describing this wine, and include Greg's tasting notes here. "The nose is full with layers of wild



Delphine Glangetas is the technical director and mastermind behind the wines at Domaine l'Ostal Cazes.



The owners of Poggiarellino, Anna and Lodovico Ginotti, share a glass and a laugh with K&L's Greg St. Clair.

cherry and dense dark fruit while porcini, saddle leather adds to the complexity. On the palate this wine is a blockbuster, powerful, structured yet the fruit richness is still the dominant character as once again the wild cherry and porcini emerge. A long, powerful finish, balance and structure give this wine a superb life ahead.” While this isn’t the best bottle to open now (unless you have several hours to decant it), if you can bury it away for a couple of years in your cellar or wine fridge, it will absolutely blossom in your glass upon opening. Once the tannin and acidity have a little time to marry into the fruit, there is little that will compare to this classic gem.

Premium Wine Club

At K&L one of our favorite things to do is find a great, small producer not currently represented in the US and bring their wines here to share with our customers. The Premium Club this month brings you two such wines. One is an Italian Verdicchio from a great little producer in the Marche, and the second a seamless Vacqueras from a small organic farm and winery in southern France. Both wines are full of the expression of their terroir, and drink far above their modest price points.

In the Marche there are two DOCs for Verdicchio: Castelli di Jesi and Matelica. Matelica is much the smaller, with only a dozen producers, and one of the best is La Monacesca. All the soils in this area have a limestone base, which is perfectly suited to this complex white wine. This area is inland from the coast and has a little higher elevation, so its diurnal temperature swings are fairly large. Crisp, cool nights draw out the growing season and preserve acidity in the grapes, while warm sunny days allow the fruit to develop beautifully. The resultant wine is at once complex, precise, crisp and layered. The **2016 La Monacesca Verdicchio di Matelica (\$14.99)** is bursting with lemongrass, nectarine and honeysuckle aromas, followed by a palate of cool passionfruit, nectarine and citrus rind. The weight of the palate is pleasantly round, with a dry, grassy finish. It’s a little weightier and more complex than many a Verdicchio, and immediately suggests pairing with cured meats, hard cheeses and olives.

Domaine l’Oiselet is one of the new surprises in our direct-import portfolio. This small farm in the heart of Vacqueras is dedicated to organic farming, and hosts educational visits from schools and other groups year-round to promote the organic vision. Not only does the family have a beautiful farm, they also have well-established vineyards and make a fresh and appealing wine from these small parcels. The **2015 Domaine l’Oiselet Vacqueras (\$14.99)** has clean aromas of cassis, blueberry, clove and licorice followed by a soft palate full of bright berry fruit with defined tannin and clean acidity. A light oak spice comes into play here, nicely complementing the boisterous fruit and clean mineral aspects of the wine.



Aldo Cifola is owner and proprietor of La Monacesca, having taken over from his father Casimiro in 1985.

Best Buy Wine Club

In the winemaking world, there is plenty of discussion on the benefits of more natural and organic processes. One of the big elements that proponents of this type of winemaking advocate is the use of native yeasts for the fermentation. The concept is that a native yeast, while more unpredictable in its results, can also bring a much fuller and more terroir-driven expression to the wine. While I enjoy a variety of wine styles, I do find this holds strikingly true for some producers, and wanted to share two of my favorite examples with you.

A few years ago I was at a presentation in San Francisco on New Zealand wine climates, with our then New Zealand (now Domestic) buyer Ryan Woodhouse. It was a great event with copious amounts of information and presentations by key wineries from each of the major regions. The wines of Seresin stood out by a mile in the Marlborough region, and Ryan and I were thrilled to hear of their new label “Momo” which had very little presence in the US. Needless to say, we began buying Momo Pinot Noir and Sauvignon Blanc as soon as we were able. This year we’ve gotten a good allocation of it, and I’m quite excited to present the Sauvignon Blanc for our Best Buy members.

The focus of Seresin is organic growing and winemaking, with native yeast fermentation. The **2016 Momo Sauvignon Blanc Marlborough (\$9.99)** is fresh and snappy as you’d expect, but with an added complexity and texture from the native yeast used in fermentation. Alongside the lemongrass and citrus notes, this wine abounds with white peach, nectarine and a slight nutty lees quality. I’d highly recommend this as an apéritif or cocktail wine, though it would also work well with salads and lighter vegetarian fare.

Our second wine is a Rioja from one of my favorites among the small producers with whom we work. Located in the town of Laguardia in Rioja Alavesa, this sibling-run winery is classic in its methods, and of the highest quality. All of their fruit comes directly from their own vineyards in Laguardia and Valbuena, and here, too, native yeasts are used for the fermentation. The **2017 Casa Juan Señor de Lesmos “Cuarteto” Rioja (\$9.99)** is a joven style Rioja, aged in concrete and fermented with whole clusters. Joven style Riojas, unlike Crianza or Reservas, do not have to be aged in oak for a given amount of time. They are often made in a ready-to-drink style and released young and fresh.

The wine carries some of the innate spice of Tempranillo, but showcases more of the fresh red berry fruit alongside a more brooding savory element. It’s by far one of my favorite joven Rioja expressions I’ve ever tasted. Many thanks to our Spanish buyer, Joe Manekin, for bringing this in for the Best Buy Club!



The winemaker at Seresin, Tamra Kelly-Washington, is a native New Zealander. She made wine in Australia, Italy, and Napa before returning to Marlborough to work with Seresin and Momo.

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

Once you meet the Castagnedi brothers you have to take a break. The energy and dynamism amongst them makes you run at their pace, and it's quite the pace. Armando, Tiziano, Paolo and Massimo Castagnedi have expanded their father's vineyards based in the center of Valpolicella and now make a multitude of wines from properties throughout the Veronese wine-growing area. They produce the classic wines of the zone such as Valpolicella, Amarone and Soave, but they also have expanded beyond the classics—enter Scaia. The brothers created this new winery, Scaia, on property they bought northeast of the city of Verona, with the goal of creating something different from their other wines. The name Scaia is the Venetian term for a white, friable stone of calcareous origin that covers this property. They make five different wines. The one I've chosen for this month's club is the **2013 Scaia Paradiso (\$16.99)**, a blend of 40% Corvina, 20% Corvinone and 20% Rondinella, all local Veronese grapes, with, to make it unique, 20% Cabernet Sauvignon. They call it a Super Veneto—take that, Tuscans! When I tasted this wine I was impressed first by the bold, wild cherry nose that pulls you in. It was the palate texture that lured me in further. The grape vines are cut and the bunches left to wither on the vine for a couple of weeks giving it a bit of an Amarone touch, yet it's still well balanced and lively. The wine is aged for ten months in French tonneaux, adding a bit of frame and structure. This is the perfect kind of wine for cold January nights. Get yourself a hunk of Parmigiano Reggiano (they would suggest Grana Padano) and sit in front of the fireplace!

Fattoria di Fèlsina (accent on the Fel) is one of Chianti Classico's most important producers. They are located in the southeastern corner of Chianti Classico at the town of Castelnuovo Berardenga, about 12 miles due east of Siena.

The winery's first vintage was 1967. In the late 1970s the winery's path was put into the guiding hands of Giuseppe Mazzocolin, the son-in-law of the owner, and consulting enologist Franco Bernabei.

Mazzocolin might have seemed like a strange person to lead the project; he was a Greek and Latin professor whose head seemed more in the clouds than in the vineyards.

Giuseppe had an eye towards the artistic portion of wine growing and he

tried to include that as the winery grew. His extraordinarily warm (yet a bit shy) personality has endeared him to everyone he's met and allowed him to present his wines across America for decades. The stunning 2015 vintage shows itself off in this incredible Chianti Classico Riserva. The **2015 Fèlsina Chianti Classico Riserva (\$22.99)** has a nose that is really concentrated, like a fruit confit, layered, bold and still dark. The flavors are shy, hidden by the richness of this wine. On the palate the wine has incredible length, while being powerful, concentrated like a giant coiled spring. The fruit is saturated, a combination of wild cherry and wild strawberry. The finish is exceptional, with power and length. Supple tannins wrap around the wine in a smooth, soft, protective cloak. The wine just seems to go on forever. I'd open this a couple of hours ahead of time or decant it for the best results. This baby is going to age for a long, long time.



Fèlsina's most famous cru is Rancia, the fabulous vineyard named after this historic farmhouse, once a convent.

Re-order Offers

As a member of a K&L Wine Club, you have the opportunity to order previous offerings from any of our clubs. The following pages contain a “backlist” of each club. Please note the special club prices for each wine. You can make re-order purchases via phone, email or your online account. Our order desk is open 9:00 a.m. to 6:00 p.m. seven days a week. If you have any wine club-related issues, or wish to place an order, please call us at 800-247-5987. In addition, you can email us at theclubs@klwines.com.

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

Le Club Français Previous Offerings

2009 Baron-Fuente “Grand Millesime” Brut Champagne @ \$24.99 per bottle

With 45% Chardonnay, 40% Pinot Meunier, and 15% Pinot Noir from the warm, fruit-laden vintage of 2009, this Champagne is just hitting its stride. It's an excellent combination of taut, focused acidity, chalky minerality, rounded honeycrisp and yellow pear fruit, fresh baked brioche, with an elegant, creamy bead. It's a classic.

2016 Domaine Faiveley Mercurey “La Framboisiere” @ \$34.99 per bottle

Although the harvests were small, 2016 was an excellent vintage in Burgundy. The Framboisiere is perfectly poised aromatically, with poignant blackberry, raspberry, clove and nutmeg giving way on the palate to berry compote, layered stony minerality, and subdued baking spices. The fruit is offset by a solid structure of fine-boned tannin and lean acidity that drives the finish. While it is youthful, it is surprisingly open and pretty right off the bat. If you can manage to lay it down, though, it has all of the components needed for long term aging.

2015 La Chablisienne 1er Cru “Beuroy” Chablis @ \$24.99 per bottle

Situated on a south-facing slope just across the central valley from the Grand Cru cluster, Beuroy is one of the smaller 1er Crus, and is rarely seen in the American market. This wine has the weight and complexity of a Grand Cru, but is made in a clean, open style that underscores the round apple and pear notes that dominate the palate. With the power and generosity of the 2015 vintage coming into play, this little 1er cru only gains in complexity. The aromas are of understated lemon curd, honeycrisp apple and pear, with a flinty edge. The texture on the palate is one of the elements that I love the most, with soft fruit, mineral depth, and mild creamy notes.

Signature Red Club Previous Offerings

2015 Puy Blanquet, St-Emilion @ \$23.99 per bottle

This St-Emilion is not only classic and food friendly, it also appeals to a variety of palates. With a definite concentration of black and red berry fruit, the wine maintains elegant tannin and acidity structure to give it definition. The aromatics are stunning—full and expressive violet, cassis, plum and anise dominate, and the layers of fruit, spice and earth notes are endless. Although it's young, the beauty of the 2015 vintage is that the wines are open, balanced and drinkable now. However, if this does make its way to your cellar, it will certainly go the long haul with aging.

2015 Pellegrini Russian River Pinot Noir @ \$25.99 per bottle

Pellegrini is one of the oldest names in the California wine business, and the wines are still incredible. Not only does this Pinot show the best qualities of the Russian River appellation—silky tannin and luscious dark fruit—it also has an elegance and surprisingly delicate aromatic quality that caught me completely off guard. Wherever you fall on the Pinot spectrum, I think this wine will win your favor with its perfect poise and balance.

2016 Stolpman “Originals” Ballard Canyon Syrah @ \$26.99 per bottle

Five years from vintage date, this wine is showing incredible development and complexity, with aromas of leather, cigar box, cured meat and olive transitioning seamlessly into rounded red fruit and silky tannin with an

undercurrent of game and forest floor. The finish is persistent, with lingering notes of wild herb, mushroom and game. While I'm not always one to judge a wine by its points, it's worth noting that the critics agree. Robert Parker gave this wine 93 points and *Wine Enthusiast* gave it 92 points.

2014 Comartin Cellars "Cuvee Cassidy" Santa Ynez Valley G-S-M @ \$24.99 per bottle

Aromatically full of bramble fruit, cassis, sage, thyme and plum, this transitions on the palate into a medium-bodied wine with smooth tannin and a slight gamey undertone. The finish is long and savory with continued notes of cassis and sage. It's in a perfect drinking window right now, and would be a great pairing for lamb.

2015 La Croix de Mazeyres, Pomerol @ \$24.99 per bottle

Winemaker Alain Moueix runs Château Mazeyres strictly along biodynamic principals, incorporating green growth between vine rows and encouraging fauna in the area. The winemaking follows the principals of "less is more" and aims to direct and craft what is already existent in the fruit. Although they do use some French oak in the élevation, the primary vessels are neutral concrete and stainless steel. The resultant wine beautifully showcases the powerful smooth and dark fruit of Pomerol, well balanced by a classical structure with nicely integrated tannin. With the generous nature of the 2015 vintage coming into play, this wine is open and soft right off the bat. It's highly tempting to drink it right now, but I also expect great things of this wine down the line.

2014 St. Jean du Barroux "l'Argile" Ventoux @ \$25.99 per bottle

This is a blend of Grenache, Syrah, Carignan, and Cinsault. Philippe Gimmel, the proprietor and winemaker, uses all native yeasts in his winemaking, and the wine is aged in neutral concrete vats before bottling. You may have noticed that this wine is a bit older than most on the market currently. That is because Philippe never releases a wine until he feels that it has begun to drink well. That is not to say that the wine needs to be drunk now. It certainly could be (perhaps paired with roast lamb), but it is made with such careful precision that it could easily age another decade or so, like its more renowned counterparts from Châteauneuf-du-Pape.

2016 Comando G "La Bruja de Rozas" Garnacha @ \$23.99 per bottle

This is composed entirely of Grenache from vines in the 50- to 70-year age range, from a few organically farmed vineyards surrounding the little town of Las Rozas de Puerto Real. Grenache is one of the varieties most suited to the area, given the hot and arid climate. This example is a bit lighter and more aromatic in tone than what you might expect. Garcia and Landi are very particular with their winemaking, hand-harvesting all the fruit, and only using native yeasts to ferment the must. Use of neutral oak adds a subtle texture, and balances the soft tannin nicely.

2013 Robert Goyette Sonoma County Cabernet Sauvignon @ \$24.99 per bottle

This is old-style Sonoma Cabernet at its finest: pure fruit, classic structure and just the right kiss of oak. Being a few years from its release date, the wine is in top form. You've all heard praise for the 2013 vintage in Napa and Sonoma, and it's great to see how these wines are developing. This Cabernet is loaded with dark cassis fruit and pretty red berry notes. It also displays a lovely savory character which brings into play a hint of tobacco, forest floor and clove. The finish is quite long, and the wine still has a good hearty structure that ensures its ability to continue to age gracefully. I would stick to the classics in terms of food pairing, and recommend this with your Friday night steak.

2016 Belle Glos "Dairyman" Russian River Valley Pinot Noir @ \$34.99 per bottle

The Russian River vineyard from which Joe produces this single-vineyard expression of Belle Glos Pinot is called "Dairyman" after the old dairy farm that used to occupy this area. It's on the southern side of Russian River, with a picture-perfect climate for the AVA. Cooling and moderating influences come from the ocean in the form of fogs and sea breezes, which balance out the California sunshine and allow for a long growing season. The resultant fruit is concentrated and it fully ripens without losing its structure and acidity. This makes for a powerful, full-bodied style of Pinot Noir that's difficult to argue with.

Premium Wine Club Previous Offerings

2016 Les Vignerons d'Estezargues "La Granacha Signargues" Côtes du Rhône Villages @ \$14.99 per bottle

This wine is made from an old Grenache vineyard in the small town of Signargues, not far from Avignon. This little vineyard boasts an average vine age of 80 years, and produces some of the most spectacular fruit in the region. You

may be wondering why the label sports the Spanish version of the word, "Granacha"; this is also the name of the grape in local dialect. The old-vine fruit expresses itself beautifully in both the stunning aromatics of this wine, and the layers of spice that support a complex fruit profile.

2017 Domaine de Bieville (Louis Moreau) Chablis @ \$14.99 per bottle

Planted by Jean-Jacques Moreau in the 1970s, the Bieville property has now reached maturity, with old vines of 45 years. The quality is unmistakable. As the plants have aged, the fruit character has evolved to include a more definite mark of the chalky, limestone minerality that Chablis is famous for. The vigor of the vines is also poured into a smaller fruit production, giving a richness, weight and depth to the berries as well. The wine made here has everything from minerality and snappy acidity to weight and rich stone fruit notes. It's a complex and beautiful expression of this old-vine site.

2015 Pomeys, Moulis @ \$14.99 per bottle

Lusciously fruited aromas of blueberry, blackberry, plum and cedar shavings transition into a medium-bodied wine with lighter tannin and very well integrated structure. On the finish, lingering berry and baking spice notes play on. There is nothing closed about this wine. It is ready to pour and enjoy now: an excellent Bordeaux for the skeptics.

2017 Franck Millet Pouilly Fumé @ \$14.99 per bottle

A beautiful new addition to the Millet portfolio. We are excited to feature this Pouilly Fumé from our dear friends Franck & Betty Millet, some of the best winemakers in Sancerre. Lean, crisp and focused, this wine has an excellent balance of chalky minerality, citrus, lemongrass, and orchard fruits. It's a beautiful apéritif wine, and also pairs well with a variety of seafood.

2014 Clos Chanteduc, Côtes du Rhône @ \$13.99 per bottle

Patricia Wells, well-known food critic and writer, owns the Clos Chanteduc and refers to the wine as the perfect "everyday red," speaking of it in terms of a bistro wine. It's a classic Grenache-Syrah-Mourvèdre blend, with a little more Syrah than is typical in the area. The winemaker is Yves Gras of the famous Domaine Santa Duc in Gigondas. He also manages the Clos Chanteduc and pursues a fastidious attention to detail both in the vineyard and the cellar. So what makes this particular Côtes du Rhône the perfect food wine? Rhône blends already tend to be food friendly, and this one has a touch more Syrah, increasing the black pepper note, and a lighter bodied style with good acidity that plays perfectly with savory and salty elements. Patricia Wells recommends this with Black Truffle Spaghetti.

2014 Buglioni Valpolicella Classico Superiore @ \$14.99 per bottle

While the Buglioni family produce many wines, from Amarone to Ripasso and even a rosé, the Valpolicella Classico Superiore, jokingly dubbed "l'Imperfetto," is where they really shine. It's traditional in this area to use some Slavonian oak casks for aging, and that was done here. It adds a pungent sweet spice but doesn't overwhelm the wine, which is so vibrant and charming on its own, the result is stunning. The nose is loaded with black cherry, plum, and baking spice. On the palate a sweet berry fruit emerges, contrasted beautifully with light tannin and soft velvety texture. The finish is dry and laden with perfumed clove and nutmeg notes. I highly recommend pairing this with red sauce dishes, which are somewhat difficult due to the natural acidity of tomato, or with roasted beef or lamb.

2016 Kumeu River "Kumeu Village" Chardonnay @ \$14.99 per bottle

This is one of the best examples of serious New Zealand Chardonnay on the market. While showcasing plenty of ripe, tropical fruit notes, and a creamy texture from the malolactic fermentation that it undergoes, it still maintains a crisp acidity and stays light on its feet. Michael primarily ages this wine in stainless steel, with 25% used French barriques to add texture and a subtle sweet oak spice. What I love in this wine is the combination of traditional Burgundian techniques married to vibrant, ripe, yet balanced New Zealand fruit.

2016 Idlewild "The Bee-Flora & Fauna" California White Blend @ \$16.99 per bottle

Composed of 53% Muscat Canelli, 42% Arneis and 5% Cortese. Muscat Canelli, aka Muscat Blanc or Moscato Bianco, is a wildly aromatic grape, native to northern Italy. In this case it's grown on volcanic soils in Lake County, giving the wine a wonderfully mineral drive. Arneis is another native Italian grape (here grown in Mendocino), and produces firmly structured, stony wines laden with minerality and herbal notes. It's the perfect complement to the Muscat Canelli, and plays well with the small amount of Cortese, which brings a fresh, citrus-driven acidity.

2014 La Grange Coteaux de Languedoc “Castalides” Reserve @ \$13.99 per bottle

A long-established winery, Domaine La Grange is a big supporter of biodynamic farming, and sustains a great diversity of plant and animal life in its vineyards. The Mas de Couy vineyard, from which this Reserve wine comes, is home to rosemary, thyme, wild gorse, olive trees, and quite a few critters. This little plot is situated perfectly for Grenache and Mourvèdre, the classic Languedoc varietals, to grow in the warm Mediterranean climate. The plot is hedged by Garrigue woodlands, and cooled by breezes from the nearby Cevennes mountain range. The vines themselves are over 50 years old so they’ve had plenty of time to assimilate the influence of the soils into their low yields. The winemaking is clean and guided. It doesn’t attempt to overpower what is essentially already very expressive fruit. The resultant wine is full-bodied, unctuous and subtly spiced. There’s an excellent savory quality that is derived purely from the old-vine character, and the whole is loaded with bright, expressive berry fruit.

2015 Amici Sonoma Coast Chardonnay @ \$14.99 per bottle

The wine has richness and weight, but the fruit is the star of the show with an almost tropical character that moves between apple on the entry to lemon on the finish. 80% of the fruit comes from the Russian River Valley and the remainder from various sites around Sonoma County. 2015 was also a stellar vintage for Sonoma with a cool spring start that led to smaller, more concentrated clusters on the vine, and plenty of ripeness from the warm summer that followed. For a wine that typically sells for \$25 a bottle, you’re probably asking, where did we find the margin to offer you that same bottle for \$15 as a wine club member? That’s where the skill of fruit sourcing comes into play and why the winemakers aren’t necessarily in a hurry to reveal their secrets. Finding high quality fruit for a great price is becoming a necessary talent in today’s California market, and it’s all about knowing where to look!

Best Buy Wine Club Previous Offerings

2017 Grand Bateau Blanc, Bordeaux @ \$9.99 per bottle

The Grand Bateau Blanc is made entirely from Sauvignon Blanc, and is stunning. For this price I’d take it over almost any other Sauvignon Blanc in the store. It has expressive aromatics of gooseberry and lemongrass, with surprisingly soft stone fruit on the palate, accented by lime zest and lemon pith. It’s crisp and refreshing while maintaining a great fruit presence and effortless balance.

2016 Grand Bateau Rouge, Bordeaux @ \$9.99 per bottle

This red Bordeaux is bursting with bright black cherry, cedar and graphite on the nose. It transitions on the palate to cool blueberry and dark cherry fruit with an elegant integration of oak spice and gentle tannin. It’s absolutely begging for something hearty such as meat or savory, umami-laden dishes. It’s also a great pairing for hard cheeses.

2017 Amalaya Torrontes-Riesling Salta @ \$8.99 per bottle

In this lovely blend of Torrontes and Riesling, you have a wine that is extremely complex aromatically, crisp, citrus-driven, and light in body. The region of Salta is one of Argentina’s highest elevation growing regions, and wines from this area have a distinctive linear acidity that makes them fresh and underscores the vibrant fruit. This particular wine also has a higher dose of stony minerality that heightens this style. While you may be wondering how to pair this wine, it’s actually quite simple. The gorgeous and heady aromatics work surprisingly well with pungently spiced food such as Indian or Thai cuisine, but alternatively, the wine works beautifully as an appetizer.

2016 Joostenberg “Little j” Red Rhône Blend Paarl @ \$10.99 per bottle

This Syrah dominated Rhône blend is from old, head trained bush vines dry farmed in the Paarl region of South Africa. It has bright, boisterous aromas of blackberry, cherry, blueberry and licorice, with a medium body and soft, mild tannins. On the finish cranberry and baking spice notes dominate.

2015 Grand Moulin, Côtes de Blaye Rouge @ \$9.99 per bottle

This wine is dominated by Merlot, planted in sandy soils that give the wine beautiful aromatics. Atypically for Bordeaux, it’s aged in concrete, an inert vessel, to highlight the beauty and effortless elegance of the wine. Bright berry fruit dominates the palate with just a hint of underlying herbal notes, and the texture is silky and full. Although classically structured, it’s not a wine to lay down in your cellar for decades. It’s designed to drink well right off the bat. Jean-François recommends pairing it with the simple, ever-delicious French classic, chicken and herbs.

2017 Flor de Vetus Verdejo @ \$9.99 per bottle

This wine hails from Rueda, and is both traditional and edgy in character. While Verdejo has long been farmed in this area, and there are some high quality traditional barrel-aged styles, this is done in stainless steel, aiming for a lighter, crisper style with elegance and character. It’s a lovely match to seafood, and would make a great substitute for Chablis with crab.

2017 Kalinda Sonoma County Sauvignon Blanc @ \$10.99 per bottle

Overt floral aromas give way to waxy honeycomb and white peach fruit playing against papaya and mango on the palate. The slight grassy edge and sweet pea notes balance out all this tropical fruit beautifully, while the texture manages to be soft and creamy while still finishing with a crisp dry note. I have quite a few more descriptors in my tasting book, but I won’t overwhelm you with adjectives. I’d advise you to pour yourself a glass and simply enjoy!

2017 A.A. Badenhorst “Curator” White Blend Swartland @ \$8.99 per bottle

This is the antithesis of the cheap bulk wines made in the Swartland. With Adi Badenhorst’s intimate knowledge of old vine sites across the region, he creates this blend from highly expressive fruit sourced from several of his favorite parcels. In this vintage, the wine is made from dry-farmed parcels of Chenin Blanc, Chardonnay and Viognier. Stylistically, the wine is fresh and light with crisp acidity and refreshing orchard fruit. But pay close attention—this wine has a great textural element and some exotic spice notes that add complexity. It qualifies in my book as both highly quaffable, and quite intriguing—exactly the kind of wine I want on any given weekday.

2017 Domaine Duffour Côtes de Gascogne Gros Manseng @ \$10.99 per bottle

This is not your average white. I think you may find it a refreshing alternative to Sauvignon Blanc or Chardonnay. Made entirely from Gros Manseng, the wine is bright, fresh and tangy with vibrant tropical fruit notes and an appealing aromatic quality. The Gros Manseng varietal is native to the Jurançon area in France. It was brought to Gascogne about 25 years ago, and has taken on a more expressive character here on the clay and limestone soils. Although a relative newcomer, this grape is making waves in Gascogne.

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

2012 Terre de Trinci Sagrantino di Montefalco @ \$27.99 per bottle

Terre de Trinci’s Sagrantino spends one year in barrique and then is held to allow it to develop in the bottle. The 2012 vintage is the current release. The late release gives the wine time to come together and develop secondary and tertiary flavors rather than relying on primary fruit character. The results are a powerful yet graceful wine. The tannins are more directional than forceful and they frame the powerful fruit richness. This is a big wine, best perhaps as an accompaniment to aged hard cheeses.

2017 Santori Passerina @ \$11.99 per bottle

This Passerina is made in stainless steel to emphasize its origin, freshness and fruit character. The nose is powerful, pungent, and just bursting with white peach and tropical fruit aromatics. On the palate the wine has a weight, textural richness that borders on oily. It is really unctuous but it is pierced by a dynamic acidity that balances, freshens and lifts the wine. Minutes after you swallow you’ll still feel the growing minerality and incredible texture of this wine. I suggest a full-bodied fish such as Halibut.

2015 Giovanni Manzone “Il Crutin” Langhe Nebbiolo @ \$16.99 per bottle

This wine reminds me a bit of its maker, Giovanni: it’s placid, deep and real. The wine is aged in 700-liter barrels for about six months before bottling, and it is gorgeous. It’s true that 2015 is a sensational vintage, but this wine thrills me every year with its aromatics. You’re going to love this wine’s supple character, which it expresses without giving up any Nebbiolo-ness. I’d recommend drinking it with *Agnolotti dal Plin*.

2015 Poderi Colla Nebbiolo d’Alba @ \$22.99 per bottle

This comes from the Cascine Drago vineyard, east of Barolo and close to the western boundary of Barbaresco, at about 1100 feet in elevation. The harvest is a little more old school: last week of September and first ten days of October, all hand harvested, de-stemmed and then fermented on the skins for 10 to 12 days. The wine is aged in large oak barrels for about a year. The Colla wines are very classic and representative of the “Traditional” style, but they have more edge,

grit and tannins. Nebbiolo is tannic to begin with, but this is so sublimely real, aromatically pure and superb. The key in these wines is the fork. They are food wines and the rich cuisine of Piemonte is perfect for them.

2013 Tenuta Roveglia Merlot @ \$11.99 per bottle

This wine won't remind you of any New World Merlot. It's more like a Bordeaux in structure and flavor. The grapes are harvested early in October, the normal period for the region. It is fermented and aged in stainless steel and released a few years later. The nose immediately shows a wine with earth, leather, iron and spice; nothing simple-fruity here. On the palate the wine shows a bit of tannic grip, followed by cherry and licorice flavors. This would be perfect for savory Italian style pasta Bolognese, rather than the tomato-driven American version. Enjoy!

2013 Alfio Mozzi "Grisone" Sassella @ \$27.99 per bottle

I've long been a fan of the Nebbiolo-based wines from this region. Alfio Mozzi farms about 8.5 acres in Sassella. He ferments his wines using just indigenous yeast, then ages the wine for 18 months in 25hl and 30hl French oak barrels. In this small valley, Nebbiolo shows a different character from what you'd find in the Langhe. The wines have more earth and grit, and to me seem more aromatic than their cousins to the west. This wine is beautiful. It has more weight and richness than most Valtellina wines but it never loses its sense of place. To fully appreciate it, try it with *Pizzoccheri*, the classic buckwheat pasta dish of the region. It has chard, cheese and potatoes and it's truly hearty!

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

Sollemme "Terre Sollemme" 1er Cru Brut Champagne @ \$34.99 per bottle

From a small organic vineyard in Villers-aux-Noeuds, this Champagne is a blend of 55% Meunier 25% Pinot Noir and 20% Chardonnay that is aged three years on the lees. The name Sollemme is a combination of *sol* for *soliel* or sun, and *emme* for *femme* or woman. Winemaker Olivier's goal is to make feminine, delicate Champagne that have are bright like the sun. I think that he has succeeded with this gentle, light Champagne that has subtle toast and restrained apple fruit. This is a great apéritif Champagne, and is at home by itself as it is with a plate of cheeses.

2011 Ariston Aspasié Brut Champagne @ \$34.99 per bottle

In La Vallée Brouillet, the Ariston family makes some of our most popular Champagnes. This wine is an even blend of Chardonnay, Pinot Noir and Meunier. This toasty Champagne has wonderful nutty flavors to go along with the extroverted brioche nose. It is perfect with hot, savory gougères and even paté appetizers.

2010 Fallet-Dart Vintage Brut Champagne @ \$34.99 per bottle

This vintage Champagne is composed of 70% Chardonnay and 30% Pinot Noir. It is bright, clean and refreshing Champagne that is perfect for an apéritif by itself, or paired with some little appetizers. I love the citric, white flower flavors in this Champagne, and the tight bead that the seven years on the lees has given it.

Gilbert Jacquesson "Cuvée Prestige" Brut Champagne @ 34.99 per bottle

This is a creamy, deep, brioche-laden Champagne with a truly unusual amount of complexity and depth. It is entirely barrel fermented and aged for six years on the lees. Composed of 40% Meunier from the 2010 harvest that spends a year in barrel before bottling, and 30% Chardonnay and Pinot Noir from 2011. An ideal partner for pâté or charcuterie. Fewer than 3000 bottles were made, and the Champagne Club took a third of the entire production!

Marcel Vezien Secret d'Eclaires Brut Blanc de Blancs Champagne @ \$34.99 per bottle

The Vezien family have a very small plot of Pinot Blanc on their property, and use 5% in this fascinating Champagne. The other 95% is composed of Chardonnay, making this an exotic blanc de blancs. This Champagne is extroverted, rich and exotic, with hints of mandarin along with white flowers and subtle toast. This is ideal on its own as your apéritif, as it is soft, elegant and full of flavor. I think a little truffle-salt popcorn makes it even better.

Michel Arnould Verzenay "Brut Tradition" Champagne @ \$34.99 per bottle

This Champagne is made solely from Verzenay Grand Cru Pinot Noir. This crazy Grand Cru is the heart of the Pinot Noir in Cristal, Veuve Clicquot vintage, and too many others to list. The wine has the classic hazelnut character that can so easily be mistaken for wood influence in a blind tasting. In fact, this Champagne is all stainless steel fermented, with three years of ageing on the lees. It makes a great, richer style apéritif on its own, and it's magic with cold smoked salmon.