



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 2020

Hello K&L Wine Club Members,

A very happy new year to our K&L Club members! I'd like to welcome our newest members, joining us as 2020 begins. This month, each club will highlight an aspect of wine, such as history, climate, or production methods. Our selections hail from all four corners of the globe and represent a wide array of styles and traditions. Whether you are starting the year with French, Argentinian, Tuscan or South African wine in hand, I trust you'll enjoy the experience.

Club Français is focusing on wine from a historical perspective, with two selections that highlight the centuries-old traditions of their respective regions. Our red hails from the Southern Rhône valley, and our white from Chablis. Both estates have been in the winemaking business for centuries, and the wines themselves express the character of their lovely regional traditions.

The Signature Club has wines hailing from two distinct and unusual terroirs. Both are in the new world, and are winemaking regions like no other. Argentina's Tupungato region of Uco Valley is both dry and very high in elevation. This combination creates intense wines of great structure and power. And Santa Barbara's Ballard Canyon has a hot inland climate that benefits from the unique east-west valleys that draw cool air deep inland, creating a fantastic balance of elements that make for very expressive wine.

Organic is the theme of the Premium Club this month, and our selections are from the south of France and Tuscany. The French wine is from a property new to our portfolio, that we are quite excited to highlight. The second wine is a lovely Chianti Classico from an award-winning property whose wines are produced in one of the highest plots in the DOCG.

In the Best Buy Club we have two wines from top-notch producers in their respective regions. One hails from the hot and arid Alicante region of Spain, the other from South Africa's Paarl district. Both wines are surprisingly easy-drinking and delightfully straightforward.

The Club Italiano features two contrasting wines this month. Montalcino is known for its phenomenal reds; it's rare to find a white there, and particularly rare to see a 100% Viognier wine, but that is what we have this month. The second wine is a Lagrein from the Alto Adige, or Süd Tirol region. Buyer Greg St. Clair will continue his tour of Italy this year with many more unique Italian wines from around the country.

Cheers to 2020! May your new year be filled with plenty of great vino!

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

Le Club Français

One of the things I love most about drinking French wine, is the rich history that it expresses. We all know wine has been around a long time, but it's fascinating to learn of each region's particular history and the individual stories of its châteaux or domaines. We each can experience a centuries-old history by simply enjoying a glass of wine. This month I've chosen to focus on two properties who have hundreds of years under their belts, and whose beautiful offerings echo their unique traditions.

Our first wine is a Gigondas by one of our favorite little family-run establishments, Moulin de la Gardette. Gigondas itself comes from the Latin "jocunditas" which means happy town—ostensibly happy due to its incredible wines. Since Roman times there's been viticulture in the area, and the Gardette hillside was particularly known for the quality of its wine. Moulin de la Gardette, so named for the windmill which used to perch on this stony hillside, can trace its lineage as a farm and vineyard all the way back to Roman times. The first wines bottled under the "Moulin de la Gardette" name were made by Genevieve Jurdic and her husband Laurent Meunier in the 1950s. Today the winery still has some of the best hillside vineyards in Gigondas, and produces incredible, classic expressions from this unique terroir. The **2017 Moulin de la Gardette "Tradition" Gigondas (\$32.99)** is, as its name suggests, an ode to the winemaking traditions of Gigondas. Composed of 80% old-vine Grenache, 10% Syrah and 10% Mourvèdre, the "Tradition" bottling is aged in old oak *foudres* (large barrels). These traditional casks lend to the wine a gentle oxidation, introducing a variety of savory characteristics which beautifully complement the bright red berry fruit of the Grenache and peppery spice of the Syrah. This is certainly a wine built to age, but it already has a distinctive presence with a good array of flavors and will develop beautifully given a few years in the cellar.

While we've featured many wines from historical estates in Le Club Français, we haven't perhaps had one with as long a lineage as this month's white wine. The **2018 Domaine Laroche Chablis "St-Martin" (\$26.99)** is a wine whose estate heritage stretches back all the way to the seventh century, when the abbots of St Martin de Tours settled in Chablis. Growing grapes alongside their gardens, the abbots slowly expanded into a larger and larger wine production, until in the 16th century they became the main producer of Chablis, with an estate that encompassed many of today's premier cru vineyards. Eventually the monastery was closed and sold to a private owner, but the relics of St. Martin still repose in a crypt in the cellar, surrounded by wine barrels. Today Domaine Laroche produces an array of Chablis wines. The "St-Martin" cuvée is composed of wine from some of the estate's top vineyards. It is classic in its minerality and crisp, stony style, and also incorporates a surprisingly soft palate with honey crisp apple and yellow pear showing through the veneer of bright, chalky acidity. It's an ideal accompaniment to sushi or poke.



Moulin de la Gardette winery, shown here in the 1950s, perches on the famous hillside of Gardette in the midst of the estate's vineyards.



The ancient cellars at Domaine Laroche house the relics of St. Martin and are also a quiet spot to perfect barrel blending.

Signature Red Collection Wine Club

To start off this new year in the Signature Club, I picked two "new world" regions to compare, so we could delve into the climates and terroirs that make these wines so successful. One of the most unique areas in the "new world" is the Tupungato region in Argentina's Uco Valley. The exceptionally high altitude of this site makes it a standout in the winegrowing world. With very little rainfall, and high diurnal temperature swings, it's a climate like few others. Meanwhile, California's central coast in the Santa Barbara area has very unusual east-west valleys, which pull cool ocean air deep into the region, creating vineyard spots far inland that would otherwise be too hot and dry for wine production.

Our Argentinian wine is a Cabernet. What better way to highlight a region than by viewing it through the lens of a varietal that we all know well? The **2016**

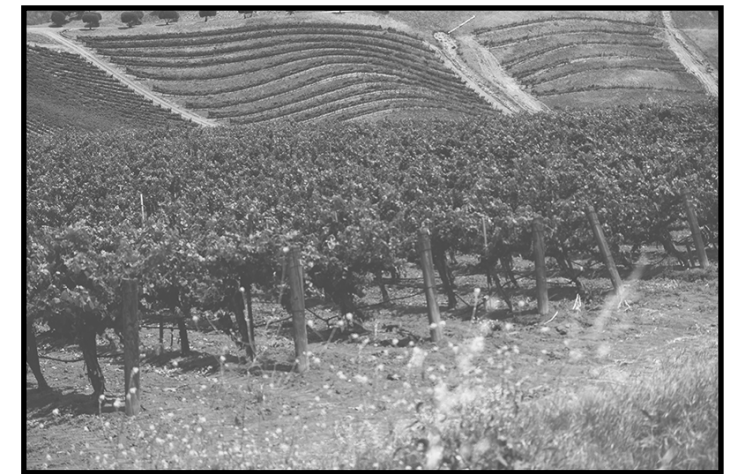
Atamisque Cabernet Sauvignon Uco Valley

(\$24.99) is a beautiful rendition of this well-loved varietal that wonderfully illustrates the region's strengths. With the high elevation, hot days, cool nights and dry atmosphere, wines in the Uco Valley, particularly in the northern Tupungato area, strike an incredible balance of rich, ripe fruit, crisp acidity, and depth of character. The pungent nose of this wine displays red berry, eucalyptus and a slight black pepper note that is not uncommon in South American Cabernets. On the palate it is clean, but with the black pepper moving a little to the forefront over a layer of red and black berry fruits. The tannin is beautifully polished, with great texture that nicely complements the little lift of acidity. Incredibly well balanced for a Cabernet, it drinks almost like a Bordeaux, but with the greater weight and ripeness of a California Cabernet. Altogether, it is its own wine, a uniquely Argentinian expression of the varietal.

Our second wine this month comes from a producer that is no stranger to the Signature Club, one with whom we're very lucky to work. Stolpman is a big name in California's Central Coast, and particularly well known for being the instrumental force behind the Ballard Canyon AVA. This month we have the good fortune to feature their **2018 Stolpman Ballard Canyon Grenache (\$24.99)**. Grenache is an interesting grape, with surprising fragility. It can produce delicate and aromatic expressions as well as full, deep-bodied wines with lots of heft. It likes hot regions and is sensitive to moisture and cold. The unusual terroir of Ballard Canyon is surprisingly well suited to this somewhat finicky grape. One of the most inland AVAs of Santa Barbara, Ballard Canyon is a hotter, drier climate than most, but still enjoys the cooling influence of the ocean, funneled down the Santa Ynez Valley. This influx of cool air keeps the acidity in the ripening fruit and makes for a beautiful expression of Grenache with full, rich palate weight and stunning aromatics. Although it's a bit youthful, this Grenache displays boisterous berry notes both in the nose and on the palate. It's vibrant with plenty of fresh acidity to bolster the softer texture of the tannin. It's a wine that's lovely to sip on its own, and would also accompany poultry very well.



Within full view of the Andes, the high-elevation vineyards of Bodega Atamisque are unusual for Cabernet Sauvignon, which typically prefers a more moderate climate.



Ballard Canyon is one of California's newest AVAs, and is already proving itself uniquely suited to producing world-class Rhône varietals.

Premium Wine Club

For the first month of 2020 in the Premium Club, I've chosen two organic wines: a classic Rhône blend from a newer producer in our portfolio, and a lovely Chianti Classico from a recently lauded winery. It's been a little while since we featured an Italian wine in this club, and when I tasted this Chianti, I knew this was the one. Later their Riserva won *Wine Spectator* #3 wine of the year, and quickly disappeared off the market. Thankfully for us, we'd already reserved this lovely Chianti for the club. Our Rhône blend is also stunning, and a great example of organic viticulture at its height.

Domaine de Fondrèche is located in the Ventoux region in the southern Rhône Valley, under the slopes of Mont Ventoux. In this picturesque location, Sébastien Vincenti, owner of the domaine, carefully tends his estate and makes wines in a precise fashion, dedicated to showcasing the unique terroir that he loves. Sébastien apprenticed under the famed André Brunel in Châteauneuf-du-Pape, and returned home to his mother's estate in Ventoux determined to introduce organic viticulture. He achieved this certification in 2013 and has also incorporated biodynamic principles. One of Sébastien's obsessions is the health of his soils. In the home blocks in Mazan, the soil is very rocky with a limestone base, and this type of soil is particularly well suited to Syrah and Grenache. It's here that the fruit for the **2018 Domaine de Fondrèche Ventoux Rouge (\$12.99)** is grown, and the depth of character found in this fruit shows itself plainly in the wine. Deeply mineral at its core, this lovely fresh young red is still singing with bright cherry and blueberry primary notes on the palate, with layered spice and soft but resilient structure. With 50% Grenache, 30% Syrah and 20% Mourvèdre, the wine is compositionally as classic a Southern Rhône as you could wish, and Sébastien's exposition of this classic blend is masterful. His goal is to reflect the terroir that he loves in his wine as purely as possible. He does it with careful farming and a sensible approach in the cellar, always favoring the fruit character over intervention or manipulation. The result is beautiful.

Castello di Volpaia was recently in the spotlight as they earned spot #3 on *Wine Spectator's* top 100 wines of 2019. The wine featured was the beautiful Riserva bottling of their Chianti Classico. Of course as these things go, the Riserva bottling sold out very quickly, but luckily for us, we had already purchased the **2017 Castello di Volpaia Chianti Classico (\$16.99)** for the Premium Club. I tasted this wine last fall with our buyers and found it a perfect little Chianti Classico. Not only is it bright and fresh, bursting with red cherry and sandalwood notes, it also has the seriousness and depth of much pricier Chiantis. Volpaia's Chianti vineyards are some of the highest elevation in the DOCG, and their Chianti features much brighter, more elegant fruit than many from the region. For me, this is the ideal Chianti: medium bodied, beautiful aromatics, crisp red berry fruit, and nice layered earthy tones. It's perfect for food. Like many classic Italian wines, it's built with the table in mind, and sits easily next to many classic Tuscan dishes. I personally prefer it simply with a cured meat, olives and cheeses in a picnic setting. January might not allow for a picnic, but this wine can bring a bit of the Tuscan countryside into your home.



Sébastien Vincenti. Not only is Fondrèche certified organic, but all vineyard work is done by hand, including harvest.



The vineyards at Volpaia are arranged on a hillside, making for excellent drainage and sun exposure.

Best Buy Wine Club

I've said before that the Best Buy Club is often the most adventurous in selection, and of all the clubs, the most fun to source wines for. Well, no exception this month. We're starting the year off strong with two incredible values. One is a hearty old-vine Monastrell from Spain's Alicante region, and the other a fun white blend from the Paarl district in South Africa. Though seemingly simple, easy drinkers, these wines have a lot more than meets the eye.

On the border between the Stellenbosch and Paarl districts is a small area known as Muldersvlei. Here you can find the Joostenberg vineyards and farmland.

Continuing in a noble tradition, Joostenberg is more than just a winery; it also incorporates farming and even a bit of ranching. The estate has been in the family for five generations now, and the wine production adheres to an organic farming approach and a minimalistic philosophy in the cellar. The wine we've chosen to feature here is designed as a fun bistro wine yet features the fantastic old-vine fruit of the Joostenberg estate. It benefits too from the careful winemaking of the team. The **2018 Joostenberg "Little j" White Blend Paarl (\$9.99)** is a blend of predominately Chenin Blanc, with smaller amounts of Viognier and Roussanne blended in to round out the fruit and floral components. This wine is made using only the "free run" juice, the juice that flows freely off the skins in the first pressing. The resultant wine is aged in stainless steel, and bottled with a bright, fresh, and tangy profile. Refreshing and light, this is not your honeyed and heavy style of Chenin Blanc. It's perfectly crisp, and delightful with a variety of plates. Perhaps it's best paired with white fish, salads or light tapas.

Our second wine this month is also fun to drink, and rather different in profile. The **2016 Enrique Mendoza "La Tremenda" Monastrell Valencia Spain (\$9.99)** is full-bodied, inky and bursting with dark cassis, licorice and bramble fruits. This beautifully intense wine hails from Valencia, in the Alicante area of Spain. Bodegas Enrique Mendoza, now run by Enrique's two sons Pepe and Julián, is one of a prestigious few wineries in Spain to be inducted into the Grandes Pagos de España group. This group recognized Bodegas Enrique Mendoza because of their intense commitment to terroir. Pepe Mendoza is in charge of the vineyard management and winemaking at Bodegas Enrique Mendoza, and draws on his experience abroad, where he made wine in New Zealand and Argentina before returning home to Alicante to make wine at his father's winery. Pepe and Julián firmly believe that the best wine comes from vines that truly adapt to their environment, which in Alicante is quite harsh. The vines in this rocky and arid landscape have to struggle, forcing lower yields and deep roots. The resultant berries are small, concentrated, and bursting with minerality. Monastrell does particularly well in these environs, and Pepe and Julián have produced an incredible wine that truly speaks to their unique terroir. "La Tremenda" refers to the vineyard site from which this wine hails, and indeed the effort of the vines here is tremendous in the best sense of the word. Sensible to the value and character of their fruit, Pepe and Julián tread lightly in the cellar, and use a simple approach to winemaking that highlights the strength of their very expressive berries. Please join me in enjoying the stunning result of their labors and pair this with steak, or another equally hearty dish.



In addition to its lovely vineyards, Joostenberg is also home to vegetable and herb gardens, free-ranging cattle, and a restaurant featuring these products.

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

If you have read other things I have written you'll know I am in love with the Alto Adige/Süd Tirol; still I'm never sure which of those names to use. I studied German for four years in high school and can order a couple of beers without a problem, but I have no fluency, just seem to have retained some ability for pronunciation. I suggest if you're in the Alto Adige then call it Süd Tirol; anywhere else in Italy it's the Alto Adige. The region looks like Yosemite Valley with its stark vertical walls, but this valley is dotted with vineyards and apple orchards. It's also home to the Lagrein grape. I remember the first time I tried one—it was like nothing I'd had before from Italy. It was incredibly dark, and that made it such a departure from Sangiovese and Nebbiolo. The flavors were much more savory, not the earthy/leathery character Sangiovese and Nebbiolo can get but a meaty, slightly gamey resonance. Texturally, Lagrein seems to be produced in two different styles: a lighter, easily drinkable everyday version and then a fully extracted version that shows the real power and depth of the wine. No one is quite sure of the origin of Lagrein. It is grown almost exclusively in the Alto Adige/Süd Tirol, and the lineage of the grape seems to be lost in the fog of genetic history and undiscovered ancestral grapes. Most tasters will notice that it has, and I take a lot of liberty saying this, a bit of Syrah-like character. See what you find as you taste the **2016 Peter Zemmer "Furagl"**

Lagrein Alto Adige (\$23.99). The wine has a lot of black pepper and wild herbs and I think it goes best with a hearty stew or cassoulet. This is a powerful wine; I suggest you decant it an hour ahead of time.

I first became acquainted with La Fortuna in 2004, at a tasting the Consorzio Brunello di Montalcino was putting on in Santa Monica to showcase the release of the 1999 vintage. La Fortuna hadn't been present in the US market before that, but after tasting their Brunello I was suitably impressed. The 1999 vintage has always been one of my favorites. With its classic length, flavor components and balance, it is for me one of the quintessential defining vintages—it's what I think Sangiovese tastes like. It was at this tasting that I met La Fortuna's owners, the father and son team of Gioberto and Angelo Zannoni. Angelo was a fresh-faced youngster a couple of years out of Enology school while Gioberto was a classic Contadino who had learned how to make wine from his father and grandfather. When you're in Montalcino there isn't much diversity to what you're growing... it's Sangiovese. For a young winemaker trying to make your own statement it's tough to always be competing with your family's tradition. Angelo decided early on that he need his own palette to allow himself an opportunity for personal expression. Enter this wine, Magnus. Angelo produces two wines under the Magnus name. There's a red blend made from 40% Sangiovese, 30% Cabernet Sauvignon and 30% Petit Verdot, so it's something a little different from your average Montalcino red. And there's a white, which brings us to this month's wine, the **2018 La Fortuna "Magnus" Sant'Antimo Bianco (\$15.99)**, which is 100% Viognier, definitely unique in Montalcino. Angelo's Viognier is a classic representation of the varietal's aromatic. It's full of white peach and apricot aromatics, and on the palate it has a



The Zemmer estate in the Alto Adige.



Angelo Zannoni of La Fortuna .

supple richness but still shows excellent acidity. This is a lower alcohol version, only 12% showing more elegance than power. I'd suggest you try this with your favorite Halibut dish—you'll love it.

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

2012 du Glana, St-Julien @ \$29.99 per bottle

This venerable claret needs a decanting to show its full potential, but after about half an hour or so it really comes alive. Deep olive and dark chocolate aromas complement the eucalyptus and huckleberry fruit. On the palate the wine's tannin and acidity are nicely integrated and the development shows in the guise of savory cigar and pepper notes. Alongside this is a pretty red berry note, plus a hint of eucalyptus. All around well-balanced, and slightly lighter in body, this wine is absolutely built for food. In particular, I envision serving this with a rack of lamb or a steak and roasted root vegetables.

2015 Château du Mourre du Tendre Châteauneuf-du-Pape @ \$29.99 per bottle

This Châteauneuf-du-Pape opens with rich aromas of dried herbs, red currant and cured meats. Slightly smoky on the palate, the wine has beautifully mellow, round tannin with full body and layers of spice and fruit. The finish here is exceedingly long and complex. The wine already shows a fair amount of development and is in its first drinking window. Paired with grilled meats, it's an immediate win, but this wine is versatile and could work well with almost any savory dish that displays the right amount of body and flavor to balance the power and depth of the wine.

2017 Domaine Bart Marsannay "Les Finottes" \$23.99 per bottle

Thanks to sandy soils, this wine is particularly aromatic, and the fruit profile is soft and inviting. Pierre Bart, the current generation owner and winemaker at Domaine Bart, treats this wine to no new oak, using only concrete and older oak barrels to showcase the delicate fruit. On the nose the wine displays bright red cherry fruit with sweet clove and nutmeg. The cherry fruit continues into the palate where it is complemented by savory wild mushroom and hints of forest floor. The body is on the lighter side, and the finish is of lingering baking spices.

2015 Grand Mayne, St-Emilion @ \$44.99 per bottle

If you're looking to build your cellar, this is a great wine to consider. Not only does it come from one of the best recent Bordeaux vintages; with the insight and wisdom of consulting winemaker Michel Rolland, it's built to age seamlessly. The winemaking is incredibly precise and careful. Each plot in the vineyard is tended and harvested separately, then vinified and blended to taste. The result is a beautiful and forceful Merlot-dominated wine, with the structure of Cabernet Franc lending it the bones to age for many years.

Signature Red Club Previous Offerings

2015 Von Strasser Diamond Mountain District Cabernet Sauvignon @ \$29.99 per bottle

With a normal retail price of \$44.99, this is a super deal. Rudy von Strasser, founder and winemaker of Von Strasser Winery, has made his mark on the Napa wine scene with his highly acclaimed Diamond Mountain Cabernets. Sitting on the northwest side of Napa, Diamond Mountain District is a part of the Mayacamas Range, dividing Napa Valley from Sonoma Valley, and produces some of the most characterful Cabernets, with very long aging potential. The 2015 vintage was particularly fine in Napa, and although the Von Strasser Cabernets are built to age, this wine is already showing so many fine characteristics that it's difficult to wait for a future date to open and enjoy it.

2015 Keenan Napa Valley Merlot @ \$19.99 per bottle

This is Merlot that is anything but boring. Intense dark cassis fruit is balanced by distinctive menthol and cigar notes. The wine perfectly marries a rich, velvety texture to bright, focused acidity and ripe but firm tannins. It's an incredible example of the power and depth that Merlot can achieve in the right circumstances. This wine comes from the nine acres planted right around the Keenan winery up on Spring Mountain—also found in the Mayacamas range. It's the perfect location to grow serious Merlot, and if you haven't yet tasted a wine from Keenan, this is a phenomenal introduction. It normally retails for \$39.99, so your special club pricing is literally half off.

2016 Talley Estate Arroyo Grande Valley Pinot Noir @ \$24.99 per bottle

Talley's estate wine is composed of fruit from two of their oldest vineyards: Rincon and Rosemary's. The wine is made and barreled by vineyard block, then blended to taste for the final product. Winemaker Eric is a wizard at blending, and the wine is always stunning. I find this 2016 vintage perfectly balanced, with cool red fruits dominating. The aromas include notes of culinary herbs and baking spice, while the texture shows very fine-grained tannin that marries perfectly with the fresh, bright fruit profile. Eric uses a blend of new, second-fill and third-fill barrels to make this wine, and the added texture and spice profile from the oak adds another layer of complexity.

2016 Puy-Blanquet, St-Emilion @ \$24.99 per bottle

This lovely Right Bank wine is composed of 75% Merlot, 15% Cabernet Franc, and 10% Cabernet Sauvignon. With the larger percentage of Merlot, it is silky and velvety, with delicate black fruits and classic menthol notes. Pierre Meunier, the vineyard manager for Château Puy-Blanquet, is quite particular in the vineyard, and continues to plow, leaf crop, and harvest by hand in the traditional manner. The winemaking is clean and precise, highlighting the excellent fruit profile, while maintaining good tannin and acidity structure. Although it is quite open and accessible right away, this wine can certainly age for several years more to develop the tertiary qualities that are now latent. This is a beautiful pairing for sumptuous and slightly fatty dishes such as roast duck.

2015 Mourre du Tendre Vieilles Vignes Côtes du Rhône Villages @ \$24.99 per bottle

This wine is gorgeous but reserved. The bright red berry fruits show themselves tentatively under a veneer of delicate aromas, subtle earth and oak spice, and pronounced structure. The wine is reminiscent of Piemontese styles from Italy and lends itself to aging. At four years past vintage date, this bottle is just coming into its own. I recommend enjoying it with a good meal and giving it time to open up in your glass or decanter for an hour or so to reap the full benefits of this Old World beauty.

2015 Charlie Heintz "Valentina" Sonoma Coast Pinot Noir @ \$24.99 per bottle

Sourced from the vineyard blocks that are closest to the "crown" of the Valentina vineyard, this distinctive Pinot shows deep blackberry and cassis notes, polished tannin and a pleasant medium palate weight. A savory, almost iron-rich element to the wine makes me think immediately of roasted fowl, and in particular of pheasant or Cornish game hens. If you like some of the deep-fruited, polished Pinots of the Sonoma Coast, this wine is sure to be up your alley.

2018 Kalinda, Anderson Valley Pinot Noir @ \$24.99 per bottle

This is one of those very special private label bottlings, the maker of which we are forbidden to disclose. If you're an aficionado of Anderson Valley and "true" Sonoma Coast Pinot Noir, you undoubtedly have tasted their wines before and may have some in your cellar (if you're lucky). The folks behind this bottle craft some of the finest wines of the appellation and their single-vineyard bottlings are highly sought after, coveted by collectors and sommeliers alike.

2016 Mount Edward Estate Pinot Noir Central Otago @ \$24.99 per bottle

Winemaker Duncan Forsyth has been in New Zealand's Central Otago region since the 1990s and planted some of the best vineyard sites in the area. Teaming up with winemaker Anna Riederer, who cut her chops at none other than Domaine Roulot in Meursault, Burgundy, the duo has gone on to produce some great Pinot. Anna's approach to winemaking is balanced and careful, not intervening overly much in the natural process, and aiming to achieve a finished wine that is not only complex in character, but textural, nuanced, and expressive of its terroir. Terroir is Duncan's department. Having planted many of the vineyards in the area, he knows the soils and vines like few others.

Premium Wine Club Previous Offerings

2018 Aurore Dezat Sancerre Rouge @ \$14.99 per bottle

If you love silky, round Pinot Noir with gorgeous dark cherry notes and layers of spice, framed by bright acidity and great mineral depth, this wine is for you. You might be surprised to find such a luxurious and open Pinot Noir from such a cold region, known for its tangy, minerally whites, but here we have it. Although this wine is still young, it shows beautifully once you give it a little air in the glass or in a decanter. This red would pair nicely with roast game birds and of course any hard, nutty cheese.

2018 Bravium Chardonnay Russian River Valley \$14.99 per bottle

This Chardonnay is a beautiful rendering of the Reis Vineyard, from which it hails. This vineyard is situated high on a ridge some nine miles from the coast in the Russian River Valley AVA. This cool site lends freshness to the fruit, and winemaker Derek Rohlf's careful handling in the cellar makes for a stunning Chardonnay with body, depth, and lift.

2015 Kurtz Family Barossa Valley Shiraz @ \$14.99 per bottle

This wine is as classic as it gets for the Barossa. Situated in Light Pass, right in the heart of the region, Kurtz Family Vineyards grows some of the best full-bodied, deep-fruited Shiraz to be found in the Valley. The 2015's generous fruit profile is well balanced by the punch of peppery spice and great texture on the palate. Big, rich and full, this wine is certainly one of the bolder expressions we've featured this year, and is a great bottle to return to for any richer meat dishes on your menu. It would pair particularly well with braised lamb, or pork.

2017 Wheeler Farms Napa Valley Sauvignon Blanc @ \$14.99 per bottle

Wheeler Farms is the new winery of Bart and Daphne Araujo, so we were extremely lucky to include it in the club. Indeed, this bottle normally retails for \$34.99, but thanks to our domestic buyer Ryan Woodhouse, we've managed to snag this superb Sauvignon Blanc at such a bargain we can share with our club members. Not only is the price right, the wine is excellent. It opens with aromas of verbena, grapefruit and lemon curd. On the palate, surprisingly soft honeydew melon fruit dominates, with a continued citrus overtone and a lingering finish.

2017 Clos de l'Anhel "Les Terrassettes" Corbières @ \$14.99 per bottle

The region of Corbières is known for its Carignan, and this wine is Carignan-dominant, with a smaller proportion of Syrah, Grenache, and Mourvèdre. While Carignan can sometimes produce a brooding, earthy wine, Sophie Guiraudon of Clos de l'Anhel handles this varietal flawlessly. The wine is surprisingly delicate, medium bodied and dominated by soft red fruits. The earthiness comes more as an undertone in this wine and lends it depth and intrigue. It's one of my favorite reds for its versatility. Not only does it pair with an array of foods from red and white meats to veggies and appetizers, it's also a lovely cocktail wine.

2017 Kalinda Lime Kiln Valley Pinot Noir @ \$14.99 per bottle

Lime Kiln Valley is one of a few unique inland sites in Monterey, which boasts some ancient plantings in the Enz Vineyards. A bit of an unusual site for Pinot Noir, it has a wide diurnal range—very cool nights and hot days. The soil is all limestone and dolomite, with sandy and gravelly loam in the top layer. The incredible depth of minerality of these soils is well presented in the old-vine plantings that produce this Pinot Noir. The man responsible for making this Pinot discovered this site a few years back and has been promoting its fruit in various channels ever since. The wine is as complex and unexpected as its origin. With bold blackberry and huckleberry fruit, scintillating minerality, and chalky undertones, it has layers of flavor, great palate weight, and beautiful structure.

Best Buy Wine Club Previous Offerings

2017 Chance Creek “Terroir 95470” Redwood Valley Sauvignon Blanc @ \$10.99 per bottle

Chance Creek is one of those little-known gems that California abounds with. In a state as large as ours, and as suited to wine-growing, a wealth of terroirs produce an incredible variety of wines, some popular and world-renowned, and some like this wine: under the radar, but humbly phenomenal. Boisterous aromas of grapefruit, verbena and pineapple fill the nose, while the palate presents a cohesive array of tropical fruits with a lovely medium body and cheerful, vibrant acidity. The finish is clean but lingers. It’s an ideal pairing to seafood and also a great apéritif wine.

2017 Edgebaston “Pepper Pot” Red Stellenbosch @ \$8.99 per bottle

This wine is perhaps one of the best arguments I’ve found for the incredible value of South Africa. As its playful name suggests, this spicy red is a Syrah-dominated blend, featuring classic Rhône varieties. David Finlayson, owner and winemaker at Edgebaston, created this red with the joy of the everyday in mind. It’s a fruit-forward style, bursting with luscious black cherry and cassis flavors, while retaining a spicy edge, definitive structure, and a clean finish.

2016 Motte Maucourt, Bordeaux Supérieur @ \$9.99 per bottle

Silky and velvety dark fruit aromas with a tinge of eucalyptus and anise greet the nose, then follow through to a palate of plum, cassis and sweet black fruits. Just a hint of cedar and resin add complexity to the wine, while the balanced tannin structure merely serves to underscore the beautiful fruit profile. Beautifully aromatic for a Bordeaux, and with a lovely, more delicate fruit presence than most youthful wines from this region, this wine is ready to drink now. It’s all of the great things that you look for in a Cabernet blend, but with a lighthearted, easy-drinking bent.

2018 Comte Louis de Clermont-Tonnerre (Alain Corcia) Ventoux @ \$9.99 per bottle

Classic black pepper spice with tinges of smoke and game meat compose the nose, while on the palate the wine is bright, youthful and full of vibrant dark cherry and blueberry fruits. It’s a versatile little wine, incredibly food friendly. It works well with meats of any variety. If you like the wine now, it’s well worth stashing away a few bottles to age as well, since it will develop nicely with a more savory aspect coming to the forefront in a year or two. This wine won a gold medal at the Paris wine show.

2018 Le Paradou Viognier @ \$10.99 per bottle

Viognier can be a difficult varietal to work with, and hence it’s usually only seen in blends. However, Alex and Frédéric Chaudière, founders of Le Paradou, have done an excellent job working with this grape all on its own. The wine has heady aromas as Viogniers tend to, but without being soapy or overly perfumed. They are full of clean honeysuckle and ripe stone fruit notes. On the palate the wine is quite clean and fresh with bright acidity and verve. It’s a beautiful, easy drinking wine that you can pop and enjoy in almost any setting.

2016 Kalinda Paso Robles Red Blend @ \$8.99 per bottle

When we first tasted a barrel sample of this wine in its infancy I was impressed with how straightforward and delightful it was. The wine is beautifully representative of its region. The fruit is present and bold, but not overripe. The structure is honest and the execution of the wine is perfect. It brings together a number of elements including earthiness, spice, red and black fruits, mellow tannin and a clean finish.

2016 DXM California Cabernet Sauvignon @ \$9.99 per bottle

Made by Hoopes Vineyard and Winery in Oakville, this excellent little Cabernet shows all the signature quality of classic Napa Cabernet, albeit framed in a more approachable, everyday drinking style. On the nose it explodes with bright, red berry fruits, underpinned with a subtle anise note. On the palate, the tannin and acidity structure native to good Cabernet is well pitted against the luscious fruit, making for a balanced whole. This is your perfect party red, or alternatively a great wine to stock up on as your new house favorite.

2018 Domaine les Pins “Les Rochettes” Bourgueil Rosé @ \$9.99 per bottle

Made entirely from Cabernet Franc—not your classic rosé varietal. Cabernet Franc makes for an excellent rosé. Not only does it bring an array of new flavors into the pink world, but the wine has depth and weight that a Grenache

or Pinot based rosé could never achieve. This lovely little wine has aromas of fresh raspberry and white pepper with a subtle presence of culinary herbs in the background. On the palate it has great weight and a stronger red fruit presence than you might expect. The note of white pepper persists and carries through to the crisp and clean finish.

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

2018 Peter Zemmer Schiava Alto Adige @ \$12.99 per bottle

This virtually unknown varietal is seriously good. One of the things that takes most people by surprise is the color. It’s more of a dark rosé than a red, and the moment you put your nose in this wine you can see why: There’s an explosion of aromatics, black pepper, blood orange, star anise and forest berries. This is a wine that seems so BIG in the nose but then is medium light on the palate. It’s feisty, fresh and best served at cellar temperature, 55°. It is a perfect accompaniment to salumi, roasted chicken or veal.

2015 La Monacesca Syrah Marche IGT @ \$26.99 per bottle

This unique Syrah comes from the Marche’s Matelica Valley. It’s a perfect climate for Verdicchio, but Aldo Cifola decided 25 years ago to plant a tiny amount of Syrah and he has waited until now to finally release one. This 2015 wine is 100% Syrah and spent 20 months in used barrique. Released in April of this year, it’s a powerful and structured wine, and could use an hour or three in a decanter before current drinking. 400 cases were made.

2014 Cantine Viola Rossoviola @ \$22.99 per bottle

This wine comes from the town of Saracena in the Province of Cosenza. The town takes its name from the Saracens, or Muslim conquerors. The Cantine Viola Rossoviola is made from the Magliocco Dolce grape, also known as Marsigliana Nera and not to be confused with Magliocco Canino. Magliocco Dolce is a late-ripening (harvest starts in early October) and tannic variety. It’s grown on mostly red clay over limestone substrate at 1500 feet above sea level on the southern boundary of the Pollino National Park. At that elevation the grape keeps its freshness while still showing its power. The Barolo of the south! This is a wine with power and depth, and it does show a fair amount of tannic structure. It’s ideal with braised meats or hearty casseroles.

2017 Marco Carpineti “Tufaliccio” Lazio Rosso @ \$20.99 per bottle

A blend of 70% Montepulciano and 30% Cesanese grown at over 1300 feet, this is fermented and aged only in stainless steel. The high tone cherry-like aromatics are incredible and come from the Cesanese. The richness, power and structure come from the Montepulciano, one of Italy’s most underrated grapes. I love the Tufaliccio’s spicy, crunchy character. It’s so vibrant and full of flavor, I think you’ll love it. This should be served at cellar temperature.

2017 Cave des Onze Torrette Valle d’Aosta @ \$18.99 per bottle

The wine is made by one of the Torrette region’s multiple Cooperative wineries, Cave des Onze, started in 1990. More than 200 growers belong to it, and they have close to 200 acres of vines between 1800 and 2900 feet. The wine is made from a blend of 75% Petit Rouge, which is Valle d’Aosta’s most planted variety, and 25% of three other local grapes: Vien de Nus, Cornalin and Premetta. I love the snappy, spicy nose of this wine. Its medium body holds your interest with delicate tannins and vibrant flavors. I would make sure to serve this wine at cellar temperature, or definitely less than room temperature. Great with cold cuts, and perfect with barbecued chicken!

2015 Santoleri “Vignaladra” Montepulciano d’Abruzzo @ \$24.99 per bottle

When you hear that a winery started their switch to organic agriculture in 1981, their vineyards lie above 1100 feet and were planted in 1968 and 1972, in a calcareous soil with a south, southeasterly exposure and only 13.5% abv, you might well sit up a bit and take notice. Well, the stats I listed above are for the Santoleri “Vignaladra” Montepulciano d’Abruzzo. You should love this wine. The Vignaladra has a savory intrigue full of smoke, porcini dust and sweet earth that adds to the vibrant dark cherry and plump berry aromatics. It doesn’t hurt that it’s from the superb 2015 vintage as well. Try it with grilled meats or a hearty pasta.

2015 Ambra “Elzana” Carmignano Riserva @ \$29.99 per bottle

Composed mostly of Sangiovese, together with Cabernet Sauvignon, Canaiolo Nero, Colorino, Merlot and Syrah. In Italy “Carmignano” has been synonymous with fine wine since the 13th century. Ambra’s Carmignano is a modern-day

Super Tuscan with classical styling, wild cherry and savory earthy elements in the nose with a bold, structured body that has hints of olive, rosemary and a complex blend of wild fruits.

2014 Podere Brizio Rosso di Montalcino @ \$14.99 per bottle

This wine comes from vineyards that are 16 to 25 years old, on a gentle slope facing southwest at about 1000 to 1100 feet. The vines are planted in a soil of marine origin and have underlying foundation of marl and limestone. This vintage is a powerful representation of what Rosso di Montalcino can produce. This is a powerful wine and needs decanting a couple of hours ahead. It really could use a rich dish to accompany it, like a big dense lasagna!

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

2009 D erot-Delugny Millesime Brut @\$34.99 per bottle

This 10-year-old vintage Champagne is a blanc de noirs and composed of half each Pinot Noir and Meunier from the oldest vines on the estate. It has a wonderful sourdough toast nose and has a touch of smoke on the savory, dark cherry palate. After eight years on the lees it still has a vigorous bead, and will go very well with pat e, stuffed mushrooms or savory tarts.

Le Gallais Cuv e des C dres Extra Brut Champagne @ \$34.99 per bottle

This Champagne, from the perfect exposures inside the walls of the Clos Boursault, did not need any dosage, and is actually a Brut Nature. It is composed of 45% Pinot Noir, 45% Meunier and 10% Chardonnay—very close to the D erot in composition. But the wine could not be more different. This Champagne has a warm baguette bouquet and clean red cherry and pear flavors. It is dry and zingy but not at all austere, and will go very well with anything from tuna tartare to composed salads.

Michel Arnould Verzenay Extra Brut Champagne @ \$34.99 per bottle

This Champagne changed the way that I think about Extra Brut. It is dosed at just 2.8 grams per liter of sugar, and is composed entirely of Verzenay Pinot Noir, so I assumed it was going to be very austere. I was wrong. This batch is entirely 2015, the second warmest harvest ever in Champagne, and these lots of very ripe Pinot simply did not need very much dosage. This is nutty, airy, elegant Champagne that is *facile   boire*, easy to drink. It has a very long finish and will be just as at home as an ap ritif as it would be with a smoked salmon appetizer.