



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

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Dear K&L Wine Club Members,

My first sporting memories growing up were in the late 1970s, a depressing period for fans of San Francisco teams. The Giants were pretty awful, the 49ers were a complete mess (pre-Bill Walsh) and the Warriors, five years removed from being world champions, had settled into mediocrity. The 49ers were first to win, then the Giants gave us a few glimmers of hope and finally broke through in the last five years while the Warriors held out... until this year. As of this writing, we have a chance. Meanwhile, I have the pleasure of presenting this month's wine club selections.

The Signature Red Club starts the month off with two gorgeous-drinking red wines of champion caliber. Our first showstopper is the 2012 Emeritus Pinot Noir Russian River Valley, a fantastic fruit-driven Pinot Noir that usually is sold only to restaurants. We were able to wrestle away some of this amazing elixir for our lucky wine club members. We also have a stunning Spanish red, the 2012 Vila Viniteca Hombro Bala. It's a 100% pure Grenache wine that delivers beautifully, with delineated red fruit flavors. These two reds knock it out of the park this month.

Values galore! That's what the Premium Club is all about this month. We start off with one of our perennial favorites, the 2013 Kalinda Napa Valley Chardonnay. This wine is a killer value, loaded with ripe tropical fruit notes, hints of hazelnut and just a kiss of oak. It's the perfect summer-sipping Chardonnay. Going into the warmer months we also have to include a red that's great with food off the grill. The 2013 Clos de l'Anhel "Les Terrassettes" Corbières is a spicy blend of 65% Carignan, 25% Syrah, 6% Grenache and 4% Mourvèdre. This gorgeous red from the Languedoc-Roussillon will be a hit out on the deck this summer.

Taking a cue from the Premium Club, the Best Buy Club this month has two wines from the Languedoc-Roussillon, which is the largest wine-producing region in the world. This region offers so many options of such high quality for such great prices, it makes the job of choosing wines feel easy. The 2014 Montmassot Picpoul de Pinet is a white wine that'll help you beat the heat this summer. A bright, crisp, mineral-driven white, it will cool you down and match lively seafood fresh from the grill. Not to be outdone, the 2013 Les Vignerons de Fontès "Prieuré Saint-Hippolyte" Languedoc Rouge offers up notes of spice and crunchy red fruits as well as nice minerality, which allows it to go seamlessly from apéritif to table and not miss a beat. The 2012 vintage of this wine was one of our fastest selling club wines last year and this 2013 looks to be a worthy follow-up.

The Italiano Club this month is on fire, like Steph Curry from 3-point land! We start off with the 2009 Sesta di Sopra Brunello di Montalcino, a fantastic Brunello that screams terroir and is a great showcase for how splendid Sangiovese can be. A worthy sidekick, the 2011 Tollo Valle d'Oro Montepulciano d'Abruzzo is packed with fruit and is more approachable off the bat than its partner in the club this month. Both of these Italian wines should be ideal for entertaining or enjoying with a little veal, or your favorite pasta dish.

Cheers! Go Warriors & Go Giants!!

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

Signature Red Collection Wine Club

2012 Vila Viniteca “El Hombre Bala” Red Spain

One of the more enjoyable and fascinating aspects of my job, now that I've been in this industry for 20 years, is watching various wine regions mature, grow and change over the years. Spain is of particular interest thanks to an influx of EU money that catapulted the Spanish wine industry to new heights. The emergence of small, family-owned and family-run operations, popping up all around Spain, is great to see. Many of the wines they make are incredible values for the money. They focus on terroir and varietal selection and on crafting wines true to the history of the area. This has brought forth an array of wines that run the gamut from elegant low-alcohol wines to full-bodied, high-octane reds.



Two of the three founders of “Comando G” and Vila Viniteca: Daniel Gomez Jimenez-Landi, left, and Fernando Garcia.

Vila Viniteca was started in 2010 by three winemakers who make up a group that they call “Comando G.” Fernando Garcia makes wine for Bodegas Marañones, Daniel Gomez Jimenez-Landi for Bodegas Jimenez-Landi, and Marc Issart for Bodegas Bernavelava. Vila Viniteca is a project in which they create two wines from 50-to-90-year-old Garnacha (Grenache) vines, in an area called La Sierra de Gredos. They selected juice from three villages to the west of Madrid: Cadalso de los Vidrios, Cenicientos and Rozas de Puerto Real. The vineyards are usually harvested between September 20th and mid October. Maceration lasts for about 30 days and fermentation takes place in wooden barrels and vats under controlled temperatures. The wine is then aged in barrels of different sizes to achieve complexity and balance.

The 2012 Vila Viniteca “El Hombre Bala” Red is a stunning wine. This 100% Grenache wine grown in high-altitude granite soils has great typicity—it’s a truly exceptional expression of the character of the grape. Beautiful notes of red berries, spice, cherries and hints of blood orange, framed by just the right amount of acidity and great minerality, make this a gorgeous wine. With its great length and a nice firm palate this stunner is the perfect match for grilled pork chops or a charcuterie plate of *Iberico Jambon* (Spanish ham/prosciutto). Robert Parker’s *Wine Advocate* gave this wine 92 points.

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

2012 Emeritus “Hallberg Vineyard” Russian River Valley Pinot Noir

In 1999 Brice Cutrer Jones, founder/owner of Sonoma Cutrer, bought an aging apple orchard located in a prime part of Russian River Valley. This 115-acre parcel, still called the Hallberg Ranch in honor of previous owners Don and Marcia Hallberg, is two miles north of Sebastopol. It’s on both sides of the Gravenstein Highway and directly on the ten-mile-long Gold Ridge. The soil is a sandy loam called Goldridge, composed of a tan topsoil of alluvial deposits from the Russian River sitting with an

underlying gold layer of kaolinite clay. The topsoil provides nutrients and some moisture-retention capability, while the clay limits vine vigor. The Hallberg Ranch became not only the place where Emeritus Vineyards was born, but the location of all of the winemaking operations for the company.

The 2012 Emeritus "Hallberg Vineyard" Russian River Valley Pinot Noir is an outstanding wine. I tasted through numerous candidates for the Signature Red Club and this was far and away the best wine I had tasted in a long time. It has beautiful, delineated berry fruit, and a soft and supple structure that leads to a palate that deftly balances ripe fruit, good acidity and supple tannins. This wine is a great example of what the Russian River Valley can accomplish when it comes to crafting fine Pinot Noir. I would pair this with roast chicken, grilled lamb or fresh salmon steaks. A seductive wine, the Emeritus can easily also be enjoyed on its own. The gorgeous fruit notes and impeccably balanced palate make it a fine wine to be drunk on its own.

Your re-order price for this wine as a club member is: Please Inquire.



Emeritus winemaking team Don Blackburn (the winemaker who has since passed away), Brice Cutrer Jones (owner) and Kirk Lokka (vineyard manager).

Premium Wine Club

2013 Kalinda Napa Valley Chardonnay

It's baaaack!! Our perennial superstar, over-achieving, no-doubt-about-it, must-have K&L proprietary Chardonnay is here. The 2013 Kalinda Napa Valley Chardonnay has to be close to the 10th iteration I have now been lucky enough to be involved in with Clyde. We sample numerous (think 10 to 100+) samples looking for the perfect juice to put in a bottle and slap the Kalinda label onto. Both Clyde and I pride ourselves on finding only the best possible juice to put in the bottle. We want this wine to not only over-deliver but become your new go-to Chardonnay for under \$15. While we are legally obligated not to reveal the source of this fine juice, you can rest assured you driven past these guys many times on St Helena Highway, and may have even stopped into their heavily traveled wine-tasting room.

Pale gold in color with striking aromas of tropical fruit and apple pie, the 2013 Kalinda Napa Valley Chardonnay is a delight! The palate is a sexy combination of hazelnut, lemon crème brûlée, golden delicious apple and spice. With a full-bodied feel, good acidity and fine tannins, this is the quintessential California Chardonnay. Pair this baby with roast chicken or with seafood skewers. Or just enjoy it on its own or with a plate of assorted cheeses.

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

2013 Clos de l'Anhel "Les Terrassettes" Corbières

I met Clos de l'Anhel winemaker Sophie Guiraudon this past winter at the organic wine fair Millesime Bio. That's an annual event where organic winemakers from all over the world gather to show their wines. When I tasted her wines I was immediately smitten with their quality, so I made an appointment to visit her winery right after the fair ended. Sophie is a one-woman show, farming 25 acres of vines while running her humble facility in Corbières. The region has kind of a hodge-podge of soil types, but Sophie's vines are planted on silty clay-limestone. Her "Les Terrassettes" is a blend of 65% Carignan, 25% Syrah, 6% Grenache and 4% Mourvèdre. Everything is hand harvested and de-stemmed prior to fermentation. The wine is lively with black raspberry, roasted plum, allspice and garrigue. It is medium full, fresh and expressive. It catches what can be done in the region with a fine hand behind the winemaking. You can pair this lovely wine with grilled game birds such as quail or squab. Duck would be great too, or lamb if you feel up for it. —Keith Mabry, K&L buyer of Rhône and French Regional wines



Sophie Guiraudon is a talented winemaker who does all of the rest of the work around her place too.

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

Best Buy Wine Club

2014 Montmassot Picpoul de Pinet, Languedoc

The appellation of Picpoul de Pinet covers about 3000 acres in the Languedoc region. Picpoul de Pinet is just off the coast of the Mediterranean and is famous for two things: oysters, and this wine of origin Picpoul. Picpoul is the name of the grape; it means "lip stinger" and it has been a running joke in our Hollywood store. Whenever we taste a new Picpoul we ask each other if it "pics your poul?" We want to know if it has the vibrancy and minerality that are the hallmarks of the region.

That brings us to this wine. The Montmassot Picpoul de Pinet is produced at the local cooperative in the village of Florensac. It is sourced from 40 acres of their best vineyards, which are predominately clay and limestone. The grapes are fermented in stainless steel tank, spend about four months on the lees and, to preserve their freshness and nerve, see no malolactic. It was a bit of a cold and rainy day when I visited the cooperative, and we toured the vineyards for an hour before we headed back to the facility. Then we drank the wine with the other great resource in the region: oysters! We had them three different ways: raw with a mignonette; baked with sautéed fennel and cheese; and broiled with a gorgeous aioli. Wow!! I really began to understand this wine, beyond the brightness and freshness. The wine paired perfectly with every permutation of that food. The Montmassot is vibrant and clean with notes of pink grapefruit and green apples on the palate. The finish is full of salty sea air. You don't need oysters to enjoy this wine. It is great with all kinds of seafood or as an apéritif. Just remember, it will "pic your poul." —Keith Mabry, K&L buyer of Rhône and French Regional wine

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

2013 Prieuré Saint Hippolyte Languedoc Rouge

The 2013 Prieuré Saint Hippolyte Languedoc Rouge follows the very successful 2012 in our club last year. It comes from a small town in the South of France called Fontès. I discovered this property and their wines on a trip to Vinisud France in 2012. We were exploring the countryside north of Montpellier and were taken to this beautiful little town about an hour north of the city. The whole town was there to greet us and they were having a BIG block party in the town square. We met the mayor and his wife. He was over 90 years old and in fine shape. He said it was because he drank a bottle of their local wine every day!

This small, relatively unknown area of the Languedoc is mostly known for Rosé. Ninety-five percent of the wine made in Fontès is Rosé. If some of the best Rosé comes from this area's Grenache, Syrah, Mourvèdre or Cinsault (all Rhône varietals) then it stands to reason that those grapes must also provide the raw material to make pretty damn good red wine. That is exactly what the people at Prieuré Saint Hippolyte figure. We have absolutely loved their Rosé—it has been our biggest selling Rosé for the last few years—and this red is equally good. The 2013 Prieuré Saint Hippolyte Languedoc Rouge is a blend of 75% Syrah and 25% Grenache with aromas of freshly picked blackberries, wild black plums and spicy pepper notes. The palate is a nice medley of blackberry, plum, spice and iodine notes all framed against supple tannins and racy acidity. The wine finishes smooth and long and has a nice snap on the end. Pair this with lamb, pork or a nice flank steak fresh from the grill. Also try their Rosé for the same price. The Rosé also comes in beautiful magnums for \$21.99. —*Clyde Beffa*

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

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

2009 Sesta di Sopra Brunello di Montalcino

For more than 40 years Ettore Spina was an international banker. Originally from Torino, he and his wife Enrica Bandirola lived his professional career in Rome. Their idea was always to “retire” to the Tuscan countryside. After years of searching, finally in 1980 they found an abandoned house on the south side of Montalcino. It took years of restoration work to make the place livable.

Early in the 1990s they planted a tiny, 1.73 acre vineyard to make Brunello, and their first release was in 1999. They make a tiny amount, just 340 cases. Enrico studied hard and asked lots of questions and has become an excellent producer; but mostly they bought such an extraordinary piece of land it was hard to mess up. Their vineyard is planted in a soil type called Galestro, exfoliating shale with a lot of limestone in it. It's the perfect soil for Sangiovese. They are situated on the south face of Montalcino facing Monte Amiata, an extinct volcano that dominates the local weather patterns. The vineyard sits above the house and benefits from a nightly cooling as cool air sweeps down off the slope toward the Orcia river valley below. The wine is aged in one 30 hectoliter barrel, yes just one barrel and it's a big one. Brunello by law must stay two years in barrel but the traditionalists like Ettore all age it for three-plus years. Brunello can't be sold until January of the fifth year after the harvest.



Ettore Spina and Enrica Bandirola, at right, hosting a tasting for visitors from Canada.

This 2009 is precocious. It is a supple, aromatic, pretty wine, easier to drink now than to age for a decade-plus. It still has the classic Sesta di Sopra nose of earth, sage and leather with hints of complex earth, stone and plummy notes. This vintage is lively on the palate, fresh and frisky, and does well with braised veal shank. I'm lucky, I get to try the new vintage each year with that, and Enrica is a tremendous cook. If you're not so inclined try it with a grilled porterhouse steak or an aged piece of Pecorino Toscano—make sure it is Toscano.

Your re-order price for this wine as a club member is: \$31.99 per bottle.

2011 Cantina Tollo Montepulciano d'Abruzzo Valle d'Oro

The most famous grape grown around the town of Abruzzo is Montepulciano, hence Montepulciano d'Abruzzo. There's continual confusion between this town, and the Tuscan town of Montepulciano, where they make *Vino Nobile di Montepulciano*.

Abruzzo, where this wine is made, is just east of Rome. As you drive through the Apennines to get to Abruzzo, you're taken back in time. Culturally, physically and geographically it is so different than the flat plain that Rome sits on, it's almost hard to imagine it's in the same country. For wine buyers in the US, the winemaking history of this region was long dominated by the big bottles, made by the local co-ops, offered on the bottom shelf at your grocery store for \$4.99. The grape has so much potential that even when immensely over-cropped, it produces really good value wine!

Cantina Tollo was formed in 1960 and has responded to the marketplace, which has changed dramatically. Back then, volume was important. Now their wines are transformed. The focus is on balance, sustainability in the production methods and a fresher, more vibrant flavor profile brought forward with reduced yields.

The town of Tollo is located on gently sloping hills near Chieti, about 12 miles from the coast. The town's backdrop is the view towards the Gran Sasso. One of the highest points in the Apennines at more than 9,500 feet, that ridge dominates the countryside. The rolling hills around Tollo provide the vineyards for Cantina Tollo, which is now producing wine from more than 7,000 acres! The 2011 Cantina Tollo Montepulciano d'Abruzzo Valle d'Oro is a delightful wine. It is fermented in stainless steel tanks, racked off and then allowed to sit for almost a year before bottling. The results are an everyday marvel, balanced, fresh and extraordinarily pleasing. I think this is the wine for your Tuesday night pasta. A glass of Montepulciano d'Abruzzo with a classic American spaghetti marinara, a bit of French bread— *tutto bene!*

Your re-order price for this wine as a club member is: \$7.99 per bottle.



The Gran Sasso provides a dramatic backdrop for the town of Tollo.

Re-order Form

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

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

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

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

Signature Red Club Previous Offerings

____ Bottle(s) 2011 Domaine Fontbonau Côtes du Rhône @ \$24.99 per bottle

This Côtes du Rhône feels and tastes much more like a Châteauneuf-du-Pape. Thanks to the old vines, it has intoxicating aromas of violet, dried Provençal herbs and plums, with a palate of black pepper, dark cherry and exotic spice. This wine has tremendous acidity, great balance and smooth tannins. A great match for a pork chop or veal shank, this is the ideal food wine. You can enjoy it now or age it for a few years; it will gain greater complexity.

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

You may be familiar with the IPOB (In Pursuit of Balance) movement, which is one of the influences behind this wine. A popular group of wineries is working to fashion lower alcohol, natural-if-possible wines that are more food friendly and palate friendly than the hedonistic California reds we have grown accustomed to. The 2009 Baker Lane “Estate” Sonoma Coast Syrah tips the scales at a modest 13.6% alcohol. It displays notes of black fruits, pepper, game and spice on the nose while the palate is an energetic mix of blackcurrant, plum, licorice, pepper and hints of baker's chocolate. The acidity and elegance of this wine make it a match for lamb, duck or spicy vegetable dishes.

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

Nottingham Cellars is the parent wine company of the Cranor family. Within it they have created several more labels. The Vasco Urbano label is focused on producing high-quality Rhône varietals. The 2013 Vasco Urbano Petite Sirah Livermore Valley is exactly what you want from Petite Sirah. The wine is a dark purple in color, and springing from the glass are aromas of blackberry liqueur, black pepper, hints of graphite and molten rock. The palate has a viscous feel, with dark berry compote, notes of licorice and dark chocolate all seamlessly leading to a smooth, lush finish. This delicious wine feels a bit hedonistic. Pair with pork belly, grilled sausages or a fig and blue cheese salad.

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

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

____ Bottle(s) 2012 Mount Veeder Napa Valley Cabernet Sauvignon @ \$29.99 per bottle

This is a big, bold Cabernet Sauvignon. This dark, luminous red wine almost stains the sides of the glass with its intensity. Aromas of blackberry kirsch, mocha, spice and chocolate rise from the glass while the palate is a dense mixture of blackberry, clove, mocha, chocolate, graphite and rich oak flavors. The tannins are fine with ample grip, nicely balancing the acidity and oak components. This large-scale offering is a behemoth, a big Cali Cab meant to be paired with a rich cut of red meat or a charcuterie plate of rich cheeses and meats.

____ Bottle(s) 2012 Simi Alexander Valley Cabernet Sauvignon @ \$19.99 per bottle

The 2012 Simi Alexander Valley Cabernet Sauvignon is a blend of 90% Cabernet Sauvignon, 7% Merlot, 1% Petit Verdot, 1% Cabernet Franc and 1% Malbec. Beautiful on the nose, it is brimming with sexy aromas of spicy red berry fruit, strawberries, fresh sage and licorice while the palate is a sumptuous display of fresh red berries, strawberry compote, red licorice, sage and rosemary with hints of mocha and spice. A beautiful wine with a lively body and long, energetic finish, this can pair with a host of meats such as lamb, veal, roast chicken and even salmon.

____ Bottle(s) 2009 Poggiarellino Brunello di Montalcino @ \$24.99 per bottle

Poggiarellino has progressed over the years, and we at K&L all have a soft spot in our hearts for it. In fact we are in love with it. After a decade of Poggiarellino wines being sold at K&L, a loyal following looks for every new vintage of their Rosso di Montalcino and Brunello di Montalcino. The intriguing soil character gradually comes forward and then hints of saddle leather, nutmeg and cherry compote. This 2009 Brunello is luscious, broad on the palate with lots of structure behind the richness. I would suggest you try it with grilled rib-eye drizzled with extra virgin olive oil or with a classic Spaghetti Bolognese.— *Greg St. Clair, K&L Italian wine buyer.*

____ Bottle(s) 2012 Domaine Faiveley Mercurey “Clos Rond” (Monopole) @ \$24.99 per bottle

This wine comes from a single vineyard in Mercurey, in the Côte Chalonnaise. It lies on a gentle slope with rich red-brown soil, with fairly high clay content and buried limestone beneath. The result is a Pinot Noir displaying rich, round fruit, both red and black, and just a hint of the earthiness for which Mercurey is known. When you combine this character with the rich and ripe phenolics that are the hallmark of the 2012 vintage, it's delicious.

____ Bottle(s) 2012 Hall Napa Valley Merlot @ Please Inquire

This wine is simply stunning with intoxicating aromas of raspberry kirsch, baker's chocolate, spice and floral notes. The palate is a beautiful blend of racy red fruits, milk chocolate and spice with a racy acid spine along with firm, dusty tannins. The finish is bright and long with both fruit and sweet oak slowly receding from the palate. Pair this delicious wine with grilled meats, hearty vegetable dishes or your favorite cheese plate.

____ Bottle(s) 2010 Alysian “Russian River Selection” Pinot Noir @ \$24.99 per bottle

This is an exciting wine with an expressive nose of cola, rose hips, nutmeg and cranberry. The palate brings it all together with bright, crunchy red fruit that includes cranberry, cherry and raspberry notes, hints of sage and bitter chocolate. This is an energetic wine. I would pair it with grilled lamb or pork chops.

____ Bottle(s) 2010 Summerland “Bien Nacido Vineyard” Santa Maria Valley Pinot Noir @ \$24.99/bottle

Summerland Winery has vineyards all around the Central Coast, allowing them to take advantage of each unique micro-climate and terroir and produce only the best wines, Chardonnay and Syrah as well as Pinot Noir. This wine's palate is a gorgeous blend of cherry kirsch, cherry cola, sage and mocha. The finish is long, lush and smooth with great energy throughout. The perfect foil for roast chicken, pork roast or oxtail stew, this versatile wine can pair wonderfully with rich foods or be enjoyed on its own.

____ Bottle(s) 2011 Robert Stemmler “Estate” Carneros Pinot Noir @ \$27.99 per bottle

The perfect example of a vintage-driven Pinot Noir. While 2011 was an extremely difficult vintage for Bordeaux varietals, both Chardonnay and Pinot Noir flourished. This wine is a delicious, terroir-driven Pinot Noir—exactly the kind of wine that they should be producing. This is a subtle beauty with pretty fruit notes, hints of herb and spice, vibrant acidity and firm tannins. A quintessential example of a Carneros Pinot Noir, this beauty should be paired with grilled salmon, a cheese plate or some grilled lamb. *Wine Spectator* gave this 90 points.

____ Bottle(s) 2010 Benjamin Romeo “Predicador” Rioja @ **Special Price \$19.99 per bottle**

This wine starts off with an intoxicating nose of cherry liqueur, dried herbs and spice notes. On the palate the wine has a densely spun core of red berry fruit, cocoa powder, sage, cherry cola and licorice. The wine has a layered palate and a dense core of fruit, and zippy acidity which holds it together. You can pair this wine with lamb or veal and with richer red meats such as short rib or oxtail. The wine can be enjoyed now or held for five to ten years. Robert Parker's *Wine Advocate* gave this 92 points, and Stephen Tanzer gave it 91.

____ Bottle(s) 2012 Carpe Diem Anderson Valley Pinot Noir @ **Special Price \$19.99 per bottle**

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

Premium Wine Club Previous Offerings

____ Bottle(s) 2013 The Calling “Dutton Ranch” Russian River Valley Chardonnay @ please inquire

The 2013 The Calling “Dutton Ranch” Russian River Valley Chardonnay has a rich nose dominated by tropical

fruit with hints of honeysuckle and beeswax. The palate is rich, with notes of pear, pineapple and hazelnuts along with fine tannins and rich oak accents flawlessly intertwined. The perfect match for roast chicken or a grilled pork chop, this is the quintessential Chardonnay from an interesting duo.

____ Bottle(s) 2008 Chateau BOLAIRE Bordeaux Supérieur, Macau en Médoc @ \$13.99 per bottle
2008 Château BOLAIRE clearly transcends its “modest” appellation. It offers vibrant proof that Bordeaux can still be very much a player, not just in the world of super-premium or ultra-premium wines selling for over \$100 a bottle. It can also go head-to-head with the world’s best “value” wines, those that sell for \$15.00 to \$20.00 a bottle. Unfortunately, and no doubt for lack of better communication by the Bordeaux wine producers, this fact has been lost on many of the world’s wine consumers. K&L is here to help clear up the picture and bridge the gap between Bordeaux and our customers. The 2008 Château BOLAIRE Bordeaux Supérieur is a great red wine value from an underrated year. The hardness of the vintage is a perfect match for the fruit forwardness of the property. This wine is spicy and oaky and semi-new wave, but the acidity keeps it in balance. Best with a hearty steak dinner. Decant this wine one hour before serving it. —*Clyde Beffa*

____ Bottle(s) 2012 Edge Cabernet Sauvignon Napa Valley @ Please Inquire
A blend of 75% Cabernet Sauvignon and 14.5% Merlot with the balance being Cabernet Franc, Petite Verdot and Malbec. It was aged for 16 months in French oak barrels, of which 35% are new. Loaded with dark berry fruits with notes of cassis, licorice, spice, dried herbs and plum, this wine is rich and full bodied. It’s the perfect foil for grilled red meats such as a rib-eye or filet mignon. A great Cabernet Sauvignon that doesn’t break the bank.

____ Bottle(s) 2013 Frescobaldi “Castello di Pomino” Chardonnay @ \$14.99/bottle
This is a blend of mostly Chardonnay with some Pinot Bianco blended in. The wine has a greenish-yellow hue with aromas of lemon crème, white peach and jasmine. The palate is an intoxicating mix of fresh cut flowers, white peaches, wet stone and fruit flavors that mingle with the lively acidity and tannins. The wine has great energy and verve which make it the ideal apéritif wine and also the perfect match for fish or fowl. *Wine Spectator*; Stephen Tanzer’s *International Wine Cellar* and Antonio Galloni’s *Vinous* all gave this wine 90 points.

____ Bottle(s) 2012 Château Saint-Roch “Kerbuccio” Maury Sec Rouge @ \$15.99 per bottle
This starts out with a stunning nose of blackberry preserves, pipe tobacco and baking spice. That leads seamlessly to a palate packed with supple black fruit, black raspberry liqueur, zesty herbs and hints of earth and mineral. The wine has a lively, energetic palate that nicely balances the ample dark fruits with hints of spice. A delicious red wine. I would pair this grilled eggplant, burgers or a flatbread pizza. Robert Parker gave this wine 90 points.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2012 Château Coupe-Roses “Champ du Roy” Minervois Blanc @ \$9.99 per bottle
This is a blend of Grenache Blanc and Muscat Petit Grain. The grapes were harvested by hand and de-stemmed before being pressed. The wine has a beautiful nose of honeysuckle, melon and jasmine with pretty melon, sweet celery and biscuit notes. Good acidity and an elegant structure make this a great and versatile food wine that should pair well with a cheese course, oysters or summer salads.

____ Bottle(s) 2013 Domaine d’Andezon Côtes du Rhône @ \$9.99 per bottle
A blend of 90% Syrah and 10% Grenache, the 2013 Domaine d’Andezon Côtes du Rhône is a violet color in the glass with aromas of blackberries, minced meat, black licorice and hints of mocha. The palate has a vibrant energy with notes of blackcurrant, cranberry, Asian spice and sweet coffee flavors. The wine has a brightness and approachability that makes it perfect to pair with foods. Fruit-driven and with just the right acidity, it will complement your meal and not overwhelm it.

____ Bottle(s) 2011 Hazana “Tradicion” Rioja Spain @ \$8.99 per bottle
This is a delicious wine, packed with beautiful red fruits. This wine gives a great introduction to Rioja without breaking the bank. A blend of 85% Tempranillo and 15% Graciano from 20- to 40-year-old vines, aged in a combination of American and French oak, this is a sexy wine that oozes bright red berry fruit, sandalwood and spice notes. Great balance and harmony, fine tannins, good acidity and subtle spice notes on the energetic finish. I would pair this wine with pork chops, charcuterie or grilled salmon. Robert Parker’s *Wine Advocate* gave this 90 points.

____ Bottle(s) 2011 von Hövel Riesling @ \$10.99 per bottle

The 2011 von Hövel “Estate” Riesling Kabinett is a little sneaker of a wine. Up front it shows its softer side with elegant fruit texture and a lusher middle. Then, as the middle starts its approach, you realize that there is quite a bit more going on than just fruit. You begin to feel the drive and focus of the edgy, earthy mineral structure being balanced out with its ripe tropical acidity, which coats the palate in a wash of lingering flavors and textures. Try this wine with a smoked trout and farmer’s cheese crostini topped with just a speck of pickled beet. Or, sashimi with a light drizzle of citrus vinaigrette and a paper-thin slice of spicy chili. —*Eric Story, K&L Buyer of German wines*

____ Bottle(s) 2011 Quinta do Vallado Douro Red Portugal @ \$9.99 per bottle

The 2011 Quinta do Vallado Douro Red is 25% Touriga Franca, 25% Touriga Nacional, 15% Tinta Roriz, 10% a blend of Tinta Amarela, Tinta Barroca and Tinta Cao, 5% Sousa and the remaining 20% a blend of grapes from the oldest vineyard plots of Quinta do Vallado. Eighty percent of the grapes come from vineyards that are eight to twelve years old, with the remainder sourced from 70-plus-year-old vineyards. The wine is fermented in large tanks with juice pressed originally from traditional basket presses. The wine is aged 75% in stainless steel tanks and 25% in French oak barriques for 14 months. The resulting wine is a crimson red in the glass with striking aromas of red plum, berry and spice notes nicely buffered by a palate of plum, berry, clove, flint and spice. A firm structure and nice acidity create a food-friendly wine that pairs well with most meat and spicy vegetable dishes.

____ Bottle(s) 2012 Trim Cabernet Sauvignon California @ Please Inquire

The 2012 Trim Cabernet Sauvignon California is dark red, almost purple in the glass with seductive aromas of blackberry kirsch, crème de cassis and spice notes. The palate is a sumptuous blend of black cherry, blackberry, mocha and spice notes with a full-bodied palate and a long, smooth finish. A great little value, this wine will pair well with rich grilled meats, spicy pasta dishes and roast chicken.

____ Bottle(s) 2011 Ravenswood “Vintner’s Blend” California Shiraz @ \$8.99 per bottle

The 2011 Ravenswood “Vintner’s Blend” California Shiraz is one of those wines, an outstanding value. Sourced from vineyards dotted throughout California and aged in for 18 months in French oak (35% new) the Vintner’s Blend Shiraz is delicious. This wine starts off with seductive aromas of spiced plum cake, clove, tobacco and black plum while the palate displays rich blackberry and black plum fruit with hints of spice, mocha and dark chocolate. Rich and brawny, this wine is a mouthful and should pair marvelously with grilled meats, pizza, pastas and sausage.

____ Bottle(s) 2013 Myka Cellars “Mitzi” Santa Cruz Mountains Chardonnay @ **Special price \$8.99 per bottle**

This has an absolutely beautiful nose of white flowers, nectarine, fig and wet stone. The palate pulsates with energy thanks to the racy acidity and displays citrus, stone fruits and nectarine flavors as well as a slight hint of mineral and iodine. This wine is reminiscent of a fine Chablis, and is a perfect match for cheeses, salads or seafood.

____ Bottle(s) 2012 Myka Cellars “Chloe” Santa Clara Valley Meritage @ **Special price \$7.99 per bottle**

This is a blend of equal parts Merlot, Cabernet Franc and Cabernet Sauvignon sourced from vineyards in Santa Clara Valley along the Monterey Bay. The wine starts off with an intoxicating nose of cigar box, clove, baking spices and fig while the palate delivers ripe berry fruit framed by lush tannins and chocolate notes. The wine has great length and can pair easily with grilled red meats or be enjoyed on its own. This wine is a stunning value; it can easily compete in quality with wines priced in the \$20 range.

____ Bottle(s) 2012 Hoopla California Chardonnay @ \$10.99 per bottle

The brilliance of an unoaked Chardonnay is that it allows all of the grape’s innate flavors to show themselves without being obscured by oak influences. I was blown away when I tasted the 2012 Hoopla California Chardonnay Unoaked. This wine was absolutely packed with beautiful fruit flavors and aromas such as pear, pineapple, stone fruit and citrus notes. The wine had such balance, elegance and purity it literally had my mouth watering between sips. The wine feels very fresh and light on the palate and it will pair perfectly with seafood, salads and cheese plates. You can also serve it on its own as the perfect apéritif wine.

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

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

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

____ Bottle(s) 2011 Luciano Landi "Gavigliano" Lacrima di Morro d'Alba Superiore @ \$21.99 per bottle

Just a handful of producers make Lacrima di Morro d'Alba DOC and one of the best is Luciano Landi, whose grandfather Sergio started the winery in the 1950s. The winery is located in Belvedere Ostrense, a small commune ten miles from the coast at just over 800 feet in altitude. It's a bit north of the river Jesi in provincia di Ancona. Luciano also makes Verdicchio but for me, his Lacrima di Morro d'Alba is the star. This is such a unique varietal. I remember tasting it for the first time and it seemed so new-world just from the nose, an intense blueberry compote, wild and vibrant. On the palate you can tell this is a serious wine with its structure, depth and richness. It has a focused, intense flavor, powerful texture and long finish. This wine seems ready for some barbecued ribs or some intense meat on the grill! Powerful, rich and drinkable with that undeniable blueberry finish.

____ Bottle(s) 2013 Baracchi O'Lillo Tuscan IGT @ \$17.99 per bottle

I am not always the easiest to convince about wines made from indigenous grapes mixed with international grapes, but this wine just floored me. I couldn't say anything other than wow, that's really good, and what's the price, and what were the grapes again? It's 25% Merlot, 25% Sangiovese, 25% Cabernet Sauvignon and 25% Syrah, and it works for me this time. The Merlot's supple warmth makes the entry very friendly, the Sangiovese's freshness and acidity lengthen and balance the wine, the Cabernet offers depth, structure and complexity while the Syrah adds a lot of back-end richness. The wine is fermented in oak and then aged in stainless steel for six months

____ Bottle(s) 2013 Perticaia Umbria Rosso IGT @ \$12.99 per bottle

I was attracted to this winery initially because of its consulting enologist, Emiliano Falsini. I've had many wines from wineries that Emiliano consults with and his delicate hand with winemaking shows in the wines he's involved with. They have always made me sit up and take notice. This wine, the 2013 Perticaia Umbria Rosso IGT, is made from 80% Sangiovese, 10% Colorino and 10% Merlot. This fresh Rosso is fermented on the skins in stainless steel for one week and does not see any wood. The result is a vibrant freshness that shows Sangiovese's typical cherry-like aromatics coupled with the lushness of the Colorino and Merlot. The wine's natural acidity is balanced and it has a broad, appealing palate presence. Wondrous with charcuterie, light pastas or roasted chicken.

____ Bottle(s) 2011 Vigne Surrau "Sincaru" Cannonau di Sardegna D.O.C. @ \$27.99 per bottle

Cannonau is actually a Grenache grape; this is its name in Sardinia. Sincaru means "sincere" in the Sardinian dialect. I was really taken with this wine's purity, richness and authentic character. The wine is really rich but has excellent balance and persistent freshness to go with its very complex aromatics and supple mouth feel. The flavors are full of the Mediterranean maquis, that wild, gamey herbal wind that is so enticing. I really feel this wine is perfect for grilled lamb kebab, marguez sausage or just plain ol' Italian sausage.

____ Bottle(s) 2012 Castello di Buttrio Refosco Colli Orientali Friuli @ \$17.99 per bottle

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

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

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

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

____ Bottle(s) 2006 Fluteau "Symbiose" Brut Champagne @ \$34.99 per bottle

Champagne Fluteau in Guy-sur-Seine has become a staple in the club. It's back by popular demand. The 2006 Fluteau "Symbiose" Brut Champagne is the third vintage of this wine we have featured, and is a deft balance of even parts Chardonnay and Pinot Noir from their 22 acres of estate vineyards. This elegant, easy-to-drink Champagne has impressed me every time I have had it. Nothing sticks out here; the wine is perfectly integrated and balanced. It should age very nicely for a decade or more.

____ Bottle(s) Drappier Carte d'Or Brut Champagne @ \$34.99 per bottle

The Drappier Carte d'Or Brut Champagne is composed of 75% Pinot Noir, 15% Chardonnay and 10% Meunier, with about 5% barrel-aged reserve wines in the blend. The fruit comes almost exclusively from the Aube department. I found the wine to have an explosive nose, with clean aromas of baguette and nectarine. This is an extraordinary négociant bottling, on the level of Louis Roederer or Bollinger in quality, but with a style all its own. In the mouth the Carte d'Or has red maraschino cherry from the generous use of Pinot, and an almost Chablis-like minerality on the finish. It balances richness, detail and freshness, perfectly.

____ Bottle(s) JM Sélèque Brut Tradition Champagne @ \$39.99 per bottle

This producer is a neighbor of former Champagne Club producer Bruno Michel in the village of Pierry, just south of Epernay. The JM Sélèque Brut Tradition Champagne is on our shelf at \$49.99 but your Club price is just \$39.99. The wine is 50% Meunier, 40% Chardonnay and 10% Pinot Noir, mostly from sud-Epernay, but also including some of their holdings in the valley of the Marne. The estate is small at just under 18 acres, but spread out with plots as far away as Boursault (next to Tarlant). Try this bottle with just one other person so you each get a good share. It has a lot of complexity beneath its subtle, even shy exterior. I love the pure white fruit and precise minerality of this wine, and look forward to having it with a Chirashi bowl or just some sushi to go.

____ Bottle(s) Boulard-Bauquaire Trépail Vieilles Vignes Brut Blanc de Blancs Champagne @ \$34.99 per bottle

This Champagne comes from one plot of 70-year-old Chardonnay vines in the Mountain of Reims village of Trépail. This wine is aged for three years on the lees and composed of half 2011 and half 2010. It has a chalky, creamy, bread nose and a concentrated impression on the palate. As one would expect from such ancient vines, it delivers the goods on the finish with plenty of chalk as well as a bit of honey and white fruit. This makes a perfect apéritif, but will also pair well with seafood such as seared scallops or raw oysters.

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

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

Signature Red Club Special Buy

I was lucky enough last year to go on a visit to Stonestreet winery, high up in the Alexander Mountain region. Stonestreet took us on a helicopter tour of their various hillside vineyards, giving us a feel for the elevation, terroir, micro-climate and unique exposures of each of their vineyards. The trip and tour was invaluable in respect to gaining an understanding of their philosophy on terroir, single-vineyards and blending. This trip led to our being offered a fabulous deal on the **2010 Stonestreet Alexander Valley Estate Cabernet Sauvignon (formally Monument Ridge)**. This wine sells at the winery for \$45 and usually at retail for about the same but **we are offering it to wine club members for only \$29.99**. I recently opened a bottle of this and it blew me away. This wine has amazing depth and structure with fine tannins, abundant fruit, hints of mocha and chocolate nicely nestled against a structure supported by good acidity and fine, almost silky tannins. If you're a believer like I am in mountain fruit then this is a must buy. This wine has a 93-point score from *Wine Enthusiast*.