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Dear K&L Wine Club Members,

It is a pretty exciting time right now in the Bay Area! We have the Warriors in the NBA finals and the San Francisco Giants in 1st place. It doesn't get much better than that when you're a Bay Area sports fan. Even if you're not into sports there are so many ways to enjoy the summer, and it sure helps when that monthly wine shipment shows up. This month we have some fantastic choices for you. Please keep in mind that being in any one of our wine clubs or having a Personal Sommelier membership qualifies you to receive special club pricing on any club wine no matter which club it is from.

The Signature Red Club this month has a great duo, one wine from Italy and the other from Spain. We start off with the 2013 Elvio Cogno "Bricco Merli" Barbera, a stunning red with pretty floral aromas and pure red fruits that make it an ideal food wine. A perfect choice whether you're having a heirloom tomato salad or pasta with red sauce. Our other wine this month is the 2013 Mas d'En Compte Red Priorat, a delicious wine brimming with rich red fruit and sweet oak accents. This full-bodied red is perfectly suited to win over the California Cab lover in your family.

Our Premium Club has a distinctively French feel this month with two selections for the warmer weather we're starting to experience. The 2015 Château Gassier "Esprit Gassiere" Rosé is ideal for summertime entertaining. With its bright, crisp feel and white cherry notes, this beautiful Rosé can be enjoyed on your deck on its own, or with cheese and crackers. The only other wine that can be as versatile as a Rosé is a Beaujolais, and we happen to have a great one for you here. The 2014 Stephane Aviron Morgon "Côte du Py Vieilles Vignes" Cru du Beaujolais is packed with bright red fruits, subtle spice and dried herbs notes with racy acidity and fleshy nuances. Serve it slightly chilled. It is the perfect dinner wine when you're craving a red and the weather is a tad warm.

We have fun in the Best Buy Club this month with two wines that are easy-drinking but deceptively complex. The 2013 Sostener Santa Lucia Highlands Pinot Noir is a killer value, loaded with ripe cherry and pomegranate fruit. This tasty Pinot Noir is an irresistible value and needs to be tasted to be believed. Paired along with the stunning Pinot Noir is the 2015 Jean de la Roche Sauvignon Val de Loire, a Sauvignon Blanc from France's Loire Valley. This crisp, energetic white has racy citrus notes as well as wet stone and green herb flavors. Perfect with oysters or as an apéritif on a warm day.

The Italiano Club comes strong this month with two of my favorite Italian wines. There's nothing I love better than a big, rich Amarone and this month we have the 2010 Secoli Amarone Riserva, a red wine that lives to be paired with the richest foods such as braised oxtails and short ribs. The perfect ying to the yang of Amarone is Pinot Grigio, the light, easy-drinking Italian white wine. This month we have the 2014 Blason Pinot Grigio Isonzo from Friuli. Breezy with citrus and floral notes, this light-on-its feet white can be enjoyed as a pre-dinner drink or as a picnic white that doesn't feel too heavy.

It is just as important to take into account the time of year and the weather as it is what food you are having with your wines and I really think our selections for this month embody that ideal. I hope you enjoy them as much as I do.

Cheers & Go Warriors and SF Giants!!
Alex Pross, Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2013 Elvio Cogno Barbera “Bricco Merli” d’Alba

The Cogno family has been making wine for four generations in Piedmont, Italy. In 1990, Elvio Cogno left a long and fruitful partnership with the venerable Barolo producer Marcarini at La Morra. He bought a splendid, historic 18th-century farmhouse on the top of Bricco Ravera, a hill near Novello in the Langhe area. Novello is one of the eleven communes in which Barolo is produced. The farm was surrounded by eleven hectares (27.18 acres) of steeply sloped vineyards. Elvio restored the manor, converted the old granaries to wine cellars and founded his eponymous winery. For the next 20 years he devoted himself to the winemaking traditions that his father and grandfather had handed down to him.



Valter Fissore and Nadia Cogno, with (at left) their daughter Elena.

Elvio, in turn, has now passed the torch to his daughter Nadia and her husband, Valter Fissore. Valter had worked beside Elvio for 25 years, so he and Nadia were well able to follow in the footsteps of Elvio the maestro. Elvio Cogno winery continues to produce elegant wines without altering the traditions, styles and flavors of the Langhe, with its breathtaking quilted landscape and unique grape varieties. The wines are produced from the meticulously groomed vineyards on the slopes that surround the hilltop winery. Valter Fissore and Nadia Cogno cultivate indigenous varieties: Nebbiolo, Barbera, Dolcetto and Nascetta. They use organic vineyard practices, low yields per hectare and respect for the natural balance of the vine. Valter describes his wines as “precise and pure,” and says they are meant to evoke emotions to be remembered and a sense of place, born of this remarkable site.

The 2013 Elvio Cogno Barbera “Bricco Merli” d’Alba is a fascinating red wine with spice, leather and scorched earth aromas as well as fresh berry notes. The palate is loaded with black cherry, plum and roasted meat flavors. The acidity is there as are tannins which give the wine energy and body. All of these contribute to making this a great food wine. Because of their relatively high acidity, most Italian red wines (this one included) magically open up and soften when they are paired with food. The Italians live to eat and drink well. I recommend you pair this with grilled meats, flatbread pizza or a pasta dish with a red sauce. *Wine Enthusiast* and Robert Parker’s *Wine Advocate* both gave this 90 points, and James Suckling gave it 91 points.

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

2013 Mas d’En Compte Red Priorat, Spain

Joan Sangenis is descended from eight generations of unruly locals who farmed various crops in Porrera. His family first started making wine in 1814. Until 1996 they sold their wines in bulk to the residents of the village. Joan’s parents Jaume and Mercé, who both still tend to the family’s vines, purchased Mas d’En Compte in 1988, greatly expanding the scope of the family business. Along with this purchase came an ancient, ruined house in the village. They renovated the house with the intention of estate bottling their wines. With much of the newly purchased vineyards being in disrepair, they also undertook resuscitation of the old vines and planting of new ones. When their son, Joan, finished his studies in enology in 1996, Celler Cal Pla was born.

The Sangenis family now farms 20 hectares of vines located around Porrera. Their oldest vines of

Garnatxa Negra and Carinyena are located in the famed Mas d'En Caçador vineyard – arguably the Grand Cru of the village. The remaining vines vary in age from 15 to 80 years old. Farming is done organically, which may sound easy in such a warm and dry climate until you see the incline of some of their sites. Any kind of farming is arduous here. In addition to Garnatxa Negra and Carinyena, the estate grows Cabernet Sauvignon, Garnatxa Blanca, Xarel.lo, Picapoll Blanca, Macabeau and Moscatell.

Priorat is to Spain what Bordeaux is to France, what Barossa is to Australia and what Napa Valley is to California: the birthplace of large-scale reds. The 2013 Mas d'En Compte Red Priorat is a blend of Garnatxa Negra, Carinyena and Cabernet Sauvignon aged for 14 months in 30% new French oak and 70% in foudres. Packed with dark berry and dark cherry fruit and chocolate notes, this rich, full-bodied red gives California Cabernet Sauvignon a run for its money. Pair this beauty with rich red meats or charcuterie, or just enjoy it on its own.

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



Mas d'En Compte owner/winemaker Joan Sengenís in one of the several vineyards that he and his family own and work.

Premium Wine Club

2015 Château Gassier “Esprit Gassiere” Rosé Côtes de Provence

I am a huge Rosé fan, and my favorite region for Rosé is Provence. Rosés from Provence have that perfect balance of fruit, earth, terroir and minerality along with the beautiful rose color. The versatility of Rosé makes it a perfect wine in the summer. It's juicy enough and light enough to be enjoyed on its own and satisfy the white wine drinker, and it has enough fruit and body to please the red wine drinker who wants something chilled on hot days. My fridge is stocked up with Rosé.

The Gassier family has a long history in Provence, tracing its ancestry to Barcelonnette in the Alpes-de-Hautes-Provence. The family has been part of the Provençal nobility since 1421 and was granted the title of Baron in 1938. Their winemaking history began at the end of the 19th century when they purchased 1,000 hectares (2,471 acres) in Saint Estève, of which 200 hectares were dedicated to vineyards. In 1982, Anthony Gassier, representing the fourth generation of vinegrowers in the family, purchased the 40 hectares (98.8 acres) where Château Gassier now stands. The winery had been built in 1973 and was known as Jas du Luc at the time of purchase.

Over the years, the family's passion, hard work and experience have revealed Château Gassier's



The Gassier winery and vineyards, basking in the Provençal sun.

potential for excellence. In constant search of the finest expression of their unique terroir, the Château Gassier team concentrates on growing and vinifying Rosés from the Côtes de Provence and Côtes de Provence Sainte-Victoire. In 2004, the Gassier and Jean Jean families decided to join forces and run the estate together. Today, the vineyard is managed by Baron Georges Gassier, representing the fifth winegrowing generation of the family.

The estate vineyards of Château Gassier, located at an altitude of just over 1000 feet, benefit from an ideal location in the heart of the Arc Valley, protected by Mount Sainte-Victoire immediately to the north. That's the rocky peak painted repeatedly by Cézanne, who lived nearby in the 1880s. The Regagnas hills lie to the south and Mont Aurélien is to the east. Acknowledged as an appellation in 2005, the vineyard area of Sainte-Victoire is one of the most unspoiled in France. It has been classified as a natural reserve "Grand Site de France," conserved and managed following sustainable practices. Château Gassier started shifting to organic viticulture in 2010. Since then, parcel after parcel, the land has been worked without chemicals. All of their viticultural practices follow EU rules for organic certification. Château Gassier will offer their first organically certified wines with the 2016 harvest.

The 2015 Château Gassier "Esprit Gassiere" Rosé Côtes de Provence is a delicious wine with cherry, watermelon, peach and ever-so-slight citrus (orange) notes. Good minerality and a slight herbal note give this racy, fresh Rosé perfect balance, showing terroir and fruit. Pair this with summer salads, barbecued meats or any other summertime fare.

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

2014 Stéphane Airon Morgon "Côte du Py Vieilles Vignes" Cru du Beaujolais

Stéphane Airon has adopted an almost radical return to tradition in Beaujolais: sustainable viticulture, extremely old vines and classic Burgundian techniques. His cru Beaujolais drink like fine Burgundy. Cru Beaujolais was historically considered "poor man's Burgundy." A modern movement toward fruity, simple quaffing wines boosted sales but eroded the region's traditional quality. Stéphane Airon has reversed that trend. By focusing on the Beaujolais village crus, the best sites for unique, expressive wines, and by finding old parcels of vines, Airon creates very expressive, age-worthy wines. He relies on traditional and new methods, including organic and biodynamic vineyard management. All wines are labeled "Vieilles Vignes," old vines, because the vines are at least 40 years old.



Stéphane Airon's wines are authentic in every way.

With numerous appellations dotting the Maconnais (located in the southernmost portion of Burgundy), the Beaujolais region is where they grow the Gamay grape instead of Pinot Noir. Gamay Noir is a cross breed of Pinot Noir and the ancient white variety Gouais. It typically ripens earlier than Pinot Noir and is easier to cultivate, and it does extraordinarily well in rocky soils. In the Morgon, there's a hillside known as Côte du Py, a Cru Beaujolais vineyard which happens to be exactly where our wine comes from. The top wines of the Morgon are well structured and in many ways feel like a fine Burgundy.

The 2014 Stéphane Airon Morgon "Côte du Py Vieilles Vignes" Cru du Beaujolais is a fantastic Beaujolais. I tend to have tepid expectations for most Beaujolais, expecting them to be weak, light and weedy, but this is a great wine, loaded with dark berry fruit, herbs, minerals and layers of complexity. I was blown away by it, and determined to get it into the wine clubs so you could see how wonderful and enjoyable a great Beaujolais is to drink, as well as what great bargains they can be. Their versatility is also amazing. Serve this with a chill and it can pair with salmon or other fish dishes, and with chicken

or pork. If you find a lot of entry-level Burgundy too light, try a Beaujolais and you might be pleasantly surprised. *Wine Spectator* gave this wine 90 points.

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

Best Buy Wine Club

2015 Jean de la Roche Sauvignon Val de Loire

One of the most underappreciated wine-producing regions in the world is the Loire Valley. It is wild to think that an area that arguably after Burgundy produces the greatest white wines in the world can somehow be overlooked, but it is. What makes the Loire wines so interesting is their range of styles. They produce floral, bone-dry and sweet white wines at all price levels and quality ranging across the board. You're sure to be able to find a wine you'll like.

The Sauvignon grape (what we call Sauvignon Blanc) was introduced to the Loire Valley in the Middle Ages and was grown by the Benedictine monks of the Beauvoir Abbey. From there the grape quickly gained in popularity. It would go on to be planted in Touraine and Anjou.

The 2015 Jean de la Roche Sauvignon Val de Loire is made from Sauvignon grapes from both Touraine and Anjou. The wine sees no oak and has a dry, lively nose of white flowers and blackcurrant. The palate is dry, with flavors of passion fruit, lychee and hints of talc along with zippy acidity. Great with fish or cheeses, this lively white wine will perk up any meal.

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



Château de la Roche, in the Loire Valley.

2013 Sostener Santa Lucia Highlands Pinot Noir

It is pretty easy to find good quality California Pinot Noir at \$20 and up, but when you're searching for it in the \$10 to \$15 range, the struggle suddenly becomes very real. That's why I was so excited when I tasted the 2013 Sostener Pinot Noir and saw the quality of this wine in relation to its bargain price.

Sostener is a collaborative project between two Monterey grower/vintners, Steve McIntyre and Michael Thomas. They are dedicated to producing affordable, premium quality Pinot Noir from the Santa Lucia Highlands. Meaning "to sustain" in Spanish, the name Sostener evokes the local heritage of the Salinas Valley, and it also symbolizes a dedication to sustainable viticulture and winemaking. Sostener sources from Sustainability in Practice (SIP) certified vineyards. It maintains SIP certification during the winemaking process and endeavors throughout bottling, packaging and shipping to reduce its carbon footprint.

The 2013 Sostener Santa Lucia Highlands Pinot Noir, made by winemaker Eric Laumann, is a huge success. Loaded with cherry fruit and strawberry accents, this delicious Pinot Noir is an easy-drinking, affordable Pinot Noir that can easily become your go-to everyday drinker. With excellent balance, soft tannins and pretty fruit throughout this wine can pair nicely with grilled salmon or roast chicken.

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.*

2010 Secoli Amarone Riserva

Verona is one of my favorite places in Italy. Its size is compelling, and you can't get lost (unless you're driving). Rome is spectacular but it is way too big and busy to make yours in a few days. You can conquer Verona quickly. You too will be calling to Juliet on her balcony and proclaiming your love for this city. The Adige River runs right through Verona and it is the separating line as the land gently rises to the hills above into the vineyards.

This is the Valpolicella DOC, a well-known name made famous by the producers Bolla and Folonari who sold oceans of low-cost simple red wine.

I drank a bit of those! However that isn't what is going on now. The quality, as it has most everywhere in

Italy, has risen dramatically and Valpolicella has morphed into three categories. First, Valpolicella (made predominantly with Corvina and a few other local grapes that aren't used anywhere else in Italy), fresh, vibrant with aromatic intrigue and light body. Second, Valpolicella Ripasso, a medium-bodied wine; it's made from the same grapes but either they are partially dried or an already-made wine is poured over the lees of the Amarone. Third, Amarone, the same grapes but dried for three to five months, then pressed and made into a powerful, full-bodied wine.

The 2010 Secoli Amarone Riserva is a powerful wine. The nose lets you know that immediately; the wine's ripeness is evident. The drying process doesn't make the wine flabby however. It retains the acidity of the grapes, and that gives the wine balance. The drying was traditionally done in the attics of houses in the countryside. Nowadays computer-driven, temperature-controlled facilities are the norm for this slow process of gentle drying. This wine's nose is a mixture of wild cherry and plum that burst from the glass. On the palate the wine is luscious, lustrously smooth. It just rolls across your palate and it finishes clean and balanced. I think the best match for this wine is a big hunk of Parmigiano Reggiano. Just sit back and relax, and the Amarone will take care of the rest!

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



Looking over Verona, from above the Piazza dell'Erbe.

2014 Blason Pinot Grigio

I recently returned from a visit to Giovanni Blason's winery, in Gradisca, in the Friuli region. I know the road; I've been there a few times. We've been importing his wine since the 2002 vintage. Giovanni was especially bubbly and had on his SF Giants baseball hat, with SF Giants flags on his truck! He was almost beside himself with anticipation. The 2015 wines we were about to taste have already been much lauded. There was something else in his smile. To celebrate our arrival Giovanni had printed out my first e-mail order to him and framed it. I didn't realize it at the time, but that was his first export! He even had a bottle of the 2002 Pinot Grigio that we first had ordered. Much has changed since that first order and the quality of Giovanni's wines has risen steadily through the years with the help of his consulting enologist Andrea Rossi, and some pesky California retailer who's always asking him to change things.

Giovanni's winery is in the Isonzo DOC, which is right up against the Slovenian border on the banks of the Isonzo River. This is a glaciated plain so it's fairly flat. There's lots of stone in the soil and it reminds me of Bordeaux, although this is mostly a white-wine-producing region. It is a wet, cool region mostly. I once asked Giovanni why most of the houses had roofs with rather long eaves extending outward. I thought maybe it was a bit of prairie architecture inspired by Frank Lloyd Wright. No, he said; it rains a lot.

The 2014 Blason Pinot Grigio Isonzo has a delicate nose, full of ripe pear aromatics and hints of dried herbs. On the palate you can see the weight of Pinot Grigio. It has a richer texture than a lot of other varieties and here it is expansive. The finish is clean and lasting. This is a wonderful wine to go with grilled fish, and it's also an easy summer aperitivo.



The rocky soil of a Blason vineyard.

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

Re-order Form

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

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

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

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

Signature Red Club Previous Offerings

___ Bottle(s) 2013 Domaine Faiveley "Clos Rond" Mercurey @ \$24.99 per bottle

The 2013 Domaine Faiveley "Clos Rond" Mercurey comes from a specific vineyard in the Côte Chalonnaise that lies a stone's throw from numerous Premier Cru vineyards. A classic Mercurey, this wine deftly combines crunchy red fruits and spice notes, and a brisk minerality of graphite notes and wet stone. It's perfectly pleasing, a great introduction to classic Red Burgundy that won't break the bank. You could pair this with grilled lamb and pork chops.

___ Bottle(s) 2012 Alysian Russian River Pinot Noir @ \$24.99 per bottle

The 2012 Alysian Russian River Pinot Noir is a blend of multiple vineyard sources spread throughout the Russian River Valley. The Russian River Valley is in my opinion the greatest source of top-notch Pinot Noir outside of Burgundy. That shows in the quality of this wine. It's packed with ripe strawberry and raspberry flavors. Its aromas have notes of rose petal and fresh sage. This mouthwatering Pinot Noir delivers beautiful fruit and good acidity and balance. Perfect with salmon or fresh spinach salad.

___ Bottle(s) 2013 Chante Cigale Châteauneuf-du-Pape @ \$27.99 per bottle

Notes of rich berry fruit, confiture of figs, potpourri and Chinese five-spice powder erupt from the glass, while on the palate fresh blackberries and pipe tobacco prevail. This is worthy of the cellar for a few years, but it's also superb to

enjoy now with hearty stews, cassoulet, or grilled meats. —*Keith Mabry, K&L Rhône/French Regional Buyer*

____ Bottle(s) 2014 Kalinda Napa Valley Cabernet Sauvignon @ \$21.99 per bottle

The 2014 Kalinda Napa Valley Cabernet Sauvignon smells terrific in the glass with aromas of black licorice, blackberry kirsch, plums and spice. These intoxicating aromas give way to a palate loaded with fresh-picked blackberries, crème de cassis, spice and rich chocolate notes. Smooth and harmonious with silky tannins and a complex feel, this wine is big. It needs a hour-plus in the decanter to truly be able to strut its stuff. Pair this beauty with filet mignon and a dab of Béarnaise sauce and you will have a heavenly repast.

____ Bottle(s) 2011 Cal Batillet D'Iatra Priorat @ \$24.99 per bottle

Floral notes, crushed rock and hints of black raspberry kirsch spring from the glass followed by a dense core of raspberry jam, black fruits and sweet oak accents. Full and rich with great purity and delineation, this wine shows subtle grace given its size and weight. Pair this beauty with a pan-grilled pork chop or thin-crust pizza. Robert Parker's *Wine Advocate* gave this wine 93 points, and Stephen Tanzer's *International Wine Cellar* gave it 91.

____ Bottle(s) 2013 Mas Alta Artigas Priorat @ \$24.99 per bottle

The 2012 Mas Alta Artigas Priorat had a 94-point score from Robert Parker's *Wine Advocate* and a 91-point score from Stephen Tanzer's *International Wine Cellar* so not only was it more expensive; it also sold out very, very quickly. With this wine, the 2013 Mas Alta Artigas Priorat, we had the advantage of making the deal before the press had come out. The wine offers gorgeous aromas of licorice, smoke, and black fruits while on the palate it reveals a deep core of blackcurrant, black raspberry and lavender with great purity, sweet tannin and surprising minerality. This wine is an outstanding deal. Pair this stunner with rich red meats or hearty pasta with red sauce.

____ Bottle(s) 2011 Finca Villacreces Ribera Del Duero Spain @ \$24.99 per bottle

Exotic notes of blue and black fruits fall from the glass. With a hedonistic palate of cherry-vanilla coke, spice, smoke, mocha and volcanic earth notes, this full-throttle offering is simply irresistible! Pair this wine with spicy, wood-oven pizzas, a rich cut of filet mignon or a gourmet hamburger. *Vinous* gave this wine 92 points, and Robert Parker's *Wine Advocate* gave it 90 points.

____ Bottle(s) 2013 Maranet Russian River Valley Pinot Noir @ \$24.99 per bottle

Dark berry fruit, notes of cola and strawberry preserves flow across the palate with supple tannins, crisp acidity and a smooth, lush finish. This is a delicious and easy-drinking Pinot Noir. Pair this wine with fresh salmon steaks, pork roast or leg of lamb.

____ Bottle(s) 2013 Myka Cellars "Rebecca's" Santa Cruz Mountains Pinot Noir @ \$19.99 per bottle

A delicious wine, packed with pretty berry flavors and aromas of rose and hibiscus, buffered by racy acidity. This is a top-notch offering. The fruit is pure and delineated with just the right amount of tannin and acid balance, and the finish is long, smooth and supple with hints of dried herbs. Pair this beauty with fresh salmon or a roast chicken.

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

Delicious, packed with blackberry jam, black plums, crème de cassis, spice notes and baker's chocolate. This is a hedonist's delight, a lot of fun. It's big and bold as Petite Sirah should be, and deftly mixes size and weight without coming off heavy or hot. Pair this puppy with slow-cooked red meats and rich foods that need an equally rich foil.

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

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

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

The 2013 Seghesio "Rockpile" Sonoma Zinfandel has amazingly delineated red and black fruits followed up by fantastic spice notes and a focused mid-palate where the tannins, sugars, acid and fruit all meld together harmoniously. This wine is perfect paired with seared red meat. You can enjoy it now, or cellar it for a good five years and see how well it develops, as classically made Zinfandels are designed to do. *Wine Spectator* gave this 93 points.

Premium Wine Club Previous Offerings

____ Bottle(s) 2013 Floodgate Wine Company Russian River Valley Chardonnay @ \$14.99 per bottle
The 2013 Floodgate Wine Company Russian River Valley Chardonnay is great! A pretty nose of tropical fruits, white flower and hints of toasty oak quickly lead to a palate awash with pear, apple and tropical fruit flavors. This wine has good balance, with excellent harmony between tannins, sugars and acidity. It feels rich and full bodied without coming off heavy or clumsy. Match this beauty with roast chicken or pasta primavera, or enjoy it as apéritif.

____ Bottle(s) 2012 Arnaldo Caprai Montefalco Rosso @ \$14.99 per bottle
The 2012 Arnaldo Caprai Montefalco Rosso is a blend of 70% Sangiovese, 15% Sangrantino and 15% Merlot aged for 12 months in 70% Slavonian oak barrels and 30% French oak barriques. The wine has dried berry aromas, hints of black licorice and spice notes mingled with chewy tannins and graphite and berry flavors. Long, rich and full-bodied, this is perfect with barbecue, rich stews and chicken molé. James Suckling gave this wine 91 points.

____ Bottle(s) 2013 Barber Cellars “Mr Beast” Sonoma Mountain Zinfandel @ \$14.99 per bottle
The Zin that Barber Cellars produces from this vineyard has a classic style. The 2013 Barber Cellars “Mr Beast” Sonoma Mountain Zinfandel is a cool-climate, elegant wine with raspberry notes and chili pepper flavors. Racy red fruit spices come from the vineyard’s plethora of volcanic soils. Coastal fog keeps the vineyard cool, the grape sugars low, and the wine focused and lean. Here’s how *Wine Enthusiast* describes the wine: “A field blend with defined amounts of Petite Sirah and Alicante Bouschet, this wine is perfumed and light bodied, exhibiting soft, persistent waves of black pepper and crisp red fruit that give it a cool-climate edge of approachability and intrigue.”

____ Bottle(s) 2014 Emmolo Napa Valley Sauvignon Blanc @ \$14.99 per bottle.
The 2014 Emmolo Napa Valley Sauvignon Blanc is sourced from two family vineyards, Rutherford and Oak Knoll. The fruit from Rutherford vineyard helps to provide fresh citrus characteristics while the Oak Knoll provides crisp minerality. The grapes are lightly pressed and then fermented in stainless steel tanks and aged in both stainless steel and older French oak barrels. The resulting wine has fresh floral aromas with hints of citrus and a touch of salinity while the palate displays beautiful grapefruit, tangerine, and honeysuckle notes with bright acidity and hints of wet stone. This is a great Sauvignon Blanc. Pair this beauty with sea bass, fresh salmon or a zippy salad.

____ Bottle(s) 2013 Simi Cabernet Sauvignon Alexander Valley Sonoma County @ \$14.99 per bottle
On the nose the wine displays pretty notes of black cherry, cola, mocha, spice and hints of cassis. The palate unfolds seamlessly to flavors of cherries, plums, blackcurrants and spice with fresh acidity, great balance and impressive complexity. The tannins are firm and fine with a soft, lush finish. Pair this winner with strip loin and mushrooms or a nice lamb shank. *Wine & Spirits* gave this wine 90 points.

____ Bottle(s) 2012 Mas de Volques “Alba Dolia” Languedoc @ \$14.99 per bottle
A white blend of 65% Viognier and 35% Roussane, which results in a Condrieu-like wine at a fraction of the price! A beautiful nose of candied peach, white flowers, lychee and apricot notes seduces you immediately. Then the palate reveals an intoxicating wine that has good acidity, peach, minerality, notes of honey and tropical fruits in a seamless and approachable package. I would pair this with grilled prawns, roast chicken or a cheese plate.

____ Bottle(s) 2013 Kingston Vineyards (K&L Cuvee) Pinot Noir, Casablanca Valley, Chile
@ **SPECIAL \$12.99** per bottle
The history of this wine is that when our Chilean buyer visited the winery outside Casablanca, he stumbled across a lone, small stainless steel tank, which he was told contained press wine for the folks who work at Kingston. After tasting it, he knew that we would have to offer it for sale. It’s so expressive of Pinot Noir, so much fun and so easy to drink. Bright, juicy, crisply red-fruited Pinot Noir such as this, without excessive oak or fruit sweetness to weigh it down, is a rarity at this price, but our friends at Kingston Family Vineyards managed to make it happen for us.

Best Buy Wine Club Previous Offerings

____ Bottle(s) 2015 Allram Grüner Veltliner 1L @ \$9.99 per bottle
The 2015 Allram Grüner Veltliner 1L is an overachiever. Sourced from a handful of sites around the Kamptal area, it is an ideal representative of the region as a whole. Fermented in stainless steel and then also allowed some fine lees

contact in tank, this wine delivers some snappy fruit up front with hints of floral spice. It also has a textural middle component. It's light on its feet, while having length and focus. A perfect wine for the bounty of spring-planted vegetables with a side of grilled sausage right off the grill. —*Eric A. Story, K&L Buyer of Austrian wines*

____ Bottle(s) 2014 Château de la Negly “La Côte” Languedoc la Clape @ \$9.99 per bottle

Loaded with gorgeous blackberry, currant, spice and garrigue notes, this is a wine of sumptuous pleasure. Think everything you love about a Côtes du Rhône, amplified with more freshness. Serve this classic with steak and pommes frites or maybe a braised lamb shank. Go Mediterranean: sprinkle a mélange of fresh herbs over your dish and watch this wine over-deliver. —*Keith Mabry, K&L Rhône/French Regional Buyer*

____ Bottle(s) 2013 Tikves Rkaciteli Macedonia @ \$9.99 per bottle

This crisp, bright, fruity wine with great mineral hints is flat-out delicious! The Rkatsiteli grape is reminiscent in style to both Torrontes and Grenache Blanc. It was one of the most widely-planted grapes in Russia and by extension Eastern Europe, accounting for as much as 18% of that area's wine production. Thanks to its versatility (it can be made both sweet and dry and in a sherry style) and its ability to cope with cold weather, Rkatsiteli became a staple in the Eastern European wine growing community. Like other indigenous varietals that have recently garnered fame, the Rkatsiteli grape looks to be good fun to follow.

____ Bottle(s) 2014 Domaine Lafage “Novellum” Chardonnay Languedoc-Roussillon @ \$9.99 per bottle

This is 100% Chardonnay. About one-third of is aged for three months in Burgundian barrels, the rest in stainless-steel tanks. An interesting twist is that 70% of the wine aged in tank was aged on Viognier lees, to add floral characteristics. A bright, crisp and beautiful offering, it has gorgeous floral notes with tropical fruit flavors, peach, honeysuckle, apricot and pineapple. Impressive balance. A great Chardonnay that competes with California offerings that are double and triple its price!

cheese salad, plate of charcuterie or any dish that needs a smooth, ripe red. Robert Parker gave this wine 92 points.

____ Bottle(s) 2013 Villa Maria “Private Bin” Red Blend Hawke's Bay New Zealand @ \$9.99 per bottle

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

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

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

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

A rich, stylish red with gorgeous red fruit, licorice and spice notes, fine tannins and good acidity. This is an incredibly versatile red. You can pair it with pizza, barbecue, pasta, and anything that has spiciness or bold flavors.

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

____ Bottle(s) 2013 Ronco Blanchis Collio Pinot Grigio @ \$12.99 per bottle

Pinot Grigio is not generally a grape variety that fires me up but this is a Pinot Grigio of real quality. The 2013 Ronco Blanchis Pinot Grigio Collio has a nose full of white flowers, with a bit of allspice flowing from the glass. On the palate it is decisively rich and supple, showing lots of weight and presence. A long and persistent finish makes this wine stand out of the crowd. Fermented and aged in stainless steel, this is an ideal food wine, pairing perfectly with full-bodied fish such as halibut or swordfish. I'd add a sautéed vegetable medley to it, and voila! Enjoy!

____ Bottle(s) 2008 Fattoria Rodano Monna Claudia @ \$26.99 per bottle

Monna Claudia is a Super Tuscan blend of 50% Sangiovese that is aged in traditional large Slavonian oak barrels for two years, and 50% Cabernet Sauvignon aged in French barrique for two years. The result is a powerful, structured

wine with lots of earth, spice, plummy fruit and length. I would heartily recommend decanting this wine an hour or two before you wish to drink it, but the results are amazing! Apologies to vegans and vegetarians but I think this wine needs a Bistecca Fiorentina. Enjoy!

____ Bottle(s) 2011 Fontodi Chianti Classico @ \$24.99 per bottle

Fontodi sits above what the locals call the Conca d'Oro (the Golden Conch shell), an amphitheater of a vineyard, the largest single exposure of vineyards in Chianti Classico. Chianti is a geographic and geologic nightmare, in a way; it doesn't allow for much in the way of homogeneity. The Conca d'Oro is as good as it gets. The Chianti Classico is Fontodi's largest production wine, over 14,000 cases. The 2011 was fermented using indigenous yeasts and then aged in used Tronçais and Allier barrels for 18 months from all-organic vineyards. The wine has wonderful richness but still that classic central structure. Perfect for your next barbecue!

____ Bottle(s) 2014 Gianni Gagliardo Fallegro @ \$14.99 per bottle

The Gagliardo Family is based in La Morra and has vineyards in the Langhe and Roero. They grow Fallegro in the Roero on the north side of the Tanaro River, where the soils are good for white grapes. Each parcel is vinified separately; the juice is blended later. Everything is done manually, with no machine harvesting. The grapes are harvested vineyard by vineyard so the specific soil and/or ripening characteristics can be sorted out. The grapes then take the next step into the press, with the shortest time possible from picking to pressing, usually under five hours. A natural cold decanting removes solids from the juice and then the wine is fermented in stainless steel between 60 and 64 degrees. Finally a finished bottle, ready to make you happy! This is such an ideal wine for an apéritif, a warm afternoon, with light finger foods. If you've ever been in Italy's Piedmont region in the humid summer you know how perfect it would be!

____ Bottle(s) 2012 Vignalta Agno Casto @ \$19.99 per bottle

The wine is fermented in a pneumatic press at 64 degrees for 8 to 15 days depending on the year, then spends ten months on the lees before release. When I tasted this wine last year at Vinitaly I was stunned at the aromatic purity, the palate depth, the full-bodied nature and overall drinkability. This isn't a simple wine; it has power, depth and real aging possibility. I find it a perfect pairing for full-bodied fish such as swordfish, or halibut risotto with asparagus, or mixed seafood grill. Or, just enjoy it on its own on a sunny spring day.

____ Bottle(s) 2010 Il Valentiano "Campo do Marzo" Brunello di Montalcino @ \$22.99 per bottle

This is a beautiful, supple and expressive wine. Listen up! A couple of hours before you drink this wine, decant it. It doesn't seem as if it would need the air time as it's so well balanced, but trust me, it does!

____ Bottle(s) 2012 Terre di Giurfo "Nardalici" Etna Rosso @ \$24.99 per bottle

I was really blown away by the density and richness of this wine. It has a broad, powerful finish and shows some tannic grip. A lot of other Etna wines are far more ethereal and don't pack as much depth and power. Perhaps Achille's ideas for Etna are different because he is used to flavors and structure from a different region. This wine would be great with the eggplant-based Sicilian classic Pasta alla Norma. The grapes used in Etna Rosso (Nerello Mascalese with a much smaller percentage of Nerello Cappuccio), especially when grown on Etna, have a unique, very special character. I characterize them as a cross between Burgundy and Barolo... please allow me a bit of poetic leeway here.

____ Bottle(s) 2014 Terre del Principe Roseto del Volturno @ **SPECIAL \$19.99** per bottle

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

____ Bottle(s) 2012 Casanova di Neri Rosso di Montalcino @ \$21.99 per bottle

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

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

___ Bottle(s) 2006 Fallet-Dart Brut Champagne @ \$44.99 per bottle

The Fallet family has been growing grapes since 1610. They have learned to be patient, and their current vintage release is ten years old, the 2006 Fallet-Dart Vintage Brut Champagne. This is one of the most premium bottles ever offered in the club, and I feel very proud to offer it. The wine is composed of 70% Chardonnay and 30% Pinot Noir and has had over seven years on the lees. I was knocked out by the extraordinary texture that the long ageing has given this wine. It has a bead as fine as any big name in the store. The time has not made this wine overly toasty; the vineyard sources are of such top quality that the wine still seems young, with an almost minty, clean white fruit and aroma and flavor. The back end is long, and all chalky class. This will make a fine partner to any high quality fish. Our first bottle will be with halibut en papillote!

___ Bottle(s) Jean Josselin "Cuvee des Jean" NV Brut @ \$24.99 per bottle

If you like a great deal, this is the best deal we have ever offered in this club. The wines come from an estate of just under 30 acres that has been producing Champagne since the 1950s. Everything is pressed the old-fashioned way in the gentle but labor-intensive Coquard basket press. This all-Pinot Noir Champagne has an excellent black cherry fruit aroma, balanced by very good acidity on the dry finish. It is one of the best apéritif Champagnes we have offered, with a clean, bracing style that will make you want to come back for more. A toast to you!

___ Bottle(s) 2008 Michel Lorient Apollonis Vintage Extra Brut @ \$34.99 per bottle

Composed of 60% Meunier and 40% Chardonnay and aged for over six years on the lees. The nutty, subtle toast and shimmering minerality of this great bottle made a perfect pairing with sashimi. Having tasted the Lorient wines back to 1959, I highly recommend cellaring as many bottles of this as you can for the future, if you like it today!

___ Bottle(s) Arthur Marc Grand Cuvée Brut Champagne @ \$34.99 per bottle

This estate is tiny, with just four hectares of vineyard, the father-and-son team of Gregory and Patrice Marc make exclusively Champagne without malolactic fermentation. Their estate is almost entirely in the gorgeous village of Fleury-la-Rivière, and includes even a few rows of ungrafted vines that have so far escaped phylloxera. The Arthur Marc Grand Cuvée Brut Champagne is even parts Chardonnay and Pinot Noir, aged for over five years on the lees. It includes 20% reserves from older vintages. This makes a spectacular apéritif Champagne, with clean sourdough-toast aromas and flavors. It is old-fashioned in all the right ways and has excellent pinpoint bubbles, a creamy texture from long ageing and a high quality long finish.

Signature Red Six-Pack #1 (Crazy Cali Cab Deal)

This is such a great deal I might just buy a few for myself! This six-pack contains only California Cabernet Sauvignon with 2 bottles each of **2010 Foley Johnson Napa Valley Cabernet Sauvignon**, 2 bottles **2011 Stonestreet Alexander Valley Cabernet Sauvignon** (93pts *Wine Enthusiast*) and 2 bottles of **2012 Girard Napa Valley Cabernet Sauvignon**. K&L's regular retail price for these six bottles would be \$189.94 and with your special club pricing you would save \$40 and pay \$149.94. But with our incredible six-pack deal you save an additional \$30. **Pay only \$119.94 for six incredible bottles of California Cabernet Sauvignon!** This deal is almost too crazy to be real!

Signature Red Six-pack #2 (The All Mixed-Up Pack)

If variety is the spice of life then this All Mixed-Up Pack is the sriracha sauce of wine sampler packs! In this great deal you get 2 bottles of **2011 Seavey "Caravina" Napa Valley Cabernet Sauvignon**, 2 bottles of **2013 Seghesio "Rockpile" Zinfandel** (93pts *Wine Spectator*) and 2 bottles of the **2013 Myka Cellars "Rebecca's" Santa Cruz Mountains Pinot Noir**. The six wines in this fantastic pack retail at K&L for \$225.94 and with your wine club discount you would save an additional \$46 and pay \$179.94. **But with the special six-pack deal we have for you, you'll save an additional \$60 and pay only \$119.94.** This is almost 50% off the regular retail price. I almost think there was a mixup with the pricing, it is such an amazing deal!