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July 2017

Dear K&L Wine Club Members,

As I write this the Golden State Warriors have just won their second championship in three years. Pretty amazing given how long they toiled away in futility. As a child growing up in the late 1970s I had little to root for as far as sports championships went. The Giants, Warriors and 49ers were all pretty awful except for the occasional short-lived playoff appearance. Then the 49ers broke through, then my beloved Giants and lastly the Warriors. Speaking of winning that's exactly what we've accomplished this month in the wine clubs: one winning wine after another.

Anyone who has been a club member or read the K&L newsletter knows I am a big fan of the Languedoc-Roussillon and Rhône Valley. The Signature Red Club is on fire this month with two of the Rhône Valley's greatest producers showing you what they do best. We start off with the 2014 JL Chave "Offerus" Saint-Joseph. Chave is not only a reference-point producer from Saint-Joseph; he's one of the greatest producers in all of the Rhône Valley. We partner the Saint-Joseph with the 2014 Domaine de Bila-Haut "Occultum Lapidem" Côtes-du-Roussillon Villages. This is the Roussillon project by famed Northern Rhône vintner Michel Chapoutier. This delicious red is further proof of the emergence of the Languedoc-Roussillon. The greatest vintners in all of the Rhône Valley are now firmly planted there because it is the source of some of France's greatest values.

The Premium Club is where we get to be a little artsy and esoteric on occasion. This month we begin with the 2014 Double Canyon "Horse Heaven Hills" Cabernet Sauvignon Washington, a fantastic Cabernet Sauvignon that showcases the depth and Bordeaux-like characteristics that Washington Cabernet Sauvignon can achieve. Paired with it is the 2015 The Royal Tokaji Company "The Oddity" Dry Furmint from Hungary. A recent spate of investment in Hungary has spurred the emergence of their wine industry to venture beyond just sweet Tokaji wines. This wine is a fantastic white with aromas of spiced apples, melon, bananas and wet stone. This exotic and esoteric white has a unique taste profile and is an ideal food wine. I hope you find this wine as enjoyable and fascinating as I did.

I am really happy with our Best Buy Club selections this month. We'll begin with the 2010 "O" Wines Columbia Valley Red Wine, an example of what the K&L clubs do so well. Because of our relationships, a supplier who had a winery-only offering that was left over, was willing to cut a deal. So you're getting a wine that easily sells for double the price, with some age on it. It is drinking beautifully and really is a screaming deal. We also have a wonderful wine from Alto Adige (Italy), the 2014 Viticoltori San Pietro Pinot Bianco. This is a fresh and lively white that ideally suits the summer months, either as an apéritif or with light summer fare. Both of these selections this month are home runs.

Our Italiano Club this month has me really excited with wines that represent some of the best value in all of Italy. While a lot of people spend their time and energy talking about Brunello di Montalcino, I find that I enjoy Rosso di Montalcino almost as much. We have a dynamic duo here, the 2015 Castigliocondo Rosso di Montalcino "Campo ai Sassi" and the 2014 Pian delle Vigne (Antinori) Rosso di Montalcino. Two of the greatest producers of Brunello di Montalcino giving you their "baby" Brunello in the form of Rosso di Montalcino. A pretty amazing pair of wines. *Abbondanza!!*

Alex Pross

Wine Club Director, K&L Wine Merchants

Signature Red Collection Wine Club

2014 Domaine de Bila Haut “Occultum Lapidem” Côtes-du-Roussillon Villages Latour de France

Our first selection comes to us by way of Michel Chapoutier, a man most famous for his incredible work in the Rhône Valley. Mr. Chapoutier, who produces some of the finest wines in Hermitage, Côte Rôtie and Saint Joseph, is not one to settle on producing wine in just one region. After extensive research he determined that he should begin a project in the Roussillon, just north of the Spanish border on the Mediterranean side of France. The region offers many great opportunities including a rich geological background with incredible soil diversity ranging from schist, gneiss and limestone to granite. It is a warm, dry region that receives cooling winds from the Pyrenees and Atlantic. That makes disease pressure really low and organic farming very cost effective. Chapoutier prefers to farm all of his holdings organically and he farms most of them biodynamically. Finally, his favorite grape variety, Syrah, has taken beautifully to the region. It complements the two indigenous grapes, Grenache and Carignan, extremely well.

The “Occultum Lapidem” is all fruit from Chapoutier’s vineyards in Latour de France, one of the Cru Villages of Roussillon. It is the flagship wine of the property, consistently heaped with praise by critics and consumers alike. The 2014 is Syrah and Grenache dominant, with a splash of Carignan that was planted on a mix of gneiss and schist soils. All grapes are harvested by hand, de-stemmed and fermented in concrete tanks. Aging is done in a mix of concrete tanks and large wooden casks, preserving the integrity of the fruit without much oak adornment. The vintage 2014 was a little cooler in the region, providing a great thread of freshness and bright blackberry fruit notes to this wine. Notes of violets, currants and peppery spices also abound. Since Roussillon is so close to the Spanish border, there is a large Catalan population throughout the region. The beautiful food there is a great hybrid of savory roasted meats, cured hams and salumi, beautiful seafood and creamy sauces. My own favorite dish was a chickpea salad tossed with Spanish chorizo, roasted peppers and a light vinaigrette laced with a little cumin. That and maybe a grilled veal chop and you’ve got a pretty perfect pairing for this wine. —Keith Mabry, *K&L Rhône/Loire Valley/French Regional Buyer*

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

2014 J.L. Chave Selection “Offerus” Saint-Joseph

One of the other great producers of the northern Rhône is Jean-Louis Chave. Like Chapoutier, he is famous for his Hermitage. Unlike Chapoutier, Jean-Louis Chave focuses all of his attention on the Rhône. Through his “Selection” bottlings, Mr. Chave owns and sources fruit from a variety of different sites in the northern Rhône, and he makes some of the most iconic Syrahs, Marsannes and Roussannes in the region. The Chave family history in wine dates back to the 15th century, when they were farming in and around the hill of Hermitage. Jean-Louis attended oenology school and rejoined his father at the estate in 1992.

Chave, as a producer, has always been known for blending from their various sites (each one a distinct tiny parcel) to bring out the greatest character of each appellation. The “Offerus” represents a blend of Chave’s



Renowned Rhône winemaker Michel Chapoutier also owns and makes the wines of Domaine de Bila-Haut.

personal parcels around the villages of Mauve and Tournon (in the south near Hermitage), making up about 80% of the blend, and a few contract parcels they farm in the north near Condrieu and Côte-Rôtie. This cépage, composed of 100% Syrah, is a gorgeous panoply of baking spices and lavender tones. The brambly black fruit and roasted fig notes provide plenty of open fruit, and the light burnished leather quality adds to the complexity. I personally am a huge fan of Saint-Joseph as it represents some of the best QPR (quality to price ratio) from the northern Rhône. Hillside fruit from granitic soils without the lofty price tags of Hermitage and Côte-Rôtie? Yes, please! The 2014 vintage is pretty versatile overall, providing immediate drinkability alongside plenty of structure for some short-term aging. If you open this bottle now (that's what I'm planning on doing myself), give it an hour or so in a decanter. Then make sure to offer the "Offerus" to your friends with a roasted leg of lamb dusted in Moroccan spices. —*Keith Mabry, K&L Rhône/Loire Valley/French Regional Buyer*



Jean-Louis Chave's family has been growing grapes at Hermitage since 1481.

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

Premium Wine Club

2014 Double Canyon "Horse Heaven Hills" Cabernet Sauvignon Washington

I love Bordeaux, and the reason I bring it up when writing about Washington Cabernet Sauvignon is that I believe the closest approximations to Bordeaux wines both qualitatively and stylistically are the Cabernet Sauvignons of Washington State. They have richness without being too sweet, alcoholic or tannic, and they have a chocolate note that a lot of California Cabernets lack. The balance and harmony of tannins and acidity that many Washington Cabs attain is very reminiscent of the wines of Bordeaux. One of the advantages that Washington has, that not many people know about, is that the regions of Washington where most of the wines are grown are arid plains or valleys that receive almost no water.



The Horse Heaven Hills appellation overlooks the Columbia River.

This enables winemakers to control the amount of water their vines receive. That along with climate goes a long way to determining the quality of the grapes going into the wines.

The 2014 Double Canyon "Horse Heaven Hills" Cabernet Sauvignon is a stellar offering, sourced from a vineyard located between the Yakima Valley and Columbia River. The Horse Heaven Hills appellation is 50 miles long and 20 miles wide and is characterized by dry desert lands and persistent winds. These conditions help to create a Cabernet Sauvignon with admirable depth and polish, and great fruit concentration as well. The 2014 Double Canyon "Horse Heaven Hills" Cabernet Sauvignon has

notes of cedar, baker's chocolate and crème de cassis, with a velvety palate that oozes dark berry fruit and mocha and spice notes. The finish is long and smooth with echoing notes of dark berries and chocolate slowly fading away. A great match with steak, burgers or pizza, this is a wonderful Cabernet Sauvignon from Washington. *Wine Enthusiast* gave it 91 points.

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

2015 The Royal Tokaji Company “The Oddity” Dry Furmint Hungary

I hope that most of the people who joined the Premium Club did so for a combination of reasons, one of them, I hope, being the opportunity to be exposed to a myriad of different wines. I make every effort to keep it interesting and exciting, trying to find new wines that express the quality and terroir of as many regions as possible. With this Dry Furmint from Hungary, I'm going out on a limb a bit. While Hungary has a very, very old winemaking history, the country is mostly known for either Green Hungarian wine or sweet Tokaji, neither of which ever truly struck a resounding cord with the American consumer. The scene has changed recently, with a large influx of investment that has allowed many Hungarian wineries to modernize and clean up their winemaking capacities.

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

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



The winery buildings of The Royal Tokaji Company.

Best Buy Wine Club

2010 “O” Wines Columbia Valley Red Wine Washington

I know I have brought up in the past how important relationships are in the wine business. Yet another perfect example is the 2010 “O” Wines Columbia Valley Red Wine Washington. The winery and principals involved in “O” wines made these wines as a charitable endeavor, to help low-income women afford college through a scholarship program. Like many created wine labels, they struggle to achieve traction. Lots of times the product is excellent as with “O” Wines, but how do you get a label noticed, get product out there and grab the attention of the consumer in a saturated marketplace? If I had the answers I'd be running a branding company instead of selling wine. What I can tell you is these market inefficiencies helped me to get you a tremendous wine here, at an incredible price.

A blend of 59% Merlot, 27% Cabernet Sauvignon, 11% Syrah and 3% assorted other varietals, the 2010 “O” Wines Columbia Valley Red Wine tips the scales at an easygoing 13.5% alcohol. Aromas of black plum, licorice and baking spices gracefully cede to a palate of cherry, berry fruit and bitter chocolate flavors. The finish is energetic and satisfying, with mocha and chocolate notes displaying

themselves thanks to the wine's age. When I first started out in the wine business 20-plus years ago we would routinely see everyday wines that had four, five, even seven years of age on them, on the shelves waiting to be purchased. Those wines were already in that perfect drinking window much as this wine is today. Alas, wineries went from being run by the winemaker to being run by the accountant which meant wines were made to be sold. This delightfully drinking 2010 red from Washington is a fantastic value and it's drinking perfectly right this second.

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

2015 Viticoltori San Pietro Pinot Bianco Alto Adige

One of the best developments I have seen over the last ten-plus years is the staggering increase in quality across the board of Italian white wines. When I first started out in the wine business the average Italian white wine was a bland, almost lemony, watered-down version of a white wine, showing the effects of severe over-cropping. The idea of varietal differences was muted away and the entire white wine industry in Italy languished. Then came the same story we have heard again and again: Younger family members appeared on the scene and challenged their parents to make better wines. They made better wines by reducing yields and employing new winemaking practices. All of a sudden the true character of many native varietals began to show and the influence of terroir could be seen in Pinot Grigio, Pinot Bianco, Soave, Vermentino, etc. Now when I try an Italian white wine I expect to be wowed.



Wine growers of the Alto Adige enjoy dramatic alpine backdrops.

Viticoltori San Pietro is a cooperative that operates out of Alto Adige, in Northern Italy. I have always enjoyed the wines of Trentino/Alto Adige, probably because of the synergy of Italian artistry and passion with German/Swiss precision that you find in this region, which borders Austria's South Tyrol. The 2015 San Pietro Pinot Bianco is a classic example of a great white wine made by a cooperative. The wine is loaded with aromas of lime blossom, green apple and peach. The palate is lively and refreshing with citrus and mineral notes plus zippy acidity and peach flavors. Precise and delicious, this is a great white wine to enjoy out on your patio or with a summer salad.

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.*

2015 Castelgiocondo "Campo ai Sassi" Rosso di Montalcino

The Frescobaldi are one of Tuscany's oldest wine families. They are based in Rufina, just east of Florence, and they have wineries in multiple zones across Italy. While their family history is definitely rooted in Florence, their estate in Montalcino, Castello di Nipozzano, defined Chianti Rufina in the US for decades. I was at a dinner a few years ago with multiple members of the Frescobaldi family. They are practiced royals, elegant and well spoken, even when it comes to sotto-voce, but when they talk about Montalcino there's always a twinkle in their eyes. The estate is on the west-south-west side of Montalcino,

about a 14-minute drive from the town's center, just a bit northwest of the village of Tavernelle.

The 2015 vintage in Italy is pretty fabulous and in Montalcino it was really good: warm, dry, sunny and then a couple of late sprinkles to give the vines a bit of water (irrigation is not allowed in Montalcino). I was in Tuscany for the harvest that year and the weather was perfect. Although I didn't taste at Castelgiocondo, from the properties where I did taste I could tell immediately that it was an exceptional vintage. The Castelgiocondo "Campo ai Sassi" Rosso di Montalcino (*campo ai sassi* means field of stones) comes from a series of vineyards planted in 1990 to 2000. The wine had 16 days of fermentation on the skins in stainless steel and then went into a mix of barrels — 80 and 100hl Slavonian oak barrels, and a sizable portion in used French oak barriques. The nose is plummy, with hints of chocolate and spice. On the palate the wine shows a supple richness backed up by some evident tannin. They suggest that you pair the Rosso di Montalcino with an egg-pasta dish such as pappardelle with a rabbit sauce, or in Montalcino the ubiquitous wild boar.



Castello di Nipozzano, built in the year 1000 as a defensive fortress, sits above the Sieve and Arno valleys in the heart of the Rufina.

Your re-order price for this wine as a club member is: \$22.99 per bottle.

2014 Pian delle Vigne Rosso di Montalcino

The Antinori family purchased the Pian delle Vigne estate in 1995. That might seem a bit recent, especially for such an ancient Tuscan family, but after the Antinori purchase the Consorzio Brunello di Montalcino has seen the addition of more than 100 new producers. Brunello di Montalcino itself is not a large DOCG. The area is about ten miles square. The amount of acreage allowed to be Brunello di Montalcino or Rosso di Montalcino is tightly controlled and it is currently maxed out. The Pian delle Vigne estate is on the western edge of the appellation, west of the village of Camigliano. The estate has 470 acres, 160 of which are planted to vines, all Sangiovese, at an altitude from about 400 feet to over 800 feet. Antinori planted more than half of the vines in 1996 and 1997, just after purchasing the land.



The Antinori family have owned Pian delle Vigne since 1995.

Antinori has centuries of experience growing Sangiovese. If you read about the grape Brunello you'll be told it is one clone of Sangiovese, but in fact modern Brunello di Montalcino has a variety of Sangiovese clones. I know of no one who has just the "Brunello" clone. At Pian delle Vigne's location in the warmer, drier, western portion of Montalcino, the harvest is generally a couple of weeks earlier than what it would be in Chianti Classico. Sangiovese is harvested during a range of time all around Montalcino, due to local climate and soil characteristics. In general Montalcino is warmer than Chianti Classico. The 2014 vintage was variable across Montalcino, and for Pian delle Vigne the wetter, cooler

vintage actually helped the vineyard growth in this normally warmer area. It allowed for a longer, slower growing season. When you are in Montalcino you'll have the local pasta with this wine. Everyone eats it. It's a hand-rolled spaghetti shaped pasta called Pinci and you will undoubtedly have it with a wild boar sauce. It's perfect for this Rosso!

Your re-order price for this wine as a club member is: \$16.99 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) 2015 Mas Doix "Les Crestes" Priorat @ \$24.99 per bottle

The 2015 Mas Doix "Les Crestes" Priorat is a blend of 80% Grenache, 10% Carignan and 10% Syrah aged for eight months in two-year-old French barrels. The wine is unfinned and unfiltered. The result is a dark, crimson red wine with dark berry and licorice aromas and a palate of cherry, cola and dried herbs. The wine has excellent weight and feel, with good acidity and balance and a long, harmonious finish. You can pair this wonderful red with meats, cheeses or a gourmet pizza.

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

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

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

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

____ Bottle(s) 2013 Domaine La Colliere "La Fontaine" Rasteau @ \$24.99 per bottle

This wine may be one of the best wine values of the entire 2013 Rhône vintage. Made from 80% Grenache grapes and 20% Mourvèdre sourced from 70-year-old vines, the 2013 Domaine La Colliere "La Fontaine" Rasteau is a beautiful wine with aromas of raspberry, spice, herbs and hints of stone. Fruits and pepper accents hit the palate as this lively, fresh offering unfolds. Perfect for pizza, spicy meat dishes or red pasta sauces, this wine will sing with almost all meat-inspired dishes. *Wine Advocate* gave this wine 92 points.

____ Bottle(s) 2013 Stonestreet "Estate" Alexander Valley Cabernet Sauvignon @ \$29.99 per bottle

A lush, seductive offering, hard to resist. The palate is a seamless blend of dark berry fruit, spice, mocha notes and supple tannins. Full-bodied and layered, this complex, harmonious Cabernet Sauvignon is the perfect match for filet mignon or a New York steak. *Vinous Media* gave this 91 points and Robert Parker's *Wine Advocate* gave it 90.

____ Bottle(s) 2012 Provenance Napa Valley Merlot @ \$19.99 per bottle

This has intoxicating aromas of black and red fruits with subtle mocha notes and spice accents. Flavors rush across the palate, with a cascade of bright red currant, black cherry and plum, and subtle notes of Earl Grey tea, lavender and chocolate notes slowly weaving their way from the mid-to-back palate. The finish is long and smooth with spice and soft vanilla notes which add to the length and immense pleasure this wine delivers. A perfect match for red meats and more basic fare such as pizza and burgers. This is a wine that really can pair with almost any cuisine.

____ Bottle(s) 2015 Powell & Son Shiraz Barossa Valley @ \$24.99 per bottle.

This has powerful, saturated dark fruit intertwined with scorched earth and a wild smoked meat note. The wine is richly textured and satisfying, but not an overdone fruit bomb. Whilst the wine has yet to be issued scores, Lisa Perrotti-Brown MW, Editor-In-Chief of Robert Parker's *Wine Advocate*, wrote of a recent barrel tasting at the winery in Barossa: "His 2015s revealed some incredibly exciting wines in the pipeline. David Powell is back."

____ Bottle(s) 2014 Domaine Faiveley "Clos Rond" Mercurey @ \$24.99 per bottle.

This 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, spice notes and brisk minerality in the form of graphite notes and wet stone. A great introduction to a classic Red Burgundy. It won't break the bank but is perfectly pleasing. You can pair this with grilled lamb and pork chops.

____ Bottle(s) 2014 Loring Wine Company "Kessler-Haak" Sta Rita Hills Pinot Noir @ \$24.99 per bottle.

The inaugural release of this wine. Rich, deeply fruited, full-bodied, high-octane California Pinot Noir. Hard to resist, from the first sip. Loaded with dark blackberry, deep raspberry and strawberry notes, this supple, seamless wine is a sexy Pinot Noir that oozes hedonism in all the right ways. If you crave deep, rich Pinot Noir, here it is.

Premium Wine Club Previous Offerings

____ Bottle(s) 2016 Château Gassier "Esprit Gassier" Provence Rosé @\$14.99 per bottle

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 the perfect balance between terroir and fruit. Pair this with summer salads, barbecued meats or any other summertime fare.

____ Bottle(s) 2014 Castello di Volpaia Chianti Classico @ \$14.99 per bottle

The 2014 Castello di Volpaia Chianti Classico is a blend of 90% Sangiovese and 10% Merlot aged for 12 months in large oak casks. The resulting wine is a fresh, berry-driven rendering that has pretty floral notes. On the palate cherry, cola, strawberry and dried herb flavors mix with firm tannins and ample acidity. A well-balanced wine, this will pair marvelously well with pastas, pizza and grilled meats. James Suckling gave this 92 points.

____ Bottle(s) 2014 Miner Family Napa Valley Chardonnay @ \$14.99 per bottle

The 2014 Miner Family Napa Valley Chardonnay is sourced from multiple low-yielding vineyards throughout Napa Valley. Winemaking team Gary Brookman and Stacy Vogel blend grapes from Garvey, Genny's, Stagecoach, Hudson and Hyde Vineyards. This wine is fruit driven with crisp apple and melon notes and citrus hints. It is richly textured, with soft tannins and hints of toasty oak. This quintessential California Chardonnay is an absolute winner. Pair this wonderful wine with roast chicken or enjoy it as an apéritif.

____ Bottle(s) 2014 Oberon Napa Valley Cabernet Sauvignon @ \$14.99 per bottle

The 2014 Oberon Napa Valley Cabernet Sauvignon is outstanding! Loaded with dark berry fruit, crème de cassis, graphite, spice and sweet oak accents, this is delicious. The blending of multiple vineyard sights gives a layered feel to the fruit, with noticeable traits of both Napa's volcanic hillside fruit and the alluvial soil of Napa Valley's floor. This wine is a marvelous bargain. You can pair it with all red meats, grilled chicken or pasta with red sauce.

____ Bottle(s) 2016 Kalinda North Coast Reserve Sauvignon Blanc @ \$14.99 per bottle

K&L's owners started our Kalinda brand in the mid-1980s so there have been at least 30 Kalinda Sauvignon Blancs, with many great successes from top-notch estates. This new release may be my all-time favorite. Super clean and shining SB with striking aromatics of light apricot, lime and white flowers. Fresh, crisp and delicious; a fantastic warm weather sipper! Buy it early and heavy. —*Ralph Sands*. (Note from Clyde: Ralph started with K&L in the summer of 1978!)

____ Bottle(s) 2014 Cara Nord Negre Conca De Barbaera, Spain @ \$14.99 per bottle

The 2014 Cara Nord Rouge is a densely packed wine. It has aromas of licorice, blackcurrant and cherry while the palate is a sexy blend of black and blue fruit, bitter chocolate and savory herbs. This wine is a lot of fun. Enjoy this with beef stew, lamb shank or pork, letting its earthiness and dark fruits become highlighted. *Vinous Media* gave this 91 points.

____ Bottle(s) 2015 Pazo de Senorans Albarino Galicia Spain @ \$14.99 per bottle

The grapes for the 2015 Pazo de Senorans Albarino were hand harvested into small crates and brought quickly back to the winery to be crushed and pressed. The winemakers do separate vinifications by vineyard plot, in temperature-controlled stainless steel tanks. To retain freshness, they block maloactic fermentation. The wine ages on its lees for at least four months with frequent batonnage. The resulting wine is bright and crisp with apricot, honeysuckle and a touch of peach on the nose. The palate is filled with flavors of mango, tropical fruits and notes of pear, wet stone and mineral. Perfect with fish or fowl, this white has enough body to stand up to most exotic cuisines.

____ Bottle(s) Sean Thackrey “La Pleiade II” California White Blend @ \$14.99 per bottle

The Sean Thackrey “La Pleiade II” California White Blend is a blend of multiple vintages and multiple varietals which are not disclosed. The wine feels a bit like a White Rhône blend, crossed with a Spanish Albarino. It has notes of apple and pear and green fruits, with pithy notes and nutty hints. There’s a great texture to the wine, making it an ideal match with cheese and nuts and with classical, traditional dishes such as roast chicken. If you want a wine from off the beaten path, or just a delicious and interesting wine, this is for you! Stephen Tanzer gave this 90 points.

____ Bottle(s) 2015 Benoit Badoz Chardonnay Côtes Jura @ \$15.99 per bottle

The 2015 Benoit Badoz Chardonnay is similar to a Mâcon-Villages with notes of Anjou pear, Meyer lemon rind and jasmine petals. It is sleek and inviting, with supple and mineral-driven undertones. This wine would be great with assorted seafood dishes. My own preference leans toward smoked salmon or herb-crusted grilled shrimp. Even better, serve it with a hunk of Comté cheese. I would choose a Comté that’s been aged for 12 to 15 months.

Whatever you do, delight in the fact that you are tasting a beautiful Chardonnay from one of the most interesting emerging regions of France. —*Keith Mabry, K&L buyer of Rhône and French Regional wines*

Best Buy Wine Club Previous Offerings

____ Bottle(s) Jeio (by Bisol) Prosecco Brut @\$10.99 per bottle

The Jeio (by Bisol) Prosecco Brut is a non-vintage offering, 100% Glera grapes from mostly estate-owned vineyards. The grapes come from 35 plots around Valdobbiadene (north of Venice), generally on steeper slopes scattered across the Prosecco hills. After harvested the grapes undergo a cold maceration for 12 hours and then spend 15 days in stainless steel tanks. The resulting wine is straw yellow in color with aromas of citrus and a hint of iodine. On the palate the wine is fresh and bright with flavors of lemon, peach and wet stone. The perfect wine for brunch on a Sunday or as apéritif before your next great meal. *Vinous Media* gave this 90 points.

____ Bottle(s) 2015 Guenoc California Petite Sirah @\$8.99 per bottle

The 2015 Guenoc California Petite Sirah is a rich, almost midnight red in the glass. Aromas of blackberry compote and clove rise from the glass while the palate is a dark, brooding mix of minced meat, marzipan, dark chocolate and blackberry fruit. Easy to drink, and filled with richly-textured flavors, this wine is ideal with slow-cooked red meats.

____ Bottle(s) 2014 Sebastiani Sonoma Zinfandel @ 9.99 per bottle

The work that Bill Foley dedicated to updating Sebastiani winery shows in the quality of this entry-level offering. It’s a classic Zinfandel blended from 76% Zinfandel, 11% Syrah, 8% Malbec, 3% Barbera and 2% Petit Verdot. The wine springs from the glass with aromas of red fruits, spice, licorice, minerals and hints of oak. This hearty red is reminiscent of early vintages of Zinfandel from years gone by. A perfect foil for pizza, pastas or barbecue, and ready to enjoy.

____ Bottle(s) 2013 Tikves “Special Selection” Vranec Macedonia @ \$9.99 per bottle

This is 100% Vranec, a grape varietal native to Macedonia. Loaded with lots of jammy, sappy fruit, this easy-drinking wine sports hints of smoke, minerals, spice and oak. This great little fruit-driven, spicy beast is a great value. Match it with burgers or sausages—it will be the hit of your next backyard bash. Robert Parker’s *Wine Advocate* gave this 90 points.

_____ Bottle(s) 2013 Simi Sonoma County Merlot @ \$8.99 per bottle

The 2013 Simi Sonoma County Merlot is a blend of 85% Merlot, 14% Cabernet Sauvignon and 1% Malbec aged for 14 months in a combination of French and American oak barrels of which 24% was new. Deep garnet with touches of ruby on the edges, this wine has an explosive nose of blackberry, plum, nutmeg, cocoa and hints of earth and cedar. The wine has flavors of smoky bacon, berry fruit with exotic spice and toasty notes. A brilliant wine for a meager price. If all Merlot was this good for the cost, people would be purchasing a lot more Merlot.

_____ Bottle(s) 2014 Jorge Ordóñez & Co. “Botani” Moscatel de Alexandría, Málaga Spain @ \$9.99 per bottle

The 2014 Jorge Ordóñez & Co. “Botani” Muscatel de Alexandría is a dry Muscat. (The bulk of the Muscat wines made at the winery are made in a sweet style rather than bone dry.) The 2014 Botani has an incredibly floral nose of white flowers, jasmine and wet stone with a palate bursting with orange blossoms, candied citrus and ginger notes. Good acidity and a vibrant fruit core make this a great apéritif wine, and the perfect foil for salads and seafood. Robert Parker’s *Wine Advocate* and *Vinous Media* both gave this 90 points.

_____ Bottle(s) 2014 La Posta “Pizzella” Malbec Argentina @ \$9.99 per bottle

A fantastic value, deep ruby red in the glass with seductive aromas of red berry, spice and mocha. The palate is a sexy blend of dark berry fruit, spice, minerals and just the right hint of rich oak. This all marries incredibly well thanks to the gripping acidity and balance of tannins and fruit. Pair this beauty with filet mignon or a simple pizza. Either way you’ll have a smile on your face. Robert Parker’s *Wine Advocate* gave this 90 points.

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

_____ Bottle(s) 2009 Terre de’ Trinci “Ugolino” Sagrantino di Montefalco @ \$26.99 per bottle

Umbria had never really been known for their red wines, but in the mid 1980s, Sagrantino di Montefalco, a wine traditionally made sweet, had been revised into a dry red. Alvaro Palini, trained as a fashion designer, revolutionized the production of Sagrantino at the Adanti winery. A tremendous amount of the credit should also go to the Arnaldo Caprai Winery. They brought the idea to America in a big way. Most Sagrantino is massively tannic—one needs a good dentist to drink it regularly. Terre de Trinci winery, which made this wine, started in 1992, the year Sagrantino gained DOCG status. I find their Sagrantino more supple, milder and unforced. It still shows the classic structure but it is much better balanced than most! Try it with a grilled T-bone or a cheese-laced lasagna.

_____ Bottle(s) 2015 Paolo e Noemia D’Amico NOE Orvieto @ \$14.99 per bottle

The 2015 D’Amico NOE Orvieto is based on the indigenous Grechetto blended with Trebbiano and a bit of Pinot Grigio. You can tell from the start that the wine is special. The nose smells a bit like an apple pie, those sweet apple aromatics with cinnamon and toasted crust. Yet once the wine is on your palate you’ll stop thinking of dessert because the wine has a savory character with hints of sage and a bit of saltiness to go along with concentrated pear and zesty citrus. The finish leaves you with the sense that you’ve just had a real wine; it’s alive and lifts at the end. I like this wine so much that I started thinking about making some Chicken Schnitzel to go with it. You should too!

_____ Bottle(s) 2014 Guado al Tasso Il Bruciato @ \$24.99 per bottle

The 2014 Guado al Tasso Il Bruciato is a blend of 55% Cabernet Sauvignon, 30% Merlot and 15% Syrah. To increase the fruit aromatics, part of the Merlot and Syrah is fermented separately at lower temperatures. The wine doesn’t have the sweetness that I find in California wines. With this vintage there is more earth and leather. Try this wine with a Tuscan T-Bone and live like an Italian.

_____ Bottle(s) 2012 Malaspina Il Palizzi Calabria IGT @ \$23.99 per bottle

This month’s wine, the 2012 Malaspina Il Palizzi Calabria IGT, is a blend of two indigenous grapes. It is 50% Calabrese Nero and 50% Nocera. The wine is fermented in stainless steel and then aged in French Allier Barriques. I feel this wine reflects the character of their neighboring Sicilian wines from Etna and the Faro DOC, with a little bit of tannic grip and a very complex aromatic nose. Like most Italian wines this wine is made for food. The Malaspinas suggest pasta with a pork ragu sauce, or roasted leg of lamb, or sausage. Let yourself be creative and dive in!

_____ Bottle(s) 2013 Antinori “Pèppoli” Chianti Classico @ \$17.99 per bottle

The Peppoli estate (not the famous restaurant of the same name at Pebble Beach) is located a bit south of Florence in the heart of Chianti Classico. Antinori is one of Chianti Classico’s larger producers, but they treat this estate as something unique. They use it to create a vineyard-designated wine, to express a specific interpretation of the site.

This wine is truly classic Chianti. The wine has a linear axis, long and elegant. The fruit and soil characteristics wrap themselves around the interior structure. This for me is what Chianti is about. The nose is full of wild cherry aromatics with hints of leather and earth, while the body is supple and easy on the palate. This wine is a perfect choice for your classic spaghetti and ragu with a gentle dusting of Parmigiano.

____ Bottle(s) 2013 Feudi del Pisciotto Nero d'Avola "Versace" @ \$21.99 per bottle

Feudi del Pisciotto is in Sicily, just a little north of Vittoria on Sicily's south coast and not too far from Avola, a town on the eastern coast. This is where the grape called Nero d'Avola comes from. In the mid-1990s an explosion of Nero d'Avola started coming from newly planted vineyards. It was Italy's answer to the easy drinkability and fresh fruitiness of California's Pinot Noir. Unfortunately this included lots of very low-priced wine from very young vines and a whole lot of "winemaking." Predictably the craze faded rapidly because the grape wasn't being grown properly and was being forced to be something it wasn't. Winemaker Paolo Panerai had an idea about how to let Nero d'Avola express itself, and do it at a price point that wouldn't be super low end but wouldn't break the bank either. The wines at Feudi del Pisciotto offer the aromatics I look for in Nero d'Avola. They reflect the abundance of Sicilian sun, a kiss of salt from the nearby sea and a soft and inviting richness.

____ Bottle(s) 2011 Masi Campofiorin Brolo d'Oro @ \$24.99 per bottle

Campofiorin is made using classic Valpolicella grapes, 70% Corvina, 25% Rondinella and 5% Molinara. When that juice is totally fermented and has become a wine already, they add partially dried grapes (dried for about six weeks), 25% of the total volume. The wine then undergoes a complete, second alcoholic fermentation. The resulting wine has more body, depth, color and aromatics. It is truly the midpoint between Valpolicella and Amarone. This wine, the Campofiorin Brolo d'Oro, has a couple of additional differences. "Brolo" means it's from an enclosed vineyard (similar to the French *Clos*). Also, they add another grape called Oseleta, which they more or less discovered. Two thirds of the wine is aged in enormous barrels, 90hl (each holds the volume of 1,000 cases of wine), and the other third is aged in a mix of new Allier and Slavonian barriques.

____ Bottle(s) 2013 Illuminati Montepulciano d'Abruzzo "Illico" Riserva @ \$14.99 per bottle

The nose of this wine is full of earth, spice, leather and a brambly fruit making you think it's a bit rustic, yet on the palate the wine has an elegance, balance and length that pushes aside rusticity and says character. On the palate the wine is medium bodied. The bright, cherry-like nose opens on your tongue with a long, central core, and gradually bits of earth, spice, leather and a bit of stemmy fruit. It cries out for food! The finish is long and pulls the same flavors through. I would have a rich, classic Italian Bolognese pasta with this wine. A perfect match.

____ Bottle(s) 2012 Tormaresca Masseria Maime Negroamaro Salento @ \$24.99 per bottle

An excellent introduction to the Negroamaro grape. It takes you right to the top! The Antinori Family created the Tormaresca label in 1998. It has two main wineries: Bocca di Lupo in the Castel del Monte and the Masseria Maime along the Adriatic coast in Salento about 20 kilometers south of Brindisi. When I first tasted this wine I was shocked at its elegance. Negroamaro can be powerfully tannic; it frequently gets called "rustic." Negroamaro grown in Salento's limestone soils can produce wines of elegance if you manage the fermentation properly. The Tormaresca winemaking team fermented the grapes for 18 days using very delicate pump-overs looking for gentle extraction. Then they put the wine into a mix of French and Hungarian oak to age for one year. The nose is full of wild cherry, sage, earth and leather while on the palate you notice it is a structured wine, but elegantly balanced long and spicy.

2013 Prunotto Barbera d'Alba "Pian Romualdo" @ \$21.99 per bottle

From the commune Monforte d'Alba, which is littered with the most famous of Barolo vineyards. The wine is 100% Barbera and aged in traditional Slavonian oak barrels of 77 hectoliters. (You could fit the contents of over 34 standard barriques into one 77-hectoliter barrel.) The Pian Romualdo is aged for one year in wood and is then bottled. The results are a classic expression of Barbera. The nose has hints of woody aromatics, dried flowers and bits of spice. On the palate the wine is long and elegant, with a good rich center showing layers of dark fruit. A persistent and vibrant finish makes this wine an ideal accompaniment to hearty pasta dishes or hard cheeses.

____ Bottle(s) 2009 Vie Cave Malbec @ \$24.99 per bottle

This is one of the few examples of Malbec in Italy, and is perhaps more reflective of Argentinian Malbec than French. Its full, fruit-driven aromas burst from your glass. On the palate the tannin structure is completely balanced, and the wine shows a long finish. A perfect accompaniment to grilled meats, or pasta with meat-laden sauce.

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

____ Bottle(s) 2010 Ariston Aspasie Brut Champagne @ \$34.99 per bottle

No Champagne producer is better loved by K&L customers than Paul-Vincent Ariston of Champagne Aspasie, and he has delivered another great vintage with his 2010 Ariston Aspasie Brut Champagne. This is a blend of one third each Chardonnay, Pinot Noir and Meunier from his estate in Brouillet, and is in a drier, more focused style in 2010. I love this Champagne for the apéritif, and it also goes very well with summer vegetable quiche or paté.

____ Bottle(s) 2012 Franck Bonville “Millesime” Brut Blanc de Blancs Champagne @ \$34.99 per bottle

From the Grand Cru of Avize we have this 2012 wine, one of our first from this “miracle” vintage. Much like 2000 in Bordeaux, the Champenois had many problems during the 2012 growing season. After a golden autumn, the wines turned out to be fantastic. I have never seen so many smiling faces in the region as when I visited to taste the 2012s as vin-clair. This is a very rich blanc de blancs, with more body and substance than even the quite broad 2006 wines. That being said, it is loaded with Avize chalk, and focuses very nicely on the finish. If you like the wines, stash some for the future. I have never tasted a tired Bonville, and I have tasted back to the 1959!

____ Bottle(s) Jean-Jacques Lamoureux “Trilogie” Brut Champagne @ \$34.99 per bottle

This Champagne is made in a unique way, with the Chardonnay and Pinot Noir co-fermented in the large foudre in the picture at right. The Meunier is fermented in tank. All of the base wine was aged for a year before being blended for bottling. The wine is aged more than seven years on the lees before bottling. This is an outstanding Champagne to enjoy with savory starters such as paté, and is certainly worthy of your finest foie gras.

____ Bottle(s) Fleury Blanc de Noirs Brut Champagne @ \$34.99 per bottle

We at K&L have been working with Champagne Fleury for nearly 20 years. Though this has the original 1930s label art, the wine is hardly old fashioned. Fleury is the granddaddy of all biodynamic producers in the region, and they push the envelope not just in the vineyard, but also in the winery. This wine is based on 2010 and composed of over one third reserves (from the years 2009, 2008, 2007), blended in giant, 3000-liter foudre. It is surprisingly light for an all-Pinot Champagne, especially one aged for more than five years on the lees, and has subtle cherry fruit and excellent acidity. I love this wine as an apéritif.

____ Bottle(s) Charles Ellner “Premier Cru” Brut Champagne @ \$34.99 per bottle

From Epernay, this Champagne is sourced exclusively from estate vineyards in the 1er Cru villages of Dizy, Rilly le Montagne, Serriers and Champillon. All of these sites are between Epernay and Reims, in the grand valley of the Marne or the petite mountain of Reims. This Champagne is composed of 70% Chardonnay and 25% Pinot Noir, does not go through malolactic fermentation and is aged for six long years on the lees in the Ellner property's two miles of cellars. The base wine is 2008, and about 20% reserve wines are added to the blend. This has the toasty quality and fine bead that one would expect for a Champagne aged for this long, but is also very vivacious and fresh.

____ Bottle(s) Drappier “Carte Blanche” Brut Champagne \$34.99 per bottle

From the tiny village of Urville, in the middle of the Aube department. The Drappier family have been growing grapes in the Aube since 1808, and are the most influential and important house in this large sub-region of Champagne. Our team tasted this wine blind in a lineup of potential candidates for K&L purchase. This cuvee won out handily against its competition. This Champagne is 75% Pinot Noir, 20% Chardonnay and 5% Meunier and is aged in their 12th century cellars in Urville for over three years on the lees. This has the dark fruit power that one would expect from such a large percentage of Pinot Noir, but it was its elegant texture and effortless, detailed finish that made it shine above all the rest in our blind tasting. An ideal apéritif Champagne.

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